



P R E S E N T I N G

Lifestyle
MENUS

NEW YORK /
NEW JERSEY

Fall 2019 - 2020

*What is your
culinary lifestyle?* SM



EXPERIENCE THE *New York* LIFESTYLE

These pages are the canvas of a new generation of chefs who draw inspiration from New York’s diverse ethnic influences, big city flavors, small town traditions and provenance of family farms. This collection of menus is filled with dishes that reflect the New York culinary scene; ranging from food trucks and pop-ups to exclusive fine-dining establishments. Each section identifies with a unique lifestyle, focusing on both the emotion and palate of our private jet passengers.

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**This menu is available exclusively for flights departing locations serviced by our Teterboro, NJ or White Plains, NY kitchens. Due to time, technique and procurement of high-quality ingredients, all menu options must be ordered 24-hours in advance.*

proud to support
local FARMS &
SMALL *businesses*

Tutkilltown Distillery
GARDINER, NY

Red Head Berry Farms
HAMMONTON, NJ

R&I Cheese Makers
TROY, NY

Double Brook Farm
HOPEWELL, NJ

Lively Run Dairy Farm
INTERLAKEN, NY

Heritage Valley Farm
LONG VALLEY, NJ

Vermont Creamery
WEBSTERVILLE, VT



APPETIZERS

sal's brick oven specialty pizza

house-made with fresh mozzarella, heirloom tomatoes, basil, arugula & crispy prosciutto with balsamic glaze
inspired by Nolita neighborhood, NYC
allergens: dairy, gluten, sulphites

za'atar-fried cauliflower (GF) (VE)

with labeneh, mint, za'atar & preserved lemon
inspired by Upper Manhattan, NYC
allergens: dairy, sesame seeds, sulphites

pork & mortadella meatballs

with pistachios, san marzano tomato sauce & grilled rustic bread
inspired by Chelsea, NYC
allergens: eggs, gluten, sulphites, tree nuts

crispy pork belly (GF)

with roasted seasonal mushrooms, thyme & honey nage, sriracha aioli
inspired by the Meatpacking District, NYC
allergens: egg, sulphites

duck bahn mi

with pickled vegetables, confit duck leg, sous-vide duck breast, cilantro, daikon radish sprouts on bao buns
inspired by Palisades Park, New Jersey
allergens: dairy, gluten, sesame seeds, soy, sulphites



sal's brick oven specialty pizza

hudson valley duck terrine

with brandied cherries, micro greens & grain mustard served with crostini
inspired by Hyde Park, New York
allergens: gluten, mustard, sulphites

harissa lamb samosas

with sweet harissa dipping sauce, tzatziki sauce & shallot vinegar pearls
inspired by Bay Bridge, Brooklyn
allergens: dairy, eggs, gluten, sulphites

cajun scallops (GF)

with cream corn, jalapenos, fried leek, basil oil, chili oil & lemon zest
inspired by Long Island, New York
allergens: dairy, shellfish, sulphites

shrimp & polenta

with braised bitter greens, andouille cream sauce & smoked gouda polenta cake
inspired by Sunset Park, Brooklyn
allergens: dairy, gluten, shellfish, sulphites

lobster kara'age

with toasted garlic chips, scallions & kewpie® sriracha mayo
inspired by East Village, NYC
allergens: eggs, sesame seeds, shellfish, soy, sulphites



harissa lamb samosas



NEW YORK TRAYS

Each tray serves 3-4 passengers.

farmhouse crudités

locally-sourced seasonal vegetables with torn herb ranch, roasted pepper hummus & our signature feta spread served with crostini
inspired by Ringoes, New Jersey
allergens: celery, dairy, sesame seeds

artisan cheese display (VE)

local artisan cheese, mascarpone, roasted glazed stone fruit, dates, marinated olive skewers, grissini & pumpernickel toast
inspired by West Village, NYC
allergens: dairy, gluten, sulphites, tree nuts

new york smoked fish display

smoked black cod, sturgeon & smoked white fish dip served with house-made crostini & pickled vegetables
inspired by Grand Central Market, NYC
allergens: celery, dairy, eggs, fish, gluten

