

PRIVATE JET

Catering

■ MAKE A WISH ...
WE MAKE COME TRUE!

PREMIUM CATERING
ON BOARD YOUR PRIVATE FLIGHT

2018

ABOUT US

We can prepare a genuinely exceptional menu to serve on board your private jet. As purveyors of the widest range of gastronomic delights for many years, we are very well aware of our client's demands for exclusive restaurant services.

Our kitchen's culinary background and facilities allow us to offer a unique range of high-quality, tasty meals, small gourmet appetisers, breakfast specialities, delicious desserts, fresh fruit juices, select wines and champagne, which are all intended to make the time you spend travelling much more pleasant.

After consulting with you, we **carefully select suitable meals** and print a special on-board menu. We deliver everything on time before the actual flight. This will be done in a **professional manner** in accordance with your expectations. Your business discussions or private conversations can then be accompanied by some fine, top-class food.

We **only use ingredients of the highest quality** while preparing our dishes. We keep all your meals at a stable temperature to ensure maximum freshness. We **thoroughly pack them** in containers that are suitable for your aircraft and we deliver them to the required destination. We can also offer special diet menus or children's meals.

Our chefs are at your disposal **24 hours a day, 365 days a year**. We deliver our meals to the airport in Prague. We would be happy to prepare a price quote for you based on your budget and the range of dishes you require.

Put your trust in a team of professionals and don't hesitate to try out our services.

HOW TO ORDER

BY EMAIL:

ORDERS@PRIVATEJETCATERING.CZ

ON OUR WEBSITE:

WWW.PRIVATEJETCATERING.CZ

PHONE:

AVAILABILITY: H24/7
+420 601 342 944

DELIVERY TO THE AIRCRAFT

PRIVATE CATERING HAVE ALL THE NECESSARY AUTHORIZATIONS TO DELIVER TO YOUR PLANE USING OUR OWN STAFF.

OUR GOALS, IN ADDITION TO OUR FINE CUISINE, ARE TO GUARANTEE THE HIGHEST STANDARDS OF FOOD SAFETY AND AIRPORT SECURITY CHECKS.



BREAKFAST

BREAKFAST TRAY

Classic breakfast

Steamed ham, San Daniele ham, Brie de Meaux AOC cheese, Emmentaler AOC Le Superbe, quail eggs, sliced fruits, butter, honey, jam, cream cheese, croissant, two bread rolls

Vegetarian breakfast

Goat's cheese Buche de Chevre, Brie de Meaux AOC cheese, quail eggs, sliced fruits, Bircher muesli (muesli with Greek yoghurt and fresh berries), butter, honey, jam, hummus, croissant, two bread rolls

Healthy breakfast

Chia pudding with coconut milk and cherry coulis, Emmentaler AOC Le Superbe, Brie de Meaux AOC cheese, sliced fruit, vegetable crudités with avocado dip, butter, nuts and dried fruits, two bread rolls

Big breakfast

Butcher's platter with assorted hams, salamis and pâté, Emmentaler AOC Le Superbe, Brie de Meaux AOC cheese, cream cheese with chives, quail eggs, sliced fruit with fresh berries, curd cheese with fruit and muesli, butter, honey, jam, Danish pastry, two bread rolls

Breakfast "eggs"

Wrap with eggs and ham, sliced fruit, cottage cheese with chives, smoked salmon, butter, jam, honey, Danish pastry, two bread rolls

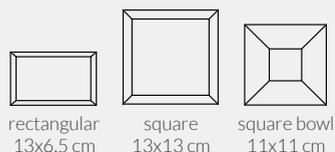
Light breakfast

Tapioca pudding with cherry coulis, poultry ham, Brie de Meaux AOC cheese, vegetable crudités with hummus, sliced fruits, butter, jam, honey, croissant, two bread rolls



YOUR OWN BREAKFAST SET

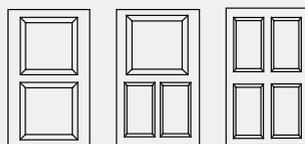
Type of plates:



Type of sets:

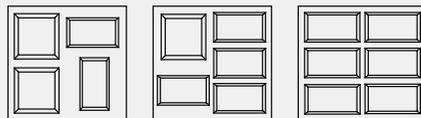
Small set - atlas 1/2 27x19 cm

(2x square plate or 1 square plate + 2x rectangular plate or 4x rectangular plate)



