



2024 Inflight Catering Order Form

Orders must be made at least 36 hours (48 hours preferred) prior to delivery.
(some exceptions may apply and are subject to an expedited fee)

Most mobile phones do not support fillable forms. For the best experience, download the form to your PC/MAC and open in an app that supports fillable forms like Adobe Acrobat. If the submit form button does not work, e-mail the completed form to orders@ottcuisine.com or fax it to 262-220-7680.

Once the form is received, you will receive a confirmation e-mail with an invoice and payment link to make your order live. Your order WILL NOT be prepared if payment has not been received.

Name: _____

Organization: _____

E-mail Address: _____

Mobile Phone #: _____ Delivery Date: _____ Delivery Time: _____ (CDT)

Airport: _____ FBO/Hangar: _____

Tail #: _____ # of passengers _____ # of crew _____

Notes to the kitchen: _____

Alcohol Request: _____

(provide price range, if applicable – alcohol is subject to availability, we will contact you if a substitution is necessary)

†Platters are built to serve: 2-4 people, 4-8 people, 8-12 people (individual plates available upon request, but are subject to availability)

Cold Breakfast

Platter Size #

Display of Fresh Sliced Fruits & Berries†

Display of Assorted Pastries†

Plain **Bagel Display** with Butter, Jam & Cream Cheese on the side†

Individual **Continental Breakfast** Boxes to include Chef selected Pastries served with Hard Boiled Egg, Yogurt Cup and Fresh Fruit accompanied by Butter and/or Cream Cheese and/or Jams

Individual Container of **Yogurt**

Individual **Berry Bowl** (8 oz)

Granola (4 oz)

Hot Breakfast

#

Ham & Cheese Omelette (other options available upon request but subject to availability)

Scrambled Eggs (4 oz Cheese option on the side)

Waffles with Butter & Maple Syrup

Breakfast Potatoes

Toasted English Muffin with Butter & Jam

Bacon (3 slices per person)

Sausage Links (5 links per person)

Sandwich Boxed Lunches

Deli Style Sandwich on Artisan Roll served with Chef's Choice of Pasta Salad, Cookie and/or Brownie, Individual Bag of Assorted Chips, Sliced Tomato cup and Mustard & Mayonnaise packets on the side

#

Turkey & Swiss Cheese Sandwich

Ham & Provolone Cheese Sandwich

Roast Beef & Cheddar Cheese Sandwich

Entrée Salads

#

Caesar Salad to include Romaine, Cherry Tomatoes and Shredded Parmesan Cheese with Caesar Dressing & Croutons on the side

with Grilled **Chicken** on the side

Garden Salad to include Mixed Greens, Cucumber, Diced Red Bell Pepper, Tomato, Carrots with Ranch Dressing on the side

with Grilled **Chicken** on the side

Caprese Salad of Fresh Mozzarella & Tomato with Balsamic Basil Dressing on the side

with Grilled **Chicken** on the side

Sweets

Platter Size

#

Display of Assorted **Cookies**†

Display of Assorted **Brownies**†

Display of Assorted **Cookies & Brownies**†

Cold Appetizer Displays

Platter Size #

Cold **Shrimp Cocktail** with Traditional Cocktail Sauce on the side† (6 per person)

Cheese & Crackers Display Garnished with Fresh Grapes & Strawberries†

Cheese & Charcuterie Display with Crackers on a Garnished Tray†

Hummus & Pita Display†

Vegetable **Crudité** served with Fresh Hummus†

Hot Appetizer Displays

Platter Size #

Fried **Chicken Tenders** with Assorted Dipping Sauces on the side† (5 per person)

Beef Tenderloin Satay with Peanut Dipping Sauce on the side† (5 skewers per person)

Chicken Satay with Peanut Dipping Sauce on the side† (3 skewers per person)

Egg Rolls with Dipping Sauce on the side† (2 per person)

Hot Entrées

#

Grilled **Chicken Breast** with Chef's Choice of Starch and Vegetable Sides

Grilled **Beef Tenderloin** with Chef's Choice of Starch and Vegetable Sides

Beef Lasagna with Chef's Choice of Vegetable Side

Spicy Thai Noodles with Vegetables

with **Chicken**

with **Beef**

with **Shrimp**

Chicken Parmesan with Pasta and Chef's Choice of Vegetable Side

Roasted Salmon with Chef's Choice of Starch and Vegetable Sides

Desserts

Platter Size #

Display of Assorted **Cookies & Brownies**†

Individual **Slice of Cake** (Chef's Choice and based on availability)

Individual **Slice of Pie** (Chef's Choice and based on availability)