

PRIVATE JET CATERING

Altitude Dining

The Menu

Composed for the galley. Sourced the morning you fly.

REACH US ANYTIME · 24/7

order@altitudedining.com · altitudedining.com

COURSE 01

Breakfast

Prepared fresh the morning of departure.

Continental Selection	G · M · E
Full Breakfast	E · G · M
Express Continental	G · M
Gluten-Free Breakfast	M · N
Eggs Benedict	E · G · M
Eggs Royale	E · F · G · M
Three-Egg Omelette	E · M
Soft Scrambled Eggs	E · M
Avocado on Sourdough	G
Wild Mushrooms on Sourdough	G · M
Smoked Salmon & Eggs	F · E
Buttermilk Pancakes	G · E · M
Belgian Waffles	G · E · M
Brioche French Toast	G · E · M
Bircher Muesli	G · N · M
Greek Yoghurt & Granola	M · G · N
Coconut Chia Pudding	
Breakfast Sides	G

COURSE 02

Bakery & Viennoiserie

Fresh from a local bakery.

Viennoiserie Basket	G · M · E · N
Artisan Bread Basket	G · M
Butter Croissants	G · M · E
Danish Pastries	G · M · E · N
Bagel Selection	G · M · Se
Gluten-Free Bread Basket	M
Banana Loaf	G · E · M
Carrot Cake	G · E · M · N
Breakfast Muffins	G · E · M
Cinnamon Rolls	G · E · M
House Cookies	G · E · M



COURSE 03

Canapés

A classic selection, cold and hot.

Chef's Canapé Selection	G · F · E · M
Smoked Salmon Canapés	G · F · M
Foie Gras Canapés	G · M · Su
Cheese Canapés	G · M · N
Garden Canapés	G
Prawn Canapés	G · Cr · E
Mini Quiche Lorraine	G · E · M
Mini Pizzas	G · M
Mini Croque-Monsieur	G · M
Beef Sliders	G · M · E · Se
Crisp Spring Rolls	G · So
Savoury Tartlets	G · E · M

COURSE 04

Sandwiches & Snacking

Made fresh. Formats on request.

Club Sandwich	G · E · M
Afternoon Tea Sandwiches	G · F · E · M
Sandwich Selection	G · F · E · M
BLT	G · E · M
New York Deli	G · Mu
Coronation Chicken	G · E · Mu
Smoked Salmon Bagel	G · F · M
Chicken Wrap	G
Garden Wrap	G · Se
Croque-Monsieur	G · M
Quiche Lorraine	G · E · M
Beef Burger	G · M · E · Se
Stone-Baked Pizza	G · M
Snack Selection	N · Su



COURSE 05

Starters

Cold starters, plated to order.

Smoked Salmon
soda bread, horseradish cream

F · M

Salmon Gravlax
dill & mustard dressing

F · Mu

Prawn Cocktail
avocado, bloody mary

Cr · E · Mu

Duck Foie Gras
fig chutney, brioche

G · Su

Prosciutto & Melon
aged balsamic

Su

Burrata
heirloom tomato, basil oil

M

Heirloom Tomato
basil, aged balsamic

Su

Grilled Octopus
smoked paprika, lemon

Mo

Beef Carpaccio
rocket, aged parmesan

M · Mu

Salmon Carpaccio
citrus, pink peppercorn

F

Beef Tartare
shallot, sourdough crisp

E · G · Mu

Salmon Tartare
avocado, yuzu

F

Tuna Tartare
sesame, soy, lime

F · So · Se

Seared Scallops
pea purée, crispy pancetta

Mo · M

COURSE 06

Caviar

Three grades, subject to availability and the day's arrivals. Smoked fish and roe on request through your coordinator.

