

**AOC** INFLIGHT  
CATERING

**INFLIGHT CATERING  
SIGNATURE MENU**

**2024 - 2025**

ORDER@AOCINFLIGHTCATERING.COM | 702.720.9727  
KLAS | KHND | KVGT | KLSV



## BRINGING CREATIVITY AND SAVOIR-FAIRE FROM THE LUXURY EVENT INDUSTRY TO THE CORPORATE AVIATION COMMUNITY SINCE 2015

### OUR STORY

Built on the rapid success of catered events and private parties, Art of Cooking faced a growing demand from their high-end clientele and thus, launched their corporate jet aviation division: AOC Inflight Catering.

Today, the eclectic and experienced AOC Inflight Catering team shares its taste for food, adventure and travel with the corporate aviation community for a one-of-a-kind culinary journey.

As one of the leading catering companies in the U.S, AOC Inflight Catering offers its expertise in high-end catering & events planning to the private jet world, bringing a true fine dining experience at 40,000 feet and above to the Las Vegas aviation catering market.

### OUR MISSION

Established in 2015 by our CEO Anne Giron, AOC Inflight Catering proudly stands as a woman-owned business, embodying a culture rooted in integrity and a fervent dedication to delivering flawless catering services for all occasions.

At AOC Inflight Catering, our mission is to create exceptional culinary experiences that transcend the ordinary, leaving a lasting impact on our clients and their guests.

We believe that food is not just nourishment; it is an art form that has the power to bring people together and create cherished memories. With our passion for culinary innovation, attention to detail, and dedication to top-notch service, we strive to elevate the culinary experience of our flying guests. Our commitment to excellence drives us to craft bespoke menus that cater to our clients' unique tastes and preferences, using only the freshest and highest quality ingredients.

At AOC Inflight Catering, we are more than just a catering company; we are creators of unforgettable gastronomic journeys that delight the senses and captivate the soul.

### OUR CORE VALUES

#### CREATIVITY

As we infuse new ideas and innovative approaches to our work, we open ourselves up to endless possibilities.

#### EXCELLENCE

We strive to bring creativity to the forefront of our work and show the world what we are truly capable of.

#### ADAPTABILITY

We challenge ourselves to think outside the box and push the boundaries of what is possible.

#### UNIQUENESS

Each meal is an opportunity to amaze, delight, and inspire our clients and flying guests with our unique offerings.



### HIGH-END INFLIGHT CATERING & AVIATION CONCIERGE SERVICES

Our menu is designed to help you create a true dining experience for your flying guests. However, our professionally trained team will gladly prepare any dishes of yours. We take pride in the quality of the food that we prepare as orders are made fresh just before departure.

Our concierge team will do everything in their power to accommodate any last-minute requests you may have.

### GLATT KOSHER CATERING

AOC Inflight Catering is proud to provide a full range of Kosher and Glatt Kosher inflight catering services for our clients all around the U.S. We combine our years of professional catering and hospitality experience with only the finest quality ingredients, prepared under rabbi supervision, to create a delectable kosher feast for your next Glatt Kosher VIP orders.

### PROFESSIONAL SPORTS TEAMS EXPERT & SPECIAL DIETS

At AOC Inflight Catering, we know how vital proper nutrition is for athletes and their performance. We will work with you every step of the way to guarantee a smooth and rapid logistical operation when it comes to assisting a large professional sports team with all the different nutritional goals and requirements of their athletes. Glatt Kosher, Halal, Gluten-Free, Vegan, Dairy-Free, Keto, Low Sugar, etc. No matter what their diet restrictions are, we will come up with a solution to deliver a gourmet meal made from scratch going above and beyond their expectations.

### BEGINNER, ADVANCED & PRO CULINARY TRAINING CLASSES AVAILABLE

Our advanced culinary classes are designed for corporate flight attendants, culinary professionals, chefs and aviation departments who want to bring their company and the quality of food they serve in a jet to the next level. Whether you are a beginner starting your career in the corporate aviation industry or an experienced cook eager to learn new techniques, there is a class for you. Please contact us to have more details about our Culinary Training Programs. Available on a 1, 2 or 3-day basis, in and out of Las Vegas upon request.

