



NUHMA

Inflight Dining

CLASSIC MENU

About Nuhma Inflight Dining

A HIGHER STANDARD OF IN-FLIGHT DINING

Nuhma Inflight Dining is the premier caterer for private aviation based in the New York area. Nuhma's head chef, Nuhma Tuazon, recreates the quality of meals she has served in MICHELIN-starred restaurants, exclusive events and the private homes of New York's elite for the luxury in-flight experience. Nuhma's clients can expect the freshest, most flavorful ingredients beautifully prepared and curated to meet each customer's needs.

BETTER QUALITY AT A COMPETITIVE COST

Our meals only use the finest ingredients, our menus and recipes are designed to satisfy your cravings at the amount you want to spend. Compare us bite for bite, cheque for cheque with other dining options. We're confident you'll choose Nuhma again and again.

CAREFULLY SELECTED INGREDIENTS

We bring the best of New York together on every plate. She serves the same steak as that legendary Brooklyn steakhouse, smoked salmon from New York's oldest purveyor, and the same mozzarella that is melted atop New York's best pizza-not to mention local, seasonal produce direct from the farm and chosen by hand.

BETTER DESIGN FOR A BEAUTIFUL EXPERIENCE

We take pride in every detail from start to finish. Whether that's making meal preparation simple, ensuring beautiful presentation is easy for flight attendants, or packing platters so appealing they don't need replating, you can always expect our service to impress and delight

OUR SERVICES

When ordering from Nuhma, you can expect elevated takes on favorite comfort foods, signature New York City dishes, and fresh seasonal menus. We provide it all on your schedule, from itinerary arrangements to delivery on the tarmac. We focus on every detail to tailor your experience to your requirements, from how we curate our packaging to how we select our garnishes.

CUSTOM CATERING REQUEST

Whatever a customer's dietary requirements or allergies may be, we promise a satisfying meal. Your simple pleasure and extravagant decadence can be:

- Gluten free
- Dairy free
- Vegan
- Vegetarian
- Kosher
- Halal
- Prepared safely from allergens, such as nuts, shellfish, seafood, and more

INTERNATIONAL CUISINES

- Italian
- Chinese
- Southeast Asian
- French
- Japanese
- Indian
- Mediterranean
- Thai

COMPLIMENTARY FLIGHT ATTENDANT SERVICES

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.

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Breakfast Menu

BREAKFAST EGG SELECTIONS

Omelette
free-range organic eggs

Egg White Omelette
free-range organic eggs

JUST EGGS (VG/GS)

BUILD-YOUR-OWN OMELETTE

choice of two fillings
swiss cheese
Vermont cheddar cheese
Black Forest ham
sautéed mushrooms
seasonal vegetables

LOCAL. FREE-RANGE EGGS

hard boiled
soft boiled
poached
fried
scrambled

NUHMA SIGNATURE OMELETTE

jumbo crab meat, artichoke, creme fraiche

SIGNATURE BREAKFAST

BREAKFAST SANDWICH

scrambled eggs, apple-wood smoked bacon,
Vermont cheddar, siracha aioli, brioche bun

BREAKFAST BURRITO (V)

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

CROISSANT SANDWICH

Black Forest ham, Gruyere cheese, Dijon Mustard

AVOCADO TARTINES (VG/GF)

gluten-free seven-grain toast, edible micro-flower
salad

CLASSIC LOX BAGEL

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

EUROPEAN BREAKFAST

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

Breakfast Menu

Sweet Breakfast

YOGURT PARFAIT

greek yoghurt, house made granola, fresh berries

CHIA SEED PUDDING (VG/GF)

mango, coconut, mint

STEEL-CUT OATMEAL (GF)

golden raisins, Vermont maple syrup, whole milk

BUTTERMILK FLUFFY PANCAKES

butter, Vermont maple syrup

BLUEBERRY PANCAKES (VG/GF)

blueberries, vegan butter, Vermont maple syrup

BELGIAN WAFFLES

butter, Vermont maple syrup

FRUIT SALAD

selection of seasonal cubed fruit

HOUSE MADE GRANOLA

dried fruits and nuts, vermont maple syrup

MUESLI (VG/GF)

