



WE ARE DEDICATED TO CULINARY EXCELLENCE





At Premiere Catering We Are Dedicated To Culinary Excellence. Our Talented Chefs Craft Delectable And Distinctive Menus Tailored To Meet Every Specification, Delighting Our Passengers With Every Bite. We Are Committed To Maintaining The Highest Standards Of Culinary Consistency And Food Quality. Our Meticulous Attention To Sourcing Premium Ingredients Consistently Exceeds Our Passengers' Expectations. As A Testament To Our Commitment To Quality, We Proudly Collaborate With La Grande Épicerie De Paris, A Renowned Brand Under Lvmh. We Are Unwavering In Our Pursuit Of The Highest Levels Of Quality.

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# SPECIAL REQUESTS

- Sushi
- Caviar
- Wines
- Liquors
- Champagne
- Beverages/Beers
- Floral Arrangement
- Pizza Of Your Choice

Much More At Your Request!



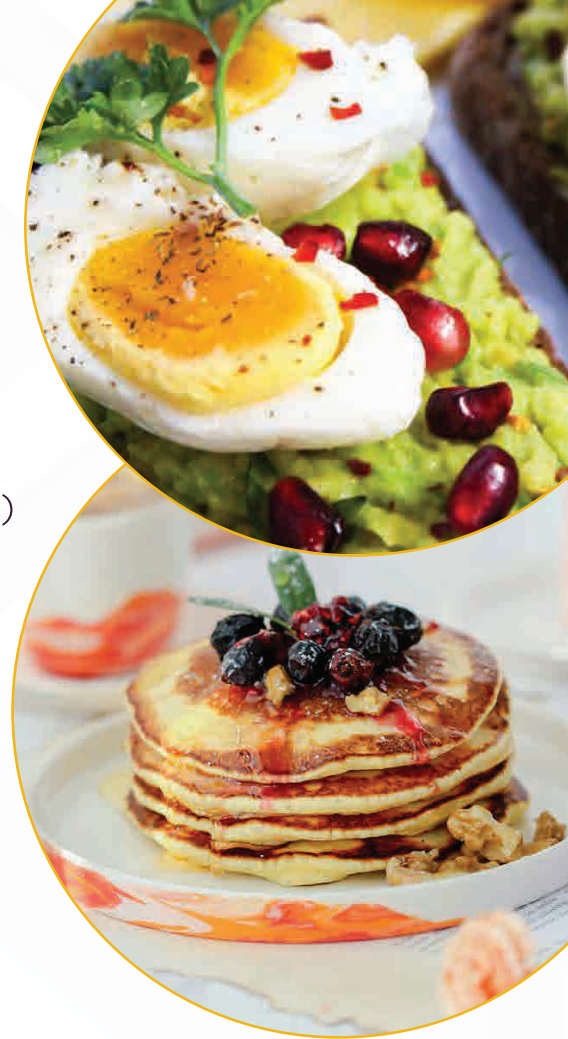




# BREAKFAST

## Build Your Own Breakfast

- Cold Cuts
- Cereal
- Eggs (Any Style)
- Crepes
- Sausage
- Ham
- Bacon
- Butter
- Jam
- Cookies
- Cheese (Sliced Or Cream)
- Patisseries (Croissants Etc)
- Milk
- Fresh Juice
- Pancakes
- French Toast
- Baguettes
- Fresh Fruits
- Vegetables



### Super Healthy Options:

- Chia Berries Pudding
- Overnight Oats (Protein Strawberry Peanut Butter / Apple Raisin Cinnamon Or As You Desire)
- Protein Pancake (Egg White, Banana, Oatmeal)
- Parfaits (Berry Greek Yogurt Or As You Desire)
- Healthy French Toast (Oven Baked Vanilla Egg Sauce On Toast Topped with Sliced Grapefruit)
- Protein Toast (Cottage Cheese, Peanut Butter Topped with Banana)

Other Breakfast Options Not Mentioned Are Also Available Upon Request. Choose Any Selection, And Build Your Own Breakfast. Crews Can Also Build Their Own Breakfast Boxes.





# LUNCH/ DINNER

## Cold Or Hot Lunch

Cold/Hot Sandwiches (Served With Fresh Baguettes), Cheese (Of Your Choice), Meat Of Your Choice (Grilled Meats Or Cold Cuts Etc.), Chips, Salad, Sauces, Cookies Or Other Sweets Of Your Choice.

## Pasta And Lasagna

Bolognese. Asparagus Pesto. Seafood. Chicken Alfredo. Spinach Cream Sauce.

## Sandwiches

Classics (Ham & Cheese Club, Egg Salad, Tuna Salad, Chicken Salad ....) Grilled Eggplant Sandwich, Grilled Cheese Sandwich With Green Sauce, Crab, Lobster, Lobster Rolls Etc.

