



WINGS AIRLINE CATERINGS

Gavin Operations | +27 82 295 8179

Thomas Operations | +27 78 120 4647

Ananda Financial | +27 76 727 5888

Email

orders@aerobites.co.za

gavin@aerobites.co.za

**Dear Customer,
Please be aware that we have this limited menu during the G20 period only.**



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Service Menu

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Dear Customer, Please be aware that we have this limited menu during the G20 period only.

Breakfast Starter

- Sliced local cheeses
- Sliced continental cheeses
- French toast roundels served with bacon and maple syrup
- Freshly cut crudité with Hummus
- Steamed Asparagus with Vegan cheese sauce
- Parma ham served with strawberries and balsamic
- Smoked salmon and caviar served with crème fraise and blini
- Sliced smoked chicken breast served with cranberry and brie
- Fresh asparagus wrapped in prosciutto
- Prawn and avo terrine served with melba

Breakfast Main | HOT

Omelette with the following fillings:

- Smoked salmon and crème cheese
- Loin of bacon and cheddar
- 3 Cheese spinach
- Cheddar and tomato

Other

- Scrambled eggs plain
- Scrambled eggs with chives
- Scrambled eggs wrapped in prosciutto
- Eggs Florentine
- Eggs Benedict
- Spanish omelette - With roasted potato ,red onion and mature cheddar
- Rolled bacon
- 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

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 fruit kebabs
- Bowl of Berries with Vanilla Crème Fraise
- Baby crepes served with strawberries and crème fraise

Baked Goods

(freshly baked on the day of the flight)

- Butter croissant
- Chocolate croissant
- Assorted French pastries
- Assorted quiches
- Sweet Muffins assorted
- Savoury Muffins assorted
- Luxury Cookies
- Strawberry jam jars
- Butter portions
- Butter jars
- Cheddar portions

Breakfast



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Lunch Starters

- Marinated Asian beef salad with pineapple and carrot julienne
- Smoked chicken and camembert tartlet served with black grapes
- Crispy Salmon served with ruby red grapefruit and baby lettuce
- Salmon roulade served with micro greens
- Smoked beef and Kiri roulade with Sweet Pickle preserve
- Asparagus wrapped in Parma ham with Bearnaise
- Lobster in an orange jus served on a sweet pepper and baby potato salad

Lunch Main

- Traditional rib eye steak served with a Thyme and rosemary reduction
- Traditional Teriyaki Rib Eye Steak
- Fillet mignon with a wild mushroom-cabernet Sauce
- Fillet of beef with a Madeira butter sauce
- Slow cooked braised beef with Madagascar peppercorn sauce
- Loin of lamb Chops served with a Minted Chardonnay
- Cape Malay style chicken curry
- Butter chicken
- Teriyaki Chick Breast
- Mediterranean 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 Tail with lemon butter separate
- Steamed Lobster with orange Butter and Sage
- Baked salmon fillets Dijon
- Salmon fillets with a honey and soya glaze
- Phyllo wrapped kingklip fillets with a lemon scallion sauce

Lunch Starches

- Plain white rice
- Turmeric basmati rice
- Risotto with sweet pepper and black truffle
- Traditional Roasted potato roundels
- Potato Mash
- Soba Noodles
- Potato gnocchi in a Tomato concasan
- Penne Pasta
- Spaghetti Napolitan
- Tabouleh with black olives and pepper

Lunch Desserts

- White chocolate Raspberry cheesecake with a blueberry sauce
- Sticky toffee pudding with caramel sauce
- Vanilla Panacotta served with a blackberry confi
- Double Chocolate Ganash
- Black Forest Cake
- Chocolate pecan Brownies
- Assorted Haazen Dazs Ice cream

Lunch



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Sandwiches Per Person

Sandwiches with the following toppings and fillings:

- Freshly Roasted chicken with plum sauce
- Gammon with honey and mustard
- Smoked salmon and crème fraise with sliced caperberries
- Pastrami with Dijon mustard
- Chicken Mayonnaise

Snacks

All our snacks are prepared by hand to order.

- Assorted continental cold meat and cheese platter served with pickle and pesto
- 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
- 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

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

Crew Meals

Crew meals are packed in disposable boxes with Cutlery

All meal contains a Starter, Main, Dessert, Bread with Butter, Jam and Cheese Portion

We offer Breakfast, Lunch and Dinner with either hot or cold main sections, containing your choice of Chicken, Beef, Fish or Vegetarian

Extras

- Amenity packs
- Flowers (please specify height and width and what shape)
- Bread Basket
- Fruit baskets
- Fruit Juices 200ml
- Fruit Juices 1lt
- Milk full cream 500ml
- Milk low fat 500ml
- Ice kg
- Dry Ice kg
- Freshly ground coffee
- Sliced Lemon
- Hot water
- Other requests

Extras