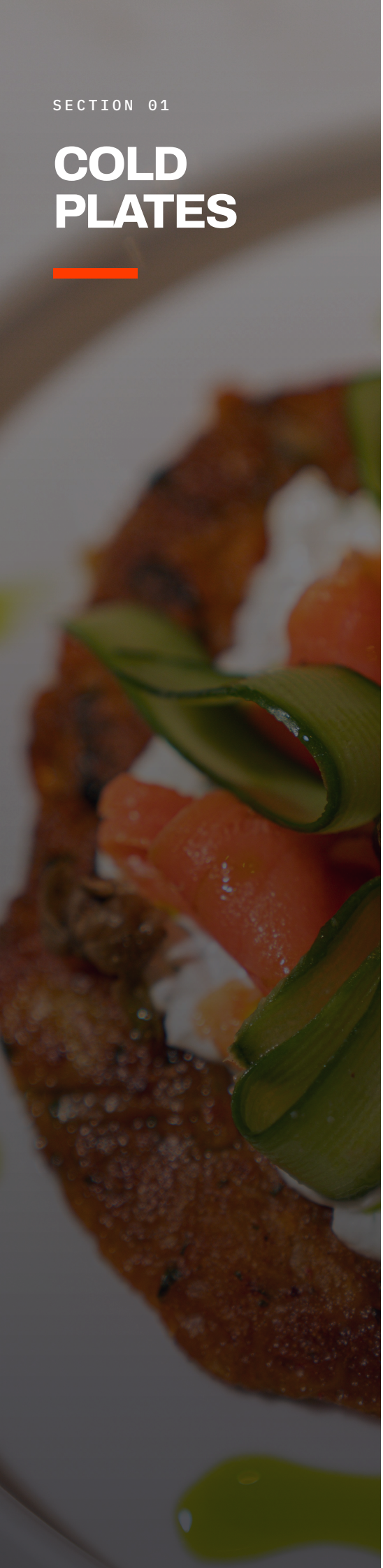
AEROGOURMET

BOOK 03

INFLIGHT CATERING

PRIVATE JET





SECTION 01

COLD PLATES

Everything on this page is delivered ready to serve, plated on individual dishes or loaded on a single presentation tray, with cabin plating instructions in the box.

SEAFOOD PLATTER
SHELLFISH

Chilled lobster, prawns, crab claws, two cold sauces, lemon.

SMOKED SALMON PLATE
FISH · GLUTEN

Cold-smoked sides, capers, red onion, dark bread served aside.

CAVIAR SET
FISH · DAIRY · EGG

30 g tin on ice with blinis, chopped egg, crème fraîche.

BEEF CARPACCIO
HL ON REQ · DAIRY

Sliced fillet, aged cheese, capers, oil and lemon.

CHICKEN AND QUINOA SALAD
HL

Grilled chicken, quinoa, herbs, dressing in a separate pot.

BURRATA AND TOMATO
V · DAIRY

Whole burrata, marinated tomato, basil oil.

COMPOSED GARDEN SALAD
VG

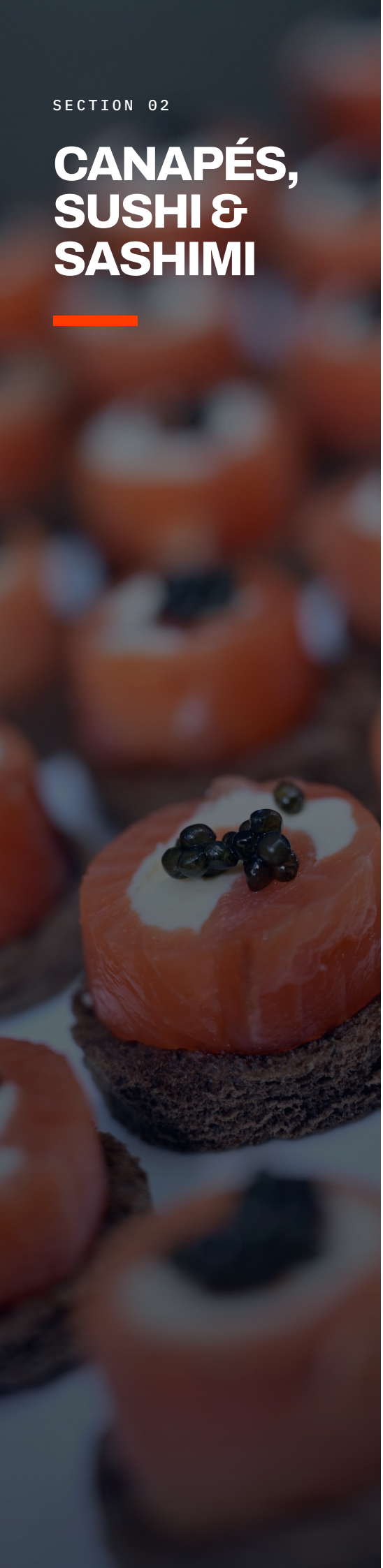
Leaves, vegetables and seeds, dressing served separately.

