



## VIP INFLIGHT MENU

BEST  
QUALITY

NEW  
MENU

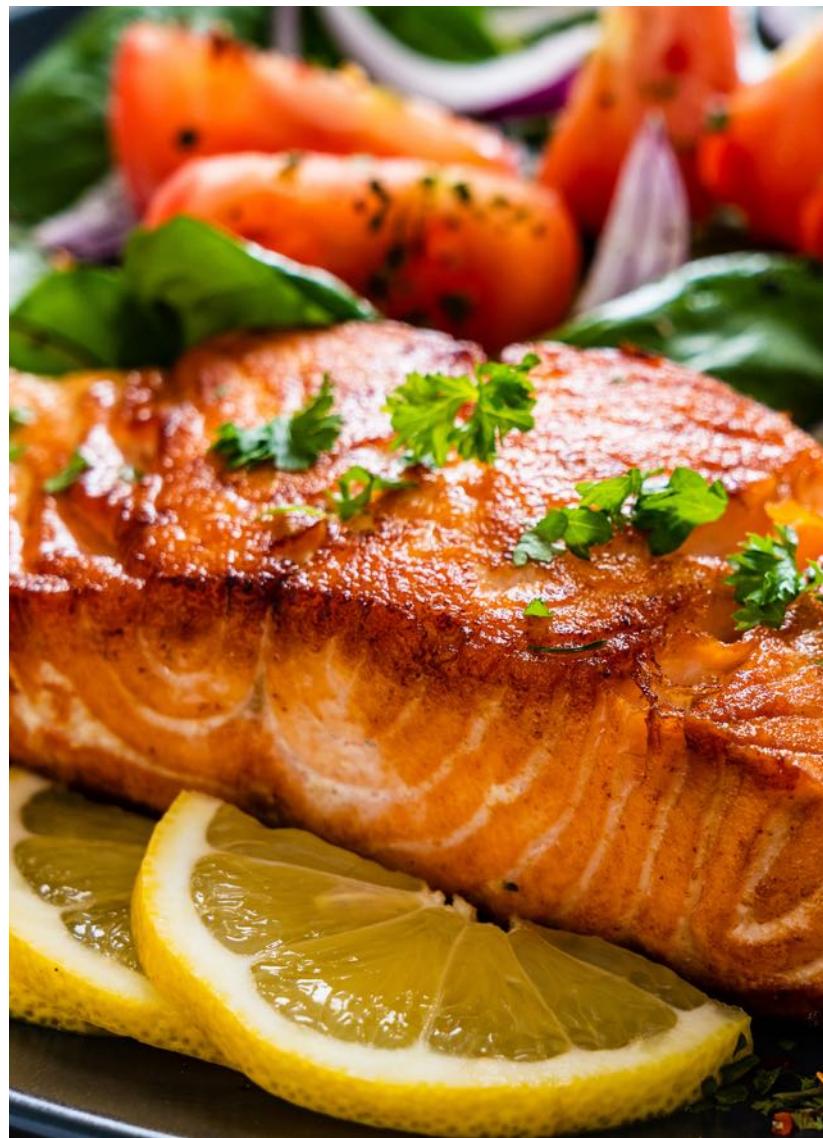
## THE BEGINNING

In the 1970's, after a business proposal on behalf of Oceanic company, Kiriakos Kiriakidis, founds the Air Gourmet catering. Working on the floating and land infrastructure of the company he managed to undertake the catering needs, using high level services, excellent quality meals and outstanding traditional and original tastes.

## TODAY

Air Gourmet Hellas company deals with the field of catering and food supply of airplane companies covering some of the most popular tourist destinations in Greece. The philosophy of the company is to initiate the high quality of catering services with the traditional products and herbs from Greece, while respecting the client's different cultural background.

We have been awarded twice by the EFQM with the Century International Quality Era Award in the platinum and Diamond category for our loyalty and compliance with the highest international standards. This recognition is based on the criteria of the model quality QCIOO which has been applied in more than 190 countries.



## BREAKFAST

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### **Bougatsa**

cheese, cream, spinach, meat

### **Omelet**

plain or stuffed

### **Scrambled eggs**

Porridge

### **Muesli**

### **Greek yogurt plain**

with honey, parfait, fresh fruits

### **Pancakes**

with red fruit jam and sour cream

### **Thin pancakes (crepes)**

### **Grilled bacon and sausages**

### **Rice pudding**

### **French toast**

### **Croissant**

butter or chocolate

### **Muffins**

### **Koulouri**

**Greek sesame bread**

**STARTERS****Greek pie**

Greek pastry filled with spinach, cheese, meat, chicken

**Stuffed vine leaves**  
dolmades**Assorted canapés**

smoked salmon, egg caviar, caprese, prosciutto aged cheese, shrimps and any other choice

