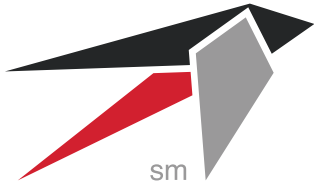


Your Total Experience Awaits



AIR CULINAIRE
Worldwide

Redefining In-flight Catering



“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
ready 24 hours a day, 7 days a week.

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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 sourced; some items have limited availability throughout the year. Existing favorites are still available, as well as regional specialties.



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 box lunches to custom specialty fare, with safe, carefully packaged meals using the freshest local ingredients – even at the last minute, wherever you travel? What if your passengers and crew have specific dietary requirements but crave variety?

The menu on the following pages is available at all of our domestic U.S. kitchens but is just a sample of the many different customized menus we offer, all prepared specifically for you. Need some other selections? Our executive chefs will work with you to develop customized menus to meet the unique culinary, dietary and cultural requirements of your passengers and crews. From suggestions for multi-leg international trips, to recommendations on local cuisine and regional specialties, our executive chefs will help you delight your passengers and crew.

At Air Culinaire Worldwide, we know great food is only half the story. Learn how we can ensure your total in-flight catering experience is simple and enjoyable on page 12 of this menu or visit us on the web at www.airculinaireworldwide.com.

Breakfast Display

- **French Bakery** – Croissants, danishes, butter, preserves
- **Healthy Breakfast** – Muesli, berries, organic yogurt, sliced fruit
- **European Breakfast** – Cheeses, cold cuts, sliced fruits, organic yogurt, pastries
- **Fruit Display** – Seasonal fruit, fresh berries, organic yogurt
- **Smoked Salmon and Bagels** – Cream cheese, capers, onions, tomatoes, eggs

Hot Breakfast

- **English Breakfast** – Three eggs (omelet or scrambled), bacon, sausage, hash brown potatoes, mushrooms, baked beans, tomatoes
- **American Breakfast** – Three eggs (omelet or scrambled), bacon, hash brown potatoes

Brunch

- **Quiche and Salad** – Quiche Florentine, baby greens, champagne vinaigrette
- **Petite Filet and Frittata** – Asparagus, sun-dried tomato, parmesan
- **Smoked Salmon Flatbread** – Cream cheese, ricotta, onion jam, capers, lemon dill cream
- **Eggless Benedict** – Brioche, asparagus, artichoke, oven-roasted tomato
- **Eggs and Caviar** – Scrambled, black caviar, creme fraiche, potato pancake, scallions

Cold-Pressed Juices

Cold-pressed juices produced with a masticating juicer allow for greater retention of vitamins, minerals and enzymes, resulting in a superior product.

- **Carrot Apple Ginger**
- **Apple Fennel Basil**
- **Pineapple Lime**
- **Beet Orange Coconut**

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.





Bentos

Individual ready-to-serve paired tastings delivered in our unique gourmet box.

- **Sushi Bento*** – Maki rolls, nigiri sushi, sashimi, kaiso salad, pickled ginger, soy and wasabi
- **Ploughman's** – Charcuterie, cheeses, whole-grain mustard, fruit chutney, pickle, Granny Smith apple and dried fruit
- **Seafood** – Shrimp cocktail, scallop-mango ceviche, smoked salmon tartar, and caviar remoulade
- **Antipasti** – Caprese skewers, cured Italian meats, Italian cheeses, roasted olives and marinated grilled vegetables
- **Mezze** – Hummus, tzatziki, dolmas, marinated vegetable salad, cured olives, grilled pita and lemon

Salads

An "all-in-one" culinary delight that starts with organic greens and evolves into a healthy and convenient way to satisfy your taste buds.

