



# I N F L I G H T M E N U

*Bespoke Luxury Catering for Private Aviation*

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# B R E A K F A S T

## **Breakfast Cheeses**

*Sliced European cheeses with bread, grapes and nuts*

## **Charcuterie Selection**

*Cured meats with cherry tomatoes and cornichons*

## **Smoked Salmon**

*Scottish smoked salmon with capers and cream cheese*

## **Smoked Salmon Bagel**

*Toasted bagel with smoked salmon and fresh dill*

## **Avocado Toast**

*Smashed avocado on sourdough with chilli and seeds*

## **Fruit Platter**

*Seasonal fruit with berries and edible flowers*

## **Granola Parfait**

*Berries, granola, yoghurt and honey in a glass*

## **Overnight Oats**

*Oats with almond milk, chia, berries and nut butter*

## **Croissants**

*Freshly baked butter croissants, plain or almond*

## **Pain au Chocolat**

*Classic French chocolate viennoiserie*

## **Danish Pastries**

*Assorted Danish pastries, full or mini*

## **Artisan Bread**

*Sourdough, walnut and multigrain with French butter*

## **Eggs of Your Choice**

*Scrambled, poached or fried with toast*

## **Omelettes**

*Classic or egg white with your choice of fillings*

## **Eggs Benedict**

*Poached eggs, English muffin, hollandaise, ham*

## **Eggs Royale**

*Poached eggs with hollandaise and smoked salmon*

## **Shakshuka**

*Eggs baked in spiced tomato sauce and herbs*

## **American Pancakes**

*Fluffy pancakes with maple syrup and berries*

## **French Toast**

*Brioche French toast with maple and banana*

## **Belgian Waffles**

*Crisp waffles with berries and Chantilly cream*

## **Full English Breakfast**

*Eggs, bacon, sausage, toast, mushrooms, beans*

## **Croque Madame**

*Ham and Gruyere with bechamel and fried egg*

## **Breakfast Burrito**

*Scrambled eggs, chorizo, peppers and salsa*

## **Porridge**

*Scottish oats with honey, berries or brown sugar*



**Acai Bowl**

*Acai puree with granola, berries and coconut*

**Chia Seed Pudding**

*Coconut milk chia with mango and passion fruit*

**Smoothie Bowls**

*Blended tropical fruits with granola and seeds*

**Green Smoothie**

*Spinach, kale, banana, apple, ginger and lemon*

**Protein Bowl**

*Quinoa, grilled chicken, avocado and sesame*

**Buddha Bowl**

*Sweet potato, chickpeas, avocado and tahini*

**Poke Bowl**

*Fresh tuna, avocado, edamame and ponzu*

**Fresh Fruit Salad**

*Seasonal fruits with mint and passion fruit*

**Granola and Yoghurt**

*House granola with Greek yoghurt and compote*

**Avocado Toast**

*Smashed avocado on sourdough with seeds and chilli*

**Green Juice**

*Cucumber, celery, apple, spinach and ginger*

**Detox Juice**

*Beetroot, carrot, apple and fresh ginger*

**Egg White Omelette**

*With spinach, tomatoes and fresh herbs*

**Bircher Muesli**

*Apple, oat and seed muesli soaked overnight*

**Grilled Chicken Salad**

*Quinoa, avocado, pomegranate and lemon*

**Coconut Yoghurt Bowl**

*Passion fruit, mango, coconut and chia*

**Energy Balls**

*Date, almond and cacao bites with coconut*

**Berry Smoothie**

*Mixed berries, banana, yoghurt and honey*

**Tropical Smoothie**

*Mango, pineapple, coconut and passion fruit*

**Overnight Oats**

*Oats with almond milk, chia, berries and seeds*