\*Vegetable Sandwiches Are Also Available.

- Pizza (Any Toppings)
- Beef Or Chicken Stroganoff
- Seafood
- Grilled/Fried Meats
- Grilled/Steamed Vegetables
- Potatoes (Fried Or Mashed)

Other Lunches/Dinners Not Mentioned Are Also Available Upon Your Request





# AUTHENTIC APPETIZERS

Hummus (Chick-pea Dip)

Falafel (Veg. Meatballs)

Zucchini Bites.

Dips (Eggplant, Cheese, Guacamole And More)

Escargots De Bourgogne

Jumbo Green Olives Marinated In  
Peanut Butter & Pomegranate Paste

Angus Ground Beef Pomegranate  
& Pistachio Meatballs (4pcs)

All Dips Served With Choice Of  
Veggies Or Pita Bread



# AUTHENTIC ENTREES

Authentic Entrees – All Saffron Infused

Kabobs (Skewered Grilled Meats, Chicken, Ground Beef,  
Fish & Shrimp)

Braised Dishes (Slow Cooked For 3  
Hours) All Saffron Infused

- Braise Of Tenderloin Red Kidney Beans And Herbs
- Braise Of Chicken, Walnuts And Pomegranate (Hint Of Sweet & Nutty Flavor)
- Braise Of Chicken Plum And Apricots (Sweet, Savory, Tangy Flavor)
- Lamb Shank Served With Raisin And Lentil Basmati Rice (Slow Cooked, Fall Of The Bone)

- Chicken Marsala.
- Pot Roast
- Vegetarian Curry Braise Dish
- Ratatouille
- Chicken Marsala

Sides:

Grilled Or Steamed Veg

Rice (Brown, Basmati, Wild)

Quinoa

Mashed Or Roasted Potatoes





# PLATTERS

- Smoked Salmon
- Cheese
- Fruits
- Crudités
- Charcuterie
- Seafood
- Italian Antipasti



# DESSERTS

- Choc Mousse
- Apple Crumble
- Baba Au Rhum
- Riz Au Lait
- Fresh Ice Cream And Gelato
- Poached Pear With Mascarpone Vanilla Bedding
- Home Made Cookies
- Cakes (Cheese Etc.)
- Tiramisu
- Crème Brûlée
- Panna Cotta
- Tarts (Lemon, Caramel, Etc)



# MEAT AND FISH

Your Choice Of Grilled Or Panfried  
Fish ( Salmon. Sea Bass. Red Snap-  
per. Mahi Mahi , ...)

Grilled Lobster. Lobster Thermidor.  
Grilled Fillet Mignon. Wagyu Fillet.  
Creekstone Meat.  
Tartars, Ceviche, Poke Bowls And  
More!



Other Dessert Options Available Upon Request.

# SOUPS

- Cream Of Barley
- Chicken Noodle
- Gazpacho
- Creamy Zucchini Potato Soup
- Pumpkin





# SALAD

- Pasta Salad
- Potato Salad
- Greek Salad
- Caesar Salad
- Nicosia Salad
- Cucumber Salad
- Asian Salad
- Green Salad

Goddess Salad: Quinoa. Baby Greens. Kale, Feta, Green Peas. Sweet Potato. Figs. Roasted Almond. Green Avocado Sauce.

Superfood Salad: Avocado. Strawberry. Spinach. Walnuts. Feta. With Tahini Sauce.

You Can Add Your Desired Protein To Your Salads.



# JUICES/WATER

- Smoothies (Flavors Of Your Choice)
- Fresh Squeezed Juices Of Your Choice
- Frozen Mint Lemonade
- Homemade Ice Tea & Lemonade
- Fiji Water
- Sparkling (Badoit Etc.)
- Energy Drinks
- Soft Drinks (Sprite, Coke, Diet Coke)
- Tonic, Perrier, Club Soda

Other Drinks Available Upon Request.





# ABOUT US

We Provide An Extensive Selection Of Culinary Choices That Cater To A Wide Range Of Dietary Preferences. Our Dedicated Culinary Teams Are Committed To Ensuring Your Satisfaction With The Onboard Dining Experience.

In-flight Amenities Include A Variety Of Essential Supplies Such As Blankets, Slippers, Toothpaste, Toothbrush, Soap, And Moisturizer, With Our Primary Brand Being L'occitane.

Our Services Encompass Tailor-made Packaging And Service Equipment, Floral Arrangements, Printed Menus, Laundry Facilities, Dish Cleaning Services, Restaurant Pickups, Shopping Assistance, And A Convenient Delivery Service.

# CONTACT US

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