

Your Total Experience Awaits



**AIR CULINAIRE**  
**Worldwide®**

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

**THE UNITED STATES**



"Air Culinaire Worldwide is redefining business aviation catering globally. Our commitment is to make your total experience simple and enjoyable, from ordering to delivery to dining to invoicing."



Cliff Smith, CEO

# Your global in-flight catering resource.

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please let us know if anyone in your party has a food allergy. We will do our best to accommodate any special requests and may contact you for further information.

We buy our products fresh and locally; some items have limited availability throughout the year.

In addition to the menu on the following pages, existing favorites are still available, as well as regional specialties.

Menu publication: October 2015





## Your total in-flight catering experience

What if you had an in-flight catering partner you could count on for menu options, with everything from time-tested favorites to custom specialty fare? What if that catering partner provided you with safe, carefully packaged meals using the freshest local ingredients – even at the last minute, wherever you travel? There are many variables that come into play when planning your in-flight catering; our aim is to provide you with a total experience that is simple and enjoyable.

The menu on pages 3-12 is available at all of our owned-and-operated kitchens in the United States and is just a sample of what we can offer you. On pages 13-29 of this menu, you will find regional menus written by our chefs who live and work in their markets. Selections on these menus are available at the specified points of departure. Need more options? Our executive chefs will work with you to develop customized menus to meet the unique culinary, dietary and cultural requirements of your passengers and crew. From suggestions for multi-leg international trips, to recommendations on local cuisine and regional specialties, our team will help you delight your passengers and crew.

At Air Culinaire Worldwide, we know great food is only half the story. Read the additional information on page 30 to learn how we can ensure your total in-flight catering experience is simple and enjoyable, or visit us at [www.airculinaireworldwide.com](http://www.airculinaireworldwide.com).

# Breakfast

## Cold Breakfast Display

**Bakery Display** – choice of muffins, croissants, Danish pastries, butter and preserves

**Sliced Fruit** – seasonal fruit, berries, Greek yogurt

**Smoked Salmon and Bagel** – cream cheese, capers, eggs, tomato, onion

**European Breakfast** – cheeses, salumi, sliced fruit, Greek yogurt, pastries

**Continental** – fruit, pastries, Greek yogurt

## Individual Breakfast

**Birchermüesli** – house-made with apples, served with almonds, yogurt, nutmeg, cinnamon and berries

**Greek Parfait** – vanilla Greek yogurt, berries, house-made granola

**Bagel Sandwich** – served with yogurt, berries and granola

- Black Forest ham, roasted red pepper and cheddar spread, sliced egg
- smoked turkey, Major Grey's Chutney cream cheese, sliced egg
- blueberry cream cheese, strawberries
- smoked salmon, scallion cream cheese, sliced egg, capers

## A La Carte Breakfast

**Cinnamon Roll Waffle** – pecan butter, maple syrup, fresh berries

**Banana Bread French Toast** – walnuts, fresh berries

**Spanish Tortilla** – eggs, onions, prosciutto, potatoes, tomato chutney

**Vegetable Frittata** – broccoli, smoked Gouda, mushrooms, onions, peppers

**English Breakfast** – eggs, bacon, sausage, hash brown potatoes, mushrooms, baked beans, tomato

**Mission District Burrito** – flour tortilla, eggs, rice, bacon, black beans, cheese and charred onion, served with pico de gallo and sour cream on the side

**Smart Burrito** – whole wheat tortilla, egg whites, spinach, Provolone, peppers, roasted turkey

**Congee** – white rice, sriracha, ginger chicken, scallions, cilantro, sliced egg



# Display

**Seasonal Fruit** – sliced fruit, berries, Greek yogurt

**Cheese** – assorted selection of gourmet, regional cheeses

**Antipasti** – caprese skewers, cured Italian meats and cheeses, olives, grilled vegetables

**Crudité** – seasonal vegetables with hummus and savory dip

**Sushi\*** – ten pieces per order, your choice of sashimi, maki and nigiri

**Ploughman's** – charcuterie, cheese, whole-grain mustard, chutney, pickle, apple, dried fruit, crostini

**Seafood** – lobster, shrimp, crab, scallops, cocktail sauce, remoulade, lemon

**Mezze** – hummus, tzatziki, dolmas, cured olives, marinated vegetable salad, grilled pita

**Hummus and Pita** – your choice of hummus served with olives and lemon

- traditional chickpea hummus
- olive hummus
- pesto hummus
- sun-dried tomato hummus

