



STEVIE'S in flight

LOS ANGELES

we deliver peace of mind.



the boutique aspect of the STEVIE'S brand & quality appeals to those travelers who expect the finer things.

we understand that two flights are never the same. STEVIE'S progressive chefs are very open to preparing your favorites from our menu while accommodating individual dietary needs.

our menu focuses on grass-fed, organic, farmer's market, and small batch ingredients. the bold and inspiring menu choices include traditional, gluten free, vegan & vegetarian options.

STEVIE'S is widely recognized for distinct inflight culinary menu choices with thought-provoked creativity packaged for ease of service. we are focused on seasonal modern american cuisine.

your expectations will be met with beautiful presentations & transparent pricing while delivering peace of mind.

daily service to the following airports -

VNY – VAN NUYS

BUR – HOLLYWOOD BURBANK

LAX – LOS ANGELES INTERNATIONAL

SNA – SANTA ANA

LGB – LONG BEACH

SBA – SANTA BARBARA

CMA – CAMARILLO

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menu valid december 2021



PETITE APPETIZERS

HOT

bacon wrapped jalapeno, cilantro cream cheese (gf)

organic chicken satay, spicy cilantro peanut sauce

crispy vegetable spring roll, sweet chili sauce (v)

organic plum tomato, buffalo mozzarella, garlic crostini (v)

hickory smoked bacon, caramelized onion, bleu cheese - tartlet

almond encrusted fried chicken skewers, honey mustard

mesquite grilled shrimp skewers, cajun butter

roasted apple, gorgonzola, candied walnut - tartlet (v)

COLD

heirloom beets, honey goat cheese, aged balsamic - skewer (v)

curried deviled eggs (v)

parmesan encrusted brussel sprouts, aged balsamic - skewer (v)

wasabi glazed ahi tuna, crispy wonton

prosciutto, honey goat cheese, grilled & wrapped asparagus (gf)

blackberry mango brie, berry compote (v)(gf)

gravlax, dill cream cheese, rustic toast

filet mignon medallions, horseradish cream, garlic crostini

caviar accoutrements, creme fraiche, blini (v)

(v) vegetarian (ve) vegan (gf) gluten free





SMALL PLATES / PLATTERS TO SHARE

artisan cheese, honeycomb, rustic crackers (v)

garden crudites – farmer’s market vegetables, hummus dip (ve)(gf)

charcuterie board – imported cheese, cured meats, gourmet nuts, dried fruit, chutney & artisan crackers

finger sandwiches, petite breads, assorted meats & cheeses

pico de gallo salsa, spicy guacamole, tortilla chips (v)(gf)

organic, seasonal, exotic fruit & berries (ve)(gf)

traditional hummus, beet root hummus, toasted pita, sliced rainbow carrots (ve)

petite european tea sandwiches, open face, accoutrements

antipasti – italian meats, hard cheeses, olives, giardiniera, crostini

organic chicken wings – hot, teriyaki or agave bbq

shrimp cocktail – giant tail-on tiger prawns, horseradish cocktail sauce, remoulade

mediterranean – hummus, tabbouleh, grape leaves, feta cheese, olives, couscous, pita chips (v)

seafood – grilled lobster, giant tail-on tiger prawns, merus red king crab, lemon, horseradish cocktail sauce, remoulade

street tacos – grilled rib eye & tenderloin, pico de gallo, lime, petite grilled corn tortillas, smashed avocado

(v) vegetarian (ve) vegan (gf) gluten free

ENTREES

BEEF

grilled new york, house chimichurri, heirloom tomato confit (gf)

cast-iron seared filet mignon, demi glaze, porcini mushroom

grilled grass-fed rib eye, gorgonzola, caramelized onion (gf)

