

EDEN INFLIGHT

VIP GOURMET CATERING

MENU





BREAKFAST

CORNFLAKES

Oatmeal
Assorted Cornflakes
Bircher Muesli Home made
Bircher Muesli Home made & Fresh Berries
Porridge (prepared with hot milk or water)
Organic Cornflakes

DELICIOUS JAM SELECTION

Strawberry / Raspberry
Apricot
Plum / Fig / Red Currant
Honey
Marple Syrup

VIENNOISERIE & DANISH

Pain au chocolat
Croissant
Pain aux Raisins
Brioche au sucre
Whole French «Brioche»
American Pancakes
French Crepes
Russian Style Pancakes
Belgian Waffles (with sugar or marple syrup)
Muffin

GASTRONOMIC BREAKFAST SELECTION

Homemade Belgian Waffles with pancetta and maple syrup
Orange & Pink Grapefruit Salad with fresh mint and Colombian brown sugar
Hot Porridge with banana, brown sugar & toasted coconut flakes
American Pancakes with crispy bacon, blueberries and maple syrup



BREAKFAST

DAIRY PRODUCT

Individual Butter «Echire» (regular or salty)
Greek Yoghurt
Plain Yoghurt
Home-made fruit Yoghurt
Cottage Cheese
Milk (Whole, semi-skimmed, skimmed)
Soya Milk

SALTY BREAKFAST

Scrambled Eggs
Sunny Side up
Poached
Omelet
White Omelet
Soft or Hard Boiled Egg
Eggs Royale (Eggs with Smoked salmon,
Hollandaise Sauce, Sauce on French toast)

All eggs can be made with the ingredients of your choice : Fresh White or Black Truffle Cheese, Mushrooms, Garlic, red & Green peppers, Fresh Basil, Fresh Herbs, Tomatoes, Onions, Bacon, Chicken, Ham or Turkey

SAUSAGES

Veal, Pork, Poultry or Spicy Veal
Baked Beans
Sauteed Button Mushrooms
(with or without garlic)
Home made Hash Brown
Baby potatoes
Bacon

FRESH FRUITS

Sliced Fruit Selection
Carpaccio of Pineapple & Mango
Fresh Seasonal Berries

COFFEE & TEA

American Coffee
Nespresso Capsules (10)
Hot Chocolate
Luxury Black Tea Selection
Luxury Herbal Tea Selection
Hot Water
Hot Milk



CREATIVE PLATTERS

COLD ARABIC MEZZE PLATTER

Stuffed vine leaves, lamb kofta, feta, tabbouli, roasted peppers and aubergines, hummus, olives with Arabic flat bread

HOT ARABIC MEZZE PLATTER

As per cold mezze with the addition of grilled lamb skewers and chicken shashlik

HOT ARABIC MEZZE PLATTER

Our sushi chef can prepare a selection of Maki, Sashimi and California rolls. Chopsticks, pickled ginger, soy sauce and wasabi are provided with all sushi and sashimi

If you prefer we can collect from the finest restaurants in Monaco.

Restaurant supplied sushi and sashimi is subject to a handling charge

SANDWICH PLATTER

Gourmet, open, wraps, triangle and baguette

CANAPE PLATTER

We recommend 5 pieces per person

FRESH SLICED FRUIT PLATTER

FRESH SLICED FRUIT & BERRIES PLATTER



CREATIVE PLATTERS

SMOKED SALMON PLATTER

With cream cheese, blinis, capers shallots & lemon wedges

SLICED MEAT PLATTER

Sliced chicken, beef, Parma ham salamis, and smoked duck with gherkins and artichokes

CHEESE PLATTER

With Crackers & figue chutney
Seafood Platter, Half lobster poached salmon, King prawns, Scallops, crab, langoustine smoked salmon and capers with seafood sauce

CRUDITES PLATTER

Vegetable batons with home made sauces

COLD AND SMOKED FISH PLATTER

Russian Style

MEDITERRANEAN ANTIPASTI PLATTER

Cured meats, capers, olives anchovies, roasted vegetables sun blushed tomatoes, grilled artichokes, boccocini and ciabatta



