

London to New York Route Menu



AIR CULINAIRE
Worldwide

*Redefining
In-flight Catering*

1700 hours Departure • 7 hrs 27 min

Pre-Board Displays – 1700 hours

French Cheese Display – Grapes, dried fruit, and crackers

Spiced Lamb Empanadas – Tagine-spiced lamb wrapped in a Lebanese pastry

Assorted Hot Hors d'Oeuvres

Dinner – 1915 hours

Take the opportunity to refresh with a hot towel before enjoying your meal

Soup

Traditional French Onion

Salad

Arugula Salad – Served with pine nuts, shaved parmesan, sun-dried tomatoes, and balsamic vinaigrette

Entree (choice of)

- **Loin of Line-Caught Cod With a Crab and Herb Topping** – Served with crushed herb new potatoes, and cheddar cheese crisps
- **Pan-Fried Lamb Cutlets** – Served with heirloom tomatoes filled with a pea and mint puree, asparagus, a leek and onion potato cake, and redcurrant jus

Dessert

Classic Individual Lemon Tart – With raspberry coulis

Snack Display Trays

Verrine Assorted Appetizers – Sarladaise, Caribbean shrimp, antipasti, crab salad, tuna with potato, smoked salmon tzatziki

Artisan Sliced Fruits – With fruit coulis, and Greek yogurt with honey

Open-faced Sandwich Display – Your choice of sandwiches

Mini Vegetable Frittatas

Assorted Cookie Tray

Local Landing – 1930 hours

Take the opportunity to refresh with a hot towel

To Order: Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com