





EXPERIENCE THE American LIFESTYLE

These pages are the canvas of a new generation of chefs who draw inspiration from the nation'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 American 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.

Essentials

| Appetizers | 2 |
|-------------------------------|----|
| Trays | 3 |
| Breakfast | 4 |
| Desserts | 4 |
| Beverages | 5 |
| Lifestyle Menus - Main Dishes | |
| Adventurous | 8 |
| Clean | 10 |
| Fueled | 12 |
| Influential | 14 |
| Innovative | 16 |

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

Lifestyle Menu is only available in our U.S. owned-and-operated kitchens.

APPETIZERS

adobo-grilled pinchos de pollo

served with grilled banana barbecue sauce, fresh lemon and field greens GF inspired by TJSJ, San Juan

forest mushroom flatbread

with onion jam, brussels petals and roasted garlic-mushroom mornay $\overbrace{\rm VE}$

inspired by the Upper Peninsula, Michigan and Midwestern cheese



herb falafel & pomegranate yogurt

with herb tzatziki, dried pomegranate seeds, pomegranate glaze and fresh mint (VE) inspired by Toledo, Ohio

marinated beef ssam

served with kimchi, bibb lettuce, ginger-scallion sauce and ssamjang GF inspired by Chicago's Seoul Drive

salmon croquette

with sweet pepper jam and lemon aioli inspired by the Victoria Public Market at the Hudson

TRAYS



asian-inspired

sliced ahi tuna, grilled beef, bibb lettuce, pickled vegetables, rice crackers, soba noodle salad, edamame, wasabi mayo and ssamjang inspired by Flushing, Queens

greek mezze

dolmas, marinated olives, artichoke hearts and crudité with feta dip, eggplant spread, pita and keftedes

inspired by Monroe Avenue, Detroit

keto sampler

smoked salmon with lemon, cured meat and cheese, sliced egg, mixed nuts, crudité with pesto aioli, vineripe tomato salad with avocado and citrus-mct oil GF inspired by Rochester, Minnesota

poke trio

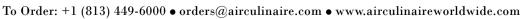
ahi tuna poke, lemon shrimp poke and salmon furikake poke inspired by North Shore, Hawaii

vegetable tartare trio

lemon-grilled artichoke, caper-basil and heirloom tomato, thyme and wild mushroom served with crostini (VG) inspired by Salinas Valley, Monterey







BREAKFAST

black açaí chia bowl

with activated charcoal, goji berries, cashew milk, maple syrup and toasted coconut (vg) inspired by Upton, Kentucky

crab cake waffle benedict

with tomato, avocado and poached egg, served with maple bacon-jalapeño hollandaise inspired by Hampden, Maryland

fresh seasonal berry crêpes (VE) with vanilla crème and raspberry coulis inspired by Quebec City, California

NOLA blackened eggplant pita sabich

garnished with sliced egg and muffuletta served with amba and hummus inspired by the Dryades Neighborhood of NOLA

traditional tortilla española

served with lemon-arugula salad and tomato concasse (GF) inspired by El Centro Español de Tampa, Ybor City

DESSERTS



avocado chocolate mousse

with canela and arbol chili threads GF (VG) inspired by Riverwalk, San Antonio



baked granny smith apple & triple cream brie cronut

topped with ginger brown sugar glaze and salted caramel sauce (VE) inspired by Yakima, Washington



sherry-poached fig trifle with chèvre custard, fresh berries and crushed pistachios (VE) inspired by SLC, Utah



vanilla panna cotta with cranberry port chutney

with camu camu and orange gastrique (GF) inspired by Calais, Maine



chia pudding

with shaved ghirardelli® chocolate and cacao nibs (vG) inspired by Berkeley, California



BEVERAGES

cold-pressed juices

beach blend pineapple and lime

feel the beet

beet, orange and coconut

fennel fanatic

apple, fennel and basil

orange power carrot, apple and ginger

fresh black lemonade

mixed with activated charcoal and maple syrup

shrubs - vinegar-based housemade mixers

ginger & lime

lemon & thyme

intermezzo - palette-cleaning shots coconut & lemongrass

ginger & honeydew

mango & ginger beer

smoothies

matcha chia "boba" organic pineapple, kale, coconut and japanese matcha

moon milk lassi

ginger, turmeric, cinnamon, mango. almond milk, greek yogurt and honey







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





ahi tuna tataki with seared togarashi watermelon

quick-pickled watermelon rind, wasabi aioli and soy reduction inspired by The Ninth Island, Nevada

aloo gobi grilled turmeric cauliflower "steak"

with tomato, potato curry and cardamom basmati rice served with fresh raita, mango pickle and garlic naan (VE) inspired by ATL, Georgia

herb-crusted peruvian sea bass

served with potato vegetable nest, natural red pepper coulis, scallion oil and roasted yellow pepper confetti (F) inspired by Market Street in Little Lima, New Jersey

lapsang souchong-lacquered duck bao

with fresh cilantro, matcha-lime aioli and fresh pickled vegetables served in soft bao buns inspired by Mott Street in New York, New York



nashville hot battered lobster tail

served with simple broccoli slaw, aleppo peppercorn muffin and maple-cayenne sauce inspired by Nashville, Tennessee