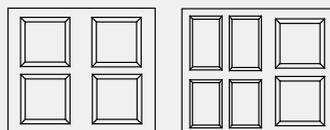
Medium set - atlas 2/3 27x24,5 cm

(2x square plate + 2x rectangular plate or 1x square plate + 4x rectangular plate or 6x rectangular plate)



Large set - atlas 1/1 27x36,5 cm

(4x square plate or 2x square plate + 4x rectangular plate)



BREAKFAST - PARTS OF YOUR OWN SET

Served on square plates or in bowls



square
13x13 cm



square bowl
11x11 cm

- 200g **Assortment of steamed hams**
and prosciutto San Danielle
- 200g **Assortment of French cheese**
- 200g **Assortment of steamed hams**
and brie and Emmentaler cheese
- 200g **Vegetable crudités with dip**
- 200g **Hummus**
- 200g **Guacamole**
- 200g **Cottage cheese**
- 200g **Egg mayonnaise salad**
- Egg wrap**
with cherry tomatoes
- Tapioca pudding**
with cherry coulis
- Chia pudding**
with coconut milk and cherry coulis
- 200g **Sliced fresh fruit**
with berries
- Homemade Bircher muesli**
apple, berries,
muesli and Greek yoghurt
- Whipped curd cheese**
with fruits and muesli
- Apple strudel**
- Plum crumble**
- Curd cheese cake**
with apricot
- Apple pie**
- Homemade**
breakfast cake (marble)
- Yoghurt**
low fat, natural organic white yoghurt,
flavoured organic yoghurt, soya yoghurt
- 100g **Cereals**
muesli or granola
- Assorted bread rolls**
- Gluten free bread rolls**
- Butter croissant**
- 2pcs **Assortment of mini butter croissant**
fillings: apricot or raspberries or marzipan
or chocolate nuts

Served on a rectangular plate



rectangular
13x6,5 cm

- 80g **Assortment of steamed hams**
 - 80g **Assortment of French cheese**
 - 60g **Prosciutto San Danielle**
 - 80g **Assortment of steamed hams**
and Emmentaler cheese
 - 50g **Terrine Foie Gras**
with berries
 - 80g **Wild game pâté**
with fresh figs
 - 80g **Smoked salmon**
with quail egg
 - 100g **Vegetable crudités**
 - 100g **Sliced fresh fruit**
with berries
 - Fresh cream cheese**
with chives
 - 2pcs **Assortment**
of mini butter croissant
fillings: apricot or raspberries
or marzipan or chocolate nuts
- ### Extras
- 0.25l **Fresh juice or smoothie**
according to daily offer
 - Fresh whipped salted butter**
with Greek yoghurt
 - Butter portions**
 - Honey portions**
 - Jam portions**
strawberry, apricot, orange or raspberry
 - Mini Nutella**
 - Mustard**
 - Ketchup**
 - 1pc **Bread rolls**



HOT BREAKFASTS

Omelette of your choice (plain)

with cheese
Prague ham
bacon
mushrooms
fresh spinach
tomatoes
onion
with smoked salmon

Prague Ham & eggs

Bacon & eggs

Scrambled eggs

Grilled bacon

Grilled sausages

Viennese sausages

Grilled tomatoes

Grilled mushrooms

Beans with tomato sauce

BREAD

4 pcs Assorted bread rolls

Brown French baguette
wholemeal bread

Sliced Czech bread

Wholemeal mini rolls

Grissini - large pack

1 pc **Gluten free bread**

Gluten free bread rolls

Salted nuts - on request

VIENNOISERIE, CROISSANTS, SWEET BREAKFAST CAKE

Butter croissant

Breakfast pastry
pain au chocolate

Breakfast pastry
pain aux raisins

Assortment of mini butter croissant

fillings: apricot or raspberries
or marzipan or chocolate nuts

Chocolate or blueberry muffin

Homemade breakfast cake (marble)