PORK

rum butter grilled loin, jamaican spices

grilled medallions, sweet chipotle plum sauce

POULTRY

1875 recipe teriyaki breast, grilled maui pineapple

habanero agave grilled breast, tropical fruit salsa (gf)

natural braised half chicken, pan sauce

organic garlic herb-roasted breast, pan sauce

LAMB

grilled chop, house chimichurri, roasted pepita seeds (gf)

pan-seared loin, mango chutney

SEAFOOD

pan-seared wild salmon, parsley herb butter, skin on

giant tail-on grilled prawns, wilted kale, heirloom tomato confit (gf)

western australian lobster tail, clarified butter, grilled lemon (gf)

(v) vegetarian (ve) vegan (gf) gluten free





ENTREES

SEAFOOD

pan-seared jumbo lump crab cakes, cajun remoulade

blackened ahi tuna, citrus slaw

chilean sea bass, tropical fruit salsa (gf)

whole maine lobster, clarified butter, grilled lemon

grilled branzino, skin-on, herb butter sauce

pan-seared halibut, tropical fruit salsa (gf)

alaskan merus red king crab legs, butter poached

cast-iron seared scallops, lemon shallot pan sauce

VEGAN

cajun tofu jambalaya, dark roux, dirty rice (ve)

quinoa stuffed bell peppers, mirepoix, house sriracha (ve)

PASTA

spicy sausage, kale, artichoke, lemon, manchego, rigatoni

risotto - wild mushroom, caramelized onion, aged parmesan (v)

roasted chicken, hickory smoked bacon, sun-dried tomato, spinach, creamy alfredo, fettuccine

pomodoro amatriciana, grilled shrimp, house sauce, linguine

strangozzi lucca, herbs, olive oil, garlic, farmer's market vegetables, aged parmesan, angel hair (v)

lasagna bolognese - aged parmesan, basil

(v) vegetarian (ve) vegan (gf) gluten free

ADDITIONS

VEGETABLES

- grilled broccolini, balsamic glaze (ve)(gf)
- organic sauteed kale (ve)(gf)
- southwestern rainbow carrots (ve)(gf)
- parmesan-crusted brussel sprouts, balsamic glazed (v)(gf)
- roasted root vegetables (ve)(gf)
- farmer's market grilled vegetables, caramelized onions (ve)(gf)

GRAINS & ROOTS

- curried sweet potatoes (ve)
- garlic roasted potatoes (ve)(gf)
- twice baked potato (v)
- sage roasted fingerling potatoes (ve)(gf)
- blueberry rice pilaf
- parmesan couscous (v)
- roasted red pepper & chickpea israeli couscous (ve)
- garlic smashed potatoes (v)(gf)
- farmer's market vegetable herb wild rice
- smoky bacon refried beans
- authentic spanish vegetable rice

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COMPOSED SALADS

hand crafted dressings served on side. diced avocado served on side.

bbq chopped chicken – grilled corn, spicy black beans, tomato, avocado, monterey jack cheese, bbq-ranch dressing

blackened chicken caesar – heirloom tomatoes, roasted brussel sprouts, romaine, aged parmesan, croutons, caesar dressing

kale super salad – edamame, orange segments, heirloom tomatoes, cucumbers, sliced almonds, red cabbage, citrus vinaigrette (ve)(gf)

cobb – organic chicken breast, tomato, bacon, diced avocado, bleu cheese, assorted greens, ranch dressing (gf)

gaviota quinoa – almonds, black beans, diced avocado, dried cranberries, tomato, jalapenos, baby greens, champagne vinaigrette (ve)(gf)

summer citrus – red cabbage, bell pepper, red onion, orange segments, pepita seeds, citrus vinaigrette (ve)(gf)

pomegranate kale – honey goat cheese, roasted sweet potato, couscous, candied walnuts, cinnamon shallot vinaigrette (v)

sea breeze – marinated shrimp, mango, garlic, couscous, pico de gallo, crisp greens, diced avocado, tortilla chips, citrus vinaigrette

sunset beach – honey goat cheese, marinated shrimp, papaya, carrots, caramelized onions, toasted sesame seeds, crisp greens, mango vinaigrette (v)(gf)

asian chicken – grilled organic chicken, edamame, carrots, slivered almonds, cilantro, mandarin oranges, ginger-honey-soy vinaigrette

house – organic garden greens, roasted farmer's market vegetables, diced avocado, garlic roasted croutons, champagne vinaigrette (ve)

