

Chicago to Miami Menu



AIR CULINAIRE
Worldwide®

*Redefining
In-flight CateringSM*

17:00 hours Departure • 2 hrs 37 min

Pre-Board Displays –

Midwestern Charcuterie Sampler – Sour cherry preserves, dried fruit, sliced apple, crostini

Wisconsin Cheese Sampler – Seasonal preserves, candied walnuts, local honey

Dinner –

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

Starter

Smoked Salmon and Caviar Tartar*

Salad

BBQ Chicken Salad - Free-range chicken, corn and black bean salsa, fried onions, mixed greens

Entree (choice of)

- **Bacon-Wrapped Rosemary Chicken** – Applewood bacon, wildflower honey jus
- **Walnut-Crusted Trout Filet** – Rushing Waters rainbow trout, braised leeks, sage butter

Dessert

The Palmer House Brownie

Apricot Glazed Walnut Brittle

Local Landing – 20:37 hours

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* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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