

Born to Cook Catering, Inc.

1801-K Cross Beam Drive ~ Charlotte, NC 28217

Talk (704) 357-1078 ~ Send (704) 357-1376



In Flight Catering Menu

Our Mission

Our Mission is to provide custom menus and personal services to offer each client a peace of mind unparalleled by our competitors. We believe each event be it a working lunch or a formal private reception, should reflect the clients individual tastes and overall intentions. We do all the work- you take all the credit.

About our company

After 18 years of catering to Charlotte businesses and homes, we like to think that we offer catering services as diverse and eclectic as Charlotte's growing "melting pot". We strive to serve internationally familiar dishes with a touch of Southern charm.

We pride ourselves on being a scratch made caterer. From our all butter scratch made cookies to seasonal cobblers we serve warm. Our chef's prepare your buffets fresh to order using only premium hand selected ingredients.

Thank you in advance for looking over what we have to offer. We hope you find what you're looking for amongst these pages. However (and as always) if we may personally assist you further in any way, please feel free to contact us personally. We would love to hear from you.

*Have a delicious day!
Cheryle Cooke*

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IN FLIGHT POLICES

General Policies

Airport delivery charges:

Charlotte: \$5.00

Monroe: \$50.00

Statesville: \$50.00

Concord: \$30.00

Lincolnton: \$50.00

Rockhill: \$50.00

Hickory \$50.00

Set-Up Options

Disposable Set-Up

\$3.00e Individual silver tray

\$4.00e Medium silver tray

\$5.00e Large silver tray

Non-Disposable Set-Up

\$8.00e Glass plate

\$11.00e Stainless flatware wrapped with linen napkin

\$8.00e Wine/Champagne glass

\$3.00-6.50e Willow Baskets

\$5.50e Ramekins

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Breakfast Entrees

Breakfast Quesadilla or Burrito \$12.95pp

A grilled flour tortilla filled with scrambled eggs, cheese, & your choice of meat served with sour cream & salsa

Beef Medallions & Scrambled Eggs with Chives \$18.95pp

Pan seared slices of beef tenderloin & scrambled eggs with chives served with sliced fresh tomatoes

Chef Prepared Omelets to Order

Three Egg Omelets filled with your choice of three ingredients.....\$11.95e

Add \$1.00 for each additional ingredient

Cheeses.....Swiss, cheddar, boursin, feta, smoked gouda, pepper jack or provolone \$4.50

Fresh Herbs.... Basil, parsley, dill or tarragon

Vegetables.....Onion, mushroom, peppers, fresh sliced or diced, tomatoes, artichokes or olives

Meats.....Bacon, sausage, smoked ham, proscuitto ham, salami, sliced grilled chicken, roast beef or smoked salmon.

\$5.00

Breakfast Potatoes \$7.95

Pan-fried home-style Southern shredded Green onion potato cakes Hash brown casserole

Breakfast Meats \$9.95

Sausage Patties (2)

Sausage Links (3)

Bacon (3)

Grilled Ham (3oz)

Fruit Selections

Fresh sliced fruit platter \$16.95pp

Whole fruit basket \$20/small \$35/large

Fresh fruit salad \$11.00/ 6oz, \$14.50 large/10oz

Breakfast Sandwiches \$10.95e

Please specify saran or aluminum wrap as well as desired condiments

Build Your Own Two-Egg Sandwich by selecting one each of the following:

Breads.....Croissant, kaiser, english muffin, bagel or biscuit

Meats..... Ham, bacon, sausage, smoked salmon or proscuitto

Cheeses.....American, swiss, provolone or gouda

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Breakfast Platters and Boxes

Platters

Fresh Fruit, Assorted Cheeses, & Mini Muffins Platter \$14.95pp

A beautifully presented tray of fresh fruit, assorted cheeses and bite sized made from scratch muffins.