# Bentos

**Sushi** – sashimi, maki, nigiri, Kaiso salad, pickled ginger, soy, wasabi

**Mezze** – hummus, tzatziki, dolmas, cured olives, marinated vegetable salad, grilled pita

**Paleo** – cured meats, almonds, apple slices, cheese, dried fruit, crisp vegetables

**Ploughman's** – charcuterie, cheese, whole-grain mustard, chutney, pickle, apple, dried fruit, hearth grain roll

**Antipasti** – caprese skewers, cured Italian meats and cheese, olives, grilled vegetables

**Sandwich** – condiments, fruit, savory salad, dessert

# Bowls

**Italian** – linguine, Italian sausage, marinara, shaved Parmesan, crushed red pepper

**Chana Masala** – basmati rice, chickpeas, curry, tomato, ginger, cilantro

**Red Miso Chicken** – buckwheat noodles, mushrooms, ginger broth, egg, scallions, cilantro oil

**Toluca** – Spanish rice, black beans, pulled pork, charred corn, cilantro, smoked pepper cream



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# Sandwiches

## Finger Sandwiches

**European Flavors** – egg and mayo, beef and mustard, salmon and cream cheese

**American Flavors** – turkey and Swiss, ham and cheddar, chicken and bacon

**Mediterranean Flavors** – chicken and pesto, caprese, prosciutto and Parmesan

## The Classics

**Reuben** – rye, corned beef, Swiss, sauerkraut, thousand island dressing

**Lobster Club** – lobster salad, bacon, avocado, tomato, arugula, pesto mayo, ciabatta

**Cuban** – grilled sandwich with ham, roast pork, Swiss, pickles and mustard

**Shawarma** – flatbread, lean beef, tomatoes, lettuce, cucumber, tzatziki

**Grinder** – half baguette, deli meats, cured meats, cheese, lettuce, tomato, mayonnaise

**Po' Boy** – crispy shrimp, lettuce, tomato, pickles, Tabasco, mayonnaise

**Philly Cheese Steak** – sliced beef, sautéed onions, Provolone, hoagie roll

**Muffalata** – focaccia, ham, turkey, salami, mozzarella, Provolone, olive salad, whole-grain mustard

## Open-Faced Danish Style Sandwiches

Smoked Salmon and Herbed Chèvre

Tomato Mozzarella

Prosciutto and Parmesan

Shrimp and Roquette

Seared Tuna with Capers and Lemon



# Soups

**Beef and Barley** – horseradish cream, fresh herbs

**Lobster Bisque** – crème fraîche, chive oil

**Carrot Ginger** – crème fraîche, cilantro

**Roasted Tomato** – Parmesan crisp, sour cream, basil

**Butternut Puree** – croutons, Chèvre

**Miso Soup** – tofu, kombu, scallions

**Gazpacho** – classic tomato, sour cream, scallions



# Salads

**Baby Kale and Quinoa** – apple, grilled chicken, cranberries, apricot, Chèvre, citrus vinaigrette

**Pear and Arugula** – pear, cranberries, manchego, sugared pecans, brown sugar whole-grain mustard vinaigrette

**Niçoise** – Yellow Fin, fingerling potatoes, green beans, eggs, olives, cabernet vinaigrette

**Chef** – smoked turkey, Black Forest ham, egg, tomato, cheddar, Swiss

**Lobster Cobb** – grilled lobster, avocado, bleu cheese, tomato, charred corn, smoked bacon

**Caprese on Greens** – tomatoes, buffalo mozzarella, basil, balsamic glaze, extra-virgin olive oil

**California Garden** – chicken, apple, bacon, avocado, egg, bleu cheese, whole-grain mustard vinaigrette

**Wedge Salad** – iceberg, tomato wedges, crumbled bacon, bleu cheese wedge, black olives, croutons

**Asian Salad** – field greens, teriyaki chicken breast, green onion, almonds, julienne carrots and peppers, cucumbers, baby corn, mandarin oranges, crispy noodles



# Hot Appetizers

## Small Bites

### Mini Kebab

three per order with grilled vegetables and tzatziki

- Beef Filet
- Chicken
- Shrimp

### Satay

three per order with sweet chili sauce

- Beef
- Chicken

## Flatbreads

**Za'atar Chicken** – arugula, feta, red onion, tomato, fresh mint

**Margherita** – mozzarella, tomato, basil

**Fig and Chèvre** – port-poached fig, red onion jam, soft goat cheese, pancetta, balsamic glaze

**Vintner's** – red seedless grapes, ricotta, bleu cheese, rosemary, honey

**Zucchini** – green and yellow squash, prosciutto, red onion, ricotta, manchego, balsamic glaze

**Smoked Salmon** – cream cheese, red onion, capers, onion jam, lemon dill cream



# Cold Appetizers

## Canapés

Prosciutto-Wrapped Asparagus

Soppresata with Manchego and Fig Jam

Lobster Medallion with Crème Fraîche

Beef Roulade with Marinated Vegetables and Horseradish Cream

Smoked Salmon and Dill Cream

## Skewers

Watermelon Feta

Caprese

Prosciutto Melon

Chèvre Truffles

## Verrines

Marinated Shrimp with Garlic Remoulade

Fresh Ceviche

Prosciutto-Wrapped Melon with Balsamic Reduction

Beef with Tomato Compote

Marinated Herbed Vegetable Terrine

Dolmas with Tzatziki and Crumbled Feta



# A La Carte

## Protein and Chef's Sauce Pairing

Grilled Filet – cabernet reduction

Char Siu Pork – cilantro oil

Roasted Dry-Rubbed Pork Loin – coriander, brown sugar, apple butter

Stuffed Airline Chicken Breast – artichoke, Chèvre, red pepper, balsamic glaze

Seared Duck Breast – orange glaze

Roasted Lamb Rack – Dijon herb-crusted, minted jus

Salmon en Papillote – center cut, lemon butter

Chilean Sea Bass – pan-seared with fish veloute

Lobster Tail – broiled with clarified butter

Seared Sea Scallops – lemon beurre blanc

Seared Ahi Tuna – sesame ponzu

Grilled Colossal Shrimp – cilantro pesto

Roasted Eggplant Napoleon – vegetarian, marinara

Miso-Glazed Tofu – ginger soyu glaze



## Sauces

### Beef Sauces

Wild Mushroom Demi

Madeira / Port Demi

Béarnaise Sauce

Cabernet Reduction

Chimichurri

### Chicken Sauces

Veloute

Chasseur Mushroom Sauce

Robert White Wine, Whole-Grain Mustard

Olive Tapenade

Tomato Coulis

Fine Herb Butter

### Seafood Sauces

Beurre Citron

Shellfish Veloute

Lemon Compound Butter

Lemon Aioli

## Sides

### Starch

Quinoa

Farro with Goat Cheese

Mushroom Risotto

Cauliflower Mash

Basmati Rice / Coconut Rice

Root Vegetable Puree

Russet Roesti

Couscous

Dauphinoise Potatoes

Whipped Potatoes

Herb-Roasted Red Potatoes

Fingerling Potatoes

Baked Sweet Potatoes

House-Made Kettle Chips

### Vegetable

Roasted Brussels Sprouts

Asparagus Grilled or Steamed

Ratatouille

Sautéed Kale and Mushrooms

Vegetable Tian Fennel and Squash

Seasonal Selection

Sautéed Garlic Spinach

Squash and Zucchini Gratin

Charred Corn and Grilled Peppers



# Desserts

## Mini Offerings

- Freshly-Baked Cookies and Brownies
- Assortment of Petit Fours (three pieces)
- Assortment of Small Macarons (six pieces)
- Mini Desserts (three pieces) can include:
  - Chocolate Trio
  - Peanut Butter Cup
  - Strawberry Shortcake
  - Key Lime
  - Blueberry Parfait

## Individual Offerings

- Bread Pudding
- Chocolate Cake
- Cheesecake
- Fruit Tart
- Crème Brûlée
- Chocolate-Dipped Fruit
- Tiramisu
- Flourless Chocolate Cake
- Berries and Cream

# Beverages

## Cold Pressed Juices\*

- Carrot Apple Ginger
- Pineapple Lime
- Apple Fennel Basil
- Beet Orange Coconut
- Green Machine: apple, celery, cucumber, kale, lemon, parsley, romaine, spinach
- Lemon Spice: lemon, apple, ginger, cayenne
- Melon Ball: watermelon, cantaloupe, lime, mint

## Coolers

- Watermelon and Basil
- Minted Honeydew
- Cantaloupe Pineapple

## Power Smoothies

- Strawberry Whey
- Blueberry Chia
- Mango Lassi

\*Raw juice is highly perishable. Consume within 72 hours of the "pressed-on" date. Always refrigerate. Unpasteurized juices may contain harmful bacteria that can cause serious illness in children, the elderly and persons with weakened immune systems. Always consult a physician if you need help determining whether raw juice is appropriate for you.



# Regional Selections

To bring you the best local fare, these menus were designed to showcase ingredients, products and dishes that are indigenous to the area. Enjoy!

