




FLIGHT CATERING

BY

CORINTHIA
Caterers

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 Extra Virgin Olive Oil

 Vegetarian

***NGI** indicated products that do not contain gluten based ingredients. Despite adopting good manufacturing practices these products are not prepared in a gluten free environment and traces of gluten may still exist.

Disclaimers

- Most dishes are made from ingredients that contain specific allergens. Corinthia Caterers follow good manufacturing practices and adhere to the Company's Allergen Management policy and procedures. Measures are taken to reduce the risk of cross contamination, but, due to the presence of certain allergenic ingredients in some products, there could be a possible risk of cross contamination. Kindly speak to a member of our sales team before you place your food and beverage menu order.
- Our CPU is HALAL certified.
- The images of dishes displayed in this brochure are indicative and may vary from the actual dishes served in-flight.

SALADS


ARUGULA

Rucola leaves with shaved parmesan & cherry tomatoes, balsamic dressing.

ASIAN SLAW

White & red cabbage, carrots finely shredded and tossed with fresh herbs & Asian dressing.

BURRATA

Burrata mozzarella served with arugula, cherry tomatoes, roasted long stem artichokes, aged balsamic vinegar 

BRESAOLA

Slices of air-dried Beef, mesclun salad, shaved ricotta salata, julienne of leeks & radish truffle oil.

CALAMARI

Pan fried Calamari with chilies, garlic, herbs with zesty quinoa.

CHICKEN CAESAR

Crunchy salad leaves with homemade Caesar dressing, parmesan shavings, croutons & roasted chicken breast.

GARDEN

Mesclun salad, plum tomatoes, olives, spring onions, red radish & chopped fresh herbs.

GREEN


An array of mixed salad leaves, sliced cucumber, green olives & parsley.

HORIATIKI

Traditional Greek Salad

Juicy tomatoes, crunchy cucumbers, onions & green peppers, ripe olives & feta cheese.

ITALIAN STYLE CAPRESE

Sliced tomatoes, rocket leaves, sliced mozzarella di Bufola, aged balsamic glaze 

KING PRAWN

Grilled King Prawns topped with salted butter & garlic, salad leaves, chilies, spring onions and lime dressing.

LEBANESE SALATA


Crispy bell peppers, onions, cucumber, roughly chopped parsley & pita wedges, lemony-mint dressing.

SALADS *continued*

LOBSTER

Marinated fresh lobster, salad greens, mangetout, sweet cherry tomatoes, chili mango dressing.

MEDITERRANEAN SALAD

Grilled vegetable sott'olio, mesclun salad leaves 

MOROCCAN STYLE CHICKEN

Spiced rub roasted chicken, salad leaves, black olives, chickpeas, minted labneh.

PRAWN

Citrus & paprika marinated prawns, mesclun salad, spring onions, tomatoes, cream of avocado.

QUINOA & VEGETABLES

Zesty quinoa, roasted bell peppers & fresh herbs, local peppered goat's cheese.

SALMON

Roasted fresh Salmon fillet, hearts of lettuce, tips of asparagus, radish & fried capers, saffron aioli.

SMOKED NORWEGIAN SALMON

Mixed salad leaves, cherry tomatoes, crunchy cucumber, dill & lemon zest mayonnaise, smoked Salmon slices.

SMOKED SWORDFISH

Ceviche marinated smoked swordfish, mixed salad leaves, spring onions, capers & tomatoes.

TABBOULEH

Roma tomatoes, cucumber, parsley & mint tossed with bulgur, lemon juice.

THE BEETS

Marinated beetroot in local honey & sherry vinegar dressing, parsley, shaved fennel, petite salad.

VEGETARIAN

Grilled vegetables sott'olio, roasted black olives, arugula and zesty dressing.

TUNA NICOISE

Seared Tuna chunks with heart of lettuce, cherry tomatoes, potatoes, olives, green beans & anchovies.

WEDGE

Crunchy salad leaves crumbled blue cheese, crispy pancetta, corn kernels, bread croutons, house dressing.

COLD PLATTERS

CHEESE BOARD

Assorted cheese cuts, cheese nuggets, Provolone, Brie, Oak smoked cheese, served with home-made fruit chutney, water biscuits, salted biscuits, dried fruit & nuts.

CHEESE & MEATS

An array of mixed cheese & charcuterie; Parma Ham, assorted Salamis, Mozzarella, Provolone & Pepato, served with salted biscuits & grissini.