12oz Box

BREAKFAST ACCOMPANIMENTS

BREAKFAST MEATS

- chicken & apple sausage
- house-made turkey sausage
- pork sausage
- beef sausage
- crispy thin bacon
- thick cut bacon
- turkey bacon
- beef bacon

POTATO HASHBROWNS (VG/GF)

two patties

AMERICAN STYLE HOME FRIES (VG/GF)

peppers, onions

Breakfast Menu

FRESH BAKED PASTRY

MINI BREAKFASTS

- croissants
- pain au chocolat
- fruit danish
- Isigny Butter
- jam

SOURDOUGH BAGELS

ask for variety

PAIN DE SUISSE

chocolate pastry cream or pistachio pastry cream

BLUEBERRY MUFFINS

oatmeal crumble

CARROT MUFFINS

BRAN MUFFINS

golden raisin

MINI / REGULAR CROISSANT

MINI / REGULAR FRUIT DANISH

MINI PAIN AU CHOCOLAT

VEGAN BLUEBERRY MUFFIN (VG/GF)

VEGAN CARROT MUFFIN (VG/GF)

SPREADS

CREAM CHEESE

plain, sea salt
vegetable
lox, dill, lemon zest

BEURRE D'ISIGNY

10g salted or 250g salted

VEGAN BUTTER ROSETTES

Flora Butter

PRESERVES

strawberry
blueberry
apricot
raspberry
honey

FARMERS MARKET FRUITS

local apples
oranges
bananas
pears
grapes

Morning Beverages

BREAKFAST BEVERAGES

ORGANIC DAIRY MILK

- whole milk
- fat-free milk
- skimmed milk (.5%)
- organic heavy cream (pint/233ml)
- half&half (pint/233ml)
- plain kafir (453ml)

NON-DAIRY MILK

- Elmhurst almond milk (VG) 946ml
- Elmhurst oatmilk (VG) 946ml
- Pacific coconut milk (VG) 946ml
- Pacific soymilk (VG) 946ml

FRESH SQUEEZED JUICES

FRUIT JUICES

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

VEGETABLES JUICES

JUICE BLENDS

POWER GREEN JUICE (VG/GF)

kale, cucumber, celery, apple, ginger, lemon

SUNSET JUICE (VG/GF)

carrots, fresh ginger, turmeric, lemon, cayenne

RED JUICE (VG/GF)

local apples, red beets, fresh ginger, carrot

BOOSTER SHOT (VG/GF)

lemon, black pepper, turmeric, ginger, cayenne

Lunch Menu

SALADS

MIXED BABY GREEN SALAD (VE/GF)

carrots, micro flowers, yuzu-poppy seed dressing

CAESAR SALAD

baby romaine, cherry tomatoes, croutons, parmesan, caesar dressing

GREEK SALAD

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

VEGAN GREEK SALAD

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

CAPRESE SALAD

mozzarella di bufala, local tomatoes, fresh basil, white balsamic dressing

SPICY BEEF SALAD

skirt steak, coriander, cucumber, peanuts, greens lime dressing

NICOISE SALAD

mixed greens, haricort vert, baby potatoes, cherry tomatoes, olives, egg, Dijon dressing

SEARED AHI TUNA TATAKI

cucumber, wakame, green radish, coriander, yuzu soy ginger dressing

CHOPPED KALE & LOCAL APPLE SALAD

kale, goat cheese, dried cranberries, candied nuts, balsamic

ITALIAN CHOPPED SALAD

iceberg, radicchio, cherry tomatoes, chickpeas, provolone, pepperoncini, red onions, radish, oregano dressing
add salami