Pancakes

Apple strudel

Plum crumble

Curd cheese cake with apricot

Apple pie

Fruity homemade porridge

jam, butter, honey,
nuts, coconut or chocolate

Homemade Bircher muesli

apple, berries,
muesli and Greek yoghurt

Whipped curd cheese with fruits

BREAKFAST BEVERAGES

Fresh juices

1l Orange juice

1l Pineapple juice

1l Grapefruit juice

1l Apple juice

1l Carrot juice

1l Mandarin juice

1l Grape juice

Others on request

1l Smoothie - on request

0,5l Milk (3.5% fat), Low-fat milk

1l Soya milk

1l Rice milk

1l Almond milk

1l Coconut milk

1 pc Actimel yoghurt drink





SANDWICHES AND WRAPS

Assortment of mini sandwiches

12 pcs **small tray (atlas 1/2)**
24 pcs **large tray (atlas 1/1)**

Choose your sandwich:

Club sandwiches - toasted
Wraps
Baguettes - French or wholegrain
Croissants
Open sandwich

Choose your filling:

Prawn cocktail with avocado
and mayonnaise, and leaves

Smoked salmon, fresh cream cheese,
chives, pine nuts, and leaves

Grilled chicken breasts
with mayonnaise made from mustard, cucumbers,
tomatoes, rocket, and leaves

San Danielle prosciutto ham,
scrambled eggs, butter, rocket salad, and leaves

Steamed Prague ham
and Emmentaler cheese with butter,
and leaves

Bresaola, olive tapenade,
dried tomatoes, rocket, and leaves

Mozzarella and tomatoes,
lettuce, pesto mayonnaise, and leaves

Veal roastbeef
with mayonnaise made from mustard, cucumbers,
tomatoes, rocket and leaves

ANTIPASTI TRAYS

500 g **small tray (atlas 1/2)**
1 kg **large tray (atlas 1/1)**

Prosciutto San Danielle, Italian Felino, Sopressa Veneta salami, Coppa di Parma, Parmesan and Pecorino cheese, salted almonds, Taggiasca olives, mini Mozzarella, dried tomatoes, Grissini

FISH TRAYS

small tray (atlas 1/2)
large tray (atlas 1/1)

1 kg **Assortment of smoked fish**
Salmon, Trout fillet, Halibut fillet,
Mackerel fillet, Tomato dip with basil,
olive oil and lemon

1 kg **Fish and seafood plate**
grilled tuna fillet, salmon steak, boiled
prawns, grilled prawns, calamari,
scallops, mussels, octopus with tomato
mayo and lemon

1 kg **Seafood plate**
Boiled prawns, grilled prawns, calamari,
scallops, mussels, octopus with tomato
mayo and lemon

1 kg **Seafood and lobster plate**
Lobster, boiled prawns, grilled prawns,
calamari, scallops, mussels, octopus
with tomato mayo and lemon

1 kg **Smoked salmon**
with chive crème fraîche

Sushi
on request
* must be ordered at least
24 hours in advance

MEAT TRAYS

1 kg **Sliced meat**
smoked duck breast, roast veal, chicken breast,
pork medallions and San Danielle ham

Cold cuts
Prague ham, San Danielle Parma ham,
Bresaola beef, Spicy Italian salami





TRAYS OF FRUITS AND VEGETABLES

1 kg **Plate of sliced seasonal fruits**

1 kg **Plate of sliced seasonal fruits**
with berries

1 kg **Assorted of fresh berries**
strawberries
blueberries
raspberries
blackberries
red currant

1 kg **Strawberries dipped**
in fine chocolate

100 g **Fruit kebabs with chocolate**
melon
grapes
strawberries
pineapple
physalis

1 kg **Basket of whole seasonal**
and exotic fruits

1 kg **Plate of mixed dried**
fruits and nuts

Tray of vegetables - crudites
with two different dips Carrots, cucumbers,
radish, sweet pepper, cherry tomatoes,
broccoli, cauliflower, sweet peas

Dips

Guacamole, Parmesan cream,
Olive tapenade, Tomato dip with basil
and olive oil, Buttermilk dip with herbs,
Hummus

TRAY OF SLICED CHEESE

1 kg **Assorted European cheeses**

TRAY SELECTION OF EXCLUSIVE CANAPÉS

24 pcs **small tray (atlas 1/2)**

48 pcs **large tray (atlas 1/1)**

Foie gras macaroon
Prawns with sun dried tomatoes
Grilled tuna fillet with cucumber
and mayonnaise
Slices of beetroot with
Brillant-Savarin cheese
Pâté of venison with figs
Smoked salmon and eggs