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## Selections of Aspen



Available through October 2016

General Manager Lauro Gonzalez and his culinary team invite you to try some of their favorite local creations.

### Breakfast

#### Blazing Star Breakfast

open-faced sandwich with smoked salmon, onion jam, dill and pepper cream cheese on toasted whole-grain served with a bircher muesli parfait with Noosa yogurt and berries

#### Prime Rib Benedict

thinly sliced Colorado prime rib, fried eggs, chipotle hollandaise, toasted English muffin, breakfast potatoes, pico de gallo

### Sandwiches

#### Grass-Fed Steak Sandwich

Avalanche Goat Cheddar, caramelized onions, arugula, root chips

#### Trout Salad Sandwich

Roaring Fork trout, lemon aioli, cucumber and roasted peppers, honey whole wheat sub, seaweed chips

### Salads

#### Roasted Chicken, Kale and Quinoa Salad

free-range herb-roasted chicken, shaved red onions, cucumber, diced watermelon, feta, pomegranate and aged balsamic vinaigrette

#### Roasted Beet and Walnut Salad

tri-color roasted beet slices, micro greens, toasted walnuts, Haystack Mountain Goat Cheese, arugula, herbed crostini, Honeyville Wildflower Honey vinaigrette, cilantro infused oil

### Soup

#### Smoked Jalapeño and Lentil Soup

pancetta, grilled pita points

#### Blonde Ale Cheese Chowder

Aspen Brewing Company Blonde Ale, leeks, Avalanche Goat Cheddar, potatoes, crumbled bacon, herbed crostini

### Snack / Appetizer Trays (Cold)

#### Blackened Ahi Tuna and Salad Trio

sashimi-style ahi, seaweed salad, daikon cucumber salad, kimchi, spicy sesame mayo and sweet soy sauce glaze, fried wontons

#### Crab Terrine

avocado, red radishes, crab meat, tangerines, micro greens, Raincoast crisps, dragon fruit vinaigrette

### Snack / Appetizer Trays (Hot)

#### Prosciutto-Wrapped Grilled Jumbo Scallop Skewers

jalapeño ranch and chipotle bbq sauce

#### Crispy Baby Back Ribs

plum sake and apple cider glaze, spicy Chinese mustard sauce

### Entrees

#### Grilled Veal Chop and Mushroom Ragout

local wild mushrooms, Haystack Mountain Creamy Chèvre polenta, grilled asparagus

#### Colorado Honey-Glazed Cornish Hens

sriracha honey glaze, cilantro jasmine rice, jicama slaw, pineapple salsa

#### Baked Sea Bass with Romesco

wilted spinach, roasted butternut squash puree, brown butter sauce

#### Colorado Lamb Kebabs

herbed couscous, figs, dates, wilted spinach, mint pesto

### Dessert

#### Palisade Peach Tart

maple cream sauce, vanilla whipped cream

#### Pineapple and Coconut Rum Bread Pudding

espresso caramel sauce, vanilla sabayon

## Selections of Boston



Available through October 2016

General Manager Tony Frechette and Executive Chef Thomas Romig invite you to try some of their favorite local creations.

### Breakfast

#### Jonnie Cakes

cornmeal cakes, maple crème fraîche, blueberry syrup

#### Corned Beef Hash Benedict

house-made corned beef, grilled English muffin, fried egg, Boston Lager hollandaise sauce

### Sandwiches

#### Knuckle Sandwich

Maine lobster, Old Bay remoulade, hoagie roll

#### New England Pot Roast Sandwich

toasted rosemary focaccia roll, braised beef, caramelized onions, whole-grain mustard spread

### Salads

#### Georges Bank Scallop, Roasted Beet and Fennel Salad

orange vinaigrette, Parmesan crisp

#### Grilled Chicken and Candied Pecan Salad

dried fruit, grape tomatoes, baby kale, lemon vinaigrette

### Soup

#### Tom's Lobster Bisque

Maine lobster, sherry, charred tomato

#### Portuguese Baby Kale Soup

kale, potato, chorizo, elbow pasta

### Snack / Appetizer Trays (Cold)

#### Tuna Carpaccio

avocado aioli, fennel and arugula salad

#### Lobster Bruschetta

Maine lobster, crostini, grape tomato, red onion, artichoke hearts, pesto

### Snack / Appetizer Trays (Hot)

#### Mini New England Crab Cakes

micro greens salad, roasted red pepper pesto

#### Maple Scallop Phyllo Tarts

seared scallop, citrus scented Chèvre mousse, caramelized fennel

### Entrees

#### Whiskey Braised Short Ribs

Bully Boy Whiskey, grilled asparagus, Boston baked beans, brown bread

#### Chicken Cacciatore

peppers, onions, tomato sauce, Linguine

#### Wasabi-Crusted Tuna

bamboo shoots, snow peas, sesame rice noodles, ponzu

#### Boston Harbor Seafood Bowl

clams, mussels, shrimp, scallops, cod, saffron broth, polenta

### Dessert

#### Boston Cream Cannoli

vanilla custard, dark chocolate

#### S'mores Whoopie Pie

cinnamon brown sugar cakes, marshmallow filling, chocolate ganache

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## Selections of Chicago

Available through October 2016



General Manager Debbi Brady and her culinary team invite you to try some of their favorite local creations.

### Breakfast

#### Traditional Irish Breakfast

eggs, Irish bacon and sausage, black and white pudding, baked beans, mushrooms, tomatoes, breakfast potatoes

#### Michigan Apple Pancakes

buttermilk pancakes, Michigan apples, Anderson's Pure Maple Syrup

### Sandwiches

#### Vienna Corned Beef Sliders

Swiss, mustard, dill pickles

#### Classic Chicago Hot Dogs

Vienna Beef Frank, Rosen's Poppy Seed Bun, mustard, onion, neon relish, tomato, cucumbers, sport peppers, celery salt (no ketchup!)

