
CATERING MENU



DROP-OFF / PICK-UP CATERING

PARTY PLATTERS / BOXED MEALS

DROP OFF BUFFETS

AIRLINE CATERING

IN-HOUSE PARTIES

FULL-SERVICE CATERING

WEDDINGS & EVENTS

BAR SERVICE

PARTY PLATTERS & MORE

PARTY PLATTERS

Small (Serving Size: 10 to 15 People) | Large (Serving Size: 15 to 25 People)

Bruschetta Bread

Homemade bruschetta with fresh tomato, basil and garlic butter. Served on toasted crustinis. 14 / 23

Chicken Caesar Wraps

Grilled chicken, romaine lettuce, Caesar dressing, and Parmesan cheese in flour tortillas. 26 / 44

Buffalo Chicken Wraps

Fried chicken tenders tossed in our house-made buffalo sauce with iceberg lettuce, shredded cheddar cheese, red onions, and diced tomatoes in flour tortillas. Served with ranch or blue cheese. 26 / 44

Chicken Salad Sliders

Homemade chicken salad wrapped in flour tortillas. 26 / 44

BBQ Pork Sliders

Slow cooked pulled pork on brioche slider buns. Served with pickles, BBQ sauce and homemade coleslaw. 26 / 44

Burger Sliders

Handmade mini hamburger patties, on brioche slider buns. Served with cheese, pickles, lettuce, tomatoes, onions, and ketchup. 26 / 44

Chicken Tenders

Hand breaded tenders served with a choice of ranch, buffalo sauce, honey mustard, or BBQ sauce. 36 / 52

Cold Cuts & Cheese

An assortment of cold cuts and traditional cheeses. 32 / 45

Veggie Tray

Fresh assorted vegetables served with ranch and blue cheese. 14 / 23

Fruit Tray

Assorted fresh seasonal fruits. 26 / 44

PARTY SALADS

Small (Serving Size: 10 to 15 People) | Large (Serving Size: 15 to 25 People)

Garden Salad

Lettuce, tomatoes, shredded cheddar cheese, red onions, & choice of dressing. 18 / 34

Strawberry Feta Salad

Lettuce, tomatoes, feta cheese, red onions, fresh strawberries & raspberry ranch dressing. 18 / 34

Caesar Salad

Romaine lettuce, parmesan cheese, homemade croutons, and Caesar dressing. 18 / 34

Add Chicken 11 / 14 Add Shrimp 11 / 14

Greek Salad

Romaine lettuce, potato salad, feta cheese, tomato, onion, peppers and Greek dressing. 18 / 34

Add Chicken 11 / 14 Add Shrimp 11 / 14

SOUP QUARTS

Spicy Beef Tomato Bisque Lobster Bisque Chicken & Vegetable Chicken Noodle Loaded Potato 12

HOMEMADE SIDES

Garlic Mashed Potatoes Southern Green Beans Macaroni & Cheese Roasted Vegetable Medley
Seasoned Rice Potato Salad Pasta Salad Roasted Potatoes Steamed Broccoli *Half Pan 11 Full Pan 19*

DESSERT PLATTERS

Brownie / Cookie Tray

Chocolate Chip Brownies - Chocolate Chip Cookies 30 / 45

BOXED MEALS

Breakfast

Breakfast Biscuit Sandwich, Fresh Fruit, Home Fries & Orange Juice 11

Lunch

Your choice of Deli Sandwich Roll, Pulled Pork Sandwich, Chicken Salad Wrap or Chicken Caesar Wrap with
Potato Salad, Fresh Fruit, Brownie & Soda 13

DROP OFF BUFFETS

BREAKFAST BUFFETS

Southern Breakfast

Scrambled Eggs, Southern Biscuits & Sausage Gravy, Grits, Fresh Fruit, Orange Juice 11

Traditional Breakfast

Scrambled Eggs, Bacon, Sausage, Home Fries, Fresh Fruit, Assorted Breakfast Breads, Orange Juice 13

