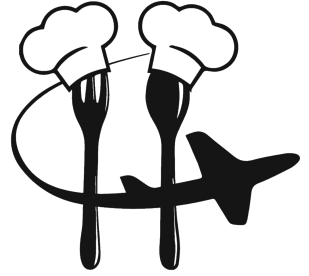


SKYLINE BY TWO GUYS

PRIVATE AVIATION CATERING MENU — v1.2

A la carte · built for effortless service in the air



ORDERING PROCESS

Please send all in-flight catering orders to
Catering@TG-HG.com

You will receive a confirmation once your catering order has been received and accepted. If you do not receive an order confirmation within **30 minutes of a next day flight**, please contact our **Customer Service Team** at **239-384-9072. Extension 1.**

Helpful Tips When Placing Your Order

- Please order in **per-person increments**
- Clearly indicate the **number of passengers and crew**
- Let us know if the aircraft is equipped with a **microwave or oven**
- Please submit orders **typed (not handwritten)**
- Provide any special requests **clearly and concisely**

CANCELLATIONS

- **24+ hours notice:** No charge
- **Less than 24 hours notice:** Charged only for items already prepared
- **6 hours or less notice:** Full charge
- **Expedited orders:** Charges apply to items already prepared/purchased

DELIVERY POLICY

We will ensure your catering order is delivered to the requested destination at the time specified. Please notify our Customer Service Team promptly of any schedule changes or revised ETAs.

FOOD SAFETY NOTICE

SKYLINE cannot guarantee an allergen-free environment. Our kitchen utilizes shared preparation and storage areas, and common equipment is used in the production of all meals.

MORNING FUEL (BREAKFAST)

Sold per passenger (per pax)

Eggs & Scramblers:

- **Scrambled Eggs** — soft, fluffy eggs lightly seasoned — **\$20**
- **Egg White Scramble** — clean, protein-forward egg whites — **\$22**
- **Vegetable Scramble** — scrambled eggs with sautéed seasonal vegetables — **\$22**

Breakfast Proteins:

- **Applewood Smoked Bacon (4 strips)** — classic, crisp strips — **\$12**
- **Breakfast Sausage (4 links)** — savory pork sausage — **\$12**

Breakfast Sandwiches & Wraps:

- **Breakfast Sandwich** — egg · choice of bacon or sausage · choice of cheese (*American, provolone, cheddar, Swiss, smoked gouda, pepper jack*) served on a toasted roll, English muffin, or toasted bagel — **\$20**
- **Breakfast Burrito** — scrambled eggs · cheese · choice of bacon or sausage avocado by request — **\$20**
- **Cajun-Style Burrito** — jalapeño bacon · Cajun-seasoned eggs · four-cheese blend — **\$22**
- **Vegetarian Burrito** — sautéed seasonal vegetables · cheese — **\$22**

Build-Your-Own:

- **Build-Your-Own Omelette** — choose your fillings — **\$28 base for basic**
- **Build-Your-Own Frittata** — chef-baked to order — **\$30 base for basic**

Light & Clean:

- **Greek Yogurt Parfait** — Greek yogurt · fresh berries · granola · honey on the side — **\$27**
- **Steel-Cut Oatmeal** — served warm with brown sugar and berries on the side — **\$25**

Bakery & Sweet:

- **Assorted Breakfast Pastries** — Danish, croissant, and muffin display served with butter and jam
— **\$22** (1 serving- 1 of each) | **\$40** (2 servings- 2 of each) | **\$60** (3 servings- combination of 8 items plus butter & jams) | **\$75** (4 servings- combination of 10 items plus butter & jams)
- **Bagel with Butter and Cream Cheese** — (1 bagel-comes un toasted- request toasted) — **\$15**
- **Ol' Fashioned Pancakes (3)** — classic pancakes with maple syrup — **\$26**

