

New York to Miami Menu

0800 hours Departure • 3 hrs



Pre-Board Displays –

Prosciutto and Melon – Mozzarella and balsamic glaze

Cheese Tasting – Triple creme, mimolette, and cherry spread

Smoked Salmon Flatbread – Cream cheese, ricotta, onion jam, capers, and lemon dill cream

Breakfast – 0845 hours

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

Cold-Pressed Juices – Cold-pressed juices produced with a masticating juicer allow for greater retention of vitamins, minerals, and enzymes, resulting in a superior product

- Carrot apple ginger
- Pineapple lime
- Apple fennel basil
- Beet orange coconut

Breakfast Entree (choice of)

- **Eggless Benedict** – Brioche, asparagus, artichoke, and oven-roasted tomato
- **Quiche and Salad** – Quiche Florentine, baby greens, and champagne vinaigrette

Snacks –

Candied Nuts – Candied hazelnuts, curried cashews, and rosemary honey filberts

Fruit Display – Seasonal fruit, fresh berries, and organic yogurt

Local Landing – 1100 hours

Take the opportunity to refresh with a hot towel

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