### FLORAL ARRANGEMENTS

Our florist will be pleased to accommodate any special requests and will supply custom creations to suit the size and color of your cabin. Fresh flower arrangements can also be created for your own vases. Please allow us a minimum of 24-48 hours to place your order based on availability.

### OTHER CABIN SERVICES

- NEWSPAPERS & MAGAZINES
- MENU PRINTING
- PERSONAL SHOPPING
- RESTAURANT PICK-UP
- GLASSWARE & CHINA
- FULL LINE OF CABIN SUPPLY
- LINEN & LAUNDRY SERVICE
- SPECIAL OCCASION CAKE
- SOMMELIER & WINE PAIRING SERVICE
- Etc.



## AOC INFLIGHT CATERING | SIGNATURE MENU

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# BREAKFAST





# BREAKFAST

## SWEET & SAVORY

### BREAKFAST PASTRY / DANISH (MINIATURE) **V**

Chef's Choice | By the Piece.

### MUFFIN **V**

Blueberry | Chocolate | Cranberry Orange | Pistachio | By the Piece.  
Additional Flavors and Gluten-Free Option upon request, if available.  
*Limited selection of options might apply during special events (F1, NBAA, etc.).*

### AMERICAN CLASSIC PANCAKES **V**

Stack of 3 Pancakes | Served with Maple Syrup and Butter on the side.  
Gluten-Free Option upon request, if available.

### BAGEL **V**

Plain | Everything | Blueberry | Cinnamon Raisin | By the Piece.  
Additional Flavors and Gluten-Free Option upon request, if available.

### BREAKFAST BREAD **V**

Banana **VG** | Lemon | Marble | Cranberry Orange | 2 Slices per Guest.  
Additional Flavors and Gluten-Free Option upon request, if available.  
*Limited selection of options might apply during special events (F1, NBAA, etc.).*

### TOASTS **V**

Toasted Brioche Bread. 2 Slices per Guest.  
Gluten-Free and Vegan Options upon request, if available.

### TRADITIONAL IRISH OATMEAL **VG GF**

Brown Sugar and Raisins.

### CEREALS & MUESLI **V**

### ORGANIC YOGURT **V GF**

Honeyed Greek Yogurt | Specific Flavors or Brands upon request, if available.

### YOGURT PARFAIT **V**

Honeyed Greek Yogurt, House-Made Granola, Fresh Berries.

### FRESH FRUIT CUP **VG GF**

### FRESH BERRY CUP **VG GF**

## EGGS

### OMELETTE (YOUR CHOICE OF FILLING) **V GF**

Please Specify if you'd like to have Fillings separately packed on the side.

### SCRAMBLED EGGS **V GF**

### BREAKFAST CROISSANT SANDWICH **V**

Egg and Cheese.  
Add-ons Available: Bacon | Turkey Bacon | Ham | Sausage | Turkey Sausage.

### ENGLISH BREAKFAST SANDWICH

Egg and Cheese **V**  
Add-ons Available: Bacon | Turkey Bacon | Ham | Sausage | Turkey Sausage.

### BREAKFAST BURRITO **V**

Egg, Cheese, Bell Pepper, Zucchini, Yellow Squash, Onion.  
Customizable upon Request.

### QUICHE FLORENTINE **V**

Egg, Cheese, Spinach, Onion, Mushroom, Heavy Cream.

### QUICHE LORRAINE

Egg, Cheese, Ham, Heavy Cream.

**V** | VEGETARIAN **VG** | VEGAN **GF** | GLUTEN FREE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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# BREAKFAST

## GOURMET PLATTERS

Please make sure to specify in your catering order your desired total guest count and platter breakdown.

For example, if you are looking to serve 8 guests with 2 separate trays, please mention in your catering order: 2 trays x 4 guests (total guest count: 8 guests).

