



# AIR GOURMET®

The Finest Dining in the Air

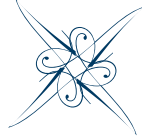


## INFLIGHT AIRCRAFT CATERING MENU

BUR • CMA • CNO • CRQ • FUL • HHR • LAS • LAX • LGB • ONT • OXR • SBA • SMO • SNA • TOA • VNY

# AIR GOURMET

*The Finest Dining In The Air*



Central to the concept of creating a fine dining experience is expertise, quality of food, innovation, attention to the finer points and flawless execution. We take pride in the fact that not only do we work hard to achieve this concept for our clients; in turn, they have rewarded us by acknowledging that we are indeed Best of Class.

AIR GOURMET is the premier in-flight caterer in the greater Los Angeles, Orange County and Las Vegas areas, where it has, without question, the most demanding clients in the world. From film and entertainment talent to top-level corporate executives, our organization is trained to perform to the highest standards. We continually evolve to meet the ever-rising expectations of our clients. And we love doing it!

Our secret in managing our success is simple. We build long lasting relationships that focus on open dialogue, providing expert advice, listening and acting on a moment's notice. We assist our clients in their menu development. We suggest wines to complement our exquisite entrées, and we help round out the experience by recommending the accouterments that soften the rigors of flying. Simple things, like suggesting the flowers for the decoration of your aircraft. We can provide you with everything from cigars, flower arrangements, videos, linen service, cabin supplies, gift baskets, personal shopping, newspapers and magazines, to whatever your special needs might be. The entire experience is managed with skill and dedication to you, your crew and your passengers.

This menu has been designed to streamline the ordering process. It is solely a guide. Countless more items exist here at AIR GOURMET there simply isn't enough room to include them all on the menu. So, please remember to customize to your heart's content. If you want it, ask for it and you'll get it-just like always!

From all of us at AIR GOURMET, thank you for your continued support. We cherish our long-term clients and welcome those new to our company. Bon Appetite!

Regards,

Barry Saven and the Staff at Air Gourmet

The next time you need a wonderful dining experience in the air, think of AIR GOURMET. We promise you won't regret it.

# *Featuring...*

24 HOUR PER DAY, 7 DAY PER WEEK AVAILABILITY TO ACCOMMODATE YOUR DIVERSE NEEDS,  
EVEN ON SHORT NOTICE

STREAMLINED ORDER PROCESS

DELIVERIES MADE IN OUR STATE OF THE ART, CLIMATE CONTROLLED, FDA APPROVED DELIVERY  
VEHICLES, ALL WITH TWO-WAY RADIOS

EXPERIENCED CUSTOMER SERVICE SPECIALISTS READY TO ASSIST YOU WITH  
ALL OF YOUR NEEDS

OUR BROAD AND DIVERSE MENU OF SOPHISTICATED ENTRÉES

AN ABILITY TO CUSTOMIZE AND PREPARE UNIQUE ENTRÉES TO MEET THE DESIRES  
OF DISTINCTIVE PALATES

COMPLETE COVERAGE OF THE GREATER LOS ANGELES AREA INCLUDING ORANGE COUNTY, WITH  
COVERAGE EXPANDED TO INCLUDE LAS VEGAS

PROFESSIONALLY TRAINED CHEFS

DEDICATION TO DELIVERING EXCEPTIONAL SERVICE, FLAWLESSLY WITH PRECISION

CREW ASSISTANCE IN ANY DIMENSION

*Voted #1 West Coast Inflight Caterer as picked by  
Corporate Flight Attendants in Aviation International News*



# *Breakfast*

## **BREAKFAST ITEMS**

### **BREAKFAST BURRITO**

Scrambled Eggs, Chopped Smoked Bacon, Ham, Potato and Aged Cheddar Cheese wrapped in a Flour Tortilla, served with Fresh Roasted Tomato Salsa

