

AEROCHEFS

just plane good taste



VIP INFLIGHT CATERING | AMSTERDAM | ROTTERDAM | THE NETHERLANDS

Welcome

WELCOME TO AEROCHEFS INFLIGHT CATERING

Since many years AeroChefs enjoys a well-deserved reputation as the market leader in the Netherlands, its home country, in complete, high-standard catering to the world of corporate aviation.

Strategically located at Amsterdam Schiphol Airport and Rotterdam The Hague Airport, AeroChefs delivers its freshly prepared products directly from the kitchen to the their customers. On request, wide-body high loaders are available to serve high-density aircraft. Offering around-the-clock service we guarantee our clients the convenience of minimal order and deliver times. You can reach us day and night.

ABOUT US

AeroChefs, a Dutch company established in 2004.

As national market leader, we take pride in servicing both corporate and private aviation, supplying a complete range of high quality products.

The hallmark of AeroChefs is offering excellent quality of food at highly competitive prices. Our focus is on using the freshest local ingredients which, together with our eye for detail, guarantees a healthy and balanced meal.

Our chefs are familiar with a wide variety of cuisines, as well as cooking traditions of all continents. In fact, we can offer you even more options than presented here. All menus are tailored to suit your clients' needs. AeroChefs will be happy to honor any request you may have.

OUR SERVICES

With so many options to choose from, AeroChefs has developed this handy brochure. It serves as a working tool for flight attendants and other business travel professionals with an interest in bringing 100-percent satisfaction with the selection of in-flight meals.

In an easy-to-follow presentation, we bring you ample choice for breakfast, lunch, dinner, snacks, drinks and desserts. Almost needless to say, AeroChefs is permanently monitored by VWA, the Netherlands Food and Consumer Product Safety Authority, which acts under European Union directives. All activities by AeroChefs are fully compatible with the global standards for airline catering and food safety, set out by HACCP and ISO 22000.



member of



Contact us at +31 (0)20 345 86 91



vip inflight catering



INDEX

- BREAKFAST, BAKERY, SANDWICHES
- HOT & COLD SNACKS
- APPETIZERS & HORS D'OEUVRES
- SALADS & SOUPS
- ENTRÉES, PASTA, VEGETARIAN
- TRAY & BOXED SETUPS, DUTCH CORNER & CHILDREN'S MENU
- CREW RECOMMENDATIONS
- DESSERTS
- DRINKS
- SERVICES & CONCIERGE

THREE EASY WAYS FOR YOU TO PLACE AN ORDER

Call:
Email:
Webshop:

+31 (0)20 345 86 91
order@aerochefs.com
www.aerochefs.com

All orders placed via email or webshop will be confirmed by email or phone call.

order@aerochefs.com





FRESHLY BAKED CROISSANTS

Home-made, freshly baked croissant made with real butter, nice and crisp.



CHOCOLATE CROISSANT/BREAD

Made from puff pastry and pure chocolate, delicious.



BAGEL BASKET

The best bagels in town fresh from the oven. You may choose from white, sesame, multigrain, poppy seed.



RUSTIC BREADROLLS

A selection of crusty, rustic bread rolls. Freshly baked.



DUTCH OPEN FILLED BREADROLLS

Made from freshly baked crusty bread, and layered with the most delicious cold cuts, cheese or smoked fish of your choice.



CRÊPES AND COUNTRY PANCAKES

You may choose between the thin French pancakes delicious with honey or chocolate spread, or the thick American style with maple syrup and icing sugar.



FRENCH & DANISH PASTRIES

A selection of freshly baked breakfast pastries, delightful with a fresh cup of coffee.



MUFFINS

Delicious assortment of muffins: chocolate, triple chocolate, apple toffee, apple and raisin, or blueberry.



SLICED FRUIT

Sliced seasonal fruit and mixed berries.



FRESH FRUIT SALAD

A variety of seasonal fruit and berries.

MIXED BERRIES

A selection of strawberries, blackberries, blueberries and raspberries.



ORGANIC YOGHURTS

You may choose from a selection of organic yoghurts: blueberry, apricot, raspberry and strawberry.

Cereals



JAMS, MARMALADE AND HONEY

A selection of French jams in glass jars: strawberry, raspberry, apricot, blackcurrant, orange marmalade and honey.

CORNFLAKES

Kellogg's cornflakes 20 grams. We can also provide other types of cereal on request.

