



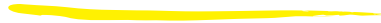
# PRIVATE JET CATERING MENU

New York, New Jersey, Connecticut, Boston, Washington D.C.

*World Wide Catering Network*

## ONE TWENTY ONE MISSION STATEMENT

To create exceptional experiences for our customers, our team and our community  
with our passion for innovative food and service.



## Services & Credentials

24/7/365 Customer Service and Kitchen Support

40,000 square foot facility at JFK

Port Authority Preferred Vendor

USDA approved kitchen

Worldwide Catering Network

FDA Inspected

HALAL Certified by ISWA

Borders & Customs Compliance for International Trash Removal

Hi Loader Service

Linen & Dry Cleaning

International Newspapers

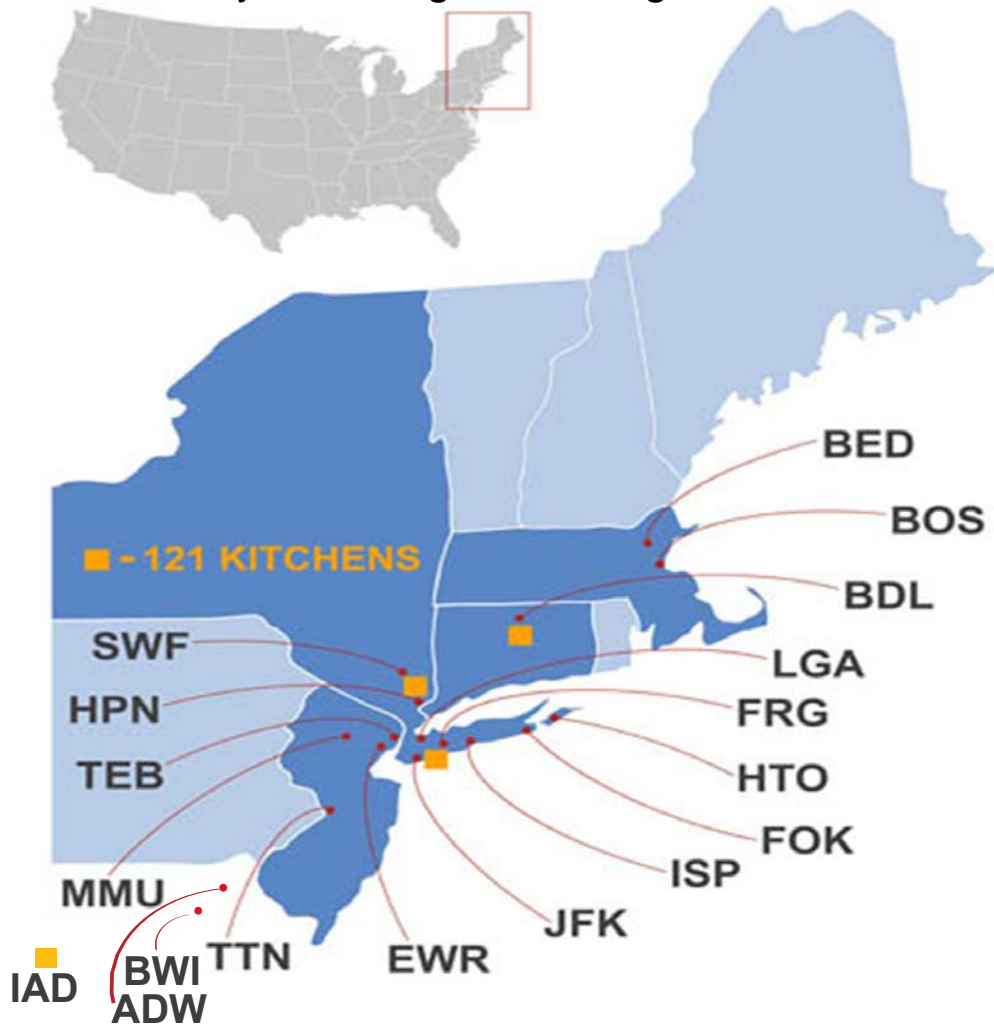
Flower Arrangements

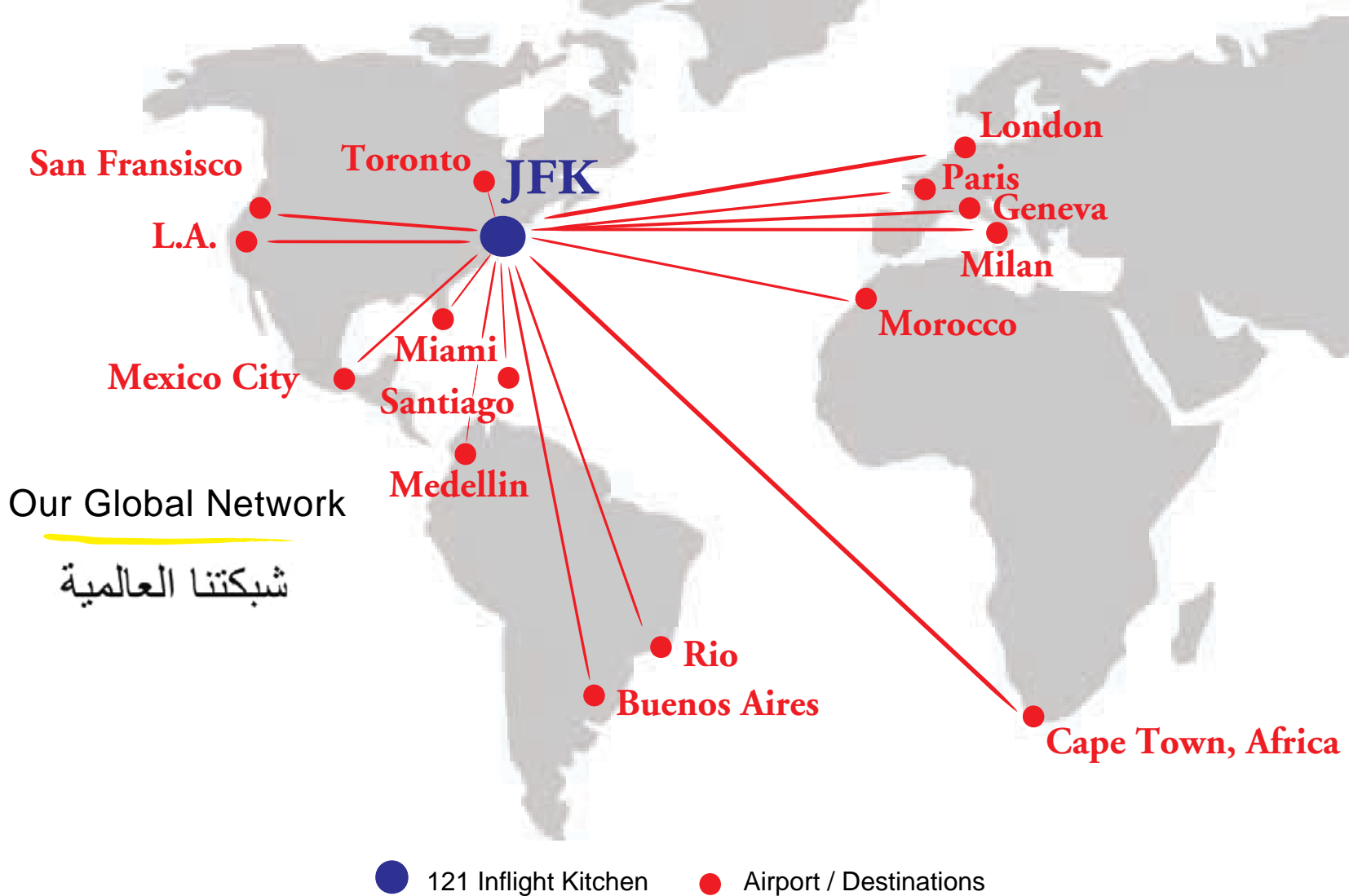
Cabin Supplies

International Cuisines



## Airports Serviced by 121 Inflight Catering





## CONTINENTAL BREAKFAST SELECTIONS

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Fresh Baked Croissants, Plain, Almond & Chocolate  
(available in regular & Mini)