northeast seafood boil (GF)

steamed lobster, grilled lobster, shrimp, mussels & grilled scallops served with lobster salad, rustic potato salad, grilled corn & bloody mary cocktail sauce
inspired by Montauk, Long Island
allergens: celery, egg, shellfish, sulphites

signature charcuterie display

new jersey farm charcuterie from salumeria biellese®: sopressata, bresola, pepper salami, prosciutto, foie gras mousse, smoked almonds, bourbon mustard, veggie pickles & dried fruit
inspired by Upper East Side, NYC
allergens: gluten, sulphites, tree nuts

modern 'french frais' bistro display

french cheese & dried sausage with lavender mustard, fig chutney, hazelnuts & pistachios
inspired by Lower East Side, NYC
allergens: dairy, gluten, mustard, sulphites, tree nuts



pictured (top to bottom): northeast seafood tray, signature charcuterie display



BREAKFAST

local granola with oat milk (VG)

locally-made granola with toasted pepitas, dried currants, goji berries, candied walnuts & coconut 'bacon'
inspired by Rockland County, New York
allergens: gluten, soy, sulphites, tree nuts

chelsea benedict

poached egg with toasted local crumpet, house-made jalapeno hash brown, pastrami smoked salmon, baby spinach & hollandaise
inspired by Chelsea, NYC
allergens: dairy, egg, gluten, fish, sulphites

spicy fried chicken benedict

on buttermilk biscuit with country gravy, poached egg & cornmeal-fried asparagus
inspired by Brooklyn, New York
allergens: dairy, eggs, gluten, sulphites

applewood-smoked bacon, egg & fried avocado chapati

indian chapati filled with smoked bacon, fried avocado, eggs with mango chutney & matcha yogurt drizzle
inspired by Jersey City, New Jersey
allergens: dairy, egg, gluten, sulphites

red velvet pancakes (VE)

with drunken pears in brandy maple syrup
served with coconut 'bacon'
inspired by Montclair, New Jersey
allergens: egg, gluten, soy, sulphites

smoked salmon trio & bagel

pastrami salmon, 12-year-old single-malt scotch salmon & tanqueray® gin spiced salmon served with condiments
inspired by Morningside Heights, NYC
allergens: egg, fish, gluten, sulphites

smoked salmon croissant

with fresno chili citrus cream cheese, roasted poblano peppers & arugula
inspired by Lower East Side, NYC
allergens: dairy, gluten, sulphites

cornflake & granola fried chicken & waffles

chicken breast dredged in granola, fried & served on a honey butter-soaked waffle with bourbon maple syrup
inspired by Harlem, NYC
allergens: dairy, egg, gluten, sulphites

DESSERTS

chef sal's lemon tart (VE)

served with fresh blueberry compote, chili threads & lemon zest
inspired by Montclair, New Jersey
allergens: dairy, egg, gluten, nuts, sulphites

chef beylka's chai tea cream

with candied pistachio & bourbon brittle made with tuthilltown spirits hudson baby® bourbon
inspired by White Plains, NY
allergens: dairy, gluten, nuts, sulphites

eclair & cannoli display (VE)

chef sal's finest eclairs & cannolis, just like mom's!
inspired by Little Italy, NYC
allergens: dairy, egg, gluten, nuts, sulphites

leonidas chocolate tart (VE)

rich dark chocolate with raspberries & fresh crème
inspired by Wall Street, NYC
allergens: dairy, egg, gluten, nuts, sulphites



pictured (top to bottom): spicy fried chicken benedict, leonidas chocolate tart



OUR CHOCOLATE PARTNER IN EXCELLENCE

Leonidas®, the preferred Belgian chocolate since 1913, invites you to discover their exquisite products. Crafted with 100% cocoa butter, Leonidas carefully selects high-quality ingredients for an intense pleasure. Leonidas chocolates are 100% made in Belgium to guarantee an exceptional flavor.

dark chocolate assortment (VE)

