



NUHMA
Inflight Dining

SOUTH FLORIDA STANDARD MENUS

ABOUT US





ABOUT NUHMA IN-FLIGHT DINING

A HIGHER STANDARD OF IN-FLIGHT DINING

Nuhma Inflight Dining is the premier caterer for private aviation, serving clients in both the New York area and our new South Florida location. Led by principal and head chef Nuhma Tuazon, Nuhma Inflight Dining brings the elevated dining experience of MICHELIN-starred restaurants, exclusive private events, and elite residences directly to the skies. Each meal is crafted with exceptional attention to detail, using the freshest, most flavorful ingredients—customized to meet every client's unique tastes and needs.

EXCEPTIONAL QUALITY AT A COMPETITIVE VALUE

We believe you shouldn't have to compromise on taste or presentation. Our dishes are created using premium ingredients and designed to match your preferences and budget. Compare us bite for bite, cheque for cheque—we're confident you'll choose Nuhma Inflight Dining again and again.

UNMATCHED FLAVOR FROM THE BEST SOURCES

Our menus feature carefully selected ingredients sourced from trusted purveyors in both New York and South Florida. Think legendary Brooklyn steaks, heritage smoked salmon from New York's oldest supplier, and farm-fresh seasonal produce handpicked locally from both regions. In South Florida, we also highlight tropical flavors and regional specialties to reflect the area's vibrant culinary culture.

ELEGANTLY DESIGNED FOR A SEAMLESS EXPERIENCE

We obsess over presentation and ease of service. From smart packaging that simplifies onboard prep, to platters that are ready to serve without any need for re-plating, Nuhma Inflight Dining ensures your in-flight dining experience is as smooth and sophisticated as the journey itself.

OUR SERVICES

When you order from Nuhma Inflight Dining, expect refined interpretations of comfort classics, signature NYC dishes, and vibrant seasonal menus. Our catering is delivered on your schedule—coordinated with your itinerary and delivered directly to the tarmac in both New York and South Florida. Every element, from packaging to plating, is tailored to your specific requirements.

CUSTOM CATERING REQUESTS

Every meal is thoughtfully prepared to meet your dietary needs, whether it's for simplicity or indulgence.

We accommodate:

- Gluten free
- Dairy free
- Vegan
- Vegetarian
- Kosher
- Halal
- Allergen-conscious meals (nut-free, shellfish-free, seafood-free, and more)

EUROPEAN CUISINE

- Italian
- French
- Mediterranean

SPECIALTY ASIAN CUISINE

- Chinese
- South East Asian
- Japanese
- Indian
- Thai

COMPLIMENTARY FLIGHT ATTENDANT SERVICES

- Organized storage with clearly labeled components and step-by-step instructions for reheating and plating
- Option for beautifully plated dishes delivered ready for service

BREAKFAST MENUS





BREAKFAST MENU

BREAKFAST EGG SELECTIONS

FARM EGGS (V/GF/HP)

choice of:

- plain egg omelette
- plain egg white omelette
- plain scrambled eggs
- plain scrambled egg whites
- hard boiled eggs
- 1/2 dozen raw eggs

BUILD-YOUR-OWN OMELETTE

choice of 2 fillings:

- Swiss cheese
- Vermont cheddar cheese
- provolone cheese
- black forest ham
- mushrooms
- vegetables

SPANISH OMELETTE

chorizo, poblano peppers, monterey jack cheese, pepper jack cheese

SIGNATURE BREAKFAST

BREAKFAST SANDWICH

scrambled eggs, thick bacon, pepper jack cheese, brioche bun

BREAKFAST BURRITO (V/GF/HP)

scrambled eggs, black beans, avocado, house-made salsa, sour cream, vegan cheddar cheese

AVOCADO TARTINES* (V/GF)

multigrain sourdough bread, edible micro-flower salad

CLASSIC LOX BAGEL

Norwegian nova smoked salmon, cream cheese, fresh dill, tomato, red onion, plain bagel

LOX SCHMEAR & BAGEL CHIPS

fresh dill and lemon zest lox spread, plain bagel

EUROPEAN BREAKFAST (V)

selection of sliced cheeses and cold cuts, seasonal fruit salad, Greek yogurt, pastries, butter, preserves

KEY CODES

V = Vegetarian

VG = Vegan

GF = Gluten free

HP = High Protein

*Available on gluten-free bread upon request



BREAKFAST MENU

SWEET BREAKFAST

YOGURT PARFAIT (V/GF)

Greek yogurt, house-made granola, fresh berries, glass container

STEEL-CUT OATMEAL (V/GF)

golden raisins, Vermont maple syrup, whole milk

BUTTERMILK FLUFFY PANCAKES (V)

maple butter, Vermont maple syrup

VEGAN PANCAKES (VG/GF)

blueberries, vegan butter, Vermont maple syrup

BELGIAN WAFFLES (V)

maple butter, Vermont maple syrup

CLASSIC BRIOCHE FRENCH TOAST (V)

thick sliced brioche bread, maple butter, Vermont maple syrup

STUFFED BRIOCHE FRENCH TOAST (V)

banana & chocolate filling, thick sliced brioche bread, maple butter, Vermont maple syrup

