





Emery's Catering, Service



(401) 732-7683
INFO@EMERYSCATERING.COM
WWW.INFLIGHTFOOD.COM • WWW.EMERYSCATERING.COM









AIRPORT	ADDRESS & PHONE NUMBER	HOURS
T.F. GREEN AIRPORT (KPVD)	2000 Post Road Warwick, RI 02886 (401) 737 - 8222	6:00 am - 10:00 pm
T.F. GREEN AIRPORT (KPVD) Atlantic Aviation	544 Airport Road Warwick, RI 02886 401 738 2600	6:00 am - 10:00 pm
QUONSET AIRPORT (KOQU) Flight Level Aviation	150 Airport Street North Kingstown, RI 02852 (401) 295 - 5020	7:00 am - 6:00 pm
WESTERLY AIRPORT (KWST) Dooney Aviation	56 Airport Road Westerly, RI 02891 (401) 596 0717	7:00 am - 3:00 pm
SMITHFIELD / LINCOLN AIRPORT (KSFZ) North Central State	300 Jenckes Hill Road Smithfield, RI 02917 (401) 333 - 8503	7:00 am - 6:00 pm
NEW BEDFORD REGIONAL AIRPORT (KEWB) Colonial Air	1605 Airport Road New Bedford, MA 02746 (508) 997- 0620	8:00 am - 5:00 pm
NEW BEDFORD REGIONAL AIRPORT (KEWB) Sandpiper Air	1513 Shawmut Ave New Bedford, MA 02746 (508) 991 7660	6:00 am - 10:00 pm
NEW BEDFORD REGIONAL AIRPORT (KEWB) Nor East Aviation	1475 Shawmut Ave New Bedford, MA 02746 (508) 996 1885	6:00 am - 10:00 pm
PLYMOUTH AIRPORT (KPYM)	246 South Meadow Road Plymouth MA 02360 (508) 746 2020	6:00 am - 5:00 pm
NEWPORT STATE AIRPORT (KUUU)	211 Airport Access Road Middletown, RI 02842 (401) 846 - 9400	8:00 am - 5:00 pm
BEDFORD AIRPORT (HANSCOM) (KBED) Jet Aviation	380 Hanscom Drive Bedford, MA 01730 (781) 274 0030	9:00 am - 5:00 pm
BEDFORD AIRPORT (HANSCOM) (KBED) Signature Flight Support	180 Hanscom Drive Bedford, MA 01730 (781) 274 0010	9:00 am - 5:00 pm
GROTON NEW LONDON AIRPORT (KGON) Modern Aviation (Mystic Jet Center)	155 Tower Avenue Groton, CT.06340 (860) 715 - 8800	5:00 am - 9:00 pm
HYANNIS AIRPORT (BARNSTABLE MUNICIPAL) (KHYA) Gateway Airport	480 Barnstable Road Hyannis, MA 02601 (508) 775 2020	6:00 am - 5:00 pm
HYANNIS AIRPORT (BARNSTABLE MUNICIPAL) (KHYA) Atlantic Aviation	730 Barnstable Road Hyannis, MA 02601 (508) 771 - 7520	6:00 am - 5:00 pm

BREAKFAST

CONTINENTAL BREAKFAST TRAYS

INDIVIDUAL SERVINGS

- Freshly sliced fruit cup, Greek yogurt, breakfast breads and/or muffins, butter, and jam.
- Cold cereal, 2% milk, freshly sliced fruit, Greek yogurt, mini muffin, butter, and jam.
- Vanilla Greek yogurt, crunchy all-natural granola, and assorted berries.
- Cold quiche, Greek yogurt and mixed berries.
- Cold breakfast sandwich, Greek yogurt with mixed berries, and crunchy all-natural granola.
- Virgin bloody mary tray that includes bloody mary mix, cocktail olives, celery stalks, hot sauce, horseradish, and Worcestershire.
 Add Titos, Ketel One or Grey Goose vodka
- Mimosa tray with a Ruffino prosecco split, premium orange juice with blueberries and blackberries.

