

AVIATION CATERING

Private *Jet* Chef

Catering for private aviation, crafted to your needs by our local chefs.



GUIDE

Reading the menu

A short key to the markers used throughout. Every item can be adapted to your preference and to the airport we are serving.



Vegetarian.



Vegan.



Gluten-free, or a gluten-free version available on request.



Signature / premium item.

ON REQUEST

Sourced to order; availability and lead time vary by airport.

ORDERING NOTE

Every item can be adapted, portioned, or packed to your preference — separately packed components, plated for immediate service, or ready to reheat in the galley. Tell us the aircraft, the airport, and the departure time; we handle the rest.



01

Breakfast



SAVOURY

Continental tray

fresh fruit, cured meats, cheeses, breads, butter, and preserves.

Full English breakfast

eggs your way, back bacon, sausage, grilled tomato, mushrooms, baked beans, and toast.

Eggs, your way ☐ V ☐ GF

scrambled, fried, poached, or boiled.

Omelette ☐ V ☐ GF

choice of fillings: cheese, ham, mushroom, tomato, spinach, herbs.

Eggs Benedict

poached eggs and hollandaise on a toasted muffin, choice of ham, smoked salmon, or spinach (V).

SWEET

Pancakes ☐ V

with maple syrup and butter; berries on request.

French toast ☐ V

brioche, with syrup and seasonal fruit.

Bircher muesli ☐ V

oats soaked in yoghurt and apple, with nuts and berries.

Yoghurt parfait ☐ V ☐ GF

natural or fruit yoghurt, granola, and fresh berries, in a jar.

Smoked salmon plate ☐ GF

with scrambled eggs or on a bagel with cream cheese, capers, and red onion.

Breakfast pastries ☐ V

croissant, pain au chocolat, pain aux raisins, Danish. By the piece.

Breakfast burrito

egg, cheese, peppers, and a choice of bacon, sausage, or vegetables (V).

Sides ☐ GF

bacon, sausage, hash browns, sautéed mushrooms, grilled tomato, sautéed spinach, avocado.

Granola bowl ☐ V

with milk or plant milk (VG) and fruit.

Fresh fruit ☐ VG ☐ GF

sliced seasonal fruit and berries.

Fruit smoothie ☐ V ☐ GF

choice of green, red, or tropical; made to order.

Freshly squeezed juice ☐ VG ☐ GF

orange, grapefruit, apple, or a green blend.

Canapés & Amuse-Bouche

By the piece. Cold and hot. Ready to serve or finished in the galley.

COLD

Smoked salmon blini

with crème fraîche and dill.

Tuna tartare spoon GF

with avocado, sesame, and yuzu.

Caprese skewer V GF

mozzarella, cherry tomato, and basil.

Melon and Parma ham GF

a classic pairing.

Foie gras on brioche ◆

with fruit compote.

Beef carpaccio crostini

with rocket and parmesan.

Vegetable crudités VG GF

with hummus and a herb dip.

HOT

Mini vol-au-vent

choice of mushroom (V), chicken, or seafood.

Chicken satay skewer GF

with peanut sauce.

Tempura prawns

with a sweet chili dip.

Vegetable spring rolls VG

with a soy dip.

Mini beef slider

with cheese and caramelised onion.

Arancini V

with a tomato dip.

Mini quiche V

choice of Lorraine or vegetable.

Sandwiches, Wraps & Light Bites

The workhorse of the working flight. By the piece or by the platter. Any filling can be adapted.

Club sandwich

chicken, bacon, egg, lettuce, and tomato.

Deli sandwiches

choice of smoked salmon, roast beef, ham, chicken, egg, or cheese (V), on white or brown bread (GF bread on request).

Open-face sandwiches

on rye or sourdough, with a choice of toppings.

Baguette

filled to your preference; white or wholewheat.

Wraps

choice of tuna, chicken and avocado, Parma ham, or vegetarian (V).

Croque-monsieur

ham and cheese, toasted; with an egg for a croque-madame.

Bagel

choice of smoked salmon and cream cheese, or egg and bacon.

Quiche ☐

choice of Lorraine, salmon, or vegetable.

Sausage roll / vegetable roll

choice of meat or vegetable (V).

Sharing Platters & Boards

Presented ready to serve on stowage-friendly trays. Priced per guest. Please state total guest count and how you would like it split across trays.

Charcuterie board GF

cured meats, dried sausage, pickles, and mustard.

