

JETONE
— Aviation —

CUISINE

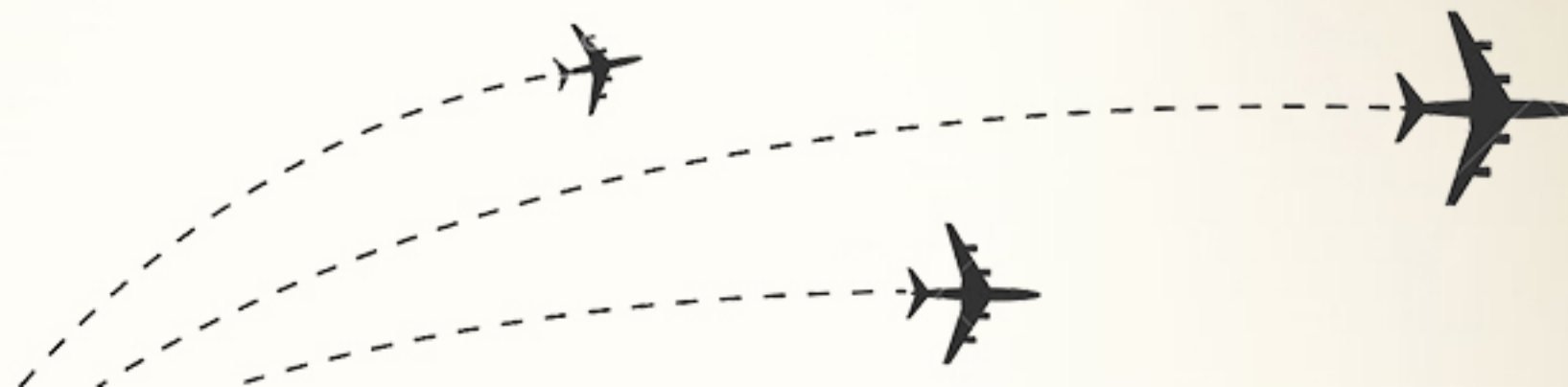


IN-FLIGHT CUISINE MENU

Available through February 2021

Your personal JetOne travel consultant and concierge will help you select from a wide variety of personalized menu selections matching your style and budget. Each request is given special attention.

JetOne's fleet of aircraft are fully stocked with a variety of beverages and snack items for every flight. We have personally selected this in-flight cuisine menu from items that the majority of our passengers prefer. If you would like to add specific menu items that are not listed here, we will do our best to accommodate all special requests including any dietary restrictions that you might have.



BREAKFAST DISPLAYS

BAKERY

Choice of muffins, croissants, danish pastries, butter & preserves

CONTINENTAL

Seasonal fruit, pastries & greek yogurt

EUROPEAN BREAKFAST

Selection of sliced cheese and cold cuts with seasonal fruit, berries, greek yogurt, pastries, butter & preserves

HEALTHY BREAKFAST

Muesli cereal with berries, organic yogurt, seasonal fruit & skim milk

SLICED FRUIT

Seasonal fruit, berries & greek yogurt

SMOKED SALMON & BAGEL

Cream cheese, capers, eggs, tomato & onion

ASSORTED BAGELS

Cream cheese

BREAKFAST INDIVIDUAL MEALS

AMERICAN

Scrambled eggs, bacon & breakfast potatoes

ENGLISH

Eggs, bacon, sausage, hash brown potatoes, mushrooms, baked beans & tomato

OMELET

Filled with cheese, breakfast meat of your choice, served with breakfast potatoes

BREAKFAST BURRITO

Eggs, cheese, peppers, breakfast meat, sour cream & salsa

BREAKFAST SANDWICHES

On choice of bagel, toast, english muffin or croissant.

Filling choices: Egg & Bacon, Egg & Sausage, Egg, Bacon & Cheese, Egg & Cheese or Egg, Sausage & Cheese

Before placing your order, let us know of any food allergies. We will do our best to accommodate any special requests & may contact you for further information. Please allow 48 hour notice prior to your departure in order to properly accomodate your request.

BREAKFAST A LA CARTE

BACON

(Three slices)

SAUSAGE LINKS

(Three pieces)

SAUSAGE PATTIES

(Two pieces)

TURKEY, BACON OR SAUSAGE

(Three pieces)

BREAKFAST POTATOES

Choice of hash browns, home fries, seasoned potatoes or sweet potato patties

OATMEAL

Precooked with brown sugar, raisins & butter

GREEK YOGURT PARFAIT

Vanilla greek yogurt with berries & granola



We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STARTERS

MINI CRAB CAKES

3 mini crab cakes with citrus remoulade

MINI KABOB SELECTION

Choice of chicken, beef, seafood, or vegetable mini kabob, layered with onion and bell pepper, with tzatziki sauce

SOUP

CREAM OF MUSHROOM

Wild mushrooms and light cream

MINESTRONE

The classic italian creation

NEW ENGLAND CLAM CHOWDER

With crackers

ROASTED TOMATO BASIL

With sour cream, basil leaves & parmesan crisps

MAIN COURSE SALAD

ASIAN SALAD WITH CHICKEN

Romaine & field greens with green onion, almonds, carrots and peppers, cucumbers, baby corn & mandarin oranges

CAESAR

Romaine lettuce, shaved parmesan, lemon, olives & tomatoes - choice to add medium-rare beef filet, chicken, salmon or shrimp

