



Catering Guide for Operators

Introduction

Liverpool John Lennon Airport is home to various low cost/fare or budget airlines. Due to this the traditional flight kitchen does not exist on the airport site.

For this reason we ask that as much notice as is possible is given to us to fulfill operators requirements for catering uplifts. The closest " flight kitchens " are available in the Manchester area. It is possible to arrange meal selections with various local hotels.

LAS have now created a new partnership with Superior Sandwiches to provide adhoc catering to General and Business Aviation users of the airport. We can deliver a quality product locally thus saving on additional delivery charges.

We have produced a generic menu for requests that we see on a day to day basis and can provide costs for this type of catering in advance.

Any specific requirements and alternative menu types can be met by mutual agreement ensuring sufficient lead time is given to guarantee customers requirements.

Sample Menus



We provide Standard and Superior fillings.
See Below.

Customer specific fillings are available on request.

Sandwich Platters

Supplied in Multiples of 2, 4, 6, and 8. Available using white or brown bread or a mixture to meet customer requirements. 1.5 sandwiches provided per person.

Sample Ingredients:

Standard Platter (*Order Code STDSW2/STDSW4/STDSW6/STDSW8*)

e.g. STDSW6 = Standard Sandwich Platter for 6 Passengers with the following types of filling.

Ham (Optional Mustard), Ham & Mustard (Option with Tomato), Chicken & Stuffing, Egg & Bacon, Tuna & Mayo (Option Sweetcorn) or Egg Mayo etc.



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Superior Platter (*Order Code SUPSW2/SUPSW4/SUPSW6/SUPSW8*)

e.g. STDSW4 = Superior Sandwich Platter for 4 Passengers with the following types of Filling.

Prawn Mayo, Poached Salmon, Smoked Salmon & Cream Cheese, Smoked Salmon, Italian Chicken, Chicken Tikka, Roast Beef or Smoked Cheese & Salami etc.

Alternative Sandwich Selections



Barm Cakes, Rolls, Baps

Wraps

Ciabatta, Open or Closed Selections.

(Order Code STD or SUP the XX and Quantity, then specify the type required (Open/Barm) in free text on your order.

e.g. SUPXX4 (Open Ciabatta). Superior Fillings supplied for 4 passengers.

We can also provide the Standard (STD) and Superior (SUP) fillings on and different style of breads which include:

Wraps

Barm Cakes / Baps / Rolls (Closed)

Ciabatta (Open and Closed)



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Cheese Boards / Platters

Supplied for between 4 and 6 passengers when provided with other foods such as sandwiches and/or fruit platters.



Code CHSEPLT

Items provided include Cheddar, Brie, Stilton (Blue), Soft Cheese (Roule/Boursin) together with a selection of crackers and seedless grapes.



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Whole Fruit Bowls & Cut Fruit Platters

Fresh Fruit Bowls supplied with seasonal whole fruit to cater for up to 6 passengers.

Code FRTBOWL.



Fresh Seasonal Cut Fruit supplied on medium and large size platters.

Medium size caters for up to 4 passengers when presented with other items such as sandwiches and cheese platter. *Code MEDCFRT*

Large Size caters for up to 8 passengers when presented with other items such as sandwiches and cheese platter. *Code LRGCFRT.*

Fresh Cut Fruit Platter Items include, Grapes (Whole Seedless), Apple, Orange, Strawberries, Kiwi, Melon, Pineapple, Berries etc.

Breakfasts

As the catering unit is not located on the airport site hot breakfasts are difficult to provide to the quality required. We recommend continental type breakfasts or sandwiches prepared on cold toast.

Continental Breakfast

Croissants and Danish Pastries supplied for 2 and 4 passengers, multiply order if catering for more passengers. *Code CONT2 CONT4*

Breakfast Sandwiches (Cold)

Sausage or Bacon

Bacon and Sausage

Egg can also be supplied on either of the two selections above.

Code CLDSW2 CLDSW4 CLDSW6 CLDSW8 and specify the required filling.



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Savory and Spicy Platters

Mixed selections as listed below. Available for 2 and 4 passengers, multiply order if catering for more passengers.

Savory (*Code SAVPL2 SAVPL4*)

Includes Quiche Lorraine (Quartered), Savory Turnovers, Small Pie, Sausage Rolls.

Spicy Platter (*Code SPIPL2 SPIPL4*)

Includes Chicken and/or Vegetable Samosa's, King Prawn Skewers, Chicken Drumsticks, Spicy Chicken Kebabs.

Images below are provided to give an indication of items available.





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Cakes & Desserts

Mixed selections as listed below. Available for 2 and 4 passengers, multiply order if catering for more passengers. **Code CAKE2 CAKE 4**

Freshly prepared desserts are available on request.

Carrot Cake, Chocolate Cake, Muffins, Fruit Cake.

Notes

Operators are asked to provide as much notice as possible for catering uplifts to enable us to provide the required catering to expected standards.

Items listed in this guide can usually be prepared and delivered within 12 to 24 hours of order if that order is made during weekdays (Monday to Friday) if the order is received by 1200 midday.

Bespoke detailed orders require 24 to 48 hours notice.

Delivery charges apply and these will be added to the catering charge. This charge is added at the end of an order and is not hidden in each item ordered as a percentage as most orders will include multiple items.

Out of Hours preparation and delivery charges apply for catering order as weekends and outside normal catering unit operating hours, these will be added to the catering charge.