SKYHIGH Gourmet

VVIPPRIVATEJETCATERING

MENU

WITH FLIGHT ATTENDANT

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WITHOUT FLIGHT ATTENDANT

BREAKFAST TRAYS
LUNCH TRAYS
DINNER TRAYS
CREW MEALS

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VIP TRAYS
READY TO SERVE

Breakfast tray
Full atlas tray

Tray A – VIP Cold lunch/dinner tray
Full atlas tray

Tray B – VIP Hot&Cold lunch/dinner tray
Full atlas tray

VIP Kids lunch/dinner tray
Full atlas tray

Snack tray
Half atlas tray

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BREAKFAST

Bacon
Boiled Eggs
Butter & Jam
Cereals (Muesli, Granola, Nuts & Berries...etc....)
Charcuterie & Cheese
Crepes (savory & sweet)
Danish Pastry
Egg Benedict
Egg White Omelette
Fresh Yogurt (Greek, Fruit, Skyr..)
Granola, Yogurt & Berries
Grilled Tomatoes
Hash Browns
Mini Croissants
Omelette
Pain au Chocolate
Pancakes & Syrup
Sautéed Mushrooms
Scrambled Eggs
Sliced Fruit in individual portions
Turkey Bacon

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SANDWICH & BAGUETTES

VEGETARIAN

Avocado, Cucumber & Cream Cheese
Caprese
Cheddar Cheese & Pickle
Cheese & Spring Onions
Cheese & Cucumber
Egg Salad & Cress
Hummus & Grilled Aubergine
Mix Grilled Vegetables

FISH

Club Salmon
Crab Salad & Avocado
Salmon & Cream Cheese
Salmon, Cucumber & Alfalfa
Tuna Mayonnaise

KIDS

Jam & Peanut Butter
Jam & Cheese
Nutella

MEAT

Bacon & Cheddar
Chicken Salad & Spinach
Club Sandwich
Coronation Chicken
Ham & Cheese
Iberian Cured Ham
Roast Beef, Mustard Mayo & Spinach
Turkey Ham & Mustard Mayo

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STARTERS

Antipasti
Antipasti vegetarian
Beef Carpaccio
Beef Tartare
Caviar
Foie Gras de Canard, with fig chutney
Grilled Scallops
Iberic Ham & Spanish Melon
Marinated Salmon with creme fraise and pickle selection
Octopus Carpaccio with orange pearls and rocket salad
Olives
Organic mashed avocado and sesame-ginger dressing
Oyster Platter (min 6 unit)
Russian Salad
Salmon Carpaccio
Salmon Tartare
Salmon Tsarina
Tuna Carpaccio
Tuna Tartare
Tuna Tataki
Vitello Tonnato

PLATTERS

Crudites & Dips Platter
Charcuterie Platter
Cheese Platter
Cold Meats & Cheese Platter
Fish Platter
Sea Food Platter

SUSHI

Volcano Roll
(Crispy Prawns bathed in semi-spicy Japanese sauce)
Maguro Tuna
(Spicy Tuna Tartare filling & temporized Crunch)
Crab Roll
(Crab, Cucumber, Avocado & Tobiko roe)
Avocado Roll
(Salmon, Cream cheese & Avocado)
Imperial Mango
(Mango & temporizes Prawns)
Ox Sirloin with Foie
(flambé with Pedro Ximenez, Maldom salt & black Pepper)

SASHIMI	NIGUIRI	MAKI
Butterfish	Butterfish	Nigitoro
Salmon	Kobe	Salmon
Tuna	Salmon	Tuna
Tuna Belly	Spicy Tuna	Temporized Tuna
	Tuna	
	Tuna Belly	

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HOT APPETIZERS

Chicken Nuggets
Chicken wings
Gyoza (Chicken, Pork, Shrimp, Veg.)
Mini Burgers
Mini Meatballs
Mini Pizza
Skewers (Chicken or Beef)
Spring rolls (Duck, Veg.)

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CANAPÉS

STANDARD

Caprese Skewers in Pesto Rosso
Farmer Avocado Tartlet & 'Cantabria' Anchovies
Ferrero Rocher of Goat Cheese & Fig jam
Iberic Ham & Asparagus Rolls
Mini Bruschetta of Kumato & Parmesan
Prawns & Pineapple Skewers in Lime Dressing
Shot of Spanish Gazpacho
Smoked Salmon Tartlet
Zucchini Roll with Sundried Tomatoes, Rocket & Ricotta Cheese

HOT

Baby Potato filled with Thai-Curry
Prawns
Chicken Satay Skewer
Croquettes
'Pil Pil' King Prawns Skewer
Spring Rolls

