



NUHMA

Inflight Dining

IN-FLIGHT SEASONAL MENU

ABOUT US





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 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.

BETTER FLAVOR

FROM 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 REQUESTS

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

EUROPEAN CUISINE

- Italian
- French
- Mediterranean

SPECIALTY ASIAN CUISINE

- Chinese
- Southeast Asian
- Japanese
- Indian
- 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.

BREAKFAST MENUS





BREAKFAST MENU

BREAKFAST EGG SELECTIONS

OMELETTE

free-range organic eggs

EGG-WHITE OMELETTE

free-range organic eggs

BUILD-YOUR-OWN OMELETTE

choice of 2 fillings:

- Swiss cheese
- Vermont cheddar cheese
- ham
- mushrooms
- seasonal vegetables

LOCAL FREE-RANGE EGGS

- hard boiled
- soft boiled
- poached
- fried
- scrambled

SIGNATURE BREAKFAST

BREAKFAST SANDWICH

scrambled eggs, apple smoked bacon, Vermont cheddar cheese, brioche bun

BREAKFAST BURRITO (V)

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

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 fruit salad, Greek yogurt, pastries, butter, preserves

V = vegetarian, VG = vegan, GF = gluten free



BREAKFAST MENU

SWEET BREAKFAST

YOGURT PARFAIT

Greek yogurt, house-made granola, fresh berries

STEEL-CUT OATMEAL (GF)

golden raisins, Vermont maple syrup, whole milk

BUTTERMILK FLUFFY PANCAKES

butter, Vermont maple syrup

PAELO VEGAN PANCAKES (VG)

blueberries, vegan butter, Vermont maple syrup

BELGIAN WAFFLES

butter, Vermont maple syrup

FRUIT SALAD

assorted seasonal cubed fruits

FARMERS MARKET FRUITS

organic single whole fruits

- local apples
- oranges
- bananas
- pears
- grapes

HOUSE-MADE GRANOLA (VG/GF)

dried fruits and nuts, Vermont maple syrup

MUESLI (VG/GF)

BREAKFAST ACCOMPANIMENTS

CLASSIC BREAKFAST SAUSAGES

- chicken and apple sausage
- pork sausage

POTATO HASH BROWNS (VG/GF)

two patties

CREAM CHEESE

sea salt

BEURRE D'ISIGNY

VEGAN BUTTER

Flora butter

PRESERVES

- strawberry
- blueberry
- apricot

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BREAKFAST MENU

BREAKFAST PASTRIES

MINI BREAKFAST

- croissants
- pain au chocolat
- fruit danish
- European butter
- jam

SINGLE BAGEL SELECTION

ask for available varieties

BLUEBERRY MUFFINS

oatmeal crumble

REGULAR | MINI CROISSANT

PAIN AU CHOCOLAT

REGULAR | MINI FRUIT DANISH

VEGAN CROISSANT

VEGAN BLUEBERRY MUFFINS (VG/GF)

BREAKFAST BEVERAGES

DAIRY MILK

- organic whole milk
- fat-free milk
- skimmed milk
- heavy cream
- half & half

NON-DAIRY MILK

- almond milk (VG)
- oat milk (VG)

FRESH HOUSE-SQUEEZED JUICES (VG/GF)

- 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, cayenne

BOOSTER SHOTS (VG/GF)

turmeric, fresh ginger, cayenne

RED JUICE (VG/GF)

local apples, red beets, fresh ginger, carrot

*Flavors change depending on the seasonal fruits available.

Other flavors and blends can be made upon request.

Two, 16 fl oz bottles per serving.

V = vegetarian, VG = vegan, GF = gluten free

LUNCH MENUS





LUNCH MENU

SALADS

MIXED BABY GREEN SALAD (V/GF)

local greens, carrots, lemon dressing, micro flowers

CAESAR SALAD

baby romaine, cherry tomatoes, croutons, Parmesan
Caesar dressing

GREEK SALAD (V/GF)

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

VEGAN GREEK SALAD (VG)

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

MEDITERRANEAN CHOPPED SALAD (V/GF)

tomatoes, Persian cucumber, parsley, dill, mint, peppers,
lemon dressing

- add chickpeas optional

CAPRESE SALAD

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

NICOISE SALAD

mixed greens, haricot vert, baby potatoes, cherry tomatoes,
olives, egg, red wine mustard vinaigrette

COBB SALAD

romaine, tomatoes, cucumbers, carrots, eggs, bacon,
corn, avocado, blue cheese, red-wine mustard vinaigrette

