

# THE AVIATOR PRESENTS FLIGHT BITES FOOD TRUCK

## CHOOSE YOUR FLIGHT PATH

\$20/person – minimum of 50 persons required

### SELECT TWO ENTRÉES

**Aviator Smash Burger** – angus beef smash burger with american cheese, smash sauce, & crispy pickles on a toasted brioche bun

**Cleveland Cheesesteak** – thinly sliced steak with caramelized onions, smothered in cheese whiz, served on a hoagie roll

**Carolina Pulled Pork** – slow-smoked pulled pork with jicama slaw, carolina gold bbq sauce, & crispy onions on a brioche bun

**Pesto Chicken Sandwich** – grilled chicken with melted mozzarella, house-made pesto, crispy bacon, served on sourdough

**Impossible Burger** – plant-based patty with american cheese, smash sauce, & crispy pickles on a brioche bun

**Italian Sausage Hoagie** – sweet italian sausage with sautéed peppers, onions, & parmesan cheese on a hoagie roll

**Lobster Roll** – new england-style lobster roll with creamy lemon dill sauce & celery seed on a buttered roll + \$15 per person

**Buffalo Chicken Sandwich** – grilled chicken tossed in buffalo sauce, topped with blue cheese slaw on a toasted brioche bun

**Portobello Melt** – marinated portobello mushroom with melted provolone, roasted red peppers, & arugula on ciabatta

**Brisket Sandwich** – smoked brisket with house bbq sauce, crispy onions, served on a brioche bun + \$12 per person

**Teriyaki Chicken Wrap** – grilled teriyaki chicken with crunchy cabbage slaw & sesame dressing in a soft flour tortilla

**Blackened Salmon Sandwich** – cajun blackened salmon with lemon aioli, fresh arugula, served on a toasted brioche bun + \$10 per person

### SELECT ONE SIDE

Crispy Fries | Sweet Potato Fries | Kettle Chips | House Slaw

## FIRST-CLASS UPGRADES & SWEET LANDINGS

### FLIGHT ENHANCEMENTS

Truffle Parmesan – + \$4 per person

Cinnamon Butter  
Sweet Potato Fries – + \$3 per person

Street Corn – + \$4 per person  
fire-roasted corn with cotija cheese,  
lime crema, & chili seasoning

Fried Brussel  
Sprouts – + \$5 per person  
hot honey

Classic Pierogies – + \$6 per person  
traditional potato & cheese pierogies  
sautéed with butter & onions

### VIA ROMA BAKERY SWEETS

Chef Emma's  
Loaded Brownies – + \$5 per person

Banana Pudding Cups – + \$6 per person

Assorted Mega Cookies – + \$8 per person

### BEVERAGES

Bottled Water – + \$4 per person

Sodas & Water – + \$6 per person  
bottled water, coke, diet coke, sprite

Refreshing Beverages – + \$8 per person  
bottled water, classic lemonade, grapefruit  
fresca, arnold palmer iced teas

## PRE-FLIGHT CHECKLIST

### CATERING POLICIES & SERVICE DETAILS

**Disposables Included** – all catering orders include high-quality disposable plates, napkins, & utensils for a seamless dining experience

**Secure Your Date** – a non-refundable deposit of \$500 is required to confirm your booking

**Final Guest Count** – to ensure the highest level of service, we kindly request your final guest count at least 7 days before your event

**Final Payment Due** – the remaining balance must be settled no later than 5 days before your event date

**Arrival & Setup** – our team will arrive 1 to 2 hours prior to your event to ensure a smooth setup & preparation

**Travel Fees** – complimentary travel within a 15-mile radius, a \$250 travel fee applies for distances up to 25 miles

**Service Duration** – food service is provided for up to 2 hours, additional service time may be arranged for an additional fee

**Service Charge** – a 15% service charge is applied to all catering orders

**Gratuity Not Included** – while gratuity is not required, it is greatly appreciated for exceptional service

**First-Come, First-Serve** – the food truck is booked on a first-come, first-served basis, a deposit is required to secure your event date

**Additional Cost** – flight enhancements, speciality entrées, via roma bakery sweets, & beverage options are available at the listed additional cost

**Minimum Spend Requirements** –  
\$20/guest – minimum of 50 guests required  
Sunday – Thursday lunch – \$1,250 minimum  
Sunday – Thursday dinner – \$1,500 minimum  
Friday & Saturday events – \$2,500 minimum

**Custom Packages & Special Requests Available** – looking for something unique? we can customize menus to fit your event!

**Bringing Elevated Flavor to Every Destination** – contact us to book your flight bites catering experience today!

Call – 1 216 770 5300

Email – [FlightBites@AviatorCLE.com](mailto:FlightBites@AviatorCLE.com)

Visit – [AviatorCLE.com](http://AviatorCLE.com)

### Looking for Higher Elevation?

Complete your experience with premium furniture, linens, & décor from Flight Event Rentals—because every landing deserves a first-class touch.

