

MENU



*Always looking to provide satisfaction with culinary
creativity*



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STARTERS /SALADS.....

MAIN COURSES

CHEESE & BREAD

DESSERTS

MIDDLE-EAST SUGGESTION

ASIAN SUGGESTION

BREAKFAST

FRUITS & JUICES

READY TO SERVE

TRAY MEALS

SNACKING

ESSENTIALS.....

CONTACT.....

STARTERS

Pan seared crayfish quinoa salad

Beetroot and citrus vinaigrette

Tuna tataki

Vegetables sushi in ginger and soya sauce

Marinated salmon

Green papaya and mango salad with hazelnut oil

Heart of salmon

in a nori crust kaiso salad

Raw and cooked vegetable tartlet,

pesto vinaigrette

Pressed duck "foie gras"

Smoked eel

and exotic fruits

Loaf of poultry with "foie gras"

Chopped flavoured mushrooms celery terrine with truffles

Melon Prosciutto di Parma

Duck "foie gras"

Alaska King crab,

guacamole and lobster

Avocado shrimp cocktail

Peking style duck fillet

Vegetables and mushroom spring roll

Asian chicken salad

Chinese noodles rolled in vegetable, coriander, mint, chicken

Asian beef salad

Chinese noodles rolled in vegetable, coriander, mint, beef

Asian shrimp salad

Chinese noodles rolled in vegetable, coriander, prawns



SALADS

Niçoise salad

Salad with tomatoes, cucumbers, onions, green peppers, artichokes, eggs, black olives and anchovies

Mediterranean salad

Grilled vegetables, zucchini, peppers, eggplant, garlic, tomatoes, mesclun

Prawn salad

Hearts of lettuce, tomatoes, croutons, grilled prawns, boiled eggs, Caesar dressing

Chicken salad

Hearts of lettuce, tomatoes, croutons, grilled chicken, boiled eggs, Caesar dressing

Tuna salad

Hearts of lettuce, tomatoes, croutons, grilled tuna, boiled eggs, Caesar dressing

Greek salad

Mediterranean Feta, cucumbers, tomatoes, onions, juice of mint lemon,

Caprese salad

Tomatoes, mozzarella, pesto basilica

Duck salad with truffle dressing

Smoked duck breast, mushrooms, duck foie gras and figs

Tabbouleh

Semolina, green and red pepper, tomatoes, olives, onions, juice of mint lemon,

Kaiso salad

Wakame edamame salad with miso vinaigrette

Vegetables and quinoa salad

Lobster salad

Rock lobster, mesclun salad, palm heart, grapefruit, orange with dressing

Chef salad

(give us your ingredients, your recipe)



PLATTERS

Fish

Cold cooked and smoked fish

Mix seafood and fish

Selection of seafood

1/2 Rock lobster with seafood

Fresh salmon carpaccio

Heart of salmon 180g

Tray of Balik Salmon

Charcuterie

Cold cut "charcuterie"
(rosette, coppa, bresaola...)

Cold meat selection
(chicken, turkey, beef, lamb...)

Breakfast meat
(chicken, turkey and ham only)

Soup

Lobster bisque

Clear chicken noodles

Cream of chicken soup

Harira

Soup

Minestrone, lentil, pumpkin, 9 vegetables, wild mushroom, tomato...

Other soup on request
(give us your ingredients, your recipe)



FROM THE SEA

Cod fillet

Potatoes gnocchi and artichoke

Dorado fillet

with a millefeuille or Mediterranean vegetables Provençal ratatouille jus and olives

Crusted salmon fillet

with tarragon Assorted grilled vegetables, with tarragon and white wine soft sauce

Miso glazed cod

On baby bok choy

Seabass fillet,

yellow and green zucchinis risotto Sauce vierge with lemon

John Dory fillet

with fennel

Fish broth

with saffron and shellfish, steamed potatoes

Turbot fillet

with fresh spinach Light Gravy sauce, with meat ravioli

Fillet

Salmon

Cod

Red mullet

Dorado

John Dory

Monkfish

Turbot

Whole Fish

Dorado

Red mullet- 2 pieces

Sea Bass

Sole

Prawns- 5 pieces

Grilled seafood mix

Lobster



MEAT

Herbs crusted rack of lamb

Creamy polenta with sundried tomatoes, olives from Nice and thyme juice

Duck magret "à l'orange"