COLD BREAKFAST SANDWICHES

À LA CARTE

- Ham and cheese
- Smoked salmon, sliced egg, & sour cream
- Peanut butter/Nutella & jam
- Egg salad
- Mushroom, tomato, & cheese

BREAKFAST SANDWICH BREADS

A LA CARTE

- Croissant
- Plain or flavored bagel
- English muffin



BREAKFAST DISPLAYS

BREAKFAST BREAD

An assortment of sweet and savory coffee cakes, butter rosettes, and fruit preserves.

BREAKFAST BREAD AND PASTRIES

Breakfast breads, croissants, Danish and/or muffins, butter rosettes, and fruit preserves.

BAGELS

Assorted bagels, butter, cream cheese, and fruit preserves.

MUFFINS

Assorted muffins, butter, and fruit preserves.

SMOKED SALMON

Smoked sliced salmon, mini bagels or toast points, cream cheese, diced red onions, capers, hard boiled egg, sliced tomato, sliced cucumber, and lemon wedge.

FRESH SLICED FRUIT

Melons, citrus fruits, berries, and grapes.

EUROPEAN STYLE BREAKFAST

Turkey, sliced baked Virginia ham, Genoa salami, hard boiled eggs, assorted deli cheese, and grapes.

COLD BREAKFAST ITEMS

À LA CARTE

- Fruit
- Berry bowl
- Parfait
- Whole milk

- Greek yogurt (plain or flavored)
- Hard boiled eggs
- Deviled eggs
- Granola bars

BREAKFAST BURRITO

Wrap filled with scrambled eggs, diced onions, peppers, sausage, Mexican blend cheese, with a side of salsa, sour cream, and hot sauce.

BREAKFAST



BREAKFAST SANDWICHES/WRAPS

TWO EGGS OR EGG SUBSTITUTE



BREAD, CHOOSE 1:

Baael

- White toast
- Croissant
- Wheat toast
- English muffin
- White wrap

MEAT, CHOOSE ANY:

• Bacon

- Pork sausage patties
- Baked Virginia ham
- Turkey sausage patties

CHEESE, CHOOSE ANY:

- American
- Gorgonzola

• Bleu

Pepperjack

• Brie

• Provolone

• Cheddar

Swiss

• Goat

VEGGIES, CHOOSE ANY:

- Red onion
- Asparagus
- Spanish onion
- Tomato

- Red or green pepper
- Spinach

• Broccoli

Mushrooms

HOT BREAKFASTS

Specialty items upon request.

Individual Breakfast Trays include a fresh fruit cup, muffin or croissant, butter and jam, condiments, yogurt and your choice of the following:

OMELET

Three egg omelet filled with your choice of meat and/or veggies, and cheese.

FRITTATA

Open faced omelet with potato and your choice of meat and/or veggies, and cheese.

SCRAMBLED

Three eggs scrambled. Served with breakfast potato, and your choice of breakfast meat.

Egg substitute available.

PANCAKES

Buttermilk pancakes served with mixed berries, pancake syrup, butter, breakfast potato and your choice of breakfast meat.

BELGIAN WAFFLES

Belgian waffles served with mixed berries, pancake syrup, breakfast potato and your choice of breakfast meat.

FRENCH TOAST

French toast served with mixed berries, pancake syrup, breakfast potato and your choice of breakfast meat.

BREAKFAST BEVERAGES

A LA CARTE

- Premium orange or apple juice
- Milk (choice of whole, 2%, or fat free, almond, oat, or soy)
- Thermos of hot coffee
- Thermos of hot water

BREAKFAST MEATS

- Pork sausage links or patties
- Turkey sausage patties
- Pork or turkey bacon
- Baked Virginia ham

SOUPS of the DAY

- New England clam chowder
- Minestrone
- Chicken noodle
- Broccoli cheddar
- Loaded baked potato
- Lobster bisque
- Creamy tomato
- A seasonal selection

SOUP ACCOMPANIMENTS

- Dinner rolls
- Artisan rolls
- Assorted crackers
- Mini naan
- Carr's Water Crackers
- Gluten free crackers/ breads



PLATTERS AND DISPLAYS

CHARCUTERIE

An assortment of cured meats, imported and domestic cheese, deluxe nuts, olives, cornichons, pickles, dried fruit, jams and condiments. Served with an assortment of crostini and crackers.