### **IRISH OATMEAL**

Steel Cut Irish Oatmeal, slow cooked and served with Brown Sugar, Golden Raisins and Toasted Walnuts

### **BELGIAN WAFFLES**

Served with Vermont Maple Syrup, Fresh Whipped Cream and Strawberry Compote

### **BUTTERMILK PANCAKES**

Choice of traditional, Banana-Pecan or Blueberry, served with Vermont Maple Syrup

### **CINNAMON-PECAN FRENCH TOAST**

Thick Sliced Cinnamon Bread Crusted with Pecans, Cinnamon and Nutmeg, Pan-Seared and served with Vermont Maple Syrup, Whipped Butter and Powder Sugar

### **A.G. "SIGNATURE" VEGETABLE FRITTATA**

Sauteed Mushrooms, Asparagus, Zucchini, Leeks, Peppers, Onions, Fresh Basil, Mozzarella and Parmigiano-Reggiano Cheese

## **BREAKFAST SIDES**

Smoked Bacon

Grilled Ham Steak

Pork Sausage

Canadian Bacon

Smoked Chicken and Apple Sausage

Turkey Sausage

Beef Sirloin Strips

Filet Mignon Medallions

Home Style Breakfast Potatoes

Hash Browns



# *Breakfast*

## **BREAKFAST TRAYS**

### **CONTINENTAL BREAKFAST TRAY**

Choice of Breakfast Breads and Pastries with Fresh Fruit Salad,  
Yogurt and Freshly Made Granola

### **BREAKFAST BREAD AND PASTRIES TRAY**

An assortment of Fresh Homemade Danishes, Croissants, Muffins, Coffeecake and Breakfast Breads  
served with Whipped Sweet Butter and Preserves

### **FRESH FRUIT DISPLAY**

A selection of Exotic Fruits and Berries

### **SMOKED SALMON TRAY**

Superior Scottish Salmon, served with thinly sliced Bermuda Onion,  
Vine-Ripe Tomatoes, Imported Capers and Whipped Cream Cheese with your choice of Bagels

### **BAGEL BASKET**

Assorted Fresh Bagels with Sweet Butter, Whipped Cream Cheese and Fruit Preserves

## **BREAKFAST BOXES**

### **INDIVIDUAL CONTINENTAL BREAKFAST BOX**

Your choice of Home-Baked Breakfast Breads and Pastries with Fresh Fruit Salad,  
Yogurt and Freshly Made Granola

### **BREAKFAST SANDWICH BOX**

Scrambled Eggs with either Smoked Bacon, Ham or Canadian Bacon, Aged Cheddar on a  
Croissant or English muffin, served with Fresh Fruit Salad, Yogurt and Granola

### **BREAKFAST BURRITO BOX**

Scrambled Eggs, Potato, Smoked Bacon, Ham, and Aged Cheddar Cheese  
wrapped in a Flour Tortilla served with Roasted Tomato Salsa, Fresh Fruit Salad, Yogurt and Granola

### **PAPAYA HALVES WITH BERRIES BREAKFAST BOX**

Hawaiian Papaya, filled with Fresh Fruit Salad and Berries, served with Yogurt  
and Freshly Made Granola



# Lunch

## CLASSIC GOURMET BOX LUNCH

With your choice of select deli Meats & Cheeses  
Served on Rustic Breads with  
Fresh Fruit Salad  
Crudites & Dip  
Pasta Primavera Salad  
Traditional Condiments  
Choice of Dessert  
Presented Exquisitely with Utensils

## “COLD” BOXED LUNCHES

### SEAFOOD BOX LUNCH

Jumbo Poached Shrimp, Scallops, Cold Water Lobster and Alaskan King Crab, garnished with Homemade Cocktail Sauce and Lemon Wedge, served with Gourmet Crackers, Coleslaw and Dessert

### FRIED CHICKEN BOX LUNCH

With a special blend of herbs & spices, served cold with Crudites & Ranch Dip, New Potato Salad with Fresh Dill, Fruit Salad, Corn Muffin and Dessert