### SCOTTISH SMOKED SALMON TRAY & CONDIMENTS **GF**

Egg, Caper, Red Onion, Cucumber | Cream Cheese on the side.  
Please remember to mention if you'd like to order Bagels or Brioche Toasts alongside your platter (2 Pieces per Guest Recommended).

### MINIATURE BREAKFAST PASTRY DISPLAY **V**

4 Pieces per Guest | Chef's Choice.  
Served with Individual French Jam Bonne Maman & Beurre d'Isigny.

### BREAKFAST MEAT & CHEESE DISPLAY **GF**

Assorted Breakfast Meats and Domestic Sliced Cheeses.

### FRESH SEASONAL FRUIT & BERRY DISPLAY **VG GF**

## SIDES

APPLEWOOD SMOKED BACON | 4 Pieces. **GF**

TURKEY BACON | 4 Pieces. **GF**

SAUSAGE LINK | 4 Pieces. **GF**

SAUSAGE PATTY | 2 Pieces. **GF**

GRILLED HAM **GF**

GRILLED TURKEY **GF**

POTATOES **GF**

GRILLED TOMATOES **GF**

SAUTEED MUSHROOM **GF**

SPINACH **GF**

HASH BROWN | 1 Piece. **GF**

## BEVERAGES

### COFFEE & SETUP

1 Liter | Comes with Coffee Cups, Stirrers, Sugar, Creamer.  
Insulated 1.2 L Thermos available upon request.

### GROUND COFFEE

1 Lb.

### HOT OR COLD CHOCOLATE

1/2 Liter.  
Insulated 1.2 L Thermos available upon request.

### TEA

Breakfast | Darjeeling | Earl Grey | Green Tea | Ceylon | Oolong | Matcha |  
White Tea | Chamomile | Verbena | Hibiscus.  
By the Box. Insulated 1.2 L Thermos available upon request.  
*Limited selection of options might apply during special events (F1, NBAA, etc.).*

### DAIRY MILK

1/2 Liter.  
Whole Milk | 2% Milk | Non-Fat Milk | Half & Half.

### NON-DAIRY MILK

1/2 Liter.  
Soy Milk | Oat Milk | Almond Milk.

### FRESHLY SQUEEZED JUICE

1/2 Liter.  
Orange | Grapefruit | Watermelon | Pineapple | Strawberry | Berry Cocktail | Apple |  
Mango | Green Juice.  
Based on seasonal availability.  
*Limited selection of options might apply during special events (F1, NBAA, etc.).*

**V** | VEGETARIAN **VG** | VEGAN **GF** | GLUTEN FREE

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# GOURMET PLATTERS







# GOURMET PLATTERS

## SAVORY DISPLAYS

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### ARTISAN CHEESE DISPLAY **V**

Imported & Domestic Cheese Display | Served with Gourmet Crackers.  
Gluten-Free Option upon request, if available.

### ORGANIC CRUDITÉ PLATTER **GF**

Carrot, Pepper, Celery Heart, Radish, Broccoli, Cherry Tomato, Cauliflower Florette, Cucumber | Served with Hummus (VG) or Ranch.

### JUMBO SHRIMP PLATTER **GF**

Jumbo White Shrimp | Served with Classic Cocktail Sauce, Lemon, Tabasco.

### SEAFOOD PLATTER **GF**

Lobster, Jumbo Shrimp, Crab Claw, Alaskan King Crab, Scallops.  
Served with Classic Cocktail Sauce, Lemon, Mayonnaise, Tabasco.

### CHARCUTERIE & CHEESE PLATTER

Assorted Classic Italian Cured Meats and Aged Cheeses.  
Grilled and Marinated Vegetables. | Served with Olives and Herbs Baked Crostinis.

### MIDDLE EASTERN MEZZE PLATTER **VG**

Baba Ganoush, Hummus, Tabouleh, Marinated Olives, Stuffed Grape Leaves.  
Served with Freshly Baked Pita Chips.

