



**EXECUTIVE
INFLIGHT
CATERING**

Five Star Dining in the Sky



Executive Inflight Catering

Our exclusive hospitality and reputation built on word of mouth recommendations, has established us as the caterer of choice for a discerning and loyal clientele. We are proud to provide the finest aviation catering services in the industry by our specialization in innovative presentations and reliable, attentive service, and also furnish amenities such as cabin & galley supplies, wines, floral arrangements, domestic and international newspapers, Kosher meals, foods from every corner of the world, china, linen and gift baskets.

The client can order from a personalized menu, created exclusively by an exceptional catering service using the freshest and best ingredients that the market has to offer. We invite you to indulge your palate in the ritual of five star dining that we have taken pride in preparing for you with care, delivered and served directly on board and cooked with the attention to detail that typically would only come from the very best chefs.

Flight time changes, unique menu item requests, and last minute order alterations are inevitable. Our ability to be flexible and adaptable ensures that your meal and service will reflect the same quality and consistency at 30,000 feet as it would on the ground. Executive Inflight's menu range from the simplest fare to elaborate dining experiences. Each menu is custom designed, arriving in airtight containers and labeled with detailed instructions. We prefer a 24 hour notice prior to delivery; however, we will make every effort to accommodate last minute orders.

We are here to serve you twenty-four hours a day seven days a week and our staff is qualified and on hand to provide you with the best service possible. To contact us directly:



Phone: +1 (703)987-9588 - fax +1 (703)707-8305
Website: www.executiveinflight.com
Email: order@executiveinflight.com

We look forward to catering for all your requirements!

Breakfast

Breakfast

Executive Continental/One large, fresh baked, all butter croissant accompanied by a fine conserve. Served with unsalted butter, one bagel, one mini muffin, sliced fruit, Greek yogurt and honey.

Light Continental/Two freshly baked mini pastries, sliced fruit, Greek yogurt and honey.

Smoked Salmon Breakfast/Bagel with smoked salmon, caper and dill flavor cream cheese, sliced red onions and tomatoes served with homemade mini apple bran muffin.

Light Meat Breakfast/Continental cheese and breakfast meat selection accompanied by sliced seasonal fruit and freshly baked artisan bread roll.

Crepe Breakfast/Butter crepe filled with your choice of banana, apple or strawberry compote, served with grapefruit, orange and mandarin segments.



Kid's Selection 1/Mini ham, egg and cheese wrap, served with mini muffin, mini bagel with cream cheese, butter, organic apple juice and sliced fruit.

Kid's Selection 2/Kid's choice of cereals served with mini chocolate croissant, mini bagel, cream cheese, butter, orange juice and small bowl of assorted berries.

Hot Breakfast Selection

Scrambled Eggs Breakfast/Free-range scrambled eggs with your choice of beef or pork sausages, bacon, grilled tomatoes topped with Parmesan cheese and grilled mushroom.

Filet Mignon & Scrambled Eggs Breakfast/Filet mignon & free-range scrambled eggs served with breakfast potatoes and grilled tomato.

Omelette Breakfast/Three-egg omelettes made with your choice of toppings, served with breakfast potatoes or toast.



Late Snacks

Late Morning Snacks

Late Morning Snack 1/Sliced cheese, pastrami and smoked ham served with freshly baked bread roll, unsalted butter, dill pickle, dijon mustard and mayonnaise.
Accompanied by freshly baked mini pastries and sliced fruit.

Late Morning Snack 2/Breakfast club sandwich with bacon, lettuce, tomato and sliced eggs served with sliced fruit, low-fat yogurt and an almond croissant.

Italian Connection/Extra sharp imported Provolone, roasted peppers with extra virgin olive oil and fresh garlic, Sicilian black olives, imported Prosciutto. Served with Italian bread slices.

Mediterranean Connection/Hummus, tzatziki, dolmades, baba ghannouj, tabouleh and olives served with pita triangles.

Marinated Oriental King Prawns/Marinated Oriental King Prawns on vegetable noodles, coated with a honey, chilli and lime glaze.

Medallions of Lobster/Medallions of lobster with orange chipotle vinaigrette.

Paté de Foie Gras with Artichoke Hearts

Shrimp Ceviche/Served with crispy garlic rounds.

VIP Cold Canapé Selection/A selection of handmade canapés using only the finest ingredients from around the world prepared by our chefs especially to your requirements.

