

# CATERING MENU



We offer a first class **VIP service** that allows your clients desires and needs to be met through inflight catering. Proudly providing VIP catering and supplies to corporate and private aviation operating out of **Belfast International Airport (EGAA)** in Northern Ireland.

Our catering services can be personalized to your preference in order to provide the **ultimate executive jet experience**. Guests with gluten-free, kosher prepared, halal, vegetarian, or vegan lifestyles can choose from a custom menu or create their own. Private jet dining offers only the **highest standards** when it comes to **quality service, food, and safety**. We provide only **consistent, gourmet quality**.

## COLD BREAKFAST

### Croissants

Plain - Almond - Chocolate - Raspberry

### Filled Croissants or Bagels

Dill Cream cheese, smoked salmon, capers & lemon - Egg mayo, bacon & ballymaloe relish - Ham, cheese & chilli jam

### Breakfast Muffins

Blueberry - Chocolate

### Mixed Danish Pastries

Pan au chocolate - Pecan plait - Custard - Pan au raisin - Apple - Raspberry

### Grains

Cereals - Granola - Topped or plain oatmeal - Overnight oats - Chia Seed Pudding

### Breakfast Yoghurts

Natural - Honey Greek - Coconut - Strawberry - Raspberry - Apricot

### Yoghurt Toppings

Dried Cranberries - Dried Mango - Dried Apricots - Super seed mix - Chia seeds - Chocolate Shavings - Coconut - Mixed nuts - Freeze dried raspberries - Fresh Berries - Nut Butters - Berry Compote

### Fresh Fruit Juices

Apple - Orange - Mango - Pineapple - Tomato - Cranberry - Tropical

### Fresh Fruit

Mixed Fruit Salad - Mixed Berries

## HOT BREAKFAST

### Free Range Egg Omelettes

Choose from the following fillings:  
Fine herbs - Onion - Cheese - Bacon - Mushrooms - Peppers - Ham - Smoked Salmon - Truffle - Tomatoes

### Eggs

Boiled - Fried - Poached - Scrambled

### Eggs Benedict

Poached eggs - hollandaise sauce - bacon or smoked salmon - English muffin - fine chives

### Traditional Irish Breakfast

Smoked Irish bacon - Pork sausages - Black pudding - Fried Soda & Potato bread

### Breakfast Meats

#### Sausage

Pork - Beef - Chicken - Cumberland - Vegetarian

#### Bacon

Smoked - Unsmoked - Maple cured

### Breakfast Sides

Mushrooms - Hash browns - Sautéed new potatoes - Breakfast potatoes with peppers & onions - Grilled plum tomato - Baked beans - Clonakilty black or white pudding - Wilted Spinach - Grilled Asparagus - Grilled portobello mushroom - Avocado - Fresh Fruits & berries

## PLATTERS

### Continental Cheese Platter

Hard & soft artisan cheese selection - Grapes - Chutneys - Crackers

### Continental Breakfast Meat Platter

Cured & cooked meat selection - Mixed nuts - Dried fruit

### Classic Charcuterie & Cheese Platter

Seasonal hard & soft cheese- crackers - cheese twists - rice crackers - pretzels - fresh crusty bread - olives - sugar belle tomatoes - fresh & dried fruit - cured meats - mixed nuts - stuffed peppadew pepper - cucumber - chilli & balsamic dipping oil - chutney - pesto

### Antipasto Platter

Selection of olives - Caprese Skewers - Grilled vegetables, Sun dried tomatoes - Salami - Prosciutto - Sourdough - Tapenade - Stuffed Peppadew peppers

### Ploughman's Platter

Sharp Cheddar - Roast beef - Pork Pie - Ham, Pickles, Chutneys, Sugar belle Tomatoes Salad leaves & Sourdough

### Seafood Platter

Lemon & pepper cooked smoked salmon, Mackerel - Dressed crab - Marinated prawns - Cold smoked salmon - Cockles - Mussels - Aioli - Horseradish crème fraiche - Marie Rose Sauce - Fresh Lemon & Rocket Garnish

### Sliced Fruit Platter

Seasonal fresh fruit - Mint garnish

### Vegetable & Hummus Platter

Mixed Vegetable crudité - Selection of Hummus

## CANAPES

### Mixed house selection

Onion cake - Smoked duck breast with bitter orange blini - Horseradish & lemon cream - Marinated anchovy pink peppercorn dill; Caramel biscuit cream mix with foie gras fig jelly - Pepper cake shellfish flavoured cream marinated crayfish

### Mini bouchée quiche

Salmon & dill - Cauliflower & broccoli - Tomato goat's cheese and basil - Tartiflette mushroom garlic & parsley

### Bruschetta

Fresh mixed tomato basil mozzarella & balsamic - Beetroot, goats' cheese, rocket with balsamic glaze

### Topped Crackers

Pear walnut & blue cheese - Fig brie & honey - Roast beef horseradish & tomato - Chilli jam brie & salami - Chutney cheddar & tomato - Olive tapenade sliced black olive - Beetroot goat cheese & rocket - Caprese salad skewers & balsamic glaze

### Smoked salmon & Dill

Bellini - wheaten loaf - Capers - Lemon - Dill

### Indian savoury mix

Aloo tikki - Onion bhajis - Vegetable pakoras - Samosas

### Mini vol-au-vents

Prawn marie rose - Chicken & ham - Creamy mushroom

### Tarlets

Caramelised beetroot red onion & goats cheese - Chorizo, bacon and cheddar

## MAIN DISHES

### Pan Fried Chicken or Supreme

Creamy Mushroom & Herb - Lemon, Garlic & herb - Pesto Parmesan - Hunters - Curried - Mango - Asian - Teriyaki - Plain Grilled - Honey Mustard - Chicken Stuffing

