



IN-FLIGHT MENU



ORDER:

OPS@SKYINFLIGHTCATERING.COM

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Contact our In-flight Team to place your order.
ops@skyinflightcatering.com



CONTINENTAL BREAKFAST

Breakfast Cheeses

A selection of sliced European cheeses, bread, grapes, apricots and nuts

Charcuterie

A selection of sliced, cured meats with cherry tomatoes

Roasted and Smoked Meats

A selection of sliced chicken, duck and beef with cherry tomatoes

Smoked Salmon

Caper berries, rustic bread and cream cheese

Fruit Platter

A selection of sliced fruit with mixed berries

Fruit Brochettes

Skewered fruit cubes with fruit purée or Greek yoghurt and honey

Granola Parfait

Layers of berries, fruit granola, yoghurt and honey served in a glass tumbler

Bircher Muesli Rolled

Soaked in apple juice and milk, finished with dried fruit served in a glass tumbler

BAKERY AND VIENNOISERIE

Croissants

Danish Pastries

Mini Danish Pastries

Sweet or Savoury Muffins

Toasted Bagels

- Smoked salmon, cream cheese and dill
- Pastrami, Swiss cheese and pickles
- Smashed avocado and chilli jam

Artisan Bread Rolls

With creamy French butter

Baguettes

With creamy French butter

Gourmet Loaves of Bread

With creamy French butter

Fruit Baskets

Small, medium or large

Mixed Berry Baskets

Small, medium or large

Yoghurts

a choice of plain, fruit in a glass jar or Greek style

BREAKFAST



Eggs of Your Choice

Scrambled, poached or fried with toast and butter

BREAKFAST SIDES

- Turkey bacon
- Sausages
- Chicken sausages
- Smoked salmon
- Breakfast rösti potatoes
- Sautéed mushrooms
- Grilled cherry tomatoes
- Baked beans
- Toast with creamy French butter

Omelettes

- Plain or filled,

Egg White Omelettes

- Plain or filled,

Crushed Avocado with Poached Eggs & Sourdough Toast

- add Smoked salmon

please request your fillings when ordering

Shakshuka

Eggs baked in a ramekin with a lightly spiced tomato sauce

American Style Pancakes or French Toast with Maple Syrup

- Fresh berries
- add Caramelised banana

ADDITIONAL ITEMS

Milk

1L cartons of full cream /semi skimmed / skimmed

Alternative Milk

1 litre cartons of soya / almond / coconut / hazelnut / rice / lactose-free

Juices

Freshly squeezed juices supplied in half or 1 litre bottles: orange / apple / grapefruit / pineapple / strawberry / carrot / lemon and mint / healthy green juice / mango

Smoothies

- We make a wide range, *please ask when ordering*

Cleanser Juices

- We make a wide range, *please ask when ordering*

Lemons

- Sliced or whole

Limes

- Sliced or whole

Raw Organic Eggs

Supplied in boxes of 6

CANAPÉS



CANAPÉS

Cold Canapés

*Assorted cold canapés
(6 per portion)*

Chefs Examples:

- Beef and blue cheese crostini
- Coronation chicken filo basket
- Quails egg and caper tart
- Gin cured salmon, beetroot & crème fraîche
- Crab and avocado croustade
- Foie gras choux bun
- Goats cheese truffle
- Sun blushed tomato tatin –
- Sesame tuna with yuzu mayonnaise
- Courgette, sun blushed tomato, feta & mint

Hot Canapés

*Assorted hot canapés & dipping sauce
(4 per portion)*

Chefs Examples:

- Salmon coulibiac
- Lamb kofta
- Prawn skewer
- Wild mushroom arancini
- Chicken satay
- Beef teriyaki
- Mini fish cake
- Chicken and leek turnover
- Haloumi, mint and lemon spring roll
- Mediterranean vegetable pasty

CAVIARS

Special Reserve Alverta™ Caviar

Alverta caviar is well-known for its nutty flavor and soft, buttery finish, but select Special Reserve batches feature a welcome surprise: a rare touch of sweetness amid the warm, briny notes.

