



# GOURMET MENU

*Crafted on the Ground, Savoured in the Clouds*

**JET INFLIGHT CATERING**  
INFLIGHT · CONCIERGERIE · GOURMET





## WELCOME

---

At Jet Inflight, we use the highest quality ingredients and freshest meats and produce in all of our proprietary dishes. Whether your request is simple or extravagant, Jet Inflight will exceed your expectations.

Jet Inflight offers a full range of breakfast menus, canapés menus, lunch catering, crew catering, drinks, desserts, themed menus plus much more. Jet Inflight also offers laundry, floral, private shopping services as well as specialty food.

## OUR SERVICES

Linen Service · Fresh Flower Arrangements · Special Meals (Gluten Free Options) · International Newspapers & Magazines · Printed Menus · Personal Shopping & Concierge Service · Restaurant & Vendor Pick Ups · Dry Ice & Ice · Cabin Supplies · Dish Cleaning & Polishing

# CONTENTS

Breakfast — Fresh & Healthy	4
Breakfast — Bakery & Fruits	5
Breakfast — Hot & Trays	6
Juices & Smoothies	7
Starters & Salads	8
Soups	9
Fine Dining, Pasta & Risotto	10
Meat	11
Fish & Shellfish	12
Sides	13
Desserts	14
Japanese	15
Lebanese	16
Vegetarian & Vegan	17
Canapés & Finger Food	18
Sandwiches	19
Open Sandwiches & Clubs	20
Platters & Boards	21
Beverages & Cabin Essentials	22





