



The finest dining in the air

**INFLIGHT AIRCRAFT
CATERING MENU**

Cabo San Lucas, B.C.S
México



Index

Continental Breakfast _____	3
Hot Breakfast _____	4
Box Lunches _____	5
Salads Selections _____	6
Snack Trays _____	7
Appetizers _____	8
Soups _____	8
Rice & Grains _____	9
Potatoes _____	9
Vegetables _____	10
Pasta _____	10
Chicken _____	11
Beef _____	11
Pork _____	12
Seafood _____	12
Desserts _____	13
Wines, Champagne and Mixers _____	14
Special Services _____	15



Continental Breakfast

Cold Continental Breakfast

Fresh fruit salad, bagel, croissant, breakfast pastries, butter, jam and cream cheese.

The Light Breakfast

Cold cereal, with fresh fruit and yogurt. Includes bowl and spoon.

Breakfast bread tray

Varied selection of assorted breakfast breads, homemade muffins and croissants with assorted butters, and jams.

Complete Breakfast

You can add a fresh fruit cup, breakfast pastry, homemade muffin, croissant or bagel or orange juice.

Bagel Basket

A selection of freshly baked bagels with butter, cream cheese and jam.

Smoked Salmon Tray

Thin sliced Smoked salmon served with red onion, capers, tomato, lemon wedges, cream cheese and fresh bagels.

Fresh Sliced Fruit Bowl

A selection of melons, berries, citrus fruits and other seasonal fruits with yogurt.



Hot Breakfast

Omelettes

Three egg omelette with filling of your choice; ham, mushrooms, cheddar, sausage, bacon, spinach, assorted vegetables. With hash brown potato.

Pancakes

With sliced fruit, butter, honey and jams.

Maple Belgian Waffles

Old style waffles with a touch of honey and cinnamon served with maple syrup.
(Slice of ham or sausage)

Oatmeal

Oatmeal, slow cooked and served with brown sugar, raisins and toasted walnuts.

Breakfast Burrito

Scrambled eggs, cheese, onion, ham, diced tomato, wrapped in a flour tortilla and served with guacamole and salsa.



Box lunches

Each box contains fresh fruit salad or choice of homemade salad, homemade dessert, required condiments and utensils.

The Classic Sandwich

Includes sandwiches of your choice, deli meats: chicken, ham, turkey or roast beef, with cheese: Swiss or cheddar.

New York Deli Style

Includes assorted sliced deli meats and cheeses with breads and rolls on the side so you can build your own sandwich.

Grilled Marinated Chicken Breast

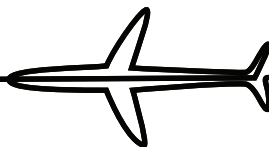
Skinless, boneless chicken breast served on a bed of lettuce with honey mustard sauce on the side.

Grilled Chicken & Avocado Club

Grilled chicken breast with avocado, bacon, tomato & swiss cheese served with herb mayonnaise.

Grilled Tuna

Served on a bed of lettuce with a side of rice salad.



Salads

Cobb Salad

Sliced grilled chicken, avocado, cheddar cheese, diced tomatoes, bacon, chopped egg & blue cheese served over crisp greens with your choice of dressing.

Chef's Salad

Crisp greens topped with turkey breast, baked ham, cheddar & swiss cheese, hardboiled egg wedges & seasonal vegetables, served with your choice of dressing.

Caesar Salad

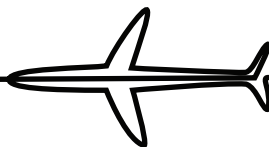
Crisp romaine lettuce, fresh parmesan cheese, homemade croutons and Caesar dressing, topped with your choice of grilled chicken, grilled shrimp, grilled vegetables or grilled tuna steak.

Mediterranean Grilled Vegetable Salad

Grilled marinated vegetables, cream cheese, tomatoes, olives, pepper & red onion served over crisp romaine lettuce with vinaigrette dressing. Add marinated grilled chicken or grilled shrimp.

Mixed Greens with Balsamic Vinaigrette

Mixed baby field greens with sliced pears, red onion, blue cheese and balsamic vinaigrette.



Snack Trays

Imported Cheese

A variety of imported hard and soft cheese including a selection of imported crackers and breadsticks.

Fresh Sliced Fruit

A selection of melons, berries, citrus fruits and other seasonal fruits.

Vegetable Crudités

A selection of cut vegetable sticks of carrots, celery, cucumber, and jicama, served with dipping sauces.

