



## Welcome...

to Nflight Catering Management and on behalf of our dining teams, we wish you a very warm welcome into our world.

We invite you to enjoy a world-class dining experience in the comfort and privacy of your own aircraft. Our menu has been developed to offer you the finest of American cuisine and traditional international dishes. In addition, you will find tasteful plant based Vegetarian dishes identified by the V symbol. The entire menu is offered all hours, every day, and if for any reason you are unable to satisfy your personal desires or dietary needs, we encourage you to speak with one of our dining specialists.

Your offices have our commitment to make every attempt to meet your expectations and accommodate your request. We will accomplish our symbiotic goal by doing what we say we are going to do and that is to manage your professional catering experience from start to finish. Our name says it all - Nflight Catering Management.

## NCM

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## **MORNING MENU**

### **FRUITS**

#### **FRUIT, MELONS & BERRIES\***

sliced fruit and melons accompanied by season's best berries

#### **BERRIES\***

strawberries, blueberries, blackberries or mixed berries

#### **GRAPEFRUIT**

sectioned texas red grapefruit

#### **TROPICAL FRUIT\***

papaya, pineapple or mango

### **GRAINS**

#### **OATMEAL**

gluten free oats, brown sugar, raisins

#### **GRANOLA**

gluten free blend of oats, almonds, pumpkin seeds, coconut, raisins, dried cranberries and honey with brown sugar

#### **PARFAIT**

granola, sliced bananas, greek yogurt, blueberries

#### **ACAI MIXED BERRY**

rolled oats, chia seeds, tropical fruit, shredded coconut, soy milk

#### **SMOKED SALMON**

hard boiled eggs, red onion, tomato, capers, cucumbers, toasted bagel and cream cheese

#### **BREAKFAST SIDES**

black forest ham, pork sausage links, canadian bacon, chicken apple sausage, turkey bacon breakfast potatoes, grilled tomatoes, country potatoes, hash browns



## **FRESHLY SQUEEZED**

### **JUICES**

orange, grapefruit, carrot

### **CHILLED**

tomato, cranberry, apple, V-8

## **BAKERY**

### **RUSTIC BREADS**

blueberry or bran muffin, cinnamon roll, croissant,  
pain au chocolate, cheese danish

### **TOASTED BAGELS**

plain, sesame seed, wheat, onion,  
cinnamon raisin, everything

### **TOAST**

white, sourdough, wheat, rye,  
gluten-free, vegan

### **AVOCADO TOAST**

toasted sourdough, seasoned smashed avocado,  
radishes, tear drop tomato, chives

### **CONTINENTAL**

greek yogurt, granola, mixed berries,  
breakfast pastry choice



## **BREAKFAST GRIDDLE**

### **CORNED BEEF HASH**

bell peppers, onions, potatoes, whole grain mustard,  
poached eggs

### **HUEVOS RANCHEROS**

corn tortillas, spanish rice, pinto beans,  
roasted salsa, sunny side up eggs

### **OMELETTE**

cheddar cheese and served with a breakfast side  
of meat and starch

### **FRIED EGG SANDWICH**

black forest ham, cheddar cheese, fried eggs  
on toasted sourdough

### **BREAKFAST BURRITO**

smoked bacon, roasted salsa, cheddar cheese,  
scrambled eggs in whole wheat tortilla

### **BELGIAN WAFFLE - V**

crispy with maple syrup and sliced strawberries

### **BUTTERMILK PANCAKES - V**

with maple syrup and unsalted butter

### **FRENCH TOAST**

with maple syrup, powdered sugar and  
sliced strawberries



## **ALL DAY MENU**

### **SHRIMP COCKTAIL**

jumbo shrimp, cucumber salad, cocktail sauce, grilled lemon

### **AHI POKE**

diced tuna, cilantro, black sesame seeds, garlic, soy dressing, taro chips

### **ARTISAN CHEESE - V**

honey, grapes and gourmet crackers

### **SEASONAL FRUIT**

fresh melons and berries

### **GARDEN CRUDITE - V**

with hummus and ranch dip with seasonal vegetables

### **SHELLFISH**

grilled lobster tail, jumbo shrimp and crab claws, cocktail sauce, grilled lemon

### **CHICKEN FINGERS**

grilled or fried tenders, honey mustard, ranch, bbq sauces

### **FIERY WINGS**

hot, ranch, celery and carrot sticks

### **SHRIMP QUESADILLA**

monterey jack cheese, black beans, cilantro, jalapeno's, pico de gallo

### **FINGER SANDWICHES**

artisan breads, gourmet meats, cheeses with grain mustard

### **CHICKEN SATAY**

toasted peanuts, cilantro, spicy peanut sauce

### **CHARCUTERIE**

dry aged meats and artisan cheeses, marinated olives,  
grain mustard & baked breads

# NCM

## SOUPS

### ROASTED TOMATO - V

garlic croutons

### FRENCH ONION - V

caramelized onions, crouton, provolone, gruyere cheeses

### NEW ENGLAND CLAM CHOWDER

with bacon, sourdough roll

### CHICKEN NOODLE & VEGETABLE

seasonal vegetables

## SALADS

### CAPRESE - V

creamy mozzarella cheese, red vine tomatoes, boston bibb lettuce bed and aged balsamic dressing

### TUNA NICOISE

seared ahi tuna, mesclun greens, fingerling potatoes, green beans, boiled egg, kalamata olives and mustard vinaigrette

### CHICKEN CAESAR

chopped romaine, grilled chicken breast, garlic croutons, cherry tomatoes, parmesan cheese and creamy dressing