Royal Baika Caviar

Revered across the globe as “Siberian caviar”, Baika originates from the legendary Russian Lake Baikal, but can now be found on many continents, being farmed under the same exact conditions

Classic Baika™ Caviar

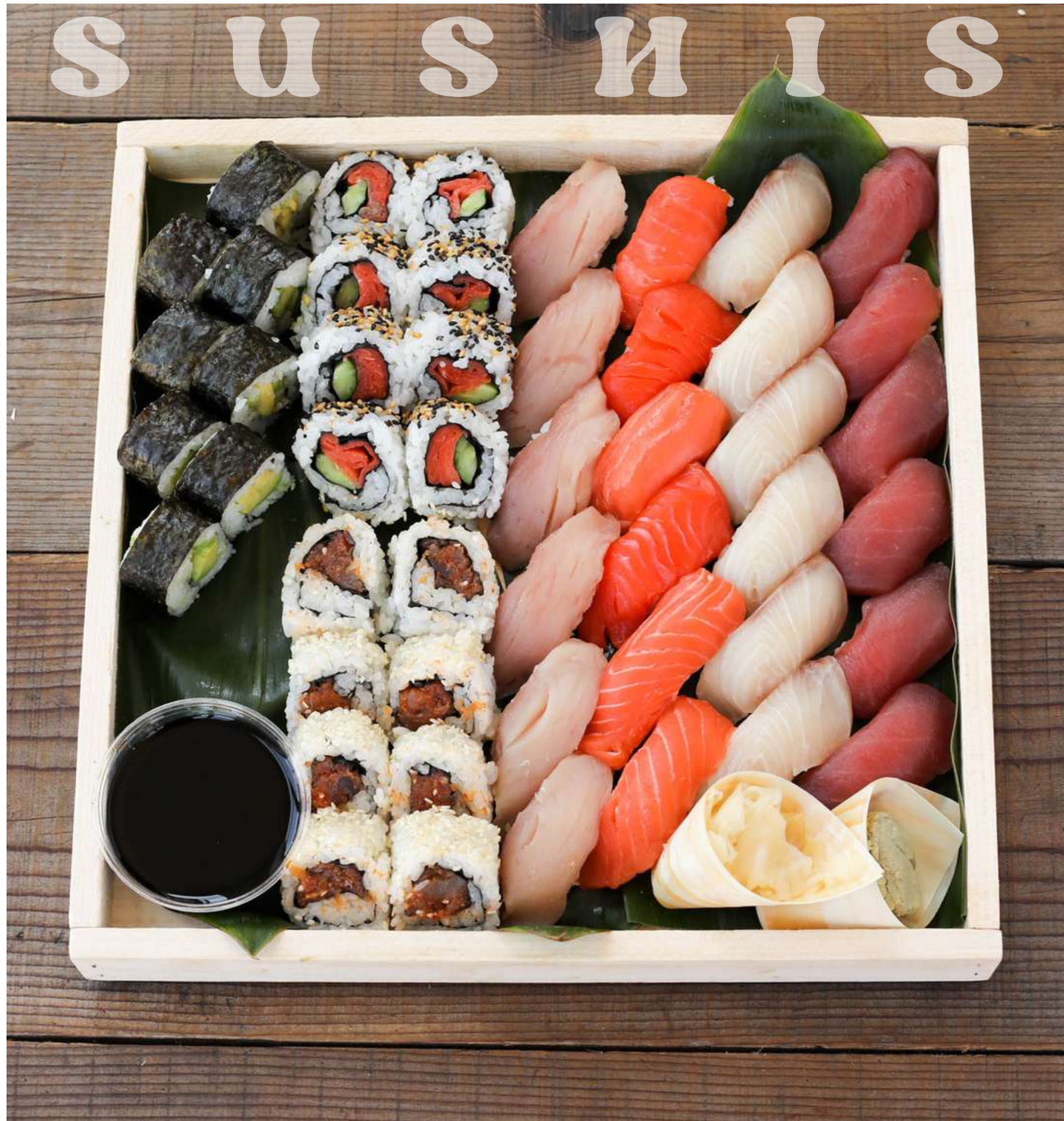
A caviar this dark and deep could only be plucked from the cold fathoms of Lake Baikal, the world’s deepest lake, in Russian Siberia.