VIP XXL

Asiatic Style Iberic Ham Rolled with Red Wine Pear & Blue Cheese
Assorted Salted Macarons
(Foie Gras / Truffle Goat Cheese)
Beef Carpaccio in Parmesan Basket & Truffle Dressing
Confit Duck Tartlet & Forest Fruits
Foie Gras with Mango Chutney & Pistachio
Lobster Salad in Wanton Cone
Marinated Salmon, Ricotta Cream & Cappers
Salmon, Avocado & Cucumber Roll with Cream Cheese
Seabass Ceviche served in Lime
Tuna Tartare with Farmer Avocado
Tuna Tataki in Sesame Oil

HOT

Angus Meatball in Shitake Sauce
Assorted Mini Quiches
(Salmon&GoatCheese / Beetroot&Spinach / Bacon&Leek / Mediterranean Vegetables)
Crunchy King Prawns with Mango Sweet Chilli sauce
Grilled Scallops & Orange Pearls
Wagyu mini Burger

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TAPAS

Cold

Ali Oli Potatoes
Deviled Eggs
Marinated Anchovies
Olives
Pepper Pisto with Egg Shavings
Russian Salad
Salmorejo
Sea Food ´Salpicon´

Hot

Beans with Cured Ham Catalan style
Cider Chistorra
(Small Chorizo Marinated in cider)
Meatballs in Almonds Sauce Croquettes
(Chicken, Ham, Aubergine)
Meatballs in Tomato Sauce
Prawns Pil Pil
Spanish Omelette

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SALADS

Avocado & Prawns Salad
Caprese Salad
Caramelized Goat Cheese & Walnut OR Berries Salad
Caesar Salad (with Chicken / King Prawns)
Classic Greek Salad
Cobb Salad
Colourful Beetroot Salad, with Feta, Radish & Sundried Tomatoes
French Tabbouleh
Green Salad
Heritage Tomato Salad with Burrata & Basil Oil (Vip Caprese)
Modern Greek Salad, with Marinated Watermelon
Niçoise Salad
Rocket Salad, with Pears in red Wine, Walnuts and Blue Cheese
Seafood Salad
Smoked Salmon Salad
Super Salad (with Chicken / King Prawns)
Waldorf Salad

*Dressing & Sauces on the side:
Yogurt & Dill / Pesto / Caesar / Citrus Vinaigrette /
Walnuts Vinaigrette / Tahini dressing / Tartar sauce.

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SOUPS

Asparagus
Clear Soup (Chicken / Veg. / Beef)
Gazpacho
Lentil
Minestrone
Mushroom
Onion Soup
Picadillo Soup (Chicken soup Spanish Style)
Potato & Leek
Pumpkin
Sea Food
Tomato

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PASTA

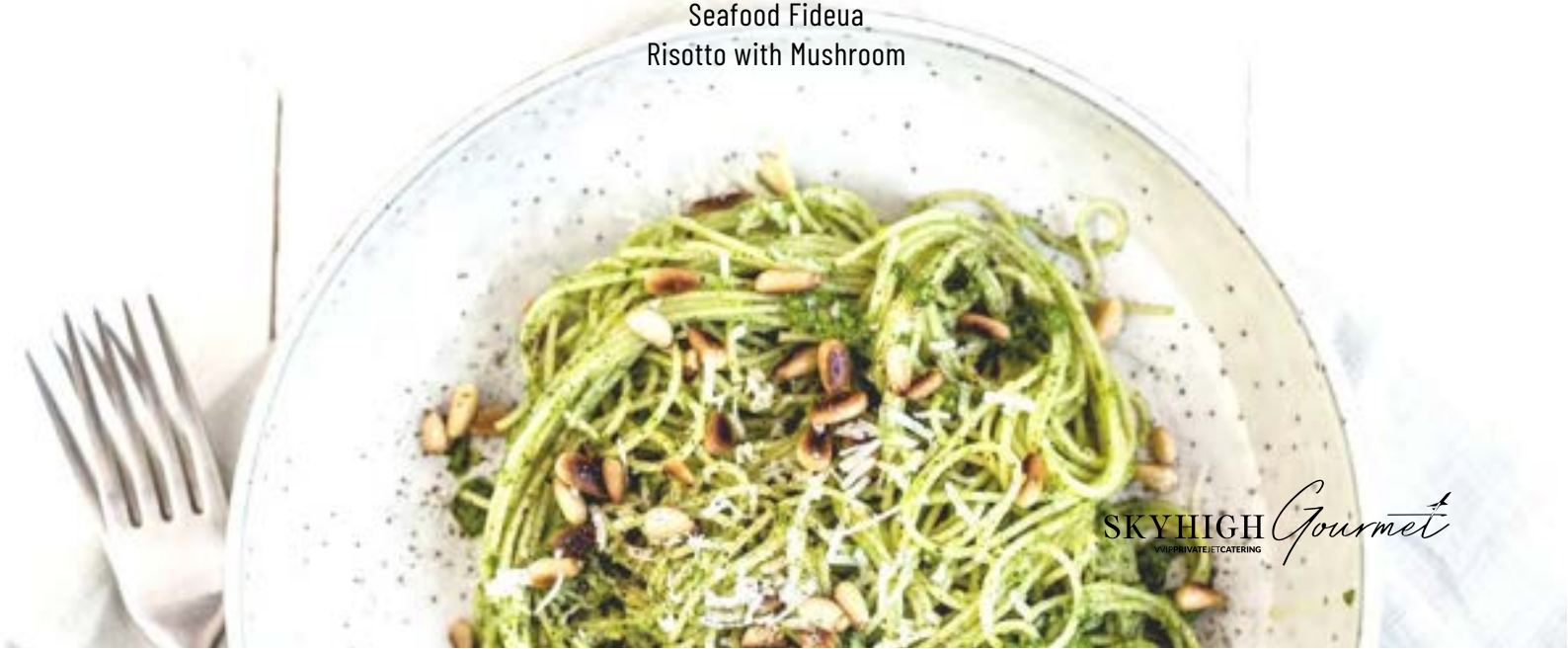
Pasta Nero di Seppia (Prawns, Squid, Octopus)
Pasta Frutti di Mare (Prawns/Lobster, Mussels)
Pasta Beef Bolognesa
Pasta Carbonara (Guaciale & Parmesan)
Pasta Arrabiata
Lasagna with Beef Bolognesa
Cannellone with Beef Bolognesa