MUESLI

A selection of Dorset Cereals Muesli. Really nutty, fruity, toasted spelt barley and oat flakes. High fibre, fruit nuts and seeds. We can also provide other types of cereal on request.

Accompaniments



PLAIN OMELET

Plain omelet. Made from three free range eggs and fresh cream.

GRILLED TOMATOES

Pomodori tomatoes grilled and seasoned with oregano.



FILLED OMELET

Made from three free range eggs and cream, with the filling of your choice.



HASH BROWN POTATOES

Pan fried breakfast potatoes, golden and crisp.

BEEF SAUSAGES

Meaty beef sausages grilled to perfection.

GRILLED CANADIAN BACON

Nice thick slices of lean grilled bacon.



EGGS FLORENTINE

Toasted English muffin, fresh baby spinach and poached egg. Topped with a Hollandaise sauce.



CLOSED TRIANGLE SANDWICHES

All closed sandwiches are made with fresh cold cuts, cheeses and fish. If you have a preference to which filling you would like please let us know.



FILLED BREAD ROLLS ASSORTMENT

'White and brown'. The Dutch call them 'Haagse broodjes'. Filled bread rolls, not too big and not too small but just right for the VIP-presentation you're looking for. All bread rolls are made with fresh cold cuts, cheeses & fish.



DELI STYLE

Salad items and condiments on the side: fresh breads, fresh salad items and garnish, meats and cheeses, so you can make your own favorite sandwich just the way you like it.



RUSTIC SANDWICHES

A selection of rustic sandwiches served on a sourdough bread with the crusts on. All sandwiches are made with freshly sliced cheese, cold cuts and fish.



BAGUETTE

White and wholegrain baguettes: freshly baked right at the last minute, so we can serve you the best filled baguettes, delicious any time of the day. All baguettes are made with fresh cold cuts, cheeses & fish.



CIABATTA

With different combinations of fillings. All ciabattas are made with fresh cold cuts, cheeses & fish.



WRAPS

Plain and wholegrain. We would be very pleased to make you a selection of our wraps, with different combinations of fillings.

BAGELS

Bagels white, wholegrain, poppy seed and sesame seed. We would be very pleased to make you a selection of our bagels, with different combinations of fillings.



CLASSIC CLUB SANDWICH WITH GRILLED CHICKEN & BACON

The best sandwich in the world! With layers of delicious lettuce, tomatoes, cucumber, grilled chicken, crispy bacon, fresh free range eggs, homemade mayonnaise, the perfect sandwich.



SMOKED SALMON CLUB SANDWICH WITH CREAM CHEESE

A brilliant combination of the best smoked salmon there is, crisp lettuce, cucumber, capers, spring onions, dill and a rich cream cheese.

Hot snacks



SPICY CHICKEN DRUMETTES

Marinated and oven roasted spicy chicken drumettes, served with a barbeque dipping sauce.



CRISPY KING PRAWNS

Large prawns coated in bread crumbs and deep fried until golden brown, served with a spicy chili dipping sauce.



CHICKEN SATAY

Marinated and grilled chicken skewer served with a peanut sauce and garnished with roasted coconut and prawn crackers.



GAMBA'S

Fresh water gambas marinated in garlic, red chilli, lime juice, fresh herbs and olive oil. Stir-fried, served on a skewer, accompanied with a sweet chilli dip.



CRISPY CANTON SPRING ROLLS

Deep fried crispy spring rolls served with a classic sweet and sour sauce.



MINI PIZZAS

A thin crust mini pizza with a fresh tomato sauce, mushrooms, salami, fresh vegetables, and grated cheese.



QUICHES

We have a selection of freshly baked quiches, perfect for your lunch or late afternoon snack. Please ask for our daily selection.

Cold snacks



CANAPÉ

A selection bite size creations all hand made.



FRESH KING CRAB COCKTAIL

Fresh King crab served on crispy lettuce and served with cucumber, tomato, lemon wedges and cocktail sauce. Accompanied with brown bread and butter.



LARGE PRAWNS OR SHRIMP COCKTAIL

Large cocktail prawns served on crispy lettuce and served with cucumber, tomato, lemon wedges and Marie Rose sauce. Accompanied with brown bread and butter.



DUTCH HERRING WITH ONIONS & PICKLES

Classic Dutch herring, with chopped onions and gherkins. On request.



