OUR MENU IS YOUR IMAGINATION

Our pursuit of excellence, like our kitchens, runs 24/7.

At Air Gourmet, every day is a new opportunity to raise our standards of freshness, flavor, and culinary craft. We innovate relentlessly, searching for the finest food purveyors. We stay abreast of emerging trends and specialty diets. We have mastered cutting-edge techniques, like sous-vide and molecular gastronomy. Our efforts to raise service to new levels of refinement are just as focused. We provide insights and fresh ideas for creating just the right menu, including Kosher and Halal options. As always, our customer service specialists stand ready with suggestions to soften the rigors of flying: Floral arrangements, specialty newspapers and magazines, linen service or whatever special items your passengers may need. As you page through our menu, please keep in mind we are capable of meeting virtually any request you may think of, including decatering your flight and cleaning equipment. This menu is actually a guide designed to trigger ideas and provide suggestions. So please, for your next important flight, contact Air Gourmet. We consider every request an opportunity to satisfy the world's most discerning clients and every flight a new chance to prove that ours is the finest dining in the air.

SIGNATURE DISH
King Crab and Mango Rice Paper Rolls

Breakfast

SIGNATURE DISH
Vegetable Frittata with Asparagus, Tomato, Zucchini, Leeks and Fontina

SIGNATURE BREAKFAST ITEMS

Vegetable Frittata with Asparagus, Tomato, Zucchini, Leeks and Fontina

Breakfast Burrito with Chorizo, Roasted Green Chiles, Queso Fresco, Eggs, Potatoes, Avocado and Roasted Salsa

Cinnamon-Pecan Crusted French Toast

Belgian Waffles

Buttermilk-Blueberry Pancakes

Seasonal Fresh Fruit and Berries

Individual Organic Yogurt and Berry Parfaits

Steel-Cut Irish Oatmeal

Egg White Omelet with French Feta, Spinach and Tomato

Black Forest Ham and Brie Cheese Scramble

Assorted Breakfast Sandwiches

Display Trays

SIGNATURE DISH
Seasonal Fruit and Berry Display Tray

Our pursuit of the perfect strawberry – as well as every other fruit and vegetable you can think of – may have at long last been satisfied. Air Gourmet chefs are abuzz about a new produce purveyor who understands that Air Gourmet accepts *only* the freshest, tastiest apples, oranges, broccoli, asparagus and, yes, strawberries. Who is it? Well, among our kitchen pros the identity of our master produce purveyor is the equivalent of a state secret. That's how highly we value his produce — we want to keep it exclusively for Air Gourmet clients.

SIGNATURE DISPLAY TRAYS

Sushi, Specialty Rolls and Sashimi

Charcuterie

Cheese, Imported and Domestic, with Artisan Flatbreads and Crackers

Seasonal Fruit and Berries

Crudités

Wraps, Sandwiches and Paninis

Mediterranean Mezze

Antipasto

Deluxe Seafood

Shrimp Cocktail

Freshly Carved Deli Meats

Imported Caviar

Assorted Canapés

Assorted Finger and Pinwheel Sandwiches

Our menu is your imagination

Remember: Our chefs and client service specialists can meet any taste, cuisine, or any culinary fancy. If you and your passengers can think of it, we can deliver it — chances are we probably have. Of course, we have plenty of catering options designed for your crew. Just ask us.

Appetizers

SIGNATURE DISH
Ahi Tuna Tartare

SIGNATURE APPETIZERS

Herb and Peppercorn Crusted Filet Mignon,
Garlic Crostini, Caramelized Onions, Horseradish Sauce,
Oven-Roasted Cherry Tomatoes, Micro Arugula

Niman Ranch Skirt Steak Skewer with Chimichurri

Lobster Corn Dogs with Indonesian Cocktail Sauce

Fried Shelton's Farm Turkey Meatball with Ricotta, Sage
and Rustic Tomato Sauce

Ancho and Coriander Dusted Crab Cakes with Yellow Pepper-Remoulade

Shrimp, Apple and Dill in Belgian Endive Leaf

Alaskan King Crab and Mango Rice Paper Rolls with Hoisin-Peanut Dip

Ahi Tuna Tartare with Fried Wonton Chips

Mini Duck Quesadillas with Scallions, Chili-Hoisin Sauce

Mini Angus Burgers with Wasabi Aioli,
Teriyaki Onions, Homemade Sesame Buns

Tempura Prawns with Black Bean-Ginger Vinaigrette

Tandoori Spiced Chicken Skewer with Cucumber Raita

Slow Braised Mini Lamb Tacos
with French Feta, Tabouleh and Harissa

Stuffed Piquillo Peppers with Montrachet Goat Cheese,
Basil Oil, Aged Balsamic Vinegar