FISH PLATTER

Mixed Grill of Fresh fish / Mixed Seafood Platter. All served with fresh herb oil and lemon wedges. Lobster can be included with the platters at an extra charge.

ITALIAN CHARCUTERIE

A selection of Italian cuts; Parma Ham, assorted Salami, Spianata, Prosciutto and roasted olives, served with grissini, salted biscuits, dried fruit & nuts.

MIDDLE EASTERN

A selection of meze with hummus, falafel patties, stuffed grape leaves, roasted olives, aubergine caviar, feta cheese & tabbouleh, served with flat bread.

SEAFOOD

An array of marinated Mussels, Calamari, Vongole, Prawns, Sword fish & Salmon smoked, with fresh herb dressing, mesclun salad, tomatoes, radish and lemon wedges.

SMOKED FISH

An assortment of smoked fish, mesclun salad, marinated kalamata olives, lemon wedges, chilli-lime dressing.

MALTESE

Smoked & roasted Maltese sausage, sun dried tomatoes, broad bean pate, aioli pate, locally dried peppered & white cheeselets, marinated olives, all served with water and salted biscuits.

VEGETARIAN

An assortment of grilled vegetables sott'olio, kalamata olives, sundried tomatoes, chickpea patties & Romesco dipping sauce, served with pita wedges.

COLD CANAPÉS

OPEN SANDWICHES

Vegetables

Meats

Fish on mini tartlets & bread croutes

DIPS

Served with crudité sticks

Tangy tomato salsa

Hummus

Minted yoghurt

Blue cheese

COLD MEZZE

HOT MEZZE

Dips can be prepared according to your taste.

SOUPS

Beef broth

Chicken Noodle

Cream of Chicken

Fish

Italian style Minestrone

Lobster bisque

Pumpkin & sweet potato with almonds

Smoked Salmon vichyssoise

Tomato & fennel cream Vegetable potage **V**

Cream of Wild Mushrooms

You may order by portion or litre.



SAVOURY CANAPÉS

GARNISH

GARNISH TRAY FOR CAVIAR

Hardboiled egg (yolk & whites served separately)

Mini potatoes

Shallots

Crème Fraiche

Lemon Wedges

DIPS

Guacamole

Hummus

Salsa

Baba Ghanoush

Muhammara

Labneh with Za'atar

Tahini

Cheese and yoghurts

GARNISH PACK

Fresh Herbs: parsley, mint, basil, dill, rosemary, chives.

Sliced lemons & oranges

Whole lemons

Olives & pickles

BAKERY

Our bakery has a variety of **gourmet breads baked daily.**

Ciabatta

Baguette

Sandwich

Pita

Gluten Free breads

FILLINGS

Smoked Cheese & pickles

Chicken & corn kernels

Smoked Salmon & dill crème fraiche

Parma ham, parmesan & rucola

Provolone & cucumber

Hummus & grilled vegetables

Tuna

Tomato mozzarella

The above can be supplied according to passenger load and served in small, medium or large trays.

HOT MEALS

BEEF

PAN SEARED BEEF FILLET

Thyme roasted potatoes, grilled Mediterranean vegetables, red wine Jus.

GRILLED BEEF FILLET MEDALLIONS

Cracked potatoes, sautéed French beans, Barolo sauce.

SLOW COOKED ROAST BEEF SLICES

Sautéed potatoes, Vichy carrots cooked in own juices.

GRILLED RIBEYE STEAK

Chunky potato chips, wilted greens & home-made spiced ketchup.

BRAISED BEEF STEW

Roasted root vegetables & parsley steamed rice.

HOMEMADE BEEF OLIVES

Mashed potatoes, carrots & peas with roasting gravy.

BURGERS

Quarter pounder

Brie cheeseburger

Smoked beef

Spicy Crisp Chicken

Vegetarian **V**

Mini Beef

FRESH FISH

PAN FRIED SALMON FILLET

Parsley, butter, new potatoes, creamed spinach, lemon butter sauce.

GRILLED SEABASS

Garlic flavoured cracked potatoes, fine ratatouille & tomato split dressing.

ROASTED SEABREAM FILLETS

Potato fondant, roasted bell peppers & white wine cream.

GRILLED YELLOW FIN TUNA

Potato wedges, roasted fennel, cherry tomatoes & mint chutney.

PAN FRIED MAHI MAHI

Lyonnais potatoes, traditional 'Caponata', caper tomato sauce.

POACHED GROUPEL

Roasted new potatoes, French beans & olives, silky fish velouté.