VEGETARIAN PASTA

Pasta Napolitana (Basil & Organic Tomato)
Pasta with Cream of Boletus & Truffles
Pasta al Pesto with Sundried Tomatoes
Vegetarian lasagna
Vegetarian Cannelloni

OTHER MAINS

Spanish Paella (Vegetarian, Chicken or Seafood)
Seafood Fideua
Risotto with Mushroom



MAIN COURSES

MEATS

Angus Beef Tenderloin (220gr)
Beef Entrecote (350 gr)
Beef Stew
Beef Stroganoff
Chicken Poussin
Duck Breast
Duck Confit
Escalope (Chicken / Beef)
Lamb Rack
Lamb Shank
Organic Chicken Grilled (1/2 chicken)

FISH

Cod
Grilled Lobster
Grilled Octopus
Grilled Salmon
Jumbo Prawns 4 units
Monkfish
Sea Bream
Seabass
Turbot

SIDE DISH TO CHOOSE

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SIDE DISHES

Baked Farmer Potatoes
Boiled, Grilled or Steam Vegetables
Gratin Potatoes
Grilled Asparagus and Portobello Mushroom
Mashed Potatoes
Patatas Bravas
Rice (Basmatic, Wild, Jasmin)
Sautéed Chilli Broccolini
Spanish ratatouille
Steamed Basmati Rice with saffron

HOT SAUCES:
Peppercorn / Blue Cheese / Mushrooms / Gravy / Forest fruit sauce
COLD SAUCES:
Chimichurri / 'Spanish mojos' /Ali Oli / Béarnaise.

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ARABIC

Chicken Shish
Chicken Kafta
Hoummos
Baba Cannug
Labne
Shanklish
Warak Inab
Vegetarian Arayes
Arayes lahmeh
Arayes dajaj
Kibbeh
Sambusik
Falafe

HALAL

Al-Yamal Salad
Keftas Al-Yamal
Harira Soup
Tayín (Chicken, Beef, Fish)
Al-Kasbur Lamb
Cous Cous (Chicken, Vegetable, Lamb, Beef and Mixed)
Pastela (Chicken, fish, Vegetarian)
Chicken Briwat
Cheese Briwat
Reghifa with Orange Sauce
Moroccan Cakes
Mousaka
Hoummos Ma´a Lahme

INDIAN

STARTERS

Poppadum
Samosas
Mixed Vegetable
Chicken Pakora
Prawns or Chicken Puri
Chicken Chaat

Vegetarian

Dall Tarka
Aloo Gobi
Chana Masala
Palak Paneer
Bindi Bhaji
Pakora Kari
Rice / Pulao / Egg fried / Lemon / Keema
Bread / Naan / Peshawari / Keema / Chapati /Tandori / Stuffed Paratha

Tandoori
Chicken Tikka
Chicken Cheese
Seekh Kebab
Chicken Shashlik
Paneer Tikka
Tandoori King Prawns
Peshawari Chapli Kebab
Shami Kebab
Hesina Lamb and Chicken
Jaipuri Lamb and Chicken
Lemon Lamb, Chicken and King Prawn
Bindi Lamb / Chicken