SALADS

CULINARY SALAD

Heart of lettuce and palm, pineapple
Rose Grapefruit, king prawns
or chicken tandoori

BEEF ASIAN SALAD

Chinese noodles, julienne of vegetables
with coriander, king prawns, Japanese
goma dressing

NICOISE SALAD

Traditionnal South of France salad
with onions, olives, artichokes
and anchoives

CAPRESE SALAD

Mozarella of Burrata made salad
with tomatoes

PERIGOURDINE SALAD

With truffle dressing
French region Perigord salad
with smoked duck and home
made foie gras

MEDITERRANEAN SALAD

Grilled vegetables and fresh mix
of salads

PRAWN OR CHICKEN CEASAR SALAD

Heart of lettuce, tomatoes, croutons and a choice of king prawns
or Chicken



SALADS

HOT GOAT CHEESE SALAD

Goat cheese served hot on rucola salad with toasts

ENERGY SALAD

Remove - restore - rejuvenate, a powerful detox salad

GREEN MANGO, PAPAYA, JULIENNE

Delicious mango and papaya julienne with king prawns

HOMEMADE FOIE GRAS, FRUIT CHUTNEY

SHRIMP COCKTAIL WITH AVOCADOS

ZUCHINI CARPACCIO

KING CRAB SALAD

Kamtchatka crab, lettuce guacamole

CAMERON SALAD

VITELLO TONNATO

Italian gourmet rendez-vous, home made mushroom cream

YOUR «SPECIAL» SALAD

Made especially for you with the ingredients of your choice

MIXED SALAD

Selection of fresh salads



SOUPS

BROCCOLI CREAM SOUP

LENTIL SOUP

FRENCH ONION SOUP

ASPARAGUS CREAM SOUP

TOMATO SOUP

SEAFOOD SOUP

THAI SOUPS

WILD MUSHROOM SOUP

With Cognac, Russian Style

GRILLED CHICKEN SOUP

**HOME MADE CLEAR CHICKEN
NOODLE**

LOBSTER BISQUE

FISH SOUP

HOME MADE MINESTRONE

PUMPKIN

GAZPACHO

VEGETABLE

Mix of seasonal fresh veggies



MAIN COURSES

BEEF

Beef fillet (grilled or pan seared)
Rossini Beef
Rib-eye steak
French «Côte de Boeuf»
Beef Stroganoff
Provençal style French «Daube» - stew
Beef skewers
Chili con carne from Tijuana
Beef Kotlety

LAMB

Delicious heart of lamb fillet - boneless
Rack of lamb
Lamb chops
Lamb Curry
Provençal Lamb Stew
Lamb tajine
Lamb skewers

DUCK

Pan Roasted Honey Glazed Duck Breast
(Port and redcurrant reduction)
Hot Foie gras
Peking Crispy Duck
(Cucumber and spring onions)
with plum sauce



MAIN COURSES

VEAL

Veal fillet (grilled, steamed or pan seared)
Veal chops
Escalope Milanese
Veal Blanquette
Russian Style veal cutlet
Veal picatta
Veal skewer
Veal liver
Veal Kotlety

CHICKEN

Chicken breast (grilled, steamed or pan fried)
Chicken wings
Chicken skewer
Chicken tabaka
Chicken Kiev
French Style Coq au vin
Chicken Kotlety

FISH

Black Cod miso marinade / Chilean Sea
bass with miso sauce / Monkfish
Sea bream / John Dory / Turbot / Dover
Sole / Salmon / Tuna / Red Mullet
Fish Kotlety



MAIN COURSES

GARNISH

Rice : wild, plain basmati (steamed or pilaf)
Black rice «Di Venere» with thyme

Mashed potatoes recipe «Joël Robuchon»
Mashed potatoes with Black Truffle
Mashed potatoes with white Truffle
(Please asks us before)

Baby potatoes (can be fried with mushrooms)

