

Chicago to San Jose Menu



AIR CULINAIRE
Worldwide®

*Redefining
In-flight CateringSM*

08:00 hours Departure • 4 hrs 14 min

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 – 10:14 hours

Take the opportunity to refresh with a hot towel

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