Special Reserve Kaluga Huso Hybrid

The Kaluga Huso Special Reserve caviar collection will delight the caviar-lover who thinks they’ve seen it all. Its huge, glossy grains sing to the eyes in bright amber and vibrant malachite.

Tsar Imperial™ Kaluga Huso Hybrid

Bred from a close cousin of the Beluga sturgeon, the golden bronze grains of Kaluga Huso Hybrid caviar are rapidly emerging as one of the world’s finest types of caviar.



SUSHI

Sushi Selection of Maki, Nigiri and California rolls
(7 per portion)

Sashimi Slices of salmon and tuna, with a seared scallop

Tempura

- Prawns, or vegetables like green beans, pumpkin, daikon mooli radish, and sweet potato.

Yakitori

- Small skewers of bite-size chicken pieces seasoned with salt or brushed with a sauce, or tare, of mirin rice wine, soy sauce, sake alcohol, and sugar

Ramen

- Noodle soup dish consisting of wheat noodles, avoury broth (soy sauce, salt, miso, and tonkotsu pork bone are the four main ramen broth bases) and toppings of meat, protein, and/or vegetables, nori seaweed, spring onions, bamboo shoots, and others.

Yakisoba

- Fried noodle dish made by barbecuing or stir-frying a combination of noodles, sliced cabbage, meat, carrot and other vegetables, and a barbecue style yakisoba sauce.

Miso Soup

*Sushi Garnish Pack Chopsticks, pickled ginger, soy sauce and wasabi
Complimentary with sushi orders*



SALADS

Caesar Salad Cos lettuce, lardons, sun blushed tomatoes, anchovies, quails eggs, croutons and Parmigiano Reggiano with Caesar dressing

Add Chicken /Char-grilled King prawns/Char-grilled salmon

Greek Salad Feta, tomatoes, cucumber, red onion, olives, peppers and parsley with herb dressing

Tuna Niçoise Seared tuna, red onions, new potatoes, quails eggs, peppers, anchovies, fine French beans, cherry tomatoes and olives with Dijon dressing

Cobb Salad Char-grilled chicken breast, Roquefort cheese, chicory, watercress, quails eggs, cherry tomatoes, chives, avocado, bacon and croutons with blue cheese dressing

Seasonal Superfood Salad Broccoli, cabbage, curly kale, kalettes, French beans, broad beans, courgette, baby spinach, baby watercress and rocket with grain mustard dressing

Rocket and Soft Herb Salad Mixed leaves, pine nuts, Parmigiano Reggiano and cherry tomatoes with balsamic dressing

Roasted Mediterranean Vegetable Couscous Basil and Heritage Tomatoes and Bocconcini Salad Pesto dressing

Strawberry Salad with Arugula

Salted Caramel Walnuts, and a spicy honey vinaigrette

Asian Cucumber and Carrot Salad Chilli and sesame seeds

SANDWICHES

Our chefs can prepare a selection of sandwiches for you or request your own fillings

Assorted Cocktail Sandwiches Bite

- Sized triangles on an assortment of breads

Assorted Wraps Filled soft tortillas

Assorted Filled Baguettes

- Crusty demi baguettes

Open Sandwiches Deli style

- Toppings on a slice of gourmet bread 2 pieces per portion

Club Sandwich Toasted

- Triple decker chicken, ham, salad & coleslaw

COCKTAIL SANDWICH PLATTERS

- Medium Platter Holds 6 rounds (24 triangles)
- Large Platter Holds 8 rounds (32 triangles)



PLATTERS

Please specify the number of portions you require on each platter

Seafood Platter

Half lobster, poached salmon, King prawns, scallops, crab, langoustine, smoked salmon and capers with seafood sauce