- **Tuna Nicoise** – Yellow fin, fingerling potatoes, green beans, eggs, olives, cabernet vinaigrette
- **Napa Salad with Duck** – Duck confit, bacon lardons, bleu cheese crumbles and champagne vinaigrette
- **Thai Beef and Noodle** – Shoyu beef, soba, mushrooms, baby greens, scallions, sesame, citrus vinaigrette
- **California Garden** – Chicken, apples, bacon, avocado, eggs, crostini, bleu cheese and whole-grain mustard vinaigrette
- **Lemon Shrimp and Artichoke Salad** – Arugula, olives, pinenuts, parmesan, citrus vinaigrette
- **Butter Bibb with Lobster** – Bacon, grape tomatoes, balsamic glaze, feta and herb vinaigrette

Sandwiches

Small batch, hand-crafted breads and rolls, combined with freshly sliced meats and cheeses.

Classics

- Monte Cristo
- Bahn Mi
- Lobster Roll
- Croque Monsieur/Madame
- Cuban

Open-Faced

- Parma Ham and Mozzarella
- Foie Gras and Fig Chutney
- Smoked Salmon and Herbed Chevre
- Serrano Ham and Parmesan
- Tomato and Mozzarella

Half Baguette

- Italian Salami and Cheese
- Caprese
- Roasted Turkey and Provolone
- Baked Honey Ham and Swiss
- Roasted Beef and Aged Cheddar
- Grilled Vegetable and Portobello

Enclosed

Tea-cut sandwiches. Chef's suggestions include egg, mayo, micro greens; beef, butter and pommery mustard; nova salmon and neufchatel (eight triangles per passenger).

Soups

- Lobster Bisque – Cognac and saffron emulsion
- Carrot Ginger – Creme fraiche, cilantro
- Roasted Tomato – Sour cream, basil and parmesan crisps
- Gazpacho – Peppered creme fraiche and scallions
- Potato Leek – Smoked bacon, herb oil and sun-dried tomatoes





Entrees

- **Steak and Foie Gras** – Foie maitre d'hotel butter, smashed red bliss, pinot glaze, crispy onions
- **Crusted Lamb Loin** – Portobello fennel tian, greens, honey wine reduction, rosemary
- **Char Siu Pork Tenderloin** – Cilantro rice, grilled pineapple, baby bok choy
- **Veal Chop** – Roesti, asparagus, avjar, whole-grain mustard glaze
- **House Burger** – Emmenthal, mushrooms, Cognac sauce
- **Duck Breast** – Roasted with mirin, orange, lime, sesame
- **Cornish Hen** – Red wine, mushrooms, bacon
- **Slow-Roasted Chicken** – Sumac, lemon, saffron rice, veloute
- **Sea Bass** – Jasmine, lemongrass coconut emulsion, lemon oil, mango
- **Grilled Lobster and Scallops** – Potato cake, sweet corn and chevre cream, caviar
- **Sea Scallops and Purple Peruvians** – Lemon butter, truffle oil
- **Seared Tuna Steak** – Curried carrot broth, spinach, lardons, seared tomato
- **Sauteed Shrimp with Fennel Turmeric Emulsion** – Fennel, apples, potatoes, lemon, parsley
- **Papillote Salmon** – Lemon herb butter, baby vegetables, fingerlings, lemon

Displays

The art of “Garde Manger” is defined by both the look and flavors of a chef’s creation. At Air Culinaire, this is serious work.

- **Artisan Sliced Fruit** – Fresh fruit, berries, organic Greek yogurt
- **Cheese Selection** – Local and international cheeses, seasonal grapes, crackers and crostini, preserves, dried fruit and nuts
- **Antipasti** – Ripe tomatoes, fresh mozzarella, salami, cured meats, Italian cheeses, crostini and grilled vegetables
- **Crudites** – Seasonal vegetables, creamy dip or hummus
- **Sushi Display** – (ten pieces standard) with soy, ginger and wasabi. Your choice of nigiri, maki and sashimi
- **Ploughman’s Display** – Charcuterie, cheeses, whole-grain mustard, fruit chutney, pickle, Granny Smith apple and dried fruit
- **Seafood Display** – Shrimp, scallops, lobster and crab cocktail, with tabasco, lemon, caviar remoulade, crostini
- **Mezze Display** – Hummus, tzatziki, dolmas, marinated vegetable salad, cured olives, grilled pita and lemon





Side Board

Tantalizing “big flavor small bites” built for one passenger and a great accompaniment to pre-board cocktails or in-flight snacks.