FRUIT SALAD (VG/GF)

assorted seasonal cubed fruits

SEASONAL MARKET FRUITS (VG/GF)

assorted seasonal & tropical fruits

SIGNATURE TROPICAL FRUIT SALAD (V/GF)

coconut shell, seasonal fruit
serve

HOUSE-MADE GRANOLA (V)

dried fruits and nuts, Vermont maple syrup

SWISS MÜESLI BOX (VG/GF)

BREAKFAST ACCOMPANIMENTS

CLASSIC BREAKFAST SAUSAGES

- chicken and apple sausage
- pork sausage
- turkey sausage
- chorizo

POTATO HASH BROWNS (VG/GF)

HOME FRIES (VG/GF)

BREAKFAST SPREADS

- cream cheese
- Beurre D'Isigny butter - 10gms
- Beurre D'Isigny butter - 250gms
- vegan butter
- strawberry preserves
- blueberry preserves
- apricot preserves
- grape preserves
- honey preserves
- strawberry preserves



BREAKFAST MENU

BREAKFAST PASTRIES

SINGLE BAGEL SELECTION (VG)

- plain
- multigrain
- sesame seed
- poppy seed
- everything

BLUEBERRY MUFFINS*

oatmeal crumble

OATMEAL CHOCOLATE CHIP BANANA
MUFFIN*

CROISSANT*

available mini or large

ALMOND CROISSANT

available large

PAIN AU CHOCOLAT

available mini or large

FRUIT DANISH

available mini or large

MILKS & CREAMERS

- whole milk
- half and half
- 2% milk
- 0% milk
- almond milk
- oat milk
- almond barista creamer
- oat barista creamer

FRESH HOUSE-SQUEEZED JUICES

FRESH SQUEEZED JUICES (V/GF)

- mixed oranges
- pink grapefruit
- carrot
- apple
- watermelon
- mango

POWER GREEN JUICE (V/GF)

kale, cucumber, celery, apple, ginger, lemon

SUNSET JUICE (V/GF)

carrots, fresh ginger, turmeric, lemon, cayenne

RED JUICE (V/GF)

local apples, red beets, fresh ginger, carrot

BOOSTER SHOTS (V/GF)

turmeric, fresh ginger, cayenne

FRESH HOUSE-MADE SMOOTHIES

VERY BERRY SMOOTHIE

strawberries, blueberries, plain Greek yogurt, honey, whole milk

ASSORTED FRUIT SMOOTHIE

assorted seasonal fruits, plain Greek yogurt, honey, whole milk

GREEN SMOOTHIE

kale, almond milk, banana, flaxseed, plain Greek yogurt,
whole milk

PROTEIN SHAKE

mixed berries, kale, almond milk, protein powder

*Available vegan upon request

LUNCH MENUS





LUNCH MENUS

SALADS

MIXED BABY GREEN SALAD

local greens, lemon dressing, micro flowers

HEARTS OF PALM SALAD (V/GF)

arugula, shaved parmesan, lemon, balsamic & EVOO dressing

CAESAR SALAD

little gem lettuce, cherry tomatoes, croutons, Parmesan Caesar dressing

GREEK SALAD*

feta cheese, kalamata olives, greens, cucumbers, vine-ripened tomatoes, oregano, red wine dressing

ISRAELI SALAD (VG/GF)

ripe tomatoes, Persian cucumber, onion, parsley, dill, lemon juice

CAPRESE SALAD (V/GF)

mozzarella di bufala, sliced ripe tomatoes, fresh basil, white balsamic dressing, extra virgin olive oil

ASIAN SALAD (V/GF)

shaved white and purple cabbage, carrots, cucumbers, mandarin orange, scallions, edamame, wonton chips, carrot ginger sesame dressing

COBB SALAD (HP)

little gem lettuce, tomato, cucumber, carrots, egg, bacon, corn, avocado, blue cheese, red-wine mustard vinaigrette

SALAD ADD-ONS (HP)

- grilled herbed chicken breast
- grilled herbed chicken thigh
- grilled tiger shrimp
- grilled Ora King salmon
- grilled skirt steak
- breaded chicken breast

*Available vegan upon request



LUNCH MENU

SOUPS

ANTIOXIDANT-RICH RED LENTIL SOUP (V/GF)
turmeric, carrots, cilantro, lime juice

CLASSIC CHICKEN NOODLE SOUP
carrots, celery, dill

MINESTRONE SOUP
house-made pesto, assorted beans, seasonal
vegetables

CREAM OF MUSHROOM SOUP
assorted mushrooms, mushroom stock

TOMATO BISQUE
Parmesan crisps



LUNCH MENU

COLD SANDWICHES

SANDWICH BOX SELECTIONS

ciabatta, fruit salad, green salad, house-made cookie choice of:

- black forest ham
- turkey
- house-made roast beef
- Vermont cheddar cheese
- Swiss cheese
- provolone cheese
- gruyere cheese