COBB SALAD

romaine, tomatoes, cucumber, carrots, eggs, bacon, croutons. blue cheese, corn, avocado, red wine mustard vinaigrette

ARUGULA SALAD

Parmesan cheese, avocado, lemon dressing

ASIAN SALAD

romaine lettuce, shaved carrots, cucumbers, mandarin orange, edamame, shaved cabbage, wonton chips, scallions, ginger peanut sesame dressing

Lunch Menu

SALAD ENHANCEMENTS

GRILLED HERBED CHICKEN WHOLE BREAST
citrus oregano marinade

GRILLED HERBED CHICKEN THIGH
citrus oregano marinade

GRILLED COLOSSAL SHRIMP
lemon zest, oregano

GRILLED ORA KING SALMON
dill citrus marinade

GRILLED SKIRT STEAK
Nuhma's marinade

MARINATED TOFU (VG)
vegan

CRISPY CHICKPEAS (VG/GS)
vegan

WELLNESS SOUPS (serves 2)

RED LENTIL SOUP
tumeric, carrots, coriander, lime juice

CLASSIC CHICKEN & NOODLE SOUP
carrots, celery, dill

TOMATO BISQUE
Parmesan chips

MINESTRONE SOUP
house-made pasta, seasonal vegetables

MEATBALL VEGETABLE SOUP
veal & beef meatballs, parmesan, tomato, vegetables

CREAM OF MUSHROOM SOUP
wild mushroom

MOROCCAN CARROT SOUP
harissa, yoghurt

LOBSTER BISQUE

CHICKEN or BEEF CONSOME (Pint)

Lunch Menu

SANDWICHES

SANDWICH BOX SELECTIONS

ciabatta, fruit salad, green salad, house-made cookies

- Black Forest ham
- oven roasted turkey
- house made roast beef
- Vermont cheddar cheese
- Swiss cheese
- provolone

ITALIAN SANDWICH

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

CAPRESE SANDWICH (V)

mozzarella, grilled vegetables, arugula, pesto, ciabatta

TURKEY CLUB SANDWICH

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

HAM & CHEESE SANDWICH

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

NEW ENGLAND LOBSTER ROLL

celery remoulade, brioche roll

TUNA SALAD

jalapeno aioli, pesto, 7 grain bread

HOT SANDWICHES

NY'S FAVORITE KATZ'S STYLE PASTRAMI

rye bread, mustard, pickles

CHICKEN PARMESAN SANDWICH

mozzarella, arugula, marinara sauce, ciabatta

GRILLED CHEESE SANDWICH

three-cheese blend, white brioche bread

NUHMA'S BEEF SLIDERS (3 Per Order)

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

BEEF CHEESE STEAK

peppers, onions, mushrooms, provolone cheese

SIGNATURE WRAPS

CLASSIC TURKEY WRAP

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

CLASSIC TUNA SALAD WRAP

lettuce, avocado, mayonnaise, whole wheat wrap

VEGAN WRAP (VG)

avocado spread, arugula, grilled vegetables, vegan gouda cheese, whole wheat wrap

Light Faire

CANAPES

COLD

CROSTINI (3 pieces per portion)

- brie, apple, truffle jam
- feta cheese & olive tapenade
- roast beef, watercress, horseradish cream
- Parmesan, tapenade

CRISPY SUSHI RICE (3 pieces per portion)

- avocado, chili ferment
- smoked salmon, yuzu cream

SMOKED SALMON ROULADE (3 pieces per portion)

herbed creme fraiche, fresh dill

QUICHE BITES

asparagus, Gruyere, soft herb

PROSCIUTTO WRAPPED MOZARELLA BITES

basil, Balsamic

HOT

MARYLAND CRAB CAKE

herbed tartar sauce

NUHMA's PIG IN A BLANKET

puff spiral pastry, ketchup, mustard

BACON WRAPPED MEDJOOL DATES

honey glaze

MUSHROOM ARANCINI

wild mushroom, Fontina, Parmesan, pesto

Caviar

CAVIAR SELECTIONS

IMPORTED CAVIAR

- hybrid
- osetra
- transmontanous

DOMESTIC CAVIAR

- hackleback
- paddlefish
- salmon roe

CULINAIR's TOP-TIER Selection

imported and domestic caviar

- imperial osetra
- imperial golden hybrid
- danish trout roe
- house-made blini
- house-made baby rainbow potato chips

