



Galley Cuisine

VIP INFLIGHT CATERING



VIP INFLIGHT MENU

*Enjoy your stay,
while we take care of your order!*



Galley Cuisine

VIP INFLIGHT CATERING

INTRODUCTION

With great passion for food in Private Aviation, Bo & André founded Galley Cuisine in Amsterdam and Rotterdam. After many years of development and exploring the world of Private Aviation, in 2011 the first delivery took place. While working hard to open new catering kitchens worldwide, at the end of 2014 Galley Cuisine opened a second kitchen in Brussels, serving the Belgium market with the same passion for great food!

André

With many years of experience as an onboard chef/ flight attendant, André flew many celebrities, CEO's and Heads of State all over the globe. André is constantly looking for new ideas and ways of delivering the best onboard catering and service.

Bo

As chef and food developer, Bo created a new way of delivering high quality catering in Private Aviation, while simultaneously implementing a smart way of packaging, saving costly space onboard.

The search for new ideas, resourceful packaging and latest trends is still part of our daily routine. We truly enjoy serving only the best catering onboard.

When you fly with the best, you deserve the best!





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INFLIGHT CATERING

The menu

Galley Cuisine welcomes you to The Netherlands and Belgium.

Our catering is packed and labeled for your convenience. We know out of experience that space is limited in the galley of your private jet. Therefore we smart pack everything to minimise the space you need to store the catering, and of course we ensure smooth on-time delivery for a stress free departure.

Dedicated staff

With a fully dedicated staff, working from a 450m² facility in Amsterdam and a 400m² facility in Brussels, we are 100% committed to Private Aviation: no events, no dinner parties, no weddings, no airlines!

Your Amsterdam and Brussels team

Our team is there to fully serve your wishes for your next flight, and we are reachable 24/7. Our executive chefs & management team have a background as onboard chefs on a variety of private jets like Citations, Falcons, Global Express and BBJ's.

Onboard challenges

We understand, from experience, that limited space, limited time and demanding passengers can be a challenge for you. We are more than willing to share our expertise, and think with you to create a menu, or share our tips and tricks for your next departure.

Your VIP onboard is our VIP!



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SANDWICHES

MINI VIP DELI SANDWICHES

variety of fillings, with lettuce, VIP's favorite! (€ 4,25)

MINI VIP SANDWICHES

3 bite sandwiches on a variety of mini breads, with different toppings like smoked salmon, grilled chicken, crab salad, roast beef, camembert, Gouda, ham, etc. (€ 4,50)

OPEN FACE SANDWICHES

brown and white open face sandwiches (ø 8 cm) with fancy topping for a great presentation (€ 5,75)

TRIANGLE SANDWICHES

classic sandwiches, with classic fillings like egg salad, salmon and cucumber, grilled chicken and cream cheese with fresh herbs (€ 45,-/ 16 pcs, minimum 4 pcs per kind)

BAGUETTES

25 cm baguettes with filling to your liking (€ 9,25)

WRAPS

tuna / salmon & cream cheese / chicken-avocado / Serrano ham & pesto / vegetarian (€ 9,50/ 2 halves)





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BREAKFAST (SAVOURY)

FULL BREAKFAST TRAY

fresh fruits, yoghurt, cheese & meats, boiled egg, bread rolls, butter, mini croissants, pain au chocolate, jam, chocolate muffin, fresh orange juice (€ 43,50)

ENGLISH BREAKFAST

mini sausages, scrambled eggs, bacon, baked mushrooms, tomatoes, hash brown (€ 38,50)

DANISH PASTRIES

2 mini croissants, 1 mini pain au chocolate, 1 mini raisin bread, jam, butter (€ 14,50)

OMELETS

to your liking (starting at € 11,50 + € 1,50 per additional item)

SCRAMBLED EGGS

3 eggs (€ 8,50)

BOILED EGGS

(€ 5,50 /2 pcs)

BENEDICT GALLEY CUISINE

poached eggs on sliced dark rye bread with "Old Amsterdam" cheese and classic Hollandaise sauce (€ 21,50)

BENEDICT CLASSIC

poached eggs on English muffin, with bacon and Hollandaise sauce (€ 21,50)