ITALIAN SANDWICH

prosciutto, salami, provolone, pepperoncini, lettuce, tomato, mayonnaise, ciabatta

CAPRESE SANDWICH

mozzarella, grilled vegetables, arugula, pesto, ciabatta

TURKEY CLUB SANDWICH

fresh roasted turkey, crispy bacon, herbed mayonnaise, lettuce, tomatoes, white pullman bread

HAM AND CHEESE SANDWICH

black forest ham, Swiss cheese, mayonnaise, mustard, brioche

ROAST BEEF SANDWICH

pepper jack cheese, mayo, tomato, lettuce, sourdough bread

SIDES

POTATO SALAD

baby potato, dill, taragon dijon dressing

HOT SANDWICHES

NY'S FAVORITE PASTRAMI SANDWICH

mustard, pickles, rye bread

CHICKEN PARMESAN SANDWICH

mozzarella, arugula, marinara sauce, ciabatta

GRILLED CHEESE SANDWICH

three-cheese blend, brioche

CHIMICHURRI GRILLED STEAK SANDWICH

chipotle pickled mayo, ciabatta

NUHMA'S DRY AGED BEEF BURGER

signature beef blend, lettuce, tomato, Vermont cheddar cheese, house-made burger sauce, brioche

SALMON BURGER

avocado, tartar sauce, sesame bun

NUHMA'S BEEF SLIDERS

signature blend, lettuce, tomato, Vermont cheddar cheese, house-made burger sauce, brioche bun

CUBAN STYLE SANDWICH

roasted pineapple ham/pork, swiss cheese, provolone cheese, pickled mustard mayo

SIGNATURE WRAPS*

CLASSIC TURKEY WRAP

crispy apple smoked bacon, avocado, mayonnaise, whole wheat wrap

TUNA SALAD WRAP

tuna, lettuce, avocado, jalapeño mayonnaise, whole wheat wrap

*Gluten-free wraps available upon request

HORS D'OEUVRES





HORS D'OEUVRES

COLD HORS D'OEUVRES

CROSTINI (3 pieces per order)

choice of:

- brie cheese and tomato jam
- whipped feta cheese, mint and pistachio pesto
- roast beef, watercress and horseradish cream

CRISPY SUSHI RICE (3 pieces per order)

choice of:

- avocado, chili ferment
- smoked salmon, yuzu cream

SMOKED SALMON ROULADE (3 pieces per order)

herbed crème fraîche, dill

SKEWERS

CAPRESE SKEWERS

basil, balsamic

ANTIPASTA SKEWERS

charcuterie, pickled vegetables, olives, mozzarella ball

HOT HORS D'OEUVRES

MUSHROOM & GOAT CHEESE TARTLET

mushroom, goat cheese

EMPANADA BITES

oaxaca cheese, monterey cheese, poblano peppers, salsa verde

MANGO & CRABMEAT SALAD TARTLET

mango, crabmeat

CAVIAR





CAVIAR

PETROSSIAN® CAVIAR SELECTIONS*

NUHMA INFLIGHT DINING'S TOP-TIER PACKAGE
imported and domestic caviar

- royal ossetra
- imperial kaluga
- royal beluga
- blini
- house-made rainbow potato chips
(24-hour notice)

IMPORTED CAVIAR

- hybrid
- ossetra
- transmontanous

DOMESTIC CAVIAR

- hackleback
- paddlefish
- salmon roe

CAVIAR ACCESSORIES

- mother-of-pearl spoon
- caviar presenters

CAVIAR ACCOMPANIMENTS

ON THE SIDE

- blini
- toast points
- crème fraîche
- lemon wedges
- minced shallots
- grated egg yolks
- grated egg whites
- house-made rainbow potato chips
(24-hour notice)

CAVIAR CANAPES

CAVIAR TARTLET

crème fraîche

*All caviar orders include a mother of pearl spoon.

Size Selection: 30g, 50g, 125g, 250g

STARTERS





STARTERS

COLD STARTERS

COLOSSAL SHRIMP COCKTAIL

lemon wedges, classic cocktail sauce

LOBSTER SALAD

choice of:

- Maine lobster
- avocado, frisée, upland-cress, herbed lemon mayonnaise dressing
- spider lobster*

MARYLAND JUMBO CRAB SALAD

avocado, frisée, upland-cress, herbed lemon mayonnaise dressing

COLD SEAFOOD PLATTER

lobster, colossal shrimp, stone crab, Maryland jumbo crab salad, house-made tartar and cocktail sauces

FLORIDA STONE CRAB CLAWS*

two large claws, cocktail sauce

HOT STARTERS

COCONUT SHRIMP

cajun aioli

MARYLAND CRAB CAKE

tartar sauce, sriracha spicy mayo

CHICKEN CROQUETTES

paprika aioli, carrots, leeks

NUHMA'S PIGS IN A BLANKET

spiral puff pastry, ketchup, deli mustard

HOT STARTERS

BALINESE CHICKEN SATAY

choice of:

- chicken
- beef

coconut-peanut sauce

CRISPY SPRING ROLLS

choice of:

- vegetable
- chili citrus sauce

DUMPLINGS

choice of:

- shrimp
- edamame
- chicken & cabbage (available GF)

SHU MAI

pork & shrimp

FRIED CHICKEN WINGS

carrots, celery, sour cream blue cheese

choice of:

- ketchup
- barbeque sauce

NUHMA'S DRY AGED BEEF SLIDERS

signature beef blend, lettuce, tomato, Vermont cheddar

*Seasonal availability only

MAIN COURSES





MAIN COURSES

SEAFOOD

GRILLED FAROE ISLAND SALMON PLANK
farro & wild rice, grilled vegetables, grilled lemon

GRILLED CHILLEAN BLACK SEABASS
miso glaze, pickled ginger, Japanese mushroom rice

COLOSSAL SHRIMP SCAMPI
linguine pasta, white wine garlic lemon sauce

FRESHLY CAUGHT FLORIDIAN RED SNAPPER

PAN-SEARED

choice of:

- lemon herb beurre blanc, spinach
- green curry, coconut jasmine rice

GRILLED

Nuhma's blackened spice blend, passion fruit vinaigrette,
grilled broccoli

MEAT

PRIME FILET MIGNON
mashed potatoes, haricot vert, Bordelaise sauce,
maitre d'buter, bouquet garni

ARGENTINEAN STYLE PRIME SKIRT STEAK
roasted baby potatoes, chimichurri sauce, bouquet garni

CLASSIC STEAK AU POIVRE

New York strip steak, black angus, shoestring French fries

HERB PISTACHIO CRUSTED COLORADO LAMB

parsnip purée, grapes, bouquet garni

STEAKHOUSE MEATS

BONE-IN USDA PRIME RIBEYE
20oz

PRIME NY STRIP STEAK
10oz

PRIME FILET MIGNON
8 or 12oz

PRIME SKIRT STEAK
7oz

SAUCES

- Au Poivre
- Bordelaise
- Truffle Madeira
- Wild Mushroom Demi

CHICKEN

CHICKEN MILANESE
arugula, cherry tomato salad, Parmesan cheese

CHICKEN PICCATA
lemon, caper, white wine sauce, Monograno penne

FRENCH STYLE TARRAGON CHICKEN
half chicken, creamy mushroom sauce

THAI GREEN CHICKEN CURRY
mango, cashew, coconut cream, jasmine white rice

PAN-ROASTED LEMONGRASS CHICKEN
pickled vegetables, roasted peanuts, lime dressing, jasmine white rice

PERUVIAN WHOLE CHICKEN
green sauce, yellow rice and beans

ASK ABOUT OUR FRESH CAUGHT FISH & SEAFOOD SPECIALS



MAIN COURSES

PASTA

HOUSE-MADE RICOTTA RAVIOLI
San Marzano tomato sauce

NUHMA'S LASAGNA
veal and beef bolognese, béchamel, mozzarella cheese,
Parmesan cheese

SQUID INK SPAGHETTI & TIGER SHRIMP
tiger shrimp, calabrian chili, arugula,
cherry tomatoes

RIGATONI SPICY ARRABIATA SAUCE
San Marzano tomato sauce

PESTO PENNE MONOGRANO
pine nuts, Parmigiano Reggiano cheese

MONOGRANO PASTA & MEATBALLS
spaghetti

CAVATAPPI PASTA SALAD (V)
local cherry tomatoes, waxed beans, ciliegine moz-
zarella, olives, pine nuts, italian vinaigrette

VEGETARIAN & VEGAN

THAI GREEN VEGETABLE CURRY (V/VG)
seasonal vegetables, tofu, holy basil, jasmine white

CAULIFLOWER ZA'ATAR STEAK (V/VG)
Morrocan spice, braised chickpeas, spinach, cumin,
smoked paprika, vegan feta cheese



SIDE DISHES

VEGETABLES

SAUTEED SPINACH (VG/GF)
garlic, olive oil

CREAMY MASHED POTATOES (GF)
butter, cream

ROASTED PARMESAN BROCCOLI
lemon zest

SEASONAL MIXED GRILLED VEGETABLES (VG/GF)
Italian dressing

ROASTED BABY POTATOES (GF)
twice-cooked, rosemary parsley butter

HARICOT VERT (VG/GF)
grainy mustard butter, shallots

GRAINS

- steamed wild rice
- steamed brown rice
- steamed jasmine white rice
- yellow rice & beans