Smoked Salmon

Caper berries, rustic bread and cream cheese

Smoked Fish Selection

Salmon, mackerel and trout with horseradish cream

Cold Meat Selection

Sliced roasted chicken, beef, Parma ham, salamis and smoked duck with gherkins and grilled artichokes

Cold Meat Selection

– No Pork Sliced roasted chicken, beef, turkey, lamb speck and smoked duck with gherkins and grilled artichokes

Selection of Antipasto

Cured meats, capers, olives, anchovies, roasted vegetables, sun blushed tomatoes, grilled artichokes, bocconcini and ciabatta

Artisan Cheese Platter

A selection of European cheeses with cheese biscuits, walnut bread, grapes, dried apricots, nuts and grape chutney

Whole Baked Camembert

or Vacherin Mont D'or when in season
Crudités and toasted flutes
(1 – 3 persons to share)

Vegetable Crudités

Vegetable batons with one of the following dips: soured cream and chive, guacamole, hummus, tomato salsa, mint yogurt or baba ghanoush



STARTERS

Confit of Duck and Foie Gras

Parsnip purée Pain d'epices, baby leaves

Roasted Cauliflower

lemon and mint dressing, golden raisin purée and dukkah

King Crab and Mango Salad

king crab, mango and avocado with ginger lime and chilli dressing

Vitello Tonnato

thin slices of veal fillet with a creamy tuna dressing and capers

Beetroot Carpaccio

seeded goat's cheese, chicory and mustard dressing

Grilled Aubergine and Tabbouleh Salad

crispy aubergine and tahini lemon dressing

Salmon Tsarina

Nicest Cut of the Salmon served with all Classic Condiments & Blini's

Salmon Tartare

Freshly Chopped & Seasoned Salmon ready to serve

Tuna Tataki

Grolled on the outside, raw in the middle, spiced & garnished

Seafood Ravioli

Homemade ravioli stuffed with Seafood & served with a light Tomato Sauce

Vegetable Ravioli

Homemade ravioli stuffed with Seasonal Vegetable & served with a light Tomato Sauce

Smoked Duck Fillet

Layers of thin slices duck fillet with a blueberry sauce

Vegetarian Quiche

Warm or Cold filled with seasonal vegetable

Jumbo King Prawns

Served on a skewers or on a plate, with lemon sauce

Salmon & Avocado Tartare on Toast

with Citrus Sauce

Tuna & Avocado Tartare on Toast

with Citrus Sauce

S O U P S



SOUPS

Lobster Bisque
with Half Blue Lobster

Green Pea Soup
with Mint

Roasted Pumpkin Soup

Rustic Ratatouille Soup

Creamy Mushroom Soup

Carrot Soup with Ginger

Red Tomato Gazpacho
with Croutons

Truffle and Leek potato Soup

Moroccan Harira Soup
with Chickpeas and Spiced Vegetable

Broccoli & cream

Chicken noodles & vegetables

Silky Zucchini Soup

La Cassola
Typical Sardinian fish soup with olive oil, garlic, chopped onion, parsley, sun-dried tomatoes and assorted fresh fish and seafood

Corn and Lentil Soup
with Curry and Almond milk

Watercress Vichyssoise



MEAT

Chicken Fricassée

Pan fried chicken supreme in a white wine and morel sauce with wild rice and asparagus

Steak au Poivre

Pan fried beef fillet, cavolo nero and dauphinoise potatoes with green peppercorn and brandy sauce

Thai Green Chicken Curry

Coconut rice and lime pickled cucumbers

Beef Bourguignon

Slow cooked ox cheek in red wine with smoked mash potato, glazed carrots and shallots with a bacon crumb

Southern Spit Roasted Chicken

Half a spiced roast chicken, coleslaw, chips and BBQ jam

Lamb Rogan

Josh Spiced lamb rack, couscous pilaf, baby aubergines, Rogan Josh sauce and mint yoghurt

Peking Duck

Aromatic crispy duck, pancakes, cucumber, spring onions and hoisin sauce

Veal Milanese

Spaghetti aglio e olio, cherry tomato sauce and rocket

FISH

Fish and Chips

British ale battered cod fillet, triple cooked chips with pea and mint purée

Sea Bass

Provençal Roasted sea bass, braised fennel, sun blushed tomatoes, olives and dill