Melting potato and celery purée

Pan fried free range poultry

with morels Asparagus risotto

Angus Beef steak

Roasted sliced potatoes, Portobello mushrooms and mini vegetables

Angus beef Rossini

Potatoes stuffed with creamed leeks and truffles

Milk fed veal chop

with wild mushrooms Roasted and onion flavoured potatoes, roasted vegetables

Poultry

Chicken breast
Chicken legs
Baby chicken
Chicken kebab – 2 pieces
Chicken whole farm fresh

Beef

Beef kebab, grilled – 2 pieces
Bourguignon beef
Beef tournedos grilled
or pan-seared

Veal

Veal fillet mignon
Veal blanquette
Veal escalope

Lamb

Lamb fillet
Rack of lamb,
Lamp chops– 5 pieces
Lamb shank, lamb curry,
Lamb stew



PASTA

Lasagna (or Cannelloni) bolognaise

Lasagna (or Cannelloni) vegetarian

Ravioli with spinach, ricotta and meat

Tagliatelle with truffle

Pasta with seafood

Penne, spaghetti, tagliatelle, gnocchi... – plain

Sauce for pasta

Bolognaise, arrabiata, Napolitan, pesto, ceps, cheeses, carbonara...

Risotto

Wild mushroom

Seafood

Truffle

Vegetarian

Side Dishes

Rice

Plain, basmati, whole, saffron, fried

Potatoes

Mashed, steamed, gratin, French fries

Vegetables

Grilled or Steamed

Creamy polenta

With chanterelles

Provençal style vegetables

Ratatouille

Sauce

**Périgourdine, morel, cep,
Bordelaise, satay, red wine,
green pepper,**

****Other on request****



CHEESE

Sliced matured cheese

Two goats cheeses and two cows cheeses

Whole matured cheese

Parmesan

Grated or chips

Cheese individual pack

Mozzarella, halloumi, feta, cottage...

Cheese breakfast plate

Emmental and cheddar

BREAD

Baguette

Bread rolls

Grissinis

Farmhouse bread

Lebanese bread (pita) – 5 pieces

Dark bread loaf

Sliced bread brown, white

Naan or chapati – 3 pieces

Bagels

Plain or sesame

****GLUTEN-FREE BREAD AVAILABLE****



DESSERTS

Caramel Cocoa

Cocoa tartlet, with a heart of molten caramel, topped with dark chocolate and caramel mousse. Served with a dark chocolate sauce.

Red Fruit Flower

A light red fruit mousse with rose water and creamy licorice. Served with fresh berry sauce.

Rio Azul

A passion fruits sabayon on a chocolate biscuit and ganache covered with a mirror of Guanaja chocolate. Served with a bitter chocolate sauce.

Exotique Mousse

A green lemon mousse with a heart of creamy passion mango, on an almond and coconut biscuit. Served with tropical fruit sauce.

Apple pie

Apfel strudel with vanilla sauce

Chocolate mousse

Opera

Chocolate tartlet

Vanilla Millefeuille

Seasonal fruit tartlet

Éclair (chocolate, coffee, vanilla)

Catalane crème brûlée with Bourbon vanilla

Tiramisu

Panna Cotta with fresh fruits

Cheesecake with red berries

"Petits Fours" – *We advise 5 pieces per person*

Middle Eastern pastries – *We advise 5 pieces per person*



FRUITS

Fresh berries

Raspberry, blueberry, strawberry...

Sliced seasonal fruits

Basket of whole seasonal and exotic fruits

Fruits kebab exotic and berries

Mix of dried fruits

Figs, apricots, dates, plums...

Strawberries dipped in fine chocolate

Fruit carpaccio

Pineapple tartare

With basil, black pepper cashew nuts and passion fruit

SWEET TREATS

Luxury chocolate box

Chocolate truffles homemade

Macarons

Chocolate bar

Cupcake selection

Scone

Ice cream Häagen Dazs 500 ml

Vanilla, Belgian Chocolate, Dulce de Leche, Macadamia Nut Brittle, Cookies & Cream, Strawberry



ASIAN SUGGESTION

Cold Starters

Kaiso salad

Wakame edamame salad with miso vinaigrette

Asian shrimp salad

Chinese noodles rolled in a vegetable julienne, coriander, mint, prawns, Thai curry dressing

Asian chicken salad

Chinese noodles rolled in a vegetable julienne, coriander, mint, chicken, Thai curry dressing

Thin rice noodle salad (Yam Woosen)

