



J E T F I N I T Y

AVIATION CATERING SERVICES

SAN FRANCISCO – SAN JOSE – OAKLAND – HAYWARD

Serving all San Francisco Bay Area Airports

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Email orders to: catering@jetfinity.com



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Mission Statement

JETFINITY, Inc. is committed to providing the highest quality in aviation catering services. We are able to accomplish this by adhering to the principals below which guide us in everything we do.

- We are committed to (superior) customer service. We are part of the Aviation Community and only want to make it a better place.
- We are devoted to creating great tasting and elegantly presented food.
- We always emphasize healthy cooking techniques and ingredients without ever sacrificing taste.
- We believe that in-flight catering must be custom tailored to each clients needs. We listen carefully to each clients request and do whatever it takes to get it done.
- We are committed to continually improving our products and services. Your opinions and feedback are what makes us great.

JETFINITY services all San Francisco Bay Area airports and is conveniently located. Our location enables us to reduce our driving time to less than 10 minutes for SFO, 15 minutes for OAK and HWD and 25 minutes for SJC. All of our delivery vehicles are equipped with GPS tracking and our call center can tell you exactly where your order is at any point between the time you place your order with us and the time it arrives at the FBO.

Thank you for your continued business!



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Hot Breakfast

Egg & Mushroom Soufflé (104) *Mushroom sherry topping, comes with breakfast potatoes or grilled roma tomatoes, wheat English muffin, jam & butter.*

Quiche (129) *Individual-size, with choice of side mixed green salad or grilled roma tomatoes.*

- Tomato, basil, mozzarella
- Mushroom, scallion, gruyere
- Ham, sausage, bell pepper, cheddar
- Spinach, pine nuts, feta
- Zucchini, bacon, swiss

Frittata (115) *Sautéed spinach, mushrooms, roasted peppers and cheddar, comes with breakfast potatoes or grilled roma tomatoes, wheat English muffin, jam & butter.*

Omelette (105) *With breakfast potatoes or grilled roma tomatoes, choice of breakfast meat, wheat English muffin, jam & butter. Egg whites available for additional charge.*

- Ham, onion, bell pepper, cheddar
- Herbs, tomato & goat cheese
- Pico de gallo, avocado, cheddar
- Spinach, tomato, kalamata olive, feta
- Mushroom & cheddar
- Spinach & feta
- Grilled vegetable
- Tropical salsa

Scrambled Eggs (106) *With breakfast potatoes OR grilled roma tomatoes, choice of breakfast meat, wheat English muffin, jam & butter. Egg whites available for additional charge.*

Breakfast Burrito (108) *Scrambled eggs, center-cut bacon, pork sausage, breakfast potatoes, cheddar & jack cheese. Pico de gallo and guacamole served on the side. Vegetarian option also available.*

Breakfast Sandwich (112) *Eggs, sausage, scallions and cheddar on wheat English muffin or croissant.*

Bruled Irish Steel-Cut Oatmeal (123) *With apple crisps, raisins & cinnamon.*

Organic Granola Crunch Pancakes (130) *Homemade organic granola inside of three moist pancakes, with strawberries, maple syrup & butter.*

Blueberry Pancakes (117) *Blueberries immersed in three moist pancakes. Includes pork sausage, maple syrup & butter.*

French Toast (107) *Made with semifreddi challah bread. Includes center-cut bacon, strawberries, maple syrup & butter.*

Available on the Side:

- Center-Cut Bacon
- Chicken Apple Sausage
- Breakfast Ham
- Grilled Roma Tomato Halves
- Pork Sausage
- Turkey Bacon
- Breakfast Potatoes



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Cold Breakfast

Smoked Scottish Salmon Box (131) *Bagels, cream cheese, red onion, roma tomato, finely chopped egg whites & egg yolks, capers, lemon wedges, and tropical fruit salad. Includes orange juice.*

Organic Granola Box (132) *Homemade organic granola, organic vanilla yogurt, and berries. Includes orange juice.*

Continental Breakfast Box (103) *Muffin, bagel, cream cheese, jam & butter, fruit yogurt, and tropical fruit salad. Includes orange juice.*

Danish, Scones, Muffins & Croissant Display (111) *Freshly baked assortment, with jam & butter.*

Breakfast Breads Display (113) *Banana nut, zucchini and pumpkin breads, with jam & butter.*

