

AOC IN FLIGHT

CREATING TASTES - INSPIRING DESIRES

MAIN MENU

Our Gourmet 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 new corporate jet catering division: AOC Inflight Catering.

As Owner and Creative Director of Art Of Cooking, Anne brought her creativity and savoir-faire to high end events from celebrities and politicians to private and corporate clients. Anne's impressive client list includes Hermes, Louis Vuitton, Escada, Celine Dion, Vegas Philharmonic, Dassault Falcon Jet, Horward Huges corporation, Textron and Extraordinary Events among many more.

Raised in Bordeaux, France, Jean Pierre grew up surrounded by the rhythms of the seasons, the wonders of produce, the fresh fish and seafood from the Atlantic coast, and of course, his grandmother's inspiring home cooking.

Trained with several renowned chefs in the region and all over France, Jean Pierre left for Reunion Island, a French overseas territory close to Madagascar. There he discovered new savors, spices and the love for travel and adventure. He also met the most important person in his life, Anne, who became his wife less than a year after. They both share the same taste for food, adventure and travel. One place was already in their mind... the USA.

Following their dream, Jean Pierre opened "La Brasserie des Artistes" where he served as executive chef in Beverly Hills. After four years in Los Angeles, they had the opportunity to move to Las Vegas where they built up a reputation in the catering and event business. Their expansion to in-flight catering, specializing in corporate jets, gave them the opportunity to serve royal families and princes from Qatar, United Arab Emirates, politicians that have visited Las Vegas such as the Clinton Family, Presidents Bush and Obama, celebrities like Beyonce, Celine Dion, Guy Laliberte and many Fortune 500 companies.

Today, Anne, Jean Pierre and the AOC team offer their expertise in high-end catering & events to the corporate jet world, bringing true fine dining experience at 40,000 feet and above to the Las Vegas market.



OUR SERVICES

Our new menu is designed to help you select items to create a true dining experience, 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. We will do everything to accommodate any last minute requests but we reserve the right to refuse an order to preserve the quality of our final product. Not only do we cater delectable dining experiences, we also offer a large range of other services for your passengers and crew.

Fresh Flower & Arrangements

(We ask 24h notice to allow us to provide you the best quality possible.) 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.

Newspapers & Magazines

Menu Printing

Personal Shopping

Restaurant Pickup

Glassware & China

Full Line of Cabin Supply

Kosher Specialty Food

Halal Specialty Food

Linen & Laundry Service

Birthday Cake (24h notice requested)

Dry Ice

A DAY IN OUR KITCHEN

We offer complimentary cooking class upon request from our clients.

Learn modern techniques of presentation and cooking.

Open your imagination to other ethnic foods and reheating techniques

CONSULTING

As a leading company in the industry we offer consulting services. Contact us for more information.

TERMS & CONDITIONS

We deliver 24 hours, 7 days a week.

Our In Flight customer service team is available to take orders from 8am to 9pm. Should you require urgent assistance, our 24 hour kitchen is on hand to offer a limited menu selection. (Extra fee may apply) Please call our Off-Hours Duty Manager (702) 720 9727, who is on hand to take your call and go through all options available.

ORDERS

All orders must be submitted through email at: inflight-order@aoclasvegas.com Any changes or cancellation of the order must also be submitted through email at the above address. Order will be confirm only after we receive a full signed credit card application. A confirmation email will be sent back to you by our team.

CANCELLATION FEES

We understand the unpredictable nature of private aviation and we will work with you very closely to manage any changes and delay in your catering. In the case of partial or full cancellation, for any reason (including cancelled flights due to the inability to refuel, weather, mechanical problems etc...), non-refundable charges will be invoiced as follows: Orders cancelled 24 hours or more prior to requested delivery time will not be charged. Orders cancelled 12 - 24 hours prior to requested delivery time will be charged for all special shopping only. Orders cancelled 6 - 12 hours prior to requested delivery time will be charged for 50% of the registered order. Orders cancelled less than 6 hours prior to requested delivery time will be charged in full. All cancellations must be made in writing to inflight-order@aoclasvegas.com or SMS Cancellations by telephone will not be accepted. Any special order made for the specific request of a client will be billed.