### GOURMET SANDWICH & WRAPS

Assorted Gourmet Deli Sandwiches & Wraps.

### CLASSIC TEA SANDWICH PLATTER

Assorted Finger Sandwiches made with Freshly Baked Brioche Bread.

### SUSHI & SASHIMI **GF**

We have teamed up with some of the best Japanese restaurants in Las Vegas to offer only the freshest fish and sushi selection.

Availability might vary during special events (F1, NBAA, etc.).

## SWEET DISPLAYS

### PETITS FOURS **V**

Chef's Choice of Assorted Miniature Pastries and Desserts. 3 Pieces per Guest.  
Gluten-Free Options upon request, if available.

### ASSORTED HOUSE-MADE COOKIE & BROWNIE DISPLAY **V**

### FRESH SEASONAL FRUIT & BERRY DISPLAY **VG GF**

**V** | VEGETARIAN **VG** | VEGAN **GF** | GLUTEN FREE

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# CANAPÉS





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Available by the Piece.

## SMOKED SALMON DUO

Salmon Roe | Blini.

## QUAIL EGG **V**

Onion Confit | Raspberry Vinegar Reduction.

## MINIATURE AHI TUNA POKE VERRINE **GF**

Tuna, Cucumber, Wakame Seaweed, Soy and Yuzu.

## CAPRESE SALAD IN A SPOON **V GF**

Molecular Balsamic Caviar.

## EGGPLANT CAPONATA **VG**

Crostini.

## CANDIED PECAN & GORGONZOLA TARTLET **V**

## MINIATURE FILET MIGNON BRIOCHE

Horseradish Creme Fraiche

## SOUS VIDE POACHED LOBSTER

Pea Blini topped with Oscetra Caviar and Gold Leaves.

## CHEF'S CHOICE

Regular or Premium Options available.

Limited selection of options might apply during special events (F1, NBAA, etc.).

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**CAVIAR**





# CAVIAR

## CAVIAR TYPES

Comes in 50 gram tins.  
Please allow us a minimum of 72 hours to place your order based on availability.  
Mother of pearl spoon upon request, if available.

- ROYAL OSSETRA CAVIAR
- ROYAL DAURENKI CAVIAR
- ROYAL KALUGA HUSO HYBRID CAVIAR

*Availability might vary during special events (F1, NBAA, etc.).*

## ACCOMPANIMENTS

- Potato Blini
- Creme Fraiche
- Lemon Wedges
- Minced Shallots
- Chopped Capers
- Grated Egg Yolk
- Grated Egg White

**V** | VEGETARIAN **VG** | VEGAN **GF** | GLUTEN FREE

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# SOUPS





# SOUPS

*Available per 1/2 Liter or Liter.*

TOMATO BASIL BISQUE **V GF**

CLASSIC MINISTRONE **VG GF**

LOBSTER BISQUE **GF**

CREAM OF ASPARAGUS **V GF**

CREAM OF MUSHROOM **V GF**

TOM YUM SOUP **VG GF**

Add-ons available upon request: Chicken or Shrimp.

**V** | VEGETARIAN **VG** | VEGAN **GF** | GLUTEN FREE

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# SALADS







# SALADS

*Entrée Sized Salads. Dressings are served on the side.*

## CAESAR SALAD **V**

Lettuce, Parmesan, Cherry Tomato, Crouton, Caesar Dressing.  
Add-ons available: Grilled Chicken | Salmon | Shrimp.

## MEDITERRANEAN SALAD **VG GF**

Lettuce, Cucumber, Bell Pepper, Cherry Tomato, Olive, Feta Cheese, Dijon Mustard, Balsamic Vinaigrette, Olive Oil.

## SOUTHWEST CHICKEN SALAD **GF**

Lettuce, Chicken, Corn, Black Beans, Bell Pepper, Jicama, Radish, Cilantro, Dijon Mustard, Olive Oil, Lime Cilantro Vinaigrette.

