

Selections of Tampa



AIR CULINAIRE
Worldwide®

*Redefining
In-flight CateringSM*

Available through October 2014

General Manager Randy Kukwa and Executive Chef Keith Wallace invite you to try some of their favorite local creations.

Breakfast

Bay Benedict

Gulf shrimp, tri-fold egg, English muffin, key lime Hollandaise

Cuban "Press" Sandwich

Mojo pork, sweet ham, Swiss, fried egg, buttered Cuban bread, tostones

Sandwiches

Florida Po'Boy

Shrimp or grouper, old bay slaw, spicy remoulade, ciabatta

TPA Cuban

Roasted pork, shaved sweet ham, salami, baby Swiss, pickles, house-made kettle chips

Salads

Plant City Berry Salad

Strawberries, blueberries, mango, asiago cheese, candied pecans, field greens, raspberry vinaigrette

Hangar Steak Salad

Red and yellow grape tomatoes, English cucumbers, parmesan crisps, champagne vinaigrette

Soup

Conch chowder

Grilled crostini

Cigar City Stew

Cigar City Brewing Company Maduro Brown Ale, beef, vegetables

Snack / Appetizer Trays (Cold)

Sun Coast Ceviche

Conch and bay scallops, peppers, onions, vine-ripe tomatoes, key lime and Florida orange marinade

Jumbo Lump Cocktail

Lemon and cocktail sauce

Snack / Appetizer Trays (Hot)

Blue Crab Corn Fritters

Cilantro aioli

Chicken Satay

Orange glazed free-range chicken, mango sriracha coulis

Entrees

Coriander Black Pepper Filet

Sweet potato mash, maitre d' butter

Snapper and Diver Scallops

Black jasmine rice, Thai red curry

Gulf Coast Grouper

Corn emulsion, chive potato cake

Blackberry Grilled Chicken

Free-range chicken breast, Keel & Curley Blackberry Wine reduction, Brussel sprouts, large pearl couscous

Dessert

Key Lime Cheesecake

Berry coulis, whipped cream

Toasted Coconut Cream Pie

Macadamia nut brittle

To Order: Local: (813) 449-6000 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com