CANAPÉS

There is a minimum order of four of one kind
served on bread or in plastic cups

Grilled tiger prawn
with avocado crème

Smoked salmon with quail egg

Veal roastbeef with tuna sauce
and vitello tonnato

Prague ham with Russian salad

Goat's cheese with beetroot
and lettuce leaves

San Danielle Parma ham
with pesto mayonnaise

Caprese tomatoes, mozzarella, basil

Foie gras with berries

HOT FINGER FOODS

Quiche
on request

Blinis
Blinis with sour cream
and smoked salmon

Blinis
with sour cream and keta caviar



SET COLD LUNCHES & DINNERS

small tray (atlas 1/2)

Set lunch & dinner 1

Tiger prawns with avocado and mayonnaise
Breaded chicken breast, potato salad with spring onion, Small vegetable salad, Mini dessert, Bread rolls, butter

Set lunch & dinner 2

Couscous with grilled vegetables, olives, rucola, Cherry tomatoes with buffalo mozzarella
Assortment of sliced fruits with berries
Cheesecake, Bread rolls, butter

Set lunch & dinner 3

Roasted chicken breast supreme with Caesar salad, Veal tartare "French style" with Parmesan, Assortment of sliced fruit with berries, Mini dessert, Bread rolls, butter

Set lunch & dinner 4

Smoked salmon, quail eggs with pesto mayonnaise, Slices of roast veal with salad of pasta, rucola, tomatoes and Parmesan crème, Small vegetable salad, Mini dessert, Bread rolls, butter

Set lunch & dinner 5

Vitello tonnato – Roast veal with a tuna sauce, lettuce leaves and crispy toast, Caesar salad with Parmesan, French cheese, Two mini esserts, Bread rolls, butter

Set lunch & dinner 6

Smoked salmon with potatoes Russian salad, Assortment meat cold canapés 4 cups, Assortment of sliced fruit with berries, Two mini desserts, Bread rolls, butter

Set lunch & dinner 7

Sandwich/Baguette/Wrap of your choice
Small vegetable salad, Assortment of sliced fruit with berries, Two mini desserts, Bread rolls, butter

STARTERS

Vegetarian starters

Buffalo mozzarella

with tomatoes, Ligurian olives, basil oil and a drop of balsamic vinegar

Baked goat cheese

with marinated beetroot, lettuce leaves, seeds and nuts, honey and sea salt

Hummus

with olive oil, feta cheese with olives, grilled aubergine, fresh tomato salsa

Fish and seafood starters

Sautéed prawns with garlic

fresh parsley, pine nuts and chillies in olive oil, served with rosemary toast

Slices of flash-grilled tuna fillet

with tomato mayonnaise

Prawn cocktail with avocado

and mayonnaise

Tartare of tuna with soy sauce

dressing and sesame seed, avocado guacamole

Meat and poultry starters

Terrine of foie gras

served with berries

Carpaccio of marinated slices

of sirloin with olives, capers, fresh rocket, lemon and shavings of Parmesan

Vitello Tonnato

Veal slices with tuna sauce, lettuce leaves and crispy toast

Veal tartare

with Grana Padano cheese, quail egg and toast made from homemade bread

Smoked duck breast

with a salad of oranges and rocket with nut and balsamic dressing





SOUPS

Tomato soup

Pot-au-feu

chunks of tender beef in a strong beef broth with root vegetables and noodles

Chicken soup

with meat, vegetables and noodles

Lentil soup

Cream of wild mushroom soup

Crème Dubarry

cauliflower, potato, cream

Cream of carrot with ginger

Traditional Czech soup

Beef broth with liver dumplings, noodles and vegetables

Seasonal soup of the day

SALADS

Prawn Caesar salad

Lettuce, croutons, grilled prawns, hard boiled eggs, Parmesan dressing

Tuna Caesar salad

Lettuce, croutons, grilled tuna, hard boiled eggs, Parmesan dressing

Chicken Caesar salad

Lettuce, croutons, grilled chicken breast, hard boiled eggs, Parmesan dressing

Tuna steak salad

Grilled tuna, lettuce, tomatoes, cucumber, onion, green beans, artichokes, eggs, black olives, anchovies

Greek salad

Cucumber, tomatoes, onion, feta cheese, olives, capers

Caprese salad

Buffalo mozzarella with cherry tomatoes, lettuce, Ligurian olives, basil oil and a drop of balsamic vinegar

