



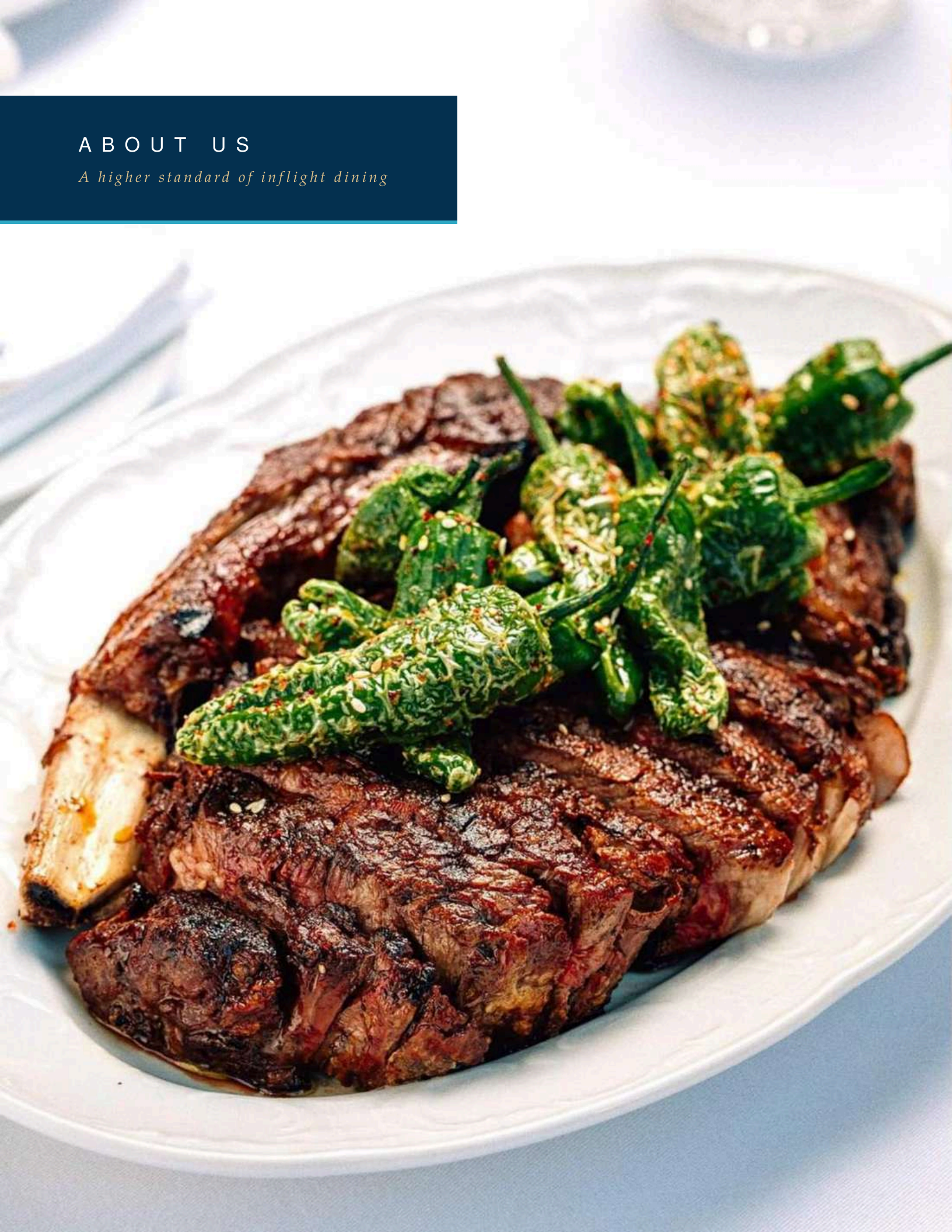
NUMAYA

PRIVATE JET CATERING

2026

catering@numajetcatering.com

INFLIGHT DINING · PLANESIDE DELIVERY · COLD CHAIN CONTROLLED · ORDERS 24/7



ABOUT US

A higher standard of inflight dining



ABOUT NUMAYA

A HIGHER STANDARD OF INFLIGHT DINING

NUMAYA is a private-aviation catering house built around the flight rather than a fixed list. Our chefs recreate the quality of Michelin-starred restaurants, exclusive events and private homes at altitude. Clients can expect the freshest, most flavourful ingredients, beautifully prepared and presented — and curated to meet each requirement.