### Salads

#### Raspberry-Glazed Chicken and Wild Rice Salad

apricot, cranberry, pistachios, balsamic vinaigrette

#### Eulogia's Southwestern Stacked Salad

heirloom tomatoes, black beans, roasted corn, sour cream, guacamole, cheese

### Soup

#### Guinness Lamb Stew

Guinness braised lamb, potatoes, carrots, turnips

#### Chi-Town Chili

tenderloin tips, kidney beans, tomato, cheddar, sour cream, onion

### Snack / Appetizer Trays (Cold)

#### Red Barn Family Farms Cheese Tasting

assorted cheeses from Red Barn Family Farms, Wisconsin

#### Grilled Shrimp and Zucchini Noodle Bites

zucchini ribbons, Dijon, Parmesan, basil

### Snack / Appetizer Trays (Hot)

#### Fried Garlic Green Beans

haricot vert, panko bread crumbs, garlic, onion, spicy ranch

#### Pizza Stuffed Mini Squash

Italian sausage, mozzarella, tomato, oregano

### Entrees

#### Tullamore Dew Braised Short Ribs

Irish whiskey, brown sugar, cabbage, colcannon potatoes, butter glazed carrots

#### Graciela's Chicken Chili Rellenos

poblano peppers, shredded chicken, Monterey Jack, cilantro

#### Smoked Salmon Midwestern Corn Ravioli

sweet corn, smoked salmon, bell peppers, onion

#### Alyssa's Gluten-Free Gourmet Mac and Cheese

Gruyère, cheddar, Parmesan

### Dessert

#### Eli's Cheesecake

berry coulis, caramel, chocolate

#### Bailey's Chocolate Mousse

Bailey's Irish Cream, whipped cream

## Selections of Dallas

Available through October 2016



General Manager Davie Guynn and Executive Chef Isaias Ramirez invite you to try some of their favorite local creations.

### Breakfast

#### Dallas Breakfast

scrambled eggs, local spicy sausages skewers, Texas toast, mornay sauce

#### Texas French Toast

Frangelico whipped cream, sweet pear compote, raisins, panela sugar

### Sandwiches

#### Texas Braised Pork Belly

grilled onions, chipotle bbq sauce, buttered and toasted brioche

#### Hot Links Sandwich

grilled hot links, cheddar, bbq and ranch spread, Texas toast

### Salads

#### Tri-Color Grilled Asparagus Salad

lime Midori dressing, micro greens

#### Heirloom Salad

Dos Lunas Cumin Seed Cheddar, red onions, Valencia almonds, mango, heirloom tomatoes, raspberry ginger vinaigrette, arugula and baby spinach

### Soup

#### Root Vegetable Soup

tapioca, carrots, sweet potato, rutabaga, ginger, rosemary, sage

#### Calamari Caprese Soup

herbed crostini, mini buffalo mozzarella, baby heirloom tomatoes, fresh basil, clear tomato broth

### Snack / Appetizer Trays (Cold)

#### Crab Stuffed Avocado

fried avocado, jumbo lump crab meat salad, herb mascarpone, lime oil emulsion

#### Crab Tartar and Grilled Pineapple

pesto and kumquat sauce

### Snack / Appetizer Trays (Hot)

#### Seared Gulf Coast Scallops

sautéed leeks, wild mushrooms, annatto beurre blanc sauce

#### Poached Lobster Tail

citrus sauce, morels, herb polenta, tri-color greens, pea purée

### Entrees

#### Ancho Chili-Crusted Chicken Breast

panko, roasted chayote, applewood bacon, garlic whipped potatoes, serrano veloute

#### Seared King Salmon

local seasonal vegetables, saffron rice, lemon caper sauce, green onion, tapioca pearls

#### Stuffed Texas Veal

asparagus, feta, roasted peppers, fingerling potatoes, wild mushroom and cabernet reduction sauce

#### Bacon-Wrapped Pork Tenderloin

cheesy annatto grits, maple pecan glaze

### Dessert

#### Trio of Cake Truffles

dark and white chocolate, berry compote, peaches, whipped cream

#### Berry Napoléon

mixed berries, pine nut cream

#### Peach Cups with Wild Berries

Frangelico cream

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## Selections of Denver



Available through October 2016

General Manager Simon Rubick and his culinary team invite you to try some of their favorite local creations.

### Breakfast

#### Chorizo Burrito

grilled burrito with eggs, potatoes, cheese, Colorado chorizo

#### Boulder Granola Parfait

Boulder Berry Granola, Noosa honey yogurt, fresh berries

### Sandwiches

#### Red Bird Panini

grilled Red Bird Farms Chicken, pesto, provolone, sweet potato chips

#### Pressed Cubanado Sandwich

pulled pork and thin slices of pork loin, Swiss, pickled Colorado green chilies

### Salads

#### Olathe Sweet Corn Salad

Olathe sweet corn, red onion, arugula, southwest vinaigrette

#### Cool Kale Salad

baby kale and spinach, red cabbage, pepitas, sun-dried peaches, avocado vinaigrette

### Soup

#### Cheddar Ale Chowder

Dry Dock IPA, local cheddar, potatoes, bacon

#### Stout Beef Stew

Carbondale beef tip, Left Hand Stout, veggies, bread bowl

### Snack / Appetizer Trays (Cold)

#### Honey Smoked Salmon Canapé

Honey Smoked Fish Company Salmon, pickled fennel, crème fraiche, rye bread crostini

#### Savory Herb Cheese Cake

house-made herb cheese cake, fresh veggies, crostini

### Snack / Appetizer Trays (Hot)

#### Colorado Lamb Meatballs

spicy tomato sauce, caramelized onions, yogurt sauce

#### Arancini

risotto balls stuffed with local mozzarella and pepperoni, tomato basil sauce

### Entrees

#### Bourbon Braised Brisket

Carbondale grass-fed beef, Stranahan's Bourbon, Palisade peach glaze, roasted root vegetables, red potatoes

#### Chicken Cordon Bleu

Red Bird Farms Chicken and Grant Farms Prosciutto rolled with Gruyère cheese and panko-crust, green beans with garlic chips, rustic mashed potatoes

#### Pan-Fried Lemon Pepper Tilapia

CCI farm-raised tilapia, lightly breaded in lemon pepper panko, wilted spinach, orzo

#### Braised Lamb Shank

Boulder lamb shanks, Creekside Cabernet Franc, rosemary, braised vegetables, couscous

### Dessert

#### Toasted Banana Bread

homemade banana bread, caramelized brandy bananas, whipped cream

#### Peach Crumb Cake

Palisade peach compote, whipped cream

## Selections of Las Vegas



Available through October 2016

General Manager Steve Klise and Executive Chef Lee Stephens invite you to try some of their favorite local creations.