## **Coq au Vin**

*Chicken braised in Burgundy with mushrooms and lardons*

## **Duck Confit**

*Slow-cooked duck leg with Sarladaise potatoes*

## **Bouillabaisse**

*Provençal fish stew with rouille and croutons*

## **Beef Bourguignon**

*Ox cheek in red wine with mash and carrots*

## **Cassoulet**

*White beans with duck confit and Toulouse sausage*

## **Souffle au Fromage**

*Twice-baked Gruyere souffle with leaves*

## **Croque Monsieur**

*Ham and Gruyere toasted sandwich with bechamel*

## **Steak au Poivre**

*Beef fillet with green peppercorn and brandy*

## **Bresse Chicken**

*With lobster, saffron mash and pepper coulis*

## **Rose Veal**

*With foie gras, dauphinoise and truffle jus*

## **Salt Marsh Lamb**

*Charred lettuce, anchovies and black garlic*

## **Ratatouille Nicoise**

*Provençal vegetables with basil and olive oil*

## **Tarte Tatin**

*Caramelised apple tart with creme fraiche*

## **Quiche Lorraine**

*Bacon, Gruyere and cream quiche*

## **Salade Lyonnaise**

*Frisee, lardons, poached egg and Dijon*

## **French Onion Soup**

*Beef broth with caramelised onions and Gruyere*

## **Creme Brulee**

*Vanilla and tonka bean with caramelised sugar*

## **Escargots de Bourgogne**

*Snails in garlic, parsley and butter*

## **Tarte au Citron**

*Lemon tart with meringue and raspberry coulis*

## **Confit Duck and Foie Gras**

*With parsnip puree and baby leaves*

## **Dauphinoise Potatoes**

*Potatoes in cream and Gruyere*

## **Soupe a l Oignon**

*Classic onion soup gratinee*





# I T A L I A N C U I S I N E



## **Osso Buco**

*Braised veal shank with gremolata and risotto*

## **Saltimbocca**

*Veal with Parma ham, sage and Marsala*

## **Chicken Milanese**

*Breaded chicken with rocket and Parmesan*

## **Risotto ai Funghi**

*Porcini mushroom risotto with truffle oil*

## **Lobster Linguine**

*Fresh pasta with lobster and cherry tomatoes*

## **Spaghetti alle Vongole**

*Clams, white wine, garlic and chilli*

## **Aubergine Parmigiana**

*Aubergine with tomato sauce and mozzarella*

## **Beef Carpaccio**

*Raw beef fillet with rocket and truffle oil*

## **Burrata and Prosciutto**

*Fresh burrata with ham and roasted peaches*

## **Caprese Salad**

*Buffalo mozzarella, tomatoes and basil*

## **Bruschetta Selection**

*Toasted sourdough with seasonal toppings*

## **Arancini**

*Sicilian rice balls with ragu and mozzarella*

## **Minestrone Soup**

*Vegetable soup with pasta and Parmesan*

## **Tiramisu**

*Espresso savoiardi with Marsala cream and cocoa*

## **Panna Cotta**

*Vanilla panna cotta with berry compote*

## **Gnocchi Sorrentina**

*Potato gnocchi with tomato and mozzarella*

## **Ravioli Ricotta e Spinaci**

*Ricotta and spinach ravioli, sage butter*

## **Tagliatelle al Ragù**

*Fresh egg pasta with Bolognese sauce*

## **Focaccia**

*Rosemary focaccia with extra virgin olive oil*

## **Affogato**

*Vanilla gelato with a shot of hot espresso*

## **Cannoli Siciliani**

*Crispy pastry with sweet ricotta*

## **Vitello Tonnato**

*Cold roast veal with tuna and caper sauce*



## **Paella Valenciana**

*Saffron rice with chicken and seafood*

## **Patatas Bravas**

*Crispy potatoes with spicy tomato and aioli*

