

Chicago to Paris Menu



AIR CULINAIRE
Worldwide®

*Redefining
In-flight CateringSM*

08:00 hours Departure • 8 hrs 47 min

Pre-Board Displays –

Fruit Display – Seasonal fruit, fresh berries, organic yogurt

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

French Bakery – Croissants, danishes, butter, preserves

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)

- **Smoked Salmon Flatbread** – Cream cheese, ricotta, onion jam, capers, lemon dill cream
- **Quiche and Salad** – Quiche Florentine, baby greens, champagne vinaigrette

Lunch –

Soup

Beer and Wisconsin Cheese Soup – Half Acre Beer Company “Over Ale” brown beer, celery-salted popcorn, with popcorn garnish

Salad

Tuna Nicoise – Yellow fin, fingerling potatoes, green beans, eggs, olives, cabernet vinaigrette

Snacks –

Candied Nuts – Candied hazelnuts, curried cashews, rosemary honey filbert

Fruit Display – Seasonal fruit, fresh berries, organic yogurt

Ploughman’s Display – Charcuterie, cheeses, whole-grain mustard, fruit chutney, pickle, Granny Smith apple and dried fruit

Local Landing – 22:47 hours

Take the opportunity to refresh with a hot towel

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