



Hangar Breakfast

Choose One:

BUSINESS CLASS

Two all natural scrambled eggs, Bacon, Home-fries, and Buttermilk Biscuit

BEECHCRAFT OMELETTE

Applewood smoked bacon, fresh spinach and brie, Home-fries, and Buttermilk biscuit

EGGS BENEDICT

Buttermilk Biscuit, Grilled Ham, Poached Egg, Hollandaise, Home-fries

PANCAKE BREAKFAST

With maple syrup, Home-Fries and Applewood Bacon

\$18 per person

Plus, Tax & Gratuity

Soft Drinks, Coffee, Iced Tea included



PRIVATE PARTY BREAKFAST BUFFET MENU

Breakfast Buffet

Scrambled Eggs

Country Sausage

Applewood Smoked Bacon

Home Fries

Buttermilk Biscuits

Fresh Fruit

\$19 per person

+ tax & gratuity

Coffee, Iced Tea & Soft Drinks Included



PRIVATE PARTY BRUNCH BUFFET MENU

Brunch Buffet

Spring Green Salad

Fresh Strawberries, Toasted Pecans, Feta Cheese,
Herbed Balsamic Vinaigrette

Oven Baked All-Natural Egg Frittata

Parmesan, Potatoes, Spinach, Grilled Onion, Tomato

Tarragon Chicken Salad Pinwheels & Mini BLTs

House-made Yukon Gold Chips

Pasta Salad

Fresh Broccoli, Kalamata Olives, Feta,
Sun Dried Tomatoes, Creamy Dressing

\$26 per person

+ tax & gratuity

Coffee, Water, Soft Drink or Tea Included

Add Mini Dessert for \$4 per person

Key Lime Panna Cotta or Chocolate Decadence

MegaMosa...\$9

RedEye Bloody Mary...\$9

Prosecco Bottle...\$32



PRIVATE PARTY DELUX BUFFET MENU

Starters

Smoked Gouda Stuffed Meatballs

Tomato-Basil Bruschetta

House-Made Parmesan Crostini

Spring Green Salad

Strawberries, Feta, Pecans, Herbed Balsamic Vinaigrette
Warm Bread & Butter

Main Course

Spinach-Sun Dried Tomato Smothered Chicken Breast

Parmesan Cream Sauce

Roasted Vegetable Medley

Sliced Hangar Steak

Burgundy Demi-Glace

Garlic Smashed Potatoes

Sautéed Gulf Shrimp

Roasted Red Pepper Ragout

Three Cheese Grits

\$49 per person

+ tax & gratuity

Soft Drink, Iced Tea & Coffee Included

Add Mini Dessert for \$4 per person

Key Lime Panna Cotta & Chocolate Decadence

Substitute Beef Filet Mignon & Specialty Fish for \$10 per person.