## **Gambas al Ajillo**

*King prawns in olive oil with garlic and chilli*

## **Tortilla Espanola**

*Classic Spanish omelette with potato and onion*

## **Jamon Iberico**

*Acorn-fed Iberico ham with bread and tomato*

## **Gazpacho**

*Chilled Andalusian tomato soup*

## **Croquetas de Jamon**

*Creamy ham croquettes with saffron aioli*

## **Churros con Chocolate**

*Churros with thick hot chocolate*

## **Moussaka**

*Aubergine, lamb, bechamel and potato*

## **Souvlaki**

*Marinated pork or chicken with tzatziki*

## **Kleftiko**

*Slow-roasted lamb shoulder with potatoes*

## **Spanakopita**

*Filo pastry with spinach and feta*

## **Greek Salad**

*Tomatoes, cucumber, olives, feta and oregano*

## **Dolmades**

*Vine leaves stuffed with rice and herbs*

## **Baklava**

*Golden filo with pistachios and honey syrup*

## **Saganaki**

*Pan-fried cheese flambéed with lemon*

## **Grilled Octopus**

*Chargrilled with vinegar and oregano*

## **Lamb Gyros**

*Slow-cooked lamb with tzatziki in warm pita*

## **Manchego and Membrillo**

*Aged Manchego with quince paste*

## **Lamb Cutlets**

*Herb-crusted with Mediterranean vegetables*

## **Crema Catalana**

*Catalan creme brulee with cinnamon*

## **Pulpo a la Gallega**

*Galician octopus with paprika and potatoes*

## **Chorizo al Vino**

*Pan-fried chorizo in red wine*

## **Loukoumades**

*Greek honey doughnuts with cinnamon*





**Mixed Grill**

*Lamb kofta, chicken shish and lamb cutlets*

**Shawarma**

*Slow-roasted chicken or lamb with garlic toum*

**Lamb Tagine**

*Slow-cooked with preserved lemons and saffron*

**Chicken Tagine**

*With dates, almonds and Ras el Hanout*

**Couscous Royale**

*Steamed couscous with lamb and vegetables*

**Fattoush**

*Lebanese salad with crispy pita and sumac*

**Tabbouleh**

*Bulgur wheat with parsley, mint and tomato*

**Hummus**

*Creamy chickpea dip with warm lamb topping*

**Baba Ghanoush**

*Smoky aubergine dip with tahini*

**Falafel**

*Crispy chickpea fritters with tahini*

**Kibbeh**

*Bulgur shells stuffed with spiced lamb*

**Mixed Meze Platter**

*Selection of 6 cold and hot mezze*

**Adana Kebab**

*Spiced lamb kebab grilled over charcoal*

**Iskender Kebab**

*Doner on pide with tomato and yoghurt*

**Pide**

*Turkish flatbread with cheese or meat fillings*

**Lahmacun**

*Thin flatbread with spiced lamb and herbs*

**Borek**

*Layered filo with cheese or spinach*

**Pastilla**

*Crispy filo with spiced chicken*

**Harira**

*Moroccan lentil and chickpea soup*

**Kefta Tagine**

*Spiced meatballs with tomato and eggs*

**Kunafa**

*Warm pastry with cheese and rose water*

**Moroccan Mint Tea**

*Fresh mint and gunpowder green tea*

**Manakish**

*Flatbread with zaatar or cheese*

**Turkish Breakfast Plate**

*Full spread with cheeses and pastries*



# I N D I A N C U I S I N E

## **Butter Chicken**

*Tandoori chicken in tomato, butter and cream*

## **Lamb Rogan Josh**

*Slow-cooked lamb in Kashmiri spices*

## **Chicken Tikka Masala**

*Tandoori chicken in spiced tomato cream*

## **Prawn Malabar Curry**

*King prawns in coconut and tamarind*

## **Paneer Tikka**

*Chargrilled cottage cheese with peppers*

## **Dal Makhani**

*Slow-cooked black lentils with butter and cream*