DELI MEAT AND CHEESE

An assortment of deli meats and cheeses, sliced roma tomato, pepperoncini, olives, cornichons. Served with mustard, mayonnaise, mini naan and crostini.

ARTISAN CHEESE

Chef's choice of domestic and imported soft, semi soft, and hard cheeses. Accompanied with pepperoncini, cornichons, olives, red grapes, dried fruits, and crackers.

CRUDITES

An assortment of freshly sliced vegetables served with ranch and hummus dips.

HUMMUS AND PITA

An assortment of freshly sliced vegetable crudites, hummus and Pita bread.

TORTILLA CHIP

Tri colored tortilla chips with fresh salsa topped with cilantro.

Add guacamole

MEZZA

Stuffed grape leaves, hummus, tabouleh, kalamata olives, vegetable sticks, artichoke hearts, and feta cheese. Served with sliced pita bread.

SEAFOOD DISPLAYS

COLD SEAFOOD

Lobster tail, shrimp cocktail, smoked salmon, seafood ceviche cocktail sauce, lemon wedge and tabasco. Served with crostini.

SMOKED SALMON

Smoked sliced salmon, mini bagels or crostini, cream cheese, diced red onions, capers, diced hardboiled egg, sliced tomato, sliced cucumber, and lemon wedge.

SHRIMP COCKTAIL

Steamed jumbo shrimp, cocktail sauce with horseradish, lemon wedge and tabasco.

SUSHI/SASHIMI

Chef's choice sushi and sashimi, pickled ginger, wasabi, soy sauce and chop sticks.

CAVIAR DISPLAY

Black or white sturgeon caviar, hardboiled egg whites, hardboiled egg yolks, capers, diced red onion, sour cream, and lemon wedges. Served with crostini or bellinis.

PAIR YOUR DISPLAY WITH ONE OF OUR WINE SELECTIONS

SALADS



ENTREE SALADS

All salads are served with a roll and butter or pita, and choice of dressing on the side.

ASIAN CHICKEN

Chopped romaine and spring mix, topped with carrots, red and yellow peppers, cucumbers, mandarin oranges, snap peas, sliced almonds, tangerine, crispy noodles and a teriyaki sesame seed encrusted chicken breast. Served with an Asian sesame dressing.

CAESAR

Chopped romaine, shaved parmesan cheese, and crispy croutons. Served with Caesar dressing.

CAPRESE

Fresh mozzarella, sliced tomato, fresh basil, with olive oil and balsamic reduction.

CHEF

Chopped romaine and spring mix, sliced turkey breast, baked ham, salami, cheddar cheese, hardboiled egg, grape tomato, cucumbers, and crispy croutons. Served with your choice of dressing.

COBB

Chopped romaine and spring mix, hardboiled egg, bleu cheese, grape tomatoes, cucumbers, carrots, black olives, chopped bacon, avocado, and crispy croutons. Served with bleu cheese dressing.

GARDEN

Chopped romaine and spring mix, topped with grape tomatoes, cucumbers, carrots, sliced peppers, and crispy croutons. Served with your choice of dressing.

GREEK

Chopped romaine lettuce, grape tomatoes, cucumbers, kalamata olives, pepperoncini, red and yellow peppers, feta cheese, and crispy croutons. Served with Greek dressing.

NICOISE

Chopped romaine, seared ahi tuna, boiled fingerling potato, steamed green beans, hard boiled eggs, kalamata olive, grape tomato, red onions, and crispy croutons. Served with your choice of dressing.

SUPERFOOD SALADS

SUPERFOOD

Chopped romaine and spring mix, grape tomatoes, kalamata olives, carrots, cucumbers, feta, and quinoa. Served with your choice of dressing.

CALIFORNIA

Chopped romaine and spring mix, topped with cucumbers, avocado, sliced almonds, diced strawberries, and goat cheese. Served with poppyseed dressing.

ANTIPASTO

Chopped romaine and spring mix, salami, soppressatta, grape tomatoes, sliced cheese, pepperoncini, pitted olives, roasted red pepper, and artichoke hearts. Served with a balsamic reduction.