### Breakfast

#### Sunrise Mountains Oatmeal

buttermilk, sweet spices, dried cranberries, toasted walnuts

#### Buy-in Omelet

leek and potato omelet, turkey bacon, charred tomatoes

### Sandwiches

#### Mediterranean Turkey Burger

feta, cucumber, red onion jam, tzatziki, whole-grain bun

#### Stacked Deck

grilled salmon, heirloom tomato, green leaf lettuce, lemon aioli, grilled artisan bread

### Salads

#### Chicken and Waffle Salad

fried adobo chicken, waffle croutons, maple Dijon vinaigrette, mixed greens

#### Seared Sea Scallops and Mache

daikon radish, pickled grapes, cucumbers, carrots, creamy sesame vinaigrette

### Soup

#### White Bean and Kale Soup

chicken sausage

#### Lucky Sevens Soup

red lentil, Moroccan seven spice, sour cream, fried onions, cilantro

### Snack / Appetizer Trays (Cold)

#### Three of a Kind: Chilled Shooters

- shrimp bloody mary
- crab and green gazpacho
- mango, lime and seared tuna

#### Golden Nugget

pickled golden beet, deviled egg, smoked bacon, pickled vegetables

### Snack / Appetizer Trays (Hot)

#### Sisig Tacos

Filipino-style seared pork and chicken liver, fried egg, scallions, cilantro, crispy tortillas, lime

#### The Bonanza

stacked and skewered caprese, grilled crostini, Utah Beehive Cheese, sun-dried tomato pesto, basil, balsamic glaze

### Entrees

#### Spring Mountain Road Rice Bowl

spicy Korean beef stir fry, wilted spinach, scallions, steamed rice

#### Gold Strike

grilled jumbo shrimp over saffron cream farfalle

#### Desert Oasis Shepherd's Pie

vegetarian preparation with house-made seitan, sweet potato and Yukon Gold potato crust

#### Truffle Roasted Chicken

roasted Brussels sprouts, creamed corn, Sanders Family Port wine reduction

### Dessert

#### Encore Tart

Myer lemon tart, fresh berries

#### Breadwinner Pudding

chocolate bread pudding, Las Vegas Distillery bourbon sauce

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## Selections of London



Available through October 2016

General Manager Tom Hayes and Executive Chef Lloyd Burrell invite you to try some of their favorite local creations.

### Breakfast

#### Poached Smoked Haddock

wilted spinach, rich hollandaise sauce

#### Bacon and Eggs

grilled English bacon, Cumberland sausages, baked tomatoes, sautéed mushrooms and scrambled eggs, served with tomato and HP sauces

#### Buttermilk Pancakes

red fruit compote, vanilla cream

### Sandwiches

#### Steak Sandwich

grilled local beef steak, heirloom tomatoes, spiced mustard mayonnaise, whole wheat farmhouse bread

#### Cajun Chicken Club

avocado, sun blush tomato spread

#### Smoked Ham Sandwich

fig chutney, blue cheese, toasted sourdough

### Salads

#### Mustard and Smoked Trout

spelt, flaked almonds

#### Mediterranean Salad

melon, cucumber, mint, feta, Za'atar-spiced oil

#### Parma Ham and Grilled Peach Salad

peach chutney

### Soup

#### Lightly Spiced Butternut Squash Soup

Indian spices, toasted naan bread

#### Roasted Onion Soup

goat's cheese toasts

### Snacks

#### Coconut Shrimp

mango salsa

#### Spiced Lemon Chicken Skewers

wasabi mayonnaise

#### Sweet Potato Falafel

tahini dip

### Starters

#### Potted Lemon Salmon

melba toast and mesclun salad

#### Thai-Spiced Chicken with Glass Noodles

ginger and kecap manis

#### Pillow of Scottish Salmon

filled with crayfish mousse, served with rich lobster mayonnaise

### Entrees

#### Smokey Roasted Chicken

Cajun spices, crushed sweet maple potatoes, chimichurri

#### Moroccan-Spiced Salmon

rose spice apricot couscous and harissa mayonnaise

#### Stuffed Breast of Free Range Guinea Fowl

wild mushrooms, sautéed potatoes, snow peas

#### Pave of Duck

wilted greens, rissole potatoes, port wine glaze

### Dessert

#### Coconut Pina Colada Mousse

yuzu pearls

#### White Chocolate and Raspberry Ingot

bitter chocolate sauce

## Selections of Los Angeles



Available through October 2016

General Managers and Executive Chefs Nancy Salazar and Cory Lemon invite you to try some of their favorite local creations.

### Breakfast

#### Silver Dollar Bulgur Wheat Pancakes

fruit compote, maple syrup

#### Mexican Scramble

scrambled eggs, chorizo, pico de gallo, sweet potato hash, whole-grain muffin, cilantro, queso fresco

### Sandwiches

#### Salmon Burger

daikon slaw, cilantro kewpie mayo, arugula, brioche bun

#### Santa Fe Chicken Sandwich

Vella Cheese Company Monterey Jack, bacon, lettuce, spicy tomato aioli

### Salads

#### Crab and Avocado Salad

lump crab, mango, frisee, cilantro lime vinaigrette

#### Black Quinoa Salad

Edison Grainery Organic Black Quinoa, heirloom cherry tomatoes, English cucumber, red onion, rosemary balsamic dressing

### Soup

#### Sopa Azteca

spicy shrimp and tomato tortilla soup, sliced avocado, cilantro

#### Lebanese Lentil Soup

red lentils, diced vegetables, parsley, lemon

### Snack / Appetizer Trays (Cold)

#### Tapenade Trio with Crostini

- artichoke and lemon
- sun-dried tomato
- classic olive tapenade

#### Shrimp and Calamari Ceviche

served with mini crispy taco shells

### Snack / Appetizer Trays (Hot)

#### Tequila Lime Marinated Grilled Shrimp Skewers

mango salsa, avocado buttermilk dip

#### Ramen Sliders

garlic, ginger and lemon grass beef and pork, caramelized scallions, So Good Miso Mayo, pickled daikon and carrots, ramen noodle "buns"

#### Moo Shu Pork Tacos

Chinese 5-spice rub, slow-roasted pulled pork, cabbage slaw, sriracha, fried wonton taco shells

### Entrees

#### LA Surf & Turf

filet, shrimp, creamy polenta, sautéed asparagus and peppers, lemon beurre blanc

#### Roasted Cornish Hen

wheat berries, sautéed vegetables, maple onion confit

#### Sautéed Chilean Sea Bass

grilled asparagus, rice pilaf, orange gastrique

#### Lamb Curry

yellow curry, scallions, chilies, lavender-infused jasmine rice

#### Cashew-Crusted Tempeh

Alive and Healing Tempeh, organic black quinoa, stir-fried kale, sweet soy glaze

### Dessert

#### Mixed Berry Bread Pudding

sea salt caramel sauce

#### Meyer Lemon Cheesecake

Sqirl Jams "Snow Queen Nectarine" coulis

#### Churro Waffle

cinnamon cream cheese frosting, warm Mexican chocolate sauce

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Available through October 2016

General Manager Erick Arce and Executive Chef Salvatore Lano invite you to try some of their favorite local creations.