## HEIRLOOM CAPRESE SALAD **V GF**

Heirloom Tomato, Arugula, Mozzarella, Basil, Olive Oil, Molecular Balsamic Caviar.

## ORGANIC BABY GREENS GARDEN SALAD **VG GF**

Baby Spinach, Cucumber, Carrot, Radish, Bell Pepper, Cherry Tomato, White Balsamic Vinaigrette.

## ASIAN CHOPPED SALAD **VG GF**

Red Cabbage, Green Cabbage, Carrot, Bell Pepper, Cilantro, Mint, Cucumber, Bean Sprout, Snow Pea, Soy Ginger Vinaigrette.  
Add-ons available: Grilled Chicken | Salmon | Shrimp.

## CHICKEN COBB SALAD **GF**

Chicken, Lettuce, Tomato, Cucumber, Bacon, Avocado, Egg, Blue Cheese, Blue Cheese Dressing

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# STARTERS





# STARTERS

**AHI TUNA POKE & JAPANESE CUCUMBER**  
Ginger, Dried Wakame Seaweed, Sesame Oil, Yuzu, Sriracha, Cucumber, Shrimp Cracker.

**JUMBO LUMP CRAB CAKE**  
Crab, Celery, Colored Pepper, Mayonnaise, Mustard, Chipotle Aioli.

**HEIRLOOM CHERRY TOMATO CONFIT & BURRATA** **V GF**  
Toasted Pine Nuts | Molecular Balsamic Caviar.  
*Availability might vary during special events (F1, NBAA, etc.).*

**CHICKEN WINGS** **GF**  
8 Pieces per order.  
Please make sure to order your Crudité Platter along with your order.  
Select Sauce: Mesquite Dry Rub, Barbecue or Buffalo sauce.  
Select Dip: Ranch or Blue Cheese Dressing.

**MINIATURE BLACK ANGUS BEEF SLIDERS**  
2 Pieces per order. Tarragon Sauce.

**MINIATURE CHICKEN SLIDERS**  
2 Pieces per order. Chipotle Sauce.

**V** | VEGETARIAN **VG** | VEGAN **GF** | GLUTEN FREE

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# ENTRÉES





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## FISH

POACHED DOVER SOLE FILET **GF**

Lobster Bisque.

MISO BLACK COD **GF**

Yuzu Ginger Sauce.

BRAISED CHILEAN SEA BASS **GF**

Pink Peppercorn Sauce.

CAJUN BLACKENED SALMON **GF**

Pineapple Salsa.

## MEAT

BLACK ANGUS FILET MIGNON **GF**

Red Wine Bordelaise Sauce.

HERBS CRUSTED RACK OF LAMB

Rosemary Infusion.

MAURITIAN COCONUT CHICKEN CURRY **GF**

SLOWLY BRAISED BEEF BOURGUIGNON **GF**

Burgundy Wine Sauce.

## PASTA

SWEET POTATO NOODLES **VG GF**

Carrot, Spinach, Asian Mushroom.

Add-ons available upon request: Marinated Chicken | Spicy Shrimp.

BEEF LASAGNA

RIGATONI | ITALIAN SAUSAGE & MARINARA SAUCE

Pesto.

*Availability might vary during special events (F1, NBAA, etc.).*

PORCINI MUSHROOM & TRUFFLE RISOTTO **V**

Roquette and Shaved Parmesan.

SPAGHETTI BOLOGNESE

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# SIDES





# SIDES

BABY STEAMED OR GLAZED VEGETABLES **VG GF**

Carrot, Zucchini, Yellow Squash, Turnip, Asparagus.

POTATO MILLEFEUILLE **V GF**

GRILLED VEGETABLES **VG GF**

Carrot, Zucchini, Yellow Squash, Turnip, Asparagus.

