

New York to Paris Route Menu



AIR CULINAIRE
Worldwide

*Redefining
In-flight Catering*

1700 hours Departure • 7 hrs 30 min

Pre-Board Displays – 1700 hours

French Cheese Display – Grapes, dried fruit, and crackers

Hudson Valley Pate Sampler – Trio of market-fresh pate, crostini, fig jam, and mustard

Assorted Hot Hors d'Oeuvres

Dinner – 1830 hours

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

Amuse

Mint and Cucumber Gazpacho

Starter

Smoked Salmon and Caviar

Salad

Warm Napa with Duck Confit, Bleu Cheese and Champagne Vinaigrette

Entree (choice of)

- **Filet, and Foie Gras** – With mashed red potatoes, and fig demi
- **Chicken Roulade** – With sun-dried tomatoes, chevre, mashed red potatoes, and mustard cream

Dessert

Creme Brulee

Snack Display Trays – One Hour Before Landing

Mini French Bakery – Apple turnovers, chocolate croissants, butter croissants, raisin rolls, and muffins

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

Mini Yogurt, and Granola Parfaits

Breakfast

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Assorted Cold Press Juices – Carrot apple, pineapple lime, beet orange, fennel apple romaine

American Breakfast – Three eggs scrambled, grilled bacon, and hash browns

Local Landing – 0730 hours

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