BETTER QUALITY AT COMPETITIVE COST

Our meals use only the finest ingredients, and our menus and recipes are designed to satisfy the brief at the level you want to spend. Compare us bite for bite against any other dining option.

BETTER FLAVOUR FROM SELECTED INGREDIENTS

We bring the best of the market together on every plate: the same cuts a great steakhouse serves, smoked salmon from long-standing purveyors, mozzarella worth melting — and local, seasonal produce direct from the grower, chosen by hand.

BETTER DESIGN FOR A BEAUTIFUL EXPERIENCE

We take pride in every detail from start to finish. Whether that is making meal preparation simple, ensuring beautiful presentation is easy for flight attendants, or packing platters so appealing they need no replating, our service is built to impress.

Menus built around the flight rather than a fixed list.

OUR SERVICES

Elevated takes on favourite comfort food, signature dishes and fresh seasonal menus — provided on your schedule, from itinerary arrangements to delivery on the tarmac. Every detail is tailored, from how we curate the packaging to how we select the garnishes.

CUSTOM CATERING REQUESTS

Whatever the dietary requirement or allergy, we promise a satisfying meal. Simple pleasure and extravagant decadence alike can be:

GLUTEN FREE

DAIRY FREE

VEGAN

VEGETARIAN

KOSHER

HALAL

Prepared safely away from allergens such as nuts, shellfish and seafood.

EUROPEAN CUISINE

Italian · French · Spanish

SPECIALITY ASIAN CUISINE

Vietnamese · Japanese · Indian · Thai · Chinese

COMPLIMENTARY FLIGHT-ATTENDANT SERVICES

Well-labelled and organised storage with clear, easy-to-follow plating and reheating instructions. Dishes can be delivered aesthetically plated, service-ready for the cabin crew.



BREAKFAST

The first service of the day



BREAKFAST MENU

BREAKFAST EGG SELECTIONS

Omelette

free-range organic eggs

Egg-White Omelette

free-range organic eggs

Build-Your-Own Omelette

choice of two fillings

- Swiss cheese
- ham
- mixed mushrooms
- peppers
- tomatoes
- spinach
- seasonal vegetables

Local Free-Range Eggs

- 2 hard boiled
- 2 soft boiled
- 2 poached
- 3 scrambled
- 2 fried

SIGNATURE BREAKFAST

Breakfast Sandwich

scrambled eggs, apple-smoked bacon, Vermont cheddar, brioche bun

Breakfast Burrito

scrambled eggs, breakfast sausage, tomatoes, avocado, sour cream, Vermont cheddar

Breakfast Burrito (V)

scrambled eggs, mixed peppers, black beans, avocado, tomatoes, coriander, sour cream, vegan cheddar

Avocado Tartines (VG/GF)

gluten-free seven-grain toast, edible micro-flower salad

Classic Lox Bagel

Norwegian nova smoked salmon, cream cheese, dill, plain bagel, tomato, red onion



BREAKFAST MENU

SWEET BREAKFAST

Yoghurt Parfait
Greek yoghurt, house-made granola, fresh berries, nuts

Steel-Cut Oatmeal (GF)
golden raisins, maple syrup, whole milk

Buttermilk Fluffy Pancakes
butter, Vermont maple syrup

Vegan Pancakes (VG)
blueberries, vegan butter, Vermont maple syrup

Waffles

Fruit Salad
assorted seasonal chopped fruits

Fresh Market Fruits
single whole fruits

- local apples
- oranges
- organic bananas
- pears
- grapes

BREAKFAST ACCOMPANIMENTS

Classic Breakfast Sausages

- chicken and apple
- pork sausage

American Crispy Home Fries (VG/GF)
peppers, onions

Potato Hash Browns (VG/GF)
two patties

Cream Cheese

Beurre d’Isigny

Vegan Butter

Preserves

- strawberry
- blueberry

BREAKFAST PASTRIES

Mini Breakfast for Two
two croissants, two pain au chocolat, two fruit danish, butter, jam

