

# Selections of Van Nuys

Available through October 2014



**AIR CULINAIRE**  
Worldwide®

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

General Manager Cory Lemon invites you to try some of his favorite local creations.

## Breakfast

### Chicken and Waffles

Grilled lemon herb chicken, lavender waffle, maple butter, honey, berry garnish

### Cali Crepe

Artichoke, tomato, onion, spinach, Cypress Grove chevre, carved turkey, and pesto

## Sandwiches

### Angus Beef Fajita Melt

Mixed bell peppers and onions, cheddar mornay, ciabatta

### Asian Panko-Crusted Chicken

Sesame cabbage slaw, Sriracha mayo, mint, basil, cilantro, baguette

## Salads

### Grilled Nopales Salad

Wild mushrooms, pico de gallo, romaine, charred jalapeno, queso fresco, avocado, chipotle cilantro ranch

### Butterleaf, Endive, Arugula Salad

Candied walnuts, dates, cranberries, manchego cheese, citrus wildflower honey vinaigrette

## Soup

### Cauliflower Soup

Avocado cilantro cream

### Asparagus Soup

Grated parmesan, thyme lemon-infused olive oil, toasted slivered almonds

## Snack / Appetizer Trays (Cold)

### Lump Crab Meat Salad

Mango, micro greens, crispy wonton cup

### Marinated Heirloom Tomato Salad

Cypress Grove dill chevre, crostini

## Snack / Appetizer Trays (Hot)

### Kobe Beef Sliders

Gorgonzola, garlic aioli, caramelized tequila onions

### Petite Korean Mahi Tacos

Smoked Jalapeno salsa, kimchi, avocado creme fraiche

### Arancini

Deep-fried risotto, Italian mixed cheeses, roasted heirloom tomato jam, rosemary ashes

## Entrees

### Skirt Steak

Chimichurri, tempura onion garnish, sweet potato puree

### Pan-Seared Marinated Organic Chicken "Bowl"

Grilled Chinese broccoli, sticky rice, Thai coconut curry sauce, fried egg

### Honey and Truffle Glazed Salmon

Wild rice and mushroom pilaf, baby heirloom tomato caponata

### All Natural Pork Tenderloin Adobo

Herb-roasted red potatoes, reduced adobo jus cream sauce

## Dessert

### Mini Matcha Green Tea Cakes

Orange marmalade sauce

### Strawberry Shortcake Tartine

La Piana aged Italian balsamic glaze, whipped mascarpone

### Mini Fruit Tart

French vanilla custard, Driscoll Farms organic mixed fruit and berries

**To Order:** Local: (818) 988-1414 • Toll-free: (800) 247-2433 • Online: [www.airculinaireworldwide.com](http://www.airculinaireworldwide.com)