



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

Brian Collins
Partner

Rachel Bentley
Director of Concierge Services

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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



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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

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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.