

IN-FLIGHT CUISINE





## TIPS & GUIDELINES

In addition to the snacks and beverages normally found on board, our catering menu provides a wide variety of dining options. Please advise your Account Manager of any catering requests at least 24 hours in advance for domestic flights and 48 hours in advance for international flights.

Flexjet program aircraft are fully stocked with a variety of beverages and snack items personally selected according to what our Owners love most. If you would like to have a specific item on board, simply request that your Account Manager obtain it when ordering catering for your flight.

In addition to our standard catering menu options, you can also select catering items from our regional menus. Regional menus are available in more than a dozen U.S. locations, as well as Paris, France and London, England. Items on these menus are available from specified regional departure locations only.

Our crews are happy to accommodate catering that you bring aboard; however, storage is limited and refrigeration is not available on all Flexjet program aircraft. Also, please notify your Account Manager regarding any food allergies or dietary restrictions.

# BREAKFAST ENTRÉES

## CONTINENTAL BREAKFAST PLATE

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Fresh sliced fruit, yogurt, and a muffin with butter and preserves. Served with orange juice.

## YOGURT AND BERRY BREAKFAST

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Breakfast parfait with yogurt, berries, and granola. Served with orange juice.

## BREAKFAST FRUIT PLATE

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An assortment of fresh fruit and yogurt. Served with orange juice.

## CEREAL BREAKFAST

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Choice of cereal with milk. Served with yogurt and orange juice.

## BUILD YOUR OWN OMELET

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Omelet with your choice of fillings, served with breakfast potatoes, choice of breakfast meat, fresh fruit and yogurt.

## BREAKFAST BURRITO

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Large tortilla filled with eggs, cheese, sautéed bell peppers and breakfast meat. Served with salsa and sour cream on the side.

# BREAKFAST TRAYS

## BAGEL AND SMOKED SALMON

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Smoked salmon and bagel with whipped dill cream cheese, capers, onions and lemon.

## DANISH BREAKFAST

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Assorted Danish pastries with preserves and yogurt. Served with orange juice.

## MUFFIN BREAKFAST

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One bran and one fruit muffin. Served with yogurt and orange juice.

## BAKERY DISPLAY

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Assorted breakfast breads with butter, preserves, and cream cheese.

## BAGEL SAMPLER

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Plain and flavored bagels with cream cheese, butter and preserves. Served with orange juice.





# APPETIZERS

## ANTIPASTO

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An assortment of cured meats, cheeses, and grilled vegetables with crostini on the side. Served with buffalo mozzarella, tomato and basil skewers with balsamic glaze.

## MEDITERRANEAN SAMPLER

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Arrangement of hummus, feta, tabouli and dried fruit. Served with pita wedges.

## HUMMUS & PITA CHIPS

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Toasted, seasoned pita chips with garlic hummus.

## CHICKEN TENDERS

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Breaded chicken tenders served with your choice of dipping sauces on the side.

## BUFFALO WINGS

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Buffalo wings with celery sticks and bleu cheese dressing.



## CHICKEN QUESADILLAS

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Chicken and cheese quesadillas served with sour cream and salsa.

## HOT APPETIZER SAMPLER

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Assorted hot appetizers, including hot wings, potato skins and beef satay.

## COLD APPETIZER SAMPLER

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Assorted cold canapés.

## SMOKED SALMON

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Smoked salmon served with toast points, crackers, capers, onions, whipped dill cream cheese and lemon.

## SHRIMP COCKTAIL

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Poached shrimp with cocktail sauce, lemon and lime.

# SALADS

ALL SALADS INCLUDE ROLL AND BUTTER

## CAESAR SALAD

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Traditional salad with romaine, parmesan, croutons and Caesar dressing.

## CHICKEN CAESAR SALAD

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Traditional salad with romaine, grilled sliced chicken, parmesan, croutons and Caesar dressing.

## SHRIMP CAESAR SALAD

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Traditional salad with romaine, grilled shrimp, parmesan and croutons with Caesar dressing.

## SOUTHWEST SALAD WITH CHICKEN

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Seasoned grilled chicken, mixed greens, black beans, corn, green onions, tomatoes and tortilla strips with cilantro ranch dressing.

## GREEK SALAD

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Traditional Greek salad with tomatoes, cucumber, olives and feta cheese on a bed of romaine with oregano vinaigrette.

## COBB SALAD

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Lettuce, tomatoes, bacon, hard-boiled egg, croutons, crumbled bleu cheese, sliced grilled chicken and avocado. Assorted dressings on the side.

## CHEF'S SALAD

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Mixed greens with chicken, ham, turkey, Swiss and cheddar cheeses, hard-boiled egg, tomatoes and other assorted garnishes. Dressing on the side.

## GRILLED CHICKEN AND SEASONAL GREENS

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Traditional fresh greens with grilled sliced chicken. Dressing on the side.





# SAMPLERS

## FRESH FRUIT DISPLAY

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An assortment of sliced fresh fruits and berries served with yogurt dipping sauce.

## CHEESE SAMPLER

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An arrangement of cheese selections served with grapes, berries, dried fruits, and a variety of crackers.

## FRUIT AND CHEESE SAMPLER

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An assortment of cheese selections with a variety of crackers. Served with sliced fruits and berries with yogurt dip.

## CRUDITÉ SAMPLER

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An assortment of vegetables served with dipping sauce.

## CHEESE AND CRUDITÉ SAMPLER

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An assortment of cheeses served with crackers, vegetables and a creamy herb dressing.

## SEAFOOD SAMPLER

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A selection of seafood favorites served with cocktail sauce and crackers.

