

Your Total Experience Awaits



AIR CULINAIRE
Worldwide®

Redefining In-flight Cateringsm

THE UNITED STATES



"Air Culinaire Worldwide is redefining business aviation catering globally. Our commitment is to make your total experience simple and enjoyable, from ordering to delivery to dining to invoicing."



Cliff Smith, CEO

Your global in-flight catering resource.

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please let us know if anyone in your party has a food allergy. We will do our best to accommodate any special requests and may contact you for further information.

We buy our products fresh and locally; some items have limited availability throughout the year.

In addition to the menu on the following pages, existing favorites are still available, as well as regional specialties.

Menu publication: October 2015





Your total in-flight catering experience

What if you had an in-flight catering partner you could count on for menu options, with everything from time-tested favorites to custom specialty fare? What if that catering partner provided you with safe, carefully packaged meals using the freshest local ingredients – even at the last minute, wherever you travel? There are many variables that come into play when planning your in-flight catering; our aim is to provide you with a total experience that is simple and enjoyable.

The menu on pages 3-12 is available at all of our owned-and-operated kitchens in the United States and is just a sample of what we can offer you. On pages 13-29 of this menu, you will find regional menus written by our chefs who live and work in their markets. Selections on these menus are available at the specified points of departure. Need more options? Our executive chefs will work with you to develop customized menus to meet the unique culinary, dietary and cultural requirements of your passengers and crew. From suggestions for multi-leg international trips, to recommendations on local cuisine and regional specialties, our team will help you delight your passengers and crew.

At Air Culinaire Worldwide, we know great food is only half the story. Read the additional information on page 30 to learn how we can ensure your total in-flight catering experience is simple and enjoyable, or visit us at www.airculinaireworldwide.com.

Breakfast

Cold Breakfast Display

Bakery Display – choice of muffins, croissants, Danish pastries, butter and preserves

Sliced Fruit – seasonal fruit, berries, Greek yogurt

Smoked Salmon and Bagel – cream cheese, capers, eggs, tomato, onion

European Breakfast – cheeses, salumi, sliced fruit, Greek yogurt, pastries

Continental – fruit, pastries, Greek yogurt

Individual Breakfast

Birchermüesli – house-made with apples, served with almonds, yogurt, nutmeg, cinnamon and berries

Greek Parfait – vanilla Greek yogurt, berries, house-made granola

Bagel Sandwich – served with yogurt, berries and granola

- Black Forest ham, roasted red pepper and cheddar spread, sliced egg
- smoked turkey, Major Grey's Chutney cream cheese, sliced egg
- blueberry cream cheese, strawberries
- smoked salmon, scallion cream cheese, sliced egg, capers

A La Carte Breakfast

Cinnamon Roll Waffle – pecan butter, maple syrup, fresh berries

Banana Bread French Toast – walnuts, fresh berries

Spanish Tortilla – eggs, onions, prosciutto, potatoes, tomato chutney

Vegetable Frittata – broccoli, smoked Gouda, mushrooms, onions, peppers

English Breakfast – eggs, bacon, sausage, hash brown potatoes, mushrooms, baked beans, tomato

Mission District Burrito – flour tortilla, eggs, rice, bacon, black beans, cheese and charred onion, served with pico de gallo and sour cream on the side

Smart Burrito – whole wheat tortilla, egg whites, spinach, Provolone, peppers, roasted turkey

Congee – white rice, sriracha, ginger chicken, scallions, cilantro, sliced egg

Display

Seasonal Fruit – sliced fruit, berries, Greek yogurt

Cheese – assorted selection of gourmet, regional cheeses

Antipasti – caprese skewers, cured Italian meats and cheeses, olives, grilled vegetables

Crudité – seasonal vegetables with hummus and savory dip

Sushi* – ten pieces per order, your choice of sashimi, maki and nigiri

Ploughman's – charcuterie, cheese, whole-grain mustard, chutney, pickle, apple, dried fruit, crostini

Seafood – lobster, shrimp, crab, scallops, cocktail sauce, remoulade, lemon

Mezze – hummus, tzatziki, dolmas, cured olives, marinated vegetable salad, grilled pita

Hummus and Pita – your choice of hummus served with olives and lemon

- traditional chickpea hummus
- olive hummus
- pesto hummus
- sun-dried tomato hummus

Bentos

Sushi – sashimi, maki, nigiri, Kaiso salad, pickled ginger, soy, wasabi

Mezze – hummus, tzatziki, dolmas, cured olives, marinated vegetable salad, grilled pita

Paleo – cured meats, almonds, apple slices, cheese, dried fruit, crisp vegetables

Ploughman's – charcuterie, cheese, whole-grain mustard, chutney, pickle, apple, dried fruit, hearth grain roll

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

Sandwich – condiments, fruit, savory salad, dessert

Bowls

Italian – linguine, Italian sausage, marinara, shaved Parmesan, crushed red pepper

Chana Masala – basmati rice, chickpeas, curry, tomato, ginger, cilantro

Red Miso Chicken – buckwheat noodles, mushrooms, ginger broth, egg, scallions, cilantro oil

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



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Sandwiches

Finger Sandwiches

European Flavors – egg and mayo, beef and mustard, salmon and cream cheese

American Flavors – turkey and Swiss, ham and cheddar, chicken and bacon

Mediterranean Flavors – chicken and pesto, caprese, prosciutto and Parmesan

The Classics

Reuben – rye, corned beef, Swiss, sauerkraut, thousand island dressing

Lobster Club – lobster salad, bacon, avocado, tomato, arugula, pesto mayo, ciabatta

Cuban – grilled sandwich with ham, roast pork, Swiss, pickles and mustard

Shawarma – flatbread, lean beef, tomatoes, lettuce, cucumber, tzatziki

Grinder – half baguette, deli meats, cured meats, cheese, lettuce, tomato, mayonnaise

Po' Boy – crispy shrimp, lettuce, tomato, pickles, Tabasco, mayonnaise

Philly Cheese Steak – sliced beef, sautéed onions, Provolone, hoagie roll

Muffalata – focaccia, ham, turkey, salami, mozzarella, Provolone, olive salad, whole-grain mustard