HOT MEALS *continued*

LAMB

BRAISED LAMB STEW

Root vegetables & steamed rice.

ROAST RACK OF LAMB

Mashed potatoes, fine ratatouille, mint infused jus.

PAN FRIED LAMB LOIN

Crushed potatoes, glazed root vegetables, Barolo jus.

LAMB CUTLETS

Lyonnais potatoes, grilled zucchini, pesto dressing.

PORK

SLICED PORK LOIN

Lyonnais potatoes, braised cabbage, fennel seeds and apple sauce.

GRILLED PORK LOIN

Fondant potatoes, panache of vegetables & Marsala jus.

ROASTED PORK FILLET

Cracked herbed potatoes, French beans, Dijon mustard sauce.



PAN SEARED
RACK OF LAMB

HOT MEALS *continued*

POULTRY

PAN FRIED CHICKEN BREAST

Cassoulet of beans, sautéed potatoes, grain mustard cream.

STUFFED CHICKEN THIGH

Bell pepper and chickpea stew with steamed rice.

STEAMED TURKEY BREAST

Roasted potatoes, panache of vegetables, mushroom cream sauce.

TURKEY STEW

With vegetables & potatoes.

MUSHROOM STUFFED CORN-FED CHICKEN BREAST

New potatoes, stir fried vegetables, pepper cream sauce.

RABBIT

PAN FRIED

Crunchy thick cut potato chips, boiled vegetables tossed in salted butter, rabbit jus.

SLOW COOKED STEW

Local stout beer with spaghetti pasta.

SHELLFISH

HALF LOBSTER THERMIDOR

Served with fluffed baked jacket potato & corn cob all with garlic butter.


GRILLED GIANT PRAWNS

On lobster bisque with rice, wilted greens, salsa Verde.

STAR ANISE & FRESH HERB SHELLFISH HOT POT

Served with crunchy garlic bread & lemon wedge.

SEA SCALLOPS

White wine , salted butter, jasmine rice, sautéed vegetables, Oysters & Kilpatrick dressing served with citrus cheeks.

VEAL

SLOW COOKED BLANQUETTE

Root vegetables and steamed rice.

PAN SEARED FILLET

Thyme infused cracked potatoes, seasonal vegetables, veal jus.

LEMON FRIED STEAK

Thyme infused crushed potatoes; parsley butter vichy carrots.

ROASTED LOIN

Roasted new potatoes, sautéed garlic mushrooms, mustard Beurre Blanc.

PASTA

FRESH PASTA

Strozza preti

Sedanini gialli

Garganelle

Seafood stuffed ravioli

Goat's cheese ravioli

DRIED PASTA & RISOTTO

Penne

Spaghetti

Cheese tortellini or Risotto

OVEN BAKED PASTA

Traditional Lasagna

Traditional Cannelloni

Ricotta and spinach Ricciole

SAUCES

Seafood marinara

Arrabiata

Cream of Pesto

Mushroom

Vegetarian cream

Ragu

Any desired sauce can be catered for on request.