Single Bagel Selection

- plain
- whole wheat
- sesame seed
- poppy seed
- everything

Maine Blueberry Muffins
oatmeal crumble

Mini Croissant

Pain au Chocolat

Mini Fruit Danish

Vegan Croissant

Vegan Pain au Chocolat

Vegan Blueberry Muffins (VG/GF)

DAIRY & JUICE BAR

Dairy Milk

- organic whole milk
- fat-free milk
- skimmed milk

Heavy Cream

Half & Half

Non-Dairy Milk

- almond milk (VG)
- oat milk (VG)

Fresh House-Squeezed Juices (VG/GF)

- mixed oranges
- pink grapefruit
- carrot
- apple
- watermelon

Power Green Juice (VG/GF)
kale, cucumber, celery, apple, ginger, lemon

Sunset Juice (VG/GF)
carrot, fresh ginger, turmeric, lemon, cayenne



LUNCH

Garden salads and grilled add-ons



LUNCH MENU

SALADS

Mixed Baby Green Salad (V/GF)
local greens, mixed micro-greens, shaved carrots, lemon dressing

Baby Romaine Salad
romaine, baby gem lettuce, cherry tomatoes, croutons, shaved Parmesan, Caesar dressing

Chopped Kale & Local Apple Salad
kale, goat cheese, dried cranberries, candied nuts, balsamic dressing

Greek Salad (V/GF)
feta, kalamata olives, greens, cucumbers, vine-ripened tomatoes, oregano, red wine dressing

Mediterranean Chopped Salad (V/GF)
tomatoes, cucumber, parsley, dill, mint, chickpeas, peppers, lemon dressing

Caprese Salad
mozzarella di bufala, local tomatoes, fresh basil, white balsamic dressing

Niçoise Salad
mixed greens, haricots verts, baby potatoes, cherry tomatoes, olives, egg, red wine mustard vinaigrette

SALADS & ADD-ONS

Vegan Greek Salad (VG)
vegan feta, kalamata olives, greens, cucumbers, vine-ripened tomatoes, oregano, red wine dressing

Caesar Salad
baby romaine, cherry tomatoes, croutons, shaved Parmesan, Caesar dressing

Cobb Salad
romaine, tomatoes, cucumber, carrots, eggs, blue cheese

Grilled Herbed Chicken, Whole Breast
citrus oregano marinade

Grilled Herbed Chicken Thigh
citrus oregano marinade

Grilled Colossal Shrimp

Grilled Ora King Salmon
dill citrus marinade

Grilled Skirt Steak
NUMAYA marinade

Tempeh Bacon (VG)
vegan bacon



LUNCH MENU

WELLNESS SOUPS

Red Lentil Soup (VG/GF)

carrots, coriander, lime juice

Classic Chicken & Noodle Soup

carrots, celery, dill

Cream of Mushroom Soup

thyme, sherry wine

Tomato Bisque

Parmesan chips

Minestrone Soup

house-made pesto, assorted seasonal vegetables

COLD SANDWICHES

Italian Sandwich

salami, provolone, pepperoncini, lettuce, tomato, mayonnaise, ciabatta

Mozzarella Pesto Sandwich (V)

grilled vegetables, rocket, ciabatta

Turkey Club Sandwich

fresh roasted turkey, crispy bacon, herbed mayonnaise, lettuce, tomatoes, white pullman bread

Ham & Cheese Sandwich

Gruyère, ham, mayonnaise, mustard, brioche bun

HOT SANDWICHES

Pastrami on Rye

mustard, pickles

Chicken Parmesan Sandwich

rocket, mozzarella, marinara sauce, ciabatta

Grilled Cheese Sandwich

three-cheese blend, white pullman bread

WRAPS

Classic Turkey Wrap

crispy apple-smoked bacon, avocado, mayonnaise, flour wrap

Classic Tuna Salad Wrap

lettuce, avocado, mayonnaise, whole-wheat wrap

Vegan Wrap (VG)

avocado spread, rocket, grilled vegetables, vegan gouda, whole-wheat wrap



CANAPÉS

Served cold or hot, planeside



CANAPÉS

COLD CANAPÉS

Crostini

- brie, apple truffle jam
- feta cheese & olive tapenade
- roast beef, watercress, horseradish cream