Assorted Danish & Pastries (available in regular & Mini)

A Selection of Fresh Baked Muffins (available in regular & Mini)

Boutique Style Doughnuts Assorted Flavors

English Breakfast Breads (seasonal selections available)

Assorted N.Y. Bagels (available in regular & Mini)

Smoked Salmon with Traditional Accompaniments

Selection of Cereal, Muesli, Granola & Variety Packs

Assorted Fruit & Plain Yogurt

Yogurt & Berry Parfait with House Made Granola

Exotic Sliced Fruit Platter with Passion Fruit Dip

Assorted Fresh Berry Platter

Assorted Jam, Jelly, Honey, Butter, Cream Cheese & Marmalade



## FEATURED HOT BREAKFAST SELECTIONS

Organic 3 Egg Omelet with Your Choice of Fillings

Italian Vegetable & Goat Cheese Frittata with Cherry Tomatoes & Basil

Egg Benedict Poached Eggs, English Muffin, Grilled Ham, Hollandaise Sauce

Quiche Loraine with Thick Cut Bacon & Gruyere Cheese

Steel Cut Irish Oatmeal with Choice of Garnish

Stuffed Brioche French Toast with Apple Compote

Butter Milk Pancakes served with Vermont Maple Syrup

Belgian Waffle with Choice of Toppings

Crepes Stuffed with Vanilla Scented Ricotta and Strawberry Sautee

Breakfast Burrito Peppers, Onions, Sausage & Cheese Served with Salsa & Guacamole

Breakfast Sandwiches Bacon, Sausage, Ham, Cheese

Eggs Your Way (*Poached, Scrambled, Over Easy* Egg Whites & Egg Beaters Available)





## **Traditional Hot Breakfast Sides**

Bacon available Turkey or Traditional  
Sausage available Turkey or Traditional

Grilled Ham

Hash Browns

Grilled Mushrooms

Grilled Tomatoes



## **Hot Box Breakfast**

Includes Main Selection with 2 sides, Fruit, Yogurt & Croissant



## **Continental Box Breakfast**

Includes Yogurt, Sliced Fruit Plate, Croissant & Danish





## Display Platters (available by the portion)

Seafood Platter – Maine Lobster, Diver Scallops, Jumbo Prawns, Crab Claws, Cocktail Sauce & Lemon

Assorted Sushi & Sashimi – Served with Wasabi, Ginger & Soy Sauce

Classic Shrimp Cocktail – Jumbo U-8 Prawns with Cocktail Sauce & Lemons in Muslin

Balik Smoked Salmon Platter with Citrus & Traditional Accompaniments  
Smoke Seafood Platter, Salmon, Trout, Mussels & Sturgeon with Traditional Garnish

Italian Antipasti – Salami, Sopressata, Provolone, Mozzarella, Roasted Peppers

Artisanal Cheese Board- A Selection of European Boutique Cheese, Dried Fruit, Nuts & Crackers

Terrine of Foie Gras – Served with Traditional Accompanists

Canapés – Our Chefs Selection of Meat, Fish, Vegetable and Cheese

Vegetable Crudités – Seasonal Vegetables with a Selection of Dips

Exotic Sliced Fruit Platter with Passion Fruit Dip

Boneless Chicken Tenders Grilled or Breaded and fried, Choice of Dipping Sauce's

Mezze - Baba Ghanoush, Tabbouleh, Hummus & Stuffed Grape Leaves with Pita

Tea Sandwich Tray – A selection Triangle Sandwiches with Garnishes

Caviar - Choice of Golden Imperial, Beluga, Sevruga & Osetra. Accompanied by Traditional Garnish of Blinis, Melba Toast and Caviar Garnish Tray, Egg Whites, Chopped Yolks, Parsley, Lemon, Crème Fraiche, Micro Diced White Onion