Executive Seafood Tray/Wild lobster tail, smoked salmon, scallops, mini crab cakes, crab claw meat and king prawns. Served with cocktail sauce or horseradish Marie Rose sauce.

Grilled Strips of Filet Mignon/Wrapped with apple-wood smoked bacon and accompanied by a horseradish dill cream dipping sauce.



Appetizers

Appetizers

Prosciutto and Parmesan Stuffed Mushrooms/This rendition, with prosciutto and Parmesan is especially good.

Crab and Coconut Dip with Plantain Chips/The coconut milk both lightens it up and gives it a lush tropical undercurrent. You can serve this with any plain chips, but plantain chips take the whole thing home.

Fresh Fruit Kebabs/Two fresh fruit kebabs made up of sweet pineapple, melon, mango, kiwi and strawberry served with chocolate and vanilla bean & yogurt dips.

Antipasti Tray/Italian salami, Pastrami and Parma ham, served with a selection of roasted Mediterranean vegetables, marinated olives and tomatoes. Accompanied with olive Ciabatta bread.

Executive Tray/Sliced Buffalo mozzarella with plum tomato, sweet pepper and basil bruschetta, chicken skewers, Prosciutto wrapped melon, grilled lemon and coriander king prawn.

Intercontinental Meat Platter/Sliced smoked duck, Italian salami Milano, Spanish chorizo and Parma ham served with a selection of pickles, marinated olives and red onion marmalade.

Sushi and Sashimi/Authentic selection of sushi and sashimi with wasabi, ginger and soy sauce.



Taco Salad/Layered with beef chili, tomatoes, lettuce, scallions, olives and cheddar cheese in a crispy tortilla bowl. Served with sour cream and guacamole on the side.

Pear, Avocado and Gorgonzola with Coconut Shrimp Salad/Mixed with arugula and served with a lemon vinaigrette dressing.

Chicken Caesar Salad/Crisp cos lettuce, marinated anchovies, croutons, fresh Parmesan shavings and grilled sliced chicken breast served with creamy Caesar dressing.

Traditional Caesar Salad/Crisp cos lettuce, marinated anchovies, croutons and fresh Parmesan shavings served with creamy Caesar dressing.

Greek Salad/Diced plum tomatoes, cucumber, red onion, Feta cheese, and Kalamata olives. Seasoned with salt, black pepper, fresh oregano, basil and dressed with extra virgin olive oil.

Shrimp & Orzo Pasta Salad/Jumbo shrimp and orzo pasta combined with kalamata olives, red onions, peppers and spices. Served over mixed greens.

Caprese Salad/Sliced plum tomatoes, layered with Buffalo Mozzarella, Fresh Basil leaves and drizzled with a sweet basil dressing.



Hot Soup

Hot Soup Selection

Hearty Roasted Corn Chowder with Lump Crab

Roasted Red Pepper Minestrone.

Lobster Bisque

Roasted Tomato and Sweet Pepper Soup.

Lentil Soup

Spicy Tom Yam Soup with Chicken or Shrimp

Moroccan Harira

Black Bean Soup

Cold Soup

Cold Soup Selection

Cucumber and Cilantro

Andalusia Gazpacho

Vichyssoise

(Cold Leek and Potato)



Our sandwich mixes include the following:

- Rare roast beef with creamed horseradish mayonnaise
- Smoked ham, Boston lettuce and dijon mustard mayonnaise
- Chicken pesto on mini baguette
- Scottish smoked salmon sprinkled with chopped capers and lemon cream cheese
- Sliced breast of grilled chicken accompanied with fresh garden salad
- Prawn in a citrus crème fraiche and mixed leaves
- Flaked tuna and cucumber mayonnaise
- Chicken salad with walnuts and raisin
- Roasted Mediterranean vegetables with creamy goat cheese
- Sliced free range eggs & cress mayonnaise
- Roast turkey breast with cranberry sauce
- Fresh mozzarella and tomato on ciabatta pocket
- Fried eggplant on rustic ciabatta
- Apple, sprouts and avocado on multi grain bread
- Roasted turkey with havarti on semolina

You could choose to have your sandwiches cut into fine triangles (no crusts). Mini wraps are also an option.



Beef

Beef

New York Strip/Rubbed in rosemary, thyme and oregano.