SMOKED FISH AND SEAFOOD PLATTER

A generously garnished tray of king crab, smoked eel, trout, mackerel, smoked salmon, king prawns, and fresh lobster, served with lemon wedges, herbs and a seafood sauce.



VEGETABLE CRUDITÉ

A selection of vegetables sticks ranging from baby carrots, celery, sweet peppers, cucumber, cauliflower and cherry tomatoes. Served with humus and tomato salsa.



SELECTION OF QUALITY CHEESES

An assortment of Dutch and imported cheeses, hard and soft. Served with grapes and crackers. Served sliced or whole cheeses.



CAVIAR & GARNISH

According to availability Servrug, Oscietre, Beluga, Imperial, d'Aquitaine. 30 g, 50 g, 125 g, 250 g. All served with full caviar garnish, blini's and mother of pearl spoon. On request.



DUTCH HAPPY HOUR "CHEESES, SAUSAGES & PICKLES"

A selection of sliced traditional Dutch sausages and cheeses, garnished with pickled onions, pickled gherkins and mustard.

Sushi & Sashimi

We can arrange preparation of high quality sushi & sashimi by a traditional Japanese Chef. All sushi and sashimi are served with ginger and wasabi mustard and soya sauce. To be ordered per person or per piece.





Appetizers & Hors d'oeuvres

You can choose your appetizer or hors d'oeuvre as a starter or main dish.
All main dishes will be served with fresh bread and butter.



BEEF CARPACCIO

Thin slices of beef filet on rocket leaves, with chopped sundried tomatoes and herbs, with pine nuts and a tomato vinaigrette.



FOIE GRAS

First Class thick tranches of foie gras, with crisp melba toast and a fig chutney.



ROYAL CLASS SMOKED SALMON

Royal Class Norwegian smoked salmon, served with fine cream cheese, onions, capers, lemon wedges and dark brown bread.



VITELLO TONNATO

Only the best tender sliced veal served with a rich tuna cream, salad leaves, pine nuts and fresh herbs.



CAPRESE SALAD

Buffalo mozzarella with plum tomatoes, garnished with torn basil and sun-blushed tomatoes and olive oil.



SALAD WITH CANADIAN LOBSTER

Freshly poached Canadian lobster, served with mixed salad leaves, pink grapefruit segments, grilled courgette and a citrus vinaigrette.

GRILLED CHICKEN CAESAR

On a bed of romaine lettuce leaves we have parmesan cheese, croutons and a juicy grilled chicken breast. With ripe baby tomatoes, served with a Caesar dressing.



ROCKET SALAD WITH CRISPY BACON

Spicy rocket lettuce with strips of crispy bacon, pecorino shaving's and sun dried tomatoes finished with pine nuts and a creamy dressing.



GRILLED TUNA SALAD NIÇOISE

Grilled Sashimi quality tuna served on mixed leaves, cucumber, tomatoes, French beans and quails eggs and a herb vinaigrette.

GREEK SALAD

A salad with feta cheese, crispy iceberg lettuce, red onions, ripe tomatoes and cucumber. Garnished with black olives and green peppers.



FRESH AND SIMPLE TOMATO SALAD

Ripe plum tomatoes sliced with thin strips of red onion and chives, accompanied with sea salt and black pepper.



MIXED SALAD LEAVES WITH SAUTÉED MUSHROOMS

A delicious salad of pan-fried mushrooms with a little onion and garlic finished with a balsamic reduction, served on a bed of leaves and chopped chives.

Soup

All soups are served per portion or per liter.



LOBSTER & CRAB BISQUE

A fantastic soup flambéed with top quality cognac, finished with cream and served with nice chunks of crab and fennel.



TOMATO BISQUE
"VEGETARIAN" POMMODORI

Tomato bisque made from the ripest tomatoes and fresh basil served with garlic and herb croutons.



LEBANESE STYLE LENTIL SOUP

From the Arabian kitchen comes our Lebanese style lentil soup spiced with fresh chili and finished with chopped parsley.



CHICKEN BOUILLON

Fresh chicken consommé with steamed vegetables, diced chicken and chopped herbs.



FOREST MUSHROOM SOUP

Fresh forest mushroom soup served with chopped mushrooms, morels, cepes, shi-take and chestnut mushrooms and chopped spring onions.