LUNCH BUFFETS

Deli Lunch

3 Deli Salads, Fresh Fruit Platter, Assorted Cheese Platter, Assorted Slider Sandwiches & Brownies 12

Runways Lunch

2 Deli Salads, Fruit/Cheese/Vegetable Platter, 2 Entrees, 2 Sides, Brownies 14

DINNER BUFFETS

Perfect Landing

Rolls & Butter, Deli Salad, Cheese Platter, 2 Entrées, 2 Sides, Brownies 15

Classic Dinner

Rolls & Butter, 2 Deli Salads, Fresh Fruit, Cheese Platter, 2 Entrées, 3 sides, Dessert 17

DELI SALAD SELECTIONS

Pasta Salad Potato Salad Café Salad Caesar Salad Strawberry Feta Salad Greek Salad

SIDE SELECTIONS

Garlic Mashed Potatoes Southern Green Beans Macaroni and Cheese Roasted Vegetable Medley
Seasoned Rice Roasted Potatoes

ENTRÉE SELECTIONS

BBQ Pork Chicken Tenders Lasagna Meatloaf Dijon Mushroom Chicken Blackened Chicken Penne Pasta

DESSERT SELECTIONS

Apple Tarts Key Lime Pie Tarts Chocolate Chip Brownies Fresh Baked Cookies

IN-HOUSE RUNWAYS PARTIES

BREAKFAST

Southern Breakfast - Plated

Scrambled Eggs, Southern Biscuits & Sausage Gravy, Grits, Fresh Fruit 9

Traditional Breakfast - Plated

Scrambled Eggs, Bacon, Sausage, Home Fries, Fresh Fruit, Toast 8

Southern Breakfast - Buffet

Scrambled Eggs, Southern Biscuits & Sausage Gravy, Corned Beef Hash, Grits, Assorted Fresh Fruits 10

Traditional Breakfast - Buffet

Scrambled Eggs, French Toast, Bacon, Sausage, Home Fries, Fresh Fruit, Assorted Breakfast Breads 12

DINNER

Classic Dinner - Plated

Dinner Rolls, Caesar or House Salad, 1 Entrée, 2 Sides, 1 Dessert 17

Perfect Landing Dinner - Plated

Fresh Baked Biscuits, 1 Salad, choice of Entrée (three options), 2 Sides, 1 Dessert 19

In-Flight Dinner - Buffet

Fresh Baked Biscuits, Soup, 2 Salads, Assorted Meat & Cheese Tray, 2 Entrées, 2 Sides, 2 Desserts 21

Runways Dinner - Buffet

Fresh Baked Biscuits, Soup, 2 Salads, Antipasto Platter, Fruit & Cheese Tray, 3 Entrées, 3 Sides, 2 Desserts 24

SALADS

Pasta Salad Pasta Salad Café Salad Caesar Salad Strawberry Feta Salad Greek Salad

SIDES

Garlic Mashed Potatoes Southern Green Beans Macaroni and Cheese Roasted Vegetable Medley

Seasoned Rice Roasted Potatoes

ENTREES

BBQ Pork Chicken Tenders Lasagna Meatloaf Dijon Mushroom Chicken Blackened Chicken Penne Pasta

PREMIUM ENTREES 4 per person

Shaved Prime Rib Blackened Seafood Pasta Bourbon Glazed Salmon Pan Seared Cod

DESSERTS

Key Lime Pie Apple Pie Chocolate Chip Brownies Fresh Baked Cookies

RECEPTIONS

HORS D'OEUVRES RECEPTIONS

Classic Reception

Fruit Platter, Assorted Cheese Platter, 2 Hors d'oeuvres selections, 1 Premium Hors d'oeuvres selection 15

Blue Sky Reception

Fruit Platter, Assorted Cheese Platter, Vegetable Platter, 3 Hors d'oeuvres selections, 2 Premium Hors d'oeuvres selections 19

HORS D'OEUVRES SELECTIONS

Charcuterie Board Bruschetta Bread Stuffed Mushrooms BBQ Meatballs Fresh Fruit Cheese Board Chicken Tenders
Roasted Potatoes Sausage Bites Assorted Sliders