CAVIAR ACCESSORIES

- mother-of-pearl spoon
- caviar presenters

ON THE SIDE

- house-made blini
- toast points
- boiled baby potatoes
- creme fraiche
- lemon wedges
- minced shallots
- grated egg yolks
- grated egg whites
- house-made rainbow potato chips (24-hour notice)

CAVIAR CANAPES

Caviar Tartlets (24-hour notice)
creme fraiche

Light Faire

COLD STARTERS

COLOSSAL SHRIMP COCKTAIL (6 pieces per order)
lemon wedges, classic cocktail sauce

MAINE LOBSTER SALAD
avocado, frisée, upland-cress, lemon mayonnaise dressing
with soft herbs

MARYLAND JUMBO CRAB SALAD
avocado, frisée, upland-cress, lemon mayonnaise dressing
with soft herbs

FLORIDA STONE CRAB CLAWS (3 pieces)
mustard sauce, lemon

COLD SEAFOOD PLATTER

- Florida Stone Crab
- colossal shrimp
- Maryland crab salad
- house-made tartar sauce
- house-made cocktail sauce

SEARED AHI TUNA LOIN
cucumber, wakame, ponzu ginger soy

GRILLED ASSORTED VEGETABLES
pesto, vinaigrette

HOT STARTERS

BALINESE CHICKEN SATAY
coconut-peanut sauce

BEEF SATAY
coconut-peanut sauce

CRISPY VEGETABLE SPRING ROLLS
citrus sauce

CHICKEN & VEGETABLE DUMPLING
ginger-soy dipping sauce

SHRIMP & PORK SHU MAI
ginger-soy dipping sauce

CHICKEN & CABBAGE DUMPLING (GF)

EDAMAME DUMPLINGS ((VG/GF)

EDAMAME (VG/GF)
chili and salt

CHICKEN WINGS
carrots, celery, sour cream bluecheese

- spicy buffalo
- barbeque sauce

Signature Entrees

SEAFOOD

GRILLED FAROE ISLAND SALMON PLANK
wild rices, farro vegetables, grilled lemon

GRILLED BLACK COD
pickled ginger, miso glaze, Japanese mushroom rice

WILD BLACK SEABASS
spinach, tarragon lemon beurre blanc

YELLOW COLOSSAL SHRIMP CURRY
Japanese eggplant, holy basil, jasmine white rice

VEGETARIAN & VEGAN

THAI GREEN VEGETABLE CURRY (VE/GS)
seasonal vegetables, tofu, holy basil, jasmine rice

