



SKYHIGH *Gourmet*
VVIPPRIVATEJETCATERING

M E
N U

WITH FLIGHT
ATTENDANT

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WITHOUT FLIGHT
ATTENDANT

BREAKFAST TRAYS
LUNCH TRAYS
DINNER TRAY
CREW MEALS



STARTERS

Red Tuna Tartare
Fideua
Caviar
Waldorf Salad
Antipasti
French Tabbouleh
Carpaccio
Grilled Scallops
Foie Selection
Prawns Pil Pil
Prawns Avocado
Spanish Paella's
Spanish Potato Salad or Russian Salad
Tsarina Salmon
Tuna Tataki
Beef Carpaccio
Tuna Carpaccio
Salmon Carpaccio
Beef Tartare
Salmon Tartare
Olives
Vitello Tonnato
Iberic Ham & Spanish Melon
Smoked Duck Fillet

PATTERS

Cheese Platter
Cold Meat Platter
Sliced Season Fruit Patter
Sea Food Platter
Charcuterie Platter

APPETIZERS

Cold

Foie Gras de Canard, with fig chutney & brioche toasts

Gourmet Cheese Selection and complements

Mediterranean Charcuterie Platter and complements

Fish Platter (marinated salmon, codfish, prawns' skewers, tuna...)

Seafood Platter

Beef Carpaccio, parmesan and cappers

Homemade Marinated Salmon with creme fraise and pickle selection

Tuna tartare, organic mashed avocado and sesame-ginger dressing

Crudités & Dip Platter: Humus, tzatziki & guacamole with crudités (individuals tb)

Octopus Carpaccio with orange pearls and rocket salad

Oyster Platter (min 6 unit)

Hot

Mini Quiche

Mini Pizza

Mini Meatballs

Mini Burgers

Chicken wings

Chicken Nuggets

Skewers (Chicken,)

Gyoza

Veg/Duck Spring rolls



CANAPÉS

Standard

Caprese Skewers in Pesto Posso
Ferrero Rocher of Goat Cheese, & Fig jam
Prawns & Pineapple Skewers in Lime Dressing
Smoked Salmon Tartlet
Shot of Spanish Gazpacho
Farmer Avocado Tartlet & 'Cantabria' Anchovies
Zucchini Roll with Sundried Tomatoes, Rocket & Ricotta Cheese
Mini Bruschetta of Kumato & Parmesan
Iberic Ham & Asparagus Rolls

HOT

Croquettes
Spring Rolls
Chicken Satay Skewer
'Pil Pil' King Prawns Skewer
Baby Potato filled with Thai-Curry Prawns

VIP

Tuna Tataki in Sesame Oil
Foie Gras with Mango Chutney & Pistachio
Assorted Salted Macarons
(Different filled :Foie Gras / Truffle Goat Cheese)
Lobster Salad in Wanton Cone
Confit Duck Tartlet & Forest Fruits
Marinated Salmon, Ricotta Cream & Cappers
Tuna Tartare with Farmer Avocado
Seabass Ceviche served in Lime
Salmon, Avocado & Cucumber Roll with Cream Cheese
Beef Carpaccio in Parmesan Basket & Truffle Dressing
Asiatic Style Iberic Ham Rolled with Red Wine Pear & Blue Cheese

HOT

Assorted Mini Quiches
(Salmon&GoatCheese / Beetroot&Spinach / Bacon&Leek / Mediterranean Vegetables)
Wagyu mini Burger
Crunchy King Prawns with Mango Sweet Chilli sauce
Angus Meatball in Shitake Sauce
Grilled Scallops & Orange Pearls



TAPAS

Cold

Russian Salad
Marinated Anchovies
Sea Food 'Salpicon'
Salmorejo
Ali Oli Potatoes
Pepper Pisto with Egg Shavings
Deviled Eggs
Olives

Hot

Meatballs in Tomato Sauce
Meatballs in Almonds Sauce
Croquettes (Chicken, Ham, Prawns Pil Pil, Aubergine...)
Prawns Pil Pil
Cider Chistorra, (Small Chorizo Marinated in cider)
Spanish Omelette
Beans with Cured Ham Catalan style



SANDWICHES

VEGETARIAN

Vegetarian
Caprese
Egg Salad & Cress
Mix Grilled Vegetables
Avocado, Cucumber & Crème Cheese
Cheddar Cheese & Pickle
Hummus & Grilled Aubergine
Cheese & Spring Onions
Cheese and Cucumber

FISH

Fish
Salmon, Cucumber & Alfalfa
Crab Salad & Avocado
Club Salmon
Tuna Mayonnaise
Salmon & Cream Cheese