King Prawn

Korma Pilaf rice with mint and fennel raita and mango chutney

Halibut Pad Thai

Pan fried halibut, stir fried rice noodles, mixed nut crumb and coriander salsa

Lobster Macaroni

Vegetables with Parmigiano Reggiano

VEGETARIAN

Potato and Chickpea

Masala Pilau rice, crispy onions, coriander and cumin biscuit

Spinach and Ricotta Ravioli Arrabbiata sauce, toasted pine nuts and rocket salad

Wild Mushroom and Asparagus Risotto

Parmigiano Reggiano crisps, fennel and herb salad

Moussaka Lentil and aubergine ratatouille, mixed leaves and garlic ciabatta

FINE DINING



MEAT

Bresse Chicken

Lobster, saffron mash and red pepper

Galician Beef

Celeriac, blue cheese and ale

Aylesbury Duck

Spiced confit, cherries, bok choy and almonds

Rose Veal

Foie gras, dauphinoise and truffle

Salt Marsh Lamb

Charred gem, anchovies and black garlic

Ilberico Pork

Fennel pollen, miso and apple

FISH

Dover Sole

Salsify, cucumber and brown shrimp

Skrei Cod

Mussels, caviar, coastal vegetables and curry

Black Bass

Orzo nero, squid ink, port grapes and red mizuna

VEGETARIAN

Champagne and Truffle Risotto

Parmigiano Reggiano and Alba or Perigord truffles depending on season

Gnudi

Butternut squash, sage and pine kernels

Roasted Roots, Super Grains and

Greens Kale pesto and vegetable crunch



PASTA AND RISOTTO

Truffle Tortellini

thyme butter, sweet peas, asparagus and almonds

Tagliatelle Alfredo

tagliatelle tossed in a butter and parmesan sauce with parsley

Spaghetti Bolognese

spaghetti pasta with a rich beef and tomato ragu

Ricotta Tortellini

ricotta filled pasta with a tomato and basil sauce

Champagne and Truffle Risotto

with cream, champagne and shaved truffles

Wild Mushroom Risotto

with seasonal wild mushrooms and parsley

Roasted Vegetable Risotto

Lobster Risotto

with sea vegetable

Penne Pomodoro

penne pasta with a tomato sauce and grated parmesan

Macaroni and Cheese

LASAGNA

Beef Lasagna

beef ragu, layered between pasta and béchamel sauce

Vegetable Lasagna Mediterranean

vegetables, layered with egg pasta and tomato couli

PIZZA

LARGE SELECTION AVAILABLE IN DIFFERENT SIZE (FROM KIDS SIZE TO XXL Large,

ANTIPASTO PLATTER

Selection of **Cured meat**, **Cheese** options (gorgonzola, mozzarella, parmigiano reggiano, asiago & fontin, **Vegetables** roasted red bell peppers, grilled eggplant, pepperoncini, cherry peppers, marinated artichoke hearts, grilled & marinated mushrooms, roasted tomatoes pickled garlic cloves and crudites such as cucumber, cherry tomatoes and carrots, **Olives**, **Ciabatta slices**, hard breadsticks, crostini, **Almonds**, **figs**

O R I E N T A L



ARABIC CUISINE

Traditional Cold Mezze

Stuffed vine leaves, lamb kofta, feta, tabbouleh, roasted peppers and aubergines served with hummus, baba ghanoush, olives and Arabic flatbread

Traditional Hot Mezze

Chefs choice of 4 pieces, served with hummus, baba ghanoush, olives and Arabic flatbread
Choose from: – Crispy halloumi – Kibbeh – Cheese bourka – Spinach fatayer – Lamb kofta – Sambousak chicken – Lamb manakish – Za'atar manakish

SALADS

Tabbouleh Salad Bulgur wheat, onions, tomatoes, herbs, lemon juice and olive oil

Greek Salad Feta, tomatoes, cucumber, red onion, olives, peppers and parsley with herb dressing