Smoked Scottish Salmon Display (101) *Delicately sliced, with bagels, cream cheese, red onion, roma tomato, finely chopped egg whites & yolks, capers and lemon wedges.*

Bagels Basket (102) *Freshly baked assortment, with cream cheese, jam & butter.*

Organic Yogurt Parfait (118) *Homemade organic granola, organic vanilla yogurt, and berries.*

Organic Homemade Granola (114) *With sliced strawberries & milk.*

Tropical Fruit Plate (110) *Mango, Mexican papaya, pineapple, berries, cantaloupe and other local and seasonal fruits.*

Tropical Fruit Salad (109) *Anjou pear, Fuji apple, mango, Mexican papaya and strawberries in a citrus marinade.*



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Box Lunches

Each box includes a choice of sun-dried tomato pasta or Mediterranean herb potato salad, along with our tropical fruit salad and dessert. Utensils and condiments are also included.

Specialty Wraps:

Mediterranean Grilled Vegetable Wrap (421) *with a yogurt mint spread on a spinach tortilla*

Grilled Chicken Caesar Wrap (422) *with caesar spread on a wheat tortilla*

Grilled Chicken Cobb Wrap (423) *with avocado aioli on a flour tortilla*

Turkey Avocado Wrap (424) *with avocado aioli on a spinach tortilla*

Greek Prawn Wrap (425) *with a hummus spread on a tomato tortilla*

Filet Mignon Wrap (426) *with horseradish aioli on a wheat tortilla*

Southwestern Salmon Cobb Wrap (427) *with a tangy avocado spread on a tomato tortilla*

Cold Sandwiches on rustic Italian roll:

Caprese Sandwich (315) *with a balsamic spread, mozzarella, tomatoes & basil*

Grilled Chicken Breast Sandwich (301) *with honey mustard dressing*

Antipasto Sandwich (316) *with salami, mozzarella, roasted bell peppers & a sundried tomato spread*

Filet Mignon Sandwich (303) *with a horseradish aioli spread*

Smoked Scottish Salmon Sandwich (304) *with English cucumber, tomato, capers & cream cheese*

Hot Sandwiches on a rustic Italian roll wrapped in foil for reheating in the oven:

Grilled Eggplant Panini (317) *with mozzarella, basil leaves & a balsamic spread*

Grilled Chicken Panini (318) *with apple, gruyere cheese & cranberries*

Philly Cheese Steak (319) *with grilled onion, bell pepper & provolone*

Roast Beef Au Jus (320) *with gruyere cheese & au jus dipping sauce*



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Sandwich & Wrap Displays

Mini Finger Sandwiches (212) *An assortment to include turkey, ham, roast beef, pastrami & corned beef on a variety of breads.*

Ready to Eat Deli Sandwich Tray (231) *Assorted deli meats, cheeses and breads, prepared dry with a condiment tray on the side.*

Make Your Own Sandwich Tray (225) *Assorted deli meats, cheeses, breads & condiments, displayed separately.*

Gourmet Tortilla Wrap Display (226) *Assorted tortilla wraps with chicken, filet mignon & prawns, served in a variety of styles. Vegetarian option also available.*

Deli Style Tortilla Wrap Display (228) *Assorted tortilla wraps filled with a variety of deli meats & cheeses.*

Cheese, Fruit & Vegetable Trays

Imported Cheeses Display (215) *Four varieties of artisanal cheeses, fruit compote, red seedless grapes, Fuji apple, pecans, Greek olives & crackers.*

Cheese & Fruit Display (223) *Assorted imported cheeses, local fresh sliced fruit & crackers.*

Tropical Fruit Skewers (220) *Assorted local sliced fruit on bamboo skewers served with crème fraiche.*

Sliced Tropical Fruit Display (219) *Mexican papaya, mango, pineapple, cantaloupe, berries, red seedless grapes and other seasonal local fruits.*

Whole Fruits Basket (221) *Fuji apples, Anjou pears, bananas, red seedless grapes and other seasonal local fruits.*

Crudités Display (213) *English cucumber, celery, grape tomatoes, Holland bell pepper, jicama, shitake mushroom, with Mint Yogurt Dip & Hummus.*

Grilled Vegetable Display (222) *Portobello mushroom, Holland bell pepper, yellow squash, zucchini, eggplant and other seasonal vegetables with mint yogurt dip.*



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Fish & Seafood Displays

Smoked Salmon Roulades (234) *Crepe-wrapped Scottish salmon with cream cheese, capers and chives.*