Warm

- **Edamame** – In the shell, sea salt
- **Candied Nuts** – Candied hazelnuts, curried cashews, rosemary honey filbert
- **Escargot** – Roasted herb garlic butter and fresh baguette

Cold

- **Chevre Truffles** – Pistachio, paprika, black sesame with crostini
- **Watermelon Feta Skewers** – Feta, mint and balsamic glaze
- **Caprese Skewers** – Mozzarella, basil, tomato and balsamic glaze
- **Prosciutto and Melon** – Mozzarella and balsamic glaze
- **Roasted Olives and Artichokes** – With crostini
- **Cheese Tasting** – Triple creme, mimolette and cherry spread
- **Hummus and Crostini** – Extra virgin olive oil
- **Prosciutto Wrapped Grissini** – Balsamic glaze

Flatbreads

- **Fig** – Port poached figs, red onion jam, chevre, pancetta, balsamic glaze
- **Vintner’s** – Red seedless grapes, ricotta and bleu cheese, rosemary, honey
- **Zucchini** – Marinated zucchini and yellow squash, prosciutto, ricotta, manchego, balsamic glaze
- **Smoked Salmon** – Cream cheese, ricotta, onion jam, capers, lemon dill cream

Cold Appetizers

Canapes

- **Standard** – Typical Assortment of flavorful bites
- **Premium VIP** – Upscale (VIP) ingredients and presentation
- **Black Caviar Canapes** – Premium varieties garnished with black caviar

Amuse

Individual spoon-ready small bites in verrines. Available in single flavors or flights

- **Caribbean Shrimp Salad**
- **Grilled Vegetable Antipasti**
- **Tzatziki with Smoked Salmon**
- **Mini Salade Sarladaise**
- **Crab Salad**
- **Tuna with Potato**

Hot Appetizers

- **Mini Kebabs** (three per passenger) – Chicken, beef or shrimp, with sauce
- **Satay** (three per passenger) – Beef or chicken, soy glaze
- **Samosa** – Beef pastry, raita
- **Nem (Vietnamese Spring Rolls)** – Crispy shrimp rolls, sweet hot sauce
- **Edamame** – Ready to steam, sea salt
- **Chicken Wings** (six per passenger) – Choose from herb-roasted, za'atar or Buffalo
- **Mini Crab Cakes** (three per passenger) – Pimento remoulade



Credenza

The perfect “pre-board or in-between” meal service or in-flight buffet designed to offer a variety of flavors within each artfully crafted display.

Selection of Amuse

- Caribbean Shrimp Salad
- Grilled Vegetable Antipasti
- Crab Salad
- Mini Salade Sarladaise
- Tzatziki with Smoked Salmon
- Tuna with Potato

Enclosed Sandwiches - Eight triangles per passenger

European Display - Caprese skewers, prosciutto-wrapped grissini, marinated vegetables, cured olives, crostini and seasoned oils

Asian Selections - Chicken and beef yakitori, salted edamame, potsticker, yuzu glaze

Middle Eastern - Za'atar chicken wings, feta, hummus, olives, grilled pita, crudite

Beverages

Cocktail Mixers:

Complete kit of fresh ingredients (alcohol not included)

- **Bloody Mary** – House recipe and other accompaniments
- **Mojito** – Fresh lime juice, mint, simple syrup
- **Mimosa** – Fresh OJ, orange slices
- **Bellini** – Freshly pressed peach
- **Greyhound / Salty Dog** – Freshly pressed grapefruit

Coolers

- Watermelon and Basil
- Minted Honeydew
- Cantaloupe Pineapple

Desserts

Our fine selection of sweet favorites offers a crowning touch to your meal.

