dnata

Private Aviation Services

MENU

Continental breakfast selections

Freshly baked croissants in plain, almond and chocolate flavours*

◆

Assorted Danish and pastries*

◆

A selection of freshly baked muffins*

◆

Boutique-style doughnuts

◆

English breakfast breads

◆

Assorted N.Y. bagels*

◆

Smoked salmon with traditional accompaniments

◆

Selection of cereal, muesli, granola and variety packs

◆

Assorted fruit and plain yogurt

◆

Exotic sliced fruit platter with passion fruit dip

◆

Assorted fresh berry platter

◆

Assorted jam, jelly, honey, butter,
cream cheese and marmalade

*(available in regular and mini)

Featured hot breakfast selections

Organic three-egg omelette with your choice of fillings

◆

Italian vegetable and goat cheese frittata with cherry tomatoes and basil

◆

Eggs benedict served on English muffins, with grilled ham

◆

Quiche Lorraine with thick-cut bacon and gruyère cheese

◆

Steel-cut Irish oatmeal with choice of garnish

◆

Stuffed, brioche French toast with apple compote

◆

Buttermilk pancakes served with Vermont maple syrup

◆

Belgian waffle with your choice of toppings

◆

Crepes stuffed with vanilla-scented ricotta and sautéed strawberries

◆

Breakfast burrito peppers, onions, sausage and cheese,
served with salsa and guacamole

◆

Breakfast sandwich

◆

Eggs
(poached, scrambled, over easy egg whites and egg beaters available)

Traditional hot breakfast sides

Traditional and turkey bacon

◆

Traditional and turkey sausage

◆

Traditional grilled ham

◆

Hash browns

◆

Grilled mushrooms

◆

Grilled tomatoes

Hot box breakfast

Includes main selection with two sides, fruit, yogurt and croissant

Continental box breakfast

Includes yogurt, sliced fruit plate, croissant and Danish

Display platters
(available by portion)

Seafood platter of Maine lobster, diver scallops,
jumbo U-8 prawns, crab claws, cocktail sauce and lemon

◆

Assorted sushi and sashimi,
served with wasabi, ginger and soy sauce

◆

Classic shrimp cocktail –
jumbo prawns with cocktail sauce
and lemons in muslin

◆

Balik smoked salmon platter with citrus
and traditional accompaniments

◆

Smoked seafood platter of salmon, trout,
mussels and sturgeon with traditional garnish

◆

Italian antipasti platter of salami, soppressata,
provolone, mozzarella and roasted peppers

◆

Artisanal cheese board, made up of a selection of
European boutique cheeses, dried fruit, nuts and crackers

◆

Terrine of foie gras
served with traditional accompaniments

Display platters
(available by portion)

Canapés of meat, fish, vegetable and cheese

◆

Seasonal vegetable crudités with a selection of dips

◆

Exotic, sliced fruit platter with passion fruit dip

◆

Boneless chicken tenders, either grilled or breaded
and fried with a choice of dipping sauces

◆

Arabic mezze of baba ganoush, tabbouleh,
hummus and stuffed grape leaves with pita

◆

Tea sandwich tray, made up of a selection of
triangle sandwiches with garnishes

◆

Caviar - choice of golden imperial, beluga, sevruga and osetra.
Accompanied by traditional garnish of blinis,
melba toast and caviar garnish tray, egg whites,
chopped yolks, parsley, lemon, crème fraîche and micro-diced white onion

Salads

Rocket salad of arugula, sun-dried tomatoes,
toasted pine nuts and shaved parmesan

◆

Lebanese fattoush
with toasted pita and sumac lemon vinaigrette

◆

Tabbouleh vegetarian salad,
made up of parsley, mint, tomato, onion and bulgur

◆

Continental garden vegetable salad

◆

Classic caesar salad,
with chopped romaine lettuce, croutons and parmesan

◆

Caprese salad of tomatoes, basil,
fresh mozzarella and olive oil

◆

Tuna niçoise salad of mixed greens, haricot vert,
roasted red peppers, potatoes and hard-boiled eggs

◆

Asian chicken with rice noodles,
julienne vegetables and sesame dressing

◆

Greek salad of mixed greens, black olives,
feta, peppers, onion and tomato

Soup

Red or yellow lentil

◆

Cream of asparagus

◆

Wild mushroom

◆

Moroccan harira

◆

Roasted pumpkin

◆

Potato and leek

◆

Lobster bisque

◆

Tomato and basil

◆

Chicken and vegetable

◆

Chicken and corn

Continental hot snacks

(all items are 1-2 bites each and served 3 pieces per order)

Maryland jumbo lump crab cakes

◆

Shrimp tempura

◆

Vegetable samosa

◆

Lobster vol-au-vent

◆

Mini hamburgers

◆

Grilled vegetable kebab

◆

Grilled shrimp kebab

◆

Chicken satay

◆

Beef satay

◆

Baby lamb chops

Sandwiches

We serve a range of sandwich styles on all bread selections
- from triangle cut to panini or wheatmeal wraps.