Ahi Tuna Cocktail (235) *Sesame-coated and seared, served with ginger wasabi soy reduction.*

San Francisco Dungeness Crab (201) *Deshelled crab served with cocktail sauce and crostini.*

Jumbo Prawn Cocktail (204) *Marinated and grilled prawns served with cocktail sauce and crostini.*

Lobster, Prawns & Crab Display (202) *Grilled Australian lobster tail, jumbo prawns and San Francisco Dungeness crab meat. Served with a caper remoulade, cocktail sauce and crostini.*

Crustaceans Only Display (236) *Grilled jumbo prawns, pan-seared jumbo scallops and San Francisco Dungeness crab meat. Served with red pepper aioli, cocktail sauce and crostini.*

Specialty Seafood Sampler (237) *Lobster medallions with caper sauce & seared Ahi tuna with ginger wasabi soy reduction both on crostini, and crepe-wrapped smoked salmon roulades.*

Premium Caviar Display (224) *One ounce of Caspian Sea Russian caviar with full accompaniments.*

Sushi & Sashimi (205) *Assorted sushi rolls, nigiri and sashimi. Served with soy sauce, wasabi & ginger.*

Specialty Hors D'Oeuvres

Caprese Skewers (238) *Buffalo mozzarella, grape tomatoes, basil and kalamata olives with a balsamic emulsion.*

Mediterranean Display (218) *Dolmas, tabouli, Greek olives, tzatziki, hummus, feta cheese spread, and pita bread.*

British Tea Sandwiches (244) *Feta & cucumber, brie, apple & gruyere, tomato & egg salad, smoked salmon & cream cheese, on assorted breads.*

Antipasto (229) *Mozzarella, salami, pepperoncini, olives, artichoke hearts, sun-dried tomatoes, roasted red & yellow bell peppers, served with crostini.*

Mexican Seven-Layer Dip (217) *Gucamole, pico de gallo, sour cream, shredded jack & cheddar cheese, jalapeno peppers and black beans with tri-color tortilla chips.*



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Specialty Hors D'Oeuvres

Handmade Canapés (216) *Delicate and unique combinations of baby shrimp & lime, smoked salmon, capers & cream cheese, brie & red grape, feta cheese & kalamata olive, mango salsa, and Dungeness crab meat.*

Grilled Meat Display (208) *Sliced filet mignon with horseradish aioli, sliced grilled chicken with honey Dijon dressing, and baby lamb chops with mint jelly.*

Prosciutto-Wrapped Melon (239) *Cubed cantaloupe wrapped with Parma prosciutto on a bamboo skewer.*

Hot Appetizer Displays

Bacon-Wrapped Jumbo Scallops (207) *Pan-seared with red pepper aioli.*

Mini Crab Cakes (206) *San Francisco Dungeness crab, caper remoulade, with organic field greens as garnish.*

Shrimp & Lime Quesadillas (240) *Shrimp with fresh lime, pepper jack & cheddar cheeses in tri-color tortillas, served with cumin lime sour cream & pico de gallo.*

Bacon-Wrapped Medjool Dates (241) *Stuffed with gorgonzola and topped with balsamic vinegar.*

Ginger Orange Pork Skewers (242) *Marinated in grated ginger and orange zest.*

Chicken Satay (210) *Grilled chicken and pineapple skewers with spicy Thai peanut sauce.*

Chicken Teriyaki Skewers (227) *Grilled chicken and pineapple skewers glazed with teriyaki sauce.*

Mini Chicken Quesadillas (211) *Marinated & grilled chicken, cheddar & pepper jack cheeses in tri-color tortillas, served with pico de gallo and guacamole.*

Mini Kebabs (209) *Grilled chicken, filet mignon and lamb skewers with onion and red bell pepper. Served with honey Dijon dressing, horseradish aioli and mint jelly.*

Asian Meat Balls (243) *Wrapped in julienned carrots on a bamboo skewer with a spicy lime sauce.*

Grilled Vegetable Skewers (230) *Holland bell pepper, yellow squash, zucchini, onion and eggplant on bamboo skewers with mint yogurt dip.*



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Salads

The following salads come with your choice of topping:

Grilled Chicken

Filet Mignon

Grilled Salmon

Seared Ahi Tuna

Grilled Jumbo Prawns

Garden Salad (601) *Field greens, grape tomatoes, Holland bell peppers, English cucumbers, shaved carrots, gorgonzola & creamy balsamic vinaigrette.*