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

CHICKEN

ROASTED WHOLE SASSO CHICKEN
sliced organic free-ranged chicken, bouquet garni

CHICKEN MILANESE
arugula, cherry tomato salad, Parmesan

THAI GREEN CHICKEN CURRY
seasonal vegetables, coconut cream, jasmine white rice

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

CHICKEN PICCATA
lemon, capers, white wine sauce, penne

CHICKEN PARMESAN
San Marzano tomato sauce, penne, Parmesan cheese

DIJON VELOUTE CHICKEN
tarragon, mustard sauce, Parisian gnocchi

Signature Entrees

BEEF

PRIME FILET MIGNON

mashed potatoes, haricot vert, bordelaise sauce, maitre'd butter, bouquet garni

PRIME SKIRT STEAK

chimichurri, baby potatoes, bouquet garni

BEEF BOURGINON

pomme puree, wild mushrooms

BEEF STROGONOFF

wild mushrooms, egg noodles

VEAL

PAN ROASTED VEAL CHOP

truffle Madeira sauce, cauliflower puree, heirloom carrots

BONE IN VEAL MILANESE

arugula, cherry tomato salad, Parmesan

STEAKHOUSE SELECTION

BONE IN USDA PRIME RIBEYE

20oz

PRIME NY STRIP STEAK

10oz

PRIME FILET MIGNON

8 or 12 oz

PRIME SKIRT STEAK

7oz

SAUCES

- Au Poivre
- Bordelaise
- truffle madeira
- wild mushroom demi

LAMB

PISTACHIO CRUSTED RACK OF LAMB

parsnip puree, fig port sauce, bouquet garni

MOROCCAN LAMB SHANK TAGINE

apricot, almond

Signature Entrees

NOODLES

STIR FRIED BEEF UDON

thick asian noodles, pak choi, shiitake

STIR FRIED LOBSTER UDON

scallion, ginger lobster sauce

STIR FRIED SHITAKE MUSHROOM

pak choi, carrots, scallions

PIZZA

CLASSIC MARGARITA

mozzarella, tomato, basil

GOAT CHEESE AND WILD MUSHROOM

Pecorino Romana

PEPPERONI PIZZA

wild honey, calabrian chili

PASTA

HOUSE-MADE RICOTTA RAVIOLI

San Marzano tomato sauce, Parmesan

HOUSE-MADE SPINACH RICOTTA RAVIOLI

San Marzano tomato sauce, Parmesan

NUHMA'S LASAGNA

bolognese, bechamel, mozzarella, Parmesan

MONOGRANO TAGLIATELLE

shrimp, arugula, white wine, cherry tomatoes

FELICETTI RIGATONI SPICY ARABIATTA

San Marzano tomato sauce

SPAGHETTI MEATBALLS

San Marzano tomato sauce, Parmesan

PENNE RIGATE

Genoa style pesto, Parmesan

Side Dishes

VEGETABLES

SAUTÉED SPRING SPINACH (VG/GF)
garlic, olive oil

ROASTED BROCCOLINI & PARMESAN (GF)
garlic, lemon zest

SEASONAL MIXED GRILLED VEGETABLES (VG/GF)
red wine oregano dressing

SAUTÉED MIXED MUSHROOMS (VG/GF)
shiitake, oyster, shimeji, button, mushrooms

HARICOT VERT (VG/GF)
Pommery mustard-butter, shallots

BLISTERED CAMPARI TOMATOES (VG/GF)
Maldon sea salt

STEAMED BROCCOLI
sea salt

GLAZED BABY CARROTS
honey & rosemary

GRAINS

WILD RICE & FARRO
vegetables, fine herbs

STEAMED BROWN RICE (VG/GF)
long-grain rice

STEAMED JASMINE RICE (VG/GF)

STEAMED WILD RICE (VG/GF)

CREAMY MASHED POTATOES (GF)
butter, cream

ROASTED BABY POTATOES
twice-cooked, rosemary parsley butter

PARISIAN GNOCCHI
potato, brown butter

ARTISANAL BREAD
LOCALLY SOURCED DINNER ROLLS

- mini baguette
- seven grain
- olive
- brioche

Desserts

SIGNATURE DESSERTS

SIGNATURE FRUIT TART

seasonal fruits, chantilly cream, almond crust

LEMON YUZU TART

meringue, blueberry compote

NUHMA'S CHOCOLATE CAKE

chocolate ganache, raspberry

NEW YORK STYLE CHEESECAKE

fresh berries, fresh berry sauce

VEGAN LEMON TART (VG/GF)

almond crust, blueberry compote

SIGNATURE DESSERTS

COCONUT PANNA COTTA (GF)

fresh pineapple, mango gelée, lime zest

TIRAMISU (GF)