BENEDICT SALMON

poached eggs on English muffin, with salmon and Hollandaise sauce (€ 23,50)

HEALTHY HOT BREAKFAST

Sautéed zucchini, poached eggs & dark toast (€ 19,50)

BAGEL SALMON

plain bagel with smoked salmon, cucumber and cream cheese (€ 12,50)

BAGEL EGGS

scrambled eggs, cream cheese, tomatoes (€ 11,50)

MINI SAUSAGES

chicken (€ 7,50 /6)

GRILLED BACON (€ 4,50 /3 strips)

HASH BROWNS (€ 6,- /4)

AMERICAN BREAKFAST POTATOES (€ 6,- /portion)

SAUTÉÉD SPINACH (€ 11,50 /portion)



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BREAKFAST (SWEET)

PANCAKES

mini pancakes with syrup (€ 11,50 /6)

AMERICAN BLUEBERRY MUFFIN

(€ 6,75)

SLICED FRUITS

portion (€ 16,50)

THICK FARM YOGHURT

fresh fruits or plain, glass jar (€ 4,75, € 4,75 /200 ml)

LOW FAT YOGHURT

fresh fruits or plain, glass jar (€ 4,75, € 4,75 /200 ml)

GRANOLA PARFAIT

berries & yoghurt, served in glass (€ 12,50)

BREAKFAST WRAP

scrambled eggs, bacon, tomatoes (€ 11,50)

BREAKFAST QUICHE

salmon / goat cheese & tomato (€ 8,75)

SMOOTHIES

green / red / yellow, based on low fat yoghurt (€ 11,50 /500 ml)

FRESH ORANGE JUICE

(€ 19,- /1 ltr)





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COLD SNACKS & APPETIZERS

CANAPEES

selection of our famous canapés (€ 5,25 /pcs, tray of 6/15/25, min. order 6)

CANAPEES GOURMAND

selection of our finest toppings like caviar, luxury seafood, Tsarina salmon, foie gras and pata negra (€ 8,50 / € 21,50)

BLINI'S

with smoked salmon fresh herbs and Belgian cream cheese (€5,75)

CAVIAR TASTING

3 kinds of caviar (30 grams total) with blini's and all sides, egg spoon (€ 97,50)

CRUDITEES

garden fresh platter with 2 dippings (€ 14,50 p.p.)

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CAPRESE SKEWER

mozzarella, tomato, basil (€ 5,50 /12 cm)

MELON SKEWER

air-dried ham & melon (€ 5,50 /12 cm)

FRUIT SKEWER

seasonal fruits, decorative on a skewer (€ 5,50 /12 cm)





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HOT SNACKS & APPETIZERS

MINI VOL-AU-VENT

mushroom, chicken or veal (€ 7,- /4)

JAPANESE YAKITORI SKEWER

chicken (€ 8,50 /3)

TEMPURA SHRIMP

served with chili sauce or wasabi mayonnaise (€ 9,- /3)

VEGETABLE MINI SPRINGROLLS

(€ 9,50 /6)

DUCK MINI SPRINGROLLS

with hoisin sauce (€ 10,75 /4)

MINI CROLINES

beef, chicken-curry and cheese (€ 5,25 /3)

FAMOUS MINI MEATBALL

served with mustard sauce (€ 3,50 /2)

MINI HAMBURGER

mini bun, beef patty, tomato salsa and lettuce (€ 16,- /2)

CHICKEN NUGGETS / CHICKEN WINGS

served with American barbecue sauce (€ 9,50 /6)

MINI PIZZA

margarita, quattro formaggi, or tuna topping (€ 4,75 /ø7 cm)

MINI QUICHE

variety (€ 5,50)





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PLATTERS

Our famous platters are a feast on its own.
Served on atlas-size, high quality disposables
for easy stowage and ready to serve!