FRESH FISH

FISH FILLETS

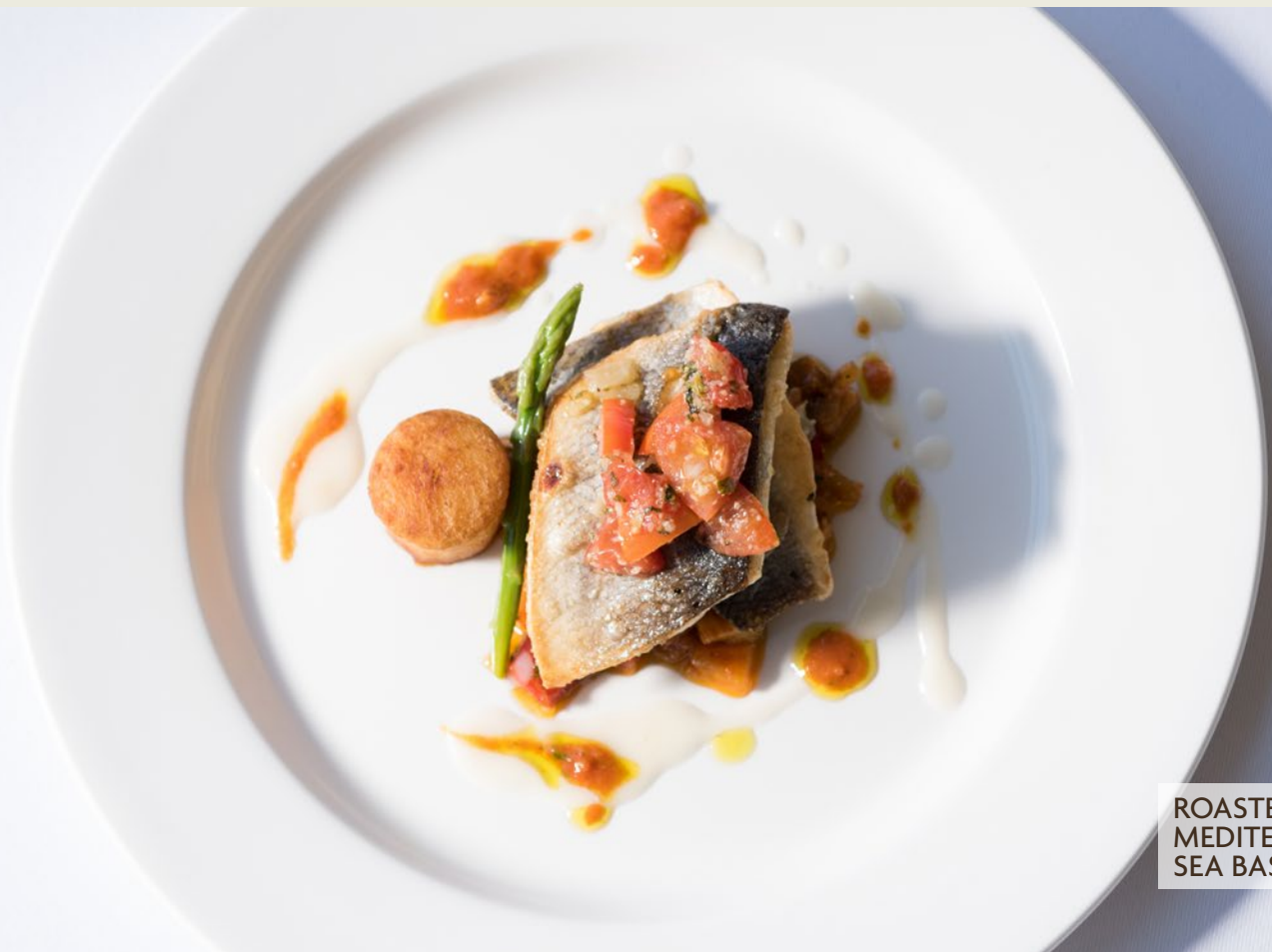
Brown Meagre
Grouper
Halibut
John Dory
Mahi Mahi
Mediterranean Seabass
Mediterranean Seabream
Nile Perch
Rock Fish
Fresh Salmon
Yellow Fin Tuna

CRUSTACEANS

King Prawns
Crab
Whole Lobster
Crayfish
Langoustines
Shrimp

MOLLUSCS

Scallops
Oysters
Mussels
Octopus
Squid



ROASTED
MEDITERRANEAN
SEA BASS

BREAKFAST

FRESH FRUIT

Fresh fruit platter

Seasonal fresh fruit cuts
(individually portioned)

Fresh fruit platter

Sliced seasonal and exotic
(to share)

Fresh whole fruit (by kg)

Basket of seasonal fresh fruit

Fresh berries (portion)

Fresh berries platter

Fresh fruit kebabs (small - 3 pcs)

Fresh fruit kebabs (large - 5 pcs)

HOT PASTRY

Pancakes and Crêpes

A selection of pancakes or crêpes
served with a choice of condiments:

Honey drizzle

Chocolate sauce

Apple and toffee compote

Forest fruits compote

Plain with icing sugar

HOT SAVOURY

Bacon rashers (2 pcs)

Baked Beans

Boiled Egg

Breakfast Sausages (2 pcs)

Egg Florentine

Fried Egg

Grilled Tomatoes (2 pcs)

Hash Browns (2 pcs)

Mini Sausages (3 pcs)

Mushrooms Sautéed (portion)

Omelettes with additions

Plain omelette

Scrambled Eggs (plain)

Scrambled Eggs with additions

BREAKFAST *continued*

BIRCHER MUESLI

Drizzled honey roasted oats and seeds, apple juice and yoghurt.

BRIOCHE

Brioche Bun
plain or cream filled

CROISSANTS

(large)

Laminated pastry dough
chocolate or vanilla custard cream

MINI BRIOCHE

Sweet mini cream centre brioche buns.