Fish



SALMON

Fresh Salmon filet steamed, poached, grilled or pan fried. Served with the garnishes and sauce of your choice.



TUNA STEAK

Grilled tuna served rare. Our suggestion is a rich teriyaki sauce and stir fried vegetables.



LOBSTER

Pappardelle pasta with fresh poached lobster and crab, served with a lobster and dill sauce.



SEA BASS

Filet of boneless sea bass, steamed, poached, grilled or pan fried. Served with the garnishes and sauce of your choice.



DOVER SOLE

Dover sole meunière whole or filleted. Served with the garnishes and sauce of your choice.

Meat

All garnishes need to be ordered separately.



FILET OF BEEF

Prime filet of beef grilled or pan-fried, great with some French beans and a herb butter.



RIB EYE OF BEEF

200 grams of Dutch rib eye. Grilled or pan fried.



VEAL CUTLET

±375 gr veal cutlet. Grilled or pan fried.



RACK OF LAMB

Roast rack of lamb with fresh herbs and garlic.



BEEF BOURGUIGNON

Tender beef in a rich sauce with onions and mushrooms, accompanied with winter vegetables.

Poultry



CHICKEN CURRY

Succulent chicken and fresh vegetables in a yellow curry paste coconut sauce, served with steamed white rice.



ROAST DUCK

Roast duck served with the garnishes and sauce of your choice.



PAN FRIED DUCK BREAST

Served with a red wine blueberry sauce.



MAIZE FED CHICKEN BREAST

Poached, pan fried or grilled chicken breast. We would advise pappardelle pasta, forest mushrooms and a cream sauce.

Sides pasta



Sides pasta



SPAGHETTI

Al dente cooked spaghetti,
with olive oil.

TAGLIATELLE

Al dente cooked tagliatelle,
with olive oil.

PENNE PASTA

Al dente cooked penne pasta,
with olive oil.

Vegetables



FRENCH BEANS

Slender French beans served al dente.



BROCCOLI

Fresh broccoli lightly steamed, so it's still crunchy
and delicious.

Pasta



SPAGHETTI

Spaghetti with crispy bacon, parsley, in a garlic cream.



LASAGNA BOLOGNAISE

Layers of fresh pasta, bolognaise sauce topped with béchamel and parmesan cheese.



LINGUINI

Linguini with pesto, olive oil and pecorino cheese.



RAVIOLI

Ravioli filled with ricotta and spinach in a cream sauce.



PENNE

Penne with pan fried forest mushrooms and chives sauce.



SPINACH TART

Spinach tart with goat's cheese and pine nuts.



MUSHROOM RISOTTO

Mushroom risotto with chestnut mushroom finished with truffle.



VEGETARIAN LASAGNA

Layers of fresh pasta, vegetables pomodoro tomato sauce topped with béchamel and parmesan cheese.

Tray & boxed setups



CONTINENTAL BREAKFAST TRAY

Breakfast tray includes a croissant with butter and jam, a freshly baked pastry, cold cereal with milk, yoghurt and fresh fruit salad.



THE VIP COLD BREAKFAST TRAY

The VIP Cold Breakfast. Breakfast tray containing a croissant, bread rolls, butter and jam.

A danish pastry, sliced meats and cheeses, fresh sliced fruit and freshly squeezed orange juice.



GOURMET BOXED BREAKFAST

Gourmet Boxed Breakfast. Breakfast box contains a croissant, muffin, two pastries, butter,

jam and marmalade, breakfast sandwiches on wholegrain bread, fruit juice and fresh fruit salad.

Lunch/Dinner



THE LUNCH BOX

Three generously filled bread rolls, muffin, fresh fruit salad, chef's choice of dessert, chocolates and freshly squeezed orange juice.



THE VIP LUNCH OR DINNER TRAY

Three freshly baked bread rolls, butter, sliced meats and salami, French cheeses, mixed salad, sliced fresh fruit, chef's choice of dessert, French pastry, chocolates and freshly squeezed orange juice.



THE GASTRONOMIC FISH TRAY

Smoked salmon, eel and trout with Marie Rose sauce and lemon wedges, rustic bread rolls, mixed salad with jumbo shrimp, dessert of the day, macarons and a glass of Chardonnay.



THE SANDWICH BOX LUNCH

Contains a gourmet sandwich with mature Dutch cheese, a hearty pasta salad, dessert, fresh sliced fruit, healthy bar & fruit smoothie.

