



REGIONAL MENUS
2017-2018



Selections of Boston

Available through June 2018



Breakfast

The Cape Codder

pan-fried crab cakes, fried egg, béarnaise sauce and Yukon Gold hash browns

The Newbury

lobster, grilled asparagus, dill-chevre omelet and potato croquettes

Sandwiches

Knuckle Sandwich

Maine lobster and Old Bay remoulade on a hoagie roll

Ahi BLT

lemon-dill aioli, lettuce, tomato and applewood-smoked bacon on multi-grain ciabatta

Salads

Georges Bank Salad

scallops, roasted beets, fennel and greens with orange vinaigrette and parmesan crisp

Asian Steak Lo Mein Salad

Asian beef and vegetables, Mandarin oranges, edamame, sesame-chilled noodles, field greens, crispy wonton strips and sesame-ginger dressing

Soup

Tom's Lobster Bisque

Maine lobster, sherry and charred tomato

Sweet Potato Maple Bacon Bisque

sweet potato, applewood-smoked bacon and Vermont maple syrup

Snack / Appetizer Trays (Cold)

Ahi Freedom Shooters

ahi tuna, tomato, scallion, wasabi cream and candied ginger

Lobster Bruschetta

Maine lobster, crostini, grape tomatoes, red onion, artichoke hearts and pesto

Snack / Appetizer Trays (Hot)

Mini New England Crab Cakes

micro-greens salad, roasted red pepper pesto

Maple Scallop Phyllo Tarts

seared scallops, citrus-scented chevre mousse, caramelized fennel

Entrees

Whiskey-Braised Short Ribs

Bully Boy whisky, grilled asparagus, Boston baked beans and brown bread

Chicken Saltimbocca

marsala mushroom-sage sauce, grilled asparagus and risotto

Grilled Block Island Swordfish

roasted corn on the cob and citrus-scented tarragon couscous with lemon caper butter

Boston Harbor Seafood Bowl

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

Dessert

Boston Cream Cannoli

vanilla custard and dark chocolate

S'mores Whoopie Pie

cinnamon brown sugar cakes, marshmallow filling and chocolate ganache

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Selections of Chicago

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Breakfast

Farmers' Market Quiche

zucchini, corn, tomato and cheddar cheese

Lincoln Waffles

bacon, brown sugar, pecans and whipped cream

Sandwiches

Pepper-Crusted Beef Tenderloin

avocado and tomato relish, provolone cheese, horseradish aioli and garlic bread

Cook County Grilled Cheese

fresh mozzarella, cream cheese, corn and ham

Salads

Millennium Salad

quinoa, Brussels sprouts, cranberries, pecans and citrus vinaigrette

Steak and Potato Salad

spinach, heirloom tomato, hard-boiled egg and onion straws

Soup

Windy City Soup

oxtail, chicken, cabbage, carrots, potatoes, peas, beans, corn and tomatoes

Navy Pier Soup

beans, shallots, celery and smoked ham

Snack / Appetizer Trays (Cold)

Beet Tartare

ricotta cheese, balsamic vinegar, Dijon mustard and scallions

Lobster Avocado Shooter

cilantro, lime and shallots

Snack / Appetizer Trays (Hot)

Sweet and Savory Brie Tart

apple, dates, walnuts and apricot

Chicago Soufflé

cauliflower, parmesan, Boursin cheese and brown butter

Entrees

BBQ-Braised Short Ribs

baked potato casserole and roasted Brussels sprouts

Shelby County Fried Chicken

mashed potatoes with country gravy and slow-roasted bacon green beans

Roasted Lake Michigan Trout

lemon, garlic, fingerling potatoes, Parmesan tomato and lemon butter sauce

Slow-Roasted Pork Loin

caramelized apples and cheddar-whipped potatoes

Dessert

Chocolate Banana Bread Pudding

baguette and vanilla

Velvet Mousse

Tootsie Roll®, whipped topping and condensed milk

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Selections of Colorado

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Breakfast

The Mountaineer

steel-cut oats, roasted figs, coconut milk and hazelnuts

Snowmass Frittata

micro-greens, asparagus, spinach, sun-dried tomato and crème fraîche drizzle

Sandwiches

Highland Hoagie

local bison sausage, roasted trio peppers, whole-grain mustard and sweet potato crisp