BREAD ROLLS

- epi baguette
- multigrain
- olive
- fig & honey
- brioche

GARNISH

GARNISH KIT (VG/GF)
edible flowers, assorted microgreens, fresh herbs

DESSERTS





DESSERTS

SIGNATURE DESSERTS

NUHMA'S CLASSIC CHOCOLATE CAKE
chocolate ganache

NEW YORK CHEESECAKE
fresh berries, fresh berry sauce

FRUIT TART
seasonal fruits, almond crust, Chantilly marscarpone

NUHMA'S HEAVENLY COCONUT CAKE
coconut pastry cream, meringue, tropical fruit

KEY LIME PIE
graham cracker crust, Chantilly cream

PIÑA COLADA TRES LECHES CAKE
rum, Chantilly cream, charmalized pineapple

COOKIES & BROWNIES

CLASSIC CHOCOLATE CHIP COOKIES
chocolate chips

DARK CHOCOLATE PEANUT CHIP COOKIES
peanut chips

MACADEMIA & WHITE CHOCOLATE CHIP COOKIES
white chocolate chips

OATMEAL TRAIL COOKIES
nuts, dried fruits, brown sugar

COCONUT COOKIES
shredded coconut flakes

COOKIES & BROWNIES

BROWNIES
chocolate chips

BLONDIES
white chocolate chips

PETIT FOURS

FRUIT TARTLET
seasonal fruits, almond crust

KEY LIME TART BITES
graham cracker crust, Chantilly cream

CHOCOLATE CAKE BITES
chocolate ganache

CHOCOLATE COVERED STRAWBERRIES
dark and white chocolate

DESSERT CUPS

MANGO PANNA COTTA
mango, cream

LADY M CREPE CAKES

choice of:

- classic
- green tea
- dubai chocolate

PLATTERS





SHARING PLATTERS

INDIVIDUAL PLATES (serves one)

BERRIES (VG/GF)

choice of:

- raspberries
- blueberries
- strawberries
- blackberries

MIXED BERRY SALAD (VG/GF)

seasonal berries

FRUIT SALAD (VG/GF)

assorted seasonal cubed fruits

FRESH MARKET CRUDITÉ (VG/GF)

rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers, chickpea hummus dip

CHEESE AND FRUIT PLATE (V)

local and imported cheeses, assorted ripe sliced fruits

ARTISANAL CHEESE PLATTER (V)

local and imported cheeses, grapes, candied nuts, crackers

JARCUTERIE

sliced meat selections, cornichon, grainy mustard, olives, dried fruits, crackers, served in a glass jar

SMOKED NOVA SALMON PLATTER

Norwegian smoked nova salmon, cream cheese, capers, sliced red onions, sliced tomatoes, fresh dill, lemon wedges, plain bagel

JARCRUDITÉ

rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers, chickpea hummus dip, served in a glass jar



SHARING PLATTERS

SMALL PLATTERS (serves 2-3 people)

SMALL MIXED BERRY SALAD (VG/GF)
seasonal berries

SMALL SEASONAL FRUIT PLATTER (VG/GF)
assorted ripe sliced fruits

SMALL FRESH MARKET CRUDITÉ (VG/GF)
fresh seasonal vegetables: rainbow carrots, celery,
cucumber, radish, cauliflower, sweet peppers,
chickpea hummus dip

SMALL CHEESE AND FRUIT PLATTER (V/GF)
local and imported cheeses, assorted ripe sliced fruits

SMALL ARTISANAL CHEESE PLATTER (V)
local and imported cheeses, grapes, candied nuts,
crackers

SMALL ANTIPASTO (V)
mixed charcuterie, olives, cornichons, Parmesan cheese
chunks, bocconcini with house-made pesto, crackers,
grapes

SMALL CHARCUTERIE PLATTER
sliced meat selections, cornichons, grainy mustard,
olives, dried fruits, crackers

SMALL SMOKED NOVA SALMON PLATTER
Norwegian smoked nova salmon, cream cheese, capers,
sliced red onions, sliced tomatoes, fresh dill,
lemon wedges, 3 plain bagels



SHARING PLATTERS

MEDIUM PLATTERS (serves 4-6 people)

MEDIUM SEASONAL FRUIT PLATTER (VG/GF)
assorted ripe sliced fruits

MEDIUM FRESH MARKET CRUDITÉ (VG/GF)
fresh seasonal vegetables; rainbow carrots, celery,
cucumber, radish, cauliflower, sweet peppers, chickpea
hummus dip

MEDIUM CHEESE AND FRUIT PLATTER
local and imported cheeses, assorted ripe sliced fruits

MEDIUM ARTISANAL CHEESE PLATTER
local and imported cheeses, grapes, candied nuts,
crackers

MEDIUM ANTIPASTO
mixed charcuterie, olives, cornichons, Parmesan cheese
chunks, bocconcini with house-made, pesto, crackers,
grapes

MEDIUM CHARCUTERIE PLATTER
sliced meat selections, cornichons, grainy mustard,
olives, dried fruits, crackers

MEDIUM MEZZE PLATTER (V)
classic hummus dip, tzatziki dip (cucumber-mint yogurt),
baba ghanoush dip, marinated feta cheese, stuffed grape
leaves, cucumbers, cherry tomatoes, pita chips, olives

MEDIUM SMOKED NOVA SALMON PLATTER
Norwegian smoked nova salmon, cream cheese, capers,
sliced red onions, sliced tomatoes, fresh dill,
lemon wedges, 6 plain bagels



SHARING PLATTERS

LARGE PLATTERS (serves 6-8 people)

LARGE SEASONAL FRUIT PLATTER (VG/GF)
assorted ripe sliced fruits

LARGE FRESH MARKET CRUDITÉ (VG/GF)
fresh seasonal vegetables; rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers, chickpea hummus dip