CHARCUTERIE PLATTER

*Italian, Spanish and Dutch cold cuts, sausages and dried hams,
served with a light mustard sauce (€ 23,50 per pax)*

CHEESE PLATTER

*mix of tasty Dutch, Belgian and international cheeses, served with dried fruits, fig-jelly,
walnuts, and crackers (€ 23,50 per pax)*

ANTI PASTI PLATTER

*Italian charcuterie and cheese mix, served with olives, artichokes,
pesto and cornichons (€ 26,50 per pax)*

MEZZE PLATTER

*Lebanese variety of grilled meats, olives, hummus, dolmades, veggies and feta,
served with Lebanese flatbread (€ 28,50 per pax)*

SEAFOOD PLATTER

*Jumbo prawns, grey shrimps, Dutch mussels, crayfish etc., served with homemade
lemon-mayonnaise (€ 29,50 / Add ½ lobster p.p. for € 38,50 extra per pax)*

SMOKED FISH PLATTER

selection of the finest quality smoked fish, served with cocktail sauce (€ 29,50 per pax)

SUSHI & SASHIMI

*18 pcs of maki, nigiri, california roll, sashimi, wakame salad,
served with chopsticks, ginger, soy sauce and wasabi (€ 58,50 per pax)*

SLICED FRUITS PLATTER

sliced fruits and berries platter (€ 16,50 per pax)

HIGH TEA PLATTER

cakes, finger sandwiches, chocolates & mini sweets (€ 29,50 per pax)

COOKIES & CAKE PLATTER

butter cookies variety & mini cakes (€ 13,50 per pax)



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LARGE SALADS

CAESAR SALAD

grilled chicken baby romaine lettuce, tender grilled chicken, parmesan flakes, creamy dressing and boiled eggs, the all time favorite! (€ 24,50)

CAESAR SALAD CLASSIC VERSION (€ 19,50)

SALADE CAPRESE

buffalo mozzarella, tomatoes and fresh basil, with olive oil on the side (€ 23,50)

SALADE NIÇOISE

tuna, mini potatoes, boiled eggs, green beans, cherry tomatoes (€ 25,50)

GREEK SALAD

the fancy way: Greek feta cheese, cucumber-pearls, cherry tomatoes, Kalamata olives, green bell pepper, and red onion rings (€ 21,50)

SMOKED SALMON SALAD

smoked salmon, mesclun salad, cucumber, tomatoes, spring-onions (€ 24,50)

GOAT CHEESE & WALNUT SALAD

Belgium goat cheese, honey, walnuts, dried fruits and fresh salad, served with sweet dressing (€ 24,50)

SEAFOOD SALAD

grey shrimps, Belgium mussels & crayfish, cucumber and spring onions, served with a lemon dressing (€ 26,50)

GREEN SALAD

mesclun salad mix, with cucumber, green paprika, fresh herbs and tomatoes, served with a balsamic dressing (€ 18,50)

ROCKET SALAD

rocket salad, with cucumber, parmesan cheese and tomatoes, served with a balsamic dressing (€ 18,50)

ITALIAN SALAD

air dried ham, sundried tomatoes, Parmesan cheese, cucumber, green salad & balsamic dressing (€ 24,50)

HEALTHY QUINOA SALAD

with rocket lettuce, lentils and seasonal veggies (€ 26,50)

ORIENTAL CHICKEN SALAD

wakadori glazed chicken, spring onions, cucumber, tomatoes, peppers (€ 28,50)

SIDE SALAD

classic Caesar salad, Greek salad, rocket salad or green salad (€ 13,50)



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LARGE SALADS



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BREADS

BREADROLLS

*mix of 3 mini breads, with butter pads
(€ 3,75)*

BAGUETTE

whole wheat or white (€ 5,50)

LEBANESE FLATBREAD

(€ 6,50 /5 pcs)

PITA BREAD

(€ 6,50 /5 pcs)

BUTTER CROISSANT

mini size (€ 4,25 /2 pcs)

PAIN AU CHOCOLATE

mini size (€ 4,25 /2 pcs)

GRISSINI BOX (€ 4,75)

BUTTER PADS (€ 0,50)

LUXURY BUTTER PADS (€ 1,25)

*Gluten free & lactose free breads
available on request*

SOUPS

ORANGE VELVET PUMPKIN SOUP *vegetarian (€ 26,50 /ltr)*

CLASSIC ITALIAN MINISTRONE SOUP (€ 26,50 /ltr)

TOMATO BASIL SOUP (€ 26,50 /ltr)