PREMIUM HORS D'OEUVRES SELECTIONS

Shrimp Cocktail Beef Tips Bacon Wrapped Shrimp Crab Dip

BAR SERVICE

IN-HOUSE / FULL SERVICE BAR

Cash Bar

Draft Beer 3 Bottled Beer 4 House Wine 5 Well Liquor 6 Select Brands 7+ Specialty Drinks 7+

Open Bar – Per Hour Per Person

Beer & House Wine 9 Beer, House Wine & Well Liquor 13 Beer, House Wine, Well Liquor & Select Brands 15

WEDDINGS & EVENTS

FLIGHT CREW BUFFET

Our Flight Crew Buffet offers a wonderful culinary selection of delicious food.
This complete buffet comes with the following options:

1 Starter, 2 Salads, 2 Entrées, 2 Sides, 1 Dessert, Iced Tea & Water 19

STARTERS

Bruschetta Bread Stuffed Mushrooms BBQ Meatballs Cheese Board
Sausage Bites Assorted Sliders

SALADS

Pasta Salad Potato Salad Café Salad Caesar Salad

SIDES

Garlic Mashed Potatoes Southern Green Beans Macaroni and Cheese Roasted Vegetable Medley
Seasoned Rice Roasted Potatoes

ENTREES

BBQ Pork Chicken Tenders Lasagna Meatloaf Dijon Mushroom Chicken Blackened Chicken Penne Pasta

PREMIUM ENTREES 3 per person

Shaved Prime Rib Blackened Seafood Pasta Bourbon Glazed Salmon Pan Seared Cod

DESSERT

Key Lime Tarts Apple Crisp Chocolate Chip Brownies Fresh Baked Cookies

WEDDINGS & EVENTS

FINAL APPROACH BUFFET

Our Final Approach Buffet highlights our southern homestyle cooking. It offers several additional selections allowing you to create the menu around your favorite dishes. This complete buffet is beautifully presented and comes with the following options:

Dinner Rolls & Butter, 2 Starters, 2 Salads, 2 Entrees, 3 Sides, 2 Desserts, Iced Tea & Water 27

STARTERS

Charcuterie Board Bruschetta Bread Stuffed Mushrooms BBQ Meatballs Fresh Fruit Cheese Board Chicken Tenders
Fruit/Cheese/Vegetable Platter Sausage Bites Assorted Sliders

SALADS

Pasta Salad Potato Salad Café Salad Caesar Salad Strawberry Feta Salad Greek Salad

SIDES

Garlic Mashed Potatoes Southern Green Beans Macaroni and Cheese Roasted Vegetable Medley
Seasoned Rice Roasted Potatoes

ENTREES

BBQ Pork Chicken Tenders Lasagna Meatloaf Dijon Mushroom Chicken
St. Louis Style Pork Ribs Bourbon Glazed Salmon Pan Seared Cod Blackened Chicken Penne Pasta

PREMIUM ENTREES 4 per person

Shaved Prime Rib Shrimp Linguini Alfredo Short Ribs

DESSERTS

Key Lime Tarts Apple Crisp Chocolate Chip Brownies Fresh Baked Cookies

WEDDINGS & EVENTS

FIRST CLASS BUFFET

Our First Class Buffet is elegance, flavor and service combined. This buffet will provide a wonderful experience that is a culinary delight. It offers several incredible entrées and features our Chef attended stations and includes the following options:

Dinner Rolls & Butter, 3 Starters, 2 Salads, 2 Entrees, 1 Premium Entree, 2 Sides, 2 Desserts, Iced Tea & Water 34

STARTERS

Charcuterie Board Stuffed Mushrooms Fresh Fruit Cheese Board Chicken Tenders Fruit/Cheese/Vegetable Platter Assorted Sliders
Hand Served Options: Bruschetta Bread - Sausage Bites - BBQ Meatballs

SALADS

Pasta Salad Potato Salad Café Salad Caesar Salad Strawberry Feta Salad Greek Salad

SIDES

Garlic Mashed Potatoes Southern Green Beans Macaroni and Cheese Roasted Vegetable Medley
Seasoned Rice Roasted Potatoes

