

PERFORMANCE NUTRITION FOR PROFESSIONAL ATHLETES

😝 😏 🕝 @mysuperfd

Flavor. Quality. Good.

mysuperfd.com



ALL-SEASON, MULTI-MARKET SUPPORT

We bring the highest quality nutrition to in-flight catering and team meal service in 10 different markets. Currently serving









Appetizers



AVAILABLE PORTIONS 2 / 1.5 oz

SKEWERS

Grilled Shrimp, Citrus Glazed

Grilled Shrimp, BBQ

Shrimp and Pineapple

Shrimp, Vegetable, Mediterranean

Chicken, BBQ Rubbed

Chicken, Pineapple, Chipotle

Chicken, Shawarma, cucumber yogurt

Chicken, Thai

Beef brisket, BBQ rubbed

Beef, Thai

Beef, Sesame

Beef, Herbed

Beef & Veggie, Shawarma

SLIDERS

Beef, Korean

Beef Short Rib, BBQ Ginger

Beef Brisket with Chipotle Ranch Cream

Bison, Smoked

Chicken, BBQ

Chicken, Curried

Chicken, brown sugar smoked

Shrimp Salad

TACOS

Fish, shaved cabbage, hot sauce

Shrimp, mango salsa

Beef, Ground, pickled onions, cilantro creme

Steak, Guacamole, Shaved Lettuce

Grilled Shrimp, Pico de Gallo & Chipotle

Ranch Crema

Grilled Chicken, Pico de Gallo & Chipotle

Ranch Crema

Smoked Chicken, guacamole, pickled onions



Appetizers cont.



WINGS portions 5 each

Chile Lime

Sticky Honey, Balsamic

Sweet and Sour

Lemon, Herb

Rosemary, Garlic

Spicy Asian

BBQ

Herbed

MEATBALLS portions 3 / 1.2 oz

BBQ Turkey

Chicken, Sweet & Sour

Lamb, Tzatziki Sauce

Bison, Sweet Chili Sauce

Beef, BBQ sauce

Beef, Marinara Sauce

FISH CAKES portions 2 / 1 oz

Salmon Cakes with Lemon Aioli Salmon Cakes with red pepper Agrodolce Crab Cakes with spicy remoulade Crab Cakes with lemon-caper aioli

CRAB COCKTAIL portion 1.5 oz

Lemon caper aioli, crostini

DIPS portions 2.5 oz

Crab & Artichoke Dip, Veg & Flat Bread Spinach & Artichoke Dip, Veg & Flat breads Garlic Hummus, Veggies & Flat breads Guacamole & Pico de Gallo, tortilla chips Shrimp Ceviche, tortilla chips, Pico de Gallo Shrimp Cocktail, crackers, condiments