# BREAKFAST

## FRESH & HEALTHY

**Chia Seed Pudding** — Organic chia, coconut milk, passion fruit coulis, toasted coconut

**Bircher Muesli** — Swiss oats, grated apple, honey, toasted almonds, berries

**Greek Yoghurt Parfait** — Strained yoghurt, raw honeycomb, pistachios, fresh figs

**Steel-Cut Porridge** — Slow-cooked Scottish oats, maple syrup, berries

**Fresh Berries Bowl** — Strawberries, blueberries, raspberries, blackberries, mint

**Granola & Honey** — House-made granola, Greek yoghurt, wildflower honey, seeds

**Seasonal Fruit Skewers** — Fresh fruit on bamboo skewers, honey yoghurt dip

## EGGS & HOT

**Eggs Benedict** — Poached free-range eggs, English muffin, carved ham, hollandaise

**Eggs Royale** — Scottish smoked salmon, poached eggs, hollandaise

**Smoked Salmon Plate** — Hand-sliced salmon, cream cheese, capers, red onion, bagel

**French Toast** — Thick-cut brioche, maple syrup, fresh berries, whipped cream

**Belgian Waffles** — Golden waffles, seasonal berries, icing sugar, maple syrup

## AVOCADO TOASTS

**Classic** — Smashed Hass avocado, cherry tomatoes, chilli flakes, EVOO, sourdough

**Salmon** — Topped with smoked salmon ribbons, crème fraîche, dill

# BAKERY & FRUITS

## ARTISAN BREADS

**Sourdough Loaf** — Freshly baked, tangy crust, soft interior

**Multigrain Bread** — Seeds, oats, and whole grains

**Brioche** — Rich, buttery, golden French bread

**Focaccia** — Rosemary, sea salt, extra virgin olive oil

**Rye Bread** — Dense, earthy Scandinavian-style

**Baguette** — Classic French, crisp golden crust

## VIENNOISERIE

**Butter Croissant** — Flaky, golden, pure French butter

**Pain au Chocolat** — Dark chocolate batons, layered pastry

**Almond Croissant** — Frangipane filled, toasted almond flakes

**Pain aux Raisins** — Custard cream, plump raisins, glaze

**Danish Pastry** — Seasonal fruit, vanilla custard

**Cinnamon Roll** — Warm spiced, cream cheese frosting

**Apple Turnover** — Caramelised apple, flaky golden pastry

## SEASONAL FRUITS

**Whole Fruit Basket** — Apples, pears, bananas, seasonal

**Exotic Fruit Platter** — Dragon fruit, mango, papaya, lychee

**Berry Selection** — Strawberries, raspberries, blueberries

**Melon Medley** — Cantaloupe, honeydew, watermelon, mint

## YOGHURT & DAIRY

**Greek Yoghurt** — Plain or with wildflower honey

**Skyr** — Icelandic-style, vanilla, high protein

**Bircher Muesli Pot** — Overnight oats, apple, nuts, berries

**Acai Bowl** — Frozen acai, granola, banana, coconut

**Coconut Yoghurt** — Dairy-free, creamy, topped with seeds

**Fromage Blanc** — Light French fresh cheese, honey





## HOT BREAKFAST

### EGGS

**Scrambled** — Soft, creamy free-range eggs, fresh chives, butter

**Fried** — Sunny side up or over easy, farm fresh

**Poached** — Perfectly set whites, runny golden yolk

**Omelette** — Three-egg, choice: mushroom, cheese, herbs, salmon

**Turkish Eggs** — Poached eggs, whipped yoghurt, chilli butter, sourdough

**Shakshuka** — Baked eggs in spiced tomato sauce, feta, herbs, crusty bread

### HOT SIDES

**Turkey Bacon** — Crispy, smoky, premium quality rashers

**Chicken Sausages** — Herb-seasoned, grilled to perfection

**Hash Browns** — Golden, crispy, shredded potato

**Grilled Tomatoes** — Vine-ripened, seasoned, roasted

**Sautéed Mushrooms** — Wild mushrooms, garlic, thyme, butter

**Baked Beans** — Slow-cooked in rich tomato sauce

**Roasted Potatoes** — Crispy rosemary garlic baby potatoes

**Grilled Halloumi** — Golden, salty, served with lemon

### PANCAKES, WAFFLES & TRAYS

**Classic Pancakes** — Fluffy American-style, maple syrup, butter

**Belgian Waffles** — Deep-pocket, seasonal fruit, icing sugar

**Crêpes** — Thin French, Nutella, strawberries, whipped cream

**Buckwheat Porridge** — Toasted buckwheat, almond milk, cinnamon, honey

**Cold Breakfast Tray** — Salmon, cold cuts, cheeses, fruit, yoghurt, bread

**Hot Breakfast Tray** — Eggs, bacon, sausages, hash browns, tomatoes, toast

**Continental Tray** — Croissants, pastries, butter, jam, fruit, juice

# JUICES & SMOOTHIES

## FRESHLY SQUEEZED

- Orange Juice** — Sweet Valencia oranges, freshly pressed
- Grapefruit Juice** — Pink grapefruit, tangy and refreshing
- Apple Juice** — Crisp green apples, pure and natural
- Carrot Juice** — Fresh carrots with a hint of ginger
- Watermelon Juice** — Sweet, hydrating, hint of mint
- Pineapple Juice** — Golden pineapple, tropical sweetness
- Pomegranate Juice** — Ruby red, antioxidant-rich
- Fresh Coconut Water** — Young coconut, naturally electrolyte-rich

## DETOX JUICES

- Green Goddess** — Kale, cucumber, green apple, ginger, lemon
- Sunrise Boost** — Carrot, orange, turmeric, fresh ginger
- Berry Bliss** — Mixed berries, beetroot, pomegranate
- Green Detox** — Spinach, celery, apple, lime, wheatgrass
- Earth Detox** — Beetroot, carrot, ginger, lemon, apple

## SMOOTHIES

- Tropical Paradise** — Mango, pineapple, coconut milk, passion fruit
- Berry Blast** — Strawberry, blueberry, raspberry, banana, honey
- Green Machine** — Spinach, banana, almond milk, chia, matcha
- Protein Power** — Banana, peanut butter, oat milk, cacao, dates
- Golden Glow** — Mango, turmeric, ginger, coconut, honey
- Açaí Energy** — Açaí, banana, blueberry, almond milk, honey

## DETOX WATERS

- Cucumber & Mint** — Fresh cucumber ribbons, garden mint
- Citrus & Ginger** — Lemon, lime, orange, fresh ginger root
- Berry & Basil** — Strawberry, blueberry, sweet basil