CLEAR CHICKEN NOODLE SOUP (€ 28,50 /ltr)

CREAMY MUSHROOM SOUP (€ 26,50 /ltr)

LOBSTER BISQUE (€ 38,50 /ltr)

CLEAR BEEF CONSOMMÉ

with fresh herbs & black truffle cream (€ 34,50 /ltr)

DUTCH ASPARAGUS SOUP

white asparagus creamy soup (€ 26,50 /ltr)

TOM KHA KAI THAI SOUP

with coconut cream and lemongrass (€ 29,50 /ltr)

MISO SOUP

traditional Japanese soup with seaweed (€ 24,50 /ltr)

COLD CUCUMBER SOUP

with smoked salmon (€ 24,50 /ltr)

GAZPACHO

cold Spanish delight (€ 24,50 /ltr)

INOX THERMOS FLASK 1 LTR (€ 17,50)



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PASTA

PASTA ARRABIATA

spicy tomato sauce with penne pasta (€ 19,50)

PASTA BOLOGNESE

everybody's favorite; made with beef (€ 22,50)

SPAGHETTI CARBONARA

creamy egg sauce with bacon (€ 23,50)

SEAFOOD LINGUINI

mussels, shrimps, crayfish in creamy sauce (€ 31,50)

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VEGETARIAN LASAGNA

layers of veggies, lasagna and béchamel sauce (€ 21,50)

LASAGNA

beef, béchamel sauce and vegetables (€ 22,50)

...

RAVIOLI SPINACH & RICOTTA

with herb-tomato sauce (€ 26,50)

RAVIOLI CRAB

with lobster creamy sauce (€ 31,50)

RAVIOLI MUSHROOM & TRUFFLE

with extra mushrooms and cream (€ 29,50)

...

RISOTTO GREEN ASPARAGUS

(€ 38,50)

RISOTTO SEAFOOD

crayfish & Dutch mussels (€ 29,50)

...

AMERICAN MAC & CHEESE

3 cheeses, chefs special (€ 22,50)



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COLD STARTERS

SMOKED SALMON

served with cream cheese, red onion rings & capers (€ 21,50)

AVOCADO SHRIMPS

*half avocado, with Belgian grey shrimps
and homemade cocktail sauce (€ 19,50)*

MELON & PARMA HAM

classic Italian starter (€ 17,50)

SALMON TARTARE

Galley Cuisine special! (€ 25,50)

SMOKED DUCK FILLET

served with blueberry sauce and small side salad (€ 24,50)

CLASSIC CARPACCIO

*thin sliced Irish beef, served with truffle cream,
Parmesan cheese, rocket lettuce (€ 23,50)*

FOIE GRAS DE CANARD

*duck liver, served with raspberry compote,
small side salad, rock salt & toast (€ 28,50)*

HOT STARTERS

GRILLED XXL JUMBO SHRIMPS

served with side salad and creamy lemon sauce (€ 34,50)

GRILLED MUSHROOMS & GOAT CHEESE

vegetarian salad (€ 21,50)

CATCH OF THE DAY

*served with beetroot salad & parmesan cookie,
Hollandaise sauce with truffle (€ 32,50)*

LOBSTER THERMIDOR

½ lobster ready to eat out of the shell with creamy cheese sauce (€ 48,50)

PORTOBELLO MUSHROOM

stuffed with cheese and fine vegetables (€ 18,50)

MUSHROOM VOL-AU-VENT

with side salad, Belgium's favorite dish (€ 21,50)



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MAIN COURSES

GRILLED NORWEGIAN SALMON FILLET

served with chef's choice sauce (€ 27,50)

SEABASS

nicely grilled, served with chef's sauce (€ 32,50)

DAYFISH MEUNIERE

fresh catch of the day with lemon-parsley sauce (€ 32,50)

GRILLED JUMBO SHRIMPS

served with mango-chili sauce (€ 39,50)

LOBSTER

with lemon & herb sauce, served loose in shell (€ 62,50 / whole lobster)

ANGUS BEEF FILLET

most tender piece of beef, grilled to perfection (€ 43,50)

NY STRIP LOIN

served with peper sauce (€ 36,50)

WAGYU BEEF STRIP LOIN

Japanese finest exclusive beef, (€ 95,- /250 gr.)