SIDE SALADS

- Garden
- Antipasto
- Fruit

- Caesar
- Caprese
- Greek
- California

SALAD ADD ONS

- Grilled chicken
- Grilled shrimp
- Beef tenderloin
- Lobster tail
- Grilled salmon

- Deli tuna salad
- Deli chicken salad
- Deli seafood salad
- Quinoa

DRESSINGS

- Balsamic vinaigrette
- Ranch
- Bleu cheese
- Caesar
- Golden Italian
- Greek
- Balsamic vinegar
- Olive oil
- Asian sesame

ADDITIONAL SIDES

À LA CARTE

- Boston baked beans
- English muffin
- White or wheat toast
- Buttermilk biscuits

LUNCH

LUNCHEON

A LA CARTE SANDWICH

- Choice of Meat (Turkey, Ham, Chicken, Filet, Club, Roast Beef) or Salad (Chicken Salad, Tuna Salad, Egg Salad)
- Choice of Cheese (Cheddar, Swiss, Provolone, or Pepperjack)
- Choice of Bread (Whole Wheat, White, Sourdough, Ciabatta, Focaccia, Wrap, White Bulkie, Wheat Bulkie, Marble Rye)

INDIVIDUAL DELI SANDWICH LUNCH TRAY

- Choice of Meat (Turkey, Ham, Chicken, Filet, Club, Roast Beef) or Salad (Chicken Salad, Tuna Salad, Egg Salad)
- Choice of Cheese (Cheddar, Swiss, Provolone, or Pepperjack)
- Choice of Bread (Whole Wheat, White, Sourdough, Ciabatta, Focaccia, Wrap, White Bulkie, Wheat Bulkie, Marble Rye)

Served with a fruit cup, gourmet chips, a savory salad, and cookie or brownie.

MINI DELI SANDWICH TRAY

two or more

A variety of prebuilt mini deli sandwiches on artisan rolls, served with gherkin, olives, cornichon, grape tomatoes, lettuce, mustard and mayonnaise. Choice of individual serving or platter for

SLICED DELI MEAT AND CHEESE TRAY

Build your own sandwich option with sandwich rolls, assorted deli meats and cheese, served with gherkin or cornichon, tomatoes slices, lettuce, mustard and mayonnaise.

Choice of individual serving or platter for two or more



BOX LUNCH OPTIONS

All box lunches include disposables cutlery pack and condiments/dressing

SIMPLE SANDWICH

Choice of sandwich/wrap, side savory salad, fruit cup, bag of chips, and dessert.

DELUXE

- Choice of sandwich or wrap
- Side savory salad
- Cheese and crackers
- Fruit cup
- Bag of chips
- Mini candy bar
- Choice of cookie or brownie





- NY style cheesecake
- Cookies:
 Chocolate chip, oatmeal raisin,
 chocolate chip, oatmeal raisin,

Chocolate chip, oatmeal raisin, chocolate-chocolate chip, or cranberry white chocolate.

- Cakes: Carrot, strawberry shortcake, chocolate truffle mousse
- Seasonal pie
- Vegan: Chocolate brownie, chocolate chip cookie

APPETIZERS/ FINGER FOOD

Minimum 24 hour request time

COLD

- Antipasto skewers with olive oil and balsamic dressing
- Skewers of melon and grapes with honey lime yogurt dip
- Fruit skewers with a raspberry drizzle
- Caprese skewers with a balsamic reduction
- Watermelon and feta with a yogurt dip
- Shrimp cocktail with cocktail sauce

HOT

- Scallops and bacon with maple syrup
- Mini quesadilla cornucopia with a citrus crema
- Shrimp skewers with a cajun dry rub
- Mini crab cakes with a spicy remoulade
- Stuffed clams with a lemon wedge and tabasco
- Beef satay with teriyaki
- Chicken satay with Thai peanut sauce



BONE-IN OR BONELESS CHICKEN WINGS

6, 12 or 24 per order

Choice of sauce:

- BBO
- Buffalo
- Dry rub

- Asian sweet chili
- Chipotle BBQ

Dipping Sauce:

- Bleu cheese
- Ranch
- BBQ

- Sweet and sour
- Honey mustard
- Buffalo

Additional sides:

- Celery sticks
- Carrots sticks
- Pepperoncini
- Pita bread

ENTRÉES

Minimum 24 hour request time

BEEF AND LAMB

- Filet mignon
- Porterhouse
- Sirloin steak tips
- NY strip
- Sirloin kabobs
- Lamb Iollipops
- Short rib