## STARTERS & SALADS

### SIGNATURE SALADS

**Caesar Royale** — Baby gem, aged Parmigiano, croutons, anchovy dressing

**Niçoise** — Seared tuna, quail eggs, haricots verts, olives, Dijon

**Burrata & Heirloom Tomato** — Creamy burrata, basil oil, aged balsamic

**King Prawn & Mango** — Tiger prawns, mango, avocado, lime-chilli dressing

**Quinoa & Pomegranate** — Tricolour quinoa, pomegranate, pumpkin, feta, mint

**Lobster Cobb** — Butter-poached lobster, bacon, egg, avocado, blue cheese

**Grilled Halloumi** — Pan-grilled, watermelon, mint, pine nuts

**Smoked Duck** — Sliced breast, orange, rocket, walnut vinaigrette

**Tabbouleh** — Bulgur, parsley, mint, tomato, lemon, EVOO

**Waldorf** — Apple, celery, candied walnuts, grapes, butter lettuce

### COLD STARTERS

**Beef Carpaccio** — Thinly sliced, truffle aioli, rocket, Parmesan shavings

**Tuna Tartare** — Yellowfin, avocado cream, sesame, wonton crisp

**Foie Gras Terrine** — Duck liver, brioche toast, fig compote, Sauternes jelly

**Lobster Cocktail** — Poached lobster tail, Marie Rose, baby gem, lemon

**Prawn Tempura** — Tiger prawns in light batter, yuzu dipping sauce

# SOUPS

## VELOUTÉS

**Butternut Squash** — Roasted, nutmeg, crème fraîche, toasted pumpkin seeds

**Wild Mushroom** — Porcini, chestnut mushrooms, truffle oil, chive cream

**Cauliflower & Truffle** — Silky velouté, black truffle shavings

**Asparagus** — British asparagus, lemon cream, micro herbs

**Sweet Potato & Coconut** — Roasted, coconut milk, lime, coriander

**Artichoke** — Jerusalem artichoke, hazelnut oil, crispy sage

**Celery & Apple** — Fresh celery, Bramley apple, white truffle oil

## CLASSIC SOUPS

**Lobster Bisque** — Rich shellfish broth, cognac cream, lobster médaillons

**French Onion** — Slow-cooked onion, Gruyère crouton, thyme

**Tom Kha Gai** — Thai coconut chicken, galangal, lemongrass, kaffir lime

**Minestrone** — Seasonal vegetables, white beans, basil pesto

**Gazpacho** — Chilled Andalusian tomato, cucumber, peppers, olive oil

**Harira** — Moroccan chickpea and lentil, fresh herbs





## FINE DINING

### SIGNATURE DISHES

**Loxter Thermidor** — Whole lobster, mustard and brandy cream, gratinated

**Beef Wellington** — Prime fillet, mushroom duxelles, golden puff pastry

**Rack of Lamb** — Herb-crusteD French rack, rosemary jus, dauphinoise

**Pan-Seared Foie Gras** — Caramelised fig, brioche, Sauternes reduction

**Chilean Sea Bass** — Miso-glazed, bok choy, dashi broth

**Duck Confit** — Slow-cooked leg, Puy lentils, orange-thyme reduction

### PASTA

**Loxter Linguine** — Egg pasta, butter-poached lobster, bisque cream, tarragon

**Truffle Tagliatelle** — Hand-cut, black truffle, Parmigiano cream, mushrooms

**Crab Ravioli** — Hand-made, Dorset crab, brown butter, sage

**Spaghetti Vongole** — Clams, white wine, garlic, chilli, parsley

**Penne Arrabiata** — San