



Over The Top  
*Cuisine*



*One of our favorite quotes from Henry David Thoreau states: "Go confidently in the direction of your dreams and live the life you have imagined"*

*Years of dreaming big has finally allowed us to achieve our goal in creating 'Over the Top Cuisine'. We use our passion with food to offer you great flavors while cooking from our hearts.*

*To create a memorable dining experience, Over the Top Cuisine is fine tuned to focus on our client needs. Kim and Kristin are enthusiastic about using excellent quality fresh products to provide homemade cooking specific to each order requested. Kim has been a personal chef for over nine years, and has been catering events for eight years. Kristin has five years of personal employment experience as a Corporate Flight Attendant which will allow her to understand the confines of your aircraft work space.*

*Our mission is to build long lasting relationships with our clients by ensuring 24/7 availability, listening to your needs and exceeding your expectations.*

*This menu is designed to 'assist' in the ordering process, however we are not limited to just what is printed. Kim and Kristin are able to provide anything you need, and will even create specific recipes. We offer menu suggestions based on fresh grown produce at specific times of the year. We also consider themed occasions, as well as offer concierge service. Whether it be a birthday card, DVD, gift basket, or any type of personal shopping, We would like to offer you the guidance needed to make your passengers comfortable while traveling onboard your business jet.*

## CONTINENTAL BREAKFAST

- Bagels, Pastries, Croissants, Muffins, Cold Cereals
- Sliced Fruits, Fresh Mixed Berries, Yogurt
- Sliced Meats and Cheeses



## HOT BREAKFAST

- Omelets
- Frittatas
- Quiche
- Scrambled Eggs with or without cheese
- Breakfast Sandwich  
(bacon or sausage with egg and cheese  
on toasted bagel, croissant, etc.)  
*\*egg whites or egg substitutions available upon request\**
- Buttermilk Pancakes
- Belgian Waffles
- Grandma Francis' French Toast
- Irish Oatmeal



## SIDES

- Breakfast Meats: Chorizo Sausage, Italian Sausage, Ham, Canadian Bacon, Thick Center Cut Bacon, and Turkey Bacon
- Hash Browns
- Breakfast Potatoes
- Grilled Vegetables  
(tomatoes, asparagus, mushrooms, and onion, etc.)
- Toast  
(white, wheat, whole grain, rye)
- Sliced Fruits and Berries

## BOXED LUNCHES

- Deli Style Sandwiches-Wraps-Subs-Rolls-Pitas, etc.  
(Italian, turkey, ham, roast beef, chicken, vegetarian, etc.)
- Turkey Avocado Club  
(made with bacon, avocado, tomato, swiss, and herb mayonnaise)
- BLT  
(traditional, or classic with salmon)
- Cold Seafood Assortment served with Cocktail Sauce
- Salads  
(cobb, caprese, caesar, asian, arugula, greek, mediterranean vegetable, etc.)
- Cheese-filled Tortellini Salad atop chopped Romaine with Parmesean Cheese and homemade Garlic Cream Dressing

## Sides

- Homemade Soup (name the flavor):
  - ❖ Chicken Tortilla
  - ❖ Vegetable
  - ❖ Tomato Bisque
  - ❖ Homestyle Chicken Noodle
  - ❖ Black Bean
  - ❖ Wisconsin Beer Cheddar
- Pasta Salad
- Garden Salad
- Potato Chips
- French Fries
- Fruit Salad
- Potato Salad
- Pesto Tortellini Salad



## BOXED LUNCHES (continued)

### Desserts

- Assortment of Cookies
- Cream Puff
- Cannoli
- Assortment of Cakes
- Fudge Brownie
- Cheesecakes



### APPETIZERS

- Eggrolls served with sweet & sour sauce (a renowned specialty of the Chef)
- Chicken Wings with your choice of sauces
- Mexican Sampler served with Fiesta Chips (guacamole, salsa, and queso)
- Fresh Cut Raw Vegetables
- Seasoned Grilled Vegetables with Beef Tenderloin
- Chicken or Beef Teriyaki Skewers
- Artichoke Dip served with homeade Pita Chips or Bread
- Sliced Cheeses and Meats served with Mixed Nuts
- Sliced Fruits and Berries
- Bruschetta with Crusty Toasted or Grilled Breads
- Seafood Assortment with Lemons and Cocktail Sauce
- Fresh Herbed Hummus served with Pita Chips, Cucumber and Red Pepper
- Mini Burger, Chicken or Beef Tenderloin Sliders



# ENTRÉE ITEMS



## CHICKEN

- Spicy Thai Chicken with Rice and Vegetables
- Chicken Marsala
- Herb Roasted Chicken
- Spiral Florentine Chicken  
(spinach, boursin cheese filling)
- Barbeque or Dijonnaise Cream Roasted Chicken Breast
- Stir Fry
- Fajitas
- Sundried Tomato and Brie

## BEEF

- Filet Mignon, NY Strip, Prime Rib, Sirloin, etc.
- Herb Rolled Medallions  
(pan fried or grilled with mushroom sauce, peppercorn, pearl onions, port wine, blue cheese, parmesan crusted, garlic encrusted, or cognac)
- Grandma Nellie's Meatloaf with Gravy and Mashed Potatoes

## PASTA

- Tomato Basil Sauce
  - Vodka Sauce
  - Sweet and Spicy Sausage
  - Bolognese Sauce
  - Arrabiata Sauce
  - Alfredo  
(penne, thin, angel hair, bow-tie, linguine, etc.)
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## ENTREES (continued)

### SEAFOOD

- Salmon
- Mahi Mahi
- Tuna
- Scallops
- Halibut
- Tilapia
- Sea Bass



### PORK

- Oven Roasted Pork Tenderloin
- Barbeque Shredded Hawaiian Pork
- Cornbread Stuffed Pork Chop
- Pear Glazed Medallions

**Any entrée item can be served with your choice of sides:**

- Thai Noodles
- Couscous
- Wild Rice
- Egg Rolls served with sweet & sour sauce (a renowned specialty of the Chef)
- Garlic Mashed Potato
- Au Gratin Potatoes
- Baked Potato
- Sweet Potato Casserole
- Mixed Vegetables
- Balsamic Glazed Asparagus
- Sautéed Spinach
- Creamed Corn



## DESSERTS



- Fresh Baked Assortment of Cookies  
(chocolate chip, white chocolate, double chocolate chip, sugar, peanut butter, and oatmeal raisin)
- Homemade Pies  
(cherry, pumpkin, french silk, apple, banana cream, coconut, etc.)
- Assorted Flavors of Cheesecakes
- Assortment of Cakes
- Sliced Fruits and Cheeses
- Frozen Desserts  
(premium ice creams, frozen yogurts, sorbets, and rootbeer floats, ice cream bars or sandwiches)
- Homemade Jasmine Rice Pudding
- Taffy Apple Salad  
(mini marshmallows, granny smith apples, shredded pineapple, cool whip and peanuts)
- Strawberry Pretzel Dessert  
(sweet and salty)
- Melt in your mouth Caramel Corn







**Over The Top Cuisine**  
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*Servicing Southeastern Wisconsin & Northern Illinois*