## Breakfast

### Oreo Pancakes

whipped cream, NY pure maple syrup, chocolate sauce

### Chicken Apple Sausage Quiche

tri-color peppers, Brie, apricot sour cream, sweet and spicy onion marmalade, mixed greens

## Sandwiches

### The Jimmy: Steak Sandwich

NY strip, arugula, local bleu cheese, tomatoes, red onion, basil, balsamic reduction

### The Soprano

ham, salami, pepperoni, soppressata, beefsteak tomatoes, provolone, grilled hoagie, balsamic, whole-grain mustard

### Atlantic Salmon Burger

red onion, green leaf lettuce, wasabi guacamole, tomato, brioche bun

## Salads

### Prosciutto, Mushroom and Asparagus Salad

crispy prosciutto, Lively Run Dairy Goat Cheese, pine nuts, mixed greens, horseradish Dijon vinaigrette

### New Jersey Blueberry and Arugula Salad

local bleu cheese, bacon, pecans, fig and cranberry chutney, wild berry vinaigrette

## Soup

### Sweet Potato Puree Soup

garlic, onion, thyme, cumin, fried scallions, cumin cream, candied bacon

### Zucchini Soup with Couscous

toasted Israeli couscous, roasted red pepper coulis, grilled flatbread, olive tapenade

## Snack / Appetizer Trays (Cold)

### Hudson Valley Duck Confit Summer Roll

carrots, scallions, tri-color peppers, rice noodle, rice paper wrapper, soy, hoisin

### Ahi Tuna Tartare Verrine

soy, lime, scallion, red pepper, black and white sesame seeds, Asian vinaigrette, wonton crisps

## Snack / Appetizer Trays (Hot)

### Crispy Mac Bites

New York State Cheddar, sriracha aioli

### Middle Eastern Lamb Pop

frenched lamb rib chops, dates, almonds, honey-rosemary yogurt, spicy tomato and onion jam

## Entrees

### NYC Surf & Turf

Simply Grazin' Center Cut Filet, shrimp, O'Brien potatoes, grilled asparagus, roasted corn, Hudson Baby Bourbon Whiskey and rosemary demi

### Sun-Dried Tomato Pesto-Crusted Chicken

Griggstown Farm Chicken, herb risotto, roasted rainbow carrots, sun-dried tomato pesto cream

### Black and White Sesame-Crusted Mahi Mahi

cilantro lime basmati rice, gingered green beans, citrus miso blanc

### Center Cut Veal Oscar

crab and potato waffle, bacon, grilled asparagus, Old Bay hollandaise, cilantro cream

## Dessert

### Raspberry and White Chocolate Mille Feuille

sweet cream, raspberry jam, puff pastry, dark, milk and white chocolate

### Fried Twinkie

raspberry sauce, chocolate sauce, chantilly cream

Available through October 2016

General Managers Saira Perez and Daniele Ceccato and Executive Chef Rossana Carranza invite you to try some of their favorite local creations.

## Breakfast

### Bay Area Breakfast Pizza

local artisan Finocchiona Grande salami, caramelized Vidalia onions, mushrooms, aged Parmesan, topped with a locally-sourced egg

### Mission Style Breakfast

petite pork chops, fried eggs, hash browns and biscuits

## Sandwiches

### Lamb Burger with Tzatziki

grilled Marin Sun Farm Lamb, cumin, dill, garlic, sun-dried tomato, feta, red onions, arugula, Kalamata olives, potato wedges

### North Beach Style Meatball Grinder

house-made marinara, mozzarella, City Baking roll, potato wedges

## Salads

### Little Saigon Beef and Rice Noodle Salad

pickled carrots and daikon, fresh herbs, sweet and sour dressing, toasted peanuts

### Grilled Chicken Salad with Spicy Greens

kale, arugula, red cabbage, baby beet greens, local queso, cotija cheese, spicy herbed vinaigrette

## Soup

### Mexican Style Albondigas Soup

Marin Sun Farms Beef meatballs, carrots, zucchini, handmade tortillas

### San Francisco Style Clam Chowder

creamy chowder, mini sourdough bread bowl

## Snack / Appetizer Trays (Cold)

### Peruvian Ceviche Shooters

mahi mahi, corn, sweet potato, cilantro, lime, plantain chips

### Salmon-Wrapped Asparagus

smoked salmon, sour cream, dill aioli, chives

### Chèvre and Strawberry Bruschetta

thyme, grilled bruschetta, balsamic reduction

## Snack / Appetizer Trays (Hot)

### Eggplant Carbonara Stack

crispy eggplant, house marinara, basil, Parmigiano Reggiano, bacon, fried egg

### Argentinian Style Empanadas

ground beef, bell peppers, olives

### Oaktown Potato Samosas

mint raita, mango chutney

## Entrees

### Chicken Kebabs with Farro

Mary's Free-range Chicken, rosemary buttermilk marinade, roasted beet salad

### Sonoma Valley Rib Eye

grilled rib eye, asparagus, gratin potatoes, Point Reyes Blue Cheese compound butter, Sonoma Valley Cabernet demi

### Linguine Pescatore

local bay scallops, mussels, calamari and shrimp, sautéed with garlic, tomato, onions and Sonoma Valley White Wine sauce, served with sourdough crostini

### Miso Glazed Tempeh and Kimchi

Aeden Country style miso, wild rice

## Dessert

### Pistachio Cheesecake and Strawberries

rose wine macerated Watsonville Sweetest Strawberries, mint crème fraîche

### Midnight Chocolate Cake

Guittard Chocolate Co. Dark Chocolate, raspberry sauce

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## Selections of Paris



Available through October 2016

Executive Chef Thierry Fournier and Sous Chef Michel Ayoul invite you to try some of their favorite local creations.

### Breakfast

#### Vitamin Breakfast (100% organic)

fresh fruit juice, cottage cheese, seasonal fruit plate, multigrain bread, honey, green tea

#### Petit Déjeuner Vitamines (100% organique)

*jus de fruit frais, fromage blanc, assiette de fruits de saison, pain multi-céréales, miel, the vert*

### Sandwiches

#### Auvergne Style

country-style dry ham, butter, bleu cheese, half baguette

#### Auvergnat

*jambon de pays, beurre, fromage bleu d'Auvergne dans une baguette*

#### Paris

butter, green laitue, tomato, Emmental cheese, half baguette

#### Paris

*beurre, salade verte, tomates, Emmental dans une baguette*

### Salads

#### North Sea Salad

smoked haddock, steam potatoes, beetroot, quail eggs, parsley, corn, lettuce, lemon-olive oil dressing

#### Salade de la Mer du Nord

*filet de haddock; pomme de terre en robe des champs, betterave, œuf de caille, salade de mâche, huile d'olive et citron*

#### Picardy Style Salad

chicory, bleu cheese, walnuts, croutons, walnut dressing

#### Salade Picarde

*endives, fromage bleu, noix, croûtons, vinaigrette à l'huile de noix.*

### Soup

#### Traditional Cream Fish Soup

fish soup from Brittany, garlic croutons, rouille sauce

#### Soupe de Poissons Bretonne

*soupe de poissons servie avec des croûtons à l'ail et sauce rouille*

### Snack / Appetizer Trays (Cold)

#### Degustation of Three Duck Liver

stuffed duck breast with duck liver, duck liver sliced on ginger bread, pan-fried duck liver on baguette, dried fruit chutney, young leaves of lettuce

