

## Breakfast

### Spanish Tortilla

eggs, onions, prosciutto, potatoes and tomato chutney

### Vegetable Frittata

broccoli, smoked Gouda, mushrooms, onions and peppers

### Gluten-Free Hot Oatmeal or Cereal

with banana and milk

## Displays

### Seasonal Fruit

sliced fruit, berries and Greek yogurt

### Cheese

assortment of gourmet, regional cheese served with dried fruit, preserves and rice crackers

### Antipasti

caprese skewers, assortment of cured Italian meat and cheese, olives and grilled vegetables

### Crudit 

seasonal vegetables with hummus and savory dip

### Sushi\*

ten pieces per order, your choice of sashimi, maki and nigiri; served with tamari sauce

### Seafood

lobster, shrimp, crab, scallops, cocktail sauce, remoulade and lemon

## Bentos

### Sushi

sashimi, maki, nigiri, kaiso salad, pickled ginger and wasabi; served with tamari sauce

### Paleo

assortment of cured meat, almonds, apple slices, dried fruit and crisp vegetables

### Antipasti

caprese skewers, cured Italian meats and cheese, olives and grilled vegetables

## Bowls

### Chana Masala

basmati rice, chickpeas, curry, tomato, ginger and cilantro

### Toluca

Spanish rice, black beans, pulled pork, charred corn, cilantro and smoked pepper cream

## Soups

### Lobster Bisque

with cr me fra che and chive oil

### Carrot Ginger

with cr me fra che and cilantro

### Roasted Tomato

with parmesan crisp, sour cream and basil

### Gazpacho

classic tomato with sour cream and scallions

## Salads

### Baby Kale and Quinoa

apple, grilled chicken, cranberries, apricot, ch vre and citrus vinaigrette

### Pear and Arugula

pear, cranberries, manchego, sugared pecans and brown sugar whole-grain mustard vinaigrette

### Ni oise

Yellow Fin, fingerling potatoes, green beans, eggs, olives and cabernet vinaigrette

### Chef

smoked turkey, Black Forest ham, egg, tomato, cheddar and Swiss

### Lobster Cobb

grilled lobster, avocado, blue cheese, tomato, charred corn and smoked bacon

### Caprese on Greens

tomatoes, buffalo mozzarella, basil, balsamic glaze and extra-virgin olive oil

### California Garden

chicken, apple, bacon, avocado, egg, blue cheese and whole-grain mustard vinaigrette

Please reference the menu name when placing your order.

This menu is available exclusively at airports in the continental U.S. serviced by our owned-and-operated kitchens.

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## Appetizers

**Mini Kebab** (three per order with grilled vegetables and tzatziki)  
beef, chicken or shrimp

**Satay** (three per order with sweet chili sauce)  
beef or chicken

**Canapés**  
bacon-wrapped shrimp or scallops (bulk, per portion)  
prosciutto-wrapped asparagus (1 per order)  
smoked salmon and dill cream (1 per order)  
skewers watermelon feta caprese (3 per order)  
prosciutto melon (3 per order)

## Entrées

**Char Siu Pork Tenderloin**  
bok choy, basmati rice, grilled pineapple and cilantro oil

**Oven Risotto with Kale Pesto**  
flavored with kale, basil and pine nuts served balsamic glaze and toasted pine nuts

**Veal Chop**  
whipped potatoes, grilled asparagus, red wine reduction and rosemary

**Slow-Roasted Chicken**  
served with cauliflower mash and asparagus

**Papillote Salmon**  
center-cut salmon, steamed vegetables and lemon butter

**Sautéed Shrimp with Fennel Turmeric Emulsion**  
colossal shrimp, whipped potatoes, broccoli rabe, tomato oil, pepper melange

**Seared Tuna Steak**  
seared ahi, fresh spinach, bacon lardons, charred tomatoes, curried carrot broth

**Sea Bass**  
jasmine rice, lemongrass-coconut emulsion, lemon oil and mango

**Sea Scallops and Purple Peruvians**  
sea scallops, truffled lemon butter, purple potato puree, lemon zest and chives

## Vegetables

Roasted Brussels Sprouts

Asparagus Grilled or Steamed

Ratatouille

Sautéed Kale and Mushrooms

Vegetable Tian Fennel and Squash

Steamed Seasonal Selection

Sautéed Garlic Spinach

Squash and Zucchini Gratin

Charred Corn and Grilled Peppers

## Starches

Quinoa

Farro with Goat Cheese

Mushroom Risotto

Cauliflower Mash

Basmati Rice / Coconut Rice

Root Vegetable Puree

Russet Roesti

Couscous

## Desserts

Rice Pudding

Flourless Chocolate Cake

Chocolate-Dipped Fruit

Berries and Cream

Ginger Cinnamon Pudding

Avocado Chocolate Mousse

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