Our standard filling selections include:

Meat:
Ham, turkey, pastrami, corn beef, roast beef, salami and grilled chicken

◆

Fish:
Tuna, salmon, lobster, shrimp, crab and smoked salmon

◆

Cheese:
Brie, mozzarella, three cheese, Swiss, provolone and goats cheese

◆

Garnish:
Tomatoes, lettuce, cucumbers, olives and avocado

◆

Vegetables and spreads:
Classic tuna, tuna and corn, tuna with olive and tomato,
seafood, shrimp and dill, and marinated grilled vegetables

Specialty sandwiches

(these choices may require onboard heating,
plating and assembly)

Fish tacos with pico de gallo,
queso fresco, creamy avocado sauce and lime

◆

Grilled chicken BLT

◆

Warm, buttered lobster brioche roll

◆

Meatball parmesan

◆

Grilled salmon club
with bacon, avocado, lettuce and tomato

◆

Prime-grade meatball burger, made on house-made hoagie roll,
with mozzarella and tomato sauce, homemade pickle, lettuce and tomato

◆

Marinated grilled vegetables, pesto,
mozzarella and roasted red peppers

Pasta

(these choices may require onboard heating, plating and assembly)

Penne pomodoro with marinara, grape tomatoes, extra virgin olive oil and basil

◆

Penne vodka with prosciutto and green peas

◆

Spaghetti and homemade meatballs, with parmesan cheese

◆

Fettuccine alfredo

◆

Cheese ravioli garnished with parsley

◆

Cheese lasagne with grated parmesan

◆

Vegetable lasagne with parmesan cream sauce

◆

Meat lasagne with tomato sauce and grated parmesan

Featured entrées

(these choices may require onboard heating, plating and assembly)

Pan-roasted Chilean sea bass with lemon sauce

◆

Grilled Alaskan king salmon with whole grain mustard sauce

◆

Classic Maine lobster thermidor with sauce béchamel

◆

Shrimp francese with lemon and parsley

◆

Parmesan-crusted chicken breast in lemon butter sauce

◆

Seared breast of chicken with wild mushroom sauce

◆

Grilled breast of chicken with lemon and herbs

◆

Chicken tikka masala, garnished with a touch of cream

◆

Grilled lamb chops with rosemary garlic sauce

Featured entrées

(these choices may require onboard heating, plating and assembly)

Moroccan lamb tagine
with cinnamon and dates

◆

Mixed grill lamb chops,
filet mignon and chicken kebab

◆

Grilled N.Y. strip steak – 10 oz sirloin
with green peppercorn sauce

◆

Grilled filet mignon – 10 oz centre cut tenderloin
with Café de Paris butter

◆

Braised beef short ribs
with red wine and demi-glaze

◆

Beef stroganoff – sliced filet of beef
with mushrooms and cream

◆

Sautéed loin of veal with morel mushroom sauce

◆

Veal piccata with lemon, caper and parsley

Vegetables and sides

(these choices may require onboard heating, plating and assembly)

Steamed asparagus

◆

Steamed haricot verts

◆

Baby carrots

◆

Grilled mixed vegetables

◆

Sautéed spinach

◆

Seasonal vegetables

◆

Basmati rice

◆

Saffron rice

Risotto

◆

Cheddar grits

◆

Baked macaroni and cheese

◆

Parisian potatoes

◆

Potato cakes with chives

◆

Roasted red or fingerling potatoes

◆

Mashed potatoes

Individual tarts and plated desserts

Sweet lemon meringue tart filled
with lemon cream topped with meringue

◆

Mixed fruit tart
with almond cream and seasonal fruit

◆

Chocolate extreme - a dome of chocolate,
chocolate mousse and ganache

◆

Apple tart tatin - caramelized apples and vanilla
with a crisp puff-pastry bottom