GRILLED ASPARAGUS **VG GF**

STEAMED RICE OR RICE PILAF **VG**

BRAISED BABY BOK CHOY **V GF**

*Availability might vary during special events (F1, NBAA, etc.).*

CREAMY MASHED POTATOES **V GF**

HARICOTS VERT ALMONDINE **V GF**

PASTA **V**

**V** | VEGETARIAN **VG** | VEGAN **GF** | GLUTEN FREE

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# DESSERTS







# DESSERTS

*Additional Vegan and Gluten-Free options upon request, if available.*

## CHOCOLATE MOUSSE TRIO **V GF**

White Chocolate Yuzu Mousse, Milk Chocolate Mousse, Dark Chocolate Mousse.

## LEMON BLUEBERRY MILLEFEUILLE IN A JAR **V**

## CARIBBEAN CHOCOLATE CAKE **V**

Chocolate Ganache, Banana Cake, Coconut and Pineapple Chocolate Truffles.

## KEFIR LIME CREME BRULEE **V GF**

Topped with Fresh Berries

## TARTLET (4 in / 10 cm) **V**

Sea Salt Caramel & Chocolate Ganache | Lemon | Berry | Pear Bourdaloue.

## MATCHA YUZU CAKE **V**

White Chocolate, Vanilla, Roasted Sesame Seeds, Praliné

## RASPBERRY & BOURBON VANILLA PANNA COTTA **V GF**

## REVISITED HAZELNUT PARIS BREST IN A JAR **V**

## APPLE TART TATIN **V**

## FRENCH MACARONS **V GF**

Available by Half Dozen or Dozen.