Greek Salad (605) *Field greens, grape tomatoes, red bell pepper, English cucumber, kalamata olives, feta cheese & lemon vinaigrette.*

Spiced Pear & Walnut Salad (613) *Organic field greens, spiced pears, candied walnuts, gorgonzola & champagne vinaigrette.*

Spinach Salad (624) *Bacon, tangerine segments, mushrooms, pine nuts, goat cheese & citrus vinaigrette.*

Caesar Salad (609) *Romaine lettuce, red cabbage, garlic croutons, grated parmesan cheese & Caesar dressing.*

Specialty Salads:

Blackened Salmon Salad (602) *Field greens, goat cheese, Holland bell peppers, candied walnuts, tangerine segments & red wine vinaigrette.*

Nicoise Salad (622) *Sesame-crusted seared ahi tuna, field greens, new potatoes, sugar snap peas, kalamata olives, grape tomatoes, hard-boiled egg & lemon vinaigrette.*

Asian Chicken Salad (617) *Napa cabbage, slivered carrot & cucumber, Holland bell peppers, rice noodles & sesame rice wine vinaigrette.*

Southwestern Cobb Salad (603) *Grilled blackened chicken, field greens, bacon, roasted corn, black beans, avocado, hard-boiled egg, Holland bell peppers, scallions, gorgonzola & tangy avocado dressing.*



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Salads

More Specialty Salads:

Cobb Salad (618) *Romaine hearts, black forest ham, bacon, pan-roasted turkey, hard-boiled egg, gorgonzola, avocado & blue cheese vinaigrette.*

Chef Salad (619) *Field greens, black forest ham, pan-roasted turkey, swiss cheese, grape tomatoes, English cucumbers & ranch dressing.*

Strawberry Feta Salad (604) *Baby spinach, strawberries, feta cheese, toasted pine nuts & champagne vinaigrette.*

Caprese (623) *Roma tomatoes, buffalo mozzarella, kalamata olives, basil & balsamic vinaigrette.*

Soups

Served by the pint with a dinner roll & butter

Hot Soup

Potato Leek (501)

Carrot Ginger (522)

Tomato Basil (519)

Cream of Mushroom (514)

Minestrone (520)

Vegetable Consommé (511)

Red Lentil Puree (503)

Roasted Red Pepper (512)

Tomato Bisque (502)

Cream of Spinach (573)

Rich Country Broth (510)

Soups with Chicken

Chicken Noodle with Lime (504)

Chicken Vegetable (507)

Louisiana Chicken Gumbo (508)

Chicken Tortilla (521)

*Sweet & Sour Cuban Squash
with Chicken (509)*

Seafood Soup

Lobster Bisque (517)

Crab Bisque (518)

New England Clam Chowder (505)

Manhattan Clam Chowder (506)

Cold Soup

Grape & Almond Gazpacho (523)

Avgolemono (524)



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Vegetarian Entrees

Served with a dinner roll & butter

Vegetarian Moussaka (744) *Greek casserole of eggplant, potato, tomato and yogurt béchamel. Includes side Greek salad and pita bread.*

Mixed Grilled Vegetable Skewers (742) *Zucchini, Holland bell peppers, eggplant and yellow squash, with mint yogurt dipping sauce. Includes side garden salad and herbed couscous.*

Grilled Portobello Mushrooms (720) *With a blue cheese reduction. Includes side garden salad and brown rice.*

Eggplant Parmesan (719) *Lightly breaded eggplant, with marinara sauce and parmesan cheese. Includes side Caesar salad and garlic bread.*

Pasta Entrees

Served with a side salad and garlic bread

Vegetable Lasagna (723) *Layered with eggplant, mushrooms, marinara, parmesan, and topped with béchamel sauce.*

Pasta Penne (721) *Tossed with sun-dried tomatoes, chives, garlic and extra virgin olive oil.*

Fettuccini (733) *With a basil marinara sauce.*

Linguine & Prawns (722) *Made with sugar snap peas, Holland bell peppers, and topped with an alfredo sauce.*

Beef Lasagna (724) *Layered with ground beef, eggplant, marinara, parmesan and topped with béchamel sauce.*

Spaghetti (743) *With a tomato basil meat sauce.*



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Chicken & Pork Entrees

Served with two side items, a dinner roll and butter

Pork Tenderloin (738) *Made with orange cranberry relish.*

Recommended side items: mashed red potatoes & vegetable of the day

Ginger Orange Pork Kebab (782) *Marinated in ginger and orange zest.*

Recommended side items: brown rice & vegetable of the day

Roasted Chicken Breast Au Jus (701)

