

Selections of New York / New Jersey



AIR CULINAIRE
Worldwide®

*Redefining
In-flight CateringSM*

Available through October 2017

General Manager Erick Arce and Executive Chef Salvatore Lano invite you to try some of their favorite local creations.

Breakfast

Valley Pancakes

Hudson Valley bourbon whiskey, New York maple syrup and toasted coconut

Ellis Island Frittata

artichoke, red peppers, grilled asparagus, fried tomatillo and crab hollandaise

Sandwiches

The Jimmy

New York strip, arugula, local blue cheese, tomatoes, red onion, basil and balsamic reduction

The Soprano

ham, salami, pepperoni, soppressata, beefsteak tomatoes, provolone and balsamic grain mustard on a grilled hoagie roll

Salads

Garden State Roasted Veggie Salad

tri-color cauliflower, peppers, carrots, Marcona almonds, hearts of palm, mango stilton cheese and balsamic vinaigrette

Toasted Couscous Salad

arugula, watermelon, mint, fried goat cheese and berry vinaigrette

Soup

Boardwalk Soup

roasted Brussels sprouts, chickpeas, cream, fresh thyme, smoked duck garnish and grilled bread

Spicy Thai Soup

chicken, coconut, shrimp, ginger, lemongrass, mushroom, lime, basil, cilantro and spice

Snack / Appetizer Trays (Cold)

Northeast Gravlox

house-cured bourbon gravlox, cucumbers, spicy pickled eggs, fig and apple compote, grain mustard and honey-yogurt sauce; served with bagel chips

Cape May Bruschetta

jumbo lump crab, mango, grapes, jalapeño, pistachio, scallion, cilantro, mint, radish and grilled lime on a toasted baguette

Snack / Appetizer Trays (Hot)

Black Angus and Foie Sliders

Guinness cheese, fig jam, red onion confit and green leaf served on sesame brioche

Don Pedro Tacos

shrimp and lobster with chorizo, red onion, cilantro, lime, corn tortilla and special sauce

Entrees

Stuffed Center-Cut Tomahawk Veal Chop

fresh mozzarella, prosciutto, basil, bacon wrap, balsamic demi-glaze, pesto risotto and grilled asparagus

Chicken and Wild Mushroom Marsala

Griggstown French chicken breast, wild mushroom, bacon lardons, thyme, demi-glaze and roasted baby carrots served with garlic fettuccine

Seashore Pasta

tri-color pasta, shrimp, scallops and jumbo lump crab in a lobster scallion cream sauce

Braised Lamb Shank

red wine demi, mirepoix, truffle extra-virgin olive oil and mashed potatoes

Dessert

Tri-State Neapolitan

chocolate, strawberry and vanilla mousse, graham cracker and brownie crumbles with house-made biscotti cookie

Chocolate Zeppoles

sweet ricotta, salted caramel dip and powdered sugar

To Order: Local: (201) 641-6006 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com