Mini Offerings

- Assortment of Petit Fours (three pieces)
- Assortment of Small Macaron (six pieces)
- Mini “Canape-Sized” Desserts – Choose from:
 - Chocolate Mousse
 - Mini Fruit Tarts
 - Mini Eclairs
 - Chocolate Truffles
 - Marble Cheesecake
 - Tea Cookies

Individual Offerings

- German Chocolate Cake
- Apple Tart
- Chocolate-Dipped Fruits
- Cheesecake
- Creme Brulee
- Tiramisu

Great food is only half the story

Your Air Culinaire Worldwide in-flight catering experience doesn't begin or end with great food.

What if you had an in-flight catering partner who could:

- Help you set pre-trip expectations with your passengers on the type of cuisine that will be available at their destination?
- Deliver a customized food and packaging in-flight catering strategy based on your aircraft type, your passengers' culinary requirements, your flight duration and itinerary?
- Provide you with resources to help you navigate the ever-changing regulatory environment such as customs clearance and agriculture requirements around the world, as well as how to correctly verify travel documents?
- Help you adapt when the unforeseen arises such as flight delays or last-minute requests?

Your global catering solution

Whether you're operating to any of the 125+ airports served by our owned-and-operated kitchens, or to one of the thousands served by our associate catering partners around the world, you can rely on Air Culinaire Worldwide to help you keep your commitments wherever you go, regardless of what might happen along the way. And after your trip you can count on receiving a timely and detailed statement to help you easily and quickly document the trip summary.

For more information on how Air Culinaire Worldwide can make your total in-flight catering experience simple and enjoyable and to access resources such as additional menus, articles with tips and suggestions, visit www.airculinaireworldwide.com. Or call us any time at +1 (813) 449-6000. We look forward to supporting you on your next flight.

	Ordering <ul style="list-style-type: none">• Online ordering• Multiple menus• Culinary advisors	
Delivery <ul style="list-style-type: none">• Uniformed professionals• Lift trucks• Refrigerated vehicles		Dining <ul style="list-style-type: none">• Regional cuisine• Plating recommendations• Packaging
	Invoicing <ul style="list-style-type: none">• Itemized• Timely• Customizable	

The heart of the crew deserves more

Flight attendants are vital members of the crew—without you, no trip can be a success; with you, bumps get smoother and emergencies are handled safely and professionally. We appreciate that, so Air Culinaire Worldwide is committed to creating an innovative Flight Attendant Services program to help enhance your 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 100% focused on working with you to design and deploy tailored solutions to help you reduce your risk when it comes to catering. As part of this effort, John and his team have developed custom menus just for you that reflect the high-quality, delicious cuisine that Air Culinaire Worldwide is known for. You will see a sample below.

You are the first and last impression for your guests. They expect a lot from you. Air Culinaire Worldwide is here to help you look amazing—and feel great while doing so. Enjoy!

Flight Attendant Menu

5 pm Departure • 7 hrs. 30 min.

Pre-board Displays

French Cheese Display

With grapes, dried fruit, and crackers

Hudson Valley Pate Sampler

Trio of market fresh pate, crostini, fig jam and mustard

Assorted Hot Hors d'oeuvres

Dinner - 6:30 pm

Hot towels

Amuse

Mint and Cucumber Gazpacho

Starter

Smoke Salmon and Caviar Tartar

Salad

Warm Napa

With duck confit, bleu cheese, and champagne vinaigrette

Entree (choice of)

Filet and Foie Gras

With smashed reds and fig demi

Chicken Roulade

With sun-dried tomatoes, chevre, mash reds, and mustard cream

Dessert

Crepe Brulee

Hour Before Landing Display Trays

Mini French Bakery

Apple turnover, chocolate croissants, croissants, raisin roll, muffins

Artisan Sliced Fruits

With fruit coulis and Greek yogurt with honey

Mini Yogurt and Granola Parfaits

Breakfast

Hot towels

Assorted Cold Press Juices

Carrot apple, pineapple lime, beet orange, fennel apple romaine

American Breakfast

Three eggs scrambled, grilled bacon, hash browns

Local Landing - 7:30 am

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