

# Selections of Northern California: Bay Area



**AIR CULINAIRE**  
Worldwide®

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

Available through October 2016

General Managers Jean Louis Brocardi 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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**To Order:** San Francisco: (650) 794-0980 • San Jose: (408) 200-7170 • Toll-free: (800) 247-2433 • Online: [www.airculinaireworldwide.com](http://www.airculinaireworldwide.com)