Banh Mi

bacon, grilled pork tenderloin, sliced cucumbers, pickled vegetables, mint and lemongrass; served on a toasted baguette with sliced jalapeños and house-made sambal dressing

Salads

Vietnamese Rice Noodle Salad

romaine lettuce, vermicelli noodles, mint, cilantro, onion, jicama, carrots, cabbage, egg rolls, crushed peanuts, fried shallots and Asian dressing

Rocky Apple Salad

arugula, mixed greens, Maytag blue cheese, dried cranberries, apples and candied pecans

Soup

Littleton Chili

ground bison, red chili spices, kidney beans and garnish

Fireside Soup

spicy Italian sausage, potato and kale

Snack / Appetizer Trays (Cold)

Ski Slope Sliders

thin-sliced filet mignon with horseradish, arugula and blue cheese

Aspen Hunter Platter

variety of local meat and cheese

Snack / Appetizer Trays (Hot)

Trail Ridge Tortilla

Spanish tortilla with chili de arbol sauce

Lamb Chop Lollipops

marinated rack of lamb chops with rosemary-mustard dipping sauce

Entrees

Colorado Flat Iron Steak

Spanish rice, roasted corn, chili soy sauce and pico de gallo

Avalanche Chicken

sautéed spinach, shallots, garlic, lemon zest, sun-dried tomatoes, olive oil, asiago Cabra-Blanca Avalanche cheese, pine nuts and euro parsley butter served in a bowl

Pan-Roasted Rocky Mountain Trout

sautéed asparagus, lemon herb rice pilaf, sun-dried tomato chutney, lemon butter sauce

Brick Cornish-Game Hen

Avalanche goat cheddar, cauliflower au gratin, red quinoa, sautéed kale, roasted shallots and pan gravy

Dessert

Warm Strawberry Jam Shortcake

pound cake, mint and berry topping

Apple-Cinnamon Puff Tart

puff pastry, apricot jam, crème anglaise, caramel and mint

To Order: Aspen: (970) 920-3377 • Denver: (303) 662-9335 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com



Breakfast

Egg White and Smoked Salmon Sandwich

queso fresco, caper cream cheese and shaved red onion on brioche

Beef and Egg Naan Burrito

sirloin, smoked cheddar, purple onions and potato coins

Sandwiches

Cattle Drive Caesar Club

sirloin steak, lettuce, beefsteak tomato, Parmesan cheese on baguette; served with house-made potato chips

Grilled Tofu and Veggies Sandwich

sautéed bell peppers, portabella mushrooms and onions on a telera bun

Salads

Trinity Salad

micro-greens, Gulf Coast seafood and spicy papaya dressing

Roasted Chicken and Mango Salad

papaya, guava dressing

Soup

DeSoto Bean Bowl

white bean soup with crispy pancetta

Texan Potato Soup

sweet potato with cilantro crème garnish

Snack / Appetizer Trays (Cold)

Dallas Nasher

shrimp avocado on crostini, roast beef with blue cheese and prosciutto roll-up

Meadows Medley

artichoke bottoms with crab meat, curry chicken on endive leaves and eggplant veggie roll-ups

Snack / Appetizer Trays (Hot)

Star of Texas Sampler

cheese and smoked salmon with mini baked potatoes, three-cheese crostini and mini chicken Wellington

Cowboy Trio

dragon shrimp, pecan chicken tenders and bacon-wrapped chicken

Entrees

Grass-Fed Black Angus Jumbo Beef Skewers

mushroom risotto, grilled vegetables and port wine reduction

Garland Chicken

chicken stuffed with crab and pineapple, glazed tri-color carrots, almond-saffron rice and roasted yellow bell pepper

Honey-Ginger Blackened Salmon

green onions, basmati rice and sautéed spinach

Lone Star Lamb Chops

goat cheese mashed potatoes, sautéed baby vegetables and Texas cabernet reduction sauce

Dessert

Chocolate Croquant

chocolate petit four, berries and peach slice

Southern Crème Brûlée

topped with Monin whipped cream

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Selections of Las Vegas

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Breakfast

Sunrise Mountains Oatmeal

buttermilk, sweet spices, dried cranberries and toasted walnuts

Poker Face

hash brown waffle with chicken sausage and chive sour cream

Sandwiches

Mediterranean Turkey Burger

feta, cucumber, harissa jam and tzatziki sauce on a whole-grain bun

Salmon Club

lettuce, tomato and bacon on a toasted bun

Salads

Paradise Salad

blackened chicken, roquette, spicy sprouts, carrots, tomatoes and blue cheese with ranch jalapeño dressing

