

VIP ON BOARD MENU

We will arrange premium catering service for all flights.
It will be our pleasure to discuss any special personal wishes or preferences.

You can create your own personal menu or choose from the preselected menu which was created in cooperation with our Flight Attendants and catering providers to guarantee the best quality and on board service for you.



Jolanta Stryjova
VIP Flight Attendant

A handwritten signature in blue ink, appearing to read 'Jolanta Stryjova', written over a white background.



COLD BREAKFAST SUGGESTION

Fresh squeezed orange juice
Selection of Premium bakery and pastries
with butter and condiments
Fruit yogurt with musli
Continental breakfast tray
(Ham, cheese, vegetables, boiled egg)
Fresh fruit salad

HOT BREAKFAST SUGGESTION

Scrambled eggs
Omellette with cheese and vegetables | plain omellete
Grilled bacon | grilled sausages
Sauteed mushrooms and grilled tomatoes
Porridge with fresh berries



VIP ON BOARD MENU / 1

ITALIAN LIGHT SUGGESTION

Amuse bouche

Selection of sea food canapes

Starter

Mozzarella Buffalo with cherry tomatoes
and basil pesto

Main course

Grilled salmon with lemon butter sauce,
steamed vegetables, potato puree

Dessert

Tiramisu | Selection of cheese with grissini
Exotic fresh fruits

VIP ON BOARD MENU / 2

VEGETARIAN SUGGESTION

Amuse bouche

Selection of cheese canapes

Starter

Salad with goat | feta cheese

Main course

Rigattoni pomodoro with parmesan
and fresh basil

Dessert

Fruit tartlet | Chocolate mini desserts



VIP ON BOARD MENU / 3

GOURMET SUGGESTION

Amuse bouche

Selection of sea food canapes

Starter

Fresh Beef or Tuna carpaccio with green salad

Main course

Grilled chicken breasts with steamed vegetables
and roasted baby potatoes

Or

Veal medallions with mushroom sauce
and basmati rice

Dessert

Cheesecake | Chocolate cake
Fresh sliced fruits

VIP ON BOARD MENU / 4

EASTERN SUGGESTION

Amuse bouche

Canapes with red and black caviar

Starter

„Olivier“ salad
Gravlax salmon with fresh dill

Main course

Chicken „Kiev“ with potato puree

Or

Beef „Stroganoff“ with rice

Dessert

Honey cake
Fresh sliced fruits



VIP ON BOARD MENU / 5

VEGAN SUGGESTION

Amuse Bouche

Vegetable crudites with guacamole and Hummus

Starter

Quinoa salad with vegetables and dressing

Main Course

Zucchini lasagne with basil pesto

Dessert

Raw carrot cake

SNACKS SUGGESTION

Selection of mini sandwiches

Selection of wraps

Premium cheese cold cuts

Meat cold cuts

Fish cold cuts

Vegetable crudites with dips



We will do our best to arrange for you any specific item; whatever your special needs might be.

Our team will be pleased to help you to match the best wines and drinks according to your wishes.

We can source any rare or unusual product and prepare it for your flight.
Flowers, Birthday wishes and arrangements, Little gifts or all other special requests.

Our biggest ambition is to make your flight pleasant and comfortable.

Thank you.

Bairline Team in cooperation with the best Catering suppliers.