Biryani
Biryani
Mix Biryani
Ginger Chicken
Tikka Palak
Golden Curry
Madras
Vindaloo
Phal
Korma
Jalfrezi
Tikka Masala
Balti
Kadhai
Dopiaza
Bhuna
Dhansak

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DESSERTS

3 chocolate Cake
Apple Grumble
Apple Pie
Carrot Cake
Cheesecake with Forest fruits & Mint
Chocolate Opera Cake
Crema Catalana (Crème Brulee)
Fruits Tartlets
Lemon Pie
Petit Fours / Macarons / Chocolate
Red Velvet Cake
Spanish Milhojas
Tarte Tatin
Tiramisu

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HOMEMADE ICE CREAM

Banoffee
Cinnamon
Coffee
Chocolate
Vegan Chocolate no sugar
White Chocolate
Cherry White
Cream Toffee
Apple Grumble
Dulce de Leche
Grandmas Recipe
Strawberry
Lemon Biscuit
Kinder
Lemon VGN
Mango VGN
After Eight
Nutella
Oreo
Pistacho
Banana VGN
Pinions
Hazelnuts Praline
Rocher
Tugged
Stracciatella
Vanilla
Vanilla Sugar Free
Yogurt
Mango Yogurt

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BEERS

Amstel
Budweiser
Carlsberg
Cobra
Corona
Coronita
Erdinger
Estrella Galicia
Franziskaner
Green & Red Alhambra
Guinness
Heineken
Leffe
Paulaner
Peroni
San Miguel
Skol
Starberg
Stella Artois
Voll-Damm

WATER

Evian 33cl / 1,5l
Solan de Cabras 33cl / 1,5l
San Pellegrino sparkling 75cl
Perrier bottle sparkling 33cl / can 33cl

JUICES

Apple
Carrot
Cramberry
Grapefruit
Lemon & Mint
Mango
Orange
Pear
Pineapple
Rapsberry
Smoothie

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WINES

WHITE

LOUIS MICHEL 1 ER CRU VAILLONS
LOUIS MICHEL GRAND CRU LE CLOS
MASSON BLONDELET
TERLANER WINKL
LA MATEO BARRICA
OSSIAN
TOMÁS POSTIGO
12 LINAJES G.VINO DE RUEDA
NICOLAS TRICO
BENITO SANTOS XOAN
EDEDIA
KONRAD
WORLD'S END REBEL REBEL RESERVE
CLOUDY BAY
CHANDON GARDEN (SPRITZ)

ROSE

CHATEAU D´ESCLANS
FRAGANCIA DE MARTA
SAINT M CRU CLASSE

RED

RODAL
TONDONIA RVA
LA MATEO
VALDELACIERVA RVA
ALION
AALTO PS
TOMÁS POSTIGO 50 AÑO
MARTIN PONS
SAN ROMÁN
LOS AGUILARES PINOT NOIR
EL CEL
PER SE LUBILEUS
CHATEAU SOCIANDO - MALLET
GEVREY CHAMBERTIN MAISON ROCHE DE BELLENE
SALANQUES
PERICA GRAN RESERVA
PALACIO DE VILLACHICA CRIANZA
ALTOS DEL ENEBRO FINCA LA HERRADURA
DOMAINE FERAUD
VAJRA BAROLO ALBE
CASTELLARE DI CASTELLINA IL POGGIALE
CAPRILLI
DOMINGO MOLINA
NUMANTHIA
TERMANTHIA

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CHAMPAGNE

Armand de Brignac
Bollinger
Don Perignon
Jean Pernet Brut Reserve
Jean Pernet Brut Rosé
Krug Grande Cuvée
Laurent Perrier
Moet & Chandon Imperial
Moet & Chandon Imperial Rosé
Pere Ventura Vinatage Rosé (Cava)
Pere Ventura Vintage (Cava)
Pol Roger
Ruinart Blanc de Blancs
Ruinart Brut
Ruinart Rose
Sanger Louis Eugine
Veuve Clicquot
Veuve Clicquot Rosé

DISTILLED SPIRITS

Hendrick´s Gin
Martin Miller´s Gin
Tanqueray London Gin
Belvedere Vodka
Grey Groose Vodka
Hennessy Cognac
Ardbeg Whisky
Glenmorangie Whisky
Johnnie Walker Whisky
Macallan 12 Years Whisky
Volcan Tequila

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FLOWER ARRANGEMENTS

Small Table Arrangements
Medium Table Arrangements
Large Table arrangements
All other arrangements or Flower Buckets on request

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