

Talon Air is pleased to present the following menus
created by Martha Stewart exclusively for Talon Air Clients

The Martha Stewart Menu
is available from the following airports:

East Hampton Airport (HTO)
Kennedy Airport (JFK)
LaGuardia Airport (LGA)
MacArthur Airport (ISP)
Morristown Airport (MMU)
Newark Airport (EWR)
Republic Airport (FRG)
Teterboro Airport (TEB)
Westchester Airport (HPN)
Westhampton Beach Airport (FOK)

The Martha Stewart Menu is being offered as an additional option as part of Talon Air's continuing quest to provide perfection in flight. Other catering options are also available if you prefer.

Catering orders from the Martha Stewart Menu must be placed at least 24 hours in advance of your trip due to the extensive preparation time.



BREAKFAST

Farmhand's Choice granola,
organic milk and
fresh organic fruit



Greek yogurt mixed with
homemade peach or apricot jam



Avocado and lemon on toasted
and sliced whole grain bread



Bacon, egg, and toast cups



*My food editors and I developed this wonderful menu for
Talon and its clientele. I hope you enjoy your meal.*

- Martha Stewart

LUNCH

Turkey Club with bacon, lettuce, tomato and herb mayo on toasted Pullman bread
Tomato and watermelon salad with basil oil
Alexis's brown sugar chocolate chip cookies



Grilled flank steak with caramelized onions on ciabatta bread
Grilled corn and avocado salad
Lemon bars



Mashed chickpea salad on multigrain bread
Cold zucchini soup
Old-fashioned sugar cookies



French ham, cheese, and butter on baguette
Green bean salad
Lime meltaways



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DINNER

Roast salmon and potatoes with mustard-herb butter

Frisee and baby-spinach salad

Lemon mousse



Grilled spiced lamb chops

Pea and couscous salad

Arugula salad

Papaya and coconut-lime yogurt



Mediterranean chicken

Herb salad with feta

Rice pilaf

Apricot cherry compote with Greek yogurt and honey



Spiced-rubbed beef filets

Port-glazed pearl onions

Golden potato purée

Chocolate truffles



Butter lettuce with brie and pears

Curried vegetable potpies

Spiced lemon cookies



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SNACKS

Dried figs, dried cranberries, almonds
and Cabot clothbound cheddar



Sweet and spicy popcorn



Fresh radishes and baby carrots
with ricotta herb dip



Salted toffee chocolate squares



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