◆

Pecan tart - organic Texas pecans made
with African muscovado sugar

◆

Molten chocolate lava cake
with raspberry sauce and vanilla ice-cream

◆

Vanilla bean crème brûlée

Cheesecakes and N.Y. signatures

(not all items available in individual servings)

Original New York cheesecake

◆

Strawberry cheesecake

◆

Tiramisu

◆

Red velvet cake

◆

Designer cupcakes from New York's top patisseries

◆

Individual mille-feuille

◆

Assorted ice-cream and sorbets
(individual or PT sizes available)

Dessert tray service items

Assorted miniature pastries

◆

A selection of petit fours

◆

Signature dnata macaroons

◆

Assorted butter cookies

◆

English tea cakes

◆

American-style assorted cookie tray

◆

Chocolate covered strawberries

Fresh pressed juices

Orange

◆

Grapefruit

◆

Pineapple

◆

Mango

◆

Pomegranate

Lemon and mint

◆

Watermelon

◆

Mixed melon

◆

Mixed berry cocktail

◆

Strawberry

Kiwi

◆

Carrot

◆

Beet and berry

◆

Avocado

◆

Green juice

Bottled water and soft drinks

Volvic

◆

Evian

◆

Perrier

◆

Fiji

◆

Crystal Geyser

◆

Assorted Pepsi and Coca-Cola products

dnata

Private Aviation Services

HALAL MENU

Arabic cold breakfast platters

Breakfast cheese platter of
halloumi, edam, feta, Swiss and goats cheese

◆

Breakfast vegetable cuts of cucumber slices, tomato wedges

◆

Olives and pickles

◆

Halal breakfast-style cold cuts of bresaola, mortadella,
turkey pastrami, black forest turkey and beef salami

◆

Labneh with extra virgin olive oil

◆

Miniature Arabic sweets

Traditional hot Arabic breakfast

Manakish

◆

Foul mudammas

◆

Sautéed chicken livers with pomegranate molasses

◆

Lebanese style sambousek

◆

Traditional shakshouka

◆

Halal turkey bacon

◆

Halal chicken breakfast

Cold continental selections

Assorted croissants (plain, almond and chocolate)*

◆

Assorted Danish and pastries*

◆

Assorted fresh baked muffins*

◆

Assorted N.Y. bagels*

◆

Boutique doughnuts

◆

English style tea breads (seasonal selections available)

◆

Smoked salmon with traditional accompaniments

◆

Continental cold meats and cheeses

◆

Selection of cereal, muesli, granola and variety packs

◆

Fresh fruit and plain yogurt

◆

Exotic sliced fruit platter

◆

Fresh berry platter

◆

Assorted jam, jelly, honey and marmalade

*(available in regular and mini)

Hot continental breakfast selection

Traditional three-egg omelette with your choice of fillings

◆

Scrambled eggs with chives

◆

Eggs florentine with spinach, English muffin and hollandaise sauce

◆

American-style pancakes (plain or blueberry)

◆

Classic French toast with maple syrup

◆

Belgian-style waffles with Vermont maple syrup

◆

Grilled mushrooms and tomatoes

◆

Breakfast potatoes and traditional hash browns

Soup

Red or yellow lentil

◆

Cream of asparagus

◆

Wild mushroom

◆

Moroccan harira

◆

Roasted pumpkin

◆

Potato and leek

◆

Lobster bisque

◆

Tomato and basil

◆

Chicken and vegetable

◆

Chicken and corn

Salads

Rocket – arugula, sun-dried tomatoes, toasted pine nuts and shaved parmesan

◆

Lebanese fattoush – garden salad, toasted pita and sumac lemon vinaigrette

◆

Tabbouleh - parsley, mint, tomato, onion and bulgur

◆

Continental garden vegetable

◆

Classic caesar – chopped romaine, croutons and parmesan

◆

Caprese – tomatoes, basil, fresh mozzarella and olive oil

◆

Tuna niçoise – mixed greens, haricot vert, roasted red peppers,
potatoes and hard-boiled eggs

◆

Asian chicken – rice noodles, julienne vegetables and sesame dressing

◆

Greek salad - mixed greens, black olive, feta cheese, pepper, onion and tomato

Cold mezze

Hummus

◆

Baba ghanoush

◆

Moutabel

◆

Stuffed grape leaves

◆

Loubie

Hot mezze

Lamb kibbeh

◆

Cheese sambousek

◆

Spinach fatayer

◆

Vegetable spring rolls

◆

Mini chicken shawarma

◆

Mini lamb shawarma

Sandwiches

We serve a range of sandwich styles on all bread selections
- from triangle cut to panini or wheatmeal wraps.

Our standard filling selections include:

Meat:
Turkey, pastrami, corn beef, roast beef, salami and grilled chicken

◆

Fish:
Tuna, salmon, lobster, shrimp, crab and smoked salmon

◆

Cheese:
Brie, mozzarella, three cheese, Swiss, provolone and goats cheese

◆

Garnish:
Tomatoes, lettuce, cucumbers, olives and avocado

◆

Vegetables and spreads:
Classic tuna, tuna and corn, tuna with olive and tomato,
seafood, shrimp and dill, and marinated grilled vegetables

◆

Caviar: Available in 50 gram units
A selection of golden imperial, beluga, sevruga and osetra.
Accompanied by traditional garnish of blinis, melba toast and
caviar garnish tray, egg whites, chopped yolks, parsley, lemon,
crème fraiche and micro-diced white onion.

Continental cold platters

Seafood platter of Maine lobster, diver scallops,
jumbo prawns, crab claws, cocktail sauce and lemon

◆

Assorted sushi and sashimi served
with wasabi, ginger and soy sauce

◆

Classic shrimp cocktail, made up of jumbo U-8 prawns
with cocktail sauce and lemons in muslin balik

◆

Smoked salmon platter
with citrus and traditional accompaniments

◆

Halal smoked meat platter
with smoked duck, smoked chicken and beef bresaola

◆

Artisanal cheese board of European boutique cheeses,
dried fruit, nuts and crackers

◆

Terrine of foie gras – served with traditional accompaniments

◆

Canapés – our chef's selection of meat, fish, vegetable and cheese

◆

Vegetable crudités – seasonal vegetables with a trio of dips

Continental hot snacks

Maryland jumbo lump crab cakes

◆

Shrimp tempura

◆

Vegetable samosa

◆

Lobster vol-au-vent

◆

Mini burgers

◆

Grilled vegetable kebab

◆

Grilled shrimp kebab

◆

Chicken satay

◆

Beef satay

◆

Mini vegetable quesadilla

Pasta

Penne arrabiata with red chili flakes and black olives

◆

Penne pomodoro with grape tomatoes,
extra virgin olive oil and basil

◆

Fettucine alfredo with creamy parmesan cheese sauce

◆

Penne pesto with cherry tomatoes

◆

Cheese ravioli with marinara sauce and parsley

◆

Cheese lasagne with tomato sauce and grated parmesan

Fish

Shrimp biryani with cashews,
raisins and dakoos sauce on the side

◆

Sea bass sayadia with fragrant rice and almonds

◆

Pan-roasted sea bass with lemon sauce

◆

Grilled Alaskan king salmon with whole grain mustard sauce

◆

Classic Maine lobster thermidor with sauce béchamel

◆

Shrimp francese with lemon and parsley

Chicken

Lebanese chicken shish taouk

◆

Seared breast of chicken with wild mushroom sauce

◆

Grilled breast of chicken with lemon and herbs

◆

Moroccan-style grilled baby chicken with lemon and olives

◆

Lebanese-style stuffed baby chicken with rice and almonds

◆

Chicken korma

◆

Chicken tikka masala with a touch of cream

◆

Chicken biryani with crispy shallots,
toasted cashews and golden raisins

◆

Tandoori chicken served with butter sauce

◆

Chicken curry with ginger and spices

Lamb

Lamb biryani with crispy shallots,
toasted cashews and golden raisins

◆

Lamb machboos with cardamom, clove and almonds

◆

Lamb sabzi

◆

Lamb bamia, braised with okra

◆

Lamb kofta kebab with mint and spices

◆

Grilled lamb chops with rosemary garlic sauce

◆

Moroccan lamb tagine with cinnamon and dates

◆

Mixed grill of lamb chops, kofta, filet mignon and chicken kebab

Beef and veal

Grilled pepper N.Y. strip steak with capsicum

◆

Grilled filet mignon Café de Paris

◆

Braised beef short ribs with thyme jus

◆

Beef stroganoff - sliced filet of beef with mushrooms
and cream sautéed loin of veal with morel mushroom sauce