Ahi Poke Salad

romaine, red onion, cucumber, carrot and coconut lime dressing over Napa cabbage

Soup

White Bean and Kale Soup

chicken sausage

Sopa de Nevada with Chicken

vermicelli pasta and tomatoes

Snack / Appetizer Trays (Cold)

Three of a Kind: Chilled Shooters

shrimp bloody Mary, crab and green gazpacho, mango, lime and seared tuna

The Showstopper

wasabi deviled eggs

Snack / Appetizer Trays (Hot)

The Bonanza

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

Aloha Las Vegas

sushi rice, grilled spam musubi, sliced grilled pineapple, teriyaki glaze and seaweed garnish

Entrees

Aces Wild Bowl

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

Truffle-Roasted Chicken

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

Filipino Paella

clams, squid, scallops, shrimp, rice, spicy longganisa, saffron, peppers, green peas and onions

Desert Oasis Shepherd's Pie

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

Dessert

Encore Tart

Meyer lemon tart and fresh berries

The Cashed-In

flourless chocolate cake

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Selections of London

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Breakfast

Poached Smoked Haddock

wilted spinach and rich hollandaise sauce

Bacon and Eggs

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

Buttermilk Pancakes

red fruit compote and vanilla cream

Sandwiches

Steak Sandwich

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

Cajun Chicken Club

avocado and sun-blush tomato spread

Smoked Ham Sandwich

fig chutney, blue cheese and toasted sourdough

Salads

Mustard and Smoked Trout

spelt and flaked almonds

Mediterranean Salad

melon, cucumber, mint and feta za'atar-spiced oil

Parma Ham and Grilled Peach Salad

peach chutney

Soup

Lightly-Spiced Butternut Squash Soup

Indian spices and 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 and chimichurri

Moroccan Spiced Salmon

rose spice apricot couscous and harissa mayonnaise

Stuffed Breast of Free Range Guinea Fowl

wild mushrooms, sautéed potatoes and snow peas

Pave of Duck

wilted greens, rissole potatoes and port wine glaze

Dessert

Coconut Pina Colada Mousse

yuzu pearls

White Chocolate and Raspberry Ingot

bitter chocolate sauce

To order: Tel: +44 (0) 1582 417475 • Fax: +44 (0) 1582 456675 • E-mail: london@airculinaire.com

Breakfast

Croque Hills

sourdough bread, unsalted butter, Romano cheese, gruyere, nutmeg, Black Forest ham and organic eggs

Mini Tokyo

quinoa, rice, kale, kimchi, eggs, avocado, rice vinegar and sesame oil

Sandwiches

El Padrino

Genoa salami, prosciutto, mortadella, capicola, ham and provolone cheese topped with bib lettuce, onions pickles, tomato and fresh Dijon aioli on rustic bread

Santa Monica Sandwich

hand-cut pastrami, fresh coleslaw, Swiss cheese and Russian dressing

Salads

Crab and Avocado Salad

lump crab, mango, frisee and cilantro-lime vinaigrette

Black Quinoa Salad

Edison Grainery organic black quinoa, heirloom cherry tomatoes, English cucumber, red onion and rosemary balsamic dressing

Soup

Black Bean Chipotle Soup

onion, chopped garlic, chipotle pepper in adobo sauce, jalapeño peppers, carrots, celery, tomatoes, vegetable stock, lime and black beans

Zuppa Rodeo

ground sausage, crushed red pepper flakes, bacon, onion, garlic, chicken broth, baby potatoes, heavy cream and spinach

Snack / Appetizer Trays (Cold)

Sunset Tuna

sesame-seared ahi tuna with cucumber, scallion and sriracha mayonnaise

Dodger Bites

mini heirloom tomatoes stuffed with pesto goat cheese

Venice Bruschetta

portobello mushroom and bruschetta toasts

Snack / Appetizer Trays (Hot)