Recommended side items: brown rice & vegetable of the day

Chicken Tangine (745) *Made with raisins, almonds, onions and Moroccan-inspired herbs & spices.*

Recommended side items: basmati rice & vegetable of the day

Herb Grilled Chicken (736) *Made with lemon herb sauce.*

Recommended side items: herbed brown rice & vegetable of the day

Chicken Cordon Bleu (746) *Roasted chicken rolled with gruyere and ham.*

Recommended side items: roasted herb potatoes & vegetable of the day

Chicken Marsala (702) *Made with wild mushrooms, and a marsala wine reduction.*

Recommended side items: fideo rice & vegetable of the day

Chicken Picatta (703) *Made with capers, and a white sherry wine sauce.*

Recommended side items: mashed red potatoes & vegetable of the day

Coq au Vin (706) *Made with red sherry wine, mélange of roma tomatoes, red & yellow bell peppers, celery, sweet onions and carrots.*

Recommended side items: brown rice & side garden salad

Chicken Kebab (726) *Moroccan-style skewered grilled chicken, onion, red & yellow bell peppers, grape tomatoes, with a mint yogurt dipping sauce.*

Recommended side items: herbed brown rice & vegetable of the day

Chicken Parmigiana (704) *Braised chicken breast, parmesan, and marinara sauce.*

Recommended side items: pasta penne marinara & side garden salad

Chicken Cacciatore (705) *Made with sweet onions, red & yellow bell peppers, and white sherry wine.*

Recommended side items: fideo rice & vegetable of the day



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Veal & Lamb Entrees

Served with two side items, a dinner roll and butter

Veal Parmigiana (732) *Veal cutlets with marinara sauce and topped with parmesan.*

Recommended side items: pasta penne marinara & side garden salad

Veal Marsala (713) *Filet of veal with wild mushrooms and marsala wine reduction.*

Recommended side items: fideo rice & vegetable of the day

Veal Picatta (714) *Veal medallions with a white sherry wine reduction and capers.*

Recommended side items: mashed red potatoes & vegetable of the day

Veal Milanese (731) *Lightly breaded veal filet pan-seared in sweet butter.*

Recommended side items: roasted herb potatoes & vegetable of the day

Osso Bucco (734) *Braised veal shanks simmered with onions, tomatoes, carrots and celery.*

Recommended side items: brown rice & side garden salad

Roasted Rack of Lamb (715) *Coated with a mint demi-glaze.*

Recommended side items: herbed couscous & vegetable of the day

Lamb Chops (716) *Marinated in Moroccan spices and grilled.*

Recommended side items: herbed couscous & vegetable of the day

Beef Entrees

Served with two side items, a dinner roll and butter

Filet Mignon (717) *Topped with glazed onions & red sherry wine reduction.*

Recommended side items: mashed red potatoes & vegetable of the day

Beef Tenderloin (747) *Topped with a wild mushroom glaze.*

Recommended side items: mashed red potatoes & vegetable of the day

New York Steak (730) *With a Roquefort butter sauce.*

Recommended side items: roasted herb potatoes & vegetable of the day

Steak au Poivre (735) *With tri-color peppercorns and a Brandy Reduction.*

Recommended Side Items: Mashed Red Potatoes & Vegetable of the Day

Beef Kebab (748) *On bamboo skewers with onion and red bell pepper.*

Served with a hummus dip.

Recommended side items: herbed brown rice & vegetable of the day



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Seafood Entrees

Served with two side items, a dinner roll and butter

Pacific Salmon (709) *Marinated & grilled with a champagne cream sauce.
Recommended side items: fideo rice & vegetable of the day*

Sea Bass (710) *Marinated & grilled topped with tropical mango-papaya salsa.
Recommended side items: brown rice & vegetable of the day*

Sesame-Crusted Ahi Tuna (711) *Seared ahi tuna steak with a wasabi ginger soy reduction.
Recommended side items: brown rice & vegetable of the day*

Pecan-Crusted Halibut (737) *With toasted pecans & lemon zest.
Recommended side items: herbed brown rice & vegetable of the day*

Pan-Seared Halibut (741) *With a red pepper olive crust.
Recommended side items: brown rice & vegetable of the day*