Open-Faced Danish Style Sandwiches

Smoked Salmon and Herbed Chèvre

Tomato Mozzarella

Prosciutto and Parmesan

Shrimp and Roquette

Seared Tuna with Capers and Lemon



Soups

Beef and Barley – horseradish cream, fresh herbs

Lobster Bisque – crème fraîche, chive oil

Carrot Ginger – crème fraîche, cilantro

Roasted Tomato – Parmesan crisp, sour cream, basil

Butternut Puree – croutons, Chèvre

Miso Soup – tofu, kombu, scallions

Gazpacho – classic tomato, sour cream, scallions



Salads

Baby Kale and Quinoa – apple, grilled chicken, cranberries, apricot, Chèvre, citrus vinaigrette

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

Niçoise – Yellow Fin, fingerling potatoes, green beans, eggs, olives, cabernet vinaigrette

Chef – smoked turkey, Black Forest ham, egg, tomato, cheddar, Swiss

Lobster Cobb – grilled lobster, avocado, bleu cheese, tomato, charred corn, smoked bacon

Caprese on Greens – tomatoes, buffalo mozzarella, basil, balsamic glaze, extra-virgin olive oil

California Garden – chicken, apple, bacon, avocado, egg, bleu cheese, whole-grain mustard vinaigrette

Wedge Salad – iceberg, tomato wedges, crumbled bacon, bleu cheese wedge, black olives, croutons

Asian Salad – field greens, teriyaki chicken breast, green onion, almonds, julienne carrots and peppers, cucumbers, baby corn, mandarin oranges, crispy noodles

Hot Appetizers

Small Bites

Mini Kebab

three per order with grilled vegetables and tzatziki

- Beef Filet
- Chicken
- Shrimp

Satay

three per order with sweet chili sauce

- Beef
- Chicken

Flatbreads

Za'atar Chicken – arugula, feta, red onion, tomato, fresh mint

Margherita – mozzarella, tomato, basil

Fig and Chèvre – port-poached fig, red onion jam, soft goat cheese, pancetta, balsamic glaze

Vintner's – red seedless grapes, ricotta, bleu cheese, rosemary, honey

Zucchini – green and yellow squash, prosciutto, red onion, ricotta, manchego, balsamic glaze

Smoked Salmon – cream cheese, red onion, capers, onion jam, lemon dill cream

Edamame – salted in shell

Artichoke Spinach Dip – toasted pita

Warm Crab Dip – toasted crostini

Crab Cakes – citrus remoulade

Bacon-Wrapped Shrimp or Scallops



Cold Appetizers

Canapés

Prosciutto-Wrapped Asparagus

Soppresata with Manchego and Fig Jam

Lobster Medallion with Crème Fraîche

Beef Roulade with Marinated Vegetables and Horseradish Cream

Smoked Salmon and Dill Cream

Skewers

Watermelon Feta

Caprese

Prosciutto Melon

Chèvre Truffles

Verrines

Marinated Shrimp with Garlic Remoulade

Fresh Ceviche

Prosciutto-Wrapped Melon with Balsamic Reduction

Beef with Tomato Compote

Marinated Herbed Vegetable Terrine

Dolmas with Tzatziki and Crumbled Feta



A La Carte

Protein and Chef's Sauce Pairing

Grilled Filet – cabernet reduction

Char Siu Pork – cilantro oil

Roasted Dry-Rubbed Pork Loin – coriander, brown sugar, apple butter

Stuffed Airline Chicken Breast – artichoke, Chèvre, red pepper, balsamic glaze

Seared Duck Breast – orange glaze

Roasted Lamb Rack – Dijon herb-crusted, minted jus

Salmon en Papillote – center cut, lemon butter

Chilean Sea Bass – pan-seared with fish veloute

Lobster Tail – broiled with clarified butter

Seared Sea Scallops – lemon beurre blanc

Seared Ahi Tuna – sesame ponzu

Grilled Colossal Shrimp – cilantro pesto

Roasted Eggplant Napoleon – vegetarian, marinara

Miso-Glazed Tofu – ginger soyu glaze



Sauces

Beef Sauces

Wild Mushroom Demi

Madeira / Port Demi

Béarnaise Sauce

Cabernet Reduction

Chimichurri

Chicken Sauces

Veloute

Chasseur Mushroom Sauce

Robert White Wine, Whole-Grain Mustard

Olive Tapenade

Tomato Coulis

Fine Herb Butter

Seafood Sauces

Beurre Citron

Shellfish Veloute

Lemon Compound Butter

Lemon Aioli

Sides

Starch

Quinoa

Farro with Goat Cheese

Mushroom Risotto

Cauliflower Mash

Basmati Rice / Coconut Rice

Root Vegetable Puree

Russet Roesti

Couscous

Dauphinoise Potatoes

Whipped Potatoes

Herb-Roasted Red Potatoes

Fingerling Potatoes

Baked Sweet Potatoes

House-Made Kettle Chips

Vegetable

Roasted Brussels Sprouts

Asparagus Grilled or Steamed

Ratatouille

Sautéed Kale and Mushrooms

Vegetable Tian Fennel and Squash

Seasonal Selection

Sautéed Garlic Spinach

Squash and Zucchini Gratin

Charred Corn and Grilled Peppers

Desserts

Mini Offerings

- Freshly-Baked Cookies and Brownies
- Assortment of Petit Fours (three pieces)
- Assortment of Small Macarons (six pieces)
- Mini Desserts (three pieces) can include:
 - Chocolate Trio
 - Peanut Butter Cup
 - Strawberry Shortcake
 - Key Lime
 - Blueberry Parfait

Individual Offerings

- Bread Pudding
- Chocolate Cake
- Cheesecake
- Fruit Tart
- Crème Brulée
- Chocolate-Dipped Fruit
- Tiramisu
- Flourless Chocolate Cake
- Berries and Cream

Beverages

Cold Pressed Juices*

- Carrot Apple Ginger
- Pineapple Lime
- Apple Fennel Basil
- Beet Orange Coconut
- Green Machine: apple, celery, cucumber, kale, lemon, parsley, romaine, spinach
- Lemon Spice: lemon, apple, ginger, cayenne
- Melon Ball: watermelon, cantaloupe, lime, mint

Coolers

- Watermelon and Basil
- Minted Honeydew
- Cantaloupe Pineapple

Power Smoothies

- Strawberry Whey
- Blueberry Chia
- Mango Lassi

*Raw juice is highly perishable. Consume within 72 hours of the "pressed-on" date. Always refrigerate. Unpasteurized juices may contain harmful bacteria that can cause serious illness in children, the elderly and persons with weakened immune systems. Always consult a physician if you need help determining whether raw juice is appropriate for you.