L.A. Poppers

jalapeño popper crab cakes

Buffalo Chicken Bites

individual buffalo chicken cheese dips in mini bread bowls

Entrees

Melrose Steak

filet mignon, minced caramelized shallots, disk of compote butter, Brussels sprouts and herb fingerling potatoes

Hollywood Hills Chicken

roasted chicken in garlic sauce with rice pilaf, lemon-roasted carrots and green beans

Pacific Paradise

sea bass, roasted potatoes, chorizo, fennel, onion and tomato

Dessert

Baked Apple Tart

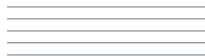
pecan topping

Triple Chocolate Lover's Cheesecake

Oreo® cookie crust and chocolate ganache

To Order: Long Beach: (562) 938-1580 • Van Nuys: (818) 988-1414 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com

Selections of New York / New Jersey



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Breakfast

Valley Pancakes

Hudson Valley bourbon whiskey, New York maple syrup and toasted coconut

Ellis Island Frittata

artichoke, red peppers, grilled asparagus, fried tomatillo and crab hollandaise

Sandwiches

The Jimmy

New York strip, arugula, local blue cheese, tomatoes, red onion, basil and balsamic reduction

The Soprano

ham, salami, pepperoni, soppressata, beefsteak tomatoes, provolone and balsamic grain mustard on a grilled hoagie roll

Salads

Garden State Roasted Veggie Salad

tri-color cauliflower, peppers, carrots, Marcona almonds, hearts of palm, mango stilton cheese and balsamic vinaigrette

Toasted Couscous Salad

arugula, watermelon, mint, fried goat cheese and berry vinaigrette

Soup

Boardwalk Soup

roasted Brussels sprouts, chickpeas, cream, fresh thyme, smoked duck garnish and grilled bread

Spicy Thai Soup

chicken, coconut, shrimp, ginger, lemongrass, mushroom, lime, basil, cilantro and spice

Snack / Appetizer Trays (Cold)

Northeast Gravlox

house-cured bourbon gravlox, cucumbers, spicy pickled eggs, fig and apple compote, grain mustard and honey-yogurt sauce; served with bagel chips

Cape May Bruschetta

jumbo lump crab, mango, grapes, jalapeño, pistachio, scallion, cilantro, mint, radish and grilled lime on a toasted baguette

Snack / Appetizer Trays (Hot)

Black Angus and Foie Sliders

Guinness cheese, fig jam, red onion confit and green leaf served on sesame brioche

Don Pedro Tacos

shrimp and lobster with chorizo, red onion, cilantro, lime, corn tortilla and special sauce

Entrees

Stuffed Center-Cut Tomahawk Veal Chop

fresh mozzarella, prosciutto, basil, bacon wrap, balsamic demi-glaze, pesto risotto and grilled asparagus

Chicken and Wild Mushroom Marsala

Griggstown French chicken breast, wild mushroom, bacon lardons, thyme, demi-glaze and roasted baby carrots served with garlic fettuccine

Seashore Pasta

tri-color pasta, shrimp, scallops and jumbo lump crab in a lobster scallion cream sauce

Braised Lamb Shank

red wine demi, mirepoix, truffle extra-virgin olive oil and mashed potatoes

Dessert

Tri-State Neapolitan

chocolate, strawberry and vanilla mousse, graham cracker and brownie crumbles with house-made biscotti cookie

Chocolate Zeppoles

sweet ricotta, salted caramel dip and powdered sugar

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Selections of Northern California: Bay Area



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Breakfast

Cali Continental

grilled brie, breakfast bread, orange juice, salumi and yogurt parfait

Hass Omelet

bacon, jack cheese, pico de gallo and avocado sour cream

Sandwiches

Golden Gate

candied bacon, roasted turkey, avocado, garlic aioli, mixed greens, and Roma tomato on French baguette

Pulled Pork and Slaw

Slow-roasted pulled pork, mango barbecue sauce, cilantro coleslaw, pickled red onions and chipotle mayo on sourdough roll

Salads

Pier 39 Salad

black beans, chicken, corn, tomatoes and vegetables with chipotle lime dressing

Strawberry Chevre Salad

blueberries, candied pecans, strawberries, goat cheese and champagne vinaigrette

Soup

Napa Bisque

roasted red pepper and smoked gouda

Chicken Tortilla Soup

black beans, corn, cilantro, tortilla and chicken

Snack / Appetizer Trays (Cold)