# Soup

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Red or Yellow Lentil  
Cream of Asparagus  
Wild Mushroom  
Moroccan Harira  
Roasted Pumpkin  
Potato, Leek  
Lobster Bisque  
Tomato, Basil  
Chicken & Vegetable  
Chicken & Corn



## Salads

Rocket - Arugula, Sun Dried Tomatoes, Toasted Pine Nuts, Shaved Parmesan

Fattoush Lebanese Garden Salad -Toasted Pita, Sumac Lemon Vinaigrette

Tabbouleh - Parsley, Mint, Tomato, Onion, Bulgur

Continental Garden Vegetable

Classic Caesar – Chopped Romaine, Croutons, Parmesan

Caprese – Tomatoes, Basil, Fresh Mozzarella, Olive Oil

Tuna Nicoise – Mixed Greens, Haricot Vert, Roasted Red Peppers, Potatoes & Hard Boiled Eggs

Asian Chicken – Rice Noodles, Julienne Vegetables, Sesame Dressing

Greek Salad - Mixed Greens, Black Olives, Feta Cheese, Peppers, Onions & Tomatoes



# Plated Appetizers

(these choices may require onboard heating, plating & assembly)

House Made Meatballs with Creamy Polenta, Sunday Gravy, Parmesan & Sage

Burrata with Roasted Peppers, Pesto & Crostini

Shrimp & Grits Chili Marinated Grilled Shrimp with Southern Style Grits

Charred Cauliflower with Creamy Goat Cheese & Sherry Vinaigrette

Chicken Quesadilla, Black Beans, Jack Cheese Salsa, Sour Cream & Guacamole

Crispy Chicken Wings with Celery and Blue Cheese

Jumbo Lump Crab Cake with Cole Slaw & Chipotle Ranch

Classic Shrimp Cocktail



## Continental Hot Snacks (all items are 1-2 bites each and served 3 pieces per order)

Maryland Jumbo Lump Crab Cakes

Shrimp Tempura

Vegetable Samosa

Lobster Vol au Vent

Mini Big Macs

Grilled Vegetable Kebab

Grilled Shrimp Kabob

Chicken Satay

Beef Satay

Baby Lamb Chops





## Sandwiches



**Type:** Open \* Triangle \* Finger \* Club \* Baguette \* Panini \* N.Y. Deli \* Wrap\*

**Meat:** Ham, Turkey, Pastrami, Corn Beef, Roast Beef, Salami, Grilled Chicken

**Fish:** Tuna, Salmon, Lobster, Shrimp, Crab, Smoke Salmon

**Vegetables & Spreads:** Chicken, Curry Chicken, Classic Tuna, Tuna & Corn, Tuna with Olive & Tomato, Seafood, Shrimp & Dill, Marinated Grilled Vegetables

**Cheese:** Brie, Mozzarella, Three Cheese, Swiss, Provolone, Goat Cheese

**Garnish:** Tomatoes, Lettuce, Cucumbers, Olives, Avocado,

## Specialty Sandwiches

(these choices may require onboard heating, plating & assembly)

Fish Tacos – Pico de Gallo, Queso Fresco, Creamy Avocado Sauce & Lime

Grilled Chicken BLT- Bacon Lettuce & Tomato

Lobster Roll – Warm Buttered Lobster Brioche Roll

Meatball Parmesan – Grilled Salmon Club – Bacon, Avocado, Lettuce & Tomato

Prime Grade Burger – House Made Hoagie Roll, Meatballs, Mozzarella & Tomato Sauce

Served with a Brioche Roll, Homemade Pickle, Lettuce & Tomato

Marinated Grilled Vegetables, Pesto, Mozzarella & Roasted Red Peppers

## PASTA

(these choices may require onboard heating, plating & assembly)