Dutch corner



DUTCH PEA SOUP. "ERWTENSOEP"

Classic Dutch Pea soup served with smoked sausage and rye bread garnish.



MUSSELS. "MOSSELEN"

Fresh steamed mussels with finely chopped vegetables and herbs finished with white wine and cream.



HERRING. "HARING"

Three Dutch herring served with traditional garnish of onions and gherkins.



BITTERBALLEN

Crispy deep fried meatballs. A savoury Dutch snack served per 6 pieces with mustard.



KROKET

Crispy deep fried savoury snack, nice in a bread roll with mustard or just on it's own.



CHEESE AND SAUSAGE "KAAS EN WORST"

Assortment of typical Dutch cheeses and sausages served with mustard and pickles.



HAAGSCHE HOPJES VLA

Dutch custard has a flavour of caramel and coffee. 50 cl or 100 cl.



CARAMEL WAFFLES "STROOPWAFELS"



APPLE PIE

Freshly baked Apple Pie served with a vanilla sauce.



MILLE FEUILLE "TOMPOUCE"

A common Dutch pastry filled with confectioners cream.



LIQUORICE "DROP"

Small black candy, choose between sweet or salt.

Children's menu



TOMATO SOUP

Fresh tomato soup with small meat balls.



PIZZA MARGHERITA

Home made and thin based pizza margherita with fresh oregano.



SPAGHETTI BOLOGNESE

Fresh spaghetti with a beef bolognese sauce and grated cheese.



PENNE WITH TOMATO SAUCE

Al dente cooked penne pasta, served with a rich tomato sauce and grated cheese.



HOTDOG AND CHIPS

Three juicy hotdogs served with French fries, mayonnaise and ketchup.



MAC AND CHEESE

Pasta elbows in a creamy cheese sauce and grated cheese.



HAMBURGER AND CHIPS

Beef burger served in a bun with French fries, mayonnaise and ketchup.

Crew Breakfast | Crew Lunch/Dinner



BREAKFAST BOX 1

Croissant with butter and jam, muffin, orange juice, yoghurt, fresh fruit.



LUNCH/DINNER BOX 1

Mixed salad with grilled chicken, bread and butter, fruit juice, chef's choice dessert, hand fruit, candy bar.



BREAKFAST BOX 2

Three filled bread rolls with Dutch cheeses, fresh milk, yoghurt, fresh fruit, muesli bar.



LUNCH/DINNER BOX 2

Three filled bread rolls with cold cuts and cheeses, side salad with a herb vinaigrette, mixed cheese and crackers, fruit juice and brownie.



BREAKFAST BOX 3

Three filled bread rolls with cold cuts, fruit salad, fruit juice, natural yoghurt and muesli and a healthy muesli bar.



LUNCH/DINNER BOX 3

Chef's choice garnished meats and cheeses, bread rolls & butter. Muffin healthy muesli bar, fresh fruit salad and fruit juice.

Crew Snacks



FRESH SLICED FRUITS
Sliced seasonal fruit.



**VEGETABLE CRUDITÉ
WITH DIP SAUCES**



CHEESE AND SAUSAGE
Assortment of typical Dutch cheeses and sausages served with mustard and pickles.



CHEESE TRAY ASSORTMENT WITH CRACKERS



AMERICAN STYLE DOUBLE LAYER
The big American, double layered sandwich with fresh crisp lettuce and salad garnish, fresh sliced meats and cheeses.



FILLED BREAD ROLLS ASSORTMENT
'White and brown'. The Dutch call them 'Haagse broodjes'. Filled bread rolls made with fresh cold cuts, cheese & fish.

Desserts



SELECTION OF FRIVOLITÉS

Enjoy a selection of our home made frivolités.



SELECTION OF PETIT FOURS

Enjoy a selection of our home made petit fours.



MACARONS

We can provide you with an assortment of our famous French macarons.



FRESH SLICED FRUITS

Fresh sliced fruits. Sliced seasonal fruit served on a silver tray.



CRÈME BRÛLÉE

Creamy crème brûlée made with fresh vanilla and topped with caramelized sugar served as individual portions.



APPLE PIE

Nice and crisp freshly baked apple pie served with a vanilla sauce and icing sugar.



NEW YORK CHEESECAKE

Enjoy a slice of our New York cheesecake served with berries and a raspberry sauce.