Crispy Sushi Rice

avocado, chilli ferment

Smoked Salmon Roulade

herbed crème fraîche, dill

HOT CANAPÉS

Maryland Crab Cake

herbed tartar sauce

Chicken Croquettes

paprika aioli, carrots, leeks

NUMAYA Pigs in a Blanket

puff spiral pastry, ketchup, mustard

Bacon-Wrapped Dates

honey glaze



CAVIAR

Imported, domestic and the top tier



CAVIAR

CAVIAR SELECTIONS

Imported Caviar

- hybrid
- osetra
- transmontanous

Domestic Caviar

- hackleback
- paddlefish
- salmon roe

NUMAYA Top-Tier Package

- imperial osetra
- imperial golden hybrid
- danish trout roe
- blini
- house-made rainbow potato chips (24-hour notice)

Caviar Accessories

- mother-of-pearl spoon
- caviar presenters

ACCOMPANIMENTS

On the Side

- blini
- toast points
- crème fraîche
- lemon wedges
- minced shallots
- grated egg yolks
- grated egg whites
- house-made rainbow potato chips (24-hour notice)

Caviar Tartlet

crème fraîche



MAIN COURSES

From the sea, the farm and the garden



MAIN COURSES

SEAFOOD

Grilled Ora King Salmon Plank

quinoa tabbouleh salad, grilled lemon

Grilled Black Cod

pickled ginger, miso glaze, Japanese mushroom rice

Seared Black Sea Bass

spinach, tarragon lemon butter sauce

Yellow Colossal Shrimp Curry

Japanese aubergine, holy basil, jasmine white rice

VEGETARIAN & VEGAN

Thai Green Vegetable Curry (VG)

seasonal vegetables, tofu, holy basil, jasmine white rice

Braised Chickpea & Za'atar Cauliflower Steak (VG)

spinach, cumin, smoked paprika, vegan feta

Wild Mushroom Ragù (VG)

parsnip purée

CHICKEN

Roasted Whole Sasso Chicken

sliced organic free-range chicken, bouquet garni

Chicken Milanese

rocket, cherry tomatoes

Thai Green Chicken Curry

seasonal vegetables, coconut cream, jasmine white rice

Chicken Piccata

lemon-caper sauce, penne pasta

Pan-Roasted Lemongrass Chicken

pickled vegetables, roasted peanuts, lime dressing, jasmine rice

BEEF & LAMB

Prime Filet Mignon

mashed potatoes, haricots verts, bordelaise sauce, maître d' butter, bouquet garni

Argentinean-Style Prime Skirt Steak

roasted baby potatoes, chimichurri sauce, bouquet garni

Herb-Crusted Rack of Colorado Lamb

parsnip purée, fig port sauce, bouquet garni



PASTA & SIDE DISHES

HOUSE-MADE PASTA

- Ricotta Ravioli

tomato sauce
- Spaghetti & Meatballs

marinara sauce, Parmesan, parsley
- Lasagna

bolognese, béchamel, mozzarella, Parmesan
- Fresh Tagliatelle with Shrimp

colossal shrimp, rocket, cherry tomatoes
- Penne Pasta Primavera (V)

seasonal vegetables, Parmesan
- Rigatoni Pomodoro (V)

tomatoes, basil, Parmesan
- Pesto Spaghetti (V)

house-made pesto, Parmesan, pine nuts
- Penne & Tempeh Bolognese (VG)

gluten-free pasta, vegan Parmesan
- Rigatoni Pomodoro (VG)

tomatoes, basil, vegan Parmesan

VEGETABLES

- Wilted Spring Spinach (VG/GF)

garlic, olive oil
- Creamy Mashed Potatoes (GF)

butter, cream
- Roasted Broccolini (VG/GF)

citrus and garlic oil, zest
- Seasonal Mixed Grilled Vegetables (VG/GF)

lemon zest, oregano, sherry wine vinegar
- Sautéed Mixed Mushrooms (VG/GF)

shiitake, oyster, shimeji, button
- Roasted Baby Potatoes

twice-cooked in rosemary parsley butter
- Haricots Verts (VG/GF)

Pommery mustard butter, shallots
- Grilled Asparagus (VG/GF)
- Blistered Campari Tomatoes (VG/GF)

GRAINS

- Quinoa Tabbouleh (VG/GF)

fresh herbs, cucumber, cherry tomatoes, lemon dressing
- Steamed Brown Rice (VG/GF)