### Northern Irish Beef

Roast - Rump fillet or Sirloin Steak - Irish Beef Stew - Stroganoff - Bourguignon - Chilli con carne - Thai Stir-fry

### Fish

Sesame Crusted Salmon - Salmon en croute - Soy, ginger & lime Salmon - Lemongrass & Coconut Seabass - Grilled Seabass - Lemon & Herb Cod - Smoked Hake or Cod in parsley sauce - Chilli Basa Fillet - Seafood Linguini

### Bakes

Beef Lasagne - Vegetarian Lasagne - Chicken & Peach Bake - Macaroni Cheese Bake - Chicken Broccoli Bake - Mango Chicken Bake

### Curry

Vegetable, chicken or Beef - Thai Green or Red - Massamam - Masala - Coconut & lemongrass - Korma

### Other

Lamb Cutlets & Mint Sauce - Gammon & Pinapple - Pork fillet with apple sauce - Turkey, Ham & Stuffing

## SANDWICHES, SALAD, SOUPS

### Sandwich, Panini, Toasties & Wraps

Filling options available on request - Vegan - Gluten Free - Vegetarian - Dairy Free available  
- Open face - Closed face - Finger sandwiches

### Salads

Wedge Salad - Cobb/ Harvest Salad - Caesar Salad - Beetroot and Goat Cheese Salad - Sunshine Salad - Greek Salad - Niçoise - Potato Salad - Coleslaw - Roasted vegetable lemon & cumin cous cous - Pesto, pine nut & sundried tomato pasta salad - Flaked tuna & sweetcorn pasta salad - Caprese Salad - Waldorf Salad

### Soups

Irish Vegetable Broth - Cream of Vegetable Lentil soup - Split pea & ham soup - Cream of Tomato & Basil soup - Curried Lentil and Vegetable soup - Cream of Leek and Potato - Minestrone - Broccoli & Stilton - Mushroom Tarragon soup - Chicken Noodle

## SNACKS & EXTRAS

### Chicken Wings

BBQ - Buffalo - Teriyaki - Satay

### Savoury Pastries

Pork Sausage Rolls - Ham & Cheese Jambons - Peppered Steak Bake - Chicken Tikka Masala Bake - Chicken & Bacon Bake - Mushroom Vol au vent - Chicken Vol au vent

### Nachos

Just cheese - fully loaded - taco beef

### Chicken

Goujons - Satay Skewers - BBQ Skewers - Nuggets

### Pizza

Pepperoni - Margarita - BBQ Chicken - Meat Feast - Four Cheese - Vegetable

### Sushi & Sashimi Platters

Traditional garnish

### Bread

Bread Rolls - Wheaten Bread - Muffins - Crumpets - Pancakes plain or Topped - Scones - High Tea

### Drinks

Bottled Water - Carbonated Soda - Milk - Plant Based milk - Fruit juices - Diluted juice - Soft drinks

## DESSERTS & OTHERS

### Served with Fresh Berries & Mint Garnish

Raspberry or Toffee Pecan Roulade - Lemon Meringue - Flavoured Cheesecakes - Berry Crumble - Mini potted - Chocolate Strawberries - Macarons - Pavlova - Pear Almond Tart - Chocolate Lava Cake - Chocolate Fudge - Sticky Toffee Pudding - Chocolate Profiteroles - Petit Fours - Apple Pie - Pecan Pie - Panna Cotta

### Biscuits & Cake

Selection of biscuits - Red Velvet cake - Chocolate cake - Salted Caramel - Victoria Sponge - Chocolate Brownies - Donuts - Traybakes - Cookies

### Confectionary

Crisps - Chocolate Bars - Mixed Sweets

### Others

Ice Cubes - Dry Ice - Herb Garnish - Edible Flowers - Napkins - Disposable Cutlery

### Crew Meal

Main - Side & Veg - Salad or Pasta Pot - Mini Dessert - Piece of Fruit - Bread Roll & Butter - Soft Drink

## SIDES & SAUCES

### Potatoes

Buttery mash - Baby boiled - Garlic & herb baby boiled - Garlic parmesan smashed - Chilli & cheese smashed - Roasted - Chips - Sweet Potato Fries - Champ

### Rice

Boiled - Egg Fried - Mexican - Pilau - Coconut - Mushroom

### Pasta

Carbonara - Spaghetti - Buttered - Pesto - Parmesan - Tomato & Herb - Gnocchi - Tortellini

### Vegetables

Steamed Mixed Veg - Mediterranean roasted - Roasted garlic & lemon kale - Grilled asparagus - Sauteed Spinach - Fine Green Beans - Edamame - Honey roasted carrots & parsnips - Corn on the cob

### Sauces

Peppercorn - Roast Beef or Chicken Gravy - Blue Cheese - Hollandaise - Bechamel - Bearnaise - Diane Sauce - Parsley Sauce - White wine Sauce - Arrabiata Sauce - Cheddar sauce

### Dips

Mayo - Garlic Mayo - BBQ - Blue Cheese - Tomato Ketchup - HP Brown - Taco - Buffalo - Siracha - Honey Mustard - Cajan - Lemon Mayo - Caesar