AEROGOURMET

BOOK 02

INFLIGHT CATERING

# CHARTER & COMMERCIAL



# FIRST CABIN

Plated from the galley, four courses, two hot main choices loaded per cover plus one spare. Items rotate on a four-cycle programme; codes stay fixed across cycles.

## STARTERS & SOUPS

| | | |
|---|---|---|
| MARINATED SEAFOOD PLATE | FISH · SHELLFISH | F1 |
| BEEF CARPACCIO | HL · DAIRY | F2 |
| BURRATA AND TOMATO | V · DAIRY · GLUTEN | F3 |
| PRAWN AND AVOCADO | HL · SHELLFISH | F5 |
| DUCK AND PISTACHIO TERRINE | NUTS · GLUTEN | F4 |
| PUMPKIN VELOUTÉ | V · DAIRY | F6 |
| LENTIL AND CUMIN SOUP | HL · VG | F7 |
| CONSOMMÉ | HL · CELERY | F8 |

## MAIN COURSES

| | | |
|---|---|---|
| BEEF FILLET | HL · DAIRY | F9 |
| LAMB RACK | HL · GLUTEN | F10 |
| CHICKEN BREAST, LEMON | HL · GLUTEN | F11 |
| SEA BASS FILLET | HL · FISH | F12 |
| GRILLED PRAWNS | HL · SHELLFISH · DAIRY | F13 |
| VEAL CHEEK | HL · CELERY | F14 |
| WILD MUSHROOM RISOTTO | V · DAIRY | F15 |
| VEGETABLE TAGINE | HL · VG · GLUTEN | F16 |

## CHEESE & DESSERTS

| | | |
|---|---|---|
| CHEESE PLATE | V · DAIRY · GLUTEN | F17 |
| CHOCOLATE TART | V · DAIRY · GLUTEN | F18 |
| SEASONAL FRUIT PLATE | VG · GF | F19 |
| VANILLA CRÈME BRÛLÉE | V · DAIRY · EGG | F20 |
| PISTACHIO PARFAIT | V · DAIRY · NUTS | F21 |
| PETITS FOURS | V · DAIRY · NUTS | F22 |



# BUSINESS CABIN

Tray-set service with hot main from casserole. Two hot choices per uplift, third choice on sectors above eight hours. Cold courses pre-set on the tray at the station.

## TRAY-SET COLD COMPONENTS

| | | |
|---|---|---|
| SMOKED SALMON STARTER | FISH · GLUTEN | B1 |
| CHICKEN AND QUINOA SALAD | HL | B2 |
| MOZZARELLA AND TOMATO | V · DAIRY | B3 |
| BEETROOT AND GOAT CHEESE | V · DAIRY · NUTS | B4 |
| HUMMUS AND CRUDITÉS | HL · VG · SESAME | B5 |
| GARDEN SALAD | HL · VG | B6 |
| BREAD AND BUTTER SET | V · GLUTEN · DAIRY | B7 |
| FRUIT CUP | VG · GF | B8 |