Regional Selections

To bring you the best local fare, these menus were designed to showcase ingredients, products and dishes that are indigenous to the area. Enjoy!

Available through October 2016

Aspen	14
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Available through October 2016

General Manager Lauro Gonzalez and his culinary team invite you to try some of their favorite local creations.

Breakfast

Blazing Star Breakfast

open-faced sandwich with smoked salmon, onion jam, dill and pepper cream cheese on toasted whole-grain served with a bircher muesli parfait with Noosa yogurt and berries

Prime Rib Benedict

thinly sliced Colorado prime rib, fried eggs, chipotle hollandaise, toasted English muffin, breakfast potatoes, pico de gallo

Sandwiches

Grass-Fed Steak Sandwich

Avalanche Goat Cheddar, caramelized onions, arugula, root chips

Trout Salad Sandwich

Roaring Fork trout, lemon aioli, cucumber and roasted peppers, honey whole wheat sub, seaweed chips

Salads

Roasted Chicken, Kale and Quinoa Salad

free-range herb-roasted chicken, shaved red onions, cucumber, diced watermelon, feta, pomegranate and aged balsamic vinaigrette

Roasted Beet and Walnut Salad

tri-color roasted beet slices, micro greens, toasted walnuts, Haystack Mountain Goat Cheese, arugula, herbed crostini, Honeyville Wildflower Honey vinaigrette, cilantro infused oil

Soup

Smoked Jalapeño and Lentil Soup

pancetta, grilled pita points

Blonde Ale Cheese Chowder

Aspen Brewing Company Blonde Ale, leeks, Avalanche Goat Cheddar, potatoes, crumbled bacon, herbed crostini

Snack / Appetizer Trays (Cold)

Blackened Ahi Tuna and Salad Trio

sashimi-style ahi, seaweed salad, daikon cucumber salad, kimchi, spicy sesame mayo and sweet soy sauce glaze, fried wontons

Crab Terrine

avocado, red radishes, crab meat, tangerines, micro greens, Raincoast crisps, dragon fruit vinaigrette

Snack / Appetizer Trays (Hot)

Prosciutto-Wrapped Grilled Jumbo Scallop Skewers

jalapeño ranch and chipotle bbq sauce

Crispy Baby Back Ribs

plum sake and apple cider glaze, spicy Chinese mustard sauce

Entrees

Grilled Veal Chop and Mushroom Ragout

local wild mushrooms, Haystack Mountain Creamy Chèvre polenta, grilled asparagus

Colorado Honey-Glazed Cornish Hens

sriracha honey glaze, cilantro jasmine rice, jicama slaw, pineapple salsa

Baked Seabass with Romesco

wilted spinach, roasted butternut squash puree, brown butter sauce

Colorado Lamb Kebabs

herbed couscous, figs, dates, wilted spinach, mint pesto

Dessert

Palisade Peach Tart

maple cream sauce, vanilla whipped cream

Pineapple and Coconut Rum Bread Pudding

espresso caramel sauce, vanilla sabayon

Available through October 2016

General Manager Tony Frechette and Executive Chef Thomas Romig invite you to try some of their favorite local creations.

Breakfast

Jonnie Cakes

cornmeal cakes, maple crème fraîche, blueberry syrup

Corned Beef Hash Benedict

house-made corned beef, grilled English muffin, fried egg, Boston Lager hollandaise sauce

Sandwiches

Knuckle Sandwich

Maine lobster, Old Bay remoulade, hoagie roll

New England Pot Roast Sandwich

toasted rosemary focaccia roll, braised beef, caramelized onions, whole-grain mustard spread

Salads

Georges Bank Scallop, Roasted Beet and Fennel Salad

orange vinaigrette, Parmesan crisp

Grilled Chicken and Candied Pecan Salad

dried fruit, grape tomatoes, baby kale, lemon vinaigrette

Soup

Tom's Lobster Bisque

Maine lobster, sherry, charred tomato

Portuguese Baby Kale Soup

kale, potato, chorizo, elbow pasta

Snack / Appetizer Trays (Cold)

Tuna Carpaccio

avocado aioli, fennel and arugula salad

Lobster Bruschetta

Maine lobster, crostini, grape tomato, red onion, artichoke hearts, pesto

Snack / Appetizer Trays (Hot)

Mini New England Crab Cakes

micro greens salad, roasted red pepper pesto

Maple Scallop Phyllo Tarts

seared scallop, citrus scented Chèvre mousse, caramelized fennel

Entrees

Whiskey Braised Short Ribs

Bully Boy Whiskey, grilled asparagus, Boston baked beans, brown bread

Chicken Cacciatore

peppers, onions, tomato sauce, Linguine

Wasabi-Crusted Tuna

bamboo shoots, snow peas, sesame rice noodles, ponzu

Boston Harbor Seafood Bowl

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

Dessert

Boston Cream Cannoli

vanilla custard, dark chocolate

S'mores Whoopie Pie

cinnamon brown sugar cakes, marshmallow filling, chocolate ganache

General Manager Debbi Brady and her culinary team invite you to try some of their favorite local creations.

Breakfast

Traditional Irish Breakfast

eggs, Irish bacon and sausage, black and white pudding, baked beans, mushrooms, tomatoes, breakfast potatoes

Michigan Apple Pancakes

buttermilk pancakes, Michigan apples, Anderson's Pure Maple Syrup

Sandwiches

Vienna Corned Beef Sliders

Swiss, mustard, dill pickles

Classic Chicago Hot Dogs

Vienna Beef Frank, Rosen's Poppy Seed Bun, mustard, onion, neon relish, tomato, cucumbers, sport peppers, celery salt (no ketchup!)