Salumi Platter

variety of cheese, dried fruit and salami

Caprese Salad Tray

fresh mozzarella, basil, Roma tomato and balsamic glaze

Snack / Appetizer Trays (Hot)

Artichoke Spinach Dip

asiago cheese, garlic and crostini

Barbeque Chicken Flatbread

barbeque sauce, cilantro, shaved red onion, chicken and bacon on naan bread

Entrees

Seared Filet of Beef

potato gnocchi, olive oil, stilton butter, bacon and onion Brussels sprouts

Chicken and Crab Oscar

sautéed chicken, lump crab, asparagus, sun-dried tomato and hollandaise

Togarashi Seared Ahi Tuna

jasmine rice, wasabi and lemon soy dressing

Country Grilled Pork Chop

smoked bacon and shallot asparagus, potatoes au gratin and mushroom mustard topping

Dessert

Creamy Amaretto Cheesecake

toasted almonds and strawberry garnish

Lemon Tart

lemon curd and berry garnish

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



Available through June 2018

Breakfast

Vitamin Breakfast (100% organic)

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

Petit Déjeuner Vitamines (100% organique)

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

Sandwiches

Auvergne Style

country-style dry ham, butter, blue cheese and half baguette

Auvergnat

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

Paris

butter, green lettuce, tomato, Emmental cheese and 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 and 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, blue cheese, walnuts, croutons and 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 and 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 and 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 and baguette

6 Escargots de Bourgogne

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

To Order: Tel: +33 (0) 1 74 37 10 40 • Fax: +33 (0) 1 74 37 10 42 • E-mail: paris@airculinaire.com

Entrees

Roasted Monkfish Tail

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

Queue de Lotte Rôtie

queue de lotte rôtie, sauce mouclade et petits légumes

Dover Sole Meunière Style

winter vegetables and lemon butter sauce

Sole Meunière

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

Brittany Lobster Armoricaine Style

flambé with cognac, light lobster broth and jasmine rice

Homard Breton a l'Armoricaine

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

Grilled Tuna Steak, Basque Style

red tuna steak, bell peppers piperade and 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 and olive sauce

Magret de Canard Roti aux Olives

magret de canard Mulard rôti, champignons sauvages sautes, sauce aux olives

Dessert

Vanilla Crème Brulée

traditional vanilla creme brulee crusted with brown sugar

Crème Brulée a la Vanille

crème brulée a la vanille bourbon et sucre de canne

South of France Pastries

Tropeziennne, Basque cake and cannelé

Sélection de Pâtisseries du Sud de la France

Tropéziennne, gâteau basque, cannelé de bordeaux

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Selections of San Diego

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Breakfast

Tortilla de Huevos

eggs, crema, shredded cheddar cheese, sautéed poblano peppers and onion;
served with salsa and fried Yukon-gold potatoes

Blueberry and Lemon Custard Pancakes

served with vanilla-honey whipped cream, bacon and maple syrup

Sandwiches

Pacific Beach Club

grilled salmon, spring mix salad, tomato, bacon and chipotle aioli

Cali Fish Tacos

avocado cream, spicy salsa, cabbage, cilantro, lime and grilled mahi

Salads

Going Green Salad

field greens, blue cheese, pears, pecans, tomatoes, cranberries and
cucumbers

Cucumber Shrimp Salad

field greens, grape tomatoes, shaved onions and lemon vinaigrette

Soup

Pineapple Gazpacho

bell pepper, onion, cucumber, daikon, garlic, cilantro and lime

Southwest Chicken Tortilla Soup

chicken and spicy vegetables; served with Cotija cheese and sour cream

Snack / Appetizer Trays (Cold)

SoCal Bites

asparagus wrapped in prosciutto and served with garlic cream cheese

Seaport Crepes

smoked salmon, cream cheese, cucumber slices, lemon and dill

Snack / Appetizer Trays (Hot)

Baja Coconut Shrimp

toasted coconut and sweet chili dipping sauce

La Jolla Poppers

tempura jalapeño poppers stuffed with crab and cream cheese; served with
sweet chili sauce

Entrees

Mount Soledad

skillet-seared beef tenderloin medallions, spicy peppercorn sauce,
herb-roasted potatoes and fresh vegetables

Balboa Chicken

prosciutto and fontina-stuffed chicken; served with mushroom risotto and
asiago cream sauce