mascarpone cream, espresso, ladyfingers

VEGAN CHOCOLATE MOUSSE (VG)

fresh raspberries, silken tofu

COOKIES & BROWNIES

CLASSIC CHOCOLATE CHIP COOKIES

semi-sweet

DARK CHOCOLATE PEANUT CHIP COOKIES

WHITE CHOCOLATE BLONDIES

OATMEAL COOKIES (GF)

nuts, dried fruits, brown sugar

COCONUT COOKIES

shredded coconut flakes

VEGAN CHOCOLATE CHIP COOKIES (VG/GF)

BROWNIES CLASSIC VEGAN BROWNIES (VG/GF)

chocolate chips

PETIT FOURS

LEMON & YUZU TARTLET

FRUIT TARTLET

CHOCOLATE CAKE BITES

CARROT CAKE BITES

CHOCOLATE COVERED STRAWBERRIES

dark chocolate, white chocolate

Single Platters

INDIVIDUAL PLATTERS

MIXED BERRY SALAD

seasonal berries

INDIVIDUAL FRUIT SALAD (VG/GF)

assorted seasonal cubed fruits

INDIVIDUAL BERRIES (VG/GF)

- raspberries
- blueberries
- strawberries
- blackberries

FRESH MARKET CRUDITÉ (VG/GF)

- fresh seasonal vegetables: rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers
- chickpea hummus dip

CHEESE & FRUIT PLATE

- local and imported cheeses
- assorted ripe sliced fruits

ARTISANAL CHEESE PLATTER

- local and imported cheeses
- grapes candied nuts
- crackers

JARCUTERIE

served in a glass jar

- sliced meat selections
- cornichons
- grainy mustard
- olives
- dried fruits
- crackers

SMOKED SALMON PLATTER

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

Sharing Platters

SHARING PLATTERS

SMALL PLATTERS (Serves 2)

MIXED BERRY SALAD

seasonal berries

SMALL SEASONAL FRUIT PLATTER (VG/GF)

assorted ripe sliced fruit

FRESH MARKET CRUDITÉ (VG/GF)

- fresh seasonal vegetables: rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers
- chickpea hummus dip

CHEESE & FRUIT PLATE

- local and imported cheeses
- assorted ripe sliced fruits

ARTISANAL CHEESE PLATTER local and imported cheeses

- grapes candied nuts
- crackers

SMALL ANTIPASTO

- mixed charcuterie
- olives and cornichon
- Parmesan cheese chunks
- bocconcini with house-made pesto
- crackers
- grapes

SMALL CHACUTERIE PLATTER

- sliced meat selections
- cornichons
- grainy mustard
- olives
- dried fruits
- crackers

SMOKED SALMON PLATTER

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

DELUXE SMOKED SALMON PLATTER

- Norwegian smoked nova salmon
- cream cheese
- vegetable cream cheese
- salmon roe
- toast points
- traditional garnishes

Large Platters

SHARING PLATTERS

MEDIUM PLATTERS (Serves 4)

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

MEDIUM FRESH MARKET CRUDITÉ (VG/GF)

- fresh seasonal vegetables: rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers
- chickpea hummus dip

MEDIUM CHEESE & FRUIT PLATE

- 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 and cornichon
- Parmesan cheese chunks
- bocconcini with house-made pesto
- crackers
- grapes

MEDIUM MEZZE PLATTER (V)

- classic hummus dip
- tzatziki dip (cucumber mint yogurt)
- baba ghanoush
- marinated feta cheese
- stuffed grape leaves
- falafel
- harissa sauce
- cucumber, cherry tomatoes, carrots
- pita chips
- olives

ASSORTED TEA SANDWICHES

16 bite sized finger sandwiches

- prosciutto, figs, brioche
- tuna salad, celery, light mayonnaise, seven grain bread
- chicken salad, white pullman bread
- egg salad, watercress, white pullman bread