Marzano tomatoes, Calabrian chilli, basil

**Pappardelle Ragù** — Slow-braised beef shin, Chianti, thyme, Grana Padano

### RISOTTO

**Wild Mushroom** — Porcini, chanterelle, Parmigiano, truffle oil

**Saffron Milanese** — Bone marrow, Grana Padano

**Loxter** — Butter-poached, shellfish bisque, chives

**Asparagus & Pea** — Spring vegetables, lemon, mint, mascarpone

**Seafood** — Prawns, mussels, clams, saffron, parsley

**Beetroot & Goat's Cheese** — Roasted beetroot, whipped goat's cheese, walnut

# MEAT

## BEEF

**Wagyu Striploin** — A5 grade, charcoal-grilled, wasabi, ponzu

**Fillet Mignon** — 8oz centre-cut, béarnaise, hand-cut frites

**Braised Short Rib** — 12-hour braised, red wine jus, creamy polenta

**Ribeye Steak** — Dry-aged 28 days, peppercorn sauce, onion rings

## CHICKEN

**Chicken Suprême** — Pan-roasted, morel cream, asparagus

**Poulet Rôti** — Free-range, tarragon butter, roast vegetables

**Chicken Milanese** — Panko-cruste, rocket, cherry tomatoes, Parmesan

**Tikka** — Tandoori-marinated, mint raita, naan, coriander

**Shawarma** — Slow-roasted spiced, pickles, garlic sauce, flatbread

**Chicken Kiev** — Garlic herb butter core, golden crumb

## LAMB

**Lamb Cutlets** — Herb-cruste, rosemary jus, crushed minted peas

**Lamb Shank** — Slow-braised, root vegetables, red wine gravy

**Kofta** — Spiced lamb, tzatziki, warm pita, tabbouleh

## VEAL

**Veal Milanese** — Golden crumb, lemon, caper butter, rocket

**Osso Buco** — Braised shank, gremolata, saffron risotto

**Vitello Tonnato** — Chilled sliced veal, tuna mayo, capers

## DUCK

**Magret de Canard** — Pan-seared breast, cherry sauce, fondant potato

**Confit de Canard** — Slow-cooked leg, Sarladaise potatoes

**Duck à l'Orange** — Roast duck, Grand Marnier orange glaze, baby turnips





## FISH & SHELLFISH

### FISH

**Pan-Seared Sea Bass** — Crispy skin, new potatoes, beurre blanc, samphire

**Grilled Salmon** — Scottish, teriyaki glaze, edamame, sesame

**Sole Meunière** — Whole Dover sole, brown butter, lemon, capers

**Seared Tuna** — Yellowfin, sesame crust, wakame, ponzu

**Cod Loin** — Pan-roasted, chorizo crust, white bean cassoulet

**Monkfish** — Parma ham wrap, saffron mussel velouté

**Halibut** — Roasted, pea purée, Jersey Royals, mint

**Swordfish Steak** — Chargrilled, Sicilian caponata, basil oil

**Mahi Mahi** — Blackened, mango salsa, coconut rice, lime

**Dover Sole** — Grilled whole, lemon butter, fine herbs

**Branzino** — Mediterranean sea bass, fennel, citrus, olives

**Turbot** — Pan-fried, champagne sauce, girolles, spinach

### SHELLFISH

**Grilled Lobster** — Whole, garlic butter, lemon

**King Prawns** — Chargrilled, chilli, garlic, herbs

**Scallops** — Seared hand-dived, cauliflower purée, pancetta, truffle

**Crab Cake** — Jumbo lump, rémoulade, micro greens

# SIDES

## CLASSIC SIDES

**Hand-Cut