LIGHT PLATES & SHAREABLES

Priced per serving

- **Shrimp Cocktail Display** — chilled shrimp · lemon · classic cocktail sauce — **\$35**
- **Florida Gulf Shrimp Display** — local shrimp · fresh Florida orange segments · light pickled vegetable base · orange herb vinaigrette — **\$40**
- **Lox Display** — smoked salmon · dill-infused cream cheese · capers · red onion · tomato · lemon · hearty multigrain toast points
(bagels available upon request) — **\$35**
- **Charcuterie Display** — cured meats, cheeses, nuts, dried fruits, marinated vegetables, assorted breads
— **\$36 (1) | \$62 (2)**
- **Cheese Display** — imported & domestic cheeses · crackers · fresh fruit garnish
— **\$36 (1) | \$62 (2)**
- **Seasonal Crudit  Display** — crisp seasonal vegetables · creamy lemon herb dip
— **\$36 (1) | \$58 (2)**
- **House Pickle Dip Display** — house-made creamy pickle dip · house-made chips · crudit 
— **\$28 (1) | \$48 (2)**
- **Sliced Seasonal Fruit Display** — fresh sliced fruit and berries · fruit dip
— **\$36 (1) | \$62 (2)**
- **Fire-Roasted Vegetable Display** — fire-roasted seasonal vegetables · creamy lemon herb dip
— **\$36 (1) | \$58 (2)**

Deluxe Seafood Display — Market Price

Fully customized premium presentation featuring selections such as king crab, lobster tail, scallops, tiger prawns, smoked salmon, ahi tuna, and seasonal shellfish.

Optional upgrade: **Kaluga Hybrid Caviar (1 oz tin)**

SALADS

Dressings on the side · crispy items on the side · proteins packed separately

Entree Bowls:

- **Classic Caesar** — chopped romaine · parmesan · croutons · Caesar dressing — **\$28**
- **Chopped Italian** — romaine · tomato · cucumber · red onion · pepperoncini · olives · provolone · Italian dressing — **\$30**
- **Roasted Vegetable Greens** — mixed greens & romaine · roasted seasonal vegetables · toasted pecans · lemon garlic herb or orange herb vinaigrette — **\$32**
- **Citrus Greens** — mixed greens · citrus · avocado · cucumber · toasted sesame seeds · orange herb vinaigrette — **\$30**
- **Steakhouse Greens** — romaine or mixed greens · fire-roasted mushrooms · tomato · red onion · shaved parmesan · balsamic vinaigrette — **\$32**
- **Market Greens** — mixed garden greens · tomato · cucumber · red onion · feta · raspberry vinaigrette — **\$28**

Side Bowls:

- Classic Caesar — **\$17**
- Chopped Italian — **\$18**
- Roasted Vegetable Greens — **\$19**
- Citrus Greens — **\$18**
- Steakhouse Greens — **\$19**
- Market Greens — **\$17**

Additional dressings available upon request.

Add a Protein (Optional):

- Chicken 4 oz — **\$10** | 8 oz — **\$16**
- Salmon 4 oz — **\$30** | 8 oz — **\$50**
- Shrimp 3 ct — **\$12** | 5 ct — **\$18**
- Filet mignon 4 oz — **\$35**
- Tofu — **\$20**

CHEF MAINS

Sold per passenger · sauces included · sides ordered separately

Chicken:

- **Airline Chicken Breast** — marinated with citrus, garlic, and fresh herbs · seared for flavor and finished gently
(Sauce choices-lemon garlic herb · classic · jerk mild or classic) — **\$50**
- **Crispy Chicken Cutlet** — hand-breaded and pan-fried until golden
(marinara gravy · lemon garlic caper butter · smoked shoyu-miso mushroom butter) — **\$40**

Beef:

- **Center-Cut Australian Filet Mignon** — seared to rare or medium-rare
(Sauce choices- smoked shoyu-miso mushroom butter · shallot red wine demi) — **\$80**

Seafood:

All seafood is wild-caught, seared to encapsulate juices, then finished gently to precise temperature.

- **Atlantic Salmon** — Tuscan lemon butter or chef's seasonal preparation — **\$70**
- **Seasonal White Fish** — Classic · Blackened · Cajun — **\$70**

Pasta:

- **Fire-Roasted Shrimp Bucatini** — bucatini · fire-roasted shrimp · light lemon-garlic pan sauce · tomato concassé · herbs — **\$42**
- **Short Rib Ravioli (5-count)** — short rib-filled ravioli · amaro mushroom cream · cremini mushrooms · fresh thyme & rosemary — **\$50**

Plant-Forward: V/VEG/GF

- **Pesto Quinoa Bowl** — tri-color quinoa · sautéed seasonal vegetables · house-made basil pesto — **\$35**
(Protein add-ons available — see salads)