SPRING ROLLS portions 2 each

Shrimp Spring Rolls, sweet n sour sauce Chicken Spring Rolls, sweet n sour sauce

CHICKEN TENDERS portions 2 each

Honey Dijon

FRIES portion 2 oz

Gluten Free crispy Green Beans

FRIES portion 3 oz

Firecracker Cauliflower

SKEWERS portions 2 each

Miso Glazed Shiitake & Brussels



Breakfast



Standard

Loaded - choice of add-ins

EGG WHITES portions 3.5 oz

OMELETTES 1 each

Veggie

Bacon/Ham n Cheese

FRITTATAS portions 4 oz

Veggie

Sausage & Onion

CASSEROLE portion 4 oz

Veggie

Meat

FRENCH TOAST portions 2 pc / 1 oz

Cinnamon /maple syrup

Coconut /maple syrup

GF Coconut /maple syrup

PANCAKES portions 2 pc / 1 oz

GF Sweet Potato /maple syrup

Paleo /maple syrup

Traditional / maple syrup

BURRITOS 1 each

Bacon, Egg & Cheese

Egg white, spinach, roasted pepper

Custom - choice of add-ins

SANDWICHES 1 each

Bacon, Egg & Cheese on Brioche

Ham, Egg & Cheese on English Muffin

Custom Breakfast

Egg, Spinach, Ham & Swiss on French

Bread

Egg, Chicken Sausage, sweet potato,

mustard greens, brioche bread

Semi smashed avocado on bagel

BREAKFAST BOWLS 1 each

Fried egg, chop chick, BBQ'ed quinoa, garlic pots, red peppers/side

Fried egg, shred steak, brown rice, grill peppers, guac/side

Scrambled, black beans, brown rice, grill pep, guac/side

Scrambled egg, sausage, sweet pots, kale, peppers

Scrambled egg, bacon, gold pots, spinach, garlic



SUPERFD

Breakfast Sides

HOME FRIES portions 3 oz

Standard or Sweet potatoes

QUINOA CAKE portions 2 / 1.5 oz

Shredded potato

BACON 2 each

Applewood or Turkey

SAUSAGES 2 each

Chicken-Apple

Turkey Breakfast

Sage - Pork

COLD OATMEAL portion 4 oz

Cherry Walnut Muesli Cups

SMOOTHIES 8 oz

Mixed berry, mango, banana-nut

MIXED MUFFINS 2 each

FLAVORED YOGURT 1 each

With House Granola

YOGURT portion 6 oz

Fruit, Greek Yogurt & House Granola

FRESH CUT FRUIT CUP portion 6 oz

ROASTED PUDDING CHIA PUDDING

portion 4 oz

MACHA – COCOA MOUSSE portion 4 oz

PANCAKES – SHORT STACK 3 each

Choice of pancake

SIDE OF FRENCH TOAST 1 piece

SWEET PLANTAINS - CREMA portion 4 oz

HASH BROWNS portion 4 oz

Golden Potato

Ham & pepper

Mushroom & parmesan

Sweet potato

Butternut squash

YUCCA FRITTERS portion 4 oz

SPAGHETTI SQUASH LATKES

portion 4 oz

mysuperfd.com



Entrees



Sirloin Steak n Cheese, French bread - h

Chicken Parm sandwich, red sauce, provolone, French Bread - h

Ham & Swiss Melts, sourdough - h

Singer's Rueben wrap, house kraut & Russian dressing - h

Bison burger, brioche bun, LTO

Grassfed Beef burger, brioche bun, LTO

Turkey Burger, brioche bun, LTO

Blackbean Burger, potato roll, LTO

All burgers available GF

Turkey Club with avocado aioli - c

Roast Beef & Provolone - c

Super Felafel, tahini sauce, tzatziki, banana pepper relish, pita

Salmon Salad croissant, apples, horseradish-yogurt, cilantro

Smoked turkey & ham, olive relish, provolone on soft roll

Apple bacon, Lettuce & Tomato on Sourdough

Wild mushroom & Lentil, basil aioli, greens, tomato salad

Smoked Catfish Po Boy, shaved lettuce, tomato jam, soft roll

WRAPS 1 each

Curried Chicken - c

Chicken Caesar - c

Flank steak, chimichurri, grilled veg - c Chicken Fiesta, avocado, cabbage slaw - c

Smoked portobello, spicy greens, cashew cream - c

TACOS 2 each

Pulled Chicken, corn tortillas, pineapple pico, lettuce

Shredded beef, flour tortillas, red chile sauce, lettuce

BURRITOS 1 each

Chipotle chicken, black beans, yellow rice, cabbage slaw

Gulf shrimp, black beans, yellow rice, cabbage slaw

Smoked tofu, black beans, yellow rice, cabbage slaw









SUPERED

Entrees cont.