Frites** — Golden, crispy, lightly salted

**Truffle Fries** — Shaved truffle, Parmesan, truffle oil

**Dauphinoise Potatoes** — Thinly sliced, cream, Gruyère gratin

**Mashed Potato** — Creamy, buttered, smooth, seasoned

**Roasted New Potatoes** — Rosemary, garlic, olive oil

**Steamed Basmati Rice** — Fluffy, fragrant, perfectly cooked

**Saffron Pilaf Rice** — Saffron-infused, toasted pine nuts, herbs

**Pearl Couscous** — Fluffy, lemon zest, fresh herbs

**Sweet Potato Mash** — Roasted, butter, hint of cinnamon

## VEGETABLES

**Grilled Asparagus** — Tender spears, lemon, olive oil, sea salt

**Sautéed Green Beans** — Garlic, almond flakes, butter

**Roasted Broccoli** — Charred florets, chilli, lemon zest

**Glazed Carrots** — Honey, butter, fresh thyme

**Wilted Spinach** — Garlic, nutmeg, extra virgin olive oil

**Roasted Mediterranean Veg** — Courgette, peppers, aubergine

**Grilled Courgette** — Chargrilled ribbons, mint, feta

**Creamed Corn** — Sweet corn, cream, chives, Parmesan

**Braised Red Cabbage** — Apple, cinnamon, red wine

**Honey-Roasted Parsnips** — Caramelised, thyme, sea salt

## SALAD SIDES

**Garden Green Salad** — Mixed leaves, herbs, light vinaigrette

**Rocket & Parmesan** — Wild rocket, Parmigiano, lemon oil

**Tomato & Red Onion** — Heirloom tomatoes, basil, EVOO

**Classic Coleslaw** — Shredded cabbage, carrot, creamy dressing

**Potato Salad** — New potatoes, Dijon, chives, mayo

**Quinoa & Herb Salad** — Tricolour quinoa, lemon, parsley, mint





## DESSERTS

### SIGNATURE DESSERTS

**Tiramisu** — Espresso-soaked savoiardi, mascarpone cream, cocoa

**Crème Brûlée** — Madagascar vanilla custard, caramelised sugar crust

**Chocolate Fondant** — Valrhona dark chocolate, molten centre, vanilla ice cream

**Raspberry Cheesecake** — New York style, biscuit base, raspberry coulis

**Tarte Tatin** — Caramelised apple, puff pastry, crème Chantilly

**Panna Cotta** — Vanilla bean, berry compote, shortbread

**Lemon Posset** — Set cream, lemon zest, raspberries, meringue crumble

**Opera Cake** — Almond sponge, coffee buttercream, chocolate ganache

**Mille-Feuille** — Crisp pastry, Diplomate cream, caramel glaze

**Pavlova** — Crisp meringue, whipped cream, passion fruit, berries

**Profiteroles** — Choux pastry, vanilla cream, warm chocolate sauce

**Crème Caramel** — Silky egg custard, dark caramel sauce

**Assorted Macarons** — Available in boxes of 6, 12, or 24 pieces

**Chocolate-Dipped Strawberries** — Dark, milk, or white chocolate

### FRUITS

**Fresh Fruit Platter** — Seasonal selection, beautifully arranged

**Exotic Fruit Selection** — Dragon fruit, mango, passion fruit, lychee

**Berry Bowl** — Strawberries, raspberries, blueberries, blackberries

**Poached Pears** — Red wine poached, vanilla, cinnamon

# JAPANESE

## NIGIRI (2 PIECES)

**Salmon (Sake)** — Fresh Atlantic salmon, seasoned