



PRIVATE AIRCRAFT CATERING MENU

by The St. Regis Aspen Resort

BESPOKE SEAFOOD APPETIZERS

PETROSSIAN CAVIAR SELECTION *market price*

all caviars are served with bellini, quail egg, chives, crème fraiche, shallot, truffle butter & lemon

ROYAL BELUGA || 30gr 400 | 50gr 680

ROYAL OSSETRA || 30gr 280 | 50gr 390

ROYAL DAURENKI || 30gr 220 | 50gr 340

KEY WEST SHRIMP COCKTAIL 55 (D)

horseradish ketchup | dijonnaise | lemon

MAINE LOBSTER TAIL & CLAW COCKTAIL 65 (D)

horseradish ketchup | dijonnaise | lemon

OYSTERS*

oysters are served with pink peppercorn & fennel mignonette, horseradish ketchup, hot sauce & lemon

PINK MOON || **PRINCE ISLAND** | ½ dozen 30 | 1 dozen 59

BELLE DE JOUR || **NEW BRUNSWICK** | ½ dozen 30 | 1 dozen 60

SHAREABLE & BALANCED BITES

CHEESE & CHARCUTERIE BOARD 75 (D) (N)

pickled vegetables | isigny beurre de baratte | fresh flatbread

SALADS

APPLE & FENNEL 32 (D) (N)

dried cherries | gorgonzola dolce | candied walnuts | herb vinaigrette

CAESAR 30 (D)

romaine | rustic crouton | white anchovy | pecorino romano

SHAVED VEGETABLE 30 (D)

greens | avocado | tomato | cucumber | carrot | asparagus | radish | beets | onion | haricot | seeds | parmigiano

Add || grilled chicken 18 | grilled shrimp 28 | grilled filet mignon 42 | grilled salmon 36

SOUPS

CHICKEN & FARRO 28 (V)

parsley | herb de province baguette

ROASTED TOMATO 28 (V) (D)

grilled cheese sourdough sandwich

FRENCH ONION 28 (D)

gruyere cheese crouton

(SS) sesame | (D) contains dairy | (N) contains nuts | (DF) dairy-free | (V) vegetarian | (v) vegan

***These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

BURGERS & SANDWICHES

All sandwiches are served with a side salad or side Caesar +5

CHEESEBURGER* 32 (D)

prime beef patty | cheddar cheese | mustard sauce | brioche bun

Add || bacon | lettuce | tomato 6

THE TLB WRAP 34 (D)

roasted turkey breast | lettuce | mayonnaise | avocado | onion | tomato | bacon | cheddar cheese

SHORT RIB & VERMONT SANDWICH 34 (D)

ciabatta | aged Vermont cheddar cheese

LOBSTER ROLL 46 (S) (D)

butter poached lobster | celery remoulade | scallion

FOCACCIA MORTADELLA 34 (D) (N)

burrata cheese | arugula | shaved parmesan | pesto | aged balsamic

FLATBREADS

MARGHERITA 28 (V) (D)

san marzano tomato | mozzarella di buffalo | basil

SPICY MARGHERITA 32 (S) (D)

san marzano tomato | mozzarella di buffalo | chili oil

SCARMORZA 32 (V) (D)

scarmorza cheese | golden potato | red onion | capers | chili flakes

ENTRÉES

16oz PRIME RIBEYE 90

charred broccolini | roasted potato | beef jus

BAKED BRONZINO 52

Cherry tomato brodetto & garlic crostini | basil | parsley lemon

GOLDEN CAULIFLOWER STEAK 38 (V) (D) (N)

Sweet potato | chimichurri | feta cheese | toasted hazelnut

PRIME CHILI 36 (D)

Aged cheddar | sour cream | scallions | cilantro | jalapeno | crunchy fritos

MEZZO PACCHERO 37 (D)

wild mushrooms | pecorino romano | panattura

SPAGHETTI ALLA POMODORO 26 (D) (V)

Cherry tomatoes | basil | EVOO

Add || bolognese 15 | grilled chicken 18 | grilled shrimp 28 | grilled filet mignon 42 | grilled salmon 36

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SWEETS

BANANA & DATE PUDDING 24 (D)

rum toffee | candied kumquats

SINGLE-ORIGIN CHOCOLATE FONDANT 26 (D)

APPLE TARTIN 24 (D)

whipped cream

LAVENDER-HAZELNUT CAKE 24 (D) (N)

Hazelnut cake | lavender cremeux | hazelnut praline

S'MORES 26 (D)

valrhona chocolate | graham crackers | marshmallow

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BEVERAGES

BATCHED COCKTAILS (0.5 - LITER / APPROXIMATELY 4 COCKTAILS)

Downhill Snapper 72

Aspen-based, dill & basil infused vodka | house bloody mary mix | gherkin | lime | olive | bacon

Double Diamond 100

Hennesy VSOP cognac | whistlepig rye 6 year | amaro averna | peychaud's bitters | angostura bitters

Mimosas 72

Cinzano prosecco | freshly-squeezed orange juice | mixed seasonal fresh fruit

BEER (.035 LITERS)

Coor's Light, Pale Lager, Golden, CO 10

Heineken, Pale Lager, NE 10

Aspen Brewing Co. "Independence Pass IPA" Aspen, CO 10

Unibroue "La Fin du Monde" Trappist Style Ale, Quebec, CA 15

WINE (.05 LITERS)

Deltetto Brut Rosé of Nebbiolo, Piedmont, IT 90

Piper-Heidsieck "Essential by The St. Regis Aspen" Extra-Brut, Reims, FR 140

Veuve Clicquot "Yellow Label" Brut, Reims, FR 250

Petit & Bajan "Obsidienne" Grand Cru, Brut, Blanc de Noirs, Verzenay, FR 200

Krug, 2011, Reims, FR 900

Domaine Vocoretet Fils Chablis A.O.C. Burgundy, FR 130

Flower's Chardonnay, Sonoma Coast, CA 120

Flower's Pinot Noir, Sonoma Coast, CA 135

The Prisoner Wine Co. Cabernet Sauvignon, Napa Valley, CA 135

Schrader Cellars "Double Diamond" Oakville, CA 190

Paolo Scavino Barolo, Castiglione Faletto, Piedmont, IT 105 (*375 ml format)

RAKxa WELLNESS SPA

RESTORE WITH RAKXA WELLNESS 300

Dr. Levey eye booster concentrate 15 ml | freezing anti-fatigue mask 50 ml | keiki co. Sleep mask

BESPOKE CATERING AT ELEVATION

by the St. Regis Aspen Resort

TERMS AND CONDITIONS OF SERVICE

Associated Fees

- All orders are subject to a 20% catering fee and 9.3% tax.
- All orders are subject to a 30% catering fee if the order is made less than 8 hours prior to delivery.
- For your convenience, a suggested 22% gratuity has been added. Kindly note that you are able to modify the percentages at your discretion.
- Menus subject to availability at time & season of request.
- All orders need to be placed by 11:00pm MST for the following day.
- All orders are available for pick up at The Resort prior to departure and delivery to the Aspen private airport is available, additional delivery fees of \$150 apply.

Approved Payment Methods

- We will require full payment in advance via major credit card with a secure payment link.
- Cancellations can be made 48 hours prior to the scheduled delivery time without any charge.
- Cancellations will be charged accordingly:
 - > 24 – 48 hours prior = 50% of total order
 - > 0 – 23 hours prior = 100% of total order

**Orders can be placed by contacting The Resort's Food & Beverage Team directly at
privatejet.catering@stregis.com or 970-429-9644**