Mini Mediterranean vegetables
(Grilled or steamed)
Niçoise Ratatouille

Spinach sauteed with garlic
Steamed asparagus
Tian vegetable
Wok vegetable

Fried buckwheat with onions
Pasta / Risottos (please refer to page « La Bella Italia »)

SEAFOOD

Lobster (whole)
Large prawns (camerones)
Scallops
Calamari



FROM MOSCOW WITH LOVE

MAIN COURSES

Crab patties
Kotlety Kiev Style
Chicken Tabaka
Roasted Veal
Veal liver
Beef Stroganoff
Baked Rabbit
Fish Kotlety
Traditionnal Uzbek Plov
Fried Buckwheat with onions
Pelmeni with meat
Clear chicken broth
Bortsh

BREAKFAST

Kefi
Russian Style Pancakes
Syrniki
Cottage cheese
Vareniki with cherries

STARTERS

Lobster Olivier Salad
Olivier Salad
Vinegrette Salad
Mimosa Salad
Herring Salad
Marintated mushrooms
and pickles
Red Caviar Blinis



FROM MOSCOW WITH LOVE

SHASHLYK

All our shashlik meats are marinated for 10 hours

Veal
Lamb
Chicken
Beef

Sauces

Red wine with rosemary
Sour-sweet
Adjika
Tkemali
Sacebeli

DESSERTS

«Napoleon»
Cake with vanilla sauce
Classic Honey Cake
With walnuts
Eclaires
With chocolate and vanilla sauce
Apfel Strudel
With vanilla sauce
Sweet dumplings
With strawberries



1001 NIGHTS

COLD MEZZE & STARTERS

Assortment of cold mezze
Fattoush Salad
Moutabal, Eggplant Caviar
Tabbouleh
Hummus
Vine leaves stuffed
Moussaka

HOT MEALS

Couscous (please advise meat choice)
Vegetarian Couscous
Lamb Tajine
Loubia b'lham White Bean Stew
with Lamb

OTHER

Lebanese pita bread
Medjool Dates
Dried Fruits
Arabic Delight : Pastries

HOT MEZZE & MAIN COURSES

Assortment of hot mezze
Chich taouk
Kefta
Kebbe
Fatayer
Falafel
Samboussek
Kebabs Chicken & beef



LA BELLA ITALIA

STARTERS

Italian antipasti
Burrata Mozzarella salad
Finest Italian Prosciutto Platter
Melon Prosciutto

SOUPS

Minestrone soup

MAIN COURSES

Veal Milanese
Ossobuco a la Milanese
Beef Fillet «Rossini» with black truffle
& red wine sauce
Baked Chicken «A la Diavola»

RISOTTO

Black truffle Risotto
White Truffle Risotto (seasonal availability only)

PASTAS

(All is replaceable by linguini, tagliolini,
penne, fettucini, papardelle, farfalle)

Spaghetti with lobster
Spaghetti Vongole
Spaghetti with cherry tomatoes & basil
Spaghetti Bolognese
Spaghetti Carbonara
Spaghetti with Seafood
Spaghetti Arrabiatta
Spaghetti Limoncello, pistachio
and shrimps

LASAGNA

Lasagna Bolognese
Lasagna Vegetarian

Mushroom Risotto
Asparagus Risotto
Lobster Risotto



DESSERTS TO FLY FOR

Apple pie
Lemon Tart
Apple Strudel
Berries Tart
Cheesecake
French baba rhum
Strawberries dipped in Belgian chocolate
Chocolate cake
Chocolate mousse
Crème brûlée
Honey cake
Millefeuille
Tiramisu
Panacotta

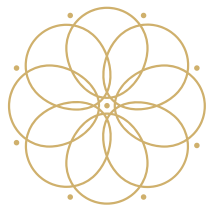
ICE CREAM AND SORBET

Ice cream Haagen Dazs 500ml
Ice cream Haagen Dazs 100ml

All flavours and sizes can be supplied
and will be packed on dry ice for your
convenience

CHOCOLATES AND PETIT FOURS

All chocolates, petit fours,
truffles and macaroons are
handmade in our fine suppliers
bakery using the finest
chocolate couvertures
and ingredients



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