



Airfare Menus

City Lights

Terrine Of Foie Gras With Quince Jelly

Blue Cheese Foam With Port Wine Over Roasted Grapes And Walnut Crisps

Alaskan King Crab "Nachos"

Caramelized Onion, Radicchio And Goat Cheese Pizzettes

Smoked Salmon And Avocado Club On Pumpernickel With Lobster Roe Aioli

Balsamic And Dijon Glazed Tenderloin Of Beef On Sourdough With Roasted Pearl Onion

Assortment Of Homemade Chocolates

Treasures of the Far East

Crab, Mango, Mint Nori Roll With Ponzu Dipping Sauce

Watercress And Black Sesame Salad With Watercress Dressing

Chili-Lemongrass Glazed Chicken Sate With Red Curry Dipping Sauce

Spicy Sour Shrimp "Nobu Style" With Soba Noodles, Broccoli And Endki Mushrooms

Orange-Ginger Braised Short Ribs, Bean Thread Noodles And Baby Spinach Wrapped In Rice Paper With A Cashew Dipping Sauce

Chinese Almond Cake

Picnic in Provence

Country Pate with Accompaniments

Crudités of Baby White Carrots With Green Onion And Mint Dipping Sauce

Brochette Of Melon, Proscuitto, And Fresh Mozzarella Cheese

Asparagus Salad With Celery Leaves, Quail Egg And A Tarragon Vinaigrette

Wild Mushroom And Duck Confit Tart

Grilled Tuscan Olives With Citrus Chips

Demi Baguette With Goat Milk Butter

Chocolate Macaroon



Airfare Ala Carte Menus

Airfare Salads

Cucumber, Cherry Tomato And Feta Cheese Dressed With a Lemon Vinaigrette

Asian Soba Noodle Salad With Poached Shrimp, Orange Segments, Hicama, Seame Seeds And A Ginger Soy Dressing

Classic Caesar Salad With Herbed Crouton, Parmesan Crisp

Seasonal Mixed Greens Blue Cheese Crostini Herbs And Champagne Vinaigrette and Roasted Pears

Shredded Cabbage With Sesame Crackers Salad With An Orange Lime Dressing

Airfare Entrée

Seared Duck Breast With Potato Anna Marinated Baby Vegetables And A Port Wine Reduction

Beef Tenderloin With Roasted Garlic Mashed Potato Caramelized Onions And A Grainy Mustard Sauce

Chicken Caesar Wrapped In A Spinach Tortilla With Croutons And Parmesan Cheese

Turkey Club With Maple Wood Smoked Bacon, Tomato, Lettuce and A Spicy Mayo

Seared Ahi Tuna With Olive Tapenade, Grilled Vegetable Pickled Bok Choy And A Orange Reduction

Lamb Tenderloin With Miache Lettuce, Cherry Tomatoes Pine Nuts And A Balsamic Reduction