## **Biryani**

*Fragrant basmati with lamb, chicken or vegetables*

## **Tandoori Mixed Grill**

*Tandoori chicken, lamb and prawns*

## **Samosas**

*Crispy pastry with spiced vegetables or lamb*

## **Onion Bhaji**

*Crispy spiced onion fritters with mint chutney*

## **Naan Selection**

*Plain, garlic, peshwari or cheese*

## **Palak Paneer**

*Cottage cheese in creamy spinach sauce*

## **Aloo Gobi**

*Potato and cauliflower with turmeric*

## **Chicken Korma**

*Mild creamy chicken with almonds*

## **Chana Masala**

*Chickpea curry with tomatoes and spices*

## **Mango Lassi**

*Sweet yoghurt with Alphonso mango*

## **Gulab Jamun**

*Rose-scented dumplings in sugar syrup*

## **Kulfi**

*Indian ice cream with cardamom and pistachio*

## **Masala Chai**

*Spiced tea with ginger and cardamom*

## **Poppadoms and Chutneys**

*With mango, mint and tamarind*





## **Sushi Selection**

*Chefs selection of nigiri, maki and rolls*

## **Sashimi Platter**

*Salmon, tuna, yellowtail and sea bass*

## **Chirashi Bowl**

*Assorted sashimi over seasoned rice*

## **Black Cod Miso**

*Miso-marinated black cod, Nobu style*

## **Wagyu Beef Tataki**

*Seared A5 wagyu with ponzu and daikon*

## **Chicken Teriyaki**

*Glazed chicken with teriyaki and rice*

## **Salmon Teriyaki**

*Pan-seared salmon with sweet soy glaze*

## **Tempura**

*Lightly battered prawns and vegetables*

## **Gyoza**

*Pan-fried pork dumplings with dipping sauce*

## **Miso Soup**

*Dashi broth with tofu, wakame and spring onion*

## **Ramen**

*Tonkotsu pork broth with noodles and chashu*

## **Yakitori**

*Chargrilled chicken skewers with tare sauce*

## **Tom Kha Gai**

*Thai coconut chicken soup with galangal*

## **Pad Thai**

*Stir-fried noodles with prawns and peanuts*

## **Thai Green Curry**

*With chicken, coconut and Thai basil*

## **Dim Sum Selection**

*Assorted steamed and fried dumplings*

## **Vietnamese Pho**

*Beef broth with rice noodles and herbs*

## **Korean BBQ**

*Marinated bulgogi beef with kimchi*

## **Mochi Ice Cream**

*Assorted Japanese rice cake ice cream*

## **Edamame**

*Steamed soybean pods with sea salt*

## **Sake Selection**

*Junmai Daiginjo, Nigori or sparkling*

## **Japanese Whisky**

*Hibiki, Yamazaki or Nikka selection*



# S T A R T E R S & C A N A P E S

## **Caviar Service**

*Oscietra and Beluga with blini and creme fraiche*

## **Smoked Salmon Canapes**

*On pumpernickel with cream cheese and dill*

## **Foie Gras Terrine**

*With Sauternes jelly and brioche toast*

## **Tuna Tartare**

*Yellowfin tuna with avocado and sesame*

## **Beef Tartare**

*Hand-cut fillet with quail egg and capers*

## **Lobster Cocktail**

*Chilled lobster with Marie Rose sauce*

## **Prawn Cocktail**

*King prawns with cocktail sauce*

## **Crab Cakes**

*Pan-fried with sweet chilli and lime*

## **Duck Rillettes**

*Slow-cooked duck confit with cornichons*

## **Mushroom Arancini**

*Crispy risotto balls with truffle aioli*

## **Goat Cheese Mousse**

*With beetroot and walnut crumble*

## **Chicken Satay**

*With peanut sauce and pickled cucumber*

## **Tempura Prawns**

*With yuzu mayonnaise*

## **Tuna Tataki**

*Seared tuna with ponzu and micro herbs*

## **Salmon Gravlax**

*Home-cured with mustard and dill sauce*