SALADS 1 each

Smoked Chicken Kale Caesar, croutons on side

Grilled Sirloin Kale Caesar, croutons on side

Grilled Tofu Kale Caesar, Vegetarian Caesar dressing, croutons on side

Chicken, Sweet Potato & Kale, Sherry vinaigrette

Roasted Salmon, Quinoa & Avocado, Lemon vinaigrette

Three Bean, heirloom lettuce, seasonal veg, charred corn vinaigrette

Gingered Beef & Rice Noodle, shaved carrots, radish, sprouts

Grilled Tofu & Napa Cabbage, shaved carrots, radish, sprouts

Sesame Chicken & Napa Cabbage

Shrimp & Avocado, shaved veggies, citrus vinaigrette

PREGAME PLATTERS 1 each

Build your own Deli Platters:

 3 meats, Country White, Whole Grain & GF Breads, LTO, Condiments, Pickles

Market Fruit - 4 different types of fruit

Charcuterie & Cheese - separate or together same price

Whole Fruit - Banana, Apple, Oranges - guaranteed ripe

Bagel with peanut/almond butter, cream cheese, strawberry jam

Peanut Butter / Jelly Sandwiches



Chicken

COOKING METHODS AVAILABLE PORTIONS 9 oz, 6 oz & 4 oz

GRILLED

Adobo rubbed, basil mojo Lemon, Tomato & Basil Thighs, Italian Herb Spice, Green Chutney Piccata, tomatoes, capers, wine Thighs, Blackened Split Breasts, Lemon Pepper Parmesan, red sauce, provolone Thighs, Sweet and Sour Glazed Breasts, Lemon Pepper

STIR FRY

Szechuan Stir Fry, Veggies

ROASTED

Roasted Thighs, corn salsa Jerked 1/4's, pineapple relish

STEW

Curry, Yellow Curry, Thai Green Breasts, Sumac-Sesame Cashew crusted breast, tamarind Artichoke Stew

BAKED

Coconut baked. Moroccan baked, olive relish Masala spiced Meatballs, red sauce

SMOKED

Smoked, house BBQ sauce Shawarma spiced, yogurt sauce



Breast, salt/pepper, grilled

Beef



COOKING METHODS AVAILABLE PORTIONS 9 oz, 6 oz & 4 oz

GRILLED

Coulotte Steak, choice sauce Flank Steak, chimichurri

STIR FRY

Beef - Szechuan Gingered beef, with peppers & onions

SEARED

Ribeye, mushroom demi

PRIME RIB

Garlic au jus

NY STRIP

Red wine-veal reduction Black Pepper-Tomato Sauce

SHORT RIBS

Braised, garlic au jus Beef, mustard sauce

STEW

Beef, potato, carrot, celery, onion Curried, peppers, carrots & spinach

BRISKET

Braised in tomato/lemon Hickory Smoked, spicy BBQ



Pork/Lamb/Turkey



Cherry smoked butt, mustard BBQ Roasted loin, apple chutney Szechuan stir fry, veggies Mojo shoulder, chimichurri Seared tenderloin, spicy peanut sauce Meatballs, mushroom broth Meatballs, tomato sauce

LAMB portions 9 oz, 6 oz & 4 oz

Stew, parsnips & carrots Roasted leg, mint chutney Grilled Leg, Rosemary balsamic Vindaloo, hot & sour curry spiced

TURKEY portions 9 oz, 6 oz & 4 oz

Meatballs, charred onions, sumac pesto Rosemary breast, apple chutney Breast, Shawarma spiced, yogurt sauce Smoked breast, house BBQ Breast, lemongrass, green curry Blackened, lemon-herb crema







Seafood

SALMON portions 6 oz & 4 oz

Seared, Pineapple Relish
Grilled, Sumac Pesto
Sauteed, Ginger Chutney
Grilled, choice of sauce

WHITE FISH portions 6 oz & 4 oz

Ginger Glazed
Grilled, herb pistou
Grilled, Olive Tapenade

SNAPPER portions 6 oz & 4 oz

Veracruz
Roasted, Lemon Caper Sauce
Grilled, choice of sauce
Grilled, Citrus Glazed
Grilled, Ginger Chutney