Deluxe Seafood

Includes Jumbo Shrimp, lobster tail, crab claws served with cocktail sauce and lemon wedges.

Jumbo Shrimp

With jumbo shrimp and crab claws, served with cocktail sauce and lemon wedges

Boneless Chicken Tenders

Strips of chicken filet either grilled or breaded and fried, served with your choice of dipping sauce.

Marinated Chicken Breast

Boneless and skinless, grilled in our special marinade, served with honey mustard sauce.

Chicken Wings

Chicken wings baked in a spicy sauce, served with blue cheese dressing, celery and carrot sticks.

Mexican Sampler

A dip made of guacamole, Mexican salsa, refried beans, jalapeño peppers, cheese and sour cream. Served with white corn tortilla chips on the side.

Chicken Wrap

Skinless, boneless chicken, cream cheese, lettuce, and peppers wrapped in pita.



Appetizers

Shrimp Cocktail

Chilled Melon and Prosciutto

Mini Chicken and Cheese Quesadillas

Chicken, Beef or Caprese Satay with Assorted Sauces

Assorted Finger Sandwiches



Soups

Julienned Chicken and Vegetable Soup

Tortilla Soup

Cream of Broccoli and Potato



Rice and Grains

Couscous

Risotto Milanese

Vegetable Fried Rice

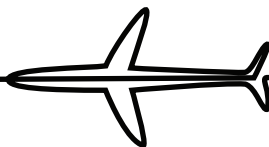


Potatoes

Roasted Garlic Mashed Potato

Potato au Gratin

Potatoes with Mushrooms



Vegetables

Carrots with Honey and Walnut

Grilled Mixed Vegetables

Steamed Asparagus with Balsamic Reduction

Sautéed Spinach with Garlic and Olive Oil



Pasta

Penne with Fresh Tomato and Basil

Linguine al Cartocho with Seafood

Lasagna Bolognese sauce, Béchamel and Cheese

Cannelloni baked fresh pasta filled with spinach and ricotta cheese and tomato sauce

Spaghetti

Choose sauce from: Pomodoro, Arrabiata, Putanesca, Bolognese or Alfredo



Chicken

Grilled Chicken Breast

With rosemary, lemon and garlic.

Stuffed Breast of Chicken

With Goat Cheese, spinach and roasted peppers.

Sautéed Chicken Breast

With Chardonnay, lemon and capers.



Beef

Seared New York Sirloin

Grilled Filet Mignon

With sautéed mixed mushrooms.

Ryb Eye

Topped with a coarsely ground black pepper butter sauce.



Pork

Roast Pork Tenderloin

With pears, walnuts and port wine.

Grilled Pork Tenderloin

With hoisin sauce.



Sea Food

Seared Tuna

With wasabi and sesame crust.

Grilled Salmon

With Caribbean salsa.

Grilled Shrimp

With shallots, garlic, fresh chopped tomatoes, white wine and cream.

Sushi & Sashimi

An assortment of sushi and sashimi served with wasabi and ginger.



Desserts

Assorted Home Baked Cookies

Chocolate Brownie

Tiramisu

Miniature Pastries and Petit-Fours

Fresh Fruit

Sorbet and Assorted Ice Creams

Assorted Fresh Fruit Tarts

Cheesecake

Chocolate dipped strawberries

Fresh Fruit



Wines, Champagne and Mixers

Chardonnay

Mondavi
Beringer
Cakebread

Cabernet

Robert Mondavi

Merlot

Robert Mondavi

Champagne

Moet Chandon
Tatinger
Veuve Clicquot

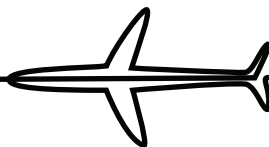
Bar Mixers

Bloody Mary Mix
Tonic & Club Soda
Assorted Soft Drinks
Fresh Squeezed Juices
Imported Beer
Domestic Beer

Sparkling & Still Water

Perrier
Pellegrino
Evian

Request of other brands, will be delivered according to the availability



Special Services

Linen & Laundry Service

Fresh Flowers & Arrangements

Glassware & China

Cabin Supplies

Customized Gift Baskets & Personal Shopping

Foreign & Domestic Magazines & Newspapers

The Coffee Air
AIR CATERING
CABO SAN LUCAS, B.C.S.
MEXICO
+52-624 1475675
iromo@acsl.com.mx
catering@acsl.com.mx