Japanese short-grain
- Steamed Jasmine Rice (VG/GF)

BREAD & GARNISH

- Mini Pull-Apart Dinner Rolls

 - mini baguette
 - seven-grain bread
 - brioche roll
 - tomato and turmeric bread
 - olive bread
 - milk bread
- Garnish Kit

edible flowers, assorted micro-greens and herbs

DESSERTS

Pastry, cups and petits fours



DESSERTS

SIGNATURE DESSERTS

Financier Tart

seasonal fruits

Lemon Yuzu Tart

meringue, blueberry compote

NUMAYA Chocolate Cake

chocolate ganache

New York Cheesecake

cherry compote

Vegan Lemon Tart (VG/GF)

almond crust, blueberry compote

COOKIES & BROWNIES

Classic Chocolate Chip Cookies

semi-sweet

Dark Chocolate Peanut Butter Cookies

Oatmeal Cookies (GF)

nuts, dried fruits, brown sugar

Coconut Cookies

shredded coconut flakes

Vegan Chocolate Chip Cookies (VG/GF)

Brownies

DESSERT CUPS

Chocolate Mousse

fresh raspberries

Coconut Panna Cotta (GF)

fresh pineapple, lime zest

Tiramisu (GF)

mascarpone cream, espresso, ladyfingers

Avocado Chocolate Mousse (VG)

fresh raspberries

PETITS FOURS

Lemon & Yuzu Tartlet

meringue

Financier Tartlet

seasonal fruits

Chocolate Cake Bites

chocolate ganache

Hazelnut Mousse Bites

Rocher

Chocolate-Covered Strawberries

dark chocolate, white chocolate



SHARING PLATTERS

Individual plates to large boards



SHARING PLATTERS

INDIVIDUAL PLATES

Individual Fruit Salad (VG/GF)

assorted seasonal cubed fruits

Individual Mixed Berry Salad (VG/GF)

raspberries, blueberries, strawberries, or your choice of berries

Fresh Market Crudit  (VG/GF)

- fresh seasonal vegetables: rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers
- chickpea hummus dip

Cheese & Fruit Plate

- two local and imported cheeses
- assorted ripe sliced fruits

Artisanal Cheese Platter

- three local and imported cheeses
- grapes
- candied nuts
- crackers

CHARCUTERIE & SALMON

Jarcuterie

served in a glass jar

- sliced meat selections
- cornichons
- grainy mustard
- olives
- dried fruits
- crackers

Smoked Salmon Platter

- Norwegian smoked nova salmon
- cream cheese
- capers
- sliced red onions
- sliced tomatoes
- fresh dill
- lemon wedges
- 2 plain bagels



SHARING PLATTERS — SMALL & MEDIUM

SMALL PLATTERS

Small Seasonal Fruit Platter (VG/GF)

assorted ripe sliced fruits

Small Mixed Berry Salad (VG/GF)

raspberries, blueberries, strawberries

Small Fresh Market Crudité (VG/GF)

rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers, chickpea hummus dip

Small Cheese & Fruit Platter

three local and imported cheeses, assorted ripe sliced fruits

Small Artisanal Cheese Platter

three local and imported cheeses, grapes, candied nuts, crackers

SMALL PLATTERS

Small Antipasto

mixed charcuterie, olives and cornichons, Parmesan chunks, bocconcini with house-made pesto, grilled vegetables, crackers, grapes

Small Charcuterie Platter

sliced meat selections, cornichons, grainy mustard, olives, dried fruits, crackers

Small Smoked Salmon Platter

Norwegian smoked nova salmon, cream cheese, capers, sliced red onions, sliced tomatoes, fresh dill, lemon wedges, 4 plain bagels

MEDIUM PLATTERS

Medium Seasonal Fruit Platter (VG/GF)

assorted ripe sliced fruits

Medium Fresh Market Crudité (VG/GF)

rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers, chickpea hummus dip

Medium Mezze Platter (V)

classic hummus dip, tzatziki dip, baba ghanoush dip, marinated feta, stuffed grape leaves, celery, carrots, cucumbers, cherry tomatoes, pita chips, olives