Grilled Jumbo Prawns (707) *With a lemon butter sauce.
Recommended side items: fideo rice & vegetable of the day*

Shrimp Scampi (740) *With a tomato, onion & scallion sauce.
Recommended side items: basmati rice & vegetable of the day*

Bacon-Wrapped Jumbo Scallops (739) *With a red pepper aioli.
Recommended side items: mashed red potatoes & vegetable of the day*

Crab Cakes (712) *With a caper-tartar remoulade.
Recommended side items: herbed brown rice & vegetable of the day*

Australian Lobster Tail (727) *Marinated & grilled with a lemon butter sauce.
Recommended Side Items: Mashed Red Potatoes & Vegetable of the Day*

Seafood Paella (749) *Halibut, scallops, prawns, andouille sausage, peas & tomato rice.
Recommended side item: side garden salad*

Bouillabaisse (750) *Mediterranean stew of mussels, lobster, scallops, halibut, potatoes, green beans to be served in a sourdough bread bowl.
Recommended Side Item: Side Garden Salad*



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Ready to Eat Entrees

No heating required; served on a glass plate OR in a box set-up with bread & butter

Herb Grilled Chicken (4736) *Honey mustard sauce, grilled vegetables with mint yogurt dip & Mediterranean herb potato salad.*

Filet Mignon (4717) *Grilled and sliced filet with horseradish dip. Includes grilled vegetables with mint yogurt dip & Mediterranean herb potato salad.*

Vegetarian Meze (4218) *Dolmas, tzatziki, hummus, grilled vegetables with mint yogurt dip & herbed couscous.*

Pacific Salmon (4709) *Marinated and grilled salmon filet with caper remoulade. Includes grilled vegetables with mint yogurt dip & herbed brown rice.*

Sesame-Crusted Ahi Tuna (4711) *Seared and sliced ahi tuna steak with a wasabi-ginger soy reduction. Includes grilled asparagus & brown rice.*

San Francisco Dungeness Crab Meat (4201) *Lightly dressed in fresh lemon juice and extra virgin olive oil. Includes cocktail aioli, grilled asparagus & herbed couscous.*

Grilled Australian Lobster Tail (4727) *Caper remoulade, green bean-almond salad & brown rice.*

Grilled Jumbo Prawns (4204) *Cocktail aioli, grilled vegetables with mint yogurt dip & sun-dried tomato pasta penne.*

Sushi & Sashimi (4205) *Assorted sushi rolls, nigiri, sashimi, soy sauce, wasabi & ginger with blanched sugar snap peas & brown rice.*



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Children's Menu

Peanut Butter, Banana & Honey Sandwich (759) *with mixed fruit cup*

Turkey & Swiss Sandwich (780) *with mixed fruit cup*

Chicken Tenders (752) *with BBQ sauce, ranch, celery & carrot sticks*

Grilled Cheese Sandwich (757) *with mixed fruit cup*

Grilled Chicken Panini (781) *with honey mustard & mixed fruit cup*

Macaroni & Cheese (751) *served with mixed vegetables*

Hamburger or Cheeseburger (755) *with french fries*

Spaghetti with Meat Balls (756) *served with garlic bread*

Small Individual Pizza (758)



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Desserts

Assorted French Pastries (801)

Petit Fours & Mini Tarts (802)

Buckwheat Berry Crepe with Crème Fraiche (816)

Chocolate-Covered Strawberries (811)

Chocolate-Dipped Assorted Fruit (817)

Fruit Cobbler (818)

Apple Tart (809)

Crème Brulee (819)

Cheese Cake with Mixed Berries & Berry Coulis (806)

Carrot Cake (808)

Chocolate Decadence Cake (807)

Assorted Cookies (805)

Lemon Bars & Brownies (810)

Ice Cream (813)



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Beverages

Juices

Fresh Squeezed Orange Juice

Fresh Squeezed Grapefruit Juice

Fresh Squeezed Lemonade

Apple Juice

Milks

Whole

2%

Nonfat

Half & Half

Assortment of spring and sparkling waters

Tropical iced tea

Assorted sodas available by the six-pack

*Wide selection of beer, wine and spirits available***

** Legal Disclaimer: In order to comply with federal and state liquor laws, customers wishing to purchase beer, wine or spirits must do so through a licensed third-party. Please contact us for a list of approved vendors. JETFINITY will be happy to pick-up and deliver your pre-paid beer, wine and spirit purchases along with your catering.