GALLEY CUISINE BEEF STEW

our famous stew, loved worldwide! (€ 31,50)

BEEF STROGANOFF

classic with sliced juicy beef (€ 33,50)

VEAL ESCALOPE

served with creamy mushroom sauce (€ 31,50)

GRILLED CHICKEN BREAST *corn fed chicken (€ 21,50)*

GRILLED POUSSIN

rotisserie grilled whole baby chicken (€ 32,50)

GRILLED DUCK BREAST

whole duck fillet, grilled rosé (€ 32,50)

CHICKEN CURRY

yellow curry with chicken and veggies (€ 26,50)

LAMB RACKS

grilled with dry spices: thyme, oregano (€ 36,50)

LAMB SHANK

slowly cooked in a rich tomato sauce, incredibly juicy and tender (€ 39,50)



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MAIN COURSES



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SIDES & VEGGIES

Alle sides & veggies items are per portion.

GRILLED VEGETABLES

(€ 7,50)

SEASONAL VEGETABLE MIX

(€ 6,50)

GRILLED GREEN ASPARAGUS

(€ 9,50)

STEAMED VEGETABLES MIX

(€ 8,50)

GREEN BEANS

(€ 6,50)

SAUTÉED SWEET CARROTS

(€ 8,50)

GREEN PEAS

(€ 5,50)

...

ITALIAN STYLE VEGETABLES

(€ 8,50)

ASIAN STYLE VEGGIES

(€ 9,50)

MASHED POTATOES

(€ 7,-)

BOILED POTATOES

with fresh herbs & olive oil (€ 7,-)

MINI POTATOES

with black truffle & olive oil (€ 14,50)

BAKED MINI POTATOES

(€ 7,-)

RÖSTI POTATOES

(€ 7,-)

DUCHESS POTATOES

(€ 7,-)

POTATO WEDGES

(€ 7,-)

...

STEAMED BASMATI RICE

(€ 5,50)

WILD RICE MIX

(€ 7,50)

...

PLAIN PENNE PASTA

(€ 7,50)



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DESSERTS & SWEETS

BELGIAN CHOCOLATE TARTE

dark chocolate, local specialty (€ 10,50)

LEMON TARTE

with berries (€ 10,50)

PÂTISSERIE DESSERT

weekly variety from our master patissier (€ 13,50)

CRÈME BRÛLÉE CLASSIC

with Madagascar vanilla (€ 12,50)

TIRAMISU

conveniently served in a glass, travelsafe! (€ 12,50)

CHEESECAKE

NY style (€ 11,50)

TARTE TATIN APPLE

(€ 11,50)

APFELSTRUDEL

comes with whipped cream (€ 12,50)

BELGIAN WAFFLE

served with berries and whipped cream (€ 12,50)

PETIT FOURS

from our patissier (€ 2,95 /1 pcs)

MACARONS SELECTION

French little secret (€ 13,50 /6 pcs)

BELGIAN CHOCOLATES

Leonidas (€ 15,50 /250 grams)

BELGIAN CHOCOLATE TRUFFLES

Leonidas (€ 15,50 /250 grams)





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JAPANESE CUISINE

SUSHI AND SASHIMI MIX

finest selection of Japanese cuisine, ready to serve (€ 58,50)

SUSHI PLATTER

sushi selection complete with chopsticks, ginger, wasabi etc. (€ 52,50)

SASHIMI PLATTER

Salmon, tuna, coquilles and glazed eel, with wakame salad (€ 52,50)

BENTO BOX

*ready to serve full cold Japanese lunch/ dinner
served in an original bento box (€ 82,50)*

TOMATO-YUZU SALAD

with coriander, spring onions and amazing dressing (€ 19,50)

JAPANESE MUSHROOM SALAD

mixed sautéed mushrooms with soy dressing & herbs (€ 21,50)

DUCK SPRING ROLLS

served with hoisin sauce (€ 14,50 /6)

GYOZA JAPANESE DUMPLINGS

(€ 9,75 /4)

GREEN ASPARAGUS

served with soy-lime dressing; starter (€ 15,50)

CHICKEN YAKITORI

starter (€ 16,50)

BLACK COD

served with miso sauce, main course (€ 49,50)

JAPANESE BEEF

served with soy-teriyaki sauce, main course (€ 45,50)

WAGYU BEEF STRIP LOIN

Japanese finest beef, main course (€ 95,- /250 gr.)