Caramelized Sweet Onion and Shiitake Mushroom Tartlet
with Gruyere and Thyme

Kalbi Beef Short Rib Bites with Soy-Honey Glaze

House-Made Chicken and Vegetable Gyoza
with Sweet Chili Dipping Sauce

Spiced Shrimp, Cantaloupe and Mint Skewers

SIGNATURE SOUPS

Watercress Vichyssoise

Lentil Soup with Italian Turkey Sausage and Escarole

Roasted Butternut Squash with Rosemary-Infused Croutons

Moroccan Harira Soup with Chickpeas and Spiced Vegetables

Shelton's Ground Turkey Chili with White Beans and Green Chiles

Lobster Bisque with Crab, Shrimp, Tarragon and Cognac

Tortilla Soup with Fried Tortilla Strips, Avocado, Queso Fresco and Cilantro

Hearty Vegetable Minestrone

Gazpacho

SIGNATURE DISH
Roasted Butternut Squash Soup

Soups & Salads

SIGNATURE DISH
Asian Chicken Salad

SIGNATURE SALADS

Grilled Vegetable Chopped Salad with Zucchini, Scallions, Asparagus, Sweet Corn, Chopped Fresh Avocado and Tomatoes, with Cilantro-Lime Vinaigrette

Bistro Salad with Grilled Angus Sirloin Steak, Portobello Mushrooms, Fresh Mixed Greens, White Beans, Cherry Tomatoes, Creamy Balsamic Vinaigrette

Mediterranean Salad with Romaine Lettuce, Shaved Fennel, Feta Cheese, Grape Tomatoes, Hearts of Palm, Garbanzo Beans, Kalamata Olives, Toasted Pine Nuts, Lemon-Herb Vinaigrette

Smoked Chile Caesar Salad with Chipotle Grilled Chicken Breast, Hearts of Romaine Lettuce, Garlic Croutons, Shaved Parmesan, Toasted Pumpkin Seeds, Chile-Lime Caesar Dressing

Asian Chicken Salad, Napa Cabbage, Romaine, Cilantro, Shredded Carrots, Toasted Sesame Seeds, Fried Won Tons, Mandarin Oranges, Sliced Almonds, Scallions, Ginger-Sesame Dressing

SIGNATURE SANDWICHES

Fresh Carved Turkey Breast, Avocado,
Crisp Applewood Smoked Bacon, Ripe Tomato,
Organic Mixed Greens, Basil Aioli on Toasted Ciabatta

Tender Roast Beef, Roasted Red Peppers, Wild Arugula,
Gorgonzola, Ripe Tomatoes, Creamy Horseradish on Rustic Bread

Roasted Eggplant Slices, French Feta, Mozzarella,
Fresh Basil, Caramelized Onions, Baby Spinach,
Roasted Red Peppers, Chipotle Hummus on Toasted Ciabatta

Grilled-Marinated Chicken Breast,
Provolone, Sun-Dried Tomatoes, Avocado, Fresh Basil,
Pesto Aioli on Rosemary Focaccia

Albacore Tuna, Lemon, Jarlsberg,
Ripe Tomatoes, Caramelized Onions, Wild Arugula on Baguette

Capicolla, Prosciutto, Genoa Salami, Fresh Mozzarella,
Black Forest Ham, Fresh Basil, Ripe Tomatoes, Shredded Romaine,
Red Wine-Oregano Vinaigrette on Baguette

Mediterranean Wrap with Harissa Aioli, Radish Sprouts,
French Feta, Pickled Red Onions, Roma Tomatoes,
Roasted Garlic Hummus, Za'atar-Spiced Grilled Eggplant,
Shredded Romaine in Whole Wheat Tortilla