**Ointments**

tarama, eggplant, tzatziki, hummus, feta cheese salad

**Grilled haloumi and grilled talagani cheese**

smoked grilled eggplant with feta cheese

**Moutabel**

Smoked grilled aubergine with feta cheese extra virgin olive oil, fresh oregano and parsley

**Frittata**

with spring onions, red bell pepper, feta cheese

**Grilled asparagus wrapped in prosciutto**

Crepes (thin pancake) stuffed minced meat with sour cream dip

**Meatballs, falafel or zucchini fried balls****Olives**

kalamata olives, green olives, black olives, stuffed olives



## SALADS



### **Greek salad**

chopped tomatoes, cucumber, colored peppers, wholegrain rusk, feta cheese, oregano, extra virgin olive oil, kalamata olive

### **Caesar salad**

hearts of lettuce, cucumber, cherry tomatoes, sweet corn, parmesan cheese, grilled chicken, dressing

### **Caprese salad**

tomatoes, mozzarella, Basel, pesto sauce

### **Mixed green salad**

lettuce, lola, iceberg, rucola, croutons, cherry tomatoes, grated carrot, cucumber

### **Cobb salad**

romaine lettuce, boiled eggs, avocado, tomatoes, cucumber, crispy bacon, grilled chicken, Roquefort cheese

## SALADS



### **Tabbouleh**

bulgur, spring onions, tomatoes, parsley, mint, lime juice, balsamic vinegar

### **Chef salad**

mixed greens, sweet cheese, ham, boiled eggs, cherry tomatoes, cucumber, croutons, turkey, dressing

### **Olivier salad**

cooked peas, carrots, potatoes, picked cucumber, ham, boiled eggs, mayo and mustard sauce

### **Niçoise salad**

lettuce hearts, tuna, olives, boiled potatoes, tomatoes, fresh beans, eggs, anchovy

### **Greens and quinoa salad**

superfood salad, chia, raisins, berries, caesious

## SALADS

### Coleslaw salad

white and purple coleslaw, red pepper, grated carrots, parsley, raisins, mayo

### Beetroot

with green apple, chestnuts, and Greek yogurt

### Rucola salad

with shrimps or scamp

### Rucola salad

prawns, avocado and parmesan

### Crab salad

Seasoned with Himalayan salt  
chopped herbs, lime handmade  
mayonnaise and a sprinkle of  
tabasco

### Tuna salad

Seasoned with mix of graded  
peppers, grilled corn, pickled  
cucumber smoked boiled eggs, fresh  
herbs and handmade mayonnaise

### Vinaigrette salad

beetroot, potatoes, carrots, pickles



## SOUPS

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### Chicken soup

noodles, egg-lemon wip

### Fish soup

seasonal fish, potatoes, celery, carrots, rice, shrimp, egg-lemon sauce

### Minestrone

Made with a variety of the freshest seasonal vegetables brunoise cut, fresh pasta cooked in vegetable broth seasoned with fresh thyme and parsley

### Pumpkin soup

Fresh red sweet pumpkin cooked in vegetable broth blended with fresh cream seasoned with grated nutmeg and fresh thyme

### French onion soup

The old-times classic recipe served with the traditional grilled slice of bread seasoned with Greek herbs



### Broccoli soup

Fresh bouquets of broccoli cooked in veg broth and fresh cream made velouté  
Vegetable soup velouté

## SOUPS

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**Boiled Fresh seasonal extra virgin oil and sour cream made velouté**

**Chestnut soup**

Fresh chestnuts cooked in beef broth and sour cream made velouté seasoned with nutmeg

**Mushroom soup**

A big variety of mushrooms, porcini, portobello, chantarelles, cooked in beef or veg broth and fresh cream seasoned with truffle oil

**Beef soup**

beef, carrots, tomatoes, onions, potatoes, celery, orzo, lemon juice

**Carrot and red lentil soup Meatball soup**

beef meatballs, carrots, potatoes, rice dill, yogurt sauce

**Borscht**

(Russian soup)



## FISH & SEAFOOD

### Fish fillet or whole fish



#### Dorado

Grilled seasoned with fleur de sel fresh oregano and grilled lemon slices

#### Trout

Grilled and smoked with fresh herbs rosemary and oregano

#### Seabass

Grilled with extra virgin oil, fresh herbs and lemon sauce

#### Salmon

Grilled with olive lemon sauce and marinated in honey mustard

#### Codfish

Fresh Greek cod fish fillet grilled with lemon sauce and seasoned with fleur de sel

#### Swordfish

Grilled with extra virgin oil and seasoned with grated mix peppers

#### Red mullet

Whole fish fried in olive oil and seasoned with Himalayan salt and rosemary

#### Seabream

Fillet fresh seabream grilled with olive oil and seasoned with fresh oregano and thyme