Pickled Beetroot Salad
Spiced lentils and yoghurt

Fattoush Salad
Cos lettuce, cucumber, tomatoes with toasted Arabic flatbread pieces

MAIN DISHES

Bonfile

Pan fried beef fillet with chilli and charred tenderstem broccoli

Cop Sis

Marinated lamb skewers and vegetables with mint yoghurt and Arabic flatbread

Chicken Tabaka

Pressed whole poussin with sliced chillies and tomatoes

Samak Harra

Harissa spiced salmon, roasted golden beetroot and orange with tahini dressing

VEGETABLES

Crushed Potatoes

Mint and spring onion

Roasted Butternut Squash

Toasted almond, chilli and yoghurt

Roasted Cauliflower

Saffron, pine nuts and raisins

Lebanese Rice

Vermicelli noodles

DESSERTS



DESSERTS

Chocolate and Orange Delice

Seville orange marmalade and segments

Baked Blueberry Cheesecake

Vanilla and blueberry continental style cheesecake with a berry coulis

Passion Fruit and Elderflower Tart

Mango sorbet

Crème Brûlée

Madagascan vanilla and tonka bean cream baked in a ramekin with a vanilla tuille

Tiramisu

Layers of espresso soaked biscuit sponge and Marsala flavoured cream with chocolate shavings

Spiced Plum and Apple Crumble

Mascarpone ice cream

Lime, Mascarpone, Ginger and White Chocolate Bavaois

Stem ginger, mascarpone and lime cream on a sponge base with a lime and ginger syrup

Rhubarb Parfait

Layers of rhubarb jelly and custard with poached rhubarb and meringue

Tropical Fruit

Lime and coconut sorbet, papaya mousse, pineapple and passion fruit curd with caramelised banana

CAKES

From our own dedicated in-house bakery we can produce upon request a variety of cakes

CHOCOLATES AND PETIT FOURS

All chocolates, petit fours, truffles and macarons are handmade in our bakery using the finest chocolate couvertures and ingredients

Presentation Box of 5 Pieces Boxes Please specify amount required

ICE CREAM AND SORBET

All flavours and sizes can be supplied and will be packed on dry ice for your convenience

**Individual 100ml Tubs of Ice Cream
500ml Tubs of Ice Cream / Sorbet
Dry Ice 1kg Blocks Polystyrene Box**

**Yoghurt Panna Cotta
Fig and honey**

**Pistachio Cake
Cardamom glaze**

Baklava
Sweet dessert pastries, made with layers of filo filled with chopped nuts, sweetened and held together with sugar syrup

Café Gourmant
Chefs selection of three of our miniature desserts

DRINKS



DRINKS

Freshly Squeezed Juices & Smoothies

From Freshly Squeezed OJ to any Smoothie you could imagine

Water

- Evian 33cl, 50cl and 1.5 litres
- Fiji 33cl, 50cl and 1.5 litres
- Volvic 50cl and 1.5 litre
- Voss still/sparkling 37cl, 80cl glass bottles
- Perrier 33cl cans

Soft Drinks

Please specify your requirements 330ml cans

Coffee

Freshly brewed Arabica coffee

Tea

Please specify your requirements

Hot Water

Available upon request

CABIN ESSENTIALS

International Printed Newspapers

We can print from 120 countries in 60 languages, please specify your requirements

Personal Shopping

We are happy to purchase any other items that you require

Flowers

Contemporary flower arrangements tailored to your style and colours, please specify your requirements

Ice

Ice cubes 2 kg bags
Crushed ice 2kg bags
Dry ice 1kg blocks

Hot Towels

Towels are supplied in trays of 10



WORKING WITH YOU

Our menus have been designed to be flexible and accommodate all tastes, religious, cultural and personal dietary needs. We are happy to tailor dishes to suit individual requirements.

CONCIERGE

Our team are happy to discuss your requirements and help plan your menus. Food can be collected from any restaurants. Services such as flowers, wines, laundry and any personal shopping can be sourced.

Contact our inflight Concierge Team to place your order.
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