# SANDWICHES

## BUILD YOUR OWN SANDWICH BOX

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Your choice of sandwich and sides. Includes lettuce, sliced tomatoes and condiments.

## DELI SANDWICH AND WRAP DISPLAY

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An assortment of sandwiches and wraps with sliced tomato, lettuce, and condiments on the side.

## TEA SANDWICHES

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Selections include roast beef and cheddar on wheat, chicken with pesto on white, and smoked salmon with dill cream cheese on marble rye.

## DELI MEAT AND CHEESE TRAY

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A selection of meats, cheeses and breads. Served with sliced tomatoes, pickles, mayonnaise and mustard.

## SNACK TRAY

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Snack tray including turkey and Swiss mini sandwich, assorted cheeses and crudités. Served with crackers and condiments.

# DINNER ENTRÉES

ALL ENTRÉES INCLUDE ROLL AND BUTTER

## COLD SLICED BEEF TENDERLOIN

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Served with horseradish sour cream, chive potato salad and marinated vegetables.

## CHILLED SLICED ITALIAN HERB-SEASONED CHICKEN BREAST

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Served with grilled vegetables and cannellini bean salad.

## GARLIC OREGANO GRILLED SHRIMP

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Served chilled with a salad of tomatoes, cucumbers and seasoned couscous.

## GRILLED BEEF TENDERLOIN

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Served with a red wine demi-glace, whipped potatoes, seasonal vegetables and side salad with dressing.

## HERB-ROASTED CHICKEN BREAST

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Served with grilled vegetables, roasted potatoes, herb butter and side salad with dressing.

## SEARED FISH ENTRÉE

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Your choice of tilapia, salmon or tuna. Honey, soy, and whole-grain mustard grilled fish with fried rice and side salad with dressing.



# KIDS' MEALS

ALL KIDS' MEALS ARE SERVED IN A SIGNATURE LUNCH BOX

## CEREAL BREAKFAST

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Choice of cereal served with a pint of milk, juice box and yogurt.

## BUILD YOUR OWN BOX LUNCH

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Your choice of sandwich served with condiments, small crudités, ranch dressing and a cookie for dessert.

## CHICKEN FINGERS

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Breaded chicken fingers served with ketchup and honey mustard sauce, fresh-cut vegetables with ranch dip, red grapes and a cookie or a brownie.

## MACARONI AND CHEESE

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Macaroni and cheese, fruit, cookie and a drink.





# DESSERTS

## COOKIE SAMPLER

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Assorted cookies.

## ASSORTED BROWNIES

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A selection of brownies.

## STRAWBERRIES AND CREAM

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Fresh whole strawberries with caramel whipped cream.

## DESSERT SAMPLER

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Garnished presentation of assorted mini desserts.

## CHOCOLATE-DIPPED STRAWBERRIES

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Garnished presentation of chocolate-covered strawberries.

# BEVERAGES

BEVERAGES STANDARD ON ALL AIRCRAFT:

## WATER, SOFT DRINKS AND JUICE

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SPARKLING WATER

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STILL WATER

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COCA-COLA

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DIET COKE

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GINGER ALE

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SPRITE

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APPLE JUICE

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CRANBERRY JUICE

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ORANGE JUICE

## SPIRITS (MINIS)

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BACARDI RUM

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BAILEYS IRISH CREAM

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BOMBAY SAPPHIRE

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CASAMIGOS TEQUILA

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GLENLIVET SINGLE MALT  
SCOTCH WHISKY

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GREY GOOSE VODKA

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MAKER'S MARK

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BEER

---

AMSTEL LIGHT

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HEINEKEN

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ASSORTED REGIONAL  
OFFERINGS

ALL OTHER ITEMS ARE AVAILABLE UPON REQUEST.





# WINES

THE FOLLOWING WINES ARE RECOMMENDED IN MOST MAJOR MARKETS:

## SPARKLING & WHITE WINE

LABEL	STYLE	ORIGIN
CAKEBREAD	CHARDONNAY	CALIFORNIA
CRISTAL	CHAMPAGNE	FRANCE
DOM PERIGNON	CHAMPAGNE	FRANCE
DUCKHORN	CHARDONNAY	CALIFORNIA
FAR NIENTE	CHARDONNAY	CALIFORNIA
VEUVE CLICQUOT	CHAMPAGNE	FRANCE
SANTA MARGHERITA	PINOT GRIGIO	ITALY
CAKEBREAD	SAUVIGNON BLANC	CALIFORNIA
DUCKHORN	SAUVIGNON BLANC	CALIFORNIA

## RED WINE

LABEL	STYLE	ORIGIN
OPUS ONE	BORDEAUX	CALIFORNIA
CAKEBREAD	CABERNET SAUVIGNON	CALIFORNIA
CAYMUS	CABERNET SAUVIGNON	CALIFORNIA
DUCKHORN	CABERNET SAUVIGNON	CALIFORNIA
FAR NIENTE	CABERNET SAUVIGNON	CALIFORNIA
SILVER OAK	CABERNET SAUVIGNON	CALIFORNIA
DUCKHORN	MERLOT	CALIFORNIA
MARCASSIN	PINOT NOIR	CALIFORNIA

Have something special in mind that is not on our menu?  
Inquire with your Account Manager for additional offerings.





\*Catering items such as wine and spirits, requested in excess and of accelerated price points, may be subject to additional trip charges. Some states and local municipalities limit the delivery or procurement of alcoholic beverages. In some locations, selections may also be limited. In these circumstances, we will make every effort to obtain your requests via positioning flights.







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