

Private Jet Chef Services prepared by Chef Kendra A. Wilcox

www.KendrasKitchen.com

Est. 1987

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Corporate # 800.894.9086

FBO

Atlantic Aviation MTJ

Montrose, Colorado

U.S.A.

Summer 2023 Menus

Available June 24 thru Labor Day Weekend

Sandwich Tray

Grilled Chicken Breasts with Kendra's Kitchen Special Sauce, Celery Hearts & Vidalia Onions

Roast Beef, Cheddar & Roasted Red Pepper or Seared Colorado Beef Tenderloin with Garden Grown Summer Tomatoes & a Horseradish Worcestershire Mayo on a Classic French Baguette or Sourdough Bread

Roast Turkey & Swiss with or without Chipotle Raspberry Bacon & Avocado on Whole Grain & Sunflower Seed Bread

*Colorado Raised Ham & Cheddar Cheese
on a Classic French Baguette or Sourdough Bread*

Albacore Tuna & Apple with Romaine Lettuce on Whole Wheat Bread

*Smoked Salmon, Capers, Cream Cheese & Vidalia Sweet Onion on a Bagel
from www.ToastedOats.com a Local Bakery*

*Farmer's Market Egg Salad Sandwich in Tomato
Cup, with or without Bourbon Peppercorn Bacon*

The Colorado B, I.T.

*The Classic with Bourbon Peppercorn Bacon or Chef's Southwest French Fusion, Raspberry Chipotle Bacon,
Spinach & Kendra's Kitchen Mayo*

*Vegetarian Hummus, Cucumber, Grated Organic Carrots & Roasted Red Pepper in a Whole Wheat Pita Pocket
or a Quinoa Tortilla Wrap*

*Quinoa Veggie or Meat Breakfast/Brunch Burritos with a Trio of Salsas; Summer Garden Tomato Salsa,
Cilantro and Kendra's Kitchen Crema*

Sandwich Trays includes Assorted Mustards, Classic Mayo & Kendra's Kitchen Mayo

Children's Choice

Plain Egg Salad Sandwich

P, B & J please specify bread

Bananas Boats with Organic Peanut Butter

Carrot Sticks with a Classic Ranch Dressing

Mac n Cheese

Pasta Shells tossed in Olive Oil with Parmesan Cheese on the side
served cold, room temperature or hot

Accompaniments

Crispitas packaged in biodegradable cellulose bags & Choice of
Hummus, or Artichoke Dip
served hot or cold

Chef's Creative Breakfast Breads; Sweet or Savory made with Kendra's
Kitchen SW Seasoning with Seasonal Harvest & Nuts with a Flavored
Butter or Cream Cheese
Served room temperature or hot

Container of Kendra's Kitchen Special Sauce/Mayo/Dip
Take home and use as a Base to Salads

SW Colorado Charcuterie Platter

Summer Elk Sausage, Bison Sausage, Pork Carpaccio, Salami, Marinated
Artichokes, Peppers & Medley of Olives, Marinated Beets and a
Vegetarian Fig & Almond "Sausage"

Classic Charcuterie Board

Prosciutto, Assorted Salamis & Pepperoni
Medley of Olives, Marinated Artichoke Hearts

Signature Sides

Glazed Chicken Breasts with Kendra's Seasoning & Fresh Herb of Your Choice
served hot or cold

Shrimp Cocktail with Chef SW Style Cocktail Sauce &/Or Classic Cocktail Sauce in Lemon Cups

Strawberry Cups with Lobster Salad & Fresh Chervil

Marinated Baked Mushroom & Farmers Market Red Pepper with Spinach Pernod Mousse

Saturdays Montrose Farmers Market Chef's Select
Southwest French Fusion Summer Sweet Salades

Green River Cantaloupe, Prosciutto, Specialty Cheese & Cashew Salad
with a Mint Yogurt Dressing

Garden Greens with Forged Mtn Raspberries, Lemon Stilton Cheese, Spiced Pinion Nuts & a
Raspberry Tarragon Dressing

Coleslaw Champagne Dressing with Palisade Steeped Cherries, Cranberries & Raisins

French Mollet Eggs with Applewood Smoked Sea Salt & Kendra's Kitchen Sw Seasoning, not too spicy,
no msg and very low sodium. Please specify quantity

Seared Chicken Wings & Drummetes with Telluride Own Rub & Multi Purpose SW Seasoning from
Kendra's Kitchen with French Style Celery Sticks , Organic Carrot Sticks with Chef Prepared Blue
Cheese & Sage Buttermilk Ranch Dressing

Farmer's Market Specialty Potato Salad with Fresh Herb of Your Choice

Pasta Salad with Summer Garden Vegetables, Lemon Olive Vinaigrette, Reggiano Parmesan Cheese &
Fresh Herb
served hot or cold

Grilled Chicken Salad with Kendra's Kitchen Special Sauce

Classic French Baguette with Applewood Smoked Sea Salt, Green & Pink Peppercorn Butter & Plain Whipped Butter

Guacamole, Summer Garden Tomato Salsa & Home Fried Flour & Corn Tortilla Chips

Summer Fruit Tray

Desserts

Assorted Cookie Platter + Seasonal Fruit Brownies; Apricot, Butterscotch, Milk Chocolate + Pinion Nut Brownies,
Cherry, White Chocolate + Black Walnut Brownies,
Pear, Dark Chocolate + Pecan Brownies, Chef's Weekly Creations.
Sesame Honey Candies + Swiss Ricollas

Please Specify Any Known Allergies

Assorted Chocolates & Truffles from Montrose's New Chocolatier, Alpen Confections,
www.alpenconfections.com

Each Jet Receives a bottle of Telluride's Own Rub & Multi Purpose SW Seasoning from Kendra's Kitchen Natural Foods, Inc. on the Market and a Repertoire of Chef's Culinary Creations since 1987

Early Breakfast Menu and Dinner Menu Upon Request

Gluten Free & Plant Based Cuisine at Request and for an Additional Fee

Delivered Dinners are available in Montrose, Mt. Village, Ridgway & Ouray

72 to 48 hours Advance Reservations & Payment, Non Refundable, We accept Zelle or Venmo..
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