## **Canape Selection**

*Chefs selection of 12 luxury canapes*

## **Bruschetta Trio**

*Tomato, mushroom and goat cheese*

## **Charcuterie Board**

*Cured meats with olives and artisan bread*

## **Cheese Gougeres**

*Choux puffs with Gruyere*

## **Parma Ham and Melon**

*Aged ham with fresh cantaloupe*

## **Vegetable Spring Rolls**

*With sweet chilli dipping sauce*

## **Mini Quiches**

*Selection of 6 assorted mini quiches*





# S O U P S & S A L A D S



## **Lobster Bisque**

*Velvety lobster soup with cream and cognac*

## **French Onion Soup**

*Caramelised onions with Gruyere crouton*

## **Tom Kha Gai**

*Thai coconut chicken soup*

## **Cream of Mushroom**

*Wild mushroom with truffle oil*

## **Butternut Squash**

*Roasted squash with sage cream*

## **Gazpacho**

*Chilled tomato soup with cucumber*

## **Miso Soup**

*Traditional Japanese with tofu and wakame*

## **Clam Chowder**

*New England with cream and potatoes*

## **Lentil Soup**

*Red lentil with cumin and lemon*

## **Asparagus Soup**

*Seasonal asparagus with Parmesan crisp*

## **Thai Prawn Soup**

*Tom yum goong with chilli and lime*

## **Pea and Mint Soup**

*Fresh pea soup with mint cream*

## **Caesar Salad**

*Gem lettuce, croutons and Parmesan*

## **Nicoise Salad**

*Tuna, green beans, egg and olives*

## **Superfood Salad**

*Quinoa, kale, avocado and pomegranate*

## **Caprese Salad**

*Buffalo mozzarella, tomatoes and basil*

## **Greek Salad**

*Tomatoes, cucumber, olives and feta*

## **Cobb Salad**

*Chicken, bacon, egg, avocado and blue cheese*

## **Beetroot and Goat Cheese**

*Roasted beetroot with walnut*

## **Prawn and Avocado**

*King prawns with mango and lime*

## **Thai Beef Salad**

*Grilled beef with chilli, lime and mint*

## **Lobster Salad**

*Chilled lobster with avocado and grapefruit*

## **Watermelon and Feta**

*With mint and balsamic reduction*

## **Fattoush**

*Lebanese bread salad with sumac*



# S A N D W I C H E S & W R A P S

## **Smoked Salmon**

*With cream cheese, dill and capers on rye*

## **Club Sandwich**

*Chicken, bacon, egg, lettuce and mayo*

## **Croque Monsieur**

*Ham and Gruyere with bechamel on brioche*

## **Lobster Roll**

*Chilled lobster with lemon mayo in brioche*

## **BLT**

*Crispy bacon, lettuce and tomato on sourdough*

## **Chicken Caesar Wrap**

*Grilled chicken with Caesar salad*

## **Steak Sandwich**

*Beef fillet with caramelised onions and Dijon*

## **Tuna Melt**

*Tuna with melted cheddar on sourdough*

## **Avocado and Halloumi**

*Grilled halloumi with avocado and rocket*

## **Prawn Cocktail Sandwich**

*King prawns with Marie Rose*

## **Egg and Cress**

*Free-range egg with watercress on white*

## **Coronation Chicken**

*Mango chutney and spiced yoghurt chicken*

## **Falafel Wrap**

*With hummus, tahini and fresh salad*

## **Brie and Cranberry**

*Warm brie with cranberry on walnut bread*

## **Italian Ciabatta**

*Parma ham, mozzarella and sun-dried tomato*

## **Smoked Turkey**

*With avocado, Swiss cheese and cranberry*

## **Pulled Chicken**

*Slow-cooked with BBQ sauce in brioche*

## **Salmon Bagel**

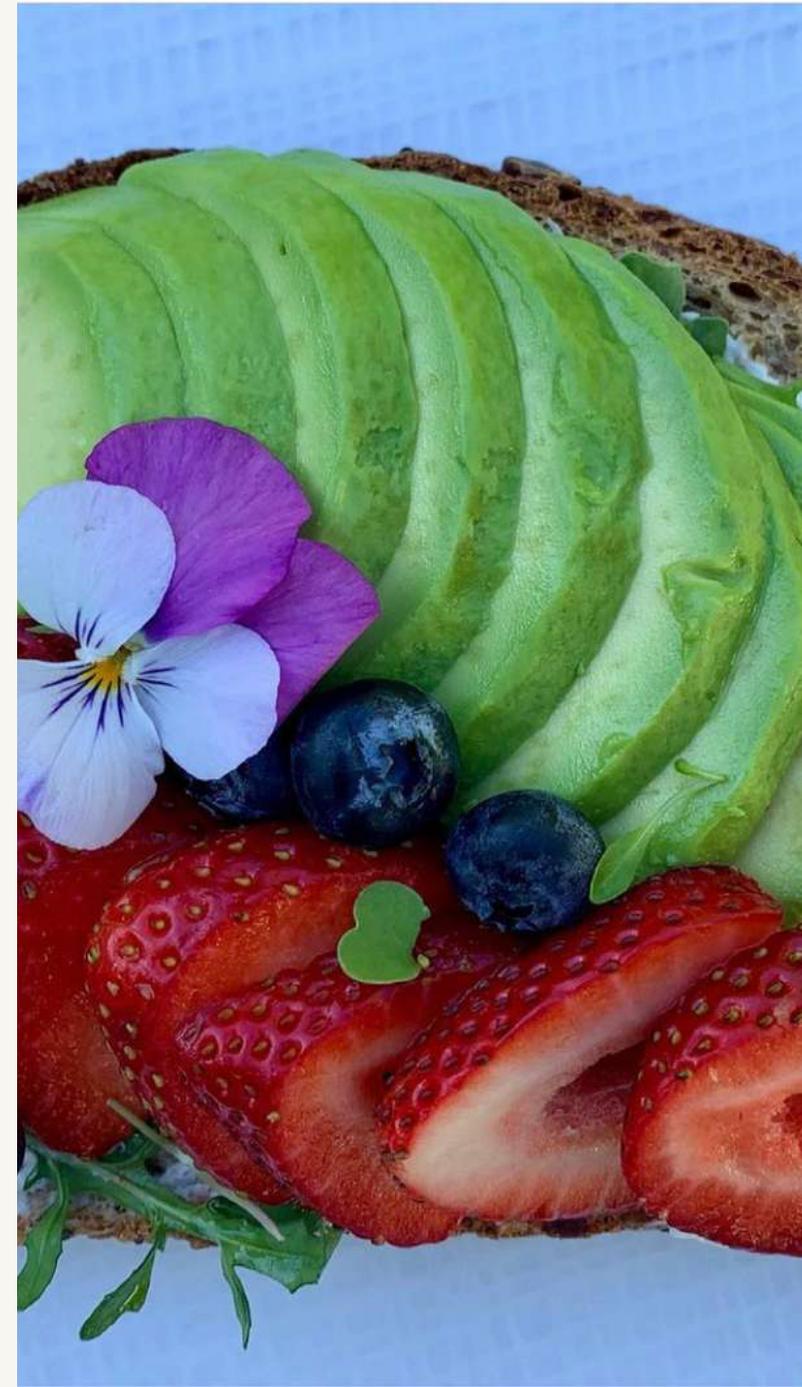
*Smoked salmon and cream cheese on bagel*

