



Colorado and Southwest French Fusion Cuisine

Breakfast or Brunch

Breakfast Breads

Chef's daily 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 & Power Green 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

and crisped in skillet if possible,

available January 5, 2023)

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

Slices of Cooked Kinik's Bacon, Crispy or Soft.

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

Dried Figs 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 Roll, 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, Capers & 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 Kinik'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)

Himalayan Yak Burger or Colorado Beef Burger with Kendra's Kitchen Special Mayo, Ketchup, Mayo
& Mustard Packets, Bibb Lettuce, Pickle Slices, Sweet Maui Onion on a Kaiser Roll
with Sweet Potato or French Fries
(to be cooked on the plane and fries reheated)

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

Colorado Chicken Fingers with Kendra's Kitchen Very Mild SW Dip & Ranch Dressing
(to be heated on the plane or served cold to room temperature)

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/Jelly Sandwich on a Small Wholewheat or White Bun

Dessert Platters

Rye, Ginger, Dark Chocolate & Macadamia Nut Cookies

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

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

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

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

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

Dinners Upon Request

Special Orders Upon Request

**72 - 48 Hour Advance Reservation & Payment
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