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SANDWICHES

gluten free bread available on request. smashed avocado served on side.

maui – roasted chicken breast, fresh pineapple, chipotle mayo, pico de gallo, provolone, whole wheat tortilla

california turkey – turkey breast, smashed avocado, onion, tomato, diced cucumber, mixed greens, ranch aioli, spinach tortilla

malibu – marinated shrimp, couscous, smashed avocado, pico de gallo, chipotle mayo, chimichurri aioli, leaf lettuce, whole wheat tortilla

santa barbara – roasted chicken, fresh mole sauce, red onions, roasted corn, smashed avocado, chipotle cream cheese, monterey jack cheese, flour tortilla

montecito – fresh turkey breast, roasted corn, pico de gallo, fresh chopped mango, black beans, cilantro aioli, cheddar cheese, whole wheat tortilla

carlsbad – marinated chicken breast, lettuce, pico de gallo, smashed avocado, cilantro aioli, monterey jack cheese, flour tortilla

solano beach – garden hummus, leaf lettuce, sliced tomato, sliced cucumber, smashed avocado, multi-grain

pebble beach club – black forest ham, roasted turkey breast, hickory smoked bacon, lettuce, tomato, mayo, multi-grain

san clemente – roasted turkey breast, smashed avocado, lettuce, tomato, chimichurri aioli, pretzel roll

del mar – grilled chicken breast, smashed avocado, provolone, sliced tomato, lettuce, mayo, brioche roll

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cuban reuben – house-braised pork shoulder, black forest ham, cilantro-lime coleslaw, aged swiss, roasted jalapeno pickle relish, whole grain mustard, grilled french roll

laguna – grilled chicken breast, leaf lettuce, fresh tomato, monterey jack cheese, pesto mayo, ciabatta

SMALL BATCH SOUPS

natural turkey, sweet potato & kale chili

roasted chicken tortilla – cheddar cheese, cilantro, onions

heirloom tomato – garlic croutons (ve)

organic lentil bean (v)

roasted fall vegetable

butternut squash – creme fraiche, chives (v)





BREAKFAST

BAKERY

cream cheese, butter rosettes served on the side where applicable.

*full size available

*petite croissants – butter, chocolate

petite danish – cinnamon almond, raspberry, cheese

*petite muffin – blueberry, banana walnut, pumpkin

petite bagel – plain, onion, pumpkin

NY BAGELS

plain, everything, onion, cinnamon raisin, wheat (v)

served with cream cheese on the side

FRUITS & GRAINS

steel cut irish oatmeal – warm berry compote (v)(gf)

overnight oats – toasted coconut granola (v)

GUILT FREE

parfait – organic vanilla yogurt, toasted coconut granola, seasonal berries (v)

rustic egg frittata – sauteed kale, gruyere cheese, artichoke hearts, heirloom tomatoes (v)

breakfast burrito – egg whites, quinoa, turkey sausage, sauteed kale, smashed avocado & spicy salsa on the side

GRIDDLE

belgian waffle – warm berry compote, maple syrup, butter

cinnamon brioche french toast – maple syrup, butter

sweet potato & candied walnut pancakes, maple syrup, butter

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BREAKFAST

OMELETTES or BURRITOS

choice made with farm fresh eggs, salsa & roasted potatoes on the side.

anchor bay – chipotle sauce, monterey jack cheese, black forest ham, crisp bacon, caramelized onions, pico de gallo

channel islands – chopped hickory bacon, cheddar cheese, grilled tomatoes

paso robles – grilled chicken breast, hickory smoked bacon, cheddar cheese, fresh arugula

rincon beach – arugula, grilled tomatoes, caramelized onions, monterey jack cheese, smashed avocado (v)

santa monica – spicy hot sausage, aged cheddar cheese, pico de gallo, smashed avocado

balboa – egg whites, quinoa, turkey sausage, sauteed kale, smashed avocado & spicy salsa