KIDS

Nutella
Jam & Peanut Butter
Foie Gras

MEAT

Chicken Salad & Spinach
Ham & Cheese
Roast Beef, mustard Mayo, Spinach
Club
Bacon & Cheddar
Coronation Chicken
Iberian Cure Ham
Turkey
Ham & Mustard Mayo





BREAKFAST

Omelette
Egg White Omelette
Boiled Eggs
Scrambled Eggs
Egg Benedict
Fresh Yogurt
Bacon
Turkey Bacon
Sautéed Mushrooms
Hash Browns
Grilled Tomatoes
Charcuterie & Cheese
Sliced Fruit in individual portions
Granola, Yogurt & Berries
Cereals (Muesli, Granola, Nuts & Berries...etc....)
Pancakes & Syrup
Mini Croissants, Pain au Chocolate
Danish Pastry
Butter & Jam
Full Breakfast Tray

MAIN DISHES

MEATS

Organic Chicken Grilled (1/2 chicken)
Beef Entrecote (350 gr)
Angus Beef Tenderloin (220gr)
Beef Stroganoff
Confit Duck served with mashed potatoes with truffle
Forest Fruit sauce
Lamb Rack
Lamb Shank
Sirloin Steak
Chicken Poussin
Duck Breast
Beef Stew
Escalope
Sweetbread

FISH

Grilled Lobster
Jumbo Prawns 4 units
Grilled Salmon (garnish to choose)
Grilled Octopus, Smoked mash
Potatoes & Spanish Paprika Oil
Seabass
Monkfish
Cod



SIDES

Baked Farmer Potatoes
Gratin Potatoes (Creamy Gruyere Cheese)
Patatas Bravas
Mashed Potatoes
Grilled Mix Vegetables
Boiled or Steam Vegetables
Grilled Asparagus and Portobello Mushroom
Sautéed Chilli Brocolini
Mix Leaves Salad
Steamed Basmati Rice with saffron
Steamed wild Rice

Hot SAUCES:

Peppercorn / Blue Cheese / Mushrooms / Gravy.

Cold SAUCES:

Chimichurri / 'Spanish mojos'/Ali Oli / Béarnaise.

PASTA

Pasta Nero di Sepia (Prawns, Squid, Octopus)

Frutti di Mare (Prawns/Lobster, Mussels)

Beef Bolognesa

Carbonara (Guanciale & Parmesan)

Arrabiata

Lasagna, Meat or Vegetarian

Canelonne, Meat or Vegetarian

Vegetarian & Vegan Mains:

Pasta Napolitana (Basil & Organic Tomato)

Pasta Cream of Boletus & Truffles

Pasta Al Pesto with Sundried Tomatoes



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SALADS



Ceaser Salad (Chicken / King prawns)

Caramelized Goat Cheese and Walnut/ Berries Salad

Caprese Salad

Cobb Salad

Seafood Salad

Smoked Salmon Salad

Green Salad

Niçoise Salad

Rocket Salad, with Pears in red Wine, Walnuts and Blue Cheese

Heritage Tomato Salad with Burrata and Basil Oil (Vip Caprese)

Avocado - Prawns Cocktail Salad

Modern Greek Salad, with Marinated Watermelon

Classic Greek Salad

Colorful Beetroot Salad, with Feta, Radish and Sundried Tomatoes

Super Salad (Quinoa, Beetroot, Edamame, Cress...) (+Chicken/+Prawns)

*Dressing & Sauces on the side:

Yogurt & Dill / Pesto / Caesar / Citrus Vinaigrette /

Walnuts Vinaigrette / Tahini dressing / Tartar sauce.

SOUPS

Minestrone
Tomato
Sea Food
Gazpacho
Vegetarian
Asparagus
Mushroom
Pumpkin
Lentil
Clear Soup (Chicken / VEG/ Beef)
Potato & Leek
Picadillo Soup (Chicken soup Spanish Style)
Onion Soup





DESSERTS

Seasonal Fruits Platter
Exotic Fruits Platter
Cheesecake with Forest fruits & Mint
Chocolate Opera Cake
Lemon Pie with mint zest
Red Velvet Cake
Carrot Cake
Fruits Tartlets
Petit Fours / Macarons / Chocolate
Crema Catalana (Crème Brulee)
Tarte Tatin
Tiramisu
3 chocolate Cake
Spanish Milhojas
Smoothies
Apple Pie
Apple Grumble