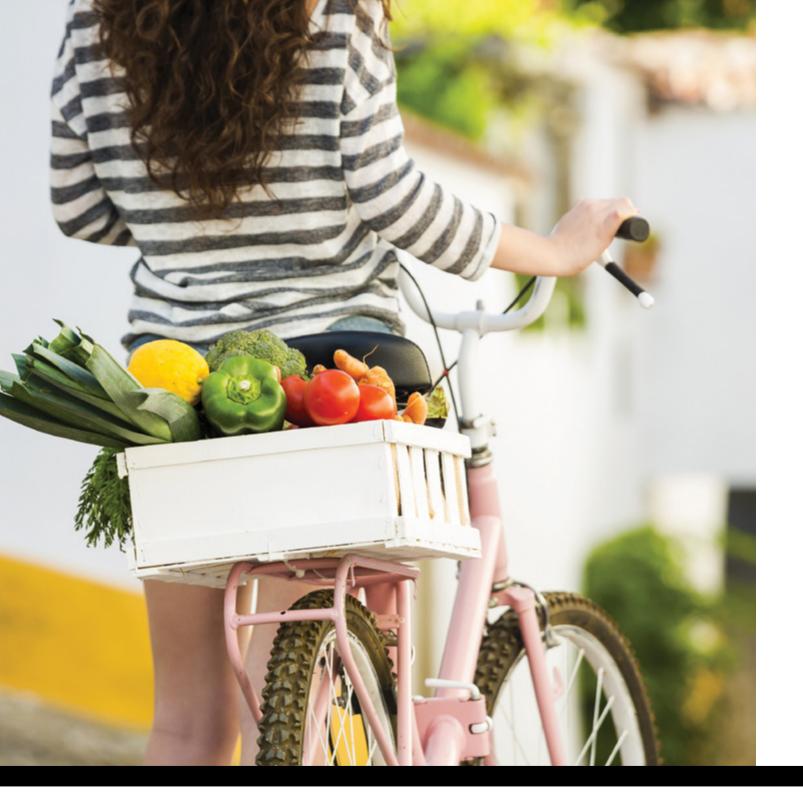
roasted pork tacos al pastor

with shredded cabbage, grilled pineapple, cotija cheese, fresh limes, charred street corn salad and soft corn tortillas GF inspired by Mission District, San Fran

roasted rhode island red piri-piri chicken

with cumin-braised potato and herb lentils, wilted cherry tomatoes and garlic greens GF inspired by PVD, Rhode Island





grilled beef smoked caesar

with vine-ripe tomatoes, parmesan crisps, italian salsa verde and balsamic reduction inspired by Princeton, New Jersey

lemongrass-grilled seitan pho

served with spicy ginger vegetable broth, zucchini noodles, limes, fresh basil, cilantro and mint voinspired by Bellaire Boulevard, Houston, Texas

lemon-oregano seared chicken

with cherry tomato and caper tapenade, quinoa and pearl couscous mixed with parsley, feta and lemoninfused mct oil inspired by O.C., California

miso-glazed tofu with soba noodles

mushrooms, broccoli, toasted sesame, edamame and scallions with citrus chlorella broth (VG) inspired by South Weller St. and 6th Ave South (Little Tokyo), Seattle, WA

poached salmon with orange-fennel vinaigrette

served with torn herb field green salad and orange supremes GF inspired by Portland, Maine





roasted beet & goat cheese salad pomegranate reduction, balsamic pearls and arugula with camu camu-citrus vinaigrette (VE)

