



The menu items listed below are suggestions.
We can fully accommodate your flight's needs.

BREAKFAST

MINNESOTA SCRAMBLER

Fluffy Scrambled eggs, Rosemary breakfast potatoes, aged Wisconsin cheddar, pepper bacon, sour cream and fresh salsa

MINNESOTA BREAKFAST BOX

Fresh fruit, Greek yogurt, granola, fresh orange juice and a freshly baked muffin or croissant

ATIKIS PRETTY PERFECT OMELETTE

Eggs should be treated with care, Atiki's flight catering does that

FRENCH CREPES

French crepes filled with fresh fruit and a sweet cream filling

MORNING BREAD TRAY

A variety of homemade scones, muffins, pastries, and chocolate filled croissants, served with butter

LOX TRAY

Fresh lox served with bagel, cream cheese, ripe tomato, red onions, sliced eggs and capers

GINGERBREAD PANCAKES

Nutmeg, ginger, molasses, all the goodies, served with cinnamon syrup.



Atiki's pretty perfect omelette



BOX LUNCHES

EXECUTIVE BOX LUNCHES

Each box lunch includes salad, quinoa, pasta salad or couscous, fresh seasonal fruit and a homemade dessert; all condiments are on the side with appropriate set ups

DELUXE BOX LUNCHES

Boars head tavern ham, roasted turkey, roast beef, tuna or dilled egg salad served on hearty peasant bread or healthy wrap

LOW CARB BOX

An assortment of meats and cheeses, celery, English cucumbers, and veggies make for a healthy and filling lunch

PISTACHIO OR CASHEW CHICKEN SALAD

Chicken salad with pistachios or cashews, and celery.

PREMIUM BOX LUNCHES

Platinum menu items include Colossal shrimp cocktail, mixed greens salad, seasonal fresh fruit, nuts, etc., and a gourmet tart or chocolate dessert

FILET MIGNON SANDWICH

An open-faced beef tenderloin sandwich served with leafy greens, tomatoes, sprouts and horseradish cream dipping sauce

RASPBERRY OR APPLE WALNUT CHICKEN SALAD

Grilled chicken breast with celery, walnuts and crispy apples served on hearty bread

LOW CARB SPREAD SAMPLERS

Chef's choice of 3 spreads, English cucumbers, over mixed greens, sprouts

ATIKIS FLIGHT CATERING SNACK BOXES

A little of everything, fresh seasonal fruit, Artisan cheeses, Boars head meat, skewers, veggies, colossal shrimp

CRISPY SALAD BOX LUNCHES

Salad box lunches contain appropriate sides of dressings, fresh seasonal fruit, homemade dessert, hearty bread with whipped butter

MIXED GREENS SALAD

Mixed greens, English cucumbers, red onions, tomatoes and caramelized walnuts served with French vinaigrette

SHREDDED CHICKEN ARUGULA SALAD

Grilled and shredded chicken, Arugula, orange slices, garbanzo beans, and almonds served with an orange vinaigrette

GREEK SALAD

Tossed greens with feta cheese, red onions, peppers and olives in a tangy Greek dressing.

COBBRIFIC SALAD

There is no such thing as a typical Cobb salad. Our happy Cobb includes greens, broccoli, blue cheese, Swiss, aged cheddar, pepper bacon, tomato, English cucumbers and Boars head turkey all lined up and ready to go.

PLATTERS

ARTISAN CHEESE TRAY

Cahill porter, goat cheese pistachio balls, blue cheese endive or radicchio cups

FRESH FRUIT

The freshest fruit of the season

COOL SCULPTURAL CRUDITE TRAY

Cucumbers, carrots, broccoli, Belgium endive, celery with other seasonal veggies served with dipping sauce

CLASSICA CHEESE

An assortment of classic cheeses such as aged Cheddar, Swiss, Havarti Dill, etc. served with an assortment of gourmet crackers.

SMOKED MEAT AND CHEESE TRAY

Italian smoked meats, Artisan cheeses, delicious olives, dates or figs and water crackers



Artisan Cheese Tray

DINNERS

MINNESOTA NICE

PORKETTA

Single cut of rolled juicy pork rubbed with 9 different seasonings

PASTYS

A flaky crust surrounding classic hand pie goodies, potato, veggies and spiced pork or beef Northern Minnesotans love these tasty hand warmers

HOMEMADE THYME WILD RICE SOUP

Hearty double cream soup with crusty bread

PUMPERNICKEL CRUSTED WALLEYE

Fresh walleye fillet crusted with pumpernickel bread crumbs, served with cranberry wild rice pilaf and marinated cucumbers.

BEER BATTERED WALLEYE

Grandpa Rusts secret cabin recipe for old style, pan fried walleye served with homemade lemon tartar sauce.

LUMBERJACK LOUIS

GUINNESS MARINATED FILET MIGNON

Aged beef tenderloin soaked in Irish Guinness ale served with whipped garlic potatoes

ROTISSERIE CHICKEN

Roasted herbed chicken with crispy outside, tender juicy inside served with Hasselback potatoes

CLASSIC SPICY SPAGHETTI AND MEATBALLS

Classic spaghetti sauce with fresh oregano, basil and aged parmesan cheese.

MAPLE FARMS DUCK

Maple farm duck breast with balanced seasonal veggies, wild rice cranberry pilaf and a blueberry jus

MINNESOTA WILD RICE CURRY BEEF

Asian spiced beef marinated with peppers, broccoli in a green curry sauce



Porketta

DINNERS

URBAN SOPHISTICATE

SALMON EN PAPILOTE

Fresh salmon with lemon, vine ripened tomatoes and kalamata olives.

MOROCCAN TAGINE

Saffron, cinnamon, turmeric, pepper, cayenne, ginger, salt and pepper spiced chicken tagine served over couscous.

BEEF WELLINGTON

A tender fillet mignon with parsley pesto wrapped in a pastry shell that is baked to a brown perfection.

WALNUT SHRIMP

Butterflied colossal shrimp with candied walnuts and seasonal veggies over Minnesota wild rice

HEALTHY MCHEALTHYERSON

POACHED CHICKEN ROULADE

served with walnut pesto and strawberry coulis

GARLIC DILL CHICKEN

Perfectly browned dill chicken with tomatoes, celery, artichokes and seasonal veggies served over pita bread with a yogurt dill sauce.

QUINOA MADNESS

Quinoa, dried cherries, seasonal veggies blanched and served in a tasty bone broth

CAULIFLOWER 2 WAYS

Roasted and pureed with a spicy ancho sauce

WATER, CELERY AND A TIC TAC

The “you are really watching it” entree.



Poached chicken roulade

DESSERT

DEEP DANGEROUS CHOCOLATE CAKE

Everyone's favorite homemade chocolate cake dunked in a decadent Ganache. (Spun sugar garnish upon request)

DEALERS CHOICE

Lets let our pastry chef show off...

COOKIES AND BAR PLATTER

Assorted homemade cookies and bars of the season

CHAMPAGNE CAKE

A light cake with creamy white chocolate

CHOCOLATE TRUFFLES

Gourmet artisan truffles with high cocoa content



Chocolate Truffles