**FISH & SEAFOOD****Seafood****Grilled octopus**

Fresh Aegean octopus marinated in balsamic oil grilled with olive oil and fresh oregano

**King prawns**

Jumbo prawns marinated in teriyaki sauce grilled in olive oil and seasoned with fleur de sel

**Scallops**

Cooked aroε in fresh butter and seasoned with estragon

**Lobster**

Fresh lobster blanched and cooked in fresh butter

**Grilled calamari (squid)**

Fresh Aegean calamari grilled in extra virgin olive oil seasoned with fresh oregano and sea salt flakes

**Salmon carpaccio**

Sliced fresh salmon fillet, seasoned with fleur de sel, lime fillets, olive lemon sauce, dots of black garlic mayonnaise and fresh dill

**Sushi, sashimi, nigiri**

A variety of good quality maki, sashimi, with wasabi sauce pickled ginger and in teriyaki sauce

## FISH & SEAFOOD

### Seafood

#### Lobster thermidor

The classic recipe with fresh lobster, fresh butter, freshly made mustard, fresh cream and parmesan cheese gratinated

#### Mussels saganaki

mussels stew, with lemon mustard dill and feta cheese Codfish tempura with hummus dip

#### Codfish tempura with hummus dip



EXECUTIVE SERVICES FOR ALL YOUR CATERING NEEDS

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[www.airgourmet.gr](http://www.airgourmet.gr)

## MAIN COURSES

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### Poultry

#### **Chicken breast**

Marinated in Greek yogurt and grilled with extra virgin olive oil and minced fresh herbs

#### **Chicken drums in teriyaki sauce**

Baby chicken roasted with butter and herbs Chicken souvlaki with green-red peppers

#### **"Coq au vin"**

The original French recipe is marinated in "mavrodafni" aromatic Greek wine that gives a bouquet of east spices

#### **Duck breast**

Marinated in an orange olive sauce seasoned with Kosher salt and a grated mix of peppers



## MAIN COURSES

### Poultry



#### **Chicken cutlets -steamed or grilled**

Freshly minced chicken meat kneaded with fresh greens and grated "kefalotyri" a sweet aged Greek cheese

#### **Chicken nuggets**

egg and bread crumbs coated

\*Ideal for kids' menu with ketchup mayo\*

#### **Chicken Tabaka**

The Russian recipe is a baby chicken butterfly roasted in the pan with fresh butter, seasoned with herbs and smoked red pepper olive oil

## MAIN COURSES



### Meat

#### **Veal fillet mignon**

High-quality beef grilled in butter medium rare seasoned with fleur de sel, Tagliata cut

#### **Veal steak**

Selection of Argentina veal steak, rib eye or tenderloin steak grilled and seasoned

#### **Beef T-bone steak**

Grilled medium rare, stays untouched and served with beef gravy sauce

#### **Rib eye steak**

#### **Beef carpaccio**

Sliced beef fillet seasoned with sea salt flakes, grounded color peppers and freshly made sour mayonnaise sauce, served on rocket leaves

## MAIN COURSES

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### Meat

#### Pork tenderloin

The whole pork fillet coated with fresh greens grilled with fresh butter

#### Pork souvlaki

Tender pork bites marinated in extra virgin oil, fresh Greek herbs and lemon juice

#### Pork, veal or lamb osso Bucco

Cooked tender Osso Bucco meat in its own broth and sprinkled with fresh gremolata

#### Ruck or lamb

French cut ruck of lamb grilled with herbs and fresh butter

#### Lamb chops

Grilled in butter and served with yogurt-cucumber sauce

#### Beef Stroganoff

Sliced beef fillet, broth made "au jus", served with mushroom sour cream sauce

## SPECIAL DISHES

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**Apart from our menu above we offer the following special dishes.**

**Kosher Meals, Halal Meals, Vegan Meals, Gluten Free Meals, Lactose Free**

## PASTA AND PIZZA

\***Spaghetti, penne, tagliatelle, fusilli, gnocchi\***

\***Sauces for pasta napolitana, pesto, carbonara, bolognese**

**Lasagne with meat**

**Lasagne with grilled vegetables**

**Cannelloni bolognese**

**Cannelloni spinach** with Greek cheese anthotiro

**Tortellini** with meat or cheese

**Ravioli** with spinach and ricotta

**Penne gratin**

colored peppers, soft cheese, pancetta, ham, and cream sauce baked in the oven



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## RISOTTO AND ORZOTTO

### **Seafood**

Sliced fresh kalamari, fresh mussels, Aegean Sea octopus, red shrimps and quenched with prosecco wine, seasoned with fresh herbs

### **Mushroom**

A variety of mushrooms, porcini, portobello, catharelles, quenched with "malagousia" white wine and sprinkled with truffle oil