SALAD ADD-ONS

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

TEMPEH BACON (VG)

vegan bacon

SEASONAL SALAD

CHOPPED KALE & LOCAL APPLE SALAD

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

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LUNCH MENU

WELLNESS SOUPS (serves 2)

RED LENTIL SOUP (VG/GF)

turmeric, carrots, cilantro, lime juice

CLASSIC CHICKEN & NOODLE SOUP

carrots, celery, dill

TOMATO BISQUE

Parmesan chips

MINESTRONE SOUP

house-made pesto, assorted seasonal vegetables

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LUNCH MENU

COLD SANDWICHES

SANDWICH BOX SELECTIONS

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

- 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 bun

HOT SANDWICHES

NY'S FAVORITE KATZ'S 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 BURGER

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

TRUFFLE CHICKEN BURGER

lettuce, tomato, Swiss cheese, herb aioli, brioche bun

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

*Gluten-free wraps available upon request.

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CANAPÉS





CANAPÉS

COLD CANAPÉS

CROSTINI (3 pieces per order)

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

CRISPY SUSHI RICE (3 pieces per order)

- avocado, chili ferment
- smoked salmon, yuu cream
- king mushroom, tofu cream (VG/GF)

SMOKED SALMON ROULADE (3 pieces per order)

herbed crème fraîche, fresh dill

HOT CANAPÉS

MARYLAND CRAB CAKE

herbed tartar sauce

CHICKEN CROQUETTES

paprika aioli, carrots, leeks

NUHMA'S PIGS IN A BLANKET

puff spiral pastry, ketchup, mustard

BACON WRAPPED MEDJOOL DATES

honey glaze

CHICKEN SALTIM BOCCA

sun-dried tomato pesto, sage

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CAVIAR





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
(24-hour notice)

CAVIAR ACCESSORIES

- mother-of-pearl spoon
- caviar presenters

CAVIAR ACCOMPANIMENTS

ON THE SIDE

- house-made 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 (24-hour notice) crème fraîche

*All caviar orders include a mother of pearl spoon.
Select your size: 2 oz, 4.4 oz, 8.8 oz

STARTERS





STARTERS

COLD STARTERS

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

MAINE LOBSTER SALAD (24-hour notice)
avocado, frisée, upland-cress, lemon mayonnaise
dressing with soft herbs

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

COLD SEAFOOD PLATTER

- langoustine
- colossal shrimp
- Maryland jumbo crab salad
- house-made tartar sauce
- house-made cocktail sauce

HOT STARTERS (6 pieces per order)

BALINESE CHICKEN SATAY 🌶️
coconut-peanut sauce

BEEF SATAY
coconut-peanut sauce

CRISPY VEGETABLE SPRING ROLLS (V)
citrus sauce

CHICKEN & VEGETABLE DUMPLINGS
ginger-soy dipping sauce

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SIGNATURE ENTREÉS





MAIN COURSES

SEAFOOD

GRILLED ORA KING SALMON PLANK
quinoa tabbouleh salad, grilled lemon

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

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

COLOSSAL SHRIMP SCAMPI
penne, white wine garlic lemon sauce

VEGETARIAN & VEGAN

THAI GREEN VEGETABLE CURRY (V) 🌶️🌶️
seasonal vegetables, tofu, holy basil, jasmine white rice

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

WILD MUSHROOM RAGU (VG)
red wine tomato sauce, parsnip pureé

CHICKEN

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

CHICKEN MILANESE
arugula, cherry tomato salad

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

CHICKEN FRANCESE
penne, lemon white wine sauce

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

BEEF

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

LAMB

HERB PISTACHIO CRUSTED COLORADO LAMB
parsnip pureé, fig port sauce, bouquet garni

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MAIN COURSES

PASTA

HOUSE-MADE RICOTTA RAVIOLI
San Marzano tomato sauce

NUHMA'S LASAGNA
bolognese, béchamel, mozzarella, Parmesan cheese

FRESH TAGLIATELLE WITH MADAGASCAR SHRIMP
Madagascar shrimp, arugula, cherry tomatoes

PENNE TEMPEH BOLOGNESE (VG/GF)
gluten-free pasta, vegan Parmesan cheese

GARGANELLI SPICY ARRABIATA SAUCE (VG)
San Marzano tomato sauce

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SIDE DISHES

VEGETABLES

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

CREAMY MASHED POTATOES (GF)
butter, cream

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

ROASTED BABY POTATOES
twice-cooked, rosemary parsley butter

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

BLISTERED CAMPARI TOMATOES (VG/GF)
Maldon sea salt

ANCIENT GRAINS

QUINOA TABBOULEH (VG/GF)
fresh herbs, cucumber, cherry tomatoes, lemon dressing

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

STEAMED JASMINE RICE (VG/GF)