#### Degustation de Trois Foie Gras

*magret de canard farci au foie gras, terrine sur pain d'épices, foie gras poêlé sur une tranche de baguette toastée, confiture de fruits secs et ses quelques feuilles de laitue*

#### French Charcuterie

Bayonne Ham, Andouille de Vire, rosette de Lyon, pig snout, slice of duck liver, baby pickles, onions and gherkins

#### Assiette de charcuterie Française

*jambon de Bayonne, Andouille de Vire, Rosette de Lyon, museau, tranche de foie gras, petits oignons et cornichons*

### Snack / Appetizer Trays (Hot)

#### Six Snails French Style

six snails served inside shell, garlic butter, baguette

#### 6 Escargots de Bourgogne

*6 escargots au beurre d'ail servis en coquille avec de la baguette*

## Selections of Paris



Available through October 2016

Executive Chef Thierry Fournier and Sous Chef Michel Ayoul invite you to try some of their favorite local creations.

### Entrees

#### Roasted Monkfish Tail

pan-fried monkfish tail, creamy saffron-mussel sauce, market baby vegetables

#### Queue de Lotte Rôtie

*queue de lotte rôtie, sauce mouclade et petits légumes*

#### Dover Sole Meunière Style

winter vegetables, lemon butter sauce

#### Sole Meunière

*sole cuisinée façon meunière avec une garniture de légumes d'hivers*

#### Brittany Lobster Armoricaire Style

flambé with cognac, light lobster broth, jasmine rice

#### Homard Breton à l'Armoricaire

*flambé au cognac, braise dans sa bisque, servi avec un riz jasmin pilaf*

#### Grilled Tuna Steak, Basque Style

red tuna steak, bell peppers piperade, roasted potatoes

#### Steak de Thon Rouge Grille Façon Basquaise

*thon grille servi avec une piperade de poivrons et pomme de terre rôtie*

#### Lamb Fillet in Herbal Crust

lamb fillet in parsley crust, house-made potatoes, rosemary and thyme sauce

#### Filet d'Agneau en Croûte d'Herbes

*filet d'agneau en croûte de persil, pomme de terre sautée, jus au thym et romarin*

#### Roasted Duck Breast with Olives

roasted duck breast mulard, wild mushrooms, olive sauce

#### Magret de Canard Roti aux Olives

*magret de canard Mulard rôti, champignons sauvages sautés, sauce aux olives*

### Dessert

#### Vanilla Crème Brûlée

traditional vanilla crème brûlée, crusted with brown sugar

#### Crème Brûlée à la Vanille

*crème brûlée à la vanille bourbon et sucre de canne*

#### South of France Pastries

Tropeziennne, Basque cake, cannellé

#### Sélection de Pâtisseries du Sud de la France

*Tropéziennne, gâteau basque, cannellé de bordeaux*

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## Selections of Seattle

Available through October 2016



General Manager Carlos Alfaro and his culinary team invite you to try some of their favorite local creations.

### Breakfast

#### North West Caffeinated Berry Parfait

Ellenos Real Greek Yogurt, coffee berries, biscotti

#### Northwest Smoked Salmon Frittata

Beecher Flagship Aged Cheddar, peppered crème fraîche

### Sandwiches

#### Puget Sound Hot Smoked Salmon and Boursin

asiago and Boursin spread, arugula, toasted focaccia

#### Jet City Pulled Pork Sandwich

Macrina Bakery Brioche Bun, Washington apple slaw

### Salads

#### Panzanella and Cured Meat

Tuscan grilled bread, mozzarella, tomatoes, Arcadian greens, balsamic vinaigrette

#### Cajun Shrimp Salad

grilled corn, marinated tomatoes, mixed greens, citrus vinaigrette

### Soup

#### Chilled English Pea Soup

Dungeness crab, sliced radish, crème fraîche

#### Charred Tomato Soup

sour cream, bacon lardons, Parmesan tuille

### Snack / Appetizer Trays (Cold)

#### Washington Cheese Tasting

dried fruit, stone-ground mustard, Anna's Honey, grilled crostini

#### Northwest Salumi Display

fig jam, dried fruit, stone-ground mustard, grilled crostini

### Snack / Appetizer Trays (Hot)

#### Rainmaker's Flatbread

beer-poached Uli's Kielbasa, grilled Walla Walla onions, roasted garlic cream cheese, parsley

#### BLT Sliders

mini burgers, candied bacon, heirloom tomatoes, arugula, Skillet's Bacon Jam aioli, brioche

### Entrees

#### Coffee-Crusted Filet and Garlic Frites

Vivace Espresso rubbed filet, grilled asparagus, brown butter demi

#### Honey-Roasted Draper Valley Chicken

Anna's Blackberry Honey, sautéed kale, herb-roasted mashed sweet potatoes

#### Dungeness Crab Cakes

jasmine rice, sweet chili lime sauce, jicama slaw

#### Miso Glazed Salmon

Copper River Salmon, wild rice, wilted spinach, warm sesame and ponzu gastrique

#### Apple Cider Grilled Pork Chop

Washington apple compote, green beans, cauliflower puree, stone-ground mustard cream

### Dessert

#### Warm Apple Crumble

Fran's Caramel Sauce, vanilla cream

#### S'mores Bread Pudding

sea salt, graham cracker, crumbled chocolate, marshmallow fluff

## Selections of South Florida

Available through October 2016



General Managers Omar Martinez and Marco Martinez invite you to try some of their favorite local creations.

### Breakfast

#### Loxahatchee Breakfast

smoked salmon, toasted bagel, sweet guava paste, cream cheese, fried capers, sliced egg, Bermuda onion

#### Orange County French Toast

Grand Marnier cream cheese stuffed French toast, orange compote, berries, whipped cream

### Sandwiches

#### PBI Cubano

grilled marinated pork loin, shaved ham, Winter Park Dairy Baby Swiss, pickles, mustard, Cuban bread, black bean mango salsa, yucca fries

#### Grilled Marinated Portobello

roasted peppers, mozzarella, basil, capers, spinach, balsamic vinaigrette, toasted garlic-rubbed brioche

#### Grilled Chicken Caprese

sliced tomatoes, mozzarella, basil, wild greens, lemon basil aioli, tomato focaccia

#### Montego Smoked Brisket

pineapple jerk bbq sauce, onion straws, grilled pineapple, garlic-rubbed brioche

### Salads

#### Grilled Shrimp and Red Quinoa Salad

steamed quinoa, grilled garden vegetables, avocado, citrus vinaigrette

#### Seared Ahi Salad

orange supremes, toasted sesame seeds, red peppers, carrots, cucumbers, tomatoes, scallions, field greens, sesame ginger vinaigrette