DELIVERY

Our delivery and loading fees vary depending upon the airport and delivery hours requested.

FORCE MAJEUR & DELIVERY DELAY

AOC InFlight will not be held responsible for any delay due to any reason beyond the company’s control such as, for example, strike, traffic jams, accidents, road construction, flooding, bad weather condition, vehicle break-down, police activity, war etc... AOC InFlight will not be under any liability whatsoever for non-performance or suspension of its obligation, in whole or in part, as a result, directly or indirectly, of any strike, re (not sure what this word should be), flood, earthquake, traffic jam, accident, vehicle breakdown, war, insurrection, riot, bad weather conditions, govern-ment act or regulation, or any other cause (whether or not of a like nature) beyond the company’s control. In the event of cancellation by AOC InFlight, any sum that may have already been paid by the customer will be refunded.

PRICES

We take pride in the quality of our food and strive to be remembered as the best caterer. All our food is made from scratch with the freshest ingredients, cooked and delivered just prior to departure. With us your catering won’t stay overnight in the FBO fridge.

“Sit Back, Relax & Enjoy The Food”

Happy Flight



DAYLIGHT MENU

SUN RISE BREAFAST TRAY:

Freshly Squeeze Orange juice, Assorted break-fast bread, French Croissant and Danish pastries, Jams, Butter, Fresh yogurt, side of granola and sliced fruits served on a ceramic tray.
(This Tray can be enhanced with a hot breakfast option.)

COLD BREAKFAST SELECTION:

- LARGE BUTTER CROISSANT
- PAIN AU CHOCOLAT
- BEAR CLAW
- FRESH BAGELS AND CREAM CHEESE
- ASSORTMENT OF MINI PASTRIES (3)
- BREAKFAST BREAD
- MUFFIN
- GLUTEN FREE OPTION UPON REQUEST
- FRESH FRUIT AND BERRIES DISPIAY
- PRESERVED JAMS
- LOX AND BAGELS DISPLAY
- SCOTTISH SMOKED SALMON SANDWICH
- FRESH BERRIES & GRANOLA PARFAIT
- FRESH FRUIT SALAD
- BUTTER PADS

SELECTION OF BREADS:

- WHOLE WHEAT
- WHITE
- SOUR DOUGH
- RYE
- PITA
- INDIAN NAAN
- MULTIGRAIN BREAD
- FRENCH BAGUETTE
- BRIOCHE ROLLS

BEVERAGES & JUICES:

We offer a large selection of freshly squeezed juices.

- ORANGE JUICE
- GRAPEFRUIT JUICE
- WATERMELON
- PINNEAPPLE
- STRAWBERRY
- BERRIES COCKTAIL
- APPLE
- MANGO (SEASONAL)
- WHOLE MILK
- ORGANIC 2% MILK
- NON FAT MILK
- HALF & HALF
- SOY MILK
- ALMOND MILK

BREAKFAST A LA CARTE

OMELETS & EGGS:

OMELET PLAIN

OMELET EGG WHITE PLAIN

OMELET WITH YOUR CHOICES OF INGREDIENTS

SCRAMBLED EGGS

FRIED EGGS

ENGLISH BREAKFAST SANDWICHES

BREAKFAST BURRITO

VEGETARIAN SPANISH FRITTATA

BREAKFAST CROISSANT SANDWICHES

SIDES:

ROASTED RED BLISS POTATOES

POMME D'ARPHIN "HASH BROWN"

GRILLED TOMATOES

SAUTEED MUSHROOMS

GRILLED BREAKFAST HAM

GRILLED BREAKFAST TURKEY

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

BREAKFAST A LA CARTE

TRADITIONAL IRISH OATMEAL

Served with side of brown sugar & bananas

AMERICAN CLASSIC PANCAKES (3)

Maple syrup

CEREALS & MUESLI

ORGANIC YOGURT

Regular and greek style

COFFEE & TEA SELECTION

HOT COFFEE

insulated thermo

GROUND COFFEE

DECAFFEINATED COFFEE

NESPRESSO PODS

Please precise if commercial or regular pods

Hot chocolate

Tea Box

Breakfast, Darjeeling, Earl Grey,
Ceylon, Oolong, Green tea,
Matcha, white tea

Herbal Tea

Camomile, Verbena, hibiscus etc...