Beef Fillet Medallions/Pan fried served with mushroom sauce.

Black Pepper Crusted
Angus Sirloin Steak/Black
pepper crusted Angus
sirloin steak with shiitake
mushroom sauce.

Beef Tenderloin with
Bordelaise Sauce/Roasted
beef tenderloin with
bordelaise, a classic French
sauce.



Lamb / Veal

Lamb/Veal

Pan-Fried Lamb Fillet/Pan-fried lamb fillet with a spring onion
mash, and traditional mint jus.

Lamb Lollipop/Lamb lollipop with port and rosemary jus.

Veal Saltimbocca/Veal saltimbocca topped with sage, prosciutto
and sautéed in a butter wine sauce.

Veal Scaloppini/Veal Scaloppini with morel mushroom white
wine sauce.

Ready to Serve

Ready to Serve Dishes

Cold Poached Chicken/Served over rice noodles and drizzled with ginger scallion oil.

Wood-Grilled Tuna steak/Served on a bed of fine green beans, baby new potatoes, marinated olives and herb vinaigrette.

Smoked Salmon/Accompanied by saffron potatoes, shredded beets and baby leaf salad with a horseradish dressing.

Sliced Roast Beef Fillet/Served on a bed of roasted vegetables and accompanied by noodles with an oriental dressing.

Roasted Chicken Breast with Pan Gravy/Served with roasted vegetables, sweet potato and grilled tomatoes. On a bed of fine green beans, baby new potatoes, marinated olives and herb vinaigrette.

Pasta

Pasta Selection

A range of pastas from the traditional Spaghetti Bolognese to a brandy flamed Lobster filled ravioli. Please let us know if you have any other preference of pasta dishes that suits your taste.



Chicken

Chicken

Chicken Kiev/Boneless chicken breast stuffed with butter, garlic and herbs.

Chicken Piccata/Boneless chicken breast, breaded and browned, then baked and seasoned with lemon juice, white wine and parsley.

Chicken Florentine/Chicken breast pieces prepared with fresh spinach, onions, spices and finished with a cream sauce. Served with linguini pasta.

Lemongrass Chicken/Chicken breast pieces prepared with ginger, chilis and shiitake mushrooms.

Fish

Fish

Herb Crusted Salmon/Fillet topped with fresh herbs, vine tomato and basil jus.

Lobster Thermidor

Baked Cod/Served on a bed of roasted Mediterranean vegetables and drizzled with a rocket pesto dressing.

Mahi Mahi with Mango Avocado Salsa

Char-Grilled Tuna Steak

English Goat Cheese/Accompanied by sweet roasted peppers and red onion tart with pesto sauce.

Grilled Vegetables over Sage Polenta/Grilled vegetables over sage Polenta cakes with a pimento sauce.

Toffu Stir Fry/Stir fried veggie blend of asparagus, red and green peppers, zucchini, onions and mushrooms with hoisin sauce and special seasonings.

Sweet Roasted Pepper and Goat Cheese Cake/Sweet roasted pepper and goat cheese cake with a smoked paprika and sun blushed tomato dressing.

Grilled Haloumi (Cheese)/Served with a chilli dressing on a bed of coriander, mint and cucumber Tabouleh (cracked wheat).

Moroccan Vegetable Tagine/Served with a saffron infused cous-cous.



Desserts

Desserts

Lemon Tart with a Vanilla Crème Fraiche

Chocolate Truffle Cake

Chocolate Covered Strawberries

Crème Brûlée

Cookies and Brownies

Handmade Petit Fours

Mini Cake Selection



Fruit Juices

Fruit Juices

Juices supplied freshly squeezed

Orange juice
(with or without pulp)

Apple Juice

Mango Juice

Pineapple Juice

Strawberry Juice

Exotic Juice



Specialist

Specialist Cuisines

We provide the best in Sushi & Sashimi, Middle-Eastern, Halal, Kosher, Indian, Thai and other specialist cuisines, through direct relationships with carefully selected restaurants that understand the unique demands of executive aviation.

Please allow additional time when ordering.

Concierge

Concierge Service

Full concierge service available including shopping, fine wines and any specialty items that your customers may require. We can accommodate special requests from any specialist shops.

We are able to provide international and domestic newspapers and magazines at your request.



Special requests are always welcomed!



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We serve Virginia, Maryland and Washington DC area airports.

We welcome any special requests!