MUFFINS

(small or large)

Double chocolate chip, Vanilla, and blueberry.

VIENNOISERIE

(large)

Plain Laminated pastry dough 'croissant'.

VIENNOISERIE

(small)

Mini croissants, mini pain au
chocolate, mini sultana whirl.

VIENNOISERIES

(small)

Filled croissant to choose from
chocolate or vanilla cream.

SMOOTHIES

Mango and passion fruit
Pineapple and kiwi fruit
Strawberry and banana fruit
Mixed red fruit
Raspberry

FRESH JUICES

Freshly squeezed orange
Mango
Passion fruit
Strawberry
Raspberry
Grapefruit

Clients may order fresh smoothies
and fresh juice by 0.5 or 1 Liter.



CAKE WITH KIRSCH CREAM

SWEETS

CREAM DESSERTS

CHOCOLATE AND ALMOND

Chocolate and almond paste layer mousse cake.

CITRUS FANTASY

Citrus and lemon sandwiched cream cake.

RED FRUIT FANTASY

Two texture of forest fruit cream.

CHERRY CHOCOLATE DELIGHT

Moist chocolate, whole cherry, and chocolate cream.

CHEESECAKE

Baked cheesecake with sponges to choose from:

Lemon

Blueberry

Raspberry

Strawberry

DRY PASTRIES

APPLE CRUMBLE BAR

Slowed cooked apple with cinnamon, laid on frolla pastry with crunchy crumble.

GOOEY CHOCOLATE AND NUT BROWNIE

Chocolate brownie cake topped with rich dark chocolate fondant and cream.

VERRINES

White chocolate and pistachio cream

Trio of chocolate mousse

Strawberry and zuppa inglese mousse

Tangy lemon and orange

White chocolate and raspberry

Pannacotta coupe

Traditional Crème brulee ramekin

SWEETS *continued*

PETITS FOURS

An assortment of sweet petits fours.

PASTRIES

Mini assorted fancy cakes.

MACAROONS

Pistachio
Raspberry
Chocolate
Coffee
Citrus
Vanilla

TEA CAKE

An assortment of cakes,
fruity and chocolate marble.

FRESH FRUIT

Strawberries dipped in chocolate

CUPCAKES

Chocolate and caramel
Chocolate and orange
Vanilla and blueberry
Vanilla and lemon

MINI COOKIES

Dark chocolate & nuts
Hazelnut
White chocolate

DOUGHNUTS

(small or large)

Traditional sugared and jam filled
Chocolate cream
Vanilla cream

CAKES

(whole or sliced)