Cheese board V

soft and hard cheeses, dried fruit, honey, and crackers (GF crackers on request).

Antipasti board V

cured meats, marinated vegetables, olives, and cheese.

Mezze platter VG

hummus, baba ganoush, tabbouleh, dolmas, olives, and warm flatbread.

Seafood platter GF ON REQUEST

prawns, crab, mussels, and crayfish, with lemon and cocktail sauce. Half lobster on request.

Smoked fish platter GF

a selection of smoked fish, with cocktail sauce and lemon.

Sushi & sashimi platter GF ON REQUEST

maki, nigiri, sashimi, and rolls, with ginger, soy, and wasabi.

Crudités platter VG GF

fresh vegetables with hummus and ranch.

Fresh fruit platter VG GF

sliced seasonal fruit and berries.

Finger sandwich platter

a selection of classic fillings on white and brown bread.

Sweet platter V

mini cakes, chocolates, macarons, and cookies.



05 Starters



COLD

Smoked salmon GF

with cream cheese, red onion, and capers.

Prawn cocktail GF

with avocado and Marie Rose sauce.

Beef carpaccio GF

thinly sliced, with truffle cream, parmesan, and rocket.

Salmon tartare GF

with avocado and citrus.

Tuna tartare GF

with sesame, soy, and yuzu.

HOT

Grilled jumbo prawns GF

with a light garlic and lemon sauce.

Scallops GF

seared, with a choice of pea purée or beurre blanc.

Half lobster thermidor ◆ ON REQUEST

in a creamy cheese sauce.

Melon and Parma ham GF

a classic pairing.

Foie gras de canard ◆ GF ON REQUEST

with fruit compote and toasted brioche.

Burrata V GF

with heirloom tomato and basil.

Vitello tonnato GF

veal with a tuna and caper sauce.

Baked goat cheese V

with honey and walnuts on a small salad.

Stuffed portobello mushroom V

with cheese and vegetables.

Soup of the day

see Soups; served hot in a thermos.



06

Soups & Salads



SOUPS

Served hot in an insulated thermos, or chilled where noted. Priced per litre.

Pumpkin and orange VG GF

Tomato and basil V GF

Italian minestrone V

Chicken noodle

clear broth.

Cream of mushroom V GF

Lobster bisque GF

Beef consommé GF

with fresh herbs; black truffle cream on request.

White asparagus velouté V GF

in season.

Tom kha kai GF

Thai coconut and lemongrass, with chicken.

Miso soup VG

with seaweed and tofu.

Gazpacho VG GF

chilled, in season.

Chilled cucumber V GF

with smoked salmon on request.

SALADS

Entrée-sized. Dressings packed on the side. Add a protein on request: grilled chicken, salmon, prawns, or beef.

Caesar

romaine, parmesan, croutons, and Caesar dressing; with grilled chicken on request.

Caprese V GF

mozzarella, tomato, and basil.

Niçoise GF

tuna, egg, potato, green beans, and cherry tomato.

Greek V GF

feta, cucumber, tomato, olives, and red onion.

Smoked salmon GF

with mixed leaves, cucumber, and tomato.

Goat cheese and walnut V

with honey, dried fruit, and leaves.

Seafood GF

prawns, mussels, and crayfish with a lemon dressing.

Quinoa and roasted vegetable VG GF

with fresh herbs.

Rocket and parmesan V GF

with cherry tomato and a balsamic dressing.

Italian chopped GF

cured ham, sun-dried tomato, parmesan, and cucumber.

Asian chopped VG GF

cabbage, carrot, peppers, herbs, and a ginger dressing.

Garden side salad VG GF

mixed leaves and vegetables.

Main Courses

Served plated for immediate service, or packed to reheat in the galley. Choice of sauce on request.

Grilled salmon fillet GF

with a choice of herb butter, hollandaise, or lemon sauce.

Sea bass GF

pan-seared, with a light sauce.

Dover sole GF

meunière, with lemon and parsley.

Grilled jumbo prawns GF

with a choice of garlic butter or mango-chili sauce.

Whole lobster GF ON REQUEST

with lemon and herb butter.

Beef fillet GF

Angus, grilled to your preference, with a choice of peppercorn, béarnaise, or red wine sauce.

New York strip GF

with a choice of sauce.

Wagyu beef GF ON REQUEST

grade and cut confirmed at order.

Beef stroganoff

with rice or pasta.

Beef bourguignon GF

slow-braised in red wine.

Veal escalope

with a creamy mushroom sauce.

