



Breakfast or Brunch

Breakfast Breads

Choice of

Avocado Oil Citrus Breakfast Bread

Banana Walnut Flax Seed Bread

Carrot Almond & All Spice Muffins

Oat Apple & Walnut Muffins or Bread

(Made with Free Range Eggs, Non GMO Ingredients and Organic Whole Wheat Flour)

Cheese Toast

Cheddar, Monterey Jack or Gouda

(to be heated/broiled on plane)

Homemade Granola with Spiced Nuts

0% Plain Greek Yogurt with Cinnamon & Freshly Grated Nutmeg
with Banana Slices & Honey Packets

Quiche, Chef's Select

Quinoa Breakfast Burritos with a Trio of Salsas, Kendra Kitchen Creme, Cilantro Crema & a Roasted
Tomato Salsa

Veggie or Pork Sausage

(to be heated on the plane)

Hard Boiled Eggs with Applewood Smoked Sea Salt & Kendra's Kitchen Seasoning

Kinik's Bacon, Sliced, Crispy or Soft

Organic Crescent Rolls with Dried Fruit & Spiced Nuts, with or without Pork Sausage

Dates filled with Cream Cheese wrapped in Kinik's Maple Bourbon Bacon

Not too Sweet Cheesecake with a Seasonal Fruit Sauces

Fresh Squeezed Orange Juice

Winter Fruit Salads

Served with Small Rolls, Butter or Brummel & Brown

Kiwi & Orange Slices with a Persimmon Yogurt Sauce Garnished with Pomegranate

Belgian Endive with Poached Pear, Caramelized Walnuts, Roquefort Cheese with a Pear Pink
Peppercorn Shiraz Sauce

Belgian Endive, Apples & Spiced Walnuts with a Sherry Dressing
with or without Blue Cheese

Jicama, Orange & Avocado Salad on a Bed of Organic Mixed Field Greens with a Balsamic Orange
Vinaigrette

Organic Mixed Field Greens with a Apple Cider Ranch Dressing or a Blue Cheese Dressing

Caesar Salad with Parmesan Croutons
with or without anchovies

Baby Spinach, Mollet Egg, Kinikin Raspberry Chipotle Bacon with a Raspberry Vinaigrette

Turkey Salad with Seedless Grapes, Pecans and a Sherry Chutney Dressing

Quinoa Salad with Seedless Grapes, Pecans, Drizzled with a Sherry Glaze

Lunch

Sandwiches

Served with Potato Chips

Chicken Salad Sandwich made with Telluride's Own Rub & Multi Purpose SW Seasoning
from Kendra's Kitchen, very low sodium, not too spicy & no MSG
(Kaiser Roll, Dave's Whole Grain & Nut Bread or Whole Wheat Pita Pocket

Turkey Breast, Avocado & Sweet Onion with Kendra's Kitchen Mayo on Dave's Organic Whole
Grain Nut & Seed Bread

Roast Beef & Cheddar Cheese with a Horseradish Peppercorn Mayo on a Kaiser Roll
(may be heated on the plane)

Black Forest Ham & Gouda Cheese with a Mustard Sauce on Dave's Whole Grain Bread
(may be heated on the plane)

Smoked Salmon, Cream Cheese, Caper & White Onion on a Bagel or Kaiser Roll

Albacore Tuna & Apple with Organic Mixed Field Greens on Whole Grain Bread

Hummus, Grated Organic Carrots & Cucumber
in Whole Wheat Pita Bread

Egg Salad & Spinach Sandwich
Veggie or with Kinnik's Colorado Bacon
(please specify bread)

Colorado Beef Chile with Kendra's Kitchen SW Creme & White Onions on the Side
Served with Organic Corn Chips
(to be heated on the plane)

Accompaniments & Children's Menu

Telluride's Own Crispitas, oven baked chips packaged in Biodegradable Cellulose Bags with a
Hummus or a Lobster Shrimp Dip

Happy Trails Fruit & Nut Mix

Assorted Gourmet Cheese & Charcuterie Platter
with Specialty Crackers

Belgian Endive with Spinach Pernod Mousse

Deviled Eggs with Telluride's Own Rub & Multi Purpose SW Seasoning
from Kendra's Kitchen and/or Salmon Roe "Cowboy Caviar"

Organic Apple Sauce

Chicken Fingers with Kendra's Kitchen Special Very Mild Dip & Ranch Dressing

French Style Celery Sticks with
Organic Peanut Butter

Jalapenos filled with Organic Peanut Butter (the miners ate these for an energy snack)

Organic Peanut Butter & Honey or Jam Sandwiches on Small Whole Wheat or White Bun

Dessert Platters

Rye, Ginger, Dark Chocolate & Macadamia Nut Cookies

Oatmeal Flaxseed Cookies with Seeped Cherries & Raisins, Chocolate Chips & Pinion Nuts

Fresh Pressed Peanut Butter Cookies with Dark Chocolate, Roasted Jalapenos & Pecans

Chef's Creative Sustainable Energy Fruit Brownies

A Seasonal Fruit, Chocolate & a Nut

Harvested from the Kitchen Garden, Uncompahgre Valley Growers or
from Montrose's Winter Farmer's Market

Strawberries, Bananas, Dried Apricots & Heart Shaped French Butter Cookies
dipped in Belgian Chocolate.

Bite Sized Cheesecake with Glazed Fruit or Seasonal Fruit Compote

Happy Hour

Shrimp Cocktail with Chef's SW Cocktail Sauce
(a catered favorite)

Colorado Sausage wrapped in Puff Pastry with Seasoned Sesame Seeds
(to be reheated on the plane)

Brie en Croûte with Apples
(to be reheated on the plane)

Crudites with Kendra's Kitchen SW Mayo, in Blue Cheese and/ or Apple Cider Ranch Dressing

Dinners Upon Request

Special Orders Upon Request

72 - 48 Hour Advance Reservation
Non Refundable Cancellation Policy

We Accept Zelle or Venmo

Pricing is According to Menu Selection and # of Passengers

[Please text or call for a quote](#)

www.KendrasKitchen.com Est. 1987

Chef Kendra A. Wilcox is resuming Chef Services for the Private Jet Industry
Previously #1 Preferred Caterer for NetJets

Winter 2022/2023, Serving Montrose, Colorado, U.S.A. FBO MTJ Atlantic Aviation

*Email; kendraskitchen52@gmail.com *Text or Telephone, 970.708.7759, 800.894.9086



Please specify your Spice level from 1 to 10

Each Order receives a Bottle Of Telluride's Own Rub & Multi Purpose SW Seasoning from Kendra's
Kitchen Natural Foods, Inc.
On the Market Since 1987