sushi rice

**Tuna (Maguro)** — Premium yellowfin, delicate umami

**Prawn (Ebi)** — Butterflied tiger prawn, lightly torched

**Sea Bass (Suzuki)** — White fish, subtle, clean flavour

**Yellowtail (Hamachi)** — Rich, buttery, melt-in-mouth

**Scallop (Hotate)** — Hand-dived scallop, torch-seared

**Eel (Unagi)** — Glazed freshwater eel, sweet soy, sesame

**Octopus (Tako)** — Tender, subtly seasoned, citrus

## SASHIMI (5 PIECES)

**Salmon** — Silky fresh Atlantic, thinly sliced

**Yellowfin Tuna** — Deep red, clean, rich flavour

**Sea Bass** — Delicate white fish, light ponzu

**Scallop** — Sweet, tender, fresh wasabi

**Octopus** — Thinly sliced, sesame oil, yuzu

**Mixed Sashimi Platter** — Chef's selection, 15 pieces

## ROLLS (8 PIECES)

**Classic Crab California** — Crab, avocado, cucumber, tobiko

**Spicy Tuna** — Diced tuna, chilli mayo, spring onion

**Salmon Avocado** — Fresh salmon, ripe avocado, sesame

**Shrimp Tempura** — Crispy prawn, avocado, spicy mayo

**Vegetable Roll** — Cucumber, avocado, carrot, asparagus

**Dragon Roll** — Eel, avocado, cucumber, unagi glaze

## JAPANESE SIDES

**Edamame** — Steamed soybeans, Maldon sea salt

**Miso Soup** — Silken tofu, wakame, spring onion, dashi

**Wakame Salad** — Sesame seaweed, ginger, rice vinegar

**Gyoza** — Pan-fried dumplings, pork or vegetable, ponzu

**Tempura Vegetables** — Light batter, sweet potato, courgette,





## LEBANESE

### COLD MEZZE

**Hummus** — Creamy chickpea, tahini, olive oil, paprika

**Baba Ganoush** — Charred aubergine, tahini, lemon, pomegranate

**Labneh** — Strained yoghurt, olive oil, dried mint, za'atar

**Tabbouleh** — Fine bulgur, parsley, tomato, mint, lemon

**Fattoush** — Crispy pita, mixed leaves, sumac dressing

**Vine Leaves** — Stuffed with spiced rice, herbs, lemon

**Muhammara** — Roasted red pepper, walnut, pomegranate molasses

**Mixed Olives** — Marinated with herbs, garlic, chilli

### HOT MEZZE

**Falafel** — Crispy chickpea fritters, tahini sauce

**Halloumi** — Grilled Cypriot cheese, lemon, mint

**Lamb Kofta** — Spiced lamb skewers, tzatziki

**Chicken Shawarma** — Slow-roasted, garlic sauce, pickles

**Kibbeh** — Bulgur and lamb croquette, pine nuts

**Cheese Sambousek** — Crispy pastry, akkawi cheese, mint

**Prawns Saganaki** — Tiger prawns, tomato, feta, ouzo

**Lamb Arayes** — Spiced lamb in crispy pita, yoghurt dip

# VEGETARIAN & VEGAN

## STARTERS

**Burrata & Heirloom Tomato** (V) — Creamy burrata, basil oil, aged balsamic

**Beetroot Carpaccio** (V) — Thinly sliced, goat cheese mousse, walnuts, honey

**Thai Spring Rolls** (VG) — Crispy rice paper, vermicelli, sweet chilli

**Grilled Artichoke** (V) — Baby artichokes, lemon, herbs, Parmesan

**Caprese Salad** (V) — Buffalo mozzarella, heirloom tomatoes, fresh basil

**Roasted Beetroot Salad** (VG) — Golden and red beet, orange, rocket, balsamic