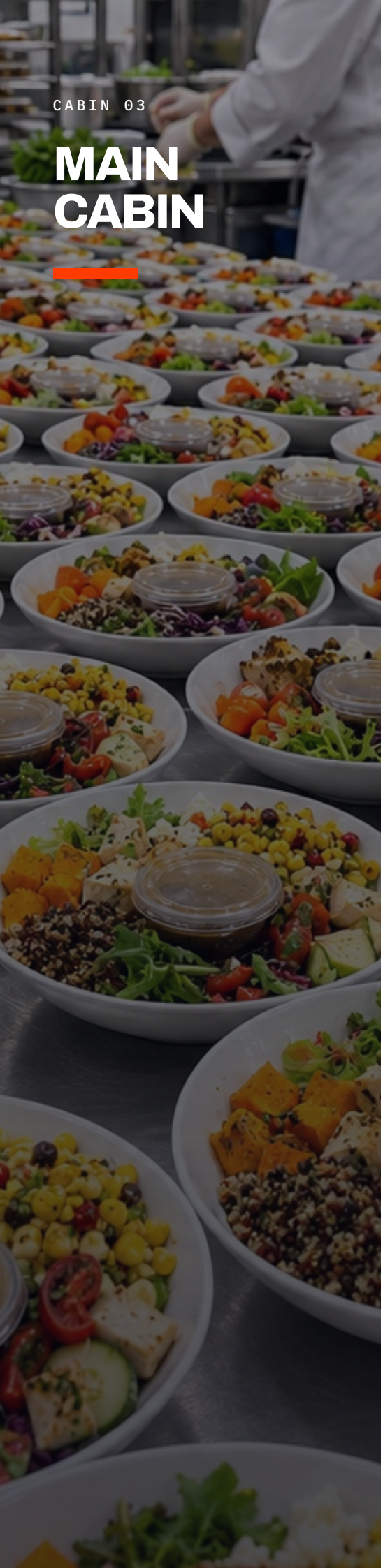
## HOT MAINS, CASSEROLE

| | | |
|---|---|---|
| BRAISED BEEF | HL · CELERY | B9 |
| CHICKEN TAGINE | HL · GLUTEN | B10 |
| LAMB BIRYANI | HL · DAIRY | B11 |
| GRILLED FISH, SAFFRON | HL · FISH | B12 |
| CHICKEN KORMA | HL · DAIRY · NUTS | B13 |
| BEEF LASAGNE | GLUTEN · DAIRY | B14 |
| BUTTER CHICKEN | HL · DAIRY · GLUTEN | B15 |
| VEGETABLE CURRY | HL · VG · GLUTEN | B16 |
| PASTA, TOMATO AND BASIL | V · GLUTEN · DAIRY | B17 |
| GRILLED CHICKEN, POTATO | HL | B18 |

## SECOND SERVICE & DESSERTS

| | | |
|---|---|---|
| HOT BREAKFAST SET | HL · EGG | B19 |
| COLD BREAKFAST SET | V · DAIRY · GLUTEN | B20 |
| PRE-ARRIVAL SNACK | GLUTEN · DAIRY | B21 |
| CHEESE AND BISCUIT SET | V · DAIRY · GLUTEN | B22 |
| DESSERT CUP | V · DAIRY · EGG | B23 |
| ICE CREAM PORTION | V · DAIRY | B24 |





CABIN 03

# MAIN CABIN

## HOT TRAY SETS

| | | |
|---|---|---|
| CHICKEN AND RICE | HL | M1 |
| BEEF STEW AND POTATO | HL · CELERY | M2 |
| PASTA BAKE | V · GLUTEN · DAIRY | M3 |
| FISH AND VEGETABLES | FISH · DAIRY | M4 |
| VEGETABLE AND PULSE STEW | HL · VG · GLUTEN | M5 |
| CHICKEN NOODLES | HL · GLUTEN · SOY | M6 |
| LAMB AND BULGUR | HL · GLUTEN · DAIRY | M7 |
| EGG BREAKFAST SET | HL · EGG | M8 |
| RICE AND DAL | HL · VG | M9 |
| BEEF MEATBALLS | HL · GLUTEN | M10 |

## MEAL BOXES & COLD SETS

| | | |
|---|---|---|
| COLD SANDWICH BOX | GLUTEN | M11 |
| HALAL MEAL BOX | HL | M12 |
| VEGAN MEAL BOX | VG | M13 |
| WRAP BOX | GLUTEN | M14 |
| BREAKFAST BOX | V · DAIRY · GLUTEN | M15 |
| CHILD BOX | HL | M16 |
| DELAY HOLD-OVER BOX | HL | M17 |
| WATER AND SNACK SET | VG · GLUTEN | M18 |



# LOADING FORMATS

| FORMAT | PER UNIT | STACK | GALLEY NEED |
|---|---|---|---|
| **TRAY SET, FULL**<br>Complete tray assembled at the station, cold components pre-set. | 1 COVER | 28 / DRW | CHILLER |
| **TRAY SET, HOT MAIN**<br>Tray plus casserole main loaded separately for oven finish. | 1 COVER | 28 / DRW | OVEN + CHILL |
| **CASSEROLE, STANDARD**<br>Portioned hot main ready for the on-board oven, no assembly. | 12 PORT | 6 / OVEN | OVEN |
| **CASSEROLE, LARGE**<br>Volume hot main for aft galley or buffet service. | 24 PORT | 3 / OVEN | OVEN |
| **MEAL BOX, COLD**<br>Sealed closed box, hand-held service, no galley need. | 1 COVER | 20 / TRLY | NONE |
| **GASTRONORM INSERT**<br>Buffet component in standard insert for self-service. | 20 PORT | 4 / TRLY | OVEN OPT |
| **SNACK BASKET**<br>Loose items in a lined basket for cabin or crew rest. | 20 PCS | 2 / TRLY | NONE |
| **BEVERAGE SET**<br>Water, soft drinks and hot beverage supplies per head count. | PER HEAD | 1 / TRLY | NONE |

## BAR & SNACK SERVICE



# CODED MEAL SERVICE

Standard codes are produced in every cabin and in every cycle. Each unit is sealed, labelled with code and seat, and listed on the loading document.

| CODE | SPECIFICATION | FORMAT | NOTICE |
|---|---|---|---|
| AVML | **ASIAN VEGETARIAN**<br>Spiced vegetarian meal, no egg, no dairy in the hot main. | CASSEROLE | 24 H |
| VGML | **VEGAN**<br>No animal product in any component, including bread and dessert. | TRAY / BOX | 24 H |
| HNML | **HINDU NON-VEGETARIAN**<br>No beef, no veal; lamb or chicken main with rice. | CASSEROLE | 24 H |
| MOML | **MUSLIM MEAL**<br>Halal chain throughout; standard in every cabin on request. | TRAY / BOX | 24 H |
| KSML | **KOSHER**<br>Supplied sealed and supervised; never opened at the station. | SEALED UNIT | 48 H |
| GFML | **GLUTEN INTOLERANT**<br>Segregated production, gluten-free bread and dessert included. | TRAY / BOX | 24 H |
| DBML | **DIABETIC**<br>Controlled carbohydrate, no added sugar, fruit in place of dessert. | TRAY | 24 H |
| CHML | **CHILD MEAL**<br>Small portions, mild seasoning, familiar items, snack and juice. | TRAY / BOX | 24 H |
| LSML | **LOW SODIUM**<br>No added salt at any stage; unsalted stocks and sauces. | TRAY | 24 H |

*Kosher units are supplied sealed under external supervision and are never opened at the station. Codes outside this list are produced on written specification.*

# CREW SPECIFICATION

Cockpit meals are produced from different protein sources and loaded in separate sealed units. Crew counts are taken from the operator's roster feed, not from the passenger order.

| CREW SET | FORMAT | SECTOR |
|---|---|---|
| **COCKPIT MEAL, SET A**<br>Hot main with rice or potato, salad, dessert; sealed and labelled. | CASSEROLE | ALL |
| **COCKPIT MEAL, SET B**<br>Different protein source from set A, produced on a separate line. | CASSEROLE | ALL |
| **CABIN CREW HOT MEAL**<br>Single hot main per crew member, portioned by roster count. | CASSEROLE | > 4 H |
| **CABIN CREW COLD TRAY**<br>Cold main, salad and dessert for short sectors and turnarounds. | TRAY | < 4 H |
| **CREW SNACK BASKET**<br>Fruit, bars, nuts and savoury items for the whole cabin crew. | BASKET | ALL |
| **CREW REST SET**<br>Light cold set loaded for the rest period on long sectors. | BOX | > 10 H |
| **CREW SPECIAL MEAL**<br>Any coded meal above, produced against the roster entry. | PER CODE | ALL |



# DIETARY & ALLERGENS

## DIETARY CODES

| | |
|---|---|
| HL | Halal supply chain and production |
| VG | Vegan |
| DF | Dairy-free |
| DBML | Diabetic |
| KSML | Kosher, sealed and supervised |
| V | Vegetarian |
| GF | Gluten-free production |
| LS | Low sodium |
| CHML | Child meal |
| ON SPEC | Built to written instruction |

## DECLARED ALLERGENS

| | |
|---|---|
| GLUTEN | Cereals containing gluten |
| EGG | Eggs |
| PEANUT | Peanuts |
| DAIRY | Milk and milk products |
| CELERY | Celery |
| SESAME | Sesame seeds |
| LUPIN | Lupin |
| CRUST | Crustaceans |
| FISH | Fish |
| SOY | Soybeans |
| NUTS | Tree nuts |
| MUSTARD | Mustard |
| SULPH | Sulphur dioxide and sulphites |
| MOLL | Molluscs |

Allergen declarations are issued per item and per cycle, and reissued whenever a component changes. Declarations travel with the loading document and are held on file for the duration of the contract. Segregated production is available for gluten-free and nut-free lines on written request.

# NOTICE & CHANNELS

## NOTICE PERIODS

| | |
|---|---|
| New cycle build and first loading | 21 D |
| Cabin counts and hot-main ratio per rotation | 72 H |
| Special meal codes against seat numbers | 24 H |
| Kosher and other externally supplied units | 48 H |
| Crew count adjustment from roster feed | 12 H |
| Head-count change on a confirmed uplift | 6 H |

## CHANNELS

**CONTRACT SPECIFICATION**

Cycle, cabin structure, ratios and galley data held centrally and applied at every station on the network.

**ROTATION ORDER**

Codes and counts by leg for the whole rotation, acknowledged with a countersigned loading plan.

**OPERATIONS DESK**

Direct line for the 24 hours before departure: count changes, diversions, slot moves, aircraft swaps.

**POST-FLIGHT REPORT**

Consumption and wastage per code returned after each rotation and used to reset ratios for the next cycle.

CONTACT

**orders@aerogourmet.com**

MENU ENQUIRIES AND UPLIFT ORDERS

**REQUEST A QUOTE**

AEROGOURMET.COM/REQUEST

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