# **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.



## **COLD BREAKFAST SUGGESTION**

# **HOT 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

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**

# **VIP ON BOARD MENU / 2**

ITALIAN LIGHT SUGGESTION

#### **Amuse bouche**

Selection of sea food canapes

### Starter

Mozzarella Buffala 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 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

# **VIP ON BOARD MENU / 4**

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

airline\_

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

# **SNACKS SUGGESTION**

**VEGAN SUGGESTION** 

### **Amuse Bouche**

Vegetable crudites with guacamole and Hummus

### Starter

Quinoa salad with vegetables and dressing

### **Main Course**

Zucchini lasagne with basil pesto

#### Desser

Raw carrot cake

odirline\_





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.