Salads

Raspberry Glazed Chicken and Wild Rice Salad

apricot, cranberry, pistachios, balsamic vinaigrette

Eulogia's Southwestern Stacked Salad

heirloom tomatoes, black beans, roasted corn, sour cream, guacamole, cheese

Soup

Guinness Lamb Stew

Guinness braised lamb, potatoes, carrots, turnips

Chi-Town Chili

tenderloin tips, kidney beans, tomato, cheddar, sour cream, onion

Snack / Appetizer Trays (Cold)

Red Barn Family Farms Cheese Tasting

assorted cheeses from Red Barn Family Farms, Wisconsin

Grilled Shrimp and Zucchini Noodle Bites

zucchini ribbons, Dijon, Parmesan, basil

Snack / Appetizer Trays (Hot)

Fried Garlic Green Beans

haricot vert, panko bread crumbs, garlic, onion, spicy ranch

Pizza Stuffed Mini Squash

Italian sausage, mozzarella, tomato, oregano

Entrees

Tullamore Dew Braised Short Ribs

Irish whiskey, brown sugar, cabbage, colcannon potatoes, butter glazed carrots

Graciela's Chicken Chili Rellenos

poblano peppers, shredded chicken, Monterey Jack, cilantro

Smoked Salmon Midwestern Corn Ravioli

sweet corn, smoked salmon, bell peppers, onion

Alyssa's Gluten-Free Gourmet Mac and Cheese

Gruyère, cheddar, Parmesan

Dessert

Eli's Cheesecake

berry coulis, caramel, chocolate

Bailey's Chocolate Mousse

Bailey's Irish Cream, whipped cream

General Manager Davie Guynn and Executive Chef Isaias Ramirez invite you to try some of their favorite local creations.

Breakfast

Dallas Breakfast

scrambled eggs, local spicy sausages skewers, Texas toast, mornay sauce

Texas French Toast

Frangelico whipped cream, sweet pear compote, raisins, panela sugar

Sandwiches

Texas Braised Pork Belly

grilled onions, chipotle bbq sauce, buttered and toasted brioche

Hot Links Sandwich

grilled hot links, cheddar, bbq and ranch spread, Texas toast

Salads

Tri-Color Grilled Asparagus Salad

lime Midori dressing, micro greens

Heirloom Salad

Dos Lunas Cumin Seed Cheddar, red onions, Valencia almonds, mango, heirloom tomatoes, raspberry ginger vinaigrette, arugula and baby spinach

Soup

Root Vegetable Soup

tapioca, carrots, sweet potato, rutabaga, ginger, rosemary, sage

Calamari Caprese Soup

herbed crostini, mini buffalo mozzarella, baby heirloom tomatoes, fresh basil, clear tomato broth

Snack / Appetizer Trays (Cold)

Crab Stuffed Avocado

fried avocado, jumbo lump crab meat salad, herb mascarpone, lime oil emulsion

Crab Tartar and Grilled Pineapple

pesto and kumquat sauce

Snack / Appetizer Trays (Hot)

Seared Gulf Coast Scallops

sautéed leeks, wild mushrooms, annatto beurre blanc sauce

Poached Lobster Tail

citrus sauce, morels, herb polenta, tri-color greens, pea purée

Entrees

Ancho Chili-Crusted Chicken Breast

panko, roasted chayote, applewood bacon, garlic whipped potatoes, serrano veloute

Seared King Salmon

local seasonal vegetables, saffron rice, lemon caper sauce, green onion, tapioca pearls

Stuffed Texas Veal

asparagus, feta, roasted peppers, fingerling potatoes, wild mushroom and cabernet reduction sauce

Bacon-Wrapped Pork Tenderloin

cheesy annatto grits, maple pecan glaze

Dessert

Trio of Cake Truffles

dark and white chocolate, berry compote, peaches, whipped cream

Berry Napoléon

mixed berries, pine nut cream

Peach Cups with Wild Berries

Frangelico cream

Available through October 2016

General Manager Simon Rubick and his culinary team invite you to try some of their favorite local creations.

Breakfast

Chorizo Burrito

grilled burrito with eggs, potatoes, cheese, Colorado chorizo

Boulder Granola Parfait

Boulder Berry Granola, Noosa honey yogurt, fresh berries

Sandwiches

Red Bird Panini

grilled Red Bird Farms Chicken, pesto, provolone, sweet potato chips

Pressed Cubanado Sandwich

pulled pork and thin slices of pork loin, Swiss, pickled Colorado green chilies

Salads

Olathe Sweet Corn Salad

Olathe sweet corn, red onion, arugula, southwest vinaigrette

Cool Kale Salad

baby kale and spinach, red cabbage, pepitas, sun-dried peaches, avocado vinaigrette

Soup

Cheddar Ale Chowder

Dry Dock IPA, local cheddar, potatoes, bacon

Stout Beef Stew

Carbondale beef tip, Left Hand Stout, veggies, bread bowl

Snack / Appetizer Trays (Cold)

Honey Smoked Salmon Canapé

Honey Smoked Fish Company Salmon, pickled fennel, crème fraiche, rye bread crostini

Savory Herb Cheese Cake

house-made herb cheese cake, fresh veggies, crostini

Snack / Appetizer Trays (Hot)

Colorado Lamb Meatballs

spicy tomato sauce, caramelized onions, yogurt sauce

Arancini

risotto balls stuffed with local mozzarella and pepperoni, tomato basil sauce

Entrees

Bourbon Braised Brisket

Carbondale grass-fed beef, Stranahan's Bourbon, Palisade peach glaze, roasted root vegetables, red potatoes

Chicken Cordon Bleu

Red Bird Farms Chicken and Grant Farms Prosciutto rolled with Gruyère cheese and panko-crust, green beans with garlic chips, rustic mashed potatoes

Pan-Fried Lemon Pepper Tilapia

CCI farm-raised tilapia, lightly breaded in lemon pepper panko, wilted spinach, orzo

Braised Lamb Shank

Boulder lamb shanks, Creekside Cabernet Franc, rosemary, braised vegetables, couscous

Dessert

Toasted Banana Bread

homemade banana bread, caramelized brandy bananas, whipped cream

Peach Crumb Cake

Palisade peach compote, whipped cream

Available through October 2016

General Manager Steve Klise and Executive Chef Lee Stephens invite you to try some of their favorite local creations.