SMOKED

norwegian salmon – smoked, ny bagel, accoutrements

CURED GRILLED

hickory smoked bacon

chicken apple sausage

organic pork link sausage

grilled black forest ham

turkey bacon

turkey sausage

(v) vegetarian (ve) vegan (gf) gluten free



HYDRATE

ORGANIC FRESH PRESSED

strained grapefruit

filtered carrot

watsonville watermelon

hawaiian pineapple

valencia mandarin orange

blended - apple pineapple, orange,
lemon, strawberry, mint

blended - cucumber, kale, celery, spinach,
lemon, ginger, apple

AQUA 16.9 oz

black heart alkaline 9.5 PH

electrolyte enhanced purified water in
recycled aluminum can

IMMUNITY SHOT 2 oz

cold pressed apple cider vinegar,
ginger & cayenne



RARE & ECLECTIC BLACK HEART COLD BREW

PERU VALLE DEL CONDOR
(medium)

COUNTRY: peru

REGION: san ignacio, cajamarca

FARMER/GROWER: union y fe cooperative

VARIETIES: heirloom

PROCESSING: washed

ALTITUDE: 1700-2060 m.a.s.l

GRADE: 1

SCA CUPPING SCORE: 86.0



CUPPING NOTES: shade grown coffee cherries are de-pulped the day of harvesting. strawberry, peach, creamy cocoa, and caramel finishes.

DRY FRAGRANCE: ground graham cracker & hazelnut

DESCRIPTION: this balanced cup has a medium full body and long finish. as the cup cools, berry and fruit notes become more apparent.

PROCESS: 50-hour fermentation, washed with clean water to remove light mucilage and sun-dried in drying modules. carefully turned and moved up to 7 times a day for 30 days to insure uniform drying.

RARE & ECLECTIC BLACK HEART HOT BREW THERMOS

JAVA ARGOPURO KONANG SPRINGS ANAEROBIC NATURAL
(medium)

COUNTRY: java

REGION: east argopuro

FARMER/GROWER: pak muhlisin

VARIETIES: heirloom

PROCESSING: wet hulled

ALTITUDE: 1200-1420 m.a.s.l

GRADE: 1

SCA CUPPING SCORE: 89.0



CUPPING NOTES: high moisture level, herbaceous, mossy, dark chocolate musty tones

DRY FRAGRANCE: heady floral smell, pungent flowers with aromatic wood.

DESCRIPTION: true balanced cup has a medium to robust full body & long finish. as the cup cools, a clear, crisp, dark chocolate finish emerges.

PROCESS: 7-day anaerobic fermentation, washed with clean water to remove light mucilage and sun-dried in drying modules on raised beds.

DESSERTS

SCRATCH COOKIES & PERFECT CHEESECAKE BROWNIES (v)

melted milk chocolate chunk
rustic oatmeal raisin
old fashioned cinnamon sugar
white chocolate macadamia nut
chunky peanut butter chocolate chip
cheesecake brownies

ECLECTIC PATISSERIE DESSERTS

individual
chocolate coffea canephora espresso tartlet
meyer lemon meringue tartlet
belgian milk chocolate flourless (gf)
gold dusted triple mousse cake
dulce de leche
arabica espresso infused tiramisu
cocoa chocolate mousse cake (v)
ny cheesecake



CHURROS (v)

light cinnamon pastries
caramel, chocolate dipping sauce

PETITE FOURS

small bites
vegan chocolate mousse (ve)(gf)
flourless chocolate cake (gf)
coffee buttercream ganache
mango vanilla buttercream
vanilla cream carrot cake

CHOCOLATE DIPPED STRAWBERRIES

14-karat gold leaf stem-on godiva milk chocolate
dipped strawberries (v)

godiva stem-on milk chocolate dipped strawberries (v)