Mixed green salad

Mesclun, rucola, endives, cucumber, red onion with dressing

Melon Prosciutto di Parma

San Daniele ham with melon and rucola and leaves

Goat's cheese salad

Salad with baked goat cheese, balsamic vinegar, pear and roasted hazelnuts

Mamma mia salad

Eight lettuces and herbs with avocado, red onion, boiled egg, Ligurian olives, sun-dried tomatoes, buttermilk dressing and baked croutons

Dressings

Balsamic vinegar & olive oil

Eight-year-old balsamic vinegar

Nicoise dressing

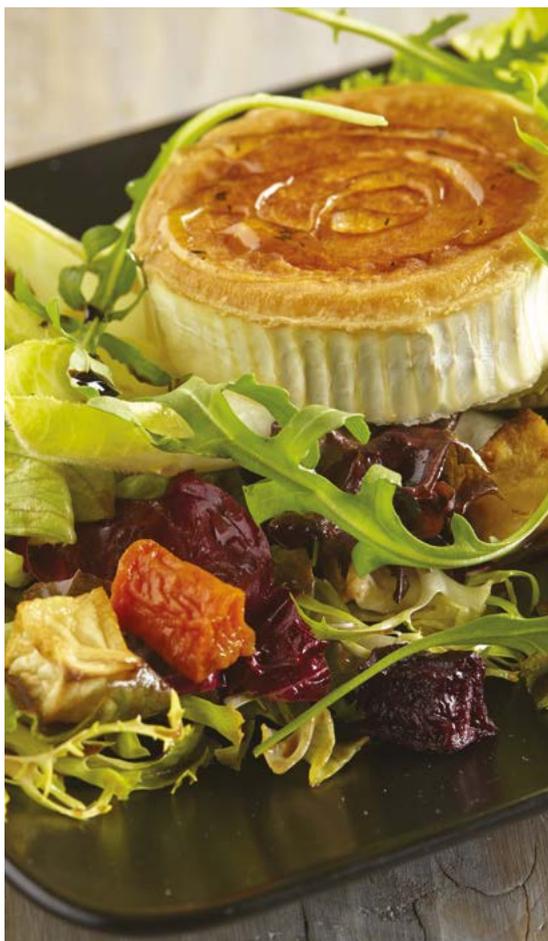
Parmesan Caesar dressing

Buttermilk dressing with herbs

Olive tapenade

Pesto Genovese

Tomato with basil and olive oil



RISOTTO, GNOCCHI AND PASTA

RISOTTO

Creamy risotto

with spinach, garlic and peas

Creamy risotto

with Taleggio cheese, chicory leaves and balsamic vinegar

Risotto with porcini mushrooms

champignons and truffle oil with Parmesan

Risotto allo zafferano

with Champagne, dried cep mushrooms and a hearty veal broth

Vegetarian risotto – chef's choice

Risotto with baby mozzarella

basil and olive oil

Risotto alla pescatora

Risotto alla carbonara with scallops

saffron risotto with tuna, octopus and prawns

Risotto with spicy Italian salami

and prawns

Saffron risotto

with tomato and prawns

Saffron risotto

with half a lobster and gremolata butter

Parmesan risotto

with chicken supreme

Risotto with spicy Spianata Calabra

salami and roast sweet pepper

Risotto with beef

tenderloin, chilli, tomato, cream and Parmesan

VEGETARIAN PASTA

Please choose spaghetti, fusilli, penne, tagliatelle or potato gnocchi

Aglio e olio

with chilli peppers sautéed in olive oil, garlic and chives

Sautéed cep mushrooms

onion and Parmesan

Grilled aubergine

sun dried tomatoes, truffle paste, spinach leaves and truffle oil

Homemade jumbo ravioli

with spinach, ricotta, sage butter

Spicy tomato sauce

with garlic, chilli peppers, chopped parsley and basil

PASTA WITH FISH AND SEAFOOD

Please choose: homemade spaghetti, fusilli, tagliatelle, penne or potato gnocchi

Seafood mix

tomato tartare, olive oil, garlic, chives and Parmesan

Fresh and smoked salmon

spinach leaves, crème fraîche

Black tiger prawns

garlic, cherry tomatoes, courgette and fresh basil

Fresh tuna, garlic, chilli

and broccoli in a strong tomato sauce

PASTA WITH MEAT

Please choose: homemade spaghetti, fusilli, tagliatelle, penne or gnocchi

Prosciutto crudo ham

sun dried tomatoes, team, fresh basil and Parmesan

Carbonara

Sautéed Italian pancetta bacon, egg, cream and Parmesan

Chicken breast

with spinach cream

With veal, dried porcini

mushrooms, crème fraîche, truffle oil and Parmesan

With pork tenderloin

fresh rosemary and cep mushrooms cream sauce

Meat ragout "Bolognese"