### PEPPERED BEEF TENDERLOIN

Peppercorn-Encrusted Tenderloin, Pan-Seared to a medium rare, sliced and served with Horseradish Sauce, Crudites & Dip, Primavera Pasta Salad with Herb Vinaigrette, Fruit Salad, Roll & Butter and Dessert

### ASIAN MOON BOX LUNCH

A combination of Shrimp Summer Rolls, Chicken Satay, Thai Glass Noodle Salad and Fresh Fruit Salad, served with Chop Sticks, Chili-Hoisin and Peanut Dipping Sauces

### SHRIMP COCKTAIL BOX LUNCH

Sweet Jumbo Shrimp, served with Homemade Cocktail Sauce, Lemon, Coleslaw, Fresh Fruit Salad, Crackers and Dessert

### PAPAYA WITH CURRY CHICKEN SALAD BOX LUNCH

Stuffed Papaya Halves with Curry Chicken Salad with Apples, Raisins, and Toasted Coconut, served with Fresh Fruit Salad and Dessert



# Display Trays

## **FRESH FRUIT**

Assorted succulent, seasons best Fruits to include Cantaloupe, Honey Dew, Sun-Sweet Pineapple, Kiwi, Mango, Navel Oranges, Seedless Watermelon and Fresh Berries

## **IMPORTED AND DOMESTIC CHEESES**

A selection of the finest Cheeses served with Assorted Gourmet Crackers

## **DELUXE SEAFOOD**

Sea Scallops, Cold Water Lobster Tail, Sweet Poached Jumbo Shrimp and Alaskan King Crab, served with Remoulade or Cocktail Sauce

## **SUSHI AND SASHIMI**

The freshest Sushi of the highest quality artfully arranged to include: Nigiri, Sashimi and Cut Rolls, served with Wood Chop Sticks, Ginger, Wasabi and Soy

## **CRUDITES**

An elegant arrangement of fresh, seasonal Vegetables accompanied by your choice of Artichoke Florentine, Roasted Red Pepper Hummus, Classic Ranch, Zesty Avocado-Lime or Sun-Dried Tomato Tapenade

## **ANTIPASTO**

A zesty mix of Prosciutto, Genoa Salami, Roasted Peppers, Marinated Artichoke Hearts, Aged Provolone Cheese, Fresh Mozzarella, Assorted Olives and Roasted Tomato Salad, served with Sliced Italian Bread

## **MEDITERRANEAN**

Trio of Salads with Hummus, Babaganouj and Tabouleh with Marinated Mushrooms, Feta Cheese and Assorted Olives, served with Toasted Pita Chips

## **SANTA FE SAMPLER**

Roasted Spicy Tomato and Serrano Chili Salsa, Black Bean and Corn Salsa and Guacamole, served with Tortilla Chips

## **GOURMET LUNCH & DINNER PLATTERS**

Your choice of Sandwich, Sliced Filet Mignon, Grilled Chicken, Poached Salmon or Mixed Seafood, artfully arranged on a tray, served with Crudites & Dip, Roll & Butter, Pasta Primavera Salad, Fresh Fruit Salad and Dessert



# *Hot Appetizers*

## **MOROCCAN CHICKEN KABOBS**

Moroccan Spiced Chicken Kabobs with Cucumber-Mint Dip

## **SEARED SEA SCALLOPS**

Seared Sea Scallops with Charred-Tomato Vinaigrette

## **TEX-MEX EGG ROLLS**

Seasoned Chicken, Green Chilies and Sun-Dried Tomatoes with  
Creamy Cilantro-Avocado Dipping Sauce

## **STUFFED PORTOBELLO MUSHROOMS**

Stuffed Baby Portobello Mushrooms with Lump Crab Meat, Cilantro and Serrano Cream