For those who truly enjoy the purest bittersweet chocolate taste, a well-balanced & representative selection of Leonidas masterpieces in a dark chocolate coating, to dazzle the most discerning palate. This assortment includes only dark chocolate.

general chocolate assortment (VE)

This assortment includes the Manon Blanc & Manon Café alongside a representative sampling of fresh butter creams, ganaches & pralines. This assortment includes alcohol-free milk, dark & white chocolates.

gluten-free assortment (VE) (GF)

Enjoy your gluten-free chocolates with our hand-packed traditional ballotin. This assortment includes gluten-free milk, dark & white chocolates.

fresh butter cream assortment (VE)

A selection of Leonidas' famed fresh butter cream pieces, Belgian's most popular pralines. It includes a generous portion of the Manon Blanc & the Manon Café, along with all the delicate coffee, vanilla & other fruit-flavored delicacies.



Leonidas chocolate assortments are available in 0.5 pound, 1 pound, 1.5 pounds & 2 pounds - with 27 pieces per pound.



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

(GF) gluten-free (VE) vegetarian (VG) vegan

COFFEE

Kona Elite™

Air Culinaire Worldwide is proud to offer one of the finest coffees in the world, through our unique partnership with KonaElite™. KonaElite is not just your typical Kona coffee, it is the culmination and mastery of the best farming: agriculture, cultivation, fruit selection, growing environment, craft recipe & artisan roasting techniques. KonaElite is the net result of a unique proprietary recipe & blend of the richest & highest quality coffee beans from a small farm on the Big Island. KonaElite is an artisan-blended master creation with a smooth yet robust flavor exquisite to the palate.

Available exclusively through Air Culinaire Worldwide in our Teterboro, NJ & White Plains, NY locations.

kona elite® coffee carafe (VG) (GF)
1 liter carafe of kona elite coffee

kona elite coffee pound (VG) (GF)
1 pound of kona elite coffee in a sealed bag

SPECIALTY DRINKS

We are proud to offer you & your passengers a beverage we find unique, refreshing & of course, delicious. O. Vine upcycles wine grape skins & seeds to create a wine grape-infused water uniquely light, dry, crisp, low calorie & with antioxidants. From Galil Mountain Winery.

*Best New Water Concept, Global Bottled Water Awards, Evian, France.
Alcohol-Free, Low Calorie, Naturally Sourced. Available in 12.2oz. bottles (360ml).*



o.vine white wine (VG) (GF)
essence water

o.vine gently sparkling (VG) (GF)
white wine essence water



o.vine red wine (VG) (GF)
essence water

o.vine gently sparkling (VG) (GF)
red wine essence water

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ESSENTIALS: *Beverages*

BEVERAGES



new york bloody mary (GF)
with old bay® shrimp, blackened bacon, celery, peppercinis, italian green olives & basil oil
inspired by 21, NYC
allergens: celery, fish, shellfish, sulphites

blueberry mint iced tea (VG) (GF)
red head berry farm® blueberries with a twist of mint tea
inspired by Hammington, New Jersey
allergens: sulphites

oat milk smoothies (VG)
fresh bananas, strawberries, matcha, vegan protein powder & flax
inspired by W. 47th St., NYC
allergens: gluten

pea flower tea (VG) (GF)
a bright floral tea with natural essence
inspired by Queens, New York
allergen: sulphites

strawberry or blueberry lemonade (VG) (GF)
blend of either strawberries or blueberries with berry oil & simple syrup
inspired by Hell's Kitchen, NYC
allergens: sulphites



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(GF) gluten-free (VE) vegetarian (VG) vegan

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taste the culinary lifestyle

OF
New York
Regional Lifestyle Menu





Pictured: New York Stock Exchange.