## **Mini Sandwich Selection**

*Assorted finger sandwiches, 12 pieces*

## **Vegetarian Wrap**

*Mediterranean vegetables with hummus*





# MAIN COURSES - MEAT



## **Beef Fillet**

*Centre-cut with dauphinoise and red wine jus*

## **Rack of Lamb**

*Herb-crusted with minted peas and rosemary jus*

## **Duck Breast**

*Pan-roasted with cherry sauce and sweet potato*

## **Veal Cutlet**

*Pan-fried with sage butter, lemon and capers*

## **Chicken Supreme**

*Corn-fed with wild mushroom sauce*

## **Beef Wellington**

*Fillet with mushroom duxelles in puff pastry*

## **Lamb Shank**

*Slow-braised with root vegetables and red wine*

## **Pork Tenderloin**

*Roasted with apple compote and mustard cream*

## **Wagyu Burger**

*A5 wagyu with truffle mayo and brioche bun*

## **Venison Loin**

*Pan-seared with blackberry sauce and celeriac*

## **Guinea Fowl**

*Roasted with Madeira sauce and wild rice*

## **Beef Short Ribs**

*Slow-braised in red wine with polenta*

## **Chicken Schnitzel**

*Crispy breaded with lemon and potato salad*

## **Filet Mignon**

*With foie gras and Perigueux sauce*

## **Lamb Cutlets**

*Char-grilled with harissa and couscous*

## **Steak and Chips**

*Sirloin with hand-cut chips and bearnaise*

## **Roast Chicken**

*Free-range with seasonal vegetables*

## **Beef Stroganoff**

*Beef fillet with mushrooms, cream and rice*

## **Pork Belly**

*Slow-roasted with apple sauce and crackling*

## **Chateaubriand**

*For two with bearnaise and triple-cooked chips*

## **Lamb Moussaka**

*Aubergine, lamb, bechamel and potato*

## **Rabbit Loin**

*Wrapped in pancetta with mustard and polenta*

**Sea Bass**

*Pan-seared with new potatoes and lemon butter*

**Grilled Lobster**

*Half lobster with garlic butter and greens*

**Salmon en Croute**

*In puff pastry with spinach and cream cheese*

**Dover Sole Meuniere**

*Pan-fried with brown butter and capers*

**Monkfish**

*Wrapped in Parma ham with saffron risotto*

**Tuna Steak**

*Seared yellowfin with wasabi mash and teriyaki*

**King Prawn Linguine**

*Tiger prawns with chilli and garlic*

**Fish and Chips**

*Beer-battered cod with chips and tartare*

**Grilled Swordfish**

*With salsa verde and roasted tomatoes*

**Seafood Platter**

*Lobster, prawns, oysters, crab and salmon*

**Prawn Thermidor**

*King prawns in mustard and cheese sauce*

**Halibut**

*Pan-roasted with peas and brown shrimp butter*

**Scallops**

*Pan-seared with cauliflower puree and truffle*

**Fish Pie**

*Salmon, cod and prawns with mashed potato*

**Grilled Octopus**

*With chickpea puree and chorizo oil*

**Cod Supreme**

*Pan-roasted with clam chowder sauce*

**Bouillabaisse**

*Provençal fish stew with rouille*

**Miso Black Cod**

*With pickled ginger and bok choy*

**Ceviche**

*Sea bass cured in lime with chilli*

**Seafood Risotto**

*Prawns, mussels, squid and saffron*

**Crab Linguine**

*Fresh crab with chilli and lemon*

**Salmon Teriyaki**

*Glazed salmon with rice and greens*



**Lobster Linguine**

*Fresh pasta with half lobster and basil*

**Truffle Tagliatelle**

*Egg pasta with black truffle and Parmesan*

**Crab Linguine**

*Fresh crab with chilli and white wine*

**Carbonara**

*Guanciale, Pecorino Romano and black pepper*

**Risotto ai Funghi**

*Wild mushrooms with truffle oil*

**Seafood Risotto**

*Prawns, mussels, squid and saffron*

**Penne Arrabbiata**

*Spicy tomato with garlic and fresh chilli*

**Lasagna**

*Traditional beef ragu with bechamel*

**Ravioli**

*Ricotta and spinach with sage butter*

**Gnocchi**

*Potato gnocchi with Gorgonzola and walnuts*

**Spaghetti Vongole**

*Fresh clams with white wine and garlic*

**Pappardelle al Ragù**

*Wide pasta with slow-cooked beef*

**Risotto Milanese**

*Saffron risotto with Parmesan*

**Orecchiette**

*With broccoli rabe and anchovy*

**Penne al Salmone**

*Smoked salmon with cream and dill*

**Asparagus Risotto**

*With Parmesan and lemon zest*

**Tortellini in Brodo**

*Meat-filled pasta in chicken broth*

**Squid Ink Spaghetti**

*With prawns, garlic and cherry tomatoes*

**Tagliatelle Bolognese**

*Fresh egg pasta with meat sauce*

**Cannelloni**

*Spinach and ricotta baked with mozzarella*



# C O L D P L A T T E R S

## **Charcuterie Platter**

*Cured meats with olives and artisan bread*

## **Seafood Platter**

*Lobster, prawns, crab, oysters and salmon*

## **Cheese Platter**

*Selection of 5 artisan cheeses*

## **Antipasto Platter**

*Italian meats, cheeses and marinated vegetables*

## **Mezze Platter**

*Hummus, baba ghanoush, falafel and bread*