HOMEMADE ICE CREAM

Banoffee	Mango VGN
Cinnamon	After Eight
Coffee	Nutella
Chocolate	Oreo
Vegan Chocolate no sugar	Pistacho
White Chocolate	Banana VGN
Cherry White	Pinions
Cream Toffee	Hazelnuts Praline
Apple Grumble	Rocher
Dulce de Leche	Tugged
Grandmas Recipe	Stracciatella
Strawberry	Vanilla
Lemon Biscuit	Vanilla Sugar Free
Kinder	Yogurt
Lemon VGN	Mango Yogurt

INDIAN

STARTERS

Poppadum
Samosas
Mixed Vegetable
Chicken Pakora
Prawns or Chicken Puri
Chicken Chaat

Vegetarian

Dall Tarka
Aloo Gobi
Chana Masala
Palak Paneer
Bindi Bhaji
Pakora Kari
Rice / Pulao / Egg fried / Lemon / Keema
Bread / Naan / Peshawari / Keema / Chapati
/Tandori / Stuffed Paratha

Tandoori
Chicken Tikka
Chicken Cheese
Seekh Kebab
Chicken Shashlik
Paneer Tikka
Tandoori King Prawns
Peshawari Chapli Kebab
Shami Kebab
Hesina Lamb and Chicken
Jaipuri Lamb and Chicken
Lemon Lamb, Chicken and King Prawn
Bindi Lamb / Chicken

Biryani
Mix Biryani
Ginger Chicken
Tikka Palak
Golden Curry
Madras
Vindaloo
Phal
Korma
Jalfrezi
Tikka Masala
Balti
Kadhai
Dopiaza
Bhuna
Dhansak



SUSHI

SASHIMI NIGUIRI MAKI URAMAKI

Volcano Roll

(Crispy prawns bathed in semi-spicy Japanese sauce)

Maguro Tuna

(Spicy tuna tartare filling and temporized Crunch)

Crab Roll

(Crab, cucumber, avocado and Tobiko roe)

Avocado Roll

(Salmon, cream cheese and avocado)

Imperial Mango

(Mango and temporizes prawns)

Ox Sirloin with Foie

(flambé with Pedro Ximenez, Maldom salt and black pepper)

SASHIMI

Tuna

Salmon

Butterfish

Tuna Belly

NIGUIRI

Spicy Tuna

Butterfish

Kobe

Red Tuna

Salmon

Tuna Belly

MAKI

Temporized Tuna

Tuna

Salmon

Nigitoro



ARABIC

Chicken Shish
Chicken Kafta
Hoummos
Baba Cannug
Labne
Shanklish
Warak Inab
Vegetarian Arayes
Arayes lahmeh
Arayes dajaj
Kibbeh
Sambusik
Falafe

HALAL

Al-Yamal Salad
Keftas Al-Yamal
Harira Soup
Tayin (Chicken, Beef, Fish)
Al-Kasbur Lamb
Cous Cous (Chicken, Vegetable,
Lamb, Beef and Mixed)
Pastela (Chicken, fish, Vegeta-
rian)
Chicken Briwat
Cheese Briwat
Reghifa with Orange Sauce
Moroccan Cakes
Mousaka
Hoummos Ma'a Lahme



BEERS

San Miguel
Green & Red Alhambra
Heineken
Starberg
Budweiser
Stella Artois
Corona
AMSTEL
Buckler
Voll-Damm
Leffe
Paulaner
Cobra
Shandy
Carlsberg
Modelo
Skol
Konig Ludwig Weissbier
Guinness
Kingfisher
Erdinger
Hobgoblin

Coronita
Grimbergen
Chimay
Warsteiner
Ambar
Santa Rita
Keller
Aktien
Big Bear
1906
Franziskaner
Staropramen
Leffe Brun
Peroni
Grevesteiner
Praga
Grolsch
Cherie
Rosita
Maisel
Shipyard
Miller



WINES

REDS

Marques Riscal (ES) Rioja
Ramon Bilbao (ES) Rioja
Torre Muga (ES) Rioja
Felix Azpilicueta (ES) Rioja
Imperial Cvne (ES) Rioja
LAN (ES) Rioja
Protos (ES) Ribera
Malleolus (ES) Ribera
Hacienda Monasterio (ES) Ribera
Alion (ES) Ribera
Chateau Jean Voisin (FR)
Chateau Lafleur Gazib (FR)
Chateau de Pauillac 2013 (FR)
Gaja (IT)
Le Dame de Montrose (FR)
Coppola (US)
Overture (US)
Joseph Phelps (US)
Taberner N-1 (ES)
Vetas (ES)

WHITