



VIP Catering Specialists

Bulk Service Menu

This menu is bulk loaded for compilation by cabin attendant in-flight.



BREAKFAST

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BREAKFAST STARTER

- Sliced local cheeses
- Sliced continental cheeses
- Parma ham served with strawberries and balsamic
- Smoked salmon and caviar served with crème fraise and blini
- Mortadella with pecorino and rocket
- Fresh assorted melons
- Sliced smoked chicken breast served with cranberry and brie
- Coppa roulade with sweet cheese in a crepe
- Freshly cut crudité with dipping sauce
- Fresh asparagus wrapped in proscuitto
- Cucumber cupletts with lemon and dill filled with lobster
- Prawn and avo terrine served with melba
- Poached trout served with asparagus and hollandaise
- French toast roundels served with bacon and maple syrup



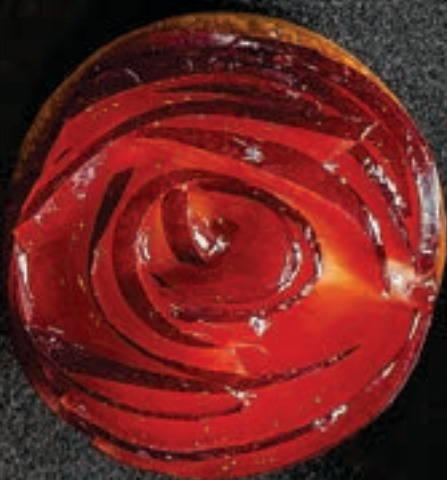
BREAKFAST

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BREAKFAST MAIN

SERVED HOT

- Feta cheese with tomato fresh herbs
 - Parma ham and mozzarella
- Smoked salmon and crème cheese
 - Loin of bacon and cheddar
 - 3 cheese spinach
 - Cheddar and tomato
 - Scrambled eggs plain
 - Scrambled eggs with chives
- Scrambled eggs wrapped in proscuito
 - Eggs Florentine
 - Eggs Benedict
- Spanish omelette - With roasted potato ,red onion and mature cheddar
 - Rolled bacon
 - Macon
 - Pork sausage
 - Beef sausage
 - Chicken sausage
 - Cheese griller
 - Pan fried mushrooms
- Seared baby tomato with thyme
 - Grilled fillet of white fish
 - Grilled aged beef fillet
 - Grilled halloumi
 - Potato hash browns
- Baby crepes filled with spinach and feta



BREAKFAST

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BREAKFAST DESSERT

- Double thick plain yoghurt
- Double thick fruit yoghurt
 - Low fat plain yoghurt
 - Low fat fruit yoghurt
- Fresh sliced seasonal fruit
 - Fresh fruit salad
- Fresh sliced fruit kebabs
- Baby crepes served with strawberries and crème fraise
 - Sweet melon in a minted sweet vinaigrette
- Baked apple and raspberry pie with mascarpone

BAKED GOODS

FRESHLY BAKED ON THE DAY OF THE FLIGHT

- Butter croissant
- Chocolate croissant
- Assorted french pastries
- Pecan nut pastry plait
 - Scones
- Assorted quiches
- Sweet Muffins assorted
- Savoury Muffins assorted
 - Luxury Cookies
- Strawberry jam jars
 - Butter portions
 - Butter jars
- Cheddar portions



LUNCH

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LUNCH STARTERS

- Dim sum dumpling assorted served with honey and soya
 - Scallops wrapped in proscuito with a lime comfi
- Marinated Asian beef salad with pineapple and carrot julienne
 - Peking duck
(small crepes filled with crispy duck and sliced spring onion
topped off with a plum sauce dressing)
- Smoked chicken and camembert tartlet served with black grapes
 - Crispy Salmon served ruby red grapefruit and baby lettuce
 - Salmon roulade served with micro greens
 - Smoked beef and kiri roulade with fig preserve
- Asparagus wrapped in Parma ham with sautéed quale egg
- Lobster in an orange jus served on a sweet pepper and baby potato salad
 - Roasted goats cheese tartletts with sundried tomatoes



LUNCH

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LUNCH MAIN

- Traditional rib eye steak served with a Thyme and rosemary reduction
 - Fillet mignon with a wild mushroom-cabernet gravy
 - Fillet of beef with a madeira butter sauce
 - Slow cooked braised beef Madagascar peppercorn sauce
 - Roasted rack of lamb with minted chardonnay
 - Loin of lamb cooked with a hint of apricot lemon
- Oven roasted leg of lamb stuffed with bulgar wheat and yellow peppers
 - Chicken and parma ham ballantine with a wild berry reduction
 - Grilled chicken served with mango cilantro and lime
 - Cape malay style chicken curry
 - Butter chicken
 - Blueberry Thai grilled chicken breast
 - Mediteranean filled chicken thigh with feta and peppadew
 - Oven baked roasted chicken thighs with lemon and herb infusion
 - Pan fried kingklip with a caper cream sauce
 - Simply cooked lobster with lemon butter separate
 - Baked salmon fillets Dijon
 - Salmon fillets with a honey and soya glaze
 - Phyllo wrapped kingklip fillets with a lemon scallion sauce



LUNCH

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LUNCH STARCHES

- Plain white rice
- Tumeric basmati rice
- Rissotto with sweet pepper and black truffle
 - Traditional Roasted potato roundels
 - Scalloped potatoes
 - Potato cakes with parmesan
 - Potato gnocci in a tomato concasan
- Angel hair pasta infused with white wine and a rocket pesto
 - Spinach and riccotto filled tortellini
 - Jalapino Rosemary Alfredo
 - Japanese rice noodles
- Taboule with black olives and pepper

LUNCH DESSERTS

- White chocolate Rasberry cheesecake with a blueberry sauce
 - Sticky toffee pudding with caramel sauce
 - Vanilla Panacotta served with a blackberry confi
- Crepe suzette served hot with double thick cream
 - Chou ala crème with served with a maple glaze
 - Black forest cake
- Chocolate and strawberry fillo served with honey



SANDWICHES

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TOPPINGS AND FILLINGS

- Freshly Roasted chicken with plum sauce
 - Chicken satay mayonnaise
 - Gammon with honey and mustard
- Smoked salmon and crème fraise with sliced caperberries
 - Smoked salmon and prawn mayonnaise
 - Pastrami with Dijon mustard
 - Bacon lettuce and tomato
- Bacon and cheddar with a coriander pesto

VEGETARIAN

- Buffalo Mozzarella with plum tomato and an olive tapenade
 - Vegetarian Pate
 - Brie with a red onion Marmalade
- Egg mayonnaise served with cress
 - Cream cheese and celery



SNACKS

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PREPARED BY HAND TO ORDER

- Assorted continental cold meat and cheese platter served with pickle and pesto chiabatta.
- Wrap platter with the following fillings:
 - Chicken Caesar
 - Tuna Nicoise
 - Salmon and avo with horseradish crème
- Kebab platter:
 - Marinated lamb kofta
 - Lemon and herb chicken
 - Coppa and pineapple
- Baby plum tomato and mozzarella in basil pesto
 - Prawn kebabs in a lime dressing
- Assorted Combo snack platters
- Cranberry and brie filled filo parcels
- Gorgonzola and green fig parcels with rocket and balsamic
- Parma ham served with capers, Goji berries and Grissini
- Jumbo prawn kebabs with lime and parsley
- Thai fish cakes with ginger honey and lime

VEGETARIAN PLATTER

- Assorted crepes with fillings
- Baby soya sausage with honey and mustard marinade
 - Brie and cranberry fillos
 - Baby quiche Lorraine
 - Mediterranean dolmades
- 3 cheese tartlets with marinated plum tomatoes

