

GLOBAL FUSION COLLECTION



EVENTS & EXPERIENCES FROM
AROUND THE WORLD

POWERED
BY

CURATED BY CHEF

Ricardo Lora



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THE
BEST
OF THE
GULFSHORE
2025





At the Heart of Global Fusion Cuisine

At Creative Catering, powered by Global Lifestyle, we embrace the profound joy of bringing Global Fusion Cuisine to your table. I am Chef Ricardo Lory, and it is our mission to harmoniously blend the world's diverse flavors into dishes that not only please the palate but also celebrate the rich tapestry of cultures we serve. Join us as we journey together through culinary landscapes, where every meal is a story of connection and celebration.

Ricardo Lory

IN-FLIGHT CATERING MENU

Passenger Boxed Meal Sets

*Includes: 1 Entrée + 1 Side + 1 Dessert
Individually packed and labeled for convenient service.*

Entrée Options:

- Turkey Club Sandwich (bacon, lettuce, tomato, brioche)
- Smoked Salmon Bagel (dill cream cheese, capers, red onion)
- Chicken Caesar Wrap
- Veggie Hummus Wrap (vegan)
- Grilled Filet Sandwich (arugula, horseradish aioli)

Side Options (Choose One):

- Kettle Chips
- Fresh Seasonal Fruit
- Cucumber Dill Salad
- Garlic Roasted Potatoes

Dessert Options (Choose One):

- Chocolate Chip Cookie
- Brownie Square
- Mini Cheesecake

Passenger Signature Plated Entrées

Individually packaged in oven-safe containers with reheat instructions.

- Grilled Filet Mignon – Garlic mashed potatoes, broccolini, red wine jus
- Garlic Roasted Chicken – Jasmine garlic rice, green beans, herb pan jus



IN-FLIGHT CATERING MENU

- Atlantic Salmon – Jasmine rice, sautéed zucchini, dill crème fraîche
- Red Snapper – Jasmine rice, grilled asparagus, citrus beurre blanc
- Jumbo Lump Crab Cakes – Corn salad, French green beans, Old Bay aioli
- Garlic Butter Prawns – Scallion rice, garlic spinach, lemon garlic sauce
- Surf & Turf – Filet + butter-poached lobster tail, truffle mashed potatoes, Brussels sprouts
- Mediterranean White Fish – Crushed potatoes, grilled vegetables, citrus caper sauce
- Vegan Lentil Bowl – Sweet potato, turmeric rice, kale, tahini dressing

Passenger Shareable Trays

Perfect for groups or full-cabin service. Arrives sealed and tray-packed.

- Artisan Charcuterie & Cheese Board – Gourmet cheeses, cured meats, dried fruits, nuts, jam, and crackers
- Seasonal Fruit & Cheese Tray – Exotic fruits paired with assorted cheeses and honey drizzle
- Gourmet Mini Sandwich Tray – Assorted finger sandwiches: turkey & cheddar, roast beef & horseradish, veggie & hummus, chicken salad
- Mediterranean Mezze Platter – Hummus, tabbouleh, dolmas, marinated olives, cucumbers, and pita wedges
- Fresh Seasonal Fruit Platter – A vibrant mix of exotic fruits such as mango, dragon fruit, kiwi, starfruit, and golden pineapple — curated based on what's in season and at peak freshness



IN-FLIGHT CATERING MENU

Passenger Premium Salads

Add protein: grilled chicken, shrimp, steak, or tofu upon request.

- Caesar Salad
- Caprese Salad
- Mixed Greens with Balsamic
- Arugula & Berry Salad
- Chickpea Mediterranean Salad

Passenger Breakfast Menu

Fresh, energizing, and travel-friendly.

- Yogurt Parfait – Greek yogurt, fresh berries, granola
- Smoked Salmon Bagel – Dill cream cheese, capers, red onion
- Egg & Cheddar Croissant Sandwich
- Avocado Toast – Chili flakes, olive oil drizzle
- Mini Frittata Plate – Roasted vegetable frittatas with breakfast potatoes and greens
- Hearty Breakfast Platter – Fluffy scrambled eggs, applewood smoked bacon, and a fresh biscuit with honey butter

Passenger Desserts

- Cookie & Brownie Duo
- Mini Cheesecake
- Lemon Bar
- Baklava
- Fresh Seasonal Fruit

VIP Upgrade Only: Chocolate-Covered Strawberries



IN-FLIGHT CATERING MENU

Passenger Beverages

- Fiji, Pellegrino, Acqua Panna
- Juices: Orange, Apple, Cranberry
- Cold Brew Coffee, Iced Tea, Herbal Tea
- Coca-Cola, Sprite, Ginger Ale
- Sparkling Water
- Wine / Champagne / Spirits (upon request)

Crew Breakfast Boxes

Individually labeled and ready to serve. Reheat-safe where needed.

- Protein Box – Two hard-boiled eggs, turkey sausage links, cheddar cubes, and fresh fruit
- Burrito Box – Flour tortilla with scrambled eggs, cheese, and sausage or veggies; served with salsa
- Bagel Box – Sliced bagel with cream cheese, smoked salmon or ham, and fruit
- Yogurt Box – Greek yogurt, granola, seasonal fruit, and mini muffin

Crew Lunch Boxes

Includes Sandwich + Side + Dessert

- Sandwiches: Chicken Salad, Turkey & Swiss, Ham & Cheddar, Veggie Hummus, PB&J
- Sides: Chips, Apple, Pasta Salad
- Desserts: Cookie, Brownie, Chocolate Square



IN-FLIGHT CATERING MENU

Crew Dinner Plates

Packaged to heat and eat.

- Garlic Chicken + Jasmine Rice + Green Beans
- Filet Tips + Garlic Mash + Roasted Carrots
- Penne Pasta + Marinara + Caesar Salad
- Southwest Chicken Bowl
- Vegan Lentil Bowl

Kids' In-Flight Menu

Includes: Entrée + Fresh Fruit + Cookie + Juice Box or Mini Water

- PB&J Sandwich
- Turkey & Cheddar
- Ham & American
- Chicken Salad Slider
- Mac & Cheese
- Chicken Tenders + Jasmine Rice
- Mini Pasta Marinara
- Grilled Chicken Bites
- Mini Pancakes + Turkey Sausage
- Scrambled Eggs + Toast + Bacon
- Yogurt Parfait + Mini Muffin

Concierge & Global Add-On Services

Available with advance notice (24-48 hrs)

- Flower Pickup
- Grocery/Restaurant Pickup
- Wine & Beer Handling
- VIP Plating Services
- Custom Reheat Labels
- Global Theme Menu Add-Ons:
Asian, Caribbean, Mediterranean,
Italian, Latin, Hawaiian, Texas BBQ



GET IN TOUCH WITH US



creativecateringnaples.com



info@creativecateringnaples.com



5750 Yahl St. Naples, FL. 34109



(239) 351-9867



Chef Global's

FAMILY OF BRANDS