## **RED CURRY AND GARLIC GRILLED PRAWNS**

Grilled Jumbo Prawns with Chili-Hoisin Vinaigrette Dipping Sauce

## **SESAME CRUSTED CHICKEN FILETS**

Golden Brown Chicken Tenders served with Pickled Ginger Aioli

## **SANG CHOY LETTUCE WRAPS**

Minced Chicken, Wok Seared with Shiitake Mushrooms, Water Chestnuts, Bamboo Shoot  
and Green Onions, served with Bibb Lettuce Cups and a Spicy Chili-Hoisin Sauce

## **MINI CRAB CAKES**

Prepared with Maryland Style Herbs and Spices, served with a Tangy Remoulade Dipping Sauce

## **SESAME CRUSTED AHI TUNA**

Sesame Crusted Ahi Tuna, seared and served with Ponzu, Wasabi and Fried Won Tons

## **SPICY CHICKEN DRUMETTES**

Marinated in a Spicy Marinade of Honey, Soy and Chilies and  
served with a Jalapeno-Honey Mustard Dip

## **JERK CHICKEN SKEWERS**

Tender Chicken Tenderloin marinated with Jerk Spices, grilled and served  
with a Mango Vinaigrette Dipping Sauce



# *Cold Appetizers*

## **SHRIMP SUMMER ROLLS**

Marinated Tender Shrimp Morsels with Glass Noodles, Mint and Cilantro Leaves  
Wrapped in Rice Paper and served with a Chili-Hoisin Sauce

## **HAWAIIAN-STYLE AHI POKE**

Diced Ahi Tuna blended with Avocado, Mango, Hawaiian Sea Salt and Green Onions,  
served on a bed of Shredded Napa Cabbage with Ponzu Sauce

## **ENDIVE BOATS**

Belgian Endive Boats with Roquefort Cheese, Candied Pecans and Apricot Glaze

## **ITALIAN CAPRESE SKEWERS**

Marinated Fresh Bocconcini Mozzarella, skewered with Cherry Tomatoes, Sweet Cantaloupe  
and Fresh Basil, served with a Creamy Balsamic Dipping Sauce

## **SALMON HORNS**

House-Cured Salmon with Sprouts, Cucumber, and Lemon Zest with a touch of  
Wasabi Crème Fraiche wrapped in a Crepe

## **JUMBO SHRIMP COCKTAIL**

Marinated Jumbo Shrimp, served chilled with our Tangy Remoulade or Cocktail Sauce

## **ASSORTED COLD CANAPÉS**

A variety of handmade Canapés, call to request our selection

## **FILET MIGNON CROSTINI**

Blackened Beef Tenderloin on a Toasted Crostini with Red Onion Confit and Horseradish Sauce

## **PROSCIUTTO WRAPPED SHRIMP**

Jumbo Shrimp wrapped in Imported Prosciutto with Lemon-Basil Aioli, Radish Sprouts and Avocado

## **TUSCAN HUMMUS**

White Bean Puree with Sesame, Garlic, Lemon and Spices, garnished with Roma Tomatoes,  
Basil and Roasted Garlic, served with warm Pita Bread



# *Gourmet Salads*

## **AIR GOURMET GARDEN SALAD**

Assorted Mixed Field Greens with Julienned Carrots, Cherry Tomatoes, Sliced Cucumbers, served with choice of dressing

## **CAPRESE SALAD**

Sliced Ripe Tomatoes, layered with Fresh Mozzarella and Basil with Extra-Virgin Olive Oil and Balsamic Vinaigrette Dressing

## **THAI CHICKEN SALAD**

Marinated Grilled Chicken Breast, Diced Avocado, Shredded Cabbage, Mixed Greens, Daikon Sprouts, Assorted Vegetables, Scallions and Cilantro, served with a Spicy Peanut Dressing

## **POACHED PEAR AND WALNUT SALAD**

Poached Pears in Red Wine, Mixed Field Greens, Bibb Lettuce, Crumbled Blue Cheese, Cherry Tomatoes, and Candied Walnuts, served with a Pear Vinaigrette Dressing