CARROT CAKE WITH WALNUTS

Moist carrot cake served with a vanilla cream.



EXCLUSIVE BONBONS

Bonbons in exclusive wooden display boxes. On request.



BONBONS ASSORTMENT

A selection of the best chocolates in Holland.



CHOCOLATE BROWNIE

Delicious chocolate brownie moist and nutty.



ASSORTED COOKIES

Nice and crisp, an assortment of Dutch biscuits to be enjoyed with a fresh cup of coffee.



AMERICAN STYLE COOKIES

An assortment of our American cookies. White chocolate chip and triple chocolate.



CHEESE AND GRAPES

A selection of domestic and international cheeses, served with crackers.



Drinks

Waters



EVIAN
33 cl, 50 cl, 100 cl
glass, 150 cl PET

PERRIER
20 cl glass, 100
cl PET

VITTEL
50 cl PET

SAN
PELLEGRINO
25 cl, 75 cl, glass

VOSS
33 cl PET, 50 cl PET,
100 cl glass

Fruit juices

Fresh milk



All juices are fresh squeezed or pressed.
All other juices on request.

CARROT JUICE
ORANGE JUICE
APPLE JUICE
GRAPEFRUIT JUICE
MANGO JUICE
PINEAPPLE JUICE
TOMATO JUICE
RED FRUIT COCKTAIL
POMEGRANATE JUICE (bottled not fresh)
CRANBERRY JUICE (bottled not fresh)

Fresh milk served in re-sealable bottles.
250 ml, 500 ml, 1 liter.

0% FAT MILK
LOW FAT

SEMI SKIMMED MILK
FULL FAT MILK
BUTTER MILK
SOYA MILK

AEROCHEFS

Beer

All other beer imported
or domestic on request.
Can 33 cl, bottle 30 cl.

HEINEKEN
AMSTEL



Cellar

All wines on request, we are able
to provide different types of wine.

CHARDONNAY
CHABLIS
SAUVIGNON BLANC
CHENIN BLANC
PINOT GRIS
CABERNET SAUVIGNON
MERLOT
PINOT NOIR
BEAUJOLAIS



Bubbles

MOET &
CHANDON
37,5 cl, 75 cl
VEUVE CLICQUOT
PONSARDIN
37,5 cl, 75 cl
MOET &
CHANDON ROSE
75 cl



KRUG
Brut Champagne 75 cl
LOUIS ROEDERER
Brut Champagne 75 cl
DOM PERIGNON
Brut Champagne 75 cl

Sodas

COCA COLA
COCA COLA LIGHT
COCA COLA ZERO
FANTA ORANGE
FANTA CASSIS
SPRITE
SEVEN UP
SEVEN UP LIGHT
RED BULL



Spirits

All spirits on request



SPECIALITY SERVICES

BY AEROCHEFS

At AeroChefs, we strive to meet and exceed client's diverse set of needs.

These include:

- Newspapers and magazines in English and other major languages
- Fresh flowers: table centerpieces, floral baskets, bouquets
- Regional cuisine practices and traditions: including Arabic, Chinese, Japanese, Thai
- Kosher
- Halal
- Dry ice
- DVD's and CD's
- Linen and laundry same-day service
- Full line of cabin amenities
- Customized gift baskets
- Printed customized menus

COLOFON

Photography food

Joséphine Kurvers

Photography aviation

Creative Formula

Hans van der Mast Fotografie

Concept

Creative Formula

www.creativeformula.nl

Copyright © 2017. All rights reserved.

No part of this publication may be reproduced without prior written permission of AeroChefs. All rights to the intellectual property of AeroChefs BV including this brochure, text, software, code, graphics and sound - are owned by AeroChefs.







AeroChefs B.V.
Schweitzerlaan 64
1187 JD Amstelveen
The Netherlands


AeroChefs at Amsterdam Schiphol Airport EHAM/AMS

P: +31 (0)20 345 86 91
F: +31 (0)20 345 86 92
E: amsterdam@aerochefs.com

AeroChefs at Rotterdam The Hague Airport EHRD/RTM

P: +31 (0)20 345 86 91
F: +31 (0)20 345 86 92
E: rotterdam@aerochefs.com

**AeroChefs services available at all airports
in The Netherlands**

www.aerochefs.com
 facebook.com/aerochefsVIPCatering