Penne Pomodoro – Marinara, Grape Tomatoes, Extra Virgin Olive Oil & Basil

Penne Vodka with Prosciutto & Green Peas

Spaghetti & Meatballs – House Made Meatballs,  
Tomato Sauce & Parmesan

Fettuccini Alfredo – Creamy Parmesan Cheese Sauce

Cheese Ravioli – Traditional Sauce, Parsley

Cheese Lasagna – Tomato Sauce & Grated Parmesan

Vegetable Lasagna with Parmesan Cream Sauce

Meat Lasagna with Tomato Sauce & Grated Parmesan



## FEATURED ENTREES (these choices may require onboard heating, plating & assembly)

Pan Roasted Chilean Sea Bass with Lemon Sauce

Grilled Alaskan King Salmon with Whole Grain Mustard Sauce

Classic Maine Lobster Thermidor with Sauce Béchamel

Shrimp Francese – with Lemon & Parsley

Parmesan Crusted Chicken Breast Lemon Butter Sauce

Seared Breast of Chicken with Wild Mushroom Sauce

Grilled Breast of Chicken with Lemon & Herbs

Chicken Tikka Masala – Tomato, Spices & a Touch of Cream

Grilled Lamb Chops – Rosemary Garlic Sauce

Lamb Tagine – Moroccan Stew with Cinnamon and Dates

Mixed Grill – Lamb Chops, Filet Mignon, Chicken Kebab

Grilled N.Y. Strip Steak – 10oz Sirloin with Green Peppercorn Sauce

Grilled Filet Mignon – 10oz Center Cut Tenderloin with Café De Paris Butter

Braised Beef Short Ribs with Red Wine Demi Glaze

Beef Stroganoff – Sliced Filet of Beef with Mushrooms and Cream

Sautéed Loin of Veal with Morel Mushroom Sauce

Veal Piccata – Lemon, Caper, Parsley





## VEGETABLES & SIDES

(these choices may require onboard heating, plating & assembly)

Steamed Asparagus

Steamed Haricot Verts

Baby Carrots

Grilled Mixed Vegetables

Sautéed Spinach

Seasonal Vegetables upon Request

Basmati Rice

Saffron Rice

Risotto

Cheddar Grits

Baked Macaroni & Cheese

Parisian Potatoes

Potato Cakes with Chives

Roasted Red or Fingerling Potatoes

Mashed Potatoes



## INDIVIDUAL TARTS AND PLATED DESSERTS



Lemon Meringue Tart - Sweet Dough filled with Lemon Cream  
Topped with Meringue.

Mixed Fruit Tart - Sweet Dough with Almond Cream and Seasonal Fruit

Chocolate Extreme - A Dome of Chocolate, Chocolate Mousse and Ganache.

Apple Tart Tatin - Caramelized Apples and Vanilla with a Crisp Puff-Pastry Bottom

Pecan Tart - Organic Pecans from Texas made with African Mascovado Sugar.

Molten Chocolate Lava Cake with Raspberry Sauce and Vanilla Ice cream

Vanilla Bean Crème Brûlée



## CHEESECAKES & N.Y. SIGNATURES (not all items available in individual servings)

Original N.Y. Cheese Cake

Strawberry Cheese Cake

Tiramisu

Red Velvet Cake

Designer Cup Cakes From N.Y.C Top Patisseries

Individual Mille Feuille

Assorted Ice Cream & Sorbets (individual or PT size available)



## DESSERT TRAY SERVICE ITEMS

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Assorted Miniature Pastries

A Selection of Petite Fours

121 Signature Macaroons

Assorted Butter Cookies

English Tea Cakes

American Style Assorted Cookie Tray

Chocolate Covered Strawberries



## FRESH PRESSED JUICES

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Orange  
Grapefruit  
Pineapple  
Mango  
Pomegranate  
Lemon & Mint  
Watermelon  
Mixed Melon  
Mixed Berry Cocktail  
Strawberry  
Kiwi  
Carrot  
Beet & Berry  
Avocado  
Green Juice

## BOTTLED WATER & SOFT DRINKS

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Volvic  
Evian  
Perrier  
Fiji  
Crystal Geyser  
Assorted Pepsi & Coco Cola Products



# 121 Inflight Additional Services

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