## **ARUGULA SALAD**

Baby Arugula, Toasted Pine Nuts, Chopped Bacon with Extra-Virgin Olive Oil and Roasted Garlic Vinaigrette Dressing

## **ASIAN BARBEQUE SALMON SALAD**

Mirin and Sake Marinated and Grilled Salmon Filet, Chopped Hearts of Romaine Lettuce, sliced Japanese Cucumbers, Edamame, Daikon Sprouts and Toasted Sesame Seeds, served with Zesty Ponzu Dressing

## **BBQ CHICKEN CHOPPED SALAD**

Chopped mixed lettuce, Grilled Corn, Jicama, Black Beans, Tomatoes, Jack & Cheddar Cheese and diced BBQ Chicken Breast, served with an Herb-Ranch Dressing

## **MEDITERRANEAN SALAD**

Chopped romaine, Diced Tomatoes, Artichoke Hearts, Cucumbers, Chopped Parsley, Crumbled Feta, Garbanzo Beans and Sliced Onion

## **SMOKED BACON AND GORGONZOLA SALAD**

Romaine Lettuce, fresh Basil, Smoked Bacon, crumbled Gorgonzola Cheese, Jicama, Red Cabbage, Diced Tomatoes, with and Herb Ranch Vinaigrette



# *Soups*

## **JAPANESE MISO SOUP**

Miso, Bean Curd and Dashi

## **VEGETABLE MINISTRONE**

A hearty array of Fresh Vegetables, served with Parmigiano-Reggiano Cheese

## **POTATO LEEK ARGENTEUIL WITH ASPARAGUS**

Cream of Leeks, Potatoes and Asparagus

## **TOMATO BISQUE WITH FRESH THYME**

Pureed Tomatoes, Carrots and Leeks with Extra-Virgin Olive Oil and a hint of Fresh Thyme

## **SPICY SOUTHWESTERN CORN CHOWDER**

A Creamy Corn Soup with the smoked hot flavor of Chipotle and Cilantro

## **THAI CHICKEN**

Sautéed Chicken Breast with Lemongrass, Red Curry, Coconut Milk, Fish Sauce and Fresh Lime

## **VEGETARIAN BLACK BEAN**

Topped with Chopped Cilantro and a dollop of Sour Cream

## **LOBSTER BISQUE**

Tender Lobster Pieces, in a Rich, Creamy Bisque

## **ROASTED BUTTERNUT SQUASH**

The sweet flavor of Winter Squash tempered with a bit of Sherry

## **OVEN-DRIED TOMATO & LENTIL**

French Green Lentils with Vegetables, New Potatoes and Oven-Dried Tomatoes, garnished with Crumbled Feta

## **CHICKEN TORTILLA & LIME**

Chili-Spiked Chicken Soup with Crisp Tortillas, Avocado and Fresh Lime

## **OLD-FASHIONED CHICKEN NOODLE**

Homemade broth, Shredded Chicken, Assorted Vegetables and Egg Noodles

## **GARDEN VEGETABLE**

Full of Seasonal Garden Fresh Vegetables

## **MEDITERRANEAN FISH**

Traditional French style Bouillabaisse, served with Crunchy French Bread and Rouille



# Entrees

## SEAFOOD

ORANGE GLAZED SALMON PAN-SEARED WITH A TROPICAL CITRUS SALSA

BAKED BLACK COD WITH ASIAN SAUCE AND JULIENNED VEGETABLES

BAKED MAHI MAHI WITH MACADAMIA CRUST AND CITRUS BUTTER

RED CURRY SHRIMP SKEWERS WITH COCONUT LIME AND RED CURRY SAUCE

PAN-SEARED HALIBUT AU POIVRE

GRILLED SALMON WITH SHALLOTS AND WHITE WINE SAUCE

SEARED JUMBO SCALLOPS WITH FIRE-ROASTED TOMATO VINAIGRETTE

SEARED AHI TUNA WITH WASABI BEURRE BLANC SAUCE

SWORDFISH MEDALLION WITH HERBS AND MANGO SALSA

## MEAT

DRY RUBBED NEW YORK STEAK WITH COURSE PEPPER AND COGNAC SAUCE

BEEF BOURGUINON WITH RED WINE SAUCE, MUSHROOMS AND PEARL ONIONS

GRILLED SIRLOIN WITH GREEN PEPPERCORN SAUCE

FILET OF BEEF WITH CHOICE OF SAUCE (PORT, RED WINE OR MUSHROOM)

