



# AUGUST SIGNATURE SELECTIONS

(Available August 1, 2017-August 31, 2017)

## *Sweet and Fit*

Modern Steel-Cut Oats with Sweetened Almond Milk  
crunchy Marcona almonds, tart golden raisins, toasted Brazilian coconut,  
slow-cooked Georgia peaches, hand picked blueberries  
and local orange blossom honey

## *Afternoon Favorites*

Fire-Grilled Italian Sausage Hoagie  
smoked provolone, blistered sweet pepper jam and slow-roasted tomatoes

### Ceviche De Camaron

pink gulf shrimp, key lime juice, flavorful cilantro, shaved purple onion,  
charred sweet peppers, charbroiled farm-fresh corn, gourmet petit greens  
and homemade, tri-color tortilla chips

## *Evening Course*

Grilled Chimichurri Kansas City Strip Steak  
with loaded whipped Yukon gold potatoes, marinated charred asparagus,  
caramelized baby carrots and fragrant herb bouquet

## *Delightful Dessert*

Grilled Avalon Plum and All-Butter Pound Cake  
topped with spiced candied pecans, cherry Modena balsamic glaze,  
Madagascar vanilla bean Chantilly, sweet mint leaves  
and hand picked ripe raspberries

Scan for additional chef's selections,  
local favorites and the season's top dishes.



Please reference the 2017 August Signature Selections Menu when placing your order.

For additional menu options, visit

[www.airculinaireworldwide.com](http://www.airculinaireworldwide.com)

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\*We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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