Breakfast

Sunrise Mountains Oatmeal

buttermilk, sweet spices, dried cranberries, toasted walnuts

Buy-in Omelet

leek and potato omelet, turkey bacon, charred tomatoes

Sandwiches

Mediterranean Turkey Burger

feta, cucumber, red onion jam, tzatziki, whole-grain bun

Stacked Deck

grilled salmon, heirloom tomato, green leaf lettuce, lemon aioli, grilled artisan bread

Salads

Chicken and Waffle Salad

fried adobo chicken, waffle croutons, maple Dijon vinaigrette, mixed greens

Seared Sea Scallops and Mache

daikon radish, pickled grapes, cucumbers, carrots, creamy sesame vinaigrette

Soup

White Bean and Kale Soup

chicken sausage

Lucky Sevens Soup

red lentil, Moroccan seven spice, sour cream, fried onions, cilantro

Snack / Appetizer Trays (Cold)

Three of a Kind: Chilled Shooters

- shrimp bloody mary
- crab and green gazpacho
- mango, lime and seared tuna

Golden Nugget

pickled golden beet, deviled egg, smoked bacon, pickled vegetables

Snack / Appetizer Trays (Hot)

Sisig Tacos

Filipino-style seared pork and chicken liver, fried egg, scallions, cilantro, crispy tortillas, lime

The Bonanza

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

Entrees

Spring Mountain Road Rice Bowl

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

Gold Strike

grilled jumbo shrimp over saffron cream farfalle

Desert Oasis Shepherd's Pie

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

Truffle Roasted Chicken

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

Dessert

Encore Tart

Myer lemon tart, fresh berries

Breadwinner Pudding

chocolate bread pudding, Las Vegas Distillery bourbon sauce

Available through October 2016

General Manager Tom Hayes and Executive Chef Lloyd Burrell invite you to try some of their favorite local creations.

Breakfast

Poached Smoked Haddock

wilted spinach, rich hollandaise sauce

Bacon and Eggs

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

Buttermilk Pancakes

red fruit compote, vanilla cream

Sandwiches

Steak Sandwich

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

Cajun Chicken Club

avocado, sun blush tomato spread

Smoked Ham Sandwich

fig chutney, blue cheese, toasted sourdough

Salads

Mustard and Smoked Trout

spelt, flaked almonds

Mediterranean Salad

melon, cucumber, mint, feta, Za'atar-spiced oil

Parma Ham and Grilled Peach Salad

peach chutney

Soup

Lightly Spiced Butternut Squash Soup

Indian spices, 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, chimichurri

Moroccan-Spiced Salmon

rose spice apricot couscous and harissa mayonnaise

Stuffed Breast of Free Range Guinea Fowl

wild mushrooms, sautéed potatoes, snow peas

Pave of Duck

wilted greens, rissole potatoes, port wine glaze

Dessert

Coconut Pina Colada Mousse

yuzu pearls

White Chocolate and Raspberry Ingot

bitter chocolate sauce

Available through October 2016

General Managers and Executive Chefs Nancy Salazar and Cory Lemon invite you to try some of their favorite local creations.

Breakfast

Silver Dollar Bulgur Wheat Pancakes

fruit compote, maple syrup

Mexican Scramble

scrambled eggs, chorizo, pico de gallo, sweet potato hash, whole-grain muffin, cilantro, queso fresco

Sandwiches

Salmon Burger

daikon slaw, cilantro kewpie mayo, arugula, brioche bun

Santa Fe Chicken Sandwich

Vella Cheese Company Monterey Jack, bacon, lettuce, spicy tomato aioli

Salads

Crab and Avocado Salad

lump crab, mango, frisee, cilantro lime vinaigrette

Black Quinoa Salad

Edison Grainery Organic Black Quinoa, heirloom cherry tomatoes, English cucumber, red onion, rosemary balsamic dressing

Soup

Sopa Azteca

spicy shrimp and tomato tortilla soup, sliced avocado, cilantro

Lebanese Lentil Soup

red lentils, diced vegetables, parsley, lemon

Snack / Appetizer Trays (Cold)

Tapenade Trio with Crostini

- artichoke and lemon
- sun-dried tomato
- classic olive tapenade

Shrimp and Calamari Ceviche

served with mini crispy taco shells

Snack / Appetizer Trays (Hot)

Tequila Lime Marinated Grilled Shrimp Skewers

mango salsa, avocado buttermilk dip

Ramen Sliders

garlic, ginger and lemon grass beef and pork, caramelized scallions, So Good Miso Mayo, pickled daikon and carrots, ramen noodle "buns"

Moo Shu Pork Tacos

Chinese 5-spice rub, slow-roasted pulled pork, cabbage slaw, sriracha, fried wonton taco shells

Entrees

LA Surf & Turf

filet, shrimp, creamy polenta, sautéed asparagus and peppers, lemon beurre blanc

Roasted Cornish Hen

wheat berries, sautéed vegetables, maple onion confit

Sautéed Chilean Sea Bass

grilled asparagus, rice pilaf, orange gastrique

Lamb Curry

yellow curry, scallions, chilies, lavender-infused jasmine rice

Cashew-Crusted Tempeh

Alive and Healing Tempeh, organic black quinoa, stir-fried kale, sweet soy glaze

Dessert

Mixed Berry Bread Pudding

sea salt caramel sauce

Meyer Lemon Cheesecake

Sqirl Jams "Snow Queen Nectarine" coulis

Churro Waffle

cinnamon cream cheese frosting, warm Mexican chocolate sauce

Available through October 2016

General Manager Erick Arce and Executive Chef Salvatore Lano invite you to try some of their favorite local creations.