Southwest Wrap with Grilled-Spiced Chicken Breast,
Shredded Romaine Lettuce, Chipotle Aioli, Black Beans, Pico de
Gallo, Jicama, Cilantro Sprigs, Pepper Jack Cheese, Tomato Wrap

House-Cured Gravlax, Sliced Cucumber, Radish,
Whipped Scallion Cream Cheese, Watercress on Country White

SIGNATURE DISH
Turkey Breast with Avocado and Bacon on Ciabatta

SIGNATURE BOX LUNCHES

Classic Gourmet Box Lunches Come with a Sandwich (Your Choice of Deli Meats and Cheeses), Fresh Fruit Salad, Crudités and Dip, Dessert and Condiments

Deluxe Box Lunches Include:
- Seafood • Beef Tenderloin
- Mediterranean Chicken
- Shrimp Cocktail

A beautiful, easy-to-present package perfect for hungry crews and casual meals. Have something else in mind? Just call us. Our chefs can prepare any kind of boxed lunch you can think of.

SIGNATURE DISH
Seafood Deluxe Box Lunch

Entrées

SIGNATURE DISH
Pan-Seared Veal Chop with Cabernet-Blackberry Sauce

SIGNATURE ENTRÉES

Za'atar and Sumac Marinated Chicken Breast
with Calamansi-Yogurt Sauce

Grilled Chicken
with Soy, Garlic, Ginger and Sesame Oil

Chipotle-Honey Glazed BBQ Chicken
with Sesame Seeds, Scallions

Sous-Vide Turkey Breast, Corn Bread Stuffing
with Apples, Sage and Italian Turkey Sausage,
Cranberry-Orange Sauce, Pan-Gravy

Angus Beef Tenderloin, Homemade Worcestershire Sauce

Sous-Vide Braised Short Ribs, Port Wine Glaze

Bistro-Style Peppercorn Crusted Ribeye Steak,
Wild Mushroom Sauce

Grilled Soy-Ginger Marinated Rack of Lamb, Spicy Plum Sauce

Pan-Seared Veal Chop, Cabernet-Blackberry Sauce

Veal Scaloppini with Capers, Leeks, Artichoke Hearts, White Wine

Chive and Tomato Encrusted Sea Bass, Saffron Cream Sauce

"Thai-Style" Grilled Jumbo Shrimp
with Red Curry, Chili, Lemongrass and Lime

Pan-Seared Jumbo Sea Scallops, Roasted Tomato Vinaigrette

Grilled Lobster Tail, Red Ruby Grapefruit-Tarragon Vinaigrette

Roasted Black Bass, Miso Glaze, Shiitake Mushrooms

Seared Mahi-Mahi, Grilled Mango-Pineapple Salsa

Desserts

SIGNATURE DISH
Vanilla Bean Panna Cotta with Raspberries and Mint

The Air Gourmet Plating & Presentation Program

Given the challenges you face with each flight (incredibly discerning clients *and* tight spaces in which to work), we figured you could use a helping hand. That's why we are offering our Air Gourmet Plating & Presentation Program. Give us a call to visit our kitchen or to set up a time for our representative to come by your facility for a crisp tutorial filled with useful tips and insights on how to plate Air Gourmet dishes so they look their best — and reflect well on you.

SIGNATURE DESSERTS

Tiramisu Cups with Shaved Chocolate

Peach Cobbler with Vanilla Whipped Cream

Mango and Passion Fruit Crème Brulée

Assorted Mini Cupcakes

Vanilla Bean Panna Cotta with Raspberries and Mint

Warm Chocolate Soufflé Cake with Cinnamon Whipped Cream

Assorted Gourmet French Pastries

Freshly Baked Cookies

Seasonal Fresh Fruit Tarts

Assorted Cakes and Cheesecakes

If you love it in the air, you can love it on the ground.

If an Air Gourmet dish or service strikes the fancy of your passengers, then you'll be glad to know our sister company, Gourmet Celebrations, is ready to provide that very same dish or service once they've touched down. Our professional event coordinators are ready to assist you anytime.
Los Angeles: 310.253.7705; Las Vegas: 702.649.7358
On the Web: www.gourmetcelebrations.com

Gourmet Celebrations
Event Planning & Gourmet Catering

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