- brussels sprouts salad** (VE) (GF)
with dried blueberries, crushed marcona almonds, gruyere cheese & basil vinaigrette
inspired by Hammonton, New Jersey
allergens: dairy, sulphites, tree nuts
- modern new york waldorf salad** (VE) (GF)
with currants, roasted apples, chili-spiced walnuts, medjool dates, celeriac, petit greens & new york blue cheese in dijon-honey vinaigrette
inspired by Park Avenue, NYC
allergens: celery, dairy, mustard, sulphites, tree nuts
- olive oil-poached asparagus** (GF)
with serrano ham display & romesco sauce
inspired by Hudson Yards, NYC
allergens: sulphites, tree nuts
- black truffle griddled cheese** (VE)
cheddar cheese, black truffle butter, house-made pickled shallots on sourdough, with side of tomato soup
inspired by Cranford, New Jersey
allergens: dairy, egg, gluten, mustard
- herb-crusted dijon lamb**
with fingerling potatoes, baby vegetables & cherry jam
inspired by Moorestown, New Jersey
allergens: gluten, mustard, sulphites
- black angus & foie sliders**
with guinness® cheese, fig jam, red onion confit, green leaf lettuce on brioche, with home-made kettle chips
inspired by Midtown, NYC
allergens: dairy, egg, gluten, sulphites
- seared wagyu**
with foie gras, morels & potato hash
inspired by 9th Avenue, NYC
allergens: gluten, sulphites



Pictured (top to bottom): brussels sprouts salad, olive oil poached asparagus, seared wagyu





Pictured: Times Square on New Year's Eve.



cayuga blue goat® cheese, pear & spinach salad (VE) (GF)
with brûléed pear, local goat blue cheese, fresh spinach & radicchio with walnut oil-toasted pumpkin seeds & chia with champagne & local honey vinaigrette
inspired by Cayuga, New York
allergens: dairy, sulphites, tree nuts

roasted red beet ricotta risotto (VE) (GF)
creamy risotto with farm beets, with english peas & mint
inspired by Woodridge, New Jersey
allergens: dairy

roasted duck breast
with butternut squash, farro risotto, candied orange zest & citrus-anise gastrique
inspired by Blecker St., NYC
allergens: dairy, gluten, sulphites



forage mushroom salad (VE) (GF)
with truffle parmesan crème, smoked arugula, zucchini ribbons & english peas
inspired by White Plains, New York
allergens: dairy
(pictured)



duck, duck, goose
five-spice roast duck & asian slaw with mango-ginger vinaigrette & sriracha aioli on toasted brioche
inspired by 8th Avenue, NYC
allergens: dairy, egg, gluten, soy, sesame seeds

veal chateaubriand
with potato fondant, forage mushroom demi & farmed asparagus
inspired by Midtown West, NYC
allergens: dairy, gluten, sulphites

get in ma' belly
tender pork belly with ancho chili slaw, greens & quick-pickled apricots & dates served on toasted brioche
inspired by 1st Avenue, NYC
allergens: egg, gluten, soy, sulphites



Pictured (top - left to right): roasted red beet ricotta risotto, veal chateaubriand





Pictured: Fifth Avenue.

roasted tri-color veggie salad (VE) (GF)
 tri-color carrots, peppers, cauliflower, herbs, marcona
 almonds, hearts of palm, mango stilton & balsamic
 inspired by Stockton, New York
 allergens: dairy, sulphites, tree nuts

vegetable ribbon salad (VE) (GF)
 with frizzled carrots & kale pesto dressing
 inspired by Little Italy, NYC
 allergens: dairy, sulphites, tree nuts

**caramelized pan-roasted gnocchi
 with butternut squash & bacon**
 with seasoned mushrooms, english peas & leeks in
 mascarpone crème & bacon
 inspired by 77th Street, NYC
 allergens: dairy, gluten, sulphites

**beef filet & hudson baby® bourbon
 shrimp**
 with bourbon demi, lyonnaise potato & asparagus
 inspired by Hyde Park, New York
 allergens: dairy, gluten, shellfish, sulphites

roasted lemon seabass (GF)
 with fennel-basil broth, heirloom tomatoes, vegetable
 coins, new potatoes & chili oil
 inspired by Union Square, NYC
 allergens: dairy, fish

keith's sous-vide roast beef slammer
 with fried onions, muenster cheese, roasted beet &
 orange chutney, creamy flax horseradish sauce on
 ciabatta bread, served with rosemary chips
 inspired by Brooklyn, NYC
 allergens: dairy, gluten, sulphites