## **Smoked Fish Platter**

*Salmon, mackerel, trout and prawns*

## **Sushi Platter**

*Chefs selection of nigiri, maki and sashimi*

## **Canape Platter**

*Selection of 24 luxury canapes*

## **Crudites and Dips**

*Vegetables with hummus and guacamole*

## **Gravlax Platter**

*Home-cured salmon with mustard dill sauce*

## **Carpaccio Platter**

*Beef and salmon with truffle dressing*

## **Mediterranean Platter**

*Vine leaves, feta, olives and tomatoes*

## **Finger Sandwiches**

*Assorted 24 sandwiches on mixed breads*

## **Thai Appetiser Platter**

*Spring rolls, satay and dipping sauces*

## **Indian Snack Platter**

*Samosas, bhajis and chutneys*

## **Fruit and Cheese Tower**

*Layered fruit, cheeses and nuts*

## **Tartine Platter**

*Open-faced gourmet sandwiches*

## **Dim Sum Selection**

*Assorted steamed and fried dumplings*

## **Japanese Bento**

*Sushi, sashimi, tempura and edamame*

## **Turkish Breakfast Platter**

*Cheeses, olives, honey and bread*





**Mushroom Wellington**

*Wild mushrooms in puff pastry with truffle*

**Cauliflower Steak**

*Roasted with chimichurri and crispy capers*

**Super Grains**

*Roasted roots, kale pesto and vegetable crunch*

**Spinach and Ricotta Ravioli**

*With arrabiata and pine nuts*

**Chickpea Masala**

*Potato and chickpea masala with rice*

**Vegetable Lasagna**

*Mediterranean vegetables with fresh pasta*

**Thai Green Veg Curry**

*With coconut rice and lime pickle*

**Wild Mushroom Risotto**

*Porcini and chanterelles with truffle*

**Aubergine Parmigiana**

*With tomato sauce and melted mozzarella*

**Falafel Plate**

*With hummus, pickled turnip and tahini*

**Stuffed Peppers**

*Quinoa, herbs, feta and Mediterranean veg*

**Vegan Chocolate Mousse**

*Dark chocolate with coconut cream*

**Jackfruit Tacos**

*Pulled jackfruit with guacamole and salsa*

**Tofu Pad Thai**

*Rice noodles with tofu, peanuts and lime*

**Sweet Potato Curry**

*With coconut, basmati and coriander*

**Mediterranean Veg Tart**

*Goat cheese, olives and sun-dried tomato*

**Buddha Bowl**

*Sweet potato, avocado, quinoa and tahini*

**Vegan Sushi**

*Avocado, cucumber and sweet potato rolls*

**Grilled Halloumi Salad**

*With watermelon, mint and pomegranate*

**Moroccan Veg Tagine**

*With preserved lemons and couscous*

**Vegan Tiramisu**

*Espresso layers with cashew cream*

**Vegetable Stir Fry**

*Seasonal vegetables with soy and sesame*



## **Mini Burgers**

*Beef sliders with cheese in mini brioche*

## **Chicken Goujons**

*Crispy strips with ketchup or BBQ sauce*

## **Fish Fingers**

*Breaded fish with chips and peas*

## **Margherita Pizza**

*Mini pizza with tomato and mozzarella*

## **Pasta Bolognese**

*Spaghetti with mild beef and tomato*

## **Mac and Cheese**

*Creamy baked macaroni with cheddar*

## **Mini Pancakes**

*With Nutella, strawberries and maple syrup*

## **Fruit Salad**

*Seasonal fruit in fun shapes with honey*

## **Chicken Nuggets**

*Golden nuggets with dipping sauces*

## **Ice Cream Selection**

*Vanilla, chocolate and strawberry tubs*

## **Mini Hot Dogs**

*In soft rolls with ketchup and mustard*

## **Yoghurt and Berries**

*Natural yoghurt with berries and honey*

## **Halal Menu**

*Full halal-certified menu available*

## **Kosher Menu**

*Kosher meals available on advance request*

## **Gluten-Free Options**

*Gluten-free bread, pasta and desserts*

## **Vegan Menu**

*Complete plant-based menu available*

## **Dairy-Free Options**

*Dairy-free alternatives for most dishes*

## **Nut-Free Options**

*Nut-free preparations available*

## **Diabetic-Friendly**

*Low-sugar options across all categories*

## **Allergen Information**

*Full 14-allergen info for every dish*

## **Pescatarian Menu**

*Fish and seafood focused options*

## **Paleo and Keto**

*Low-carb, high-protein options available*

## **Pregnancy-Safe Menu**

*Avoiding high-risk ingredients*

## **Custom Requirements**

*Contact us for any dietary needs*





# D E S S E R T S



## **Creme Brulee**

*Vanilla and tonka bean with caramelised sugar*

## **Chocolate Delice**

*Rich chocolate with Seville orange*

## **Blueberry Cheesecake**

*Continental style with berry coulis*

## **Passion Fruit Tart**

*With mango sorbet and edible flowers*

## **Tiramisu**

*Espresso savoiardi with Marsala cream*

## **Apple Crumble**

*Spiced plum and apple with mascarpone ice cream*

## **Rhubarb Parfait**

*Jelly, custard, poached rhubarb and meringue*

## **Tropical Fruit Dessert**

*Papaya mousse and passion fruit*