BARRAMUNDI portions 6 oz & 4 oz

Grilled, Kale Pesto Crusted, Gremolata

ROYAL BASS portions 6 oz & 4 oz

Grilled, Citrus Glaze
Sauteed, choice sauce
Wasabi Apple Sauce
Cajun remoulade

BLACK COD portions 6 oz & 4 oz

Tamarind Glazed

SHRIMP portions 6 oz & 4 oz

Shrimp & Shitakes in miso glaze
Stir Fry, julienne veg
In pesto sauce
Light tomato-garlic sauce
Mild curry sauce
Puttanesca sauce



Vegetable Sides



GREEN BEANS

Sautéed, Red Onions Shallots, Sesame **Red Peppers**

SEASONAL VEGETABLES

Grilled Stir Fry Braised Spice roasted

ROOT VEGETABLES - Glazed

ASPARAGUS - Grilled

SUMMER SQUASH & PEPPERS - Grilled

BROCCOLI

Grilled Broccolini Grilled, Lemon, Crushed Red Pepper Roasted, Lemon and Garlic Maple glazed with Brussels Sprouts

KAIF

Coconut creamed Shredded Beet & Mustard Salad **Braised Mushrooms**

SWISS CHARD - Spicy sautéed

GARLIC

Chile-Garlic Sugar Snap Peas

CARROTS

Gingered With Cabbage & Carrots

CAULIFLOWER

Zataar Roasted Smashed with white beans Popcorn - gratin

PFAS

Chile-Garlic Sugar Snap peas Black-eyed pea succotash

MUSHROOM & ARTICHOKE STEW

BRAISED TURNIPS & GREENS

SMOKED VEGETABLE RAGU

SUMAC ROASTED VEGETABLES, LEBNEH

SAFFRON & CITRUS CURED SQUASH

STEWED OKRA & TOMATOES

ARTISAN LETTUCE SALAD, SHERRY **VINAIGRETTE**

SIDE SALAD, HERB VINAIGRETTE

CABBAGE SALAD, CIDER VINAIGRETTE









Starch Sides



RICE portions 6 oz & 4 oz

Cilantro

Jasmine

Brown, Herb

Brown, Lemon Parmesan

Saffron, Veggie

Fried, Vegetable

Herbed, Corn, Peppers

Wild Rice Pilaf

Trio of Grains-rice, quinoa, lentils

Vegetarian Dirty Rice

QUINOA portions 6 oz & 4 oz

Pilaf

Brown rice confetti

With dried peaches

With kidney beans

BUTTERNUT SQUASH portions 6 oz & 4 oz

With Potato Mash

POTATOES portions 6 oz & 4 oz

Garlic Mashed

Golden, Wedges

Yukon, Roasted, Herb

Gratin, Leek

SWEET POTATOES portions 6 oz & 4 oz

Mash. Goat Cheese

Wedges

Puree with coconut oil

PASTA portions 6 oz & 4 oz

Penne in red sauce

Farfalle in pesto

GF Penne in red sauce

GF Fusilli in Pesto

Orzo Pasta Salad - spinach, olives, peppers

Gemelli Pasta, creamed kale

Wild Mushroom Risotto

Artichoke - Crab Risotto

Choice of Pasta in Garlic Oil

Artichoke-Gemelli Pasta Salad

POTATO SALAD portions 6 oz & 4 oz

With mustard

Loaded - boiled egg, bacon, scallion & cheese







Snacks



Assorted Jerky - Epic Brand, Gluten Free

Trail Mix Packs - dried fruits, nuts, chocolate, coconut

Bags of Nuts - Cashew, Almond, Pistachio or Mixed

Kettle Chips

Popcorn - flavored

Dark Chocolates

Berg Bites

Power Pucks

Chocolate Avocado Mousse

ASSORTED DRINKS

Lumi Fresh Pressed Juices - OJ, Beet, Green etc

Turmeric shots

Ginger Shots

Fruit & Veggie Smoothies - assorted flavors

Coconut Water - Organic

Honest Energy Drinks - Organic Electrolyte Replacement

Organic Protein Shakes - whey & alternative proteins









PERFORMANCE NUTRITION



Let us customize your team's performance nutrition plan today.

Contact Travis Eagleson at travis.eagleson@mysuperfd.com to get started.



mysuperfd.com