Pictured (top to bottom): roasted tri-color veggie salad, beef filet & hudson baby bourbon shrimp, roasted lemon seabass





Pictured: Inside the Great Hall of Ellis Island.

roasted heirloom carrot & kale salad (VG) (GF)
*tandoori-roasted carrots, petite kale, shaved fennel,
 tandoori dressing, toasted pumpkin seeds & pomegranate*
 inspired by Jersey City, New Jersey
 allergens: mustard, sesame seeds, sulphites

koreatown fried cauliflower bowl (VG)
*fried cauliflower with asian vegetable noodles,
 jalapeno, soy pearls & gochujang sauce*
 inspired by Koreatown, NYC
 allergens: sesame seeds, soy, sulphites

hand-cut kamut pappardelle pasta (VG)
*stone-ground kamut wheat with toasted pistachio pesto &
 roasted heirloom tomatoes & vegan parmesan cheese*
 inspired by South Hackensack, New Jersey
 allergens: gluten, sulphites, tree nuts

sous-vide black chicken thighs
*with green onion salad, beetroot puree, jasmine tea-infused
 rice & sesame dressing*
 inspired by Sullivan County, New York
 allergens: sesame seeds, soy, sulphites

brooklyn chopped
*with red onion jam, salami, soppressata, prosciutto,
 bocconcini, fried garbanzo beans & vine-ripe cherry tomatoes*
 inspired by Brooklyn, New York
 allergens: dairy, gluten, mustard, sulphites

rabbit loin medallion
*with bacon, wild mushroom risotto, melted leeks &
 sherry reduction*
 inspired by Modena, New York
 allergens: dairy, gluten, sulphites

hangtown po' boy
*buttermilk fried chicken with arugula, pickled poblano
 peppers, smoked buttermilk dressing & parmesan*
 inspired by Chelsea, NYC
 allergens: dairy, gluten, mustard, sulphites

house-made pastrami sandwich
*with pickled onion, dill havarti cheese, special sauce on
 rye with house pickles*
 inspired by Lower East Side, NYC
 allergens: dairy, egg, gluten, mustard, sulphites



Pictured (left to right): koreatown fried cauliflower bowl, hand-cut kamut pappardelle pasta, sous-vide black chicken thighs





OUR CAVIAR PARTNER IN EXCELLENCE

For nearly ninety years, Petrossian caviar has stood for excellence. This legacy of quality began when two brothers, Melkoun and Mouchegh Petrossian, moved to France and distributed caviar from the sturgeons of the bountiful Caspian Sea. It developed as Petrossian expanded, with a restaurant in New York City and a product line that includes savory foie gras and sweet French chocolates. It continues today, as Petrossian became the first major distributor to work with sturgeon farms, providing gourmet sustainable options with a taste that holds a place on the mantle alongside beluga, sevruga and ossetra caviars.



PETROSSIAN *Caviar* VARIETIES

Daurenki Caviar

1.06 oz. (30g) 1 serving
1 3/4 oz. (50g) 1-2 servings
4 3/8 oz. (125g) 3-4 servings

Special Reserve Ossetra Caviar

1.06 oz. (30g) 1 serving
1 3/4 oz. (50g) 1-2 servings
4 3/8 oz. (125g) 3-4 servings

Special Reserve Kaluga Huso Hybrid

1.06 oz. (30g) 1 serving
1 3/4 oz. (50g) 1-2 servings
4 3/8 oz. (125g) 3-4 servings

Tsar Imperial™ Baika™ Caviar

1.06 oz. (30g) 1 serving
1 3/4 oz. (50g) 1-2 servings
4 3/8 oz. (125g) 3-4 servings

GIFT BASKETS

ULTIMATE *Caviar Collections*

- 1 kilo of your choice of caviar
- classic sliced smoked salmon - 1 lb.
- black sea spiced tsar-cut™ salmon and dill marinated tsar-cut™ salmon - 5 oz. of each
- whole duck foie gras with truffles - 1.1 lb. loaf
- smoked duck breast - 12 oz.
- berkshire pork loin - 9 oz.
- duck saucisson - 1 lb.
- smoked sea scallops - 6 oz.
- smoked bay scallops - 5.3 oz.
- red king crab merus meat - 7 oz.
- caviar powder - 30 g. grinder
- petrossian caviar cream - 2 oz.
- petrossian signature chocolates - 32 pieces
- vodka dark chocolate pearls - 12.5 oz.
- 4 dozen mini blinis and two 7.5 oz. containers of crème fraîche

*Gift basket items are not sold individually.