## MAINS

**Wild Mushroom Risotto** (V) — Porcini, chanterelle, Parmigiano, truffle oil

**Aubergine Parmigiana** (V) — Layered aubergine, San Marzano tomato, mozzarella

**Coconut Lentil Curry** (VG) — Red lentils, coconut milk, coriander, basmati

**Buddha Bowl** (VG) — Quinoa, sweet potato, avocado, chickpeas, tahini

**Stuffed Bell Pepper** (VG) — Quinoa, black beans, sweetcorn, spiced tomato

**Truffle Mushroom Pasta** (V) — Tagliatelle, mixed mushrooms, truffle cream

**Thai Green Curry** (VG) — Seasonal vegetables, coconut, Thai basil, rice

**Spinach & Ricotta Ravioli** (V) — Hand-made, sage brown butter, pine nuts





# CANAPÉS & FINGER FOOD

## COLD CANAPÉS

**Smoked Salmon Blini** — Buckwheat blini, crème fraîche, dill, salmon roe

**Tuna Tartare** — Yellowfin on wonton crisp, avocado cream, sesame

**Beef Carpaccio** — Wagyu, truffle aioli, rocket, Parmesan crisp

**Foie Gras Mousse** — Brioche toast, fig compote, Maldon salt

**Prawn Cocktail Spoon** — Tiger prawn, Marie Rose, baby gem, lemon

**Goat Cheese Tartlet** — Caramelised onion, thyme, puff pastry

**Caviar Canapé** — Oscietra caviar, crème fraîche, blini, chive

## HOT CANAPÉS

**Chicken Satay Skewers** — Peanut sauce, lime, fresh coriander

**Lamb Kofta Skewers** — Spiced lamb, mint yoghurt, pomegranate

**Prawn Tempura** — Light batter, yuzu mayo, micro herbs

**Mini Beef Sliders** — Wagyu, brioche bun, truffle mayo, pickle

**Arancini** — Saffron risotto balls, mozzarella, marinara

**Truffle Mac & Cheese Bites** — Crispy crumb, black truffle, Gruyère

## SWEET COCKTAIL

**Mini Macarons** — Assorted seasonal flavours, beautifully presented

**Chocolate Truffles** — Valrhona dark, milk, and white selection

**Fruit Tartlets** — Pâte sablée, vanilla custard, seasonal fruit

**Mini Éclairs** — Coffee, chocolate, and vanilla cream

**Chocolate-Dipped Strawberries** — Dark, milk, or white chocolate

**Mini Cannoli** — Crispy shell, ricotta cream, pistachios

# SANDWICHES

## SIGNATURE FILLINGS

**Smoked Salmon & Cream Cheese** — Scottish salmon, dill cream cheese, capers

**Roast Chicken & Avocado** — Free-range chicken, avocado, sun-dried tomato mayo

**Prawn Marie Rose** — North Atlantic prawns, Marie Rose, baby gem

**Turkey & Cranberry** — Roast turkey breast, cranberry relish, spinach

**Beef & Horseradish** — Rare roast beef, creamy horseradish, rocket

**Egg & Cress** — Free-range egg mayonnaise, fresh watercress

**Brie & Grape** — French Brie de Meaux, grapes, walnut, honey

**Tuna Niçoise** — Yellowfin tuna, olive tapenade, tomato, egg

**Mozzarella & Pesto** — Buffalo mozzarella, basil pesto, roasted peppers

**Ham & Gruyère** — Carved honey ham, melted Gruyère, Dijon

## BREAD SELECTION

**White Sourdough** — Tangy, crusty, artisan baked

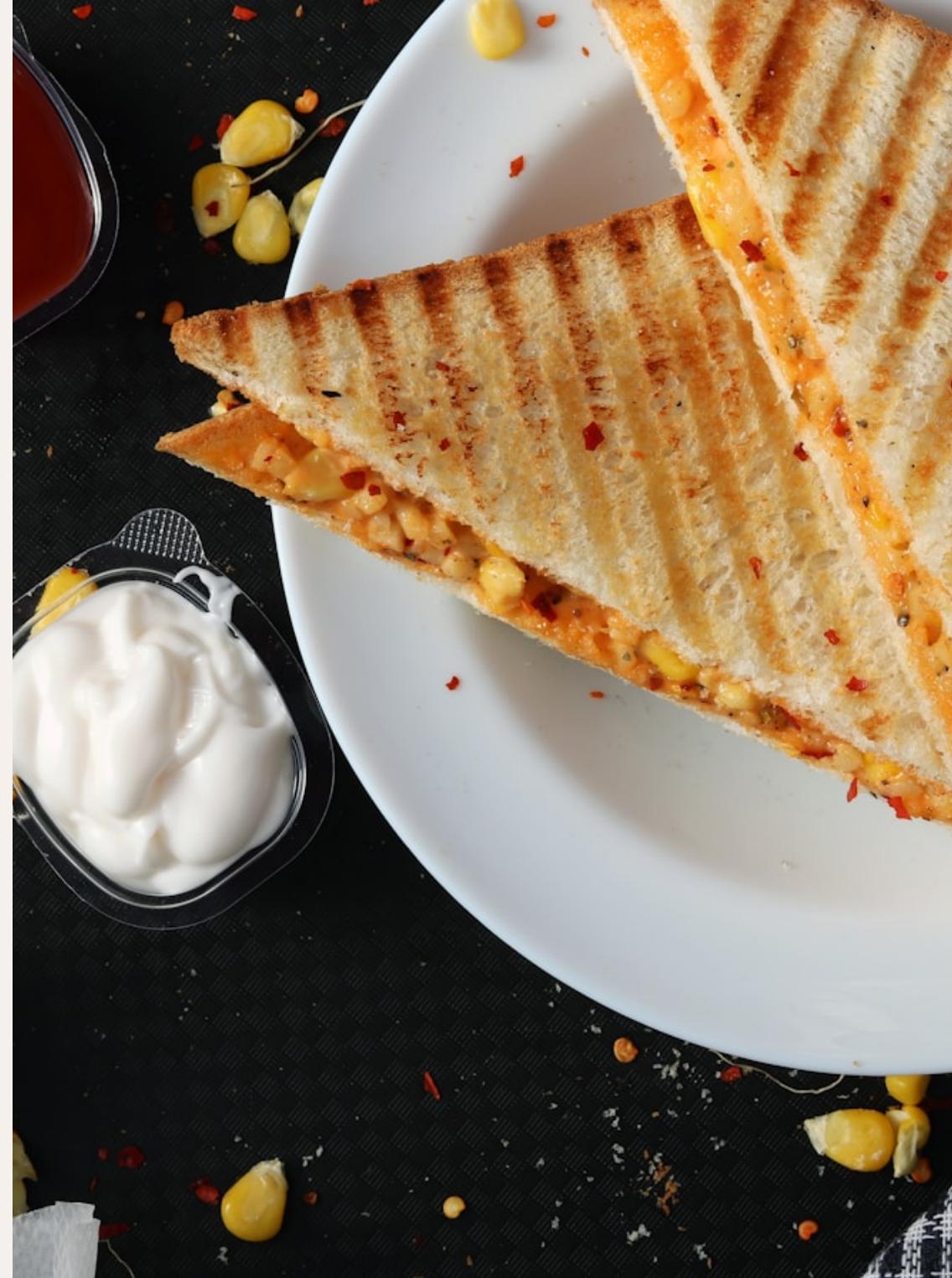
**Multigrain** — Seeds, oats, and whole grains