Lox & Bagel \$16.00pp

Delicate Nova Scotia salmon with egg whites, egg yolks, red onion, sliced tomato, fresh cucumbers, capers and lemon. Accompanied by bagels & cream cheese

Protein Breakfast \$39.95pp

A savory low-carb breakfast consisting of bacon, asiago cheese, scallion omelet roll ups, meats and assorted cheese

Bagel, Muffin and Pastry Selections \$7.95e

Price includes cream cheese, butter and preserves

Bagels.... Plain, whole wheat, blueberry and cinnamon raisin

Muffins... Blueberry, banana bran, morning glory, cinnamon sugar and

Pastries... Croissants, strawberry cream cheese danish, spiced apple turnovers and apple fritters.

Granola and Spreads

All Homemade Favorites

Harvest Granola \$16.95 per pound

Smoked Salmon Spread \$18.95 per pound

Fruit Blended Cream Cheese \$10.00 per pound

Breakfast Boxes

Deluxe Continental Box \$30.50

A variety of our breakfast breads (two per person), a sliced fruit presentation or fresh fruit salad, yogurt & our famous granola presented in a convenient box with assorted juices (orange, apple, cranberry).

Small Continental \$17.95

Two breakfast pastries, served with fruit and your choice of any bottled juice

Granola Continental \$20.95

A generous bowl of our famous all-natural granola, served with milk, muffin and fruit selection

Breakfast Sandwich Box \$28.95

Breakfast sandwich of your choice, conveniently presented in a compact box with fruit and bottled juice

Custom Hot Breakfast Box \$31.00

Select any hot specialty breakfast entrée and we will pair it with fruit and breakfast bread for ease of serving

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Boxed Lunches & Sandwiches

All boxes are served in an elegant box with fruit salad, gourmet cheeses, spiced nuts and choice of side salad and dessert.

Executive Sandwiches

Box \$35 / a la carte \$13

Horseradish Crusted Beef Tenderloin... Thinly sliced horseradish-crusted filet of beef with herbed mayo
Jalapeno Shrimp Po' Boy ... Jumbo shrimp tossed with a jalapeno pesto and piled high on baguette, served with a spicy tartar sauce

Deluxe Sandwiches

Box \$33.50 / a la carte \$11

Smokey Club... Ham, turkey, bacon, gouda, lettuce, and tomato on toasted whole wheat
French Club... Lettuce, tomato, bacon, turkey, and alhouette cheese spread on a toasted croissant
Smoked Turkey & Dill Havarti... Smoked turkey & sliced cucumbers & dill havarti on croissant
Brie & Greens... Thick slices of creamy brie cheese on a grilled baguette topped with dressed field greens
Muffaletta... Italian salami, ham, turkey, lettuce, tomato, provolone cheese, and olive relish on Kaiser roll
Grilled Chicken... Marinated chicken grilled with herb mayo served on a kaiser roll
Tarragon Chicken Salad... All white chicken with tarragon, celery, and scallions, in our sinful sauce
Grilled Ham & Pimento Cheese... Grilled Ham with our spicy pimento cheese served on a kaiser roll
BBQ Pork or Turkey.....Smoked to perfection. Served on a kaiser roll

Deli Sandwiches

Box \$33.50 / a la carte \$11

Pimento Cheese... Cheddar cheese with pimentos and our secret sauce
Smoked Turkey... Smoke cured turkey breast with swiss or provolone cheese
Ham & Swiss... Smoke cured ham with swiss cheese
Fresh Roasted Beef... Seasoned and fresh roasted top round with horseradish sauce
Albacore Tuna Salad... Albacore tuna with scallions, celery, spices, and mayonnaise
Roasted Veggie Wrap... Roasted peppers, squash, onions, with tomato, and alhouette cheese

Deluxe Boxed Salads

Box \$33.50 / a la carte \$18

Homemade Dressings

Sundried Tomato Vinaigrette, Thousand Island, Caesar, Ranch, Italian, Nicoise (Traditional French), Honey Mustard, Balsamic Vinaigrette,

Chicken Caesar...Grilled crusted chicken over romaine lettuce with caesar dressing and our homemade croutons
Greek Chef...Grilled chicken over romaine lettuce with tomatoes, cucumbers, black olives, feta, pepperoncini peppers and our sundried tomato vinaigrette
Fresh Fruit...Our famous fruit salad served on a bed of leaf lettuce with yogurt and our homemade granola
Cobb Salad...Ham, turkey, cheddar, swiss, egg, bacon and vegetables over romaine with blue cheese, ranch, or Thousand Island dressing
Cajun Garden...Blackened artichoke hearts, black olives, cherry tomatoes and our spiced gourmet nuts over romaine with champagne-citrus vinaigrette or creamy garlic dressing **Add Jalapeno Pesto Jumbo Shrimp \$4**
Oriental..... Tuna seared medium rare over greens with carrots, cucumbers, cherry tomatoes and crunchy lo mein noodles with a ponzu dressing