inspired by Websterville, Vermont

sea bass with vine-ripe tomatoes

with spicy slaw, arugula, artichoke chow-chow and lemon oil GF

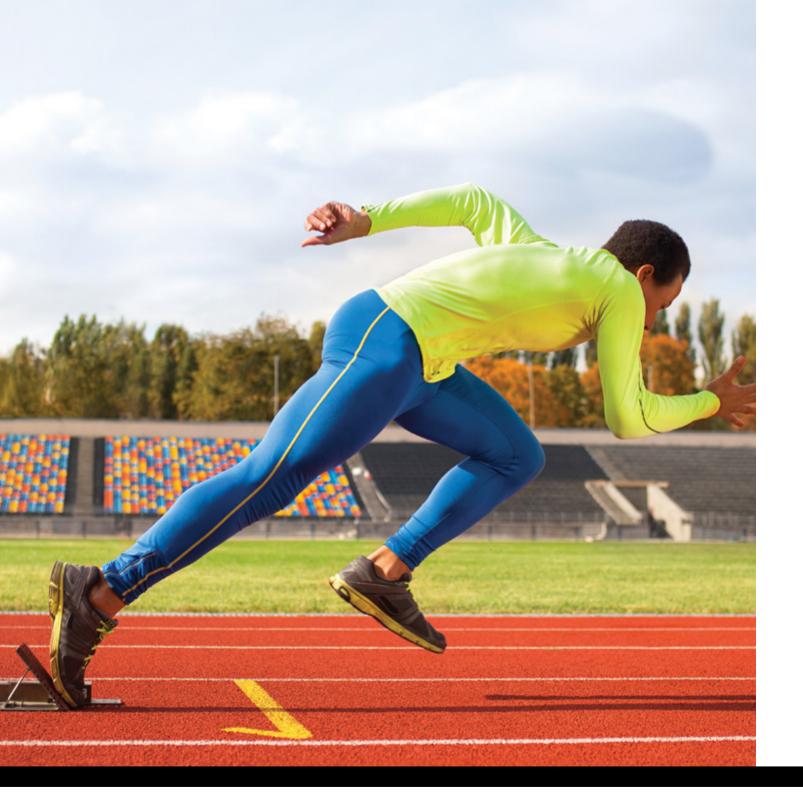
inspired by Pensacola, Florida











cedar-wrapped shrimp & scallops

served with lemon beurre blanc, roasted fingerling potatoes and sautéed greens (GF) inspired by Spokane, Washington (Pacific Northwest)

chimichurri steak salad

served with roasted peppers, vine-ripe tomatoes, herbed field greens and crumbled sardo (GF) inspired by South Florida

double bone ras el hanout lamb chops

with moroccan mint-apricot couscous, steamed squash coins, toasted pistachios and harissa yogurt inspired by Dearborn, Michigan

gochujang beef short rib bao

served with kimchi slaw, cucumber pickle, scallions and toasted sesame seeds served in soft bao buns inspired by Western and Wilshire, L.A.

jamaican jerk duck breast

served with roasted sweet potato brûlée (GF) inspired by Long Island, New York

roasted bone marrow with gorgonzola

served with toasted sea-salt butter baguette and salad mixed with parsley, celery leaf and radish inspired by King Ranch, Texas

the impossible™ burger

plant-based vegan alternative burger with sautéed mushrooms, vine-ripe tomatoes and lettuce served with parsley and truffle kettle chips (vG) inspired by Portland, Oregon











braised pork shank redemption

with fontina polenta, mustard demi-glace and gremolata inspired by South Philly

carolina smoked paella

cold-smoked shrimp, mussels, clams and andouille sausage on carolina gold rice inspired by Charleston, South Carolina

colorado bison shepherd's pie

with celery root puree, braised greens and yukon potato nest (GF) inspired by the Colorado Rockies

grilled southern burger

topped with house pimento cheese, green tomato jam and crisp tobacco onions inspired by Raleigh, North Carolina

salmon en papillote with berbere butter

served with atakilt wat and roasted cherry tomatoes (GF) inspired by the Northern Pike, Innoko River

cacao-crusted filet steak mole au poivre

served with charred corn and yukon potato-spinach hash with fire-roasted hatch chili mole demi and crumbled cotija cheese inspired by Hatch, New Mexico

senate bean chicken cassoulet

slow-braised chicken and sausage served with white beans topped with herb-toasted bread crumbs inspired by Constitution Ave., Washington, D.C.





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For nearly ninety years, Petrossian caviar has stood for excellence. This legacy of quality began when two brothers, Melkoum 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 Eaviar 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

- 100 g. each

mini blini

smoked salmon tartare - 4.9 oz.

petrossian caviar cubes - 20 g.

creamy sardine rillettes - 5 oz.

galician clams in brine - 4 oz.

tuna ventresca in olive oil - 6.7 oz.

small scallops in galician sauce - 4 oz.

• crème fraîche, baguette toasts and a pack of 12 mini blini

BLIOUX DE LA MER

• taste the sea with the juicy salmon roe and briny trout roe

signature, velvety classic sliced smoked salmon - 7 oz.

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 43/8 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

GOURMET Celebration

• choice of 125g of tsar imperial $^{\rm IM}$ ossetra, alverta president, royal transmontanus or hackleback american roe

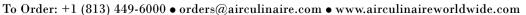
2 bags of baguette toasts, 7.5 oz crème fraîche and a pack of 12

- tsar-cut[™] smoked salmon and award-winning dillmarinated 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

21

*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. Air Culinaire Worldwide is redefining in-flight catering based upon the experience and input from our customers over the past eighteen years. The success of your total in-flight dining experience is our top priority. We are combining innovation, world-class educated executive chefs, culinary excellence, artisanship and customer service into one premium offering.

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