with Parmesan

Chicken with pesto emulsion

baby mozzarella and cherry tomatoes

Lasagne with confit veal

and prosciutto ham, tomatoes, béchamel, Parmesan and fresh basil



MAIN DISHES

MEAT AND POULTRY

International cuisine

Juicy chicken breast

supreme with porcini mushroom gnocchi, albufera sauce and roasted seasonal vegetables

Steamed knuckle of lamb

with potato purée, steamed spinach leaves and sweet garlic

Pork tenderloin sous-vide

with roast vegetables and buttery potato purée

Veal escalope

in a strong gravy with dried porcini mushrooms and potato purée

Beef shoulder

top blade steak braised all day using the sous-*vide* method with a celery-potato purée, sautéed pancetta, Portobello mushrooms, onion and a sauce made from red wine and demi-glace

Slow-roasted neck of pork

with refined fresh-spinach cream and homemade potato gnocchi

Steamed beef

with creamy “Svíčková” sauce, Czech dumplings

Beef goulash,

Czech dumplings

Confit leg of duck

steamed red cabbage with apple, Czech dumplings

Beef fillet Stroganoff

a dish of beef sautéed with onions, mushrooms and pickle, cooked in a creamy sour sauce

Bio chicken green curry

Wok

with chilli, coriander lemon gras, garlic, spring onion and soy sauce
Chicken
Pork
Veal
Beef
Vegetables

BREADED MEAT – SCHNITZEL

Fried corn-fed chicken

breast escalopes with potato purée, lemon

Fried pork tenderloin schnitzel

with potato purée, lemon

Fried veal rib eye

with potato purée, lemon

FISH DISHES

Chef's offer with garnish and sauce

Fillets of fresh fish

Poached, pan-seared or grilled

Dorado fillet

Salmon fillet

Sea bass fillet

Turbot fillet

Tuna fillet – yellowfin

Halibut fillet

Or on request

Seafood

Poached pan-seared or grilled

Canadian chix lobster

10 pcs Black tiger prawns - tail

Octopus

Or on request

Sauces for fish

Herb sauce with butter, Roasted red pepper crème, Spinach crème, Wine butter sauce, Beurre blanc, Albufera sauce, Red wine Barolo sauce

POULTRY

grilled, pan-seared

Farm-style chicken breast

Farm-style chicken

marinated and wrapped in bacon on a skewer

Duck breast

Confit duck leg



LAMB

grilled, pan-seared

Rack of lamb

Lamb chops

Lamb shank

slowly cooked with vegetables and wine

VEAL

grilled, pan-seared

Veal rib-eye steak

Veal fillet steak

Veal fillet medallion

BEEF - BLACK ANGUS

grilled, pan-seared

Beef fillet steak

Beef fillet medallions

SIDE DISHES

Boiled La Ratte potatoes

with butter and chives

Mashed potatoes

with sautéed onion

Jasmine steamed rice

Steamed seasonal vegetables

Roasted seasonal vegetables

Provençal ratatouille vegetables

(tomatoes, courgette, aubergine, peppers)

Spinach leaves with garlic

Grilled cherry tomatoes

Sautéed mixed seasonal mushrooms

with garlic and parsley

Root celery purée

with butter

DESSERTS

1 pc Assortment of mini desserts

Daily offer

1 pc French macaroons

Daily offer

Gluten free and lactose free mini desserts

on request

Tiramisu

Vanilla crème brûlée

with macadamia nuts

Apple pie

Curd cheese cake with apricots

Apple strudel

Plum crumble

Cheese cake

Ice cream

on request

Chocolate

on request

ON REQUEST

Beverages

Flowers

Newspapers

Fine wines, champagnes