### Soup

#### Chicken Tortilla Soup

fire-roasted corn, cilantro, chipotle cream

#### Key West Gazpacho

classic gazpacho with seared scallops and crab claws

### Snack / Appetizer Trays (Cold)

#### Bahama Tuna Club Sliders

seared ahi, tomatoes, bacon, lemon garlic aioli, arugula, mini brioche

#### Okeechobee Crab Dip

key lime, lump crab, scallions, cream cheese dip, crostini, petite crudité

#### Mojito Ceviche

red snapper, shrimp, mango, lime, cilantro

### Snack / Appetizer Trays (Hot)

#### Beef Saltenas

Bolivian style meat pies

#### Coconut Shrimp

toasted coconut, sweet chili dipping sauce

### Entrees

#### Slow-Roasted Guava-Glazed Chicken

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

#### South Beach Mahi Mahi

blackened mahi, mango salsa, cilantro pesto, yucca fries

#### Flagler Surf and Turf

Cajun spice dusted grilled NY strip, garlic shrimp, blond etouffe, Lyonnaise potatoes, grilled asparagus

#### Duroc Pork Chop

mustard cream sauce, sweet potato puree, roasted Brussels sprouts

### Dessert

#### Banana Cream Pie

toasted coconut flakes

#### Tres Leches Cake

traditional butter cake soaked in evaporated milk, condensed milk and heavy cream

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## Selections of Tampa

Available through October 2016

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

### Breakfast

#### Ybor City Benny

mojo pork, fried egg, tobacco onions, dill hollandaise, aged Swiss, Cuban bread

#### Serrano Ham and Egg on Multigrain

scrambled egg, grilled asparagus, romas, garlic and roasted tomato aioli

#### Buccaneer Breakfast Sandwich

turkey bacon, egg whites, hummus, spinach, thinly-sliced yellow squash, Vermont cheddar, multi-grain bagel thin

### Sandwiches

#### Tampa Bay Snapper Roll

grilled gulf snapper, watercress, arugula, red onion vinaigrette, citrus garlic aioli, tomatoes, pretzel roll, house-made kettle chips

#### TPA Cuban

roasted pork, shaved sweet ham, salami, baby Swiss, pickles, Cuban sauce, pressed Cuban bread, house-made kettle chips

### Salads

#### Fiesta Steak Salad

Strickland Ranch Sirloin, romaine, avocado, black beans, corn, red pepper, Monterey Jack, cilantro, tortilla strips, cilantro lime vinaigrette

#### Seafood Cobb

mixed greens, gulf coast shrimp, crab, mango, bacon, avocado, chopped eggs, gorgonzola, toasted walnuts, citrus vinaigrette

#### Chai Thai Teriyaki Pork Salad

pan-seared pork tenderloin, Chai Thai sauce, romaine and baby green mix, oranges, tri-color peppers, toasted almonds, scallions, crispy noodles, sesame ginger dressing

### Soup

#### Florida Lobster Corn Chowder

sweet corn, lobster, cream

#### Keith's Chicken Lemongrass Soup

ginger, cremini mushrooms, cilantro, scallions

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## Selections of Washington, D.C.

Available through October 2016

General Manager Robert "Scott" Boger and Executive Chef Seth Connolly invite you to try some of their favorite local creations.

### Breakfast

#### Cinnamon Swirl French Toast

thick-cut bacon, whipped butter, candied pecans

#### Spinach and Wild Mushroom Omelet

McDowell's Mushrooms, hash browns

#### Country Ham Benedict

fried egg, hollandaise and Virginia country ham over Applewood bacon hash

### Sandwiches

#### House-Made Veggie Burger

vegan veggie burger, red onion jam, sweet potato chips

#### Maryland Crab Cake Sandwich

brioche roll, butter lettuce, heirloom tomato, spicy remoulade

### Salads

#### Roasted Chicken and Root Vegetable Salad

Day Spring Farm Chicken, Chèvre truffles, field greens, raspberry vinaigrette

#### Steak Salad with Quinoa

Bay Haven Farms Sirloin, feta, cucumbers, tomatoes, arugula

### Soup

#### Turkey Chowder

Day Spring Farm Turkey, turkey bacon crumbles

#### Senate Bean Soup with Kale

navy beans, ham hock

### Snack / Appetizer Trays (Cold)

#### Seared Ahi Tuna

toasted black and white sesame seeds, wasabi kewpie, sesame crisps

#### Capital Eggs

deviled eggs with candied bacon and chives

### Snack / Appetizer Trays (Hot)

#### Crab Bites

roasted red pepper remoulade

#### Wild Mushroom and Caramelized Onion Flatbread

thyme and Parmesan

### Entrees

#### Pancetta-Wrapped Shrimp with Linguine

basil marinara

#### Grilled Chesapeake Rockfish

herbed potatoes, sautéed vegetables, fresh seasonal salsa

#### Seared Bay Haven Farms Beef Tenderloin

Bordeaux wine reduction, grilled portabella mushroom, potato cake

#### Cider-Glazed Pork Chop with Apple Demi

Lee's Orchard Cider, mashed sweet potatoes, sautéed spinach with garlic

### Dessert

#### Colonial Williamsburg Lemon Chess Pie

fresh whipped cream

#### Goat Cheese and Honey Cheesecake

berries, whipped cream

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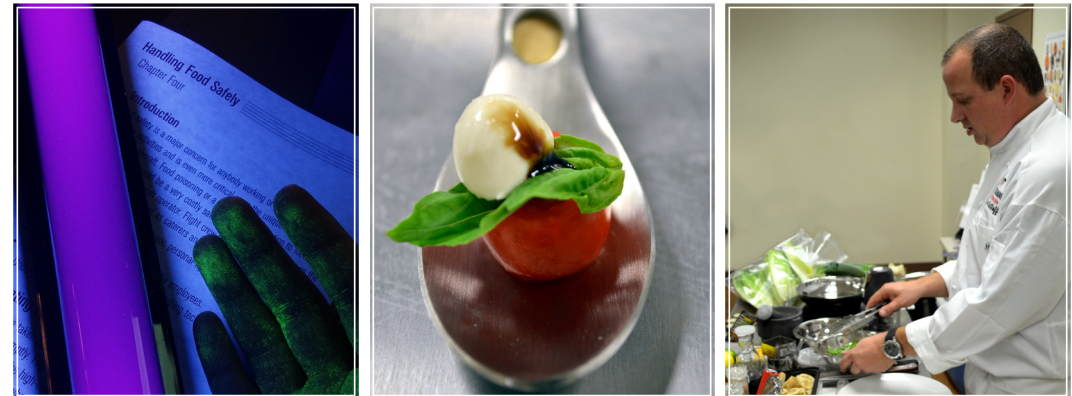


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