

# Chicago to Los Angeles Menu

08:00 hours Departure • 3 hrs 56 min



**AIR CULINAIRE**  
Worldwide®

*Redefining  
In-flight Catering<sup>SM</sup>*

## 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 –

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, organic yogurt

## Local Landing – 09:56 hours

Take the opportunity to refresh with a hot towel

**To Order:** Toll-free: (800) 247-2433 • Online: [www.airculinaireworldwide.com](http://www.airculinaireworldwide.com)