Either beef, chicken or shrimps

Salmon or tuna green papaya salad

Fried spring rolls, Thai style

Fresh spring rolls, Chinese style

Shrimps, smoked salmon, chicken or vegetables. Either plain or flavored with lemongrass, ginger, basil or hot pepper

Hot Starters

Nems Vietnamese style

Chicken, prawns, duck or vegetables

Dumplings

Meat, vegetables or seafood

Chicken Satay kebabs

Yakitori kebabs

Beef or chicken

Prawns Tempura



ASIAN SUGGESTION

Soup Tom Kha Gai

Coconut flavoured

Tom Yam Cung

Plain or coconut flavoured

Tom Yan Kung Keaw Nam

Wan Ton

Pad Thai

Shrimp or chicken

Green curry

Chicken, beef or shrimp

Red curry

Duck, chicken, beef or shrimp

Satay (curry paneng)

Chicken, beef or shrimp

Rice

Pan fried, plain or sticky

Pan fried vegetables

BYRIANNI

Chicken or Lamb

JALFREZZI

Chicken or Lamb

KORMA

Chicken or Lamb

VINDALLO

Chicken or Lamb

CURRY

Chicken, Lamb or Vegetables

T I K KA MASSALA

Chicken, Tandoori chicken, Lamb



ORIENTAL SUGGESTIONS

Hummus

**Aegean stuffed vine leaves
– 5 pieces**

Lebanese tabbouleh

Fattouche Salad

Moutabal

Babaganouch

Cold mezze assorted

Chickpea salad, eggplant spread, hummus and wine leaves

Hot mezze assorted – 5 pieces

Samosas, kebbe, fatayer, kefta and samboussik with dips

Shawarma Sandwich

Lamb, chicken or beef

Samosa

Samboussik beef

Kefta

Falafel

Tajine chicken and vegetables

Lamb Tajine

Royal Couscous



Breakfast

Cold

Viennoiseries (pastries) –Mini /Large

Croissant, chocolate croissant, "pain aux raisins", brioche with sugar

Danish

Muffins

Double chocolate, muesli, blueberry, banana...

Homemade muesli

Porridge

Fruit salad

Crepes –

Set of 4 pieces

Pancakes –

Set of 4

Hot

Scrambled eggs

With additions at your convenience

Omelet or white omelet

With additions at your convenience

Fried egg

Soft or hard-boiled egg

With or without shell, poached egg

Grilled bacon

Breakfast sausages

Pork, poultry or veal B

Button mushrooms sautéed

With garlic and parsley Grilled tomatoes



Breakfast

FRUITS

Sliced seasonal exotic fruits and berries

Pineapple carpaccio

Fresh berries

Raspberry, blueberry, strawberry...

Basket of whole seasonal and exotic fruits

Exotic fruit and berry Skewers

Strawberries dipped in Chocolate

White, Milk or Dark Chocolate

FRESH JUICES

Orange, grapefruit, watermelon,

Apple, red or white grape

Tomato, carrot

Fresh fruit cocktail,

Red fruit cocktail,

Strawberry/Kiwi, pineapple, mango

Orange, banana, strawberry Mango, passion, pineapple



Snacks

C L A S S I C S A N D W I C H E S

Gourmet (small crispy bread rolls)

Triangle (white or whole cereal)

4 pieces

½ triangle (white, whole cereal)

2 pieces

Wraps

2 pieces

½ baguette

Farm fresh brown or white bread

Club

2 pieces

Made-to-order sandwiches are also available

O P E N S A N D W I C H E S

Smoked salmon and cream cheese with chives

Shrimps "Thai style"

"Foie gras" and figs

Pan seared tuna with vegetables

Rock lobster with asparagus cream

Vegetarian with preserved vegetables

FINGER FOOD

Hot canapes

Canapes

Caviar canapes –

3 pieces



Cabin Essentials

NEWSPAPERS & MAGAZINES

Thousands of printed Newspapers in 46 languages from 90 countries are available upon request.

LAUNDRY & CLEANING SERVICES

At your disposal, any laundry, dishwashing, standard and dry cleaning. Do not hesitate to contact us, we can directly pick your equipment up at your aircraft upon your arrival.

FLOWERS

Our florist will be pleased to accommodate any special request and will supply custom creations to suit the size and colour of your cabin. Fresh flower arrangements can also be created for your own vases.

OTHERS

**Restaurant pick-ups, toileteries, special request...
Just tell us what you need and we will arrange it for you.**





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