CHOPPED

Romaine lettuce, tomatoes, cucumber, red & green peppers, carrots, olives, eggs & bacon (available with chicken)

SANTA FE SALAD WITH CHICKEN

Grilled chicken romaine lettuce, field greens, roasted corn, black beans, cheddar cheese, tomatoes, and tortilla strip

COBB

Grilled chicken, carrots, cucumber, avocado, blue cheese, olives, tomatoes, eggs & bacon

GARDEN

Romaine and field greens, carrots, tomatoes, peppers, cucumber & lemon slice - choice to add grilled chicken

GREEK

Romaine lettuce, olives, tomatoes, cucumber, red peppers, red onion, feta & lemon - choice to add grilled chicken

SAMPLERS AND PLATTERS

ANITPASTO

Caprese skewers, cured italian meat, assorted cheese, olives, grilled vegetables, with balsamic glaze

CHEESE

Assorted selection of domestic & imported cheese

CHICKEN TENDERS

Grilled or fried chicken tenders, with assorted sauces

CHIPS, SALSA & GUACAMOLE

Tortilla chips, with fresh salsa & guacamole

CRUDITÉS

Seasonal vegetables with hummus or savory dip

DELI SANDWICHES

Deli meat & cheese on assorted gourmet bread

FINGER SANDWICHES

Deli meat & cheese on assorted gourmet bread, crustless & cut in quarters

HUMMUS DIP & PITA

Chickpea hummus, olive hummus, pesto hummus, or sun-dried tomato hummus, with olives & lemon

SEAFOOD WITH LOBSTER

Lobster, shrimp, crab & scallops with cocktail sauce, remoulade & lemon

SHRIMP COCKTAIL

With cocktail sauce, mini tabasco, lemon & lime slice

SLICED FRUIT

Seasonal fruit & berries, served with greek yogurt

QUESADILLA

Selection of cheese, chicken or veggie. Served with salsa and sour cream.

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CLASSIC SANDWICH BOX

SANDWICH SELECTIONS

Ham, turkey or roast beef

Cheddar, swiss or provolone

On wheat, white, rye or sourdough bread

Served with fruit, savory salad & dessert

DINNER

GRILLED BEEF FILET

With red wine sauce, roasted potatoes & steamed asparagus

CHICKEN PICATTA

With capellini pasta & sautéed spinach

LEMON PEPPER CHICKEN BREAST

With wild rice & roasted cauliflower

BLACKENED SHRIMP

With mustard remoulade, cajun rice & broccoli florets

DINNER *(Continued)*

GRILLED SALMON

With lemon butter sauce, rice pilaf & steamed asparagus

PAN-SEARED TUNA STEAK

With lemon butter sauce, rice pilaf & steamed asparagus

EGGPLANT PARMESAN (VEGETARIAN)

With capellini pasta & steamed asparagus

GRILLED PORTOBELLO (VEGETARIAN)

With cheese risotto & roasted carrots

PASTA PRIMAVERA (VEGETARIAN)

On fettuccini with sautéed peppers



DESSERT

COOKIE & BROWNIE DISPLAY

1 cookie & 1 brownie, with garnish

MINI DESSERTS DISPLAY

3 mini desserts, with garnish

CHOCOLATE DIPPED STRAWBERRIES

FRENCH MACARONS*

Only available in select locations.



KIDS MENU

KIDS CEREAL BREAKFAST

Kids cereal with milk

KIDS PANCAKE BREAKFAST

With maple syrup

KIDS CHICKEN TENDERS

Breaded chicken tenders with honey mustard & bbq

KIDS MACARONI & CHEESE

Macaroni and cheese

KIDS MINI PIZZA

Individual cheese pizza

KIDS PASTA WITH SAUCE

Choice of pasta and sauce or butter

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BEVERAGES

WATER

Still Water

Sparkling Water

SOFT DRINKS

Coca-Cola

Diet Coke

Pepsi

Diet Pepsi

Sprite

Ginger Ale

JUICE

Cranberry Juice

Apple Juice

Orange Juice

SPIRITS

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi Rum

Jim Beam Black Label Bourbon

The Glenlivet Single Malt Scotch Whisky

Baileys Irish Cream

BEER

Amstel Light

Heineken

Assorted Regional Offerings



Catering Prepared by
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WINE

SPARKLING & WHITE WINE

LABEL	STYLE	ORIGIN
Cakebread	Chardonnay	California
Duckhorn	Chardonnay	California
Far Niente	Chardonnay	California
Dom Perignon	Champagne	France
Cristal	Champagne	France
Veuve Clicquot	Champagne	France
Santa Margherita	Pinot Grigio	Italy
Cakebread	Sauvignon Blanc	California
Duckhorn	Sauvignon Blanc	California

RED WINE

LABEL	STYLE	ORIGIN
Opus One	Bordeaux	California
Marcassin	Pinot Noir	California
Far Niente	Cabernet Sauvignon	California
Caymus	Cabernet Sauvignon	California
Cakebread	Cabernet Sauvignon	California
Silver Oak	Cabernet Sauvignon	California
Duckhorn	Cabernet Sauvignon	California
Duckhorn	Merlot	California



*Spirit and Wine prices are available upon request.
Please allow 48 hour notice prior to your departure in order to properly
accommodate your request.*



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