### **Asparagus**

Sliced green asparagus, asparagus cream seasoned with estragon

### **Mussels orzotto**

Fresh mussels quenched with Greek ouzo, seasoned) with fresh greens



## SIDE DISHES

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**Roasted baby potatoes**

**Basmati rice**

**Grilled vegetables**

**Grilled mushrooms**

**Sauté spinach**

**Mashed potatoes**

**Fried potatoes**

**Steamed vegetables Semolina cous-cous**

**Mashed sweet potatoes**

**Fried rice with Asian vegetables**

**Black wild rice**

**Buckwheat porridge with mushrooms**

## SANDWICH & BURGERS



### **Baguette or Tortilla or Triangle**

**Smoked Salmon**, katiki cheese spread, dill, lettuce, cucumber, pickles

**Beef filet** honey mustard, lettuce, cucumber

**Prosciutto** manuri cheese, lettuce, cucumber and cream cheese spread

**Greek style** olive paste, feta cheese, tomato, cucumber, oregano green pepper

**Grilled Chicken breast** smocked cheese, lettuce, cucumber and cream cheese spread

**Tuna** homemade mayonnaise, lettuce, cucumber, baby corn, pickles

### **Cold cut meat**

cheddar cheese, honey mustard, lettuce, cucumber

## SANDWICH & BURGERS

**Vegetarian** grilled veggies marinated in extra olive oil, eggplant, zucchini, colored peppers, mushrooms balsamic sauce hummus spread

**Smoked turkey** edam cheese, lettuce, cucumber and cream cheese spread

**Ham** emmental cheese lettuce, cucumber, light butter spread Caprese, mozzarella, tomato, basil pesto sauce spread

### Club Sandwich

Tree layers of soft toasted bread with cream cheese, lettuce, sliced cucumber, fine quality cheese and cold cuts served with chips potatoes

Assortment open S/W 3PCS PER/P

Assortment finger S/W 4 PCS PER/P



### Burgers

\*Served with potatoes wedges or sweet potatoes wedges\*

Beef or chicken, Falafel, Vegetarian with avocado spread, double mushroom with cheese



## TRAYS

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### Cold meat cuts

Cuts of grilled duck fillet, chicken fillet, pork fillet and a variety of high-quality smoked meat cuts

### Cheese cuts

An extraordinary variety of unique Greek cheese and foreign cheese—"Wine cheese, truffle cheese, camembert, Roquefort, Cretan graviera, goat cheese"

### Cold fish cuts

Cuts of smoked fish "salmon, herring, tuna, trout" and large variety cuts of marinated fish

### Seafood platter

octopus, squid, prawns, scallops, scampi

## CRUDITE

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### Crudité with various dips

Selection of dips,  
guacamole, hummus, yogurt  
sauce

### Greek meze platter

antipasti, olives, dolmades  
(stuffed wine leaves)  
sausages, meatballs, mini  
cheese stuffed peppers,  
grilled haloumi, feta cheese

## DESSERT

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**Chocolate pie**

**Fruit tartlets**

**Lemon pie**

**Loukoumades**

**Apple pie**

**Greek halva**

**Orange pie**

**Honeycake**

**Tiramisu**

**Cream pastry triangles**  
(traditional Greek specialty)

**Pannacotta**

**Assorted traditional**

**Cheesecake**

**Greek pastry**

**Apple strudel**

**Baklava**

**Millefeuille**

**Greek fruit spoon sweets**  
(traditional Greek specialty)

**Profiterole**

**Ice cream and Sorbet**

**Chocolate mousse**

A wide variety of "Haagen Dass" ice  
creams and sorbets

**Petit four (mini desserts)**

**Macarons**

**Chocolate truffles**

**Cupcake selection**

## FRUITS

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**Sliced exotic fruit and berries**

**Seasonal sliced fruits**

**Berries**

**Whole fruit basket**

**Fruit skewers (3 pieces per/p)**

## FRESH FRUIT JUICES

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**Orange**

**Apple**

**Grapefruit**

**Carrot**

**Tomato**

**Pineapple**

**Kiwi**

**Pomegranate**



## BREAD

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**Bread rolls** (whole grain, brioche)

**Pita bread Baguette**

**Focaccia**

**Olive bread Chapati**

**Bread sticks**

**Gluten free slices of bread**



## BEVERAGES

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**Wines, Beers, Champagne**

we can find a large range of wines, beers and champagnes for you

**All kinds of Soft Drinks Soda water**

**Hot Coffee - Coffee portions**

**Hot or cold tea - Tea portions**

**Milk**

(Whole, semi skimmed, low fat 0%, almond milk, coconut milk, soya milk)

**Mineral Water**

(Evian, Pellegrino, contrex, theoni in 0,5 or 1 lt bottles)



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