Grilled Lamb Chops

served with California ratatouille, herbed potato au gratin and minted
jalapeño sauce

Mojo King Salmon

cooked medium; served with fresh lime wedges, grilled vegetables, Spanish
rice and cilantro jalapeño tartar sauce

Dessert

Cappuccino Mousse

whipped cream and cocoa nibs served in a chocolate cup

Panna Cotta

strawberry coulis, macerated strawberries and mint

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Selections of Seattle

Available through June 2018



Breakfast

Northwestern Scramble

smoked salmon, scallions, goat cheese and honey butter

Farmer Berry Muesli

walnuts, mixed berries, milk and Greek yogurt

Sandwiches

Open-Faced Roasted Chipotle Chicken Sandwich

charred peppers and chipotle pepper aioli served on crostini-toasted focaccia

Bainbridge Burger

house made au jus, Swiss cheese and grilled onion served on baguette

Salads

Emerald City Salad

watermelon, mango, watercress, jicama and citrus vinaigrette

Pacific Salad

shrimp, chicken, mango, soba noodles, arugula and citrus dressing

Soup

Ballard Beef and Barley

beef, green beans, leeks and fresh vegetables

Jet City Gazpacho

chilled tomato-based soup with cucumber, tomato and onion

Snack / Appetizer Trays (Cold)

Washington Apple Bruschetta

apple, cherry, onion, blue cheese and hazelnuts

Chicken Salad Dip

roasted diced chicken breast, Fuji apple, grapes, cucumber and candied walnuts

Snack / Appetizer Trays (Hot)

San Juan Jalapeños

stuffed with parmesan cheese, mushroom, sausage and red onion

Puget Sliders

beef, bacon, caramelized onion and cheddar served on a sweet roll

Entrees

Olympic Filet

Oregon blue cheese-crusted filet mignon, garlic mashed potatoes and caramelized baby carrots

Pan-Seared Chicken Breast

white wine, shallots, prosciutto, peas, butter, provolone and egg shell noodles

Dungeness Crab Cakes

jasmine rice, sweet chili lime sauce and jicama slaw

SeaTac Mac

shrimp, Dungeness crab, cheese sauce, penne pasta and toasted bread crumbs

Dessert

Tacoma Mini Cobbler

blackberries, peach sauce and vanilla cream

Flourless Chocolate Cake

raspberry coulis

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Breakfast

Loxahatchee Breakfast

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

Hallandale Crab Cake Eggs Benedict

crab cakes, poached eggs, English muffin, hollandaise sauce, cilantro oil and chives

Sandwiches

305 Cubano

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

Montego Smoked Brisket

pineapple jerk barbecue sauce, onion straws and grilled pineapple served on a garlic-rubbed brioche

Salads

Sunshine State Salad

grilled shrimp, steamed quinoa, grilled garden vegetables, avocado and citrus vinaigrette

Hollywood Watermelon Salad

mixed greens, grilled watermelon, tomatoes, burrata cheese and apple vinaigrette

Soup

Farmer's Chicken Tortilla Soup

fire-roasted corn, cilantro and chipotle cream

Everglades Beef Soup:

fresh kale, quinoa, mini meatballs, parsley and seasoned vegetables

Snack / Appetizer Trays (Cold)

Mojito Ceviche

red snapper, shrimp, mango, lime and cilantro

Snack / Appetizer Trays (Hot)

Beef Saltenas

Bolivian-style meat pies

Atlantic Coconut Shrimp

toasted coconut and sweet chili dipping sauce

Palm Bay Scallops

seared scallops, orange segment salad and orange vinaigrette

Entrees

Flagler Surf and Turf

cajun spice-dusted New York strip, garlic shrimp, blonde etouffee, Lyonnaise potatoes and grilled asparagus

South Beach Guava Chicken

jasmine rice, black beans and mojo cassava

Lantana Crab Cakes

red peppers, onion, spinach, roasted corn, lime and chipotle dipping sauce

Dessert

Tres Leches

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

Biscayne Banana Cream Pie

traditional banana cream pie topped with toasted coconut flakes

Selections of Tampa

Available through June 2018



Breakfast

Floridian Parfait

vanilla Greek yogurt, strawberries, banana, pineapple, mango and granola

Mañana Cubano

mojo pork, sweet ham, salami, fried egg, Swiss, avocado and buttered Cuban bread

Sandwiches

813 Cuban

roasted mojo pork, sweet ham, salami, Swiss, pickles and Cuban sauce served on Cuban bread with house-made kettle chips