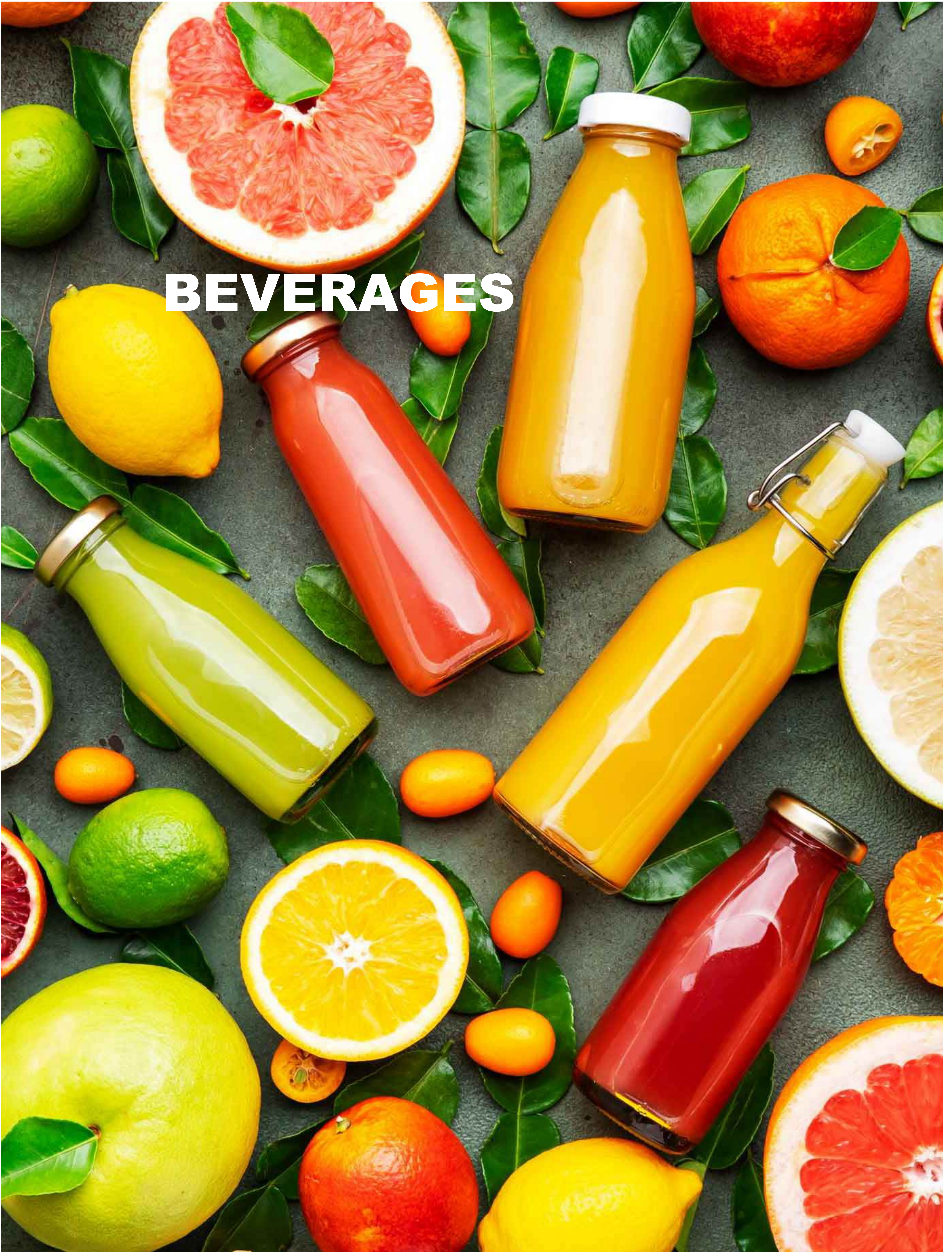
## ASSORTED CHOCOLATE TRUFFLES **V GF**

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# BEVERAGES





# BEVERAGES

*Please get in touch with our team to inquire about our seasonal wine and spirits menu.*

## JUICES

FRESHLY SQUEEZED JUICE  
1/2 Liter.

Orange | Grapefruit | Watermelon | Pineapple | Strawberry | Berry Cocktail |  
Apple | Mango | Green Juice. Based on seasonal availability.  
*Limited selection of options might apply during special events (F1, NBAA, etc.).*

## WATER

STILL WATER  
Evian | Fiji | Domestic Brand

SPARKLING WATER  
San Pellegrino | Perrier

## SODAS

Coke  
Diet Coke  
Sprite  
Ginger Ale

**V** | VEGETARIAN   **VG** | VEGAN   **GF** | GLUTEN FREE

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## ORDERING AND AIRPORT INFORMATION

### PLACING AN ORDER

All orders must be submitted via:  
Our website contact form: [www.aocinflightcatering.com](http://www.aocinflightcatering.com)  
or Email: [order@aocinflightcatering.com](mailto:order@aocinflightcatering.com).

### AIRPORT DELIVERY KLAS | KHND | KVGT | KLSV

Our In-flight Catering services are currently available at the following airports located in the Las Vegas area:

HARRY REID INTERNATIONAL AIRPORT  
(PREVIOUSLY MCCARRAN INTERNATIONAL AIRPORT) | KLAS

HENDERSON EXECUTIVE AIRPORT | KHND

NORTH LAS VEGAS AIRPORT | VGT

NELLIS AIR FORCE BASE | KLSV

### HOURS OF OPERATION

We provide 24/7 delivery service to the airports listed above. Our customer service team is available 7 days a week from Monday-Sunday | 8am - 6 pm (PT).

Should you require urgent assistance, please get in touch with us at (702) 720-9727. We may be able to offer a limited menu selection for urgent departures based on the availability of our team (extra rush fees may apply).