◆

Veal piccata with lemon, caper and parsley

Vegetables and sides

Vegetable biryani

◆

Vegetable salona

◆

Bamia in tomato sauce

◆

Arabic stuffed vegetables

◆

Bouquetière of vegetables

◆

Steamed asparagus or haricot verts

◆

Baby carrots

◆

Grilled mixed vegetables

◆

Sautéed spinach

◆

Seasonal vegetables

◆

Basmati rice

◆

Saffron rice

Potatoes

Parisian potatoes

◆

Potato cakes with chives

◆

Roasted red or fingerling potatoes

◆

Mashed potatoes

Display cakes

Chocolate extreme
- a dome of chocolate, chocolate mousse and ganache

◆

Chocolate president
- traditional cake with gianduia chocolate truffle filling

◆

Paradise
- raspberry mousse and thin layers of sponge cake

◆

Symphony
- chocolate cake, chocolate mousse and praline mousse

◆

Apple tart tatin
- caramelized apples and vanilla with a crisp puff-pastry bottom

◆

Opera
- coffee butter cream and coffee-soaked almond cake topped with ganache

◆

Lemon meringue tart
- sweet dough filled with lemon cream topped with meringue

Raspberry fields
- raspberries with hazelnut cream with fresh organic raspberries

◆

Mixed fruit tart
- sweet dough with almond cream and seasonal fruit

◆

Coliseum
- cassis mousse with a macaroon centre and raspberry, vanilla sponge

◆

Caramel
- caramel mousse, fresh poached pears between
thin layers of yellow sponge cake

◆

Pecan tart
- organic pecans from Texas made with African muscovado sugar

◆

Cameroon
- gluten-free, flourless chocolate sponge cake
with milk and dark chocolate mousse

Individual tarts and plated desserts

Lemon meringue tart
- sweet dough filled with lemon cream, topped with meringue

◆

Mixed fruit tart
- sweet dough with almond cream and seasonal fruit

◆

Chocolate extreme
- a dome of chocolate, chocolate mousse and ganache

◆

Apple tart tatin
- caramelised apples and vanilla with a crisp puff-pastry bottom

◆

Pecan tart
- organic pecans from Texas made with African muscovado sugar

◆

Molten chocolate lava cake
with raspberry sauce and vanilla ice-cream

◆

Vanilla bean crème brûlée

Cheesecakes and N.Y. signatures

(not all items available in individual servings)

Original New York cheesecake

◆

Strawberry cheesecake

◆

Tiramisu

◆

Red velvet cake

◆

Designer cupcakes

◆

Individual mille-feuille

◆

Assorted ice-cream and sorbets
(individual or PT sizes available)

Tray service items

Assorted miniature pastries

◆

A selection of petit fours

◆

dnata signature macaroons

◆

Assorted butter cookies

◆

English tea cakes

◆

American-style assorted cookie tray

◆

Chocolate covered strawberries

Fresh pressed juices

Orange	Lemon and mint	Kiwi
Grapefruit	Watermelon	Carrot
Pineapple	Mixed melon	Beet and berry
Mango	Mixed berry cocktail	Avocado
Pomegranate	Strawberry	Green juice