Sandwich Platters

- Deli Sandwich Platter**... Assorted deli sandwiches with, pickles, condiments and chips on the side... \$17.00pp
Finger Sandwich Platter... Assorted meats or cold salads on miniature whole wheat rolls with condiments, pickles and chips on the side... \$17.00pp
Tea Style Finger Sandwiches... Your choice of meats, cold salads or traditional afternoon tea finger sandwiches on layers of soft white and rye bread with pickles and gherkins on the side... \$17.00pp
Cold Cut Platter.... Chips, relish tray, bread tray and condiments... \$17.95
Cold Roasted Tenderloin Platter..... Fresh sliced beef shoulder, sliced chicken breast and pork tenderloin served with assorted sauces and fresh cut rolls \$24.00pp
Side Choices
Sides a la carte 6 oz. Cup \$4.95
Twice Baked Potato Salad ~ Nicoise Pasta ~ Macaroni ~ Southern Potato ~ Fresh Fruit (seasonal)
Caesar Salad ~ Chef's Tossed Salad ~ Pesto Caesar
Chips \$2.95
Baked Lays, Lays, Pretzels, Fritos
Relish Tray \$9.00
Lettuce tomatoes, pickles, and vegetables

Snack Trays

- Domestic & Imported Cheese Platter** \$24.45
Havarti, gouda, sharp cheddar, pepperjack, and boursin cheese with crackers, pepperoni, olives, and gherkins
- Fruit & Cheese Platter** \$24.45
Seasonal fresh fruit (grapes, oranges and sliced strawberries) with domestic and imported cheese, accompanied by crackers
- Seasonal Sliced Fruit Platter (Seasonal)** \$16.95pp add dip \$5.00pp
Seasonal fresh fruit on display
- Crudités & Dip (Seasonal)** \$18.45pp
Fresh raw vegetables with your choice of ranch ,garden vegetable or spinach dip
- Assorted Dessert Platter (2 per person)** \$10.95pp
Assortment of cookies, brownies, black bottoms and bars with fruit garnish
- Deluxe Dessert Platter** \$13.95pp
Assortment of cakes, tortes, cheesecakes, petite fours or chocolate covered strawberries
- Miniature Dessert Platter (4 per person)** \$10.95pp
Our signature miniature finger dessert bars, brownies, black bottoms and festive cookies or confections
- Cookie Platter 2 @** \$2.75
Your choice of chocolate chip, white chocolate macadamia nut, fruited oatmeal, snickerdoodles, double chocolate macadamia nut and praline
- Fruit, Cheese, Mini Desserts**
Domestic and imported cheese with fresh fruit and miniature cookies, brownies, and black bottoms... \$23.50pp
- Meat, Cheese, and Crudités**
Rolled ham, turkey, and roast beef presented with fresh vegetables and domestic and imported cheeses... \$23.45
- Fruit, Savories and Spiced Nuts**
Savory parsley and pepperoni cheese wafers served with grapes, strawberries, and spiced gourmet nuts... \$23.45pp
- Shrimp cocktail**
Spiced shrimp served with cocktail sauce....\$33.50pp
- Seafood Platter**

Select fresh seafood assortment to include crab claws, shrimp cocktail, and lobster tail with seafood sauce...market price

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Hot Entree Menu

Prices reflect entrée, one side and bread

For quick turn hot entrees please call for suggestions

Pasta

Pasta New Orleans...blackened shrimp and blackened artichokes over penne pasta with a spicy tomato cream sauce topped with freshly grated parmesan cheese...\$25.00

Fresh Tomatoes, Artichokes, Garlic & Olive Oil... cooked into a perfect sauce tossed with penne, accompanied by freshly grated asiago cheese & basil chiffonade...\$21.95 Add sliced grilled chicken...\$5.95