EDAMAME

healthy soybeans with sea salt (€ 13,50)

MISO SOUP

(€ 24,50 /ltr)



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JAPANESE CUISINE



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ORIENTAL CUISINE

INDIAN CHICKEN CURRY

smooth, non-spicy coconut cream based (€ 26,50)

INDIAN LAMB CURRY

tomatoes, coriander, cumin (€ 28,50)

INDIAN SIDES REITA

naan bread, salad and chutney (€ 16,50 p.p.)

ORIENTAL CHICKEN BIRYANI

main course (€ 26,50)

ORIENTAL LAMB BIRYANI

main course (€ 28,50)

MINI SPRING ROLLS

served with chili sauce (€ 9,50 /6 pcs)

THOM KHA KAI

original coconut and lemongrass soup (€ 29,50 /ltr)

THAI YELLOW CHICKEN CURRY (€ 29,50)

THAI GREEN PRAWN CURRY (€ 33,50)

LEBANESE CUISINE

MEZZE COLD

olives, grilled peppers, grilled meats, dolmas, marinated mushrooms, hummus, cheese (€ 28,50)

MEZZE HOT

mixed grill; lamb kofte, minced chicken, grilled chicken stripes, lamb kebab (€ 31,50)

LEBANESE SIDES

flatbread, tabbouleh, hummus (€ 16,50 /portion)

GRILLED LAMB CHOPS

marinated and grilled (€ 32,50)

LEBANESE CHICKEN BREAST

with tomato yoghurt sauce (€ 26,50)

LAMB KEBAB GRILLED MINCED MEATS

main course (€ 28,50)



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GLASS COLLECTION

Our Glass collection consists of cold starters, snacks or desserts, freshly made in a large whiskey glass and ready to serve. Three or four glasses per pax, served with bread and butter makes a great lunch or dinner.



SMOKED SALMON

with cream cheese and chives (€ 16,50)

SHRIMP AVOCADO COCKTAIL

(€ 16,50)

GREY SHRIMPS

with tomatoes, cucumber and cocktail sauce (€ 18,50)

SMOKED FISH

with lemon-mayonnaise (€ 18,50)

GOAT CHEESE AND FIGS

(€ 15,50)

SALADE CAPRESE

with fresh basil (€ 15,50)

ROAST BEEF

with veggies and mustard crème (€ 18,50)

PARMA HAM

with pesto and rocket lettuce (€ 16,50)

GRILLED CHICKEN

with salad (€ 16,50)

CHOCOLATE MOUSSE

Belgian finest chocolate with dark sprinkles (€ 12,50)

TIRAMISU

with mascarpone (€ 12,50)

STRAWBERRIES

with crème fraiche & mint (€ 13,50)



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GALLEY CUISINE PREMIUM COLLECTION



For the absolute food lovers, and most spoiled connoisseurs,
we offer the Galley Cuisine Premium Collection.

Items from the Premium Collection are ready plated on high quality China,
or can be plated onboard by our chefs on your own tableware.
We bring onboard the same fine dining experience as in the best restaurants.

Please contact us for the monthly menu.



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VVIP WIDEBODY SERVICE

CATERING ON WIDE-BODY AIRCRAFTS

Galley Cuisine is your local expert for every widebody aircraft.

We are proud to successfully cater all needs for many royal, presidential and VVIP clients arriving in their widebody aircraft. With different sections onboard, and with each a different approach to the catering, we deliver your catering tailor-made for the next departure.

A318 TO B747

We are very well aware of the special needs for your special kind of VVIP's. Our head chefs are available for meet upon arrival, to discuss your catering requests in detail. Dishwashing, offloading, plating on your own china, extra cabin items, or ready to serve trays for the entourage... everything is possible with Galley Cuisine.