APERITIF

- royal transmontanus caviar - 50 g.
- rich, mellow pork saucisson sec - 10 oz.
- an unsliced sampling of our silky, buttery tsar-cut™ salmon - 5 oz.
- a jar of duck foie gras - 80 g.
- onion confiture - 2 oz.
- special tapenade, a zesty topping of tomatoes, olives and artichoke hearts - 6.2 oz.
- savory cheese cookies
- crème fraîche, baguette toasts and a pack of 12 mini blini

BIJOUX DE LA MER

- taste the sea with the juicy salmon roe and briny trout roe - 100 g. each
- signature, velvety classic sliced smoked salmon - 7 oz.
- smoked salmon tartare - 4.9 oz.
- petrossian caviar cubes - 20 g.
- creamy sardine rillettes - 5 oz.
- tuna ventresca in olive oil - 6.7 oz.
- galician clams in brine - 4 oz.
- small scallops in galician sauce - 4 oz.
- 2 bags of baguette toasts, 7.5 oz. crème fraîche and a pack of 12 mini blini

GOURMET *Celebration*

- choice of 125g of tsar imperial™ ossetra, alverta president, royal transmontanus or hackleback american roe
- tsar-cut™ smoked salmon and award-winning dill-marinated tsar-cut™ salmon - 5 oz. each
- creamy duck foie gras torchon - 8 oz.
- berkshire pork & black truffle salami - 6 oz.
- petrossian caviar cream - 1.75 oz.
- exclusive 1920s chocolates - 12 pieces
- crème fraîche - 7.5 oz.
- 12 mini-blini and 1 package of baguette toasts

BRUNCH BASKET

- 30 grams of your choice of caviar - alverta president, royal transmontanus or chataluga prestige
- classic sliced smoked salmon - 7 oz.
- duck breast prosciutto - 2 oz.
- wildflower honey - 12 oz. jar
- unsliced loaf of cinnamon raisin bread
- 30 gram grinder of caviar powder
- java single estate arabica ground coffee - 8 oz. tin
- petrossian breakfast tea - 4 3/8 oz.
- 7.5 oz. crème fraîche, mini blini and baguette toasts for serving

DESSERT

- box of petrossian signature chocolates - 18 pieces
- almond cookies - 16 pieces
- raspberry madeleines - 8 pieces
- moelleux au chocolat with molten chocolate center - 4 cupcakes
- pates de fruits jelly squares - 9.5 oz.
- dark hot chocolate-on-a-stick to swirl in warm milk - pack of 6
- wildflower honey - 12 oz. jar
- salted caramel sauce for out-of-this-world sundaes - 8 oz. tin

*All Petrossian orders must be made 72 hours in advance. All sales are final upon placing your order.



AIR CULINAIRE WORLDWIDE

Since 2000, business and private aviation operators have relied upon our organization to elevate their onboard dining experience. We have been able to deliver on that objective because we listen to our customers and adapt accordingly, making the success of your in-flight dining experience our top priority. We combine thoughtful customer service, innovation, world-class executive chefs, culinary excellence and artisanship into every item we make.

24/7 Services
Concierge Services
Culinary Expertise
Efficient Packaging
Fresh and Local Products
Flight Crew Training
Global Reach
High-Loader Availability
Restaurant Facilitation

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Tampa, Florida 33607

 **AIR CULINAIRE**
Worldwide® / *Redefining
In-flight Cateringsm*

**Due to time, technique and procurement of high-quality ingredients, all menu options must be ordered 24-hours in advance.*

*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.If your order includes items for a person with allergies, be sure to state the details during the ordering process.