Red velvet
Carrot
Chocolate fudge

MALTESE CUISINE

'SOPPA' SOUP

Brodu tac-Canga

Beef broth

Brodu tat-Tigieg

Chicken Broth

Aljotta

Fish soup with herbs

Soppa tal-Armla

Traditional widow soup

'MINESTRA' MINISTRONE

Soppa tal-Qargha Hamra

Pumpkin soup

PASTA

Spagetti biz-Zalza tal-Qarnit

Spaghetti with octopus stew

Spagetti biz-Zalza tal Fenek

Spaghetti and rabbit sauce

Tagliatelli bit-Tonn

Tagliatelle with tuna capers
& fresh tomato salsa

Ravjul bl-Irkotta

Ricotta ravioli with garlic and tomato sauce

Imqarrun il-Forn

Baked Macaroni

Ross il-Forn

Baked Rice

'LAHMIJIET' MEATS

Stuffat tal-Bragoli

Beef olives in red wine sauce

Canga fuq il-Fwar

Steamed beef with tomatoes & fresh herbs

Kustilji tal-Majjal mixwijja

Grilled Pork chop

Pulpetti tac-Canga

Mini beef patties

Stuffat tal-Majjal

Local pork stew

Majjal il-Forn bil-Patata

Baked Pork with potatoes & fennel seeds

Koxox tat-Tigieg il-Forn

Baked Chicken legs with thyme
& garlic potatoes

Sider tat-Tigieg Mixwi

Grilled chicken breast

Stuffat tal-Haruf

Lamb stew

MALTESE CUISINE *continued*

SNACKS

Pastizzi tal-Irkotta / Pizelli

Cheese or Pea cakes

Qassatat tal-Irkotta, Pizelli u Spinaci

Cheese, Pea and Spinach pie

Hobza, Ftira biz-Zejt

Traditional Maltese bread with tuna & pickles

'HUT' FISH

Stuffat tal-Qarnit

Octopus stew with fresh herbs & tomato sauce

Qarnit Moqli

Fried octopus in garlic & wine

Tonn - Moqlija / Mixwija jew il-Forn

Fried or grilled yellow fin tuna

Lampuki Moqlija

Flour dusted & fried Mahi Mahi

Awrat Moqlija / Mixwija jew il-Forn

Fried or roasted Seabream

Spnott Moqlija / Mixwija jew il-Forn

Fried or roasted Seabass

Cerna Moqlija / Mixwija jew il-Forn

Fried or roasted Grouper

Pixxispad Moqlija / Mixwija jew il-Forn

Fried or roasted Swordfish

'HAXIX' VEGETARIAN

Bigilla

Broad bean & garlic paste

Kabocci bil-Bejken

Cabbage & Bacon

Bzar frisk Mimli

Stuffed Peppers

Bringiel Mimli

Stuffed Aubergines

Qarabaghli Mimli

Stuffed Marrows

Spinaci bil-Bajd u Gobon

Spinach & cheese frittata

Kapunata

Ratatouille

MALTESE CUISINE *continued*

'HELU' SWEETS

Qubbajt

Soft Nougat set with nuts and mixed dried fruit

Tamal Mimli

Pitted dates filled with walnuts and marzipan paste

Biskuttini tal-lewz

Traditional piped biscuits made with pure almond

Biskuttini tar-rahah

Small aniseed flavoured piped biscuit finished with piped sugar icing

Prinjolata

Traditional carnival dessert made with sweet pastry chunks, chocolate chips, mixed peel, pistachio, and pine nuts

Zeppoli mimli bl-irkotta Helwa

Traditional Choux pastry filled with sweet ricotta, honey drizzle and nuts

Figolli

Traditional Easter Sweet frolla pastry with a soft nut filling, dipped either in chocolate or sugar fondant

Pudina tal-Hobz

Traditional Maltese bread and chocolate pudding enriched with dried fruit and nuts

Qghaq bil-gunglien

Vanilla flavoured and sesame seed rings

Imqaret

Deep fried date filled pastry

Kannoli ta l-irkotta

Fried cannolo dough pastry filled with sweetened ricotta

Kwarezimal

Almond, honey and citrus zest dough finished with nibbled nuts

Gelat Malti

Traditional ice cream made with evaporated milk, candied fruit, spices and nuts

Sinizza

Sweet ricotta filling rolled in a flaky pastry

Helwa tat-tork

A soft sweet made of almonds, sugar and sesame paste

TERMS & CONDITIONS

1 ORDERS

Orders are to be deemed confirmed only upon written confirmation by email:

sales.fccl@corinthiacaterers.com

2 PRICING

Prices quoted are in Euro and exclusive of VAT.

Prices are correct as at the time of printing. Availability and pricing may change during the validity of this list. We are happy to reconfirm pricing at the time of order.

3 DELIVERY FEES

Delivery and loading fees may vary depending on the time of service (Day/Night).

4 CANCELLATION FEES

- Orders cancelled 12 hours + prior to the requested delivery time will not be charged.
- Orders cancelled more than 6 hours and less than 12 hours prior to the requested delivery time, will incur a charge equal to 50% of the confirmed order.
- Orders cancelled less than 6 hours prior to the requested delivery/pickup time will be subject to full payment.

All cancellations are to be made in writing by email to:
sales.fccl@corinthiacaterers.com

Other methods of cancellations are not accepted.

Additional bespoke purchased made on behalf of the client will be billed accordingly.

5 ORDER AMENDMENTS

Minimum of a 3-hour notice prior to the delivery time is needed, for amendments (additions & deductions) made to an existing catering order. Failing this, orders that have been decreased will still be billed and invoiced.

Additional bespoke purchases made on behalf of the client that are cancelled will be billed and invoiced.

6 CONDITIONS & ACCEPTANCE OF PAYMENT

Except for pre-payment agreements with Corinthia Caterers - Flight Catering, payments of invoices are to be settled in in cash, Credit Card or Bank transfer. The company accepts credit cards from Visa, MasterCard, American Express, Cashlink, APS Bank, V Pay & JCB.

Foreign currencies are accepted according to the bank's exchange rate of the day.

7 DELIVERY DELAYS

Corinthia Caterers - Flight Catering will not be held responsible for any delay due to any reason beyond the company's control such as, for example, official Air traffic control restrictions/strikes, accidents and poor weather conditions.



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