ENTREES

BBQ Pork Chicken Tenders Lasagna Meatloaf Dijon Mushroom Chicken
St. Louis Style Pork Ribs Bourbon Glazed Salmon Pan Seared Cod Blackened Chicken Penne Pasta

PREMIUM ENTREES

Shrimp Linguini Alfredo Short Ribs
Chef Attended Stations: Mashed Potato Bar - Pasta Bar - Carved Prime Rib

DESSERTS

Key Lime Tarts Apple Crisp Chocolate Chip Brownies Fresh Baked Cookies Chocolate Layer Cake

AIRLINE CATERING

BREAKFAST

Sunrise Breakfast

Breakfast Wrap with Sausage, Egg, Tomato and Cheese served with Homefries, Fresh Fruit & Orange Juice 13

Sharable Breakfast

Fresh Fruit Platter, Biscuits & Gravy, Assorted Cheeses, Assorted Pastries 19

SNACKS

Morning Pastries

Assorted Baked Pastries and Fresh Fruit - 18

Deli Platter

Fresh Fruit, Assorted Cheeses, Deli Meats, Crackers - 22

Sweet Snacks

Chocolate Chip Brownies, Fresh Baked Cookies, Mixed Nuts and Candy Bars 23

LUNCH

Clear Skies Lunch

House, Caesar Salad or Soup of the Day, 1 Entrée, Chocolate Chip Brownie 27

Sharable Lunch

Sharable Meat & Cheese Tray, Bruschetta Bread, Brownies & Cookies, 1 Entrée each 39

ENTRÉE SELECTIONS

BBQ Pork Bourbon Glazed Salmon Campfire Chicken Blackened Seafood Pasta Shrimp Caesar Salad Salmon Caesar Salad

CATERING DETAILS

ALL EVENTS

Deposit: A \$500 non-refundable deposit is required to secure your room and date. 50% is due 30 days prior to the event. Full payment of the function balance is due on the date of your event. We accept AMEX, MasterCard, Visa, Discover, or cash.

Room Charges: A minimum of \$1,500 of food and beverage is required for all room bookings. If the minimum is not met, the additional will be charged as a room rent.

Hours: Room must be fully vacated by event end. A \$125 fee will be added for each additional hour spent in the room.

Food and Beverage: Menu must be finalized 14 days prior to event. All food and beverage products must be prepared and served by Runways staff. Celebration cakes are the only exception, however a cake cutting fee will be charged. Food and beverage may not be removed from the premises. This is for health code reasons and is non-negotiable. Celebration cakes are the only exception.

Alcohol Beverage Service: Runways strictly adheres to all laws and regulations pertaining to service and sale of alcoholic beverages. We ask for your understanding and cooperation in preventing sales to minors or intoxicated persons.

Decorations: All table centerpieces and other open flame decorations must meet fire and safety codes and regulations. Client is not permitted to affix decorations to the walls, ceilings, furniture, fixtures, furnishings, or any other property without prior approval of a Runways representative. In the event that property damage occurs, the client is fully responsible for the cost of the necessary repairs.

Security: Runways, at its discretion, may require security for certain events. The cost of these services will be the responsibility of the client.

Loss and Damages: Runways is not responsible for any damages or loss of any merchandise or articles left prior to, during or after any event. The client agrees to be responsible for any damages to the facility by the client, guests and attendees of the event.

Linens: Linens are not included in the room rental but are available to rent.

Buffets: Minimum of 20 people

SPECIFIC EVENT DETAILS

Party Platters & Drop-Off Catering

Delivery & Set up: 6% of total order
Gratuity: Optional
Utensils: Service Utensils included
Paper goods: Available at \$3 per person
Minimums: 20 person minimum
Order Timeframe: 48 hours notice
Guaranteed Number: 48 hours in advance

In-House Party

Room Charge to Open: \$300 to \$500
Gratuity: 18%
Utensils: Included
Plateware: Included
Minimums: No minimum
Order Timeframe: 48 hours notice
Guaranteed Number: 48 hours in advance