SIDES

Ordered independently- \$16

- **Seared Asparagus with Brown Butter**
Tender asparagus finished with nutty brown butter and fresh lemon —
- **Charred Haricots Verts**
Blistered French green beans with garlic, olive oil, and fresh lemon —
- **Orzo with Lemon & Pecorino Romano**
Gently cooked orzo finished with butter, lemon zest, and Pecorino Romano —
- **Herbed Rice Pilaf**
Long-grain rice simmered in seasoned broth with shallots, garlic, and fresh herbs —
- **Herb-Roasted Red & Gold Potatoes**
Mini red and gold potatoes roasted with garlic, olive oil, and fresh herbs —
- **Fire-Roasted Wild Mushrooms**
Assorted mushrooms roasted over open flame — **\$15**

HANDHELDS

Sold per passenger

- **Italia** — ham · salami · provolone · lettuce · tomato — **\$26**
- **Smoked Turkey** — oven-roasted turkey · Swiss · lettuce · tomato — **\$26**
- **California Love** — oven-roasted turkey · crispy bacon · Swiss · avocado hummus — **\$26**
- **Italian Stallion** — fresh mozzarella · prosciutto · soppressata · roasted red peppers · balsamic drizzle — **\$33**
- **Roasted Chicken Sandwich** — roasted chicken · fresh mozzarella · mixed greens · fire-roasted red peppers · basil-parsley pesto — **\$32**
- **Filet Mignon Sandwich** — sliced filet · mixed greens · spicy tomato relish · stone-ground aioli — **\$65**

Sliders (3-count):

- Classic Cheeseburger Sliders — **\$45**
- Crispy Chicken Sliders — **\$32**

Displays & Meals:

- **Sandwich Display** (*choose 3 approved sandwiches*) — **\$75**

Signature Box Meal

(choice of sandwich · fresh fruit or savory salad · one dessert · bag of chips)

- Italia / Smoked Turkey — **\$40**
- California Love — **\$42**
- Italian Stallion — **\$42**
- Roasted Chicken Sandwich — **\$43**
- Filet Mignon Sandwich — **\$80**

DESSERTS & SWEET BITES

Sold by the each

Cookies:

Cookie Plate

- 1 individual cookie — **\$10** (*includes plate to certain quantity break point*)
- Additional cookies — **\$5 each**

Examples shown subtly below

- 2 cookies — \$15
- 3 cookies — \$20
- 4 cookies — \$25
- **House-Baked Cookie Flavors** —
Chocolate Chip · Sugar · Chocolate Sugar · Snickerdoodle · Peanut Butter · Lemon
- **Skyline Specialty Flavor- Crème Brûlée Cookie** — \$8

Small Bites:

Brownie Bite Plate

- 1 individual **Brownie Bite** — **\$10** (*includes plate to certain quantity break point*)
- Additional **Brownie Bite** — **\$5 each**

Examples shown subtly below

- 2 **Brownie Bites** — \$15
- 3 **Brownie Bites** — \$20
- 4 **Brownie Bites** — \$25
- **Fresh Berry Bowl** — MP

Shooters: *packaged in a decorated plastic cup with lid.*

- **Tres Leches Shooter (2.2 oz)** — **\$12**
Authentic Cuban-style sponge cake soaked in three milks (minimum order of 12 & 24 hours notice)
- **Tres Leches Shooter (5.5 oz)** — **\$25** (minimum order of 6 & 24 hours notice)
- **Triple Chocolate Brownie Shooter (2.2 oz)** — **\$12**
Brownie bites layered with chocolate mousse, chantilly cream, and chocolate drizzle
- **Triple Chocolate Brownie Shooter (5.5 oz)** — **\$24**

Minis:

Mini Dessert Plate

- 1 individual item price — **+\$5** (*includes plate to certain quantity break point*)
- **Italian Mini Cannoli** — **\$6**
Delicate cannoli shells filled with smooth ricotta and chocolate chip cream, finished with powdered sugar

- **Mini Cheesecake — \$8**
New York–style cheesecake in a graham cracker cup with fresh berry compote
- **Mini Florida Key Lime Tart — \$8**
Delicate tart shell filled with bright key lime custard

Shareable:

- **Mix and Match** dessert platters can be created — pricing customized per order
- **Cheesecake (3") — \$22**
Classic New York–style cheesecake with fresh berry compote
Serves two

BEVERAGES

All beverages — including still and sparkling waters, juices, beer, wine, champagne, and spirits — are hand-selected per request and priced based on availability.

Crew Boxed Meals- breakfast lunch or dinner \$30-\$80 depending on choice made.