Grilled chicken breast GF

corn-fed, with a choice of sauce.

Duck breast GF

grilled, with a choice of sauce.

Rack of lamb GF

with herbs.

Lamb shank GF

slow-cooked in a rich sauce.

Vegetable Wellington V

with a red wine jus.

Pasta & Risotto

Sauces packed on the side where it helps the service. Gluten-free pasta on request.

Spaghetti bolognese

a classic, with beef ragù.

Spaghetti carbonara

egg, pancetta, and parmesan.

Penne arrabbiata ☐ VG

spicy tomato sauce.

Seafood linguine

prawns, mussels, and crayfish in a light sauce.

Lasagne

choice of beef or vegetable (V).

Ravioli ☐ V

choice of spinach and ricotta, or mushroom and truffle.

Crab ravioli ☒

in a light creamy sauce.

Mac and cheese ☐ V

three cheeses.

Risotto

choice of green asparagus (V), seafood, mushroom and truffle (V), or saffron (V).

Gnocchi ☐ V

with a choice of tomato or sage butter sauce.

Signature & World Cuisine

SIGNATURE COLLECTION

Our premium pieces, in one place. Sourcing and lead time vary by airport — confirmed at the time of order.

Caviar service ♦ ON REQUEST

choice of Baerii, Oscietra, or Beluga, served with blini, crème fraîche, chopped egg, and mother-of-pearl spoons. Per 30 g.

Foie gras de canard ♦ GF ON REQUEST

with seasonal compote (choice of fig, raspberry, or apricot), toasted brioche on the side.

Whole lobster ♦ GF ON REQUEST

served cold with lemon and herb mayonnaise, or warm with drawn butter.

Oyster selection ♦ GF ON REQUEST

chilled on request, with mignonette, lemon, and Tabasco.

Wagyu beef ♦ GF ON REQUEST

grade and cut confirmed at order; grilled to your preference, with a choice of sauce.

Smoked salmon, whole side ♦ GF

carved to order, with capers, red onion, lemon, and crème fraîche.

Jamón ibérico de bellota ♦ GF

hand-carved, served with pan con tomate.

WORLD CUISINE

Classic dishes from around the world, sourced fresh and prepared to travel. Availability and sourcing vary by airport and are confirmed at order.

Sushi & sashimi GF ON REQUEST

maki, nigiri, sashimi, and rolls.

Middle Eastern mezze VG

hummus, baba ganoush, falafel, tabbouleh, and warm flatbread.

Indian curry GF

choice of chicken tikka masala, lamb rogan josh, or vegetable korma (V), with rice and naan.

Thai green or red curry GF

choice of chicken, prawn, or vegetable (VG), with jasmine rice.

Italian pasta

see Pasta & Risotto.

Spanish tapas GF ON REQUEST

patatas bravas (VG), tortilla, croquetas, and jamón.

Lebanese grill GF

mixed grilled meats with hummus, salads, and flatbread.

Peking duck pancakes

with hoisin, cucumber, and spring onion.

Mexican fajitas

choice of chicken, beef, or vegetable (V), with tortillas and sides.

Japanese teriyaki GF ON REQUEST

choice of salmon, chicken, or tofu (VG), with rice.



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Kids & Special Diets

KIDS

Pasta

penne with tomato sauce (V), bolognese, or with meatballs.

Mini burgers

beef or chicken.

Chicken nuggets

with fries.

Mini pizza ☐ V

margherita or with toppings.

DIETARY & SPECIAL REQUESTS

State any requirement with your order. Every item above can be adapted, and we cater the following as standard.

Vegetarian and vegan ☐ V ☐ VG

a full menu is available; ask for the dedicated selection.

Gluten-free ☐ GF

gluten-free bread, pasta, and crackers on request; most dishes adaptable.

Halal and kosher

on request; sourcing and lead time vary by airport.

Fish fingers

with fries and peas.

Kids sandwiches

cheese (V), ham, or a sweet spread.

Fresh fruit ☐ VG ☐ GF

Cereal ☐ V

with milk.

Dairy-free, nut-free, and low-sodium

on request.

Allergen and ingredient information

available in full for every item. Please declare all allergies at the time of order.

Bespoke requests

a specific dish, a principal's preference, a regional specialty, a special occasion cake. Send it to us and we will confirm what is possible for your airport and timing.

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Sides & Garnishes

Priced per portion.