(v) vegetarian (ve) vegan (gf) gluten free



FLORAL

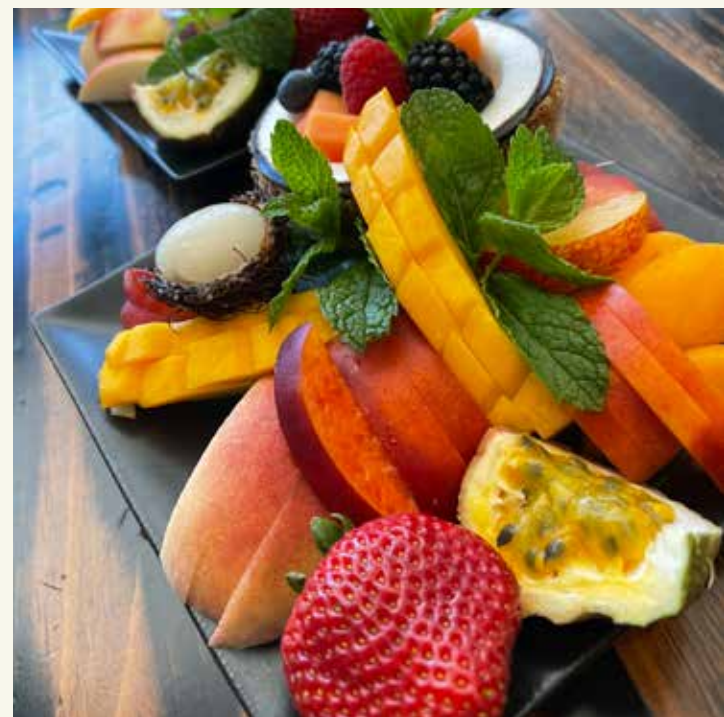
cabin or lavatory

the freshest flowers delivered directly from local farms. we provide a choice of 5x5 low profile square with tea leaf wrap for cabin or 4x4 low profile square with tea leaf wrap for lavatory in white or fall color arrangements.

white arrangement – white hydrangea, white roses & white cymbidium or similar.

fall arrangement – green hydrangea, fall roses & fall orchids with fall leaves or similar.

please note: each beautiful arrangement is unique. we use the freshest flowers daily and the designer may substitute flowers if needed.





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FOOD SAFETY IS OUR TOP PRIORITY

STATE OF CALIFORNIA & FEDERAL GOVERNMENT FOOD SAFETY/LIABILITY STATEMENT:

everyone within the organizations, partnerships and related flight crews have the responsibility of food safety by law. each person has a moral responsibility to safeguard each other, our customers, and the vendors. our invoiced and prepared food is from a licensed facility with liability & worker's compensation insurance, inspection records, along with health department approval following ALERT, and HACCP high-risk guidelines. delivered food needs to be held at or below 40 degrees fahrenheit for all cold food. for prepared hot food, the safety temperature is above 165 degrees fahrenheit for seventeen consistent (17) seconds. our facilities may process tree nuts. delivered contents may contain trace amounts of peanuts, wheat, soy and dairy ingredients. WARNING: consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illnesses. WARNING: consumable hot & cold prepared food for compensation, for profit, for non-profit, for-trade or for-barter served on a part 91, subpart K or part 135 aircraft departing the state of california, by law will be prepared in a licensed, inspected, insured and legal food production facility. in addition to existing state and federal food production laws, a certified food handler [manager] position is required to supervise production under a general liability insurance policy within the facility. in addition, the certified food handler [manager] position is required to be on file as active payroll. private domicile or shared travel food production facilities are illegal for consumable hot and cold food preparation in accordance to state and federal laws. foodborne illness and liability will be primary to these third-party vendors prior to invocation of liability coverage from tango restaurant group, trg, inc, dba STEVIE'S inflight. prepared food must be consumed within six (6) hours of delivery for best results and held at proper temperatures after transfer of liability with temperature documented chain of command. all records on file at listed inspection addresses. menu depicts serving suggestions only. all rights reserved. menu expires on pre-selected date in 2021. prices subject to change without notice. refer to cancellation and other policies on our website or call your dining specialist for more information. 2021 STEVIE'S inflight. for matter of record only.