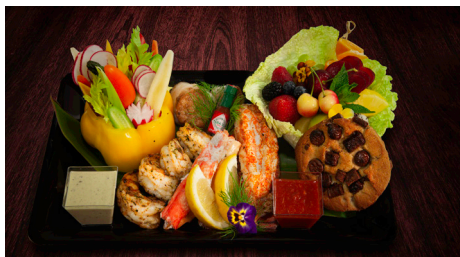


SIMPLE. SAFE. SUMPTUOUS.

The new Air Gourmet Signature Box Lunch Menu



Fruit of the Sea - \$75

Four Grilled Shrimp, One Maine Lobster Tail, One King Crab Leg and three Jumbo Sea Scallops Crudités & Dip (Green Goddess Dip Recommended) Sliced Fruit & Berries Homemade Cookie



Aged Angus Beef Tenderloin - \$65

Sliced Fillet of Angus Beef with Horseradish Cream Sauce Orzo Pasta Salad with Wild Arugula, Pesto, Sundried Tomatoes, Shaved Parmesan Crudités & Dip, Sliced Fruit & Berries Homemade Cookie



Artisan Sandwich - \$45

(Inquire about daily selections) Orzo Pasta Salad with Wild, Arugula, Pesto, Sundried Tomatoes, Shaved Parmesan Crudités & Dip, Sliced Fruit & Berries Homemade Cookie



Fresh Shrimp Cocktail - \$55

Five pieces Shrimp Cocktail with Spicy Cocktail Sauce, Pasta Primavera Salad with Shaved Parmesan and Freshly Made Pesto, Crudités & Dip, Sliced Fruit & Berries, Homemade Cookie



Mediterranean Veggie - \$45

Falafels with Tzatziki Sauce, Israeli Couscous Tabouleh with Cucumbers, Tomatoes, Red Onion, Mint, Parsley, Lemon Juice, Lemon Zest, Italian Dressing, Crudités, Pita Chips & Traditional Hummus, Sliced Fruit & Berries, Baklava



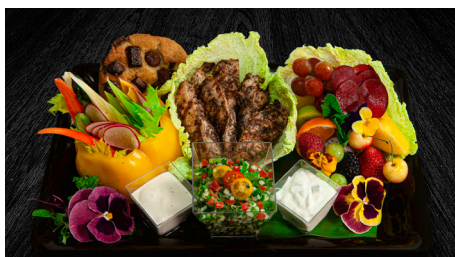
Entrée Salads - \$40

(Ask about our daily selections) Crudités & Dip, Sliced Fruit & Berries, Homemade Cookies



Sweet Veggie Spring Rolls - \$45

Vegetarian Spring Rolls with Sweet, Chili Sauce, Soba Noodle Pasta Salad with Shitake Mushrooms, Scallions, Cilantro, Cucumbers, Carrots, Red Peppers, Toasted Sesame Vinaigrette, Crudités & Edamame Hummus, Sliced Fruit & Berries, Lemon Bar



Mediterranean Chicken- \$50

Za'atar & Sumac Grilled Sliced Chicken Breast with Tzatziki Sauce, Israeli Couscous Tabouleh with Cucumbers, Tomatoes, Red Onion, Mint, Parsley, Lemon Juice, Lemon Zest, Extra Virgin Olive Oil, Fresh, Crudités & Dip, Sliced Fruit &, Berries, Homemade Cookie

Inflight Essentials Kit - \$65

We're putting the essentials right at your fingertips. Includes: one loaf of bread (white or whole wheat); one quart of half-and-half; one quart of whole or skim milk; one quart of orange juice; a small individually wrapped fruit basket (two red apples, two green apples, two bananas and two seasonal fruits); four butter rosettes with two mini jelly jams; four set ups; and a disinfecting kit for six (six masks, antibacterial wipes, pairs of gloves).



AIR GOURMET
THE FINEST DINING IN THE AIR

Los Angeles: 310.253.7700, fax 310.253.7701 • Las Vegas: 702.639.0888, fax 702.639.0889

New CDC protocols
New food safety steps
New boxed dishes



OUR PREFLIGHT CHECKLIST

Air Gourmet is back and better than ever. The onset of the coronavirus pandemic forced us to temporarily close for the first time in our three-decades. Now, we're thrilled to announce that, as of June 29, our doors and phone lines are open and ready for your orders. While we return with our same sky-high standards for service, freshness and flavor, a few things have changed that we want you to know about:



VIP Signature Meal Boxes: We are shifting away from platters meant to share by offering a new menu of delicious individual meals, including Seafood, Beef Tenderloin, Vegetarian and more.

Delicious specifics to come in our next email.

COVID-free, safe environment: We are following all CDC guidelines to the letter. Staff will wear protective gear and have their temperature taken at the start of the workday. We've placed disinfection stations throughout our facility, and all vehicles will be disinfected after all deliveries are made.

Limited hours: For the first few weeks we'll be open 6am to 4pm seven days a week. The phones, however, will be staffed 24 hours a day, so please contact us any time.

We're thrilled to be back in business and to join our partners, friends and clients as we return to cooking, flying, traveling and the passions that unite us.



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