Breakfast

Oreo Pancakes

whipped cream, NY pure maple syrup, chocolate sauce

Chicken Apple Sausage Quiche

tri-color peppers, Brie, apricot sour cream, sweet and spicy onion marmalade, mixed greens

Sandwiches

The Jimmy: Steak Sandwich

NY strip, arugula, local bleu cheese, tomatoes, red onion, basil, balsamic reduction

The Soprano

ham, salami, pepperoni, soppressata, beefsteak tomatoes, provolone, grilled hoagie, balsamic, whole-grain mustard

Atlantic Salmon Burger

red onion, green leaf lettuce, wasabi guacamole, tomato, brioche bun

Salads

Prosciutto, Mushroom and Asparagus Salad

crispy prosciutto, Lively Run Dairy Goat Cheese, pine nuts, mixed greens, horseradish Dijon vinaigrette

New Jersey Blueberry and Arugula Salad

local bleu cheese, bacon, pecans, fig and cranberry chutney, wild berry vinaigrette

Soup

Sweet Potato Puree Soup

garlic, onion, thyme, cumin, fried scallions, cumin cream, candied bacon

Zucchini Soup with Couscous

toasted Israeli couscous, roasted red pepper coulis, grilled flatbread, olive tapenade

Snack / Appetizer Trays (Cold)

Hudson Valley Duck Confit Summer Roll

carrots, scallions, tri-color peppers, rice noodle, rice paper wrapper, soy, hoisin

Ahi Tuna Tartare Verrine

soy, lime, scallion, red pepper, black and white sesame seeds, Asian vinaigrette, wonton crisps

Snack / Appetizer Trays (Hot)

Crispy Mac Bites

New York State Cheddar, sriracha aioli

Middle Eastern Lamb Pop

frenched lamb rib chops, dates, almonds, honey-rosemary yogurt, spicy tomato and onion jam

Entrees

NYC Surf & Turf

Simply Grazin' Center Cut Filet, shrimp, O'Brien potatoes, grilled asparagus, roasted corn, Hudson Baby Bourbon Whiskey and rosemary demi

Sun-dried Tomato Pesto-Crusted Chicken

Griggstown Farm Chicken, herb risotto, roasted rainbow carrots, sun-dried tomato pesto cream

Black and White Sesame-Crusted Mahi Mahi

cilantro lime basmati rice, gingered green beans, citrus miso blanc

Center Cut Veal Oscar

crab and potato waffle, bacon, grilled asparagus, Old Bay hollandaise, cilantro cream

Dessert

Raspberry and White Chocolate Mille Feuille

sweet cream, raspberry jam, puff pastry, dark, milk and white chocolate

Fried Twinkie

raspberry sauce, chocolate sauce, chantilly cream

Available through October 2016

General Managers Saira Perez and Daniele Ceccato and Executive Chef Rossana Carranza invite you to try some of their favorite local creations.

Breakfast

Bay Area Breakfast Pizza

local artisan Finocchiona Grande salami, caramelized Vidalia onions, mushrooms, aged Parmesan, topped with a locally-sourced egg

Mission Style Breakfast

petite pork chops, fried eggs, hash browns and biscuits

Sandwiches

Lamb Burger with Tzatziki

grilled Marin Sun Farm Lamb, cumin, dill, garlic, sun-dried tomato, feta, red onions, arugula, Kalamata olives, potato wedges

North Beach Style Meatball Grinder

house-made marinara, mozzarella, City Baking roll, potato wedges

Salads

Little Saigon Beef and Rice Noodle Salad

pickled carrots and daikon, fresh herbs, sweet and sour dressing, toasted peanuts

Grilled Chicken Salad with Spicy Greens

kale, arugula, red cabbage, baby beet greens, local queso, cotija cheese, spicy herbed vinaigrette

Soup

Mexican Style Albondigas Soup

Marin Sun Farms Beef meatballs, carrots, zucchini, handmade tortillas

San Francisco Style Clam Chowder

creamy chowder, mini sourdough bread bowl

Snack / Appetizer Trays (Cold)

Peruvian Ceviche Shooters

mahi mahi, corn, sweet potato, cilantro, lime, plantain chips

Salmon-Wrapped Asparagus

smoked salmon, sour cream, dill aioli, chives

Chèvre and Strawberry Bruschetta

thyme, grilled bruschetta, balsamic reduction

Snack / Appetizer Trays (Hot)

Eggplant Carbonara Stack

crispy eggplant, house marinara, basil, Parmigiano Reggiano, bacon, fried egg

Argentinian Style Empanadas

ground beef, bell peppers, olives

Oaktown Potato Samosas

mint raita, mango chutney

Entrees

Chicken Kebabs with Farro

Mary's Free-range Chicken, rosemary buttermilk marinade, roasted beet salad

Sonoma Valley Rib Eye

grilled rib eye, asparagus, gratin potatoes, Point Reyes Blue Cheese compound butter, Sonoma Valley Cabernet demi

Linguine Pescatore

local bay scallops, mussels, calamari and shrimp, sautéed with garlic, tomato, onions and Sonoma Valley White Wine sauce, served with sourdough crostini

Miso Glazed Tempeh and Kimchi

Aeden Country style miso, wild rice

Dessert

Pistachio Cheesecake and Strawberries

rose wine macerated Watsonville Sweetest Strawberries, mint crème fraîche

Midnight Chocolate Cake

Guittard Chocolate Co. Dark Chocolate, raspberry sauce

Available through October 2016

Executive Chef Thierry Fournier and Sous Chef Michel Ayoul invite you to try some of their favorite local creations.

Breakfast

Vitamin Breakfast (100% organic)

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

Petit Déjeuner Vitamines (100% organique)

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

Sandwiches

Auvergne Style

country-style dry ham, butter, bleu cheese, half baguette

Auvergnat

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

Paris

butter, green laituce, tomato, Emmental cheese, 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, 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, bleu cheese, walnuts, croutons, walnut dressing

Salade Picarde

endives, fromage bleu, noix, croûtons, vinaigrette a l huile de noix.

Soup

Traditional Cream Fish Soup

fish soup from Brittany, garlic croutons, rouille sauce

Soupe de Poissons Bretonne

soupe de poissons servie avec des croûtons a 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, 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 sec 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, baguette

6 Escargots de Bourgogne

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

Available through October 2016

Executive Chef Thierry Fournier and Sous Chef Michel Ayoul invite you to try some of their favorite local creations.