### COBB

herbed chicken, tossed romaine, avocado, chopped egg, blue cheese, bacon, tomatoes and blue cheese dressing

### ASIAN CHICKEN

napa cabbage, romaine, bell peppers, scallions, roasted cashews, crispy wontons and chili vinaigrette

### KALE QUINOA - V

baby kale, red quinoa, avocado, orange segments, toasted pumpkin seeds, sherry vinaigrette



## **SANDWICHES & WRAPS**

### **BLT**

smoked bacon, lettuce, tomato, mayonnaise,  
toasted sourdough bread

### **CHICKEN CAESAR WRAP**

chicken breast, romaine, parmesan, crushed croutons  
with creamy dressing in whole wheat tortilla

### **TUNA SALAD CROISSANT**

lettuce, onion, tomato

### **GRILLED CHICKEN**

avocado, arugula, monterey jack,  
grain mustard on ciabatta

### **ROASTED VEGETABLE - V**

garlic roasted hummus, mesclun, seasonal vegetables  
in red pepper tortilla

### **BLACK FOREST HAM**

with cheddar cheese, grilled vegetables,  
grain mustard on ciabatta

### **CALIFORNIA WRAP**

herbed chicken, tossed romaine, avocado, chopped egg,  
blue cheese, bacon, tomatoes in whole wheat wrap

### **ROASTED TURKEY**

lettuce, tomato, herb aioli, toasted grain bread

### **DELI PLATTER**

build your own from selection of artisan meats and gourmet cheeses  
served with lettuce, tomatoes, grain mustard and fresh breads



## **PIZZAS**

12 inch artisan pie

### **CHEESE – V**

mozzarella, cheddar in sauce

### **WHITE - V**

roasted garlic, mozzarella, ricotta cheese

### **MARGHERITA - V**

fresh mozzarella, vine-ripened tomatoes, basil

### **CARNE**

pepperoni, hickory bacon, italian sausage

### **SHRIMP**

jumbo shrimp, pesto, gruyere cheese

### **VEGETABLE - V**

seasonal vegetables, roasted garlic, arugula

## **PASTA**

### **SPAGHETTI MARINARA - V**

italian seasonal tomato sauce

### **SHRIMP ALFREDO**

fettucine, jumbo grilled shrimp, spinach, parmesan cheese

### **MEZZA RIGATONI**

italian sausage, roasted peppers, broccolini, light tomato sauce

### **LASAGNA**

layered pasta, beef bolognese sauce, ricotta, mozzarella cheese

### **ANCIENT GRAIN PENNE\* - V**

gluten-free, artichokes, sun-dried tomatoes, olives, marinara sauce, fresh basil





## **COMPOSED ENTREES**

### **GRILLED CHICKEN BREAST**

broccolini, roasted cherry tomatoes in light lemon sauce

### **SEARED SEA BASS\***

fingerling potatoes, roasted tomato vinaigrette

### **LOBSTER TAIL - 6 oz**

roasted and drizzled in lemon butter served over  
asparagus with grilled lemon

### **RIBEYE - 14 oz**

char-grilled steak, roasted garlic potatoes, seasonal vegetables  
and herb compound butter

### **FILET MIGNON - 8 oz**

pan-seared and roasted with grilled tomatoes  
and pan-seared potatoes with rosemary

### **LAMB CHOPS - rack**

roasted and served with biryani rice, and mint chutney

### **PAN-SEARED SALMON**

in lemon butter sauce over seasonal vegetables

### **GINGER CHICKEN**

seasoned fried egg rice and ginger sauce

### **BLACKEND HALIBUT**

Tropical fruit salsa, sticky rice, seasoned snow peas



## DESSERTS

### OLD FASHIONED BAKED COOKIES & BROWNIES

chocolate chip, oatmeal raisin, sugar, peanut butter,  
iced with fresh brownies

### BERRY CHEESECAKE

new york cheesecake with graham crust with  
seasonal berry compote

### CHOCOLATE LAYER CAKE

with artisan chocolate and served with  
fresh raspberry garnish

### CHURROS

with caramel and chocolate dipping sauce

### CHOCOLATE DIPPED STRAWBERRIES\*

milk chocolate dipped

### PETIT FOURS\*

small bite sized desserts hand created

\*Limited markets and subject to short term notice or availability. Please see your dining specialists to insure accurate delivery expectation.

#### NCM FOOD SAFETY POLICY STATEMENT:

Everyone within the organization, partnerships and related flight crew has the responsibility of food safety. Each person has a moral responsibility to safeguard each other, our customers, and the vendors. A positive food safety culture has been nurtured within our collective. The prepared food is from a licensed vendor that has liability insurance on file within the collective. Food should be stored at or below 40 degrees fahrenheit for all cold foods. For hot foods, the safe temperature is above 140 degrees fahrenheit. All facilities may process tree nuts. Delivered contents may contain trace amounts of peanuts, wheat, soy and dairy ingredients. WARNING: consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illnesses. WARNING: food prepared and served on departing aircraft not prepared within a licensed kitchen and certified individual with liability insurance is against the law. Illness liability will be primary to these parties prior to invocation of liability coverage from NCM collective and not covered or indemnified by NCM or collective. NCM ordered food must be consumed within two (2) hours of delivery for best results and held at proper temperatures after delivery. Menu depicts serving suggestions only. All rights reserved. Menu expires on pre-selected date in 2019. Prices subject to change without notice. Refer to cancellation and other policies on our website or call your dining specialist for more information. 2019 NCM.