HIGHLOADERS ARE AVAILABLE UPON REQUEST





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KIDS CORNER

PASTA PENNE WITH TOMATO SAUCE

(€ 14,50)

PASTA PENNE WITH MEATBALLS & TOMATO SAUCE

(€ 16,50)

PASTA PENNE BOLOGNESE

(€ 16,50)

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MINI HAMBURGERS

(€ 16,- /2 pcs)

CHICKEN NUGGETS

(€ 9,50 /6 pcs)

FRENCH FRIES

(€ 6,50 /portion)

MINI PIZZA

(€ 4,75 /ø7 cm)

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KIDS SANDWICHES

soft rolls with Nutella, peanut butter & jelly or cheese (€ 7,- /2 pcs)

KIDS CEREALS

served with milk (€ 6,-)





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CREW SECTION

CREW BAGUETTE

*25 cm brown or white baguette,
with filling to your liking (€ 9,25)*

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CREW BREAKFAST BOX

*juice, 3 different sandwiches, fruit salad, muesli bar,
farm yoghurt, muffin (€ 21,50)*

...

CREW LUNCH BOX & SALAD

*chef's salad /vegetarian salad / Caesar salad, bread roll, butter,
cheese & crackers, piece of fruit (€ 21,50)*

...

CREW HOT MEAL

served with side salad, bread and butter (€ 26,50)

Hot meal:

- Beef stew, potatoes & veggies
- Lasagna
- Vegetarian lasagna
- Salmon, potatoes & veggies
- Grilled chicken, rice & veggies
- Pasta Bolognese
- Mild chicken curry, veggies & rice
- Meatballs, mashed potatoes & veggies





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DRINKS

FRESH ORANGE JUICE (€ 19,- /ltr)

FRESH PINEAPPLE JUICE (€ 19,- /ltr)

LEMON AND MINT JUICE (€ 15,50 /ltr)

FRESH APPLE JUICE CLOUDY APPLE (€ 16,50 /ltr)

FRESH BELGIUM PEAR JUICE (€ 16,50 /ltr)

FRESH MANGO JUICE (€ 19,- /ltr)

OTHER JUICES *on request*

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SOFT DRINKS *can, 330 ml (€ 2,25)*

EVIAN 330 ml (€ 2,-)

EVIAN 500 ml (€ 2,50)

EVIAN 1500 ml (€ 5,50)

FIJI WATER 330 ml (€ 3,25)

FIJI WATER 500 ml (€ 3,75)

OTHER WATERS *upon request*

FRESH MILK, SKIMMED / LOW FAT OR WHOLE MILK

€ 2,50 /500 ml, € 5,- /ltr)

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WINES & SPIRITS *(we'll advise in accordance with the budget)*

SUPPLIES & MISCELLANEOUS

HOT TOWELS

box of 9 (€ 11,50)

FLOWERS

on request, and to your specifications

OTHER SUPPLIES

on request



Galley Cuisine

VIP INFLIGHT CATERING

DELIVERY & POLICY

DELIVERY FEE

- Amsterdam airport and Brussels airport - € 45,-
- Rotterdam The Hague airport and Antwerp airport - € 45,-
- Early morning (06.00-07.30) & weekend delivery fee - + € 15,-
- Delivery between 22.00-06.00 - *on request*
- Minimum order fee (excl. delivery) - € 50,-
- High loader (on request), depending on airport - *on request*
- Delivery fees for widebodies - *on request (may differ, depending on services required, and extra attention that may be needed.)*
- Concierge service for requested shopping - *on request*

CANCELLATION POLICY / LAST MINUTE FEE

- Galley Cuisine regular kitchen hours are 07.00 - 20.00 hrs (Monday - Friday).
 - Galley Cuisine weekend hours are 09.00 - 18.00 hrs (Saturday, Sunday).
 - We accept orders placed at least 5 kitchen hours before delivery on regular hours and on weekends 24 hrs before delivery.
 - Orders placed less than 5 kitchen hours are accepted upon availability (upon availability for these orders an extra fee of 35% can be charged, depending on the order).
 - Delivery available 24/7 and our operations are reachable 24/7.
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- Cancellation policy: full terms and conditions are available on our website www.galleycuisine.com



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VIP INFLIGHT CATERING



*All catering is packed & clearly labeled,
no worries, no hassles.*

CONTACT DETAILS:

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