



Pusch Ridge Provisions

PROVISIONS MENU · NO. 04

FROM \$55 PER PASSENGER · TWO SERVICES

The Flight Service

Chef-driven catering for private and corporate aircraft — built around the galley you're flying, delivered to your FBO, and ready to serve whether the cabin has a full galley or none at all.

DELIVERED TO THE FBO · COLD-HELD

Per passenger · crew trays available · two services

24–48 hour notice · sealed and labeled by seat · a representative menu, shaped to the trip and the cabin.

TUCSON · ORO VALLEY · CATALINA FOOTHILLS



The Cabin Service

\$55 / PASSENGER

For light and midsize cabins with no oven — designed to be served cold or at room temperature, sealed individually by seat. Nothing that needs a galley.

TO START

Crudit  & Sun-Dried Tomato Hummus heirloom vegetables, herb yogurt

Charcuterie & Cheese cured meats, aged cheeses, fig jam, Marcona almonds

THE PLATE · CHOOSE A PROTEIN

Herb-Roasted Chicken sliced cool, mustard aioli, little gems & grain salad

Chilled Poached Salmon dill, cucumber, lemon cr me fra che

Sliced Beef Tenderloin served cool, horseradish cream, roasted fingerlings

Roasted Vegetable & Farro v heirloom tomato, basil, aged balsamic

THE TEA SANDWICH · AN ALTERNATIVE

A Composed Selection roasted chicken salad · smoked turkey & avocado · tomato, mozzarella & pesto

TO FINISH

Almond Cake citrus syrup

Vanilla Panna Cotta in glass, fresh berries

Lemon Bars & Ganache Shortbread a small plate

The Galley Service

\$85 / PASSENGER

For super-midsize and heavy cabins with an oven or microwave and a flight attendant. Packaged oven-ready and sized to the galley, with a finishing card for your crew. Built from dishes that taste better warmed, never worse.

THE ENTR E · CHOOSE ONE FOR THE CABIN

Bourbon-Glazed Short Rib creamy polenta, charred carrots

Chicken Marsala mushrooms, marsala, garlic mashed

Chicken Florentine spinach, light cream, roasted vegetables

Wild Mushroom Stroganoff v egg noodles, herbs

By design, no steaks or red-meat plates in this tier — they overcook on reheat. Sauces are chosen to behave in a sealed cabin.

CONTINUED

Crew trays & how it travels, overleaf



The Crew Tray

\$32 / CREW

For the flight deck and cabin crew — clean, nourishing, and deliberately light. No heavy sauces, nothing that slows a long leg.

Grilled Chicken & Grain Bowl

greens, roasted vegetables, lemon-tahini

Fresh Fruit, Nuts & a Hard Cheese

to graze across the leg

HOW IT TRAVELS

- **Seasoned for altitude.** Cabin pressure dulls salt and aroma; everything is built to taste right at cruise, not on the ground.
- **Sealed and labeled by seat** — principal and crew kept separate — and packaged compact to respect tight galley space and minimal trash.
- **Cold-held and delivered to your FBO** 60–90 minutes before departure, planeside on request, so a delay never spoils the meal. Galley-tier containers are sized to the aircraft's oven or microwave.
- **Coordinated with your flight crew or cabin attendant** — Atlantic Aviation (TUS), Tucson Aeroservice Center (Marana), and other FBOs by arrangement.
- **24–48 hour notice preferred.** Share the tail number, headcount, departure time, and any dietary needs — we shape the rest to the cabin.

TO ARRANGE

hello@puschridgeprovisions.com · puschridgeprovisions.com

Pricing per passenger, before Arizona sales tax and delivery. Menus shift seasonally with market and cabin.