CHARCUTERIE BOARD
GLUTEN

Cured meats, pickles and bread, arranged for the cabin table.

CHEESE BOARD
V · DAIRY · NUTS · GLUTEN

Five cheeses, dried fruit, nuts and crackers.



SECTION 02

CANAPÉS, SUSHI & SASHIMI

Raw fish is cut on the day of departure and held at chiller temperature until service. Canapé selections are counted per piece, not per guest.

COLD CANAPÉ SELECTION — MIXED

Twelve pieces, four varieties, arranged on one presentation tray.

WARM CANAPÉ SELECTION — MIXED · GLUTEN

Twelve pieces for one oven pass, four minutes, no sauce added.

NIGIRI AND MAKI SET — FISH · SOY

Sixteen pieces, soy, ginger and wasabi in sealed pots.

SASHIMI PLATE — FISH

Three fish, twelve slices, kept at chiller temperature until service.

VEGETARIAN SUSHI SET — VG · SOY

Sixteen pieces, avocado, cucumber and pickled vegetable.



HOT MAINS, OVEN-FINISHED

Each main is built to survive one reheat in a convection oven and nothing else. Sauces are loaded separately and added after reheat. The temperature and time for each dish are printed on its lid and on the delivery note.

BEEF FILLET

HL ON REQ · DAIRY

Sealed and rested, served with potato gratin, jus in a separate pot.

LAMB RACK

HL ON REQ · GLUTEN

Herb crust, roast vegetables, thyme jus loaded apart.

CHICKEN BREAST, LEMON

HL · GLUTEN

Roast breast, preserved lemon, couscous or potato purée.

SEA BASS FILLET

FISH

Portioned fillet on fennel, saffron sauce added after reheat.

GRILLED PRAWNS

SHELLFISH · DAIRY

Four prawns per portion, garlic butter added after reheat.

BEEF SHORT RIB

HL ON REQ · CELERY

Slow-braised, holds a long reheat, root vegetables included.

MUSHROOM RISOTTO

V · DAIRY

Loaded slightly under-cooked; stock pot added during reheat.

VEGETABLE TAGINE

VG · GLUTEN

Spiced vegetables and chickpeas with herb couscous.

PASTA, TOMATO AND BASIL

V · GLUTEN · DAIRY

Short pasta, sauce loaded separately, cheese in a cold pot.

SECTION 04 — 05

BREAKFAST, FRUIT & CHEESE



CONTINENTAL TRAY
V · DAIRY · GLUTEN

Bakery, preserves, yoghurt, fruit and juice on one tray per seat.

HOT EGG DISH
HL · EGG

Omelette or scrambled egg with potato and a grilled side.

OVERNIGHT OATS
V · GLUTEN

Oats, milk or plant milk, fruit compote in a sealed pot.

PASTRY BASKET
V · DAIRY · GLUTEN

Six-piece selection, warmed for three minutes before service.

FRUIT PLATE
VG · GF

Cut seasonal fruit, arranged for the cabin table.

CHEESE PLATE
V · DAIRY · GLUTEN

Three cheeses, fruit paste, crackers, served at cabin temperature.

PÂTISSERIE SELECTION
V · DAIRY · EGG · GLUTEN

Four individual pastries, chilled until service.

SMOOTHIE AND JUICE SET
VG · GF

Cold-pressed juices and one blended smoothie per seat.

CHILDREN & CREW

CHILDREN

CHILD HOT MAIN

HL

Small portion of pasta, chicken or fish with a plain side.

CHILD COLD TRAY

GLUTEN · DAIRY

Sandwich, cut fruit, cheese and a plain snack.

CHILD BREAKFAST

V · DAIRY · GLUTEN

Cereal or pancake, yoghurt, fruit and juice.

SNACK POT SET

V · DAIRY · GLUTEN

Cut vegetables, fruit, crackers and cheese in separate pots.

WARM MILK SERVICE

DAIRY

Milk or formula water supplied hot in a sealed flask.

CHILD DESSERT

V · DAIRY

Small portion dessert, no nuts, no alcohol, no caffeine.

CREW

CREW HOT MEAL

HL ON REQ

Single hot main per crew member, sealed and labelled apart.

CREW COLD TRAY

HL ON REQ

Cold main, salad and dessert for short sectors.

CREW SANDWICH SET

GLUTEN

Two sandwiches, fruit and a bar per crew member.

CREW SNACK BASKET

NUTS

Fruit, bars, nuts and savoury items for the whole crew.

CREW BEVERAGE SET

VG

Water, soft drinks and coffee supplies per crew count.



SECTION 08

BAR & BEVERAGES

Bottles are supplied sealed and loaded upright with glassware, ice and stirrers. Labels and vintages are confirmed at order stage and held on the preference file.

CHAMPAGNE AND SPARKLING — SULPH

Two labels loaded chilled, one rosé on request, served from the ice bucket.

WHITE WINE — SULPH

Two labels, one oaked and one crisp, loaded chilled with the uplift.

RED WINE — SULPH

Two labels held at cabin temperature, decanter supplied on request.

SPIRITS SELECTION — ON REQ

Whisky, gin, vodka, rum and cognac in sealed bottles with mixers.

APERITIFS AND LIQUEURS — SULPH

Vermouth, bitters and two digestifs, loaded with the bar set.

BEER — GLUTEN

Bottled lager and one craft option, loaded chilled.

SOFT DRINKS AND JUICES — VG

Colas, tonics, sodas and cold-pressed juices, per passenger count.

WATER — VG · GF

Still and sparkling, small and large formats, loaded chilled and ambient.

BAR SERVICE SET — –

Glassware, ice, garnishes, napkins and stirrers for the cabin count.



DIETARY & ALLERGENS

DIETARY CODES

HL	Halal supply chain and production	V	Vegetarian
VG	Vegan	GF	Gluten-free production
DF	Dairy-free	LS	Low sodium
DBML	Diabetic	CHML	Child meal
KSML	Kosher, sealed and supervised	ON REQ	Available on written request

DECLARED ALLERGENS

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

Allergen declarations are printed on every lid and repeated on the delivery note. Halal production is available on request for the whole order. Kosher units are supplied sealed and supervised. Raw fish items are excluded from any order carrying a stated allergy to fish or molluscs.

NOTICE & CHANNELS

NOTICE PERIODS

Full à la carte order with plating instructions	12 H
Caviar, live shellfish, sushi and sashimi	12 H
Dietary or medical requirement against a seat	12 H
Standing range from the late-order page	3 H
Ready-to-load sets and beverage supplies	60 MIN
Passenger count change on a confirmed order	90 MIN

CHANNELS

ORDER BY MESSAGE

Item names, seat count and departure time; confirmation returned with prices and the delivery window.

STANDING PREFERENCE FILE

Recurring passenger preferences, exclusions and china choices held on file and reapplied without being restated.

DISPATCH LINE

Reachable at any hour for late confirmation, slot changes and aircraft substitutions.

DELIVERY NOTE

Contents, allergen declaration, reheat times and loading temperature handed over with the boxes.

CONTACT

orders@aerogourmet.com

MENU ENQUIRIES AND UPLIFT ORDERS

REQUEST A QUOTE

AEROGOURMET.COM/REQUEST

TELEPHONE +1 201 762 4427