



Offering delectable catering choices to our VIP Clients



## Rosemary Herb Chicken

Freshly Baked French Stick with Butter  
Roasted Vegetables  
Mediterranean Pasta Salad  
Rosemary Herb Chicken Breast  
*(Sliced and served on a bed of Seasonal Greens  
With Chive & Watercress Mayonnaise)*  
Dessert Brownie



## Filet of Beef

Focaccia and Butter  
6oz Pan Seared Filet of Beef  
Sliced Medium Rare & served cold with  
Roasted Mushrooms, Cherry Tomatoes & Udon Noodles  
on a bed of Baby Greens  
Dessert Brownie



## Asian Chicken and Tiger Shrimp

Freshly Baked French Stick with Butter  
Roasted Vegetables  
1/2 Orange Ginger Chicken Breast  
3 Poached Jumbo Black Tiger Shrimp with Soba Noodles  
*(Sliced and served on a bed of Seasonal Greens)*  
Dessert Brownie



## Mediterranean Salmon

Focaccia and Butter  
Salad of Mixed Seasonal Greens and Balsamic Vinaigrette  
New Potato Salad  
Poached Salmon served with Provençal Tomato Relish  
*(Gherkins, Tomatoes, Parsley, Capers, Red Onion, and Olive Oil)*  
and a Saffron Aioli  
Dessert Brownie



*All meals freshly made and served in disposable plastic containers  
with cutlery for your enjoyment on board any aircraft.*

*Please contact us at 416-907-9046 for any special requests*

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