Freshly Prepared Lasagna...choose beef bolognese, three cheese, spinach, or roasted chicken and mushroom...\$35.00

Spinach Stuffed Shells.....shell stuffed with spinach with white cheese sauce...\$30.00

Chicken

Lemon Chicken... served with sundried tomato aioli on the side and roasted parmesan potatoes...\$30.00

Chicken Scampi...served with penne pasta, freshly grated cheese & vegetable garnishes including artichokes, roasted peppers...\$30.00 Make it shrimp for \$5.00 more

Pecan or Herb Crusted Chicken...served over rice pilaf with hot sauce on the side...\$30.00

Chicken Florentine...Blackened chicken breast stuffed with creamy greens and topped with creole tomato sauce...\$30.00

Pork

Cajun Pork Tenderloin...topped with alhouette cream sauce we suggest you serve over dirty rice with asparagus tips...\$35.00

Southern Barbecue...chopped pork barbecue served with baked beans...\$32.95

Spicy Maple Glazed Pork Tenderloin...topped with a ginger-apple chutney & served with southwestern grits...\$35.00

Appalachian Pork...Pork loin stuffed with ham, cheese and country dressing then basted in a cranberry glaze \$35.00

Sautéed Pork Chops...smothered in spicy gingersnap gravy ...\$35.00

Beef

Asian Spiced Beef Tenderloin...rubbed with Chinese five spice, and served over pan fried lo mein noodles...\$45.00

Beef Kebabs... Beef Tenderloin on skewers with peppers and onions, served with rice pilaf...\$40.00

Roast Beef w/Green Peppercorn...Roasted eye of round served in a green peppercorn sauce...\$35.00

Home Style Meatloaf...This one rivals your mama's....\$30.00

Wild Game and Seafood

May require 24-48 hours

Parchment-Wrapped Halibut with Roasted Red Pepper Butter.... Filet of halibut with fresh seasonal vegetables and a wine sauce cooked in parchment paper with roasted red pepper butter accompanied by creamy asiago risotto... *market price*

Wine Poached Salmon...in a tarragon butter served with green and white asparagus bundles...*market price*

Seared Tuna with Ponzu Noodles...seared to medium rare served over spaghetti noodles with a ponzu sauce...*market price*

Additional Chef 's Sides (Substitutions Allowed) \$6.95

Rice pilaf ~ Parmesan roasted potatoes ~ Garlic mashed potatoes ~ Warm twice baked potato salad ~ Grilled vegetables ~
Greenbean Almondine~ Parsley potatoes ~ Sesame scented rice or noodles ~ Italian style rice pilaf ~
Dirty rice with asparagus tips

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Hors d'oeuvres Tray

(Order portion is 3pp of each type)

Your choice of three types of canapés or heavy hors d'oeuvres \$23.00pp

Four types for \$32.00

Sampling of our hors d'oeuvres selection

Brie and pear in phyllo

Deviled eggs topped with capers & smoked salmon

Pecan crusted chicken bites with honey mustard

Herb roasted chicken salad in crouton cups

Peite lemon square topped with fresh berry

Blackened sirloin canapés with rouquefort cheese

Jalapeno pesto shrimp skewers

Sausage filled yeast breads brushed with mustard butter

Goat cheese and sundried tomato canapés

Feta, olive, and rosemary savory tartlets

Mushroom & black walnut spanikopita

Cucumber cups filled with smoked turkey & dill havarti salad

Dinner Salads

\$5.95 small \$8.95 large

Tomato, basil, & mozzarella salad with aged balsamic vinegar

Gathered greens with herb roasted pecans, cheddar, and grape tomatoes

Apple, walnut & tarragon scented goat cheese salad ~ Classic Caesar ~ Chef's tossed

Dressing Choices

Vinaigrettes- balsamic, sundried-tomato, honey dill, ponzu,
nicoise, honey mustard, dried cranberry

Creamy- ranch, caesar, thousand island, creamy italian

Soups

(Sold in quarts for \$16.95, feeds 2-5 people)

Minestrone ~ Chicken Tortilla ~ Cream of Asparagus ~

Smoked sausage and lentil, vegetable