

Selections of Las Vegas



AIR CULINAIRE
Worldwide®

*Redefining
In-flight CateringSM*

Available through October 2017

General Manager Steve Klise and Executive Chef Lee Stephens invite you to try some of their favorite local creations.

Breakfast

Sunrise Mountains Oatmeal

buttermilk, sweet spices, dried cranberries and toasted walnuts

Poker Face

hash brown waffle with chicken sausage and chive sour cream

Sandwiches

Mediterranean Turkey Burger

feta, cucumber, harissa jam and tzatziki sauce on a whole-grain bun

Salmon Club

lettuce, tomato and bacon on a toasted bun

Salads

Paradise Salad

blackened chicken, roquette, spicy sprouts, carrots, tomatoes and blue cheese with ranch jalapeño dressing

Ahi Poke Salad

romaine, red onion, cucumber, carrot and coconut lime dressing over Napa cabbage

Soup

White Bean and Kale Soup

chicken sausage

Sopa de Nevada with Chicken

vermicelli pasta and tomatoes

Snack / Appetizer Trays (Cold)

Three of a Kind: Chilled Shooters

shrimp bloody Mary, crab and green gazpacho, mango, lime and seared tuna

The Showstopper

wasabi deviled eggs

Snack / Appetizer Trays (Hot)

The Bonanza

stacked and skewered caprese, grilled crostini, Utah Beehive cheese, sun-dried tomato pesto, basil and balsamic glaze

Aloha Las Vegas

sushi rice, grilled spam musubi, sliced grilled pineapple, teriyaki glaze and seaweed garnish

Entrees

Aces Wild Bowl

spicy Korean beef stir-fry, wilted spinach, scallions and steamed rice

Truffle-Roasted Chicken

roasted Brussels sprouts, creamed corn and Sanders Family Port wine reduction

Filipino Paella

clams, squid, scallops, shrimp, rice, spicy longganisa, saffron, peppers, green peas and onions

Desert Oasis Shepherd's Pie

vegetarian preparation with house-made seitan, sweet potato and Yukon Gold potato crust

Dessert

Encore Tart

Meyer lemon tart and fresh berries

The Cashed-In

flourless chocolate cake

To Order: Local: (702) 798-6229 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com