

Selections of Washington, D.C.

Available through June 2018



AIR CULINAIRE
Worldwide®

*Redefining
In-flight Cateringsm*

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

To Order: Local: (703) 723-7090 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com