



# UNITED STATES DIETARY MENU

To Order: **N. America** +1 (800) 247-2433 • **Worldwide** +1 (813) 449-6000 • **Online** [www.airculinaireworldwide.com](http://www.airculinaireworldwide.com)

## BREAKFAST

### banana oat pancakes

with fresh berries & maple syrup (DF) (GF)

### vegan breakfast burrito

with salsa & cilantro garnish (DF) (VG)

### chia parfait

with fresh berries & candied nuts

((P): no nuts) (DF) (GF) (VG)

### farmer's breakfast

eggs, bacon & avocado topped with lemon & sea salt

(DF) (GF) (P)

### orange fig avocado toast

whole-wheat toast topped with avocado spread,

orange segments & sliced figs (DF) (VG)

## SANDWICHES & SALAD

### chimichurri steak salad

with roasted peppers, vine-ripe tomatoes, herbed field greens & crumbled sardo (GF)

### roasted beet & goat cheese salad

pomegranate reduction, balsamic pearls & arugula

with camu-camu citrus vinaigrette (GF) (VE)

### tofu, mushroom & pesto sandwich

fresh baguette sandwich with crispy tofu, sautéed

mushrooms, vegan aioli & kale pesto (DF) (VG)

## SNACKS

### chocolate hummus pizza

topped with fresh berries, slivered almonds &

drizzled with dairy-free chocolate ganache (DF) (VG)

### ricotta fig toast

sourdough toast topped with lemon-infused ricotta cheese, sliced dried figs, slivered almonds & drizzled with balsamic glaze (VE)

### vegan french toast

with fresh berries & maple syrup (DF) (VG)

### seasonal fruit

sliced, fresh, seasonal fruit & berries served with

dairy-free yogurt ((P): no dairy-free yogurt) (DF) (GF) (VG)

### tomato basil frittata

with balsamic vinegar glaze & breakfast potatoes (DF) (GF)

### vegan baby kale & quinoa salad

vegan salad topped with quinoa, cucumber, apricots, cranberries, apples & citrus vinaigrette (DF) (GF) (VG)

### vegan pear & arugula salad

vegan salad topped with pear, cranberries, candied

pecans, brown sugar & whole-grain mustard

vinaigrette (DF) (GF) (VG)

### chocolate hummus dip

topped with strawberries & shredded coconut with

gluten-free crackers (DF) (GF) (VE)

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## APPETIZERS

**garlic mushroom toast**  
sautéed garlic mushrooms over sourdough toast  
topped with fresh parsley & red bell pepper curls (DF) (VG)

**zahtar hummus flatbread**  
hummus flatbread topped with zahtar, pomegranate  
seeds, fresh mint & olive oil drizzle (DF) (VG)

**prosciutto melon skewers**  
prosciutto, melon & basil skewers drizzled with  
balsamic glaze (DF) (GF) (P)

**fresh ceviche verrine**  
fresh shrimp ceviche with cilantro garnish (DF) (GF) (P)

## ENTREES

**adobo-grilled pinchos de pollo**  
with grilled banana barbecue sauce, fresh lemon &  
field greens (DF) (GF) (P)

**aloo gobi grilled turmeric cauliflower “steak”**  
with tomato, potato curry & cardamom basmati rice,  
served with fresh raita, mango pickle & garlic naan (GF) (VE)

**carolina smoked paella**  
cold, smoked shrimp, mussels, clams & andouille  
sausage on carolina gold rice (GF)

**chana masala bowl**  
vegan chana masala bowl served with basmati rice,  
red onion, scallions & cilantro (DF) (GF) (VG)

**gochujang cauliflower**  
fried cauliflower florets with gochujang sauce served  
with cilantro rice & steamed broccoli (DF) (GF) (VG)

**the impossible burger**  
plant-based, vegan burger with sautéed mushrooms,

vine-ripe tomatoes & lettuce, served with parsley &  
truffle kettle chips (VE)

**oven risotto with kale pesto**  
risotto flavored with kale and basil, topped with  
balsamic glaze & toasted pine nuts (GF)

**peanut firecracker lettuce wraps**  
with a peanut, firecracker tofu zoodle filling (DF) (GF) (VG)

**poached salmon & orange fennel  
vinaigrette**  
with torn herb & field green salad & orange  
supremes (DF) (GF) (P)

**seabass with vine-ripe tomatoes**  
spicy slaw, arugula, artichoke chow-chow & lemon oil  
(DF) (GF) (P)

**southwest quinoa bowl**  
with a lime & cilantro garnish (DF) (GF) (VG)

## DESSERT

**vegan pot du crème**  
with notes of espresso & cardamom (DF) (GF) (VG)

**berries in syrup**  
fresh, seasonal berries with vanilla simple syrup,  
lemon zest & mint (DF) (GF) (VG)

**vanilla panna cotta with cranberry port  
chutney**  
with a camu camu & orange gastrique (GF)

**avocado chocolate mousse**  
with canela & arbol chili threads (DF) (GF) (P) (VG)

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