- With your choice of Sauce: (Optional)
- BBO
- Au poivre
- Teriyaki
- Mushroom demi-glace
- Bearnaise
- Peppercorn
- Compound herb butter



SEAFOOD

- Pan-seared sea bass
- Lobster tail
- Grilled shrimp
- Atlantic salmon
- Swordfish
- White fish
- Ahi tuna
- Seafood stuffed white fish

With your choice of sauce: (Optional)

- Lemon butter
- Cilantro lime
- Garlic butter
- Italian seasoning
- Blackened
- Asian sweet chili
- Cocktail sauce
- Clarified butter

ENTRÉES

Minimum 24 hour request time

POULTRY

- Grilled chicken breast
- Baked statler chicken
- Stuffed chicken
- Chicken parmesan
- Chicken piccata
- Chicken marsala
- Chicken tenders
- Chicken kabobs
- Pan seared duck breast

With your choice of sauce: (optional)

- Chicken gravy
- Alfredo
- Balsamic reduction
- Francaise
- Marinara
- BBQ
- Teriyaki
- Asian sweet chili
- Chipotle

VEGETARIAN

- Breaded eggplant
- Cous cous stuffed peppers
- Stuffed portabella mushrooms
- Ricotta stuffed pasta

With your choice of sauce: (optional)

- Alfredo
- Marinara
- Balsamic glaze
- Pink vodka

ALL HOT ENTREES ARE PACKED IN MICROWAVABLE CONTAINERS UNLESS OTHERWISE SPECIFIED



PASTA

- Meat lasagna
- Manicotti
- Lobster ravioli

With your choice of sauce: (Optional)

- Marinara
- Pink vodka
- Alfredo

Create your Own:

PASTA DISH

CHOICE OF PASTA:

- Linguini
- Penne rigate
- Fettuccini

- Spaghetti
- Cavatappi
- Farfalle

CHOICE OF TOPPINGS:

- Assorted grilled vegetable
- Meatballs
- Italian sausage
- rodka Pepr
- Peppers

- Shrimp
- Lobster meat
- Chicken breast (grilled, roasted, or pan-fried)

CHOICE OF SAUCE:

- Marinara
- Alfredo
- Pink vodkaGarlic cream
- Marsala

- Lemon butter
- Pesto
- Bolognese
- Fra diavolo
- Pesto alfredo

ACCOMPANIMENTS:

- Grated parmesan cheese
- Shaved parmesan cheese
- Fresh herbs
- Olive oil
- Red pepper flakes

FLATBREAD PIZZA

10-INCH FLOUR FLATBREAD

Choice of Sauce:

• Marinara

• BBQ

• Alfredo

• Ranch

• Pesto

Choice of Cheese:

 Shredded whole milk mozzarella

• Ricotta

Cheddarjack

• Parmesan

• Fresh mozzarella

• Gorgonzola

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Goat

Choice of Vegetables:

Mushrooms

• Banana peppers

• Red onion

• Spinach

• Spanish onion

• Tomato

• Red pepper

Olives

• Broccoli

Choice of Meat:

• Pepperoni

Prosciutto

Meatball

Grilled chicken

• Sausage

• Bacon



CLASSIC FLATBREAD PIZZA

MARGHERITA

Freshly sliced tomato, fresh mozzarella, fresh basil.

4 CHEESE

Marinara, mozzarella, parmesan, cheddar, Monterey jack.

PEPPERONI

Marinara, mozzarella, pepperoni.

BBQ CHICKEN

Shredded mozzarella, grilled chicken, and BBQ sauce.

VEGGIE LOVERS

Marinara, mozzarella, mushrooms, olives, peppers, tomato.

SLIDERS

- Hamburger
- Cheeseburger
- Grilled chicken
- BBQ pulled pork
- Tenderloin
- Seared ahi tuna

With your Choice of:

- Sliced tomato
- Shredded lettuce
- Red onion
- Ketchup mustard mayonnaise
- Spicy mayonnaise
- Horseradish mayonnaise
- Cheese (cheddar, American or Swiss cheese)

CHILDREN'S LUNCH TRAYS

All Snack Trays include juice box, crudites, fruit and bag of pretzels.