Entrees

Roasted Monkfish Tail

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

Queue de Lotte Rôtie

queue de lotte rôtie, sauce mouclade et petits légumes

Dover Sole Meunière Style

winter vegetables, lemon butter sauce

Sole Meunière

sole cuisinée façon meunière avec une garniture de légumes d hivers

Brittany Lobster Armoricaïne Style

flambé with cognac, light lobster broth, jasmine rice

Homard Breton a L Armoricaïne

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

Grilled Tuna Steak, Basque Style

red tuna steak, bell peppers piperade, 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, 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 crème brûlée, crusted with brown sugar

Crème Brulée a la Vanille

crème brûlée a la vanille bourbon et sucre de canne

South of France Pastries

Tropezienne, Basque cake, cannelé

Sélection de Pâtisseries du Sud de la France

Tropézienne, gâteau basque, cannelé de bordeaux

Available through October 2016

General Manager Carlos Alfaro and his culinary team invite you to try some of their favorite local creations.

Breakfast

North West Caffeinated Berry Parfait

Ellenos Real Greek Yogurt, coffee berries, biscotti

Northwest Smoked Salmon Frittata

Beecher Flagship Aged Cheddar, peppered crème fraîche

Sandwiches

Puget Sound Hot Smoked Salmon and Boursin

asiago and Boursin spread, arugula, toasted focaccia

Jet City Pulled Pork Sandwich

Macrina Bakery Brioche Bun, Washington apple slaw

Salads

Panzanella and Cured Meat

Tuscan grilled bread, mozzarella, tomatoes, Arcadian greens, balsamic vinaigrette

Cajun Shrimp Salad

grilled corn, marinated tomatoes, mixed greens, citrus vinaigrette

Soup

Chilled English Pea Soup

Dungeness crab, sliced radish, crème fraîche

Charred Tomato Soup

sour cream, bacon lardons, Parmesan tuille

Snack / Appetizer Trays (Cold)

Washington Cheese Tasting

dried fruit, stone-ground mustard, Anna's Honey, grilled crostini

Northwest Salumi Display

fig jam, dried fruit, stone-ground mustard, grilled crostini

Snack / Appetizer Trays (Hot)

Rainmaker's Flatbread

beer-poached Uli's Kielbasa, grilled Walla Walla onions, roasted garlic cream cheese, parsley

BLT Sliders

mini burgers, candied bacon, heirloom tomatoes, arugula, Skillet's Bacon Jam aioli, brioche

Entrees

Coffee-Crusted Filet and Garlic Frites

Vivace Espresso rubbed filet, grilled asparagus, brown butter demi

Honey-Roasted Draper Valley Chicken

Anna's Blackberry Honey, sautéed kale, herb-roasted mashed sweet potatoes

Dungeness Crab Cakes

jasmine rice, sweet chili lime sauce, jicama slaw

Miso Glazed Salmon

Copper River Salmon, wild rice, wilted spinach, warm sesame and ponzu gastrique

Apple Cider Grilled Pork Chop

Washington apple compote, green beans, cauliflower puree, stone-ground mustard cream

Dessert

Warm Apple Crumble

Fran's Caramel Sauce, vanilla cream

S'mores Bread Pudding

sea salt, graham cracker, crumbled chocolate, marshmallow fluff

Available through October 2016

General Managers Omar Martinez and Marco Martinez invite you to try some of their favorite local creations.

Breakfast

Loxahatchee Breakfast

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

Orange County French Toast

Grand Marnier cream cheese stuffed French toast, orange compote, berries, whipped cream

Sandwiches

PBI Cubano

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

Grilled Marinated Portobello

roasted peppers, mozzarella, basil, capers, spinach, balsamic vinaigrette, toasted garlic-rubbed brioche

Grilled Chicken Caprese

sliced tomatoes, mozzarella, basil, wild greens, lemon basil aioli, tomato focaccia

Montego Smoked Brisket

pineapple jerk bbq sauce, onion straws, grilled pineapple, garlic-rubbed brioche

Salads

Grilled Shrimp and Red Quinoa Salad

steamed quinoa, grilled garden vegetables, avocado, citrus vinaigrette

Seared Ahi Salad

orange supremes, toasted sesame seeds, red peppers, carrots, cucumbers, tomatoes, scallions, field greens, sesame ginger vinaigrette

Soup

Chicken Tortilla Soup

fire-roasted corn, cilantro, chipotle cream

Key West Gazpacho

classic gazpacho with seared scallops and crab claws

Snack / Appetizer Trays (Cold)

Bahama Tuna Club Sliders

seared ahi, tomatoes, bacon, lemon garlic aioli, arugula, mini brioche

Okeechobee Crab Dip

key lime, lump crab, scallions, cream cheese dip, crostini, petite crudité

Mojito Ceviche

red snapper, shrimp, mango, lime, cilantro

Snack / Appetizer Trays (Hot)

Beef Saltenas

Bolivian style meat pies

Coconut Shrimp

toasted coconut, sweet chili dipping sauce

Entrees

Slow-Roasted Guava-Glazed Chicken

jasmine rice, black beans, mojo cassava, red onion marmalade

South Beach Mahi Mahi

blackened mahi, mango salsa, cilantro pesto, yucca fries

Flagler Surf and Turf

Cajun spice dusted grilled NY strip, garlic shrimp, blond etouffe, Lyonnaise potatoes, grilled asparagus

Duroc Pork Chop

mustard cream sauce, sweet potato puree, roasted Brussels sprouts

Dessert

Banana Cream Pie

toasted coconut flakes

Tres Leches Cake

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

Selections of Tampa



Available through October 2016

General Manager Randy Kukwa and Executive Chef Keith Wallace invite you to try some of their favorite local creations.