Caviar – Classic

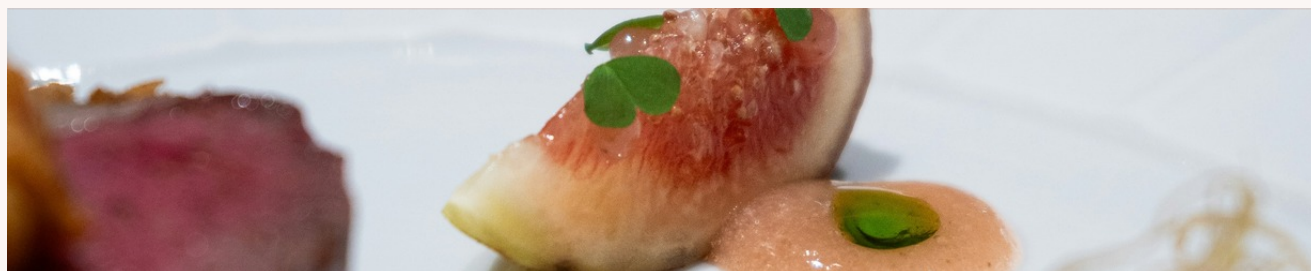
F

Caviar – Prestige

F

Caviar – Reserve

F



COURSE 07

Soups

Served hot or chilled.

Cream of Tomato	Ce
Vegetable Soup	Ce
Butternut Squash Soup	M
Cream of Mushroom	M · Ce
Chicken Broth	Ce
French Onion Soup	G · M · Ce
Lobster Bisque	Cr · M · F · Su
Tom Yum	Cr · F
Gazpacho	
Soup of the Day	Ce

COURSE 08

Salads

Add any protein on request. Dressing on the side.

Caesar Salad	G · E · F · M
baby gem, parmesan, anchovy	
Niçoise Salad	F · E
seared tuna, egg, olive	
Greek Salad	M
feta, cucumber, olive	
Cobb Salad	E · M
chicken, avocado, blue cheese	
Caprese	M
Quinoa & Avocado	
pomegranate, lemon	
Tabbouleh	G
Grilled Chicken Salad	
Seafood Salad	Cr · Mo
Garden Salad	
Poke Bowl	F · So · Se
rice, edamame, avocado	



COURSE 09

Fish & Seafood

Daily catch where available. Sauces on the side.

Roasted Sea Bass F
braised fennel, citrus

Pan-Seared Salmon F
crushed peas, dill

Baked Cod F
salsa verde

Dover Sole F · M
caper & herb butter

Roast Monkfish F
confit tomato, olive

Trout Fillet F
samphire, lemon

Seared Tuna F · Se · So
sesame crust, soy

Pan-Seared Scallops Mo
sauce vierge

King Prawns Cr
garlic, parsley, chilli

Whole Lobster Cr · M
herb butter

Seafood Platter Cr · Mo · F

Catch of the Day F

COURSE 10

Meat & Poultry

Cooked to your preference. Sauces on the side.

Beef Fillet Su
red wine jus

Sirloin Steak M
peppercorn sauce

Ribeye Steak M
herb butter

Braised Short Rib Su · Ce
red wine, root vegetables

Beef Bourguignon Su · Ce

Beef Stroganoff M · Mu

Roast Chicken
thyme jus

Chicken Breast M
wild mushroom fricassée

Coq au Vin Su · Ce

Rack of Lamb G · Su
herb crust, rosemary jus

Lamb Cutlets
salsa verde

Duck Breast
honey & orange glaze

Confit Duck Leg
sautéed potato

Slow-Cooked Pork Belly So
apple, sage

Veal Escalope G · E · M
lemon, caper

Veal Blanquette M · Ce

COURSE 11

Pasta & Rice

Classic pasta and risotto.

Spaghetti Bolognese	G · Ce
Penne Arrabbiata	G
Spaghetti Carbonara	G · E · M
Beef Lasagne	G · M · E · Ce
Tagliatelle slow-roast tomato, basil	G · E · M
Pappardelle wild mushroom ragù	G · E
Ricotta & Spinach Ravioli sage & burnt butter	G · E · M
Lobster Linguine tomato, chilli, white wine	G · Cr · M · Su
Wild Mushroom Risotto aged parmesan	M
Spring Vegetable Risotto garden vegetables, parmesan	M
Potato Gnocchi tomato, mozzarella	G · M
Macaroni & Cheese aged cheddar	G · M
Egg Fried Rice	So · E · Se

COURSE 12

Sharing Platters

For sharing. Each board serves four to six.

Charcuterie Board	G · Mu · Su
Artisan Cheese Board	M · G · N · Su
Cheese Accompaniments	G · N · Su
Finger Sandwich Platter	G · F · E · M
Sushi Platter	F · So · Se · G
Crudités & Dips	Se · M
Mezze Platter	G · Se
Antipasti Platter	G · M · Su
Tapas Board	G · M · F
Smoked Salmon Platter	F · G · M
Cold Cuts Platter	Mu · Su
Seasonal Fruit Platter	
Vegetable Platter	Se



COURSE 13

World Cuisine

Regional classics, prepared to order.

Mezze Selection G · Se

Hummus & Flatbread G · Se

Falafel G · Se

Grilled Halloumi M

Fattoush G · Su

Chicken Shish Taouk M · G
garlic, flatbreadLamb Kofta M
yoghurt, sumacLamb Tagine
apricot, oliveChicken Biryani M
raita

Sushi Selection F · So · Se

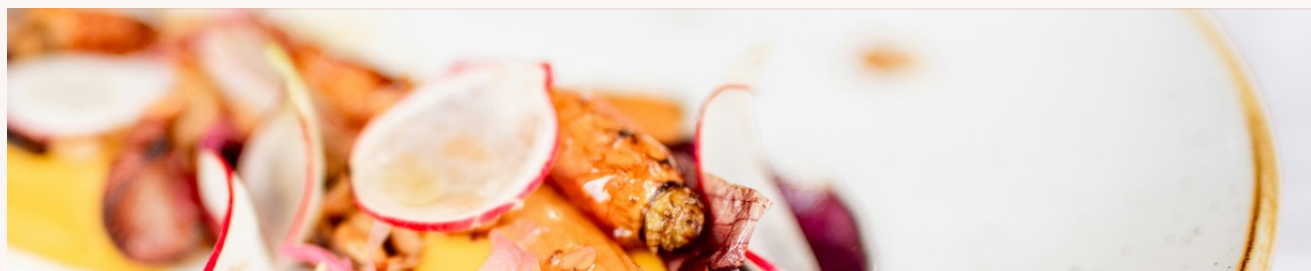
Sashimi F

Maki Rolls F · So · Se · G

Edamame So

Spring Rolls G · So

Dim Sum G · Cr · So · Se

Pad Thai Cr · E · P · So
peanut, limeThai Green Curry F
jasmine riceChicken Satay P · So
peanut sauce

COURSE 14

Sides

Choose alongside any main.

Creamed Potato	M
Roast Potatoes	
Hand-Cut Chips	
Potato Gratin	M
Buttered New Potatoes	
Steamed Rice	
Rice Pilaf	
Couscous	G
Buttered Pasta	G · M
Warm Flatbread	G · Se
Fine Green Beans	
Grilled Vegetables	
Seasonal Vegetables	
Ratatouille	
Mixed Leaf Salad	
Grilled Asparagus	
Sautéed Mushrooms	
Garden Peas	

COURSE 15

Vegetarian & Vegan

Vegetarian and vegan options.

Roasted Vegetable Tart	G · M · E
Stuffed Peppers	
Vegetable Curry	
Chickpea Curry	
Vegetable Tagine	
Roast Celeriac	Ce
Falafel Plate	G · Se
Vegan Burger	G · So
Grilled Vegetable Plate	
Vegetable Lasagne	G · M
Tofu Stir-Fry	So · Se
Vegan Garden Salad	
Buddha Bowl	Se · So

COURSE 16

Desserts & Fruit

A classic selection.

Dark Chocolate Mousse
salted caramel

M · E · So

Chocolate Tart
hazelnut praline

M · E · G · So · N

Crème Brûlée

E · M

Tiramisu

G · E · M

Baked Cheesecake
berry compote

M · E · G

Panna Cotta
raspberry coulis

M

Mille-Feuille
Chantilly cream

G · E · M

Lemon Tart
Italian meringue

G · E · M

Fruit Tart

G · E · M

Pear Tart
almond frangipane

G · E · M · N

Rum Baba
whipped cream, berries

G · E · M · Su

Apple Crumble
cinnamon, custard

G · M · E

Chocolate Fondant
molten centre

G · E · M · So

Macarons

N · E · M

Baklava
pistachio, honey

G · N

Petits Fours

G · M · E · N

Sliced Fruit

Fruit Salad



COURSE 17

Crew Meals

Complete trays for the crew. Volume pricing for operators.

Crew Meal – Chicken	G · M
Crew Meal – Beef	G · M
Crew Meal – Fish	F · G · M
Crew Meal – Vegetarian	G
Crew Breakfast	E · G · M
Crew Snack Box	G · N · M
Crew Cold Platter	G · M · Mu
Crew Pasta	G · M
Crew Sandwich Set	G · M · E
VIP Crew Tray	G · M
Crew Salads	
Crew Desserts	G · M · E

COURSE 18

Cabin Essentials

Galley supplies and special requests.

Condiment Set	E · Mu
Fresh Garnish Kit	
Galley Supply Kit	
Ice & Dry Ice	
Tableware & Linen	



COURSE 19

Beverages – Juices, Coffee & Tea

Chilled and packed for the galley.

Fresh Juices

Cold-Pressed Juices

Smoothies M

Detox Smoothie

Wellness Shots

Coffee Service M

Espresso

Hot Chocolate M · So

Tea Selection

Herbal Teas

Still & Sparkling Water

Soft Drinks

Plant-Based Milk So · N

Iced Tea

COURSE 20

Wine, Champagne & Spirits

Sommelier selection across grades. Availability and labels confirmed with your coordinator.

Champagne Su

Vintage Champagne Su

Prestige Champagne Su

Rosé Champagne Su

White Wine Su

Red Wine Su

Rosé Wine Su

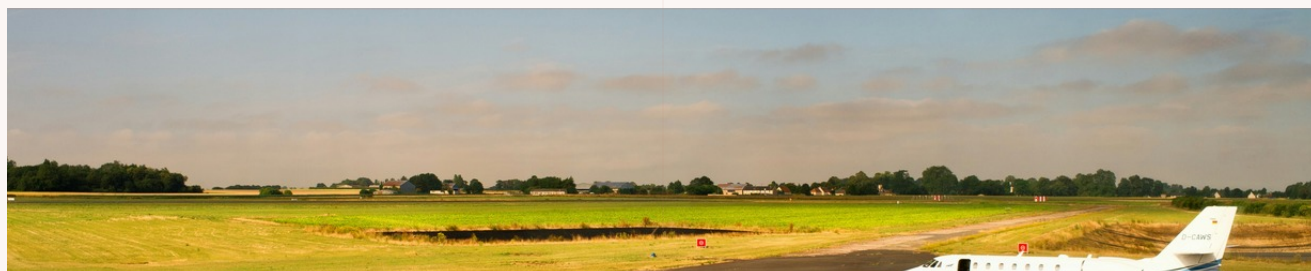
Dessert Wine Su

Non-Alcoholic Sparkling Su

Vodka

Whisky

Spirits Selection



ORDER NOW

Two ways to order. Same coordinator.

BY EMAIL — THE CLASSIC WAY

Send your request — airport, date, departure window, pax — to order@altitudedining.com. A coordinator replies in under 10 minutes, 24/7.

ORDER ONLINE

Select your items and confirm at altitudedining.com. Delivery is coordinated with your FBO and timed to your departure window.

ALLERGENS & DIETARY REQUIREMENTS

Each item is marked with the letter codes below for the EU-regulated allergens it contains. Our kitchens and partner kitchens handle all 14 regulated allergens; cross-contact cannot be fully excluded. Tell your coordinator about any allergy or dietary requirement when ordering — halal, kosher, vegetarian and medical diets are prepared on request.

G	Cereals containing gluten	N	Tree nuts
Cr	Crustaceans	Ce	Celery
E	Eggs	Mu	Mustard
F	Fish	Se	Sesame seeds
P	Peanuts	Su	Sulphur dioxide & sulphites
So	Soybeans	Lu	Lupin
M	Milk	Mo	Molluscs

Pricing on request. Your coordinator quotes per airport, volume and delivery window.

13 / 13

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