BEEF TIPS SAUTÉED IN MUSHROOM SAUCE

PRIME RIB STEAK WITH PAN JUICE AND HORSERADISH SAUCE

MOROCCAN BEEF SKEWERS MARINATED IN LEMON AND CILANTRO

RACK OF LAMB WITH ROASTED GARLIC, DIJON MUSTARD AND HERBS

PAN-SEARED VEAL CHOP WITH WILD MUSHROOM BORDELAISE SAUCE

GRILLED LAMB CHOPS WITH ROSEMARY-MINT AIOLI

VEAL SALTIMBOCCA WITH FRESH SAGE, PROCUITTO AND WINE SAUCE

JERK SPICED PORK CHOPS, PAN-SEARED WITH APPLES AND ORANGE ESSENCE



# *Entrees*

## **POULTRY**

### **STUFFED CHICKEN BREAST**

With Spinach, Roasted Red Peppers, Basil and Goat Cheese

### **ROTISSERIE CHICKEN**

Half-Roasted with Herbs, Lemon and Spices

### **CHICKEN PARMESAN**

Breaded Scallopini topped with Marinara Sauce and Aged Provolone

### **GRILLED JERK SPICE CHICKEN BREAST WITH MANGO-CILANTRO RELISH**

### **CLASSIC CHICKEN DIJONNAISE WITH MUSTARD-CREAM SAUCE**

### **BARBEQUED CHICKEN WITH HOMEMADE SAUCE**

### **STIR-FRIED CHICKEN AND ASPARAGUS WITH BLACK BEAN SAUCE**

### **CHICKEN PAILLARD**

Breaded Scallopini topped with Tomato, Basil and Fresh Mozzarella

### **THAI RED CURRY CHICKEN**

Sautéed with Lemongrass and Straw Mushrooms in a Red Curry-Coconut Sauce

### **GRILLED CHICKEN BREAST WITH FRESH HERBS AND GARLIC**

### **CHICKEN AU PORTO - PORT WINE SAUCE**

### **CHICKEN ENCHILADAS**

With a Smoked Chili Sauce, served with Cumin Scented Black Beans and Spanish Rice

### **SUN-DRIED TOMATO AND BRIE STUFFED CHICKEN**

Served with natural jus



# *Entree Accompaniments*

## **STARCH**

Polenta with Mushroom Ragout and Gorgonzola

Saffron Basmati Rice

Potatoes Au Gratin

Stir-Fried Wild Rice with Scallions and Red Peppers

Smashed Potatoes with Fresh Basil and Parmesan

Curried Potatoes, Cauliflower and Peas

Couscous with Wilted Arugula and Roasted Cherry Tomatoes

Pan-Fried New Potatoes with Pancetta and Rosemary

Creamy Orzo with Sauteed Spinach and Parmesan

## **VEGETABLES**

Caramelized Cauliflower

Mixed Grilled Vegetables with Fresh Basil

Classic Creamed Spinach

Stir-Fried Spicy Asian Vegetables

Green Beans with Orange Essence and Toasted Maple Pecans

Sauteed Spinach with Lemon Zest and Garlic

Pan-roasted Artichoke Hearts

Classic Ratatouille

Tuscan Grilled Garden Vegetables

Szechwan-Style Green Beans

Steamed Seasonal Baby Vegetables



# *Pastas & Pizzas*

## **P A S T A**

Linguini with Pancetta, Olive Oil, Chili, Clams and White Wine Sauce

Risotto with Shrimp, Artichokes and Cherry Tomatoes

Rigatoni with Classic Bolognese Sauce

Penne with Arugula, Spicy Sausage and Rosemary

Farfalle with Spinach, Mushrooms and Fresh Tomato Sauce

Penne with Basil-Lemon Pesto

Spaghetti with Mini Meatballs and Marinara Sauce

Grilled Vegetable Lasagna with assorted Marinated Grilled Vegetables and  
Oven-Roasted Tomato-Pesto Cream Sauce