## **Yoghurt Panna Cotta**

*With fig compote and raw honey*

## **Pistachio Cake**

*With cardamom glaze and rose petals*

## **Baklava**

*Golden filo with pistachios and honey*

## **Tarte Tatin**

*Caramelised apple with creme fraiche*

## **Chocolate Fondant**

*Warm Valrhona chocolate, molten centre*

## **Macarons**

*Handmade French macarons, assorted flavours*

## **Cafe Gourmand**

*Chefs selection of three mini desserts*

## **Ice Cream and Sorbet**

*All flavours, packed on dry ice*

## **Petit Fours**

*Handmade truffles and petit fours, box of 5*

## **Opera Cake**

*Almond sponge, coffee cream, chocolate ganache*

## **Lemon Posset**

*Set cream with lemon and shortbread*

## **Sticky Toffee Pudding**

*Date sponge with toffee sauce*

## **Knafeh**

*Warm pastry with cheese and rose water*

## **Lime Bavarois**

*White chocolate, ginger and lime cream*



# C H E E S E , F R U I T & J U I C E S

## **Brie de Meaux**

*Classic French soft cheese, creamy interior*

## **Comte**

*Aged 18 months, nutty and complex*

## **Roquefort**

*Blue-veined sheep milk from France*

## **Manchego**

*Aged 12 months, Spanish sheep milk*

## **Parmigiano Reggiano**

*Aged 24 months, king of Italian cheese*

## **Stilton**

*Classic English blue cheese*

## **Camembert**

*Soft creamy French with bloomy rind*

## **Gruyere**

*Swiss cheese, sweet and nutty*

## **Cheese Platter for 2**

*5 cheeses with biscuits and chutney*

## **Cheese Platter for 4**

*7 cheeses with full accompaniments*

## **Seasonal Fruit Platter**

*Tropical and seasonal with berries*

## **Mixed Berry Baskets**

*Strawberries, blueberries, raspberries*

## **Fresh Orange Juice**

*Freshly squeezed, half or one litre*

## **Fresh Apple Juice**

*Cold-pressed Bramley and Cox*

## **Green Juice**

*Cucumber, celery, apple, spinach, ginger*

## **Mango Juice**

*Fresh Alphonso mango juice*

## **Healthy Smoothies**

*Custom blended to your preference*

## **Detox Juices**

*Beetroot, carrot, apple and ginger*

## **Coconut Water**

*Fresh young coconut water*

## **Watermelon Juice**

*Blended with lime and mint*

## **Pomegranate Juice**

*Freshly pressed pomegranate*

## **Alternative Milks**

*Soya, almond, coconut, oat, 1L cartons*

## **Dried Fruit and Nuts**

*Premium selection of fruits and nuts*

## **Fruit Brochettes**

*Skewered seasonal fruits with dip*



**Espresso**

Single or double shot, premium Arabica

**Cappuccino**

Espresso with steamed milk and foam

**Flat White**

Double espresso with silky steamed milk

**Latte**

Espresso with steamed milk, plain or flavoured

**Arabic Coffee**

Cardamom-spiced coffee with dates

**Turkish Coffee**

Finely ground in traditional copper cezve

**Matcha Latte**

Ceremonial-grade Japanese matcha

**English Breakfast Tea**

Classic black tea blend, loose-leaf

**Earl Grey**

Premium black tea with bergamot

**Fresh Mint Tea**

Moroccan style with mint and honey

**Hot Chocolate**

Rich Belgian chocolate with cream

**Chai Latte**

Spiced tea with steamed milk

**Dom Perignon**

Vintage Champagne, benchmark of luxury

**Krug Grande Cuvee**

Multi-vintage prestige Champagne

**Cristal**

Louis Roederer prestige cuvee

**Veuve Clicquot**

Classic non-vintage Champagne

**Chateau Margaux**

First Growth Bordeaux

**Opus One**

Iconic Napa Valley Bordeaux blend

**Sassicaia**

Super Tuscan from Tenuta San Guido

**Puligny-Montrachet**

Premier Cru white Burgundy

**Whispering Angel Rose**

Chateau d Esclans Provence

**Hennessy Paradis**

Ultra-premium cognac

**Macallan 18**

Single malt Scotch, sherry oak

**Premium Spirits**

Vodka, gin, rum, tequila on request



**Caviar Service**

*Premium caviar with blini and accompaniments*

**Champagne and Wine**

*Curated list or personal bottle sourcing*

**Flower Arrangements**

*Contemporary arrangements for your aircraft*

**Fine Linen**

*Premium table linen and tablecloths*

**International Newspapers**

*120 countries, 60 languages, any title*

**Personal Shopping**

*Any item sourced, gifts and luxury goods*

**Birthday Cakes**

*Custom cakes from our in-house bakery*

**Restaurant Collection**

*Food from any restaurant worldwide*

**Special Occasions**

*Bespoke planning for celebrations*

**Tableware and Crockery**

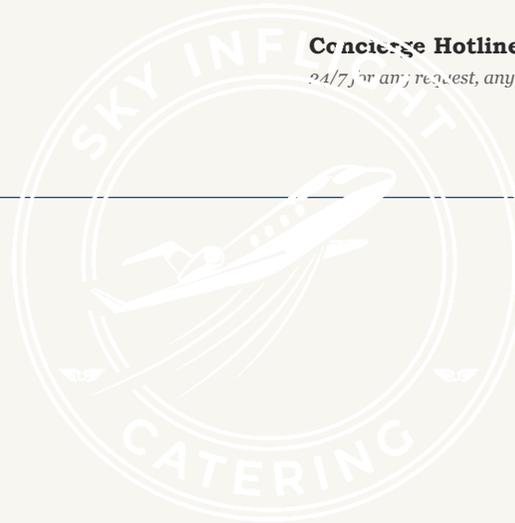
*Premium china and crystal glassware*

**Pet Catering**

*Premium pet food and treats*

**Concierge Hotline**

*24/7, for any request, anywhere*



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