Seminole Burger

ground bison burger, blackening seasoning, blue cheese, bacon, onion jam, chipotle mayo, lettuce and tomato on a buttered toasted pretzel bun

Salads

Swashbuckler Salad

baby spinach, baby kale, diced chicken, sliced almonds, candied pecans, diced apple, dried cranberries, blueberries, mango, blue cheese and blueberry vinaigrette

Plant City Berry Salad

mixed greens, strawberry, mango, blueberry, shaved Parmesan, candied pecans and raspberry walnut vinaigrette

Soup

Florida Gator Chowder

gator, roasted corn and applewood-smoked bacon

7th Avenue Soup

chicken, fire-roasted tomato and fried tortilla strips

Snack / Appetizer Trays (Cold)

Antipasto Skewers

fresh mozzarella, basil, salami, artichoke and balsamic glaze

Egg & Bacon Verrines

devilled egg yolk, egg white crumble and candied bacon

Snack / Appetizer Trays (Hot)

Fried Green Caprese

fried green tomato, mozzarella, fresh basil, balsamic reduction and crumbled applewood-smoked bacon

TPA Potato Skins

fried potato skin, blue crab meat mix, pepper jack cream cheese, panko and green onion

Entrees

Strickland Farms Chimichurri Flank

sweet potato wedges and local seasonal vegetables

Ray's Seven Spice Chicken

black jasmine rice and sesame flash-fried baby bok choy

Clearwater Grouper

smoked gouda béchamel, quinoa and white truffle garlic spinach

Ybor Fried Plantains

refried black beans, red and green tomato strips, queso fresco and cilantro crema

Dessert

Seaside Shortcake

pound cake, blueberry coulis, key lime whipped cream, topped with shaved white chocolate and crumbled graham cracker

Chocolate Raspberry Shooter

chocolate cake, raspberry sauce, whipped cream, white chocolate curls and fresh raspberries

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Selections of Washington, D.C.

Available through June 2018



AIR CULINAIRE
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Breakfast

Presidential Oatmeal

steel-cut oats with honey-roasted fruit

Founder's Omelet

Virginia ham, caramelized onions and Swiss cheese served with hash brown potatoes and applewood-cured bacon

Sandwiches

Haddock Supreme

grilled or fried haddock, butter lettuce, beefsteak tomato, house-made remoulade and lemon on a brioche bun

The Legislator

roasted pork tenderloin, red onion jam, heirloom tomatoes and butter lettuce on a demi-baguette

Salads

Hollis Farm Grilled Sirloin Salad

baby arugula, mango, avocado, grape tomatoes, Parmesan, shallots and jalapeño vinaigrette

Botanic Garden Salad

fennel, farro, pine nuts, baby kale, radicchio, carrots and green garlic dressing

Soup

Ribollitta Soup

sweet Italian sausage, kale and navy beans served with thick garlic crostini

Blue Ridge Bowl

broccoli and cheddar soup with herbed croutons

Snack / Appetizer Trays (Cold)

Charcuterie and Cheese

variety of salami and local Blue Ridge cheese

Maryland Crab Dip

crab with spinach, herbed Boursin cheese, chevre and cream cheese with brioche toast points

Snack / Appetizer Trays (Hot)

Fried Green Thai Curry Coconut Shrimp

with sweet Thai chili dipping sauce

Executive Crab Bites

with roasted red pepper remoulade and lemon

Entrees

Potomac Flounder

battered flounder and sautéed shrimp with lemon beurre blanc sauce, roasted new potatoes and sautéed vegetable medley

Capitol City Strip Loin

wild mushroom sauté, garlic mashed potatoes and steak butter

Brunswick Stew

Bay Haven chicken thighs, butter beans, corn, roasted tomatoes and new potatoes

Washington Stuffed Chicken

Maryland blue crab, shrimp, Boursin cheese stuffing and lemon-thyme jus

Dessert

Peanut Pie

Virginia peanuts and vanilla flavor

Chocolate Chess Pie

dark chocolate and fresh whipped cream

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