Bottled water and soft drinks

Volvic

◆

Evian

◆

Perrier

◆

Fiji

◆

Crystal Geyser

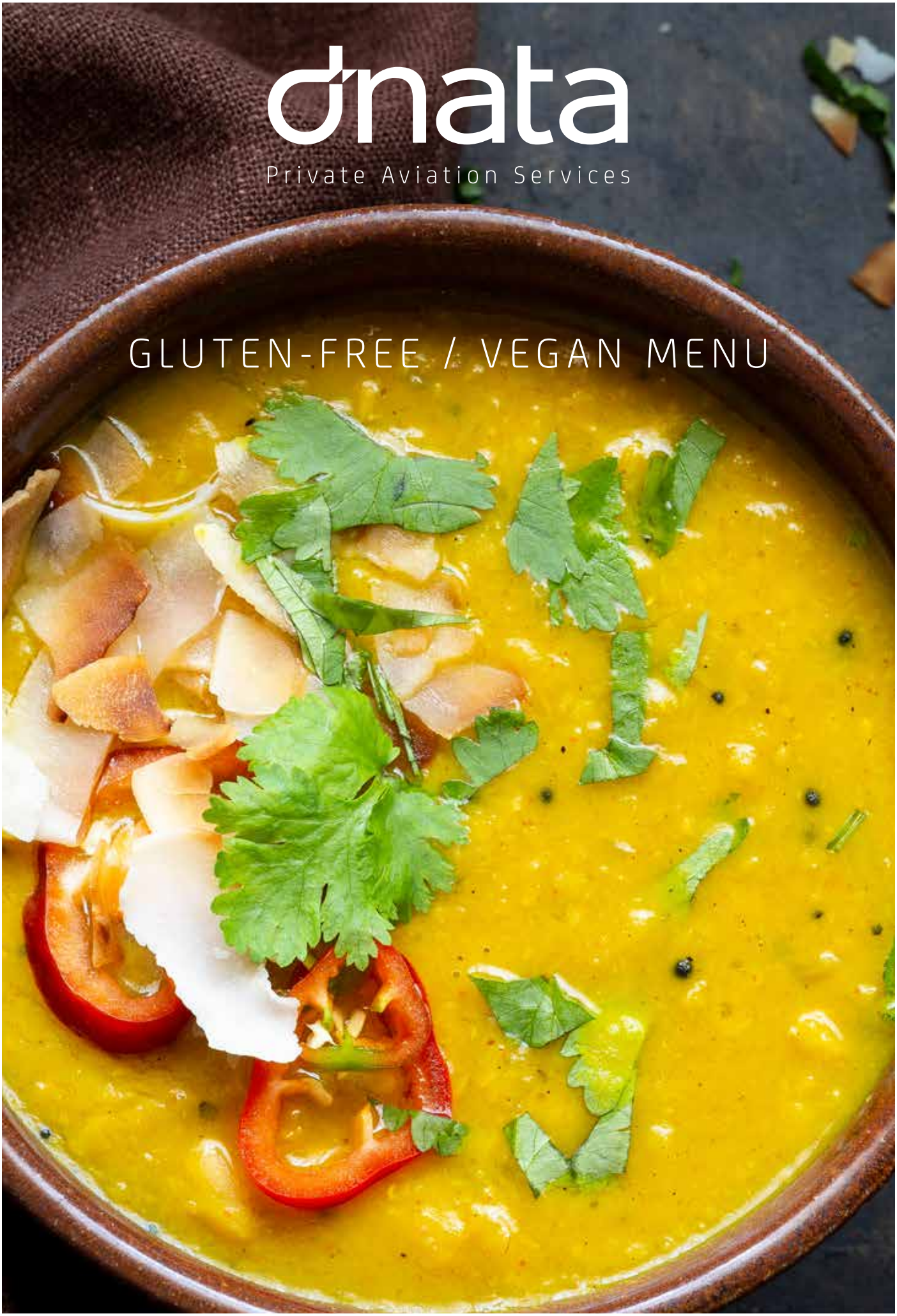
◆

Assorted Pepsi and Coca-Cola products

dnata

Private Aviation Services

GLUTEN-FREE / VEGAN MENU



GLUTEN-FREE MENU

Canapés

Pineapple and mozzarella skewers with basil and olive oil

◆

Shiitake and nori summer rolls with nuoc cham

◆

Crispy tofu with tomato, basil and balsamic glaze

Appetiser

Ripened honeydew salad, goats cheese, bacon, passion fruit and endive

Soup

Sweet potato vichyssoise with chipotle crema and scallions

Salad

Grilled pear salad, frisée, graped, candied walnuts and balsamic vinaigrette

Entrées

Mushroom and leek stuffed chicken breast,
Alsatian potato salad, grilled asparagus

◆

Marinated and grilled portobello, herbed polenta cake,
white bean purée and broccoli

Dessert

Butterscotch pudding, salted caramel and whipped créme fraîche

VEGAN MENU

Canapés

Roasted mushroom crostini with lemon, rosemary and cashew crema

◆

Deviled tomatoes with curried chickpeas

◆

Smoked eggplant caponata with pomegranate and mint

Appetiser

Cucumber and avocado summer rolls with mango salsa

Soup

Cauliflower and chickpeas stew with couscous and thyme

Salad

Toasted farro and arugula with pear chutney, toasted almonds and dried cherries

Entrées

Rigatoni and mushroom bolognese with basil and oven-dried tomatoes

◆

Soba noodles with julienne vegetables and spicy tahini sauce

Dessert

Mango and coconut chia seed pudding

dnata

Private Aviation Services