

New York to London Menu



0800 hours Departure • 7 hrs 30 min

Pre-Board Displays – 0800 hours

Mini French Bakery – Apple turnover, chocolate croissants, croissants, raisin roll, and muffins

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

Breakfast – 0845 hours

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

Assorted Cold-Pressed Juices – Carrot apple, pineapple lime, beet orange, or fennel apple romaine

English Breakfast – Omelet or scrambled eggs, grilled back bacon, grilled link sausage, farmhouse potatoes, sauteed mushrooms, and sea salt baked tomato)

Mid-Afternoon Snacks – 1100 hours

French Cheese Display – With grapes, dried fruit, and crackers

Seafood Platter – Lump crab meat in cocktail bowl, ceviche in cocktail bowl, jumbo shrimp with sauce, and mini crab cakes

Lunch – 1330 hours

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Starter

Caprese – Heritage tomato and ripped buffalo mozzarella with an aged balsamic syrup and micro leaf salad

Entree (choice of)

- **Chicken Pot Pie in Ceramic Mold**
- **Mustard Seed Roasted Beef Sandwich** – Heirloom tomato, butter, lettuce, and muffin

Sweets

Assortment of Small Macaroons

Local Landing – 1030 hours

Take the opportunity to refresh with a hot towel

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