MIDDLE EAST

True Lebanese Flair

COLD & HOT MEZZE:

Baba ghanoush

Hummus

Tabouleh

Stuffed grapes leaves

Beef or lamb kefta Harissa sauce (3)

Marinated gourmet olives

Cold Mezzeh Display

Fattoush Salad

Fresh Pita bread

Roasted Pita Chips

GOURMET PLATTERS



ARTISAN CHEESE DISPLAY

Served with gourmet crackers

DOMESTIC CHEESE DISPLAY

Served with gourmet crackers

ORGANIC CRUDITES PLATTER

Carrots, peppers, celery hearts, radishes, Brocolis, cherry tomatoes, cauliflower florette, cucumber....served with your choice of dipping sauce

JUMBO SHRIMP PLATTER

Perfectly cooked jumbo white shrimps, served with classic cocktail sauce, lemon and tabasco.

SEAFOOD PLATTER

Lobster, jumbo shrimp, crab claw, scallops served with classic cocktail sauce,lemon mayonnaise and tabasco

ANTIPASTI PLATTER

Classic Italian cured meats and aged cheeses selections, grilled and marinated vegetables served with olives and herbs baked crostinis

ASIAGO ARTICHOKE AND SPINASH DIP

Hot or Cold , served with fresh baked crostinis or pita chips

AHI TUNA POKE & JAPANESE CUCUMBER

Ideal for a quick and fresh snack, Served with crispy wonton crackers and chopsticks

GOURMET SANDWICH & WRAPS

A selection of gourmet deli sandwiches & wraps

CLASSIC TEA SANDWICHES PLATTER

A selection of finger sandwiches and pinwheels

SUSHI & SASHIMI

From “Sen of Japan” whom we’ve teamed up with since we opened, is by Chef Owner Nakano Hiromi who used to head the famous NOBU at Hard Rock Hotel. They are one of the best Japanese restaurant in Las Vegas offering only market fresh fish from all over the world.

We ask 24h notice to allow us to provide you the best quality possible.



SOUPS & HORS D'OEUVRES

SOUPS:

Soups are available per 1/2 litre or litre portion

TOMATO BASIL BISQUE

CLASSIC MINESTRONE

CHICKEN TORTILLA

LOBSTER BISQUE

CREAM OF ASPARAGUS

SPANISH GAZPACHO

CREAM OF MUSHROOM

TUM YUM SOUP

Available with chicken or shrimp

JAPANESE MISO SOUP

CANAPES & SNACKS:

CLASSIC COLD CANAPES

Let us create beautiful and tasty bites for you

CANAPES WITH CAVIAR

PASSED COLD & HOT HORS D'OEUVRES:

The following list is a small example of hundreds of our appetizers that we have created for our VIP events.

ARANCINI POPPERS

Truffle aioli

BLUE CORN CRAB CAKE

Cilantro chipotle aioli

BEEF SHORT RIBS EN BRIOCHE

Shitake mushroom duxelle, creme fraiche & horse-radish

SEARED AHI TUNA SRIRACHA CAVIAR

Yuzu ginger ponzu sauce

LEMONGRASS CHICKEN LOLLIPOP

Chimichurri sauce

MINIATURE LENTILLE SALAD VERRINE

Truffle vinaigrette, micro greens

CHORIZO STUFFED CHICKEN LOLLIPOP

Buffalo sauce

SMOKED SALMON AND CAVIAR BITE

MINIATURE AHI POKE VERRINE

ASPARAGUS PANNA COTTA, MICRO GREEN

MINIATURE CROQUE MONSIEUR

AND MANY MORE

SALADS:

CAPRESE

Fresh mozzarella, organic vine ripe tomatoes, fresh basil, molecular balsamic vinegar caviar served with extra virgin olive oil & Sel de Guerande, (Heirloom tomatoes option available during season)

NICOISE SALAD REVISITED

Seared yellowfin tuna, quail eggs, peppers, French green beans, kalamata olives, micro greens, herbs lemon vinaigrette

TRADITIONAL CAESAR

Available with choice of grilled chicken, shrimp or salmon.