**Brioche Bun** — Rich, buttery, golden

**Ciabatta** — Italian, olive oil, airy crumb

**Focaccia** — Rosemary, sea salt, soft centre

**Croissant** — Flaky, buttery, French style





## OPEN SANDWICHES & CLUBS

### OPEN SANDWICHES (DANISH RYE OR SOURDOUGH)

**Gravlax** — Cured salmon, mustard-dill sauce, pickled cucumber

**Roast Beef** — Rare beef, rémoulade, crispy onions, cornichons

**Egg & Shrimp** — Free-range egg, North Sea shrimps, mayo, dill

**Avocado & Feta** — Smashed avocado, crumbled feta, pomegranate, za'atar

**Smoked Mackerel** — Peppered mackerel, horseradish cream, pickled beet

**Hummus & Vegetable** — House hummus, roasted vegetables, pine nuts

### AVOCADO TOAST (ON SOURDOUGH)

**Classic** — Smashed avocado, chilli flakes, lime, sea salt, EVOO

**Salmon** — Plus smoked salmon ribbons, crème fraîche, fresh dill

**Poached Egg** — Plus perfectly poached egg, dukkah, micro herbs

### CLUB SANDWICHES (TRIPLE-DECKER)

**Classic Club** — Roast chicken, turkey bacon, egg, lettuce, tomato, mayo

**Prawn Club** — Tiger prawns, Marie Rose, avocado, baby gem, lemon

**Vegetarian Club** — Grilled halloumi, roasted veg, pesto, rocket

### WRAPS

**Chicken Caesar Wrap** — Grilled chicken, cos, Parmesan, Caesar dressing

**Falafel Wrap** — Crispy falafel, hummus, pickles, tahini, salad

**Salmon & Avocado Wrap** — Smoked salmon, avocado, cream cheese, rocket

# PLATTERS & BOARDS

*All available in Small (2–4 pax) · Medium (5–8 pax) · Large (9–14 pax)*

**Gourmet Seafood Platter** — King crab, lobster, prawns, scallops, oysters, mignonette

**Premium Cheese Board** — Aged Comté, Brie, Roquefort, Manchego, crackers, honeycomb

**Charcuterie Royale** — Prosciutto, bresaola, salami, cornichons, mustard, sourdough

**Fresh Fruit Platter** — Seasonal exotic fruits, berries, mint, honey yoghurt

**Fruit Skewers** — Fresh seasonal fruit on bamboo skewers, chocolate dip

**Crudité & Dips** — Baby vegetables, hummus, guacamole, tzatziki

**Mediterranean Mezze** — Hummus, baba ganoush, falafel, warm pita, olives

**Sushi & Sashimi Platter** — Chef's selection nigiri, maki, sashimi, wasabi, ginger

**Antipasto Board** — Italian cold cuts, marinated vegetables, mozzarella, grissini

**Afternoon Tea** — Finger sandwiches, scones, clotted cream, jam, macarons

**Canapé Collection** — Chef's seasonal selection of 6 premium canapés





## BEVERAGES & CABIN

### STILL WATER

**Evian** — French Alps, natural mineral, 330ml / 500ml / 1L

**Voss** — Norwegian, artesian, glass bottle, 375ml / 800ml

**Fiji** — Natural artesian, soft taste, 330ml / 500ml / 1L

### SPARKLING WATER

**San Pellegrino** — Italian, fine bubbles, 250ml / 500ml / 750ml

**Perrier** — French, bold bubbles, 330ml / 750ml

**Voss Sparkling** — Norwegian, subtle effervescence, 375ml

### SOFT DRINKS

**Coca-Cola** — Classic, 330ml can or bottle

**Diet Coke** — Zero sugar, 330ml

**Ginger Ale** — Fever-Tree premium, 200ml

**Tonic Water** — Fever-Tree Indian, 200ml

**Lemonade** — San Pellegrino Limonata, 330ml

### HOT BEVERAGES

**Premium Coffee** — Freshly ground espresso, cappuccino, latte

**Tea Selection** — English Breakfast, Earl Grey, Green, Chamomile, Mint

**Hot Chocolate** — Rich Belgian chocolate, whipped cream

### FLOWERS, PRESS & ESSENTIALS

**Seasonal Bouquet** — Elegant arrangements for cabin ambiance

**Single Stem Roses** — Classic red or white, crystal vase

**Newspapers** — FT, Herald Tribune, local international press

**Magazines** — Luxury lifestyle, fashion, travel publications

**Ice** — Cubed and crushed, insulated container

**Dry Ice** — For extended cold storage

**Napkins & Linens** — Premium cotton, pressed and folded

**Cutlery & Crockery** — Porcelain plates, silver-style cutlery

**Glassware** — Crystal wine glasses, tumblers, champagne flutes



# JET INFLIGHT CATERING

INFLIGHT · CONCIERGERIE · GOURMET

---

**ORDER@JETINFLIGHT.COM**

jetinflight.com