LARGE CHEESE AND FRUIT PLATTER
local and imported cheeses, assorted ripe sliced fruits

LARGE ARTISANAL CHEESE PLATTER
local and imported cheeses, grapes, candied nuts, crackers

LARGE ANTIPASTO
mixed charcuterie, olives, cornichons Parmesan cheese chunks, bocconcini with house-made, pesto, crackers, grapes

LARGE MEZZE PLATTER (V)
classic hummus dip, tzatziki dip (cucumber-mint yogurt), baba ghanoush dip, marinated feta cheese, stuffed grape leaves, cucumbers, cherry tomatoes, pita chips, olives

LARGE CHARCUTERIE PLATTER
sliced meat selections, cornichons, grainy mustard, olives, dried fruits, crackers

SANDWICH PLATTER

bite-sized finger sandwiches or pinwheels in quantity of your choice

choice of:

- prosciutto, figs, bricohe
- tuna salad, celery, light mayonnaise, seven-grain bread
- chicken salad, semolina, raisin bread
- egg salad, watercress, white pullman bread
- smoked salmon, cucumber, cream cheese, pumpernickel bread



CHILDREN'S MENU

CHILDREN'S MENU

HOUSE-MADE CHICKEN TENDERS
ketchup

MACARONI AND CHEESE
three-cheese blend

Mini Pizza
classic margarita pizza, fresh tomatoes, mozzarella, basil

FRENCH FRIES (VG/GF)
sea salt

WINE & SPIRITS, DRINKS & BEVERAGES





WINE & SPIRITS, DRINKS & BEVERAGES

JUICE BAR

FRESH HOUSE-SQUEEZED JUICES (VG/

- mixed oranges
- pink grapefruit
- carrot
- apple
- watermelon

FRESHLY MADE JUICE BLENDS*

POWER GREEN JUICE (VG/GF)

kale, cucumber, celery apple, ginger, lemon

SUNSET JUICE (VG/GF)

carrots, fresh ginger, turmeric, lemon

FRESH HOUSE-SQUEEZED JUICES

FRESH SQUEEZED JUICES (V/GF)

- mixed oranges
- pink grapefruit
- carrot
- apple
- watermelon
- mango

POWER GREEN JUICE (V/GF)

kale, cucumber, celery, apple, ginger, lemon

SUNSET JUICE (V/GF)

carrots, fresh ginger, turmeric, lemon, cayenne

RED JUICE (V/GF)

local apples, red beets, fresh ginger, carrot

BOOSTER SHOTS (V/GF)

turmeric, fresh ginger, cayenne

*Flavors change depending on the seasonal fruits available.
Other flavors and blends can be made upon request.
Two, 16 fl oz bottles per serving.



WINE & SPIRITS, DRINKS & BEVERAGES

HOUSE CURATED WINES & CHAMPAGNE

FRENCH
ITALIAN
LOCAL
ORGANIC
CHAMPAGNE

TOP-SHELF LIQUOR & SPIRITS

NUHMA'S PICKS

VODKA

- Grey Goose
- Tito's (local NewYork vodka)

TEQUILA

- Casamigos
- Casa Dragones
- Don Julio
- Espolon

GIN

- Roku Japanese Craft
- Bombay Sapphire
- Wolffer Estate Pink Gin (local)

RUM

- Brugal
- Diplomatico Reserva Exclusivo Rum

WHISKEY

- Tenjaku Whiskey Pure Malt
- Macallan 12 Year
- Bulleit Bourbon

SODAS

served in 7.5 fl oz mini cans

- Coca-Cola
- diet Coca-Cola
- ginger ale

MINERAL WATER

STILL

- Essentia
- Fiji
- Evian
- Voss
- Mountain Valley Spring Water
- Acqua Panna

SPARKLING

- San Pellegrino
- Perrier



NUHMA
Inflight Dining

PACKAGING GUIDE



NUHMA INFLIGHT DINING PACKAGING

SMART PACKAGING

- Well-labeled and organized storage system with clear, easy-to-follow instructions for plating and reheating.
- Dishes can be delivered aesthetically plated to be service-ready for flight attendants.



PACKAGING

PLATTER TRAYS WITH COVERS

Just lift off the cover and serve!

SIZE AT

rectangular tray

• 9" x 6" x 2" (length x width x height)

SIZE BT

rectangular tray

• 11" x 8" x 2.5" (length x width x height)

SIZE CT

square tray

• 12" x 12" x 4" (length x width x height)

SIZE DT

rectangular tray

• 17.5" x 6.5" x 4" (length x width x height)



GA

FA

DA

EA



PACKAGING

REHEATABLE ALUMINUM TINS

Individual meals packaged in convenient aluminum tins.
Bake and plate! Dimensions shown are without the lids.

SIZE GA

- 6.5" x 4.6" x 1.3" (length x width x height)
- 16 oz.

SIZE FA

- 8.0" x 6.0" x 1.0" (length x width x height)
- 22 oz.

