

# Selections of Miami



**AIR CULINAIRE**  
Worldwide®

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

Available through October 2014

General Manager Marco Martinez and Executive Chef Frank Boyd invite you to try some of their favorite local creations.

## Breakfast

### Miami Eggs Benedict

Spiced chorizo and black bean hash, poached eggs, Hollandaise, Cuban toast

### Cuban Steak and Eggs

Grilled skirt steak, scrambled eggs, black beans, plantains

## Sandwiches

### Churrasco Sandwich

Grilled skirt steak, shredded fried potato, lettuce, tomato, caramelized onions, Cuban bread

### Grilled Mahi Mahi

Blackened Mahi Mahi, jicama slaw, cilantro aioli, brioche

## Soup

### Red Pepper Soup

Basil oil, parmesan crostini

### Chicken and Corn Soup

Avocado cream, crispy tortilla strips

## Salads

### Tuna Sofrito

Seared Yellow Fin, baby greens, peppers, scallions, yucca fries, black beans, citrus cilantro vinaigrette

### Red Quinoa Salad

Quinoa, cucumber, tomato, cilantro, corn, avocado, lemon-infused oil

## Snack / Appetizer Trays (Cold)

### Peruvian Style Ceviche

Red snapper, lime, onion, cilantro, sweet potato, Peruvian Choclo corn

### Causa: Puree Potato Napoleon

Yellow potatoes, white tuna, avocado, Aji Amarillo aioli, olives

## Snack / Appetizer Trays (Hot)

### Goat Cheese Croquettes

Plum marmalade, pickled celery

### Foie Gras Duo

- Pan-seared foie gras with spiced bread crumbs and guava jelly
- Foie terrine, poached and pickled apples

## Entrees

### Pan-Seared Florida Scallops

Celery root puree, caramelized fennel, lemon oil

### South Beach Mahi Mahi

Blackened Mahi, mango salsa, cilantro pesto, yucca fries

### Slow-Roasted Guava-Glazed Chicken

Jasmine rice, black beans, mojo cassava, red onion marmalade

### Braised Ribs and Gnocchi

Braised beef short ribs, russet and sweet potato gnocchi, kale, rocoto picante peppers

## Dessert

### Coconut Panna Cotta

Tropical fruit, mango coulis

### Dulce de Leche Cheesecake

Espresso chocolate sauce

**To Order:** Local: (786) 536-9228 • Toll-free: (800) 247-2433 • Online: [www.airculinaireworldwide.com](http://www.airculinaireworldwide.com)