ARTISANAL BREAD

LOCALLY-SOURCED DINNER ROLLS

- mini baguette
- seven grain
- olive
- milk
- walnut
- gluten-free bread

GARNISH

GARNISH KIT (VG/GF)
• edible flowers and herbs
• micro greens
• fresh herbs

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DESSERTS





DESSERTS

SIGNATURE DESSERTS

FRUIT TART

seasonal fruits, almond crust

LEMON YUZU TART

meringue, blueberry compote

NUHMA'S CHOCOLATE CAKE

chocolate ganache

NEW YORK CHEESECAKE

fresh berries, fresh berry sauce

VEGAN LEMON TART (VG/GF)

almond crust, blueberry compote

DESSERT CUPS

COCONUT PANNA COTTA (GF)

fresh pineapple, mango gelée, lime zest

TIRAMISU (GF)

mascarpone cream, espresso, ladyfingers

AVOCADO CHOCOLATE MOUSSE (VG)

fresh raspberries

COOKIES & BROWNIES

CLASSIC CHOCOLATE CHIP COOKIES

semi-sweet

DARK CHOCOLATE PEANUT CHIP COOKIES

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

meringue

FRUIT TARTLET

seasonal fruits, almond crust

CHOCOLATE CAKE BITES

chocolate ganache

HAZELNUT MOUSSE BITES

Rocher

CHOCOLATE COVERED STRAWBERRIES

dark chocolate, white chocolate

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PLATTERS





SINGLE PLATTERS

INDIVIDUAL PLATES (serves 1)

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

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SHARING PLATTERS

SMALL PLATTERS (serves 2)

SMALL MIXED BERRY SALAD
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 & FRUIT PLATTER
• local and imported cheeses
• assorted ripe sliced fruits

SMALL 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 CHARCUTERIE PLATTER

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

SMALL SMOKED SALMON PLATTER

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

FRIED CHICKEN WINGS

- buffalo
- barbeque sauce
- Korean honey glaze

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SHARING PLATTERS

MEDIUM PLATTERS (serves 4)

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 & 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 and cornichon
- 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 SALMON PLATTER

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

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

*The Mezze Platter can be assembled or sent separately
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SNACKS & CHILDREN'S MENU





SNACKS & CHILDREN'S MENU

SNACKS

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

GUACAMOLE (VG/GF)
jalapeños, lime juice

HOUSE-MADE SALSA (VG/GF)
mild salsa, tomato, onion, cilantro

HOUSE-MADE PITA CHIPS (VG)
lightly salted

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

SNACK BAGS

- North Fork kettle cooked potato chips
- Glutino Gluten free pretzel twists (VG/GF)
- Uncle Jerry's handmade Pennsylvania Dutch pretzels
- house-made heirloom popcorn, sea salt (V/GF)

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

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BEVERAGES





BEVERAGES

JUICE BAR

FRESH HOUSE-SQUEEZED JUICES (VG/GF)

- 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, cayenne

BOOSTER SHOTS (VG/GF)

turmeric, fresh ginger, cayenne

RED JUICE (VG/GF)

local apples, red beets, fresh ginger, carrot

SODAS

served in 7.5 fl oz mini cans

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

MINERAL WATER

STILL

- Fiji
- Volvic
- Evian

SPARKLING

- San Pellegrino

*Flavors change depending on the seasonal fruits available.

Other flavors and blends can be made upon request.

Two, 16 fl oz bottles per serving.

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WINE & SPIRITS

WINES & CHAMPAGNE

CURATED BY NUHMA

- French
- Italian
- Local
- Organic
- Champagne
- Kosher

TOP-SHELF LIQUOR & SPIRITS NUHMA'S PICKS

VODKA

- Grey Goose
- Tito's (local New York 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



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

Rosecrans flower boutique tailored to your style

RESTAURANTS

Concierge service from NYC's most iconic restaurants

NEWSPAPERS & MAGAZINES

Iconic Magazines selections from local & 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@nuhmanyc.com

TELEPHONE: 212-673-1806

WEBSITE: www.nuhmanyc.com

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:

NEW YORK

Westchester County

Laguardia

JFK International

Republic

Francis S. Gabreski

East Hampton

Long Island Macarthur

NEW JERSEY

Teterboro

Newark Liberty International

Morristown

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

PACKAGING GUIDE



SMART 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 KM

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

SIZE LM

- 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)