SIZE DA

- 9.8" x 7.8" x 1.8" (length x width x height)
- 52 oz

SIZE EA

- 12.5" x 7.5" x 1.9" (length x width x height)
- 76 oz.





PACKAGING

PLASTIC MICROWAVABLE CONTAINERS

SIZE HM

- 4.5" x 6.0" (diameter x height)

SIZE IM

- 4.5" x 3.3" (diameter x height)

SIZE JM

- 4.5" x 2.0" (diameter x height)

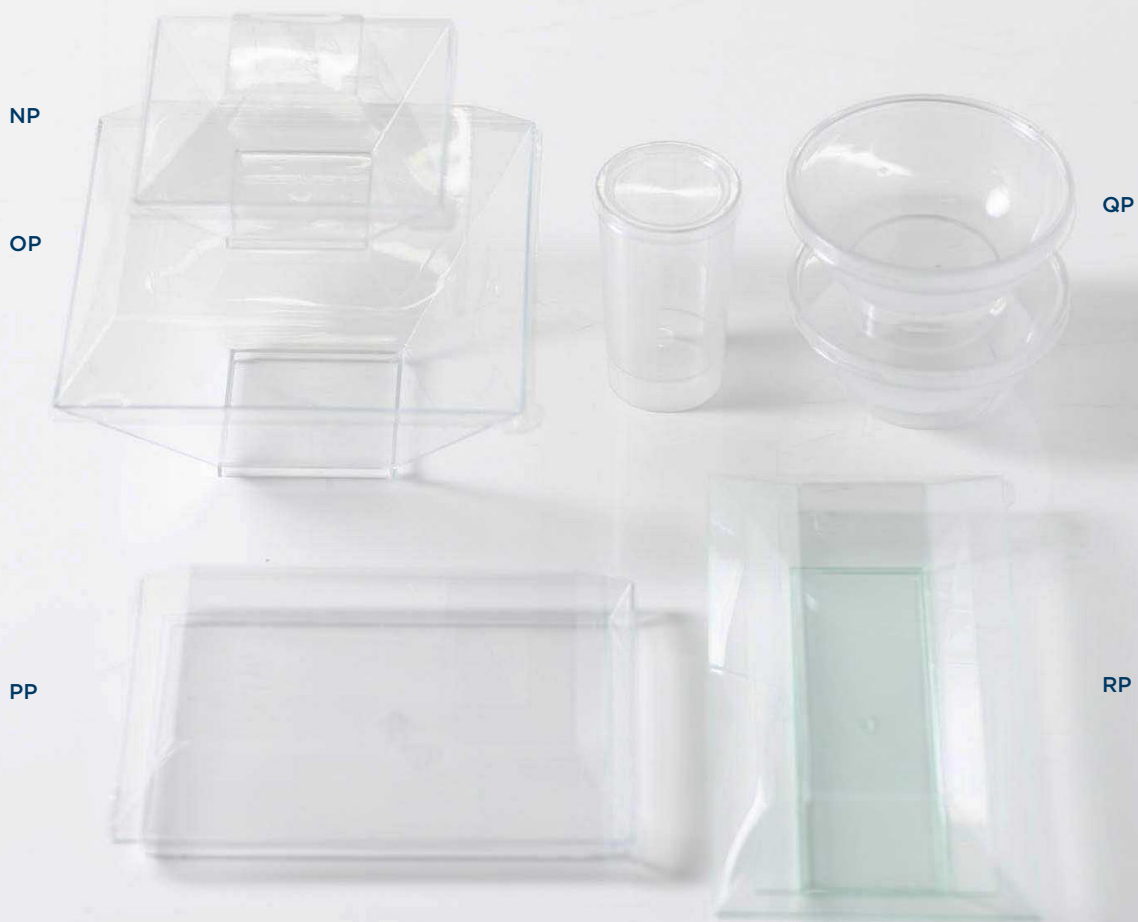
SIZE IM

- 2.4" 2.4" x 4.3" (length x width x height)

SIZE JM

- 2.4" 2.4" x 7.0" (length x width x height)





PACKAGING

HARD PLASTIC CONTAINERS & TRAYS

SIZE NP

square

- 4.3" x 4.3" x 3.5" (length x width x height)

SIZE OP

square

- 6.7" x 6.7" x 5.0" (length x width x height)

SIZE PP

rectangular

- 7.0" x 5.0" x 2.0" (length x width x height)

SIZE QP

round

- 4.3" x 2.0" (diameter x height)