PRIVATE PARTY PASTA BUFFET MENU

PASTA BUFFET

Caesar Salad

Fettuccine Pasta

Parmesan Alfredo & Roasted Tomato-Basil Sauce

Grilled Chicken Breast

Hangar Meatballs

Roasted Vegetables

\$35 per person

+ tax & gratuity

Coffee, Water, Soft Drink or Iced Tea Included

Add Mini Dessert for \$4 per person

Key Lime Panna Cotta or Chocolate Decadence

Full-sized desserts \$8 per person

Carrot Cake, Raspberry Cheesecake, Key Lime Panna Cotta, Chocolate Decadence



Appetizer Choices

Priced Per Person—3 Choice Minimum

Cold Appetizers

Fruit & Cheese Display 4

Assorted Cheeses and Seasonal Fruit

Tomato Basil Bruschetta 4.5

Parmesan Crostini

Garbanzo-Tahini Hummus 4.5

Parmesan Crostini. Fresh Vegetables

Tarragon Chicken Salad Pinwheels 5.5

Fresh Apples, Golden Raisins, Almonds

Caprese Skewers 5

Fresh Mozzarella and Cherry Tomato, House-made Pesto, Sweet Balsamic

Hot Appetizers

Grilled Pesto Chicken Skewers 6

Balsamic Reduction

Spiced Shrimp Skewers 6.5

Chipotle Aioli

Sliced Steak Skewers 6

Chimichurri Sauce

Spinach Goat Cheese Stuffed Mushrooms 4.5

Add Blue Crab Meat \$1 pp

Assorted Flat Breads 6

Pulled Pork & BBQ, Steak & Cheese, Chicken & Alfredo, Pesto & Artichoke

Pan Fried 2oz Salmon Cakes 5

Dill-Caper Remoulade

Smoked Gouda Stuffed Meatballs 5

House-made Roasted Tomato Sauce

Pulled Pork Slider 6

House-made Blueberry BBQ Sauce

Crispy Chicken Wings 6.5

Choice of Sauce: Buffalo, Asian, Scampi, or BBQ

Hangar Burger Slider 6.5

Caramelized Onion-Bacon Jam, Brie Cheese



TONIGHT'S MENU

SALAD COURSE

Choose One

Spring Green Salad

Fresh Strawberries, Toasted Pecans, Feta Cheese,
Herbed Balsamic Vinaigrette

Caesar Salad

House-made Dressing, Sourdough Croutons, Grated Parmesan

ENTRÉE COURSE

Choose One

Bacon Wrapped Meatloaf

Garlic Smashed Potatoes, Sautéed Vegetables, Burgundy Demi-Glace

Grilled Organic Salmon

Artichoke Hearts, House-made Basil Pesto, Garlic Smashed Potatoes, Grilled Lemon

Airline Chicken Breast

Garlic Smashed Potatoes & Creamy Sundried Tomato & Spinach Sauce

Vegetable Fettuccine

Fresh Basil, Parmesan, House-Made Roasted Tomato Sauce

\$27 per person

+ tax & gratuity

Coffee, Water, Soft Drink or Tea Included

Add Mini Dessert for \$4 per person

Key Lime Panna Cotta or Chocolate Decadence



\$22 BANQUET MENU

ENTRÉE COURSE

Choose One

Bacon Wrapped Meatloaf

Garlic Smashed Potatoes, Sautéed Vegetables, Burgundy Demi-Glace

Grilled Organic Salmon

Artichoke Hearts, House-made Basil Pesto, Garlic Smashed Potatoes, Grilled Lemon

Airline Chicken Breast

Garlic Smashed Potatoes & Creamy Sundried Tomato & Spinach Sauce

Vegetable Fettuccine

Fresh Basil, Parmesan, House-Made Roasted Tomato Sauce

\$22 per person

+ tax & gratuity

Coffee, Water, Soft Drink or Tea Included



Hangar Lunch

Choose One:

Oven Roasted Chicken Sandwich

*Spinach, Goat Cheese, Sun Dried Tomato, Balsamic Reduction, Sourdough,
Homemade Chips*

Flying Fish Tacos

Lettuce, Pico De Gallo, Chipotle Aioli, Queso Fresco, Homemade Chips

Hangar Burger

Caramelized Onion-Bacon Jam, Brie Cheese, Homemade Chips

Hummus & Veggie Wrap

*Roasted Seasonal Veggies, House Hummus, Feta Cheese, Balsamic Glaze,
Homemade Chips*

Spring Green Salad

*Strawberries, Pecans, Feta, Herb Balsamic Vinaigrette, Spring Greens
w/ Choice of Salmon, Chicken, Fresh Catch or Shrimp*

\$19 per person

Plus, tax & Gratuity

Includes Soft Drink, Coffee & Iced Tea



PRIVATE PARTY PLATED MENU \$34

SALAD COURSE

Choose One

Spring Green Salad

Fresh Strawberries, Toasted Pecans, Feta Cheese,
Herbed Balsamic Vinaigrette

Caesar Salad

House-made Dressing, Sourdough Croutons, Grated Parmesan

ENTRÉE COURSE

Choose One

Grilled Hangar Steak

Garlic Smashed Potatoes, Chimichurri Sauce, Avocado Radish Salad

Grilled Organic Salmon

Artichoke Hearts, House-made Pesto, Garlic Smashed Potatoes, Grilled Lemon

Airline Chicken Breast

Garlic Smashed Potatoes & Creamy Sundried Tomato & Spinach Sauce

Truffle & Wild Mushroom Ravioli

Creamy Parmesan Sauce, Grilled Asparagus

\$34 per person

Includes Soft Drinks, Iced Tea & Coffee

Add Mini Dessert for \$4 per person

Key Lime Panna Cotta or Chocolate Decadence



DELUXE PLATED MENU

Appetizer Course

Caprese Skewers

Fresh Mozzarella and Cherry Tomato, House-made Pesto, Sweet Balsamic

Smoked Gouda Stuffed Meatballs

House-made Roasted Tomato Sauce

Salad course

Choose One

Spring Green Salad

Fresh Strawberries, Toasted Pecans, Feta, Herbed Balsamic Vinaigrette

Caesar Salad

House-made Dressing, Sourdough Croutons, Grated Parmesan

Entrée Course

Choose One

Grilled Hangar Steak

Garlic Smashed Potatoes, Chimichurri Sauce, Avocado Radish Salad

Grilled Organic Salmon

Artichoke Hearts, House-made Basil Pesto, Garlic Smashed Potatoes, Grilled Lemon

Airline Chicken Breast

Garlic Smashed Potatoes, Creamy Sundried Tomato & Spinach Sauce

Truffle & Wild Mushroom Ravioli

Creamy Parmesan Sauce, Grilled Asparagus

Dessert Course

Choose one

Chocolate Decadence

Raspberry Cheesecake

\$46 per person +Tax & Gratuity

Includes Soda, Coffee & Iced Tea

Add Premium Meats for \$10per person

Beef Filet Mignon, Local Fresh Catch



PRIVATE PARTY BARBECUE BUFFET MENU

Slow Roasted Pulled Pork

Grilled Chicken Breast

House-made Blueberry BBQ Sauce

Served with:

Chopped House Salad

Smoked Gouda Mac N' Cheese

Bacon Sautéed Green Beans

House-Made Yukon Gold Potato Chips

Sweet Hawaiian Bread

\$30 per person

+tax & gratuity

Coffee, Water, Soft Drink or Tea Included

Add Mini Dessert for \$4 per person

Key Lime Panna Cotta or Chocolate Decadence

Full-sized desserts \$8 per person

Carrot Cake, Raspberry Cheesecake, Key Lime Panna Cotta, Chocolate Decadence