### SPECIAL EVENTS AND HIGH-DEMAND PERIODS

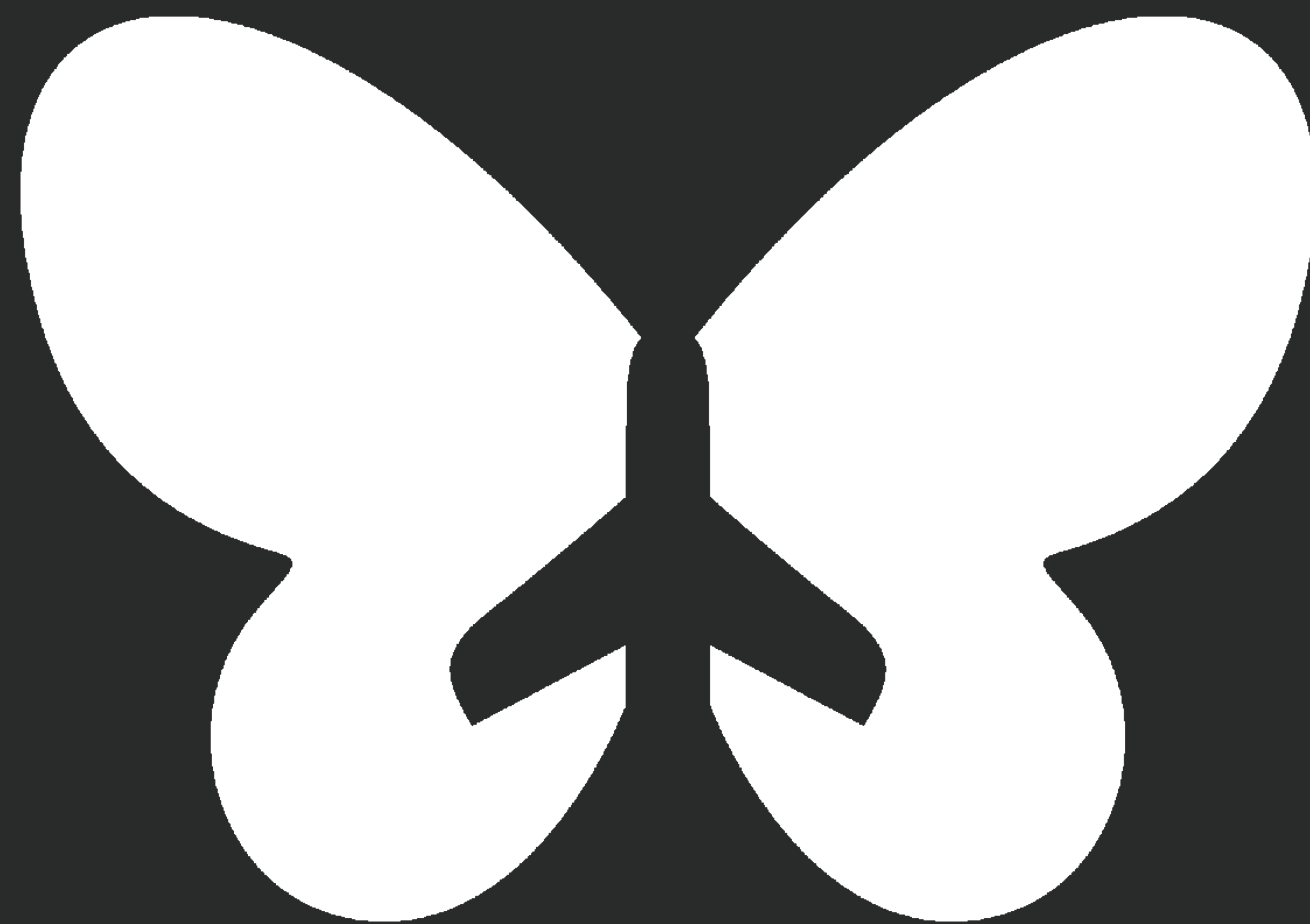
Please be aware that our ordering and delivery times may be subject to variations based on our availability during high-demand periods due to large events taking place in Las Vegas (Formula 1, Super Bowl, NBAA, etc.).

Furthermore, we would like to clarify that for certain special events, we reserve the right to offer a limited menu selection, depending on the level of demand. Additionally, restaurant pick-ups may be restricted or denied altogether, particularly in specific locations, due to road restrictions arising from these local events. Your understanding is greatly appreciated.

### ALLERGEN DISCLAIMER

Attention customers with food allergies. Please be aware that our food, including our baked goods, may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.

Our facilities are not food allergen or gluten-free. Customers with food allergies or other nutritional concerns are advised to notify our team for assistance.



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