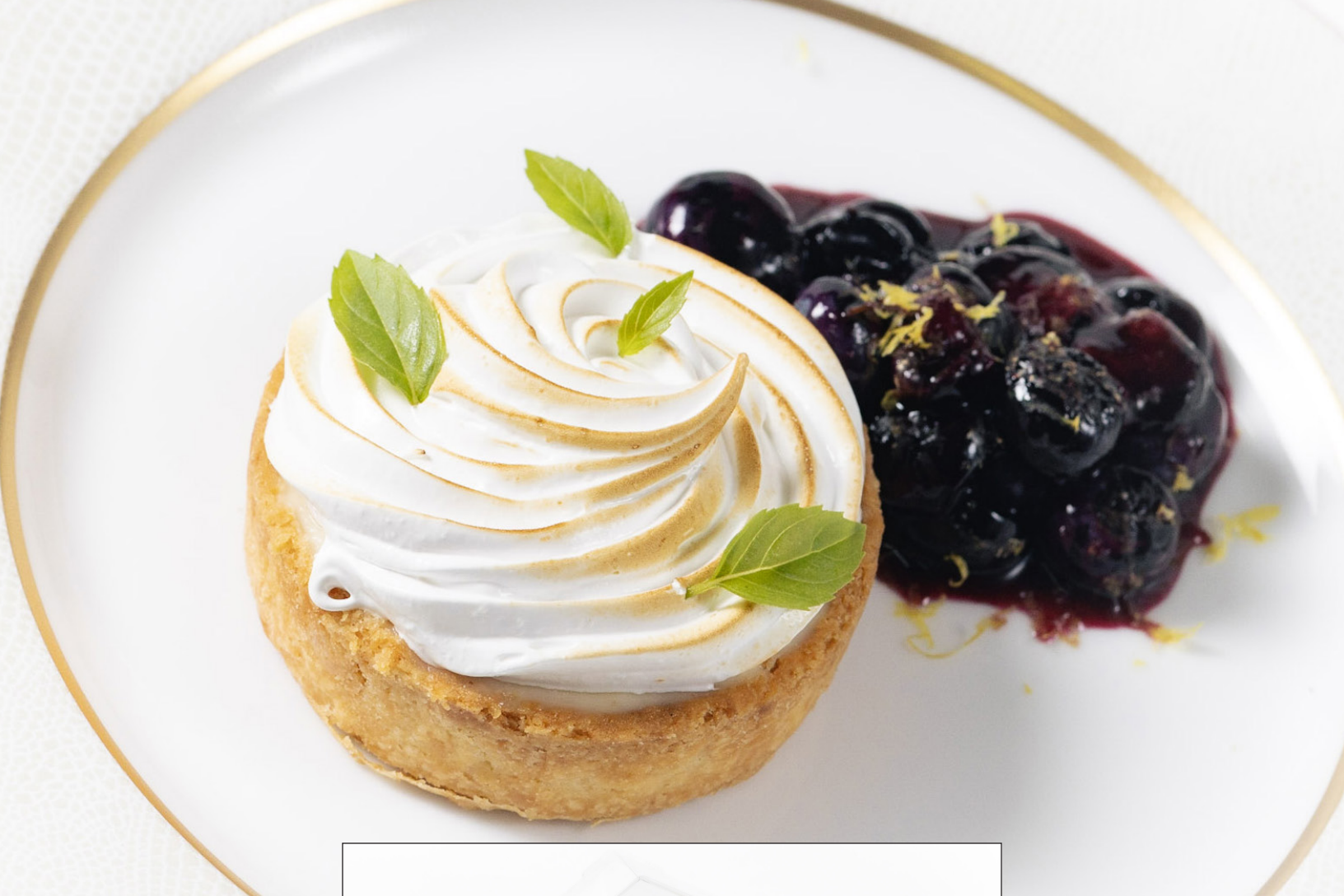
SIZE RP

rectangular

- 9.0" x 4.5" x 2.0" (length x width x height)









ORDERING & AIRPORT INFORMATION

A HIGHER STANDARD OF IN-FLIGHT DINING

We focus on every detail to tailor the best experience to your requirements. We are happy to accommodate all tastes, cuisines and personal dietary needs. You can always expect pure, honest ingredients combined to exceed expectations and offer new dimensions of flavor.

CONCIERGE

A selection from our exclusive partnerships:

WINE/CHAMPAGNE

Acker Wines specializing in fine and rare wines

CHOCOLATES

La Maison Du Chocolat house of artisanal chocolates

FLOWERS

Ode à la Rose flower boutique tailored to your style

RESTAURANTS

Concierge service from South Florida 's most iconic restaurants

NEWSPAPERS AND MAGAZINES

Iconic Magazines selections from local and International prints

PERSONAL SHOPPING

We are happy to source any speciality items that you request

PLACING AN ORDER

All orders can be placed in the following ways:

Email: orders@nuhmainflight.com

Telephone: 212-673-1806

We accept all international calls. Please visit our website for more information on our menu.

AIRPORT DELIVERY DESTINATIONS

We are strategically located to serve the following airports:

SOUTH FLORIDA

Miami International Airport

Miami Opa-Locka Executive Airport

Miami Executive Airport

Fort Lauderdale Executive Airport

Fort Lauderdale/Hollywood International Airport

Boca Raton

Palm Beach International Airport

Naples Municipal Airport

More airports upon request.

HOURS OF OPERATIONS

We provide 24/7 delivery service to our selected airports. Our customer service representatives are at your service 7-days a week from Monday-Sunday 4:30am-11pm. We are always ready to assist with any special requests.



NUHMA

Inflight Dining

A HIGHER STANDARD OF IN-FLIGHT DINING

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