Cheese Tortellini with Chicken, Basil and Sun-Dried Tomatoes

Cheese Ravioli with Grilled Shrimp, Artichokes and Tomatoes with Cognac Sauce

## **P I Z Z A**

Arugula, Prosciutto and Caramelized Onions  
Three Cheese, Fresh Tomato and Basil

Goat Cheese and Roasted Peppers

Sicilian-Style with Spicy Marinara, Julienned Genoa Salami,  
Sweet Italian Sausage, Mozzarella

Barbequed Chicken with Cilantro and Smoked Gouda

Grilled Chicken, Asparagus, Sun-Dried Tomato and Broccoli

Pancetta, Oven-Roasted Tomato Tapenade

Grilled Shrimp and Lemon-Basil Pesto



# *Desserts & Sweets*

## **BROWNIES**

Homemade, deep, rich brownies (with or without nuts)

## **ASSORTED COOKIES**

Freshly baked cookies including; White Chocolate Macadamia, Chocolate Chip (with or without nuts), Double Chocolate Chip, Peanut Butter, Oatmeal Raisin or Butter Sugar

## **DESSERT BARS**

Coconut-Macadamia, Raspberry-Almond, Lemon or Pecan

## **FRUIT TARTLETS**

Individual Homemade Fruit Tartlets, made with Bavarian Cream, Exotic and Seasonal Fruits and Fresh Berries

## **GOURMET MINI FRENCH PASTRIES**

About ten different kinds, just ask

## **FRESH FRUIT AND BERRY COBBLER**

Deep-dish, made with any Fresh Fruit or Berries in season

## **ASSORTED CAKES & CHEESECAKES**

Chocolate Ganache, Carrot, Chocolate Fantasy, Tiramisu or Lemon Torte

## **ASSORTED DESSERT SAMPLER**

Munchies -- tempting bites of over fifteen different kinds of Cakes and Cheesecakes

## **CRÉME BRULÉE**

Classic cup of French Vanilla Custard, topped with Brown Sugar and lightly broiled, served with Fresh Fruit

## **FLAN**

Traditional recipe, Creamy Custard with a Caramel Sauce bottom

## **CHOCOLATE MOUSSE**

Nonfat, low fat or regular classic recipe

## **FROZEN DESSERT**

Premium Ice Creams, Frozen Yogurts and Sorbets

## **BREAD PUDDING**

Cinnamon Raisin Bread with a Rum Caramel Sauce



# *Specialty Items*

FRESH FLOWER ARRANGEMENTS

FOREIGN AND DOMESTIC NEWSPAPERS AND MAGAZINES

DRY ICE AND COOLER

GLASSWARE AND CHINA

KOSHER FOOD

RESTAURANT PICK UP

LINEN SERVICE

MENU DEVELOPMENT AND PRINTING

CABIN SUPPLIES

CIGARS AND LIQUOR

CHOCOLATES

GIFT BASKETS

DVDs & VIDEOS

CDs

PERSONAL SHOPPING

BEDDING SUPPLIES



# *Notes*





3310 S. ROBERTSON BOULEVARD  
LOS ANGELES, CA 90034  
TEL: 310.253.7700 FAX: 310.253.7701

4330 SOUTH VALLEY VIEW BOULEVARD SUITE 101  
LAS VEGAS, NV 89103  
TEL: 702.639.0888 FAX: 702.639.0889

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