Heart of romaine salad, croutons, shaved parmesan cheese, cherry tomatoes, anchovies, Caesar dressing

INDIAN KACHUMBER SALAD

Vine ripe tomatoes, cucumber, red onion, fresh mint & cilantro

MEDITERRANEAN SALAD

Vine ripe tomatoes, cucumber, peppers, kalamata olives, marinated mushroom, feta cheese and fresh oregano dressing

SOUTH OF THE BORDER

Crispy romaine heart, jicama, peppers, grilled corn, black beans and grilled chicken breast served with chipotle cilantro vinaigrette

ROASTED BEETS AND MOZZARELLA

Organic baby beets slowly roasted, marinated mozzarella, white balsamic vinaigrette

ASIAN SUPER GREEN SALAD

Baby kale, carrots, cabbage, sugar peas, fresh mint & cilantro, roasted cashew, yuzu peanut dressing.

Available with choice of grilled chicken, shrimp or salmon.

SALADS



FISHES & SEAFOOD



FISHES:

MISO GLAZED BLACK COD

Sriracha caviar, yuzu ginger sauce

LOUP DE MER A LA BADIANE

Baked Stripped bass, star anis sauce

MEDITERRANEAN SALMON

Pine nuts and olives tapenade crusted salmon, pink peppercorn sauce

BRAISED CHILEAN SEABASS

Indian cardamom infusion

CAMARONES A LA PLANCHA

Garlic chili sauce

COLD LOBSTER BELLEVUE

Served in the shell, lemon mayonnaise

LOBSTER THERMIDOR

DOVER SOLE FILET

Turmeric and kefir lime sauce

SEA FOOD STEW FACON BOUILLABAISSE

A classic mediterranean fish stew

FARMLAND:

MAURICIAN CHICKEN CURRY

Turmeric, kefir lime and tomato sauce

CHICKEN CORDON BLEU

ROASTED CORNISH HEN

Lemon rosemary au jus

COQ AU VIN

Pearls onions, baby glazed vegetables and mushroom

FILET MIGNON,

Bordelaise sauce

FILET MIGNON ROSSINI

Topped with foie gras & truffle

BEEF BOURGUIGNON

GRILLED PORK FLAT IRON STEAK

Mesquite smoked, chimichurri sauce

HERBS CRUSTED LAMB FILET

Lavender infusion

DUCK CONFIT

Century old Gascony specialty

DUCK MAGRET

Red berries and pepper sauce

**MEATS &
POULTRY**



PASTA & RISOTTO



BEEF LASAGNA

PENNE ARRABIATA

GNOCCHI AL PESTO

SPAGHETTI BOLOGNESE

ASPARAGUS & PRAWN RISOTTO

FETTUCCINE ALFREDO

LOBSTER MAC & CHEESE

FARFALLE TOMATO BASIL SAUCE

GLUTEN FREE OPTION AVAILABLE

SIDES:

BASMATI RICE

SAFFRON RICE PILAF

WILD RICE

QUINOA

SAUTEED MUSHROOM

GRILLED VEGETABLES

Extra virgin olive oil and balsamic glaze

STEAMED BABY VEGETABLES

FRENCH HARICOTS VERTS

Green beans almondine

CELERY ROOT PUREE

Yukon gold and celery root

GARLIC MASHED POTATOES

NICOISE STYLE RATATOUILLE

ROASTED SWEET POTATOES

PROVENCAL STYLE TIAN

CREAMY POLENTA

SIDES



DESSERTS

ASSORTMENT OF MINI TARTLETS
6,9,or 12 pieces

VERRINES ASSORTMENTS
6,9or 12 pieces from our daily Creation

FRENCH MACARONS Dz

APPLE TART TATIN

CHOCOLATE MOUSSE GRAND CRU
Grand marnier & dark chocolate

WHITE CHOCOLATE YUZU LOLLIPOPS

RASPBERRY CHOCOLATE MOUSSE DUO
Pistachio sable

ARTISAN CHOCOLATE TRUFFLES (Call)

VANILLA CREME BRULEE

FRAPUCCINO,
Sea salt caramel, mocha mousse,
espresso cake, topped with Chantilly

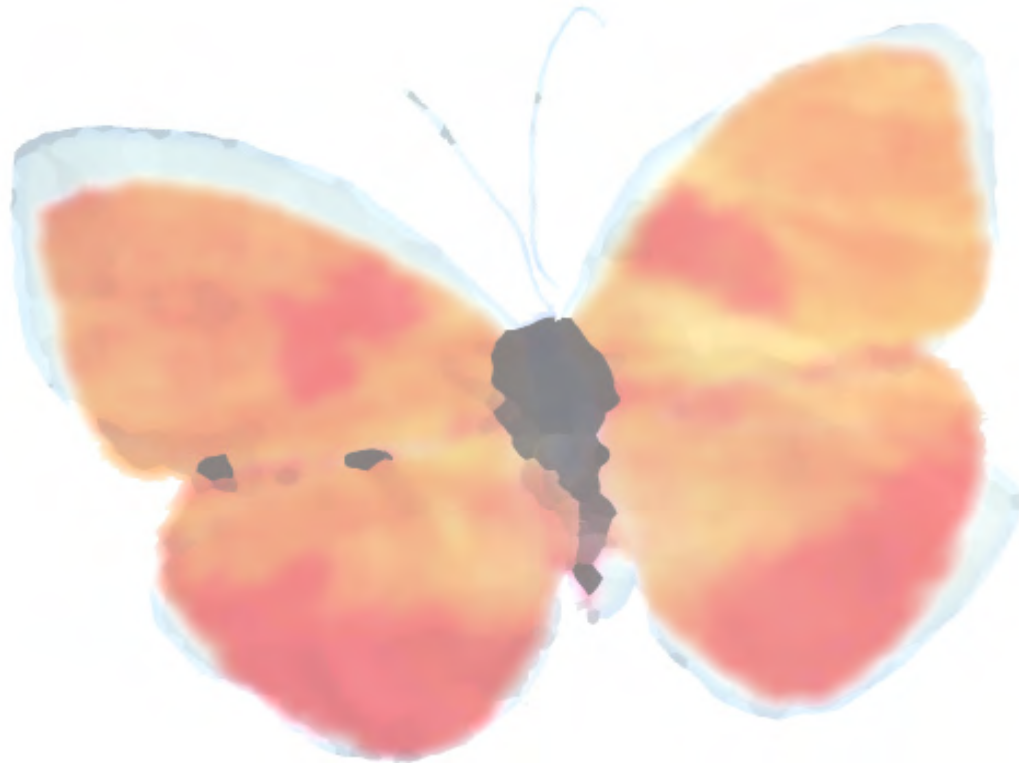
RASPBERRY PANNA COTTA

**GLUTEN FREE ULTIMATE CHOCOLATE
COOKIES**

BIRTHDAY CAKE
Allow us a minimum of 24 hours to realize your
cake

AOC IN FLIGHT

Creating Tastes, Inspiring Desires



ART OF COOKING INFLIGHT <http://www.aoclasvegas.com/inflight-catering>

Order at : (702) 720 9727 | e: inflight-order@aoclasvegas.com | (702) 426 3193

Please Consider the environment, recycle me and give me to another flight attendant

Stay connected to our latest updates



Download menu for your mobile