ASSORTED TEA SANDWICHES (GS/VE)

16 bite sized finger sandwiches

- grilled vegetables with hummus
- cucumber, dill, cream cheese
- red pepper & aubergine tapenade
- grilled courgette with artichoke

Snack & Children's Menu

SNACKS

FRESH FRUIT SKEWERS (VG/GF)
assorted seasonal ripe fruit

GUACAMOLE (VG/GF)
jalapenos, lime juice

GREEN SALSA
tomatillo, jalapeno

HOUSE-MADE PITA CHIPS (VG)
lightly salted

HOUSE-MADE LOX SHMEAR
sourdough bagel chips

XOCHIL MEXICAN STYLE CORN CHIPS (VG/GF)
sea salt

SPINACH & ARTICHOKE DIP
melba toast, ceramic

ROSEMARY ROASTED MIX NUTS
sea salt

CHILDREN'S MENU

CHICKEN FINGERS
ketchup bottle

MACARONI & CHEESE
three-cheese blend

BRICK OVEN PERSONAL PIZZA
classic margarita pizza, fresh tomatoes, mozzarella, basil

FRENCH FRIES (VG/GF)
sea salt

SWEET POTATO FRIES (VG/GF)
sea salt

SNACK BAGS

- Kettle potato chips
- Glutino Gluten free pretzel twists (VG/GF)
- Uncle Jerry's handmade Pennsylvania Dutch pretzels
- house-made heirloom popcorn (V/GF)

Beverages

JUICE BAR

FRESH HOUSE SQUEEZED JUICES (VG/GF)

- mixed oranges
- pink grapefruit
- carrot
- apple
- orange
- mango juice

JUICE BAR

POWER GREEN JUICE (VG/GF)

kale, cucumber, celery, apple, ginger, lemon

SUNSET JUICE (VG/GF)

carrots, ginger, turmeric, lemon, cayenne

BOOSTER SHOTS (VG/GF)

turmeric, ginger, cayenne

RED JUICE (VG/GF)

local apples, red beets, fresh ginger, carrots

LEMONADE

classic or strawberry

SODAS

served as 7.5oz fl oz mini cans

- Coca-cola
- diet Coca-cola
- ginger ale

Fevertree

served as 10 fl oz glass bottles

- soda water
- tonic water

MINERAL WATER

STILL

- Fiji
330ml / 1l plastic bottles
- Evian
330ml glass bottle, 330ml / 50cl / 1l plastic bottles
- Acqua Panna
750ml glass bottle
- Mountain Valley
1l glass bottle
- Essential
500ml / 1l bottle

SPARKLING

- San Pellegrino
- Voss Glass
375 / 800 ml glass bottle
- Perrier
330ml glass bottle

Wine & Spirits

WINE & CHAMPAGNE

CHAMPAGNE

- Veuve Clicquot Yellow Label Brut
- Dom Perignon Brut
- Billecart-Salmon Brut Rose

WHITE WINE

- Santa Margherita Pinot Grigio
- Chalk Hill Russian River Chardonnay
- Chalk Hill Sauvignon Blanc
- Chateau Montelena Napa Valley Chardonnay
- Francois Carillon Puligny Montrachet

RED WINE

- Viette Catiglione Barolo
- Caymus Cabernet Sauvignon
- Chateau Rauzan Segla Margaux

Rose

- Whispering Angel Provence
- Domaine Ott Chateau de Selle Provence

TOP SHELF LIQUORS & SPIRITS

VODKA

- Grey Goose
- Tito's

TEQUILA

- Casamigos
- Casa Dragones
- Don Julio
- Espolon

GIN

- Roku Japanese Craft
- Bombay Sapphire
- Wolfer Estate Pink Gin

RUM

- Brugal
- Diplomatico Reserva

WHISKY

- Tenjaku Pure Malt
- Macallan 12 Year
- Bulleit Bourbon