- Chicken tenders
- Grilled cheese
- Peanut butter and jelly
- Ham and cheese
- Mac n cheese

Additional Sides:

- Carrot or celery sticks
- Assorted chips
- Apple
- Tangerine
- Sweet gherkins pickles
- Cornichons
- Cheese and crackers

Beverage Options:

- Organic juice box
- Milk
- Chocolate milk
- Premium orange juice

Assorted cookies

- Brownies
- Mini assorted pastry
- Cheesecake
- Pie
- Mousse
- Pudding
- Crème brulée
- Chocolate covered strawberries
 (Minimum of 6, assorted white and milk chocolate)

BEVERAGES AND SPECIALTY ITEMS

CANNED SODA

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Pepsi, Diet Pepsi, Mountain Dew, Orange Crush, Grape Soda, Soda Water, Tonic Water, Dr. Pepper, and Diet Dr. Pepper

ICED TEA

Sweetened or unsweetened

CANNED JUICE

Orange, apple, cranberry, cranberry, pineapple, lemonade

MIXERS

Fever Tree tonic, Fever Tree club soda, bloody mary mix, old fashion mix, margarita mix

WATER/FLAVORED/SPRING

San Pelligrino, Perrier, Fiji, Life, Evian, Poland Springs, Dasani, Aquafina

COFFEE

Available by the pound or brewed

TEA

Box of assorted teas with thermos of hot water

WET ICE

5# bags half cubes

DRY ICE

Available by the pound – 5 lb. minimum – 24 hours' notice

LIQUOR

All liquor types and sizes available upon request

ALCOHOLIC BEVERAGES

Custom made for your consumption

PERSONALIZED SHOPPING

Domestic and International
De Catering • China and Glassware • Pillows/Blankets
Newspapers/Magazines • Fresh Flowers/Arrangements
Customized Menus • Gift Baskets



STOCK WINE SUGGESTIONS

CABERNET SAUVIGNON

Raymond - Napa, California 2021 Simi - Sonoma, California 2021 Clos Pegase - Napa, California 2018 Jordan - Alexander Valley, California 2019 Cakebread Cellars - Napa, California 2018 Far Niente - Napa, California 2018

PINOT NOIR

De Loach – Santa Rosa, California 2019 J. Lohr – Monterey, California 2021

MERLOT

Velvet Devil – Washington State 2020 Duckhorn Three Palms, Napa, California 2019

RED BLENDS

Prisoner, St. Helena, California 2021

CHARDONNAY/WHITE BLENDS

Oyster Bay – Marlborough, New Zealand -2021 Pouilly-Fuisse – Beaune, France 2021 Cakebread Cellars – Napa, California 2021 Rombauer – Carneros, California 2021

PINOT GRIGIO

Mezzacorona – Trentino-Alto Adige, Italy 2021 Santa Margarita – Alto Adige, Italy 2022 Jermann – Friuli-Venezia Giulia, Italy 2021

SAUVIGNON BLANC

The Champion – Marlborough, New Zealand 2021 Kim Crawford 2022 – Marlborough, New Zealand Duckhorn – North Coast, California 2021

LOCAL: NEWPORT VINEYARDS

Great White Rose - Tropical, refreshing and semi-dry Great White - Crowd-pleasing white blend Gemini Red - Bright fruit, cherry, and nutmeg Vidal Blanc - Mango and tropical fruit, semi-sweet

CHAMPAGNE AND SPARKLING

Ruffino Prosecco, Sparkling – Italy
Taittinger, Champagne, Brut – France
Taittinger, Champagne, Rose – France
Veuve Clicquot, Champagne, Brut – France

Veuve Clicquot, Champagne, Rose - France Billecart-Salmon, Champagne, Brut Rose - France Veuve Clicquot, La Grande Dame, Brut Dom Perignon, Champagne, Brut - France

ROSÉ AND PINK

Natura, Rosé, Organic, California 2022 Bonterra, Rose, Organic, California 2022

Beringer, White Zinfandel, California 2022 Whispering Angel Rosé, Côtes De Provence, France 2021

ALL LIQUOR TYPES AND SIZES BY REQUEST