Medium Cheese & Fruit Platter

five local and imported cheeses, assorted ripe sliced fruits

Medium Artisanal Cheese Platter

five local and imported cheeses, grapes, candied nuts, crackers

MEDIUM PLATTERS

Medium Antipasto

mixed charcuterie, olives and cornichons, Parmesan chunks, bocconcini with house-made pesto, grilled vegetables, crackers, grapes

Medium Charcuterie Platter

sliced meat selections, cornichons, grainy mustard, olives, dried fruits, crackers

Medium Smoked Salmon Platter

Norwegian smoked nova salmon, cream cheese, capers, sliced red onions, sliced tomatoes, fresh dill, lemon wedges, 7 plain bagels

Assorted Tea Sandwiches

16 bite-sized finger sandwiches — prosciutto and figs on brioche, tuna salad with celery on seven-grain, chicken salad on semolina raisin, egg salad and watercress on white pullman



SHARING PLATTERS — LARGE, SNACKS & CHILDREN

LARGE PLATTERS

Large Seasonal Fruit Platter (VG/GF)

assorted ripe sliced fruits

Large Fresh Market Crudit  (VG/GF)

rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers, chickpea hummus dip

Large Mezze Platter (V)

classic hummus dip, tzatziki dip, baba ghanoush dip, marinated feta, stuffed grape leaves, celery, carrots, cucumbers, cherry tomatoes, pita chips, olives

Large Cheese & Fruit Platter

five local and imported cheeses, assorted ripe sliced fruits

Large Artisanal Cheese Platter

five local and imported cheeses, grapes, candied nuts, crackers

LARGE PLATTERS

Large Antipasto

mixed charcuterie, olives and cornichons, Parmesan chunks, bocconcini with house-made pesto, grilled vegetables, crackers, grapes

Large Charcuterie Platter

sliced meat selections, cornichons, grainy mustard, olives, dried fruits, crackers

Assorted Tea Sandwiches

20 bite-sized finger sandwiches — prosciutto and figs on brioche, tuna salad with celery on seven-grain, chicken salad on semolina raisin, egg salad and watercress on white pullman, smoked salmon and cucumber with cream cheese on pumpernickel

SNACKS

Fruit Skewers (VG/GF)

assorted seasonal ripe fruits

Guacamole (VG/GF)

jalape os, lime juice

Mexican-Style Salsa (VG/GF)

mild salsa, tomato, onion, coriander

House-Made Pita Chips (VG)

lightly salted

Mexican-Style Corn Chips (VG/GF)

sea salt

CHILDREN'S MENU

Chicken Fingers

ketchup bottle

Macaroni & Cheese

three-cheese blend

Brick-Oven Personal Pizza

classic margherita, fresh tomatoes, mozzarella, basil

French Fries (VG/GF)

shoe-string potatoes, sea salt



DRINKS

Juice bar, cellar and spirits



JUICE BAR

JUICE BAR

Fresh House-Squeezed Juices (VG/GF)

- mixed oranges
- pink grapefruit
- carrot
- apple
- watermelon

FRESHLY MADE JUICE BLENDS

Power Green Juice (VG/GF)

kale, cucumber, celery, apple, ginger, lemon

Sunset Juice (VG/GF)

carrot, fresh ginger, turmeric, lemon, cayenne



CELLAR & BAR

WINES & CHAMPAGNE

House-Curated Selection

French · Italian · local · organic

Champagne

grande marque and grower champagne

TOP-SHELF SPIRITS

Vodka

Grey Goose · Tito's

Tequila

Casamigos · Casa Dragones · Don Julio · Espolón

Gin

Roku Japanese Craft · Bombay Sapphire · Wölffer Estate Pink Gin

Rum

Brugal · Diplomático Reserva Exclusiva

Whiskey

Tenjaku Pure Malt · Macallan 12 Year · Bulleit Bourbon

SOFT DRINKS & WATER

Sodas

served in 7.5 fl oz mini cans — Coca-Cola · Diet Coca-Cola · ginger ale

Still Mineral Water

Fiji · Volvic · Evian

Sparkling Mineral Water

San Pellegrino





NUMAYA

PRIVATE JET CATERING

catering@numajetcatering.com

ORDERS, CHANGES AND LAST-MINUTE REQUESTS ANSWERED AROUND THE CLOCK