Breakfast

Ybor City Benny

mojo pork, fried egg, tobacco onions, dill hollandaise, aged Swiss, Cuban bread

Serrano Ham and Egg on Multigrain

scrambled egg, grilled asparagus, romas, garlic and roasted tomato aioli

Buccaneer Breakfast Sandwich

turkey bacon, egg whites, hummus, spinach, thinly-sliced yellow squash, Vermont cheddar, multi-grain bagel thin

Sandwiches

Tampa Bay Snapper Roll

grilled gulf snapper, watercress, arugula, red onion vinaigrette, citrus garlic aioli, tomatoes, pretzel roll, house-made kettle chips

TPA Cuban

roasted pork, shaved sweet ham, salami, baby Swiss, pickles, Cuban sauce, pressed Cuban bread, house-made kettle chips

Salads

Fiesta Steak Salad

Strickland Ranch Sirloin, romaine, avocado, black beans, corn, red pepper, Monterey Jack, cilantro, tortilla strips, cilantro lime vinaigrette

Seafood Cobb

mixed greens, gulf coast shrimp, crab, mango, bacon, avocado, chopped eggs, gorgonzola, toasted walnuts, citrus vinaigrette

Chai Thai Teriyaki Pork Salad

pan-seared pork tenderloin, Chai Thai sauce, romaine and baby green mix, oranges, tri-color peppers, toasted almonds, scallions, crispy noodles, sesame ginger dressing

Soup

Florida Lobster Corn Chowder

sweet corn, lobster, cream

Keith's Chicken Lemongrass Soup

ginger, cremini mushrooms, cilantro, scallions

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Selections of Washington, D.C.



Available through October 2016

General Manager Robert "Scott" Boger and Executive Chef Seth Connolly invite you to try some of their favorite local creations.

Breakfast

Cinnamon Swirl French Toast

thick-cut bacon, whipped butter, candied pecans

Spinach and Wild Mushroom Omelet

McDowell's Mushrooms, hash browns

Country Ham Benedict

fried egg, hollandaise and Virginia country ham over Applewood bacon hash

Sandwiches

House-Made Veggie Burger

vegan veggie burger, red onion jam, sweet potato chips

Maryland Crab Cake Sandwich

brioche roll, butter lettuce, heirloom tomato, spicy remoulade

Salads

Roasted Chicken and Root Vegetable Salad

Day Spring Farm Chicken, Chèvre truffles, field greens, raspberry vinaigrette

Steak Salad with Quinoa

Bay Haven Farms Sirloin, feta, cucumbers, tomatoes, arugula

Soup

Turkey Chowder

Day Spring Farm Turkey, turkey bacon crumbles

Senate Bean Soup with Kale

navy beans, ham hock

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Snack / Appetizer Trays (Cold)

Gulf Coast Shrimp and Scallop Ceviche

bell pepper, onion, tomato lime juice

Palma Ceia Caprese Cup

prosciutto-wrapped tomato cup, basil, mozzarella, balsamic glaze

Snack / Appetizer Trays (Hot)

Grouper Cheeks

cornmeal-fried grouper cheeks, cilantro, lemon-lime aioli

Gator Bites

lightly battered crispy gator tail, Caribbean remoulade

Entrees

Lake Meadows Airline Chicken

roasted chicken, Cipollini onion, garlic mash, haricot vert, Eden's Nectar Honey drizzle, garlic au jus

Szechwan Five-Spice Sea Bass

charbroiled, spicy five-spice rub, Caribbean brown rice, fried carrot ribbons, Cigar City smoked pineapple salsa

Adena Springs Free Range Filet Mignon

porcini dusted filet, cauliflower mash, sautéed vegetables

Maple Leaf Duck Breast

seared duck with orange soy glaze, sweet potato mash, seasonal local greens

Everglade Wild Frog Legs

sautéed frog legs, garlic parsley sauce, grilled southern polenta

Dessert

Alessi Bakery Chocolate Princess Cake

chocolate cake, dark chocolate mousse, ganache, chocolate buttercream

Key Lime Shooter

graham cracker dust, vanilla whipped cream

Snack / Appetizer Trays (Cold)

Seared Ahi Tuna

toasted black and white sesame seeds, wasabi kewpie, sesame crisps

Capital Eggs

deviled eggs with candied bacon and chives

Snack / Appetizer Trays (Hot)

Crab Bites

roasted red pepper remoulade

Wild Mushroom and Caramelized Onion Flatbread

thyme and Parmesan

Entrees

Pancetta-Wrapped Shrimp with Linguine

basil marinara

Grilled Chesapeake Rockfish

herbed potatoes, sautéed vegetables, fresh seasonal salsa

Seared Bay Haven Farms Beef Tenderloin

Bordeaux wine reduction, grilled portabella mushroom, potato cake

Cider-Glazed Pork Chop with Apple Demi

Lee's Orchard Cider, mashed sweet potatoes, sautéed spinach with garlic

Dessert

Colonial Williamsburg Lemon Chess Pie

fresh whipped cream

Goat Cheese and Honey Cheesecake

berries, whipped cream

Great food is only half the story

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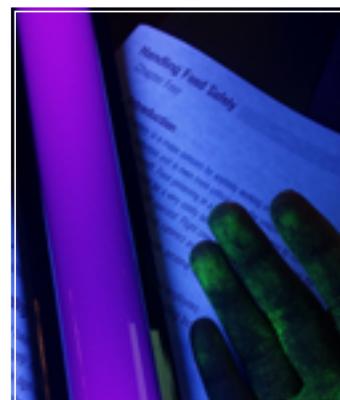


Flight attendant services

Flight attendants and crew are vital members of the crew— so Air Culinaire Worldwide is committed to the continued development of an innovative Flight Attendant Services program to help enhance your total trip experience.

Spearheading this program is John Detloff, Vice President, Flight Attendant Services. With over a decade of experience as a flight attendant and executive chef, John understands the challenges of service and is focused on working with you to craft tailored solutions to help you reduce your risk when it comes to catering. As part of this effort, the team continues to develop custom tools, resources and hands-on culinary and food safety training that reflect the high-quality cuisine and level of service your passengers require.

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Our trainers and chefs are here to customize classes for your training needs. We can customize any class to meet your flight department's specialized training requirements. To learn about additional classes, contact John Detloff, at jdetloff@airculinaire.com.



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