VEGETABLES

Grilled vegetables ☐ VG ☐ GF

Seasonal vegetable mix ☐ VG ☐ GF

Green asparagus ☐ VG ☐ GF

Steamed greens ☐ VG ☐ GF

POTATOES & GRAINS

Mashed ☐ V ☐ GF

Boiled with herbs ☐ VG ☐ GF

Roasted ☐ VG ☐ GF

Gratin dauphinois ☐ V ☐ GF

Fries ☐ VG

Green beans almondine ☐ V ☐ GF

Sautéed spinach ☐ V ☐ GF

Ratatouille ☐ VG ☐ GF

Rösti ☐ V ☐ GF

Steamed basmati rice ☐ VG ☐ GF

Wild rice ☐ VG ☐ GF

Couscous ☐ VG

Plain pasta ☐ V



1 2

Cheese & Charcuterie

The cheese course, plated individually or as a shared board. See also Sharing Platters.

Cheese plate ☐

a curated selection, with fig jelly, honey, grapes, walnuts, and crackers (GF crackers on request).

Charcuterie plate ☐

cured meats, dried sausage, and pickles.

Jamón ibérico ☐ GF

hand-carved, on request.

Baked camembert ☐

with bread for dipping.

Desserts & Patisserie



Individually portioned where possible, for easy service. Choice of fruit coulis on many items.

Tiramisu ☐ V

classic; choice of fruit coulis on request.

Crème brûlée ☐ V ☐ GF

Madagascar vanilla.

Chocolate mousse ☐ V

dark, milk, or white; a trio on request.

Cheesecake ☐ V

New York style; choice of fruit coulis.

Lemon tart ☐ V

with berries.

Chocolate tart ☐ V

dark chocolate.

Tarte Tatin ☐ V

apple, with cream.

Panna cotta ☐ V ☐ GF

vanilla; choice of fruit coulis.

Profiteroles ☐ V

with chocolate sauce.

Fresh fruit ☐ VG ☐ GF

sliced seasonal fruit and berries.

Macarons ☐ V ☐ GF

an assorted selection. By the piece.

Petits fours ☐ V

an assorted selection. By the piece.

Chocolates & truffles ☐ V

an assorted selection. Per box.

Waffle ☐ V

with berries and cream.

Verrines — The Glass Collection

Cold starters, salads, or desserts, made fresh and served in a glass — ready to plate, easy to stow. Three or four glasses per guest make a light lunch or dinner.

Smoked salmon GF

with cream cheese and chives.

Prawn and avocado cocktail GF

Caprese V GF

with basil.

Goat cheese and fig V

Roast beef

with vegetables and mustard cream.

Parma ham

with pesto and rocket.

Grilled chicken GF

with salad.

Chocolate mousse V

dark chocolate.

Tiramisu V

with mascarpone.

Strawberries V GF

with crème fraîche and mint.

Beverages

Priced per litre or per unit.

Freshly squeezed juice VG GF

orange, grapefruit, apple, pineapple, or a green blend.

Soft drinks VG GF

a full range, chilled.

Still & sparkling water VG GF

including premium brands on request.

Coffee VG GF

freshly ground, with an insulated flask and full setup.

Tea VG GF

a selection of black, green, and herbal, by the box.

Milk V GF

whole, semi-skimmed, or skimmed; plant milks (VG) on request.

Hot chocolate V

Wines, Champagne & spirits ◆ **ON REQUEST**

advised to your preference and budget, and provisioned where permitted.



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Crew Meals

Portioned and priced for the crew. Hot or cold.

Crew baguette

filled to preference; white or wholewheat.

Crew breakfast box

juice, sandwiches, fruit, yoghurt, and a muffin.

Crew lunch box

a sandwich or salad, bread roll, cheese, and fruit.

Crew hot meal

choice of beef stew, lasagne, salmon with vegetables, grilled chicken with rice, pasta bolognese, chicken curry, or a vegetarian option (V).

On-Board Essentials & Supplies

Hot towels

boxed, ready to warm.

Fresh flowers

to your specification.

Tableware & disposables

plating, cutlery, napkins, and stowage-ready trays.

Amenities

on request.

Ice

on request.

Allergens & dietary safety

ALLERGEN NOTICE

All dishes may contain, or come into contact with, common allergens (gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, sulphites, lupin, molluscs). Full allergen and ingredient information is available on request for every item. Please state any allergy or dietary requirement with your order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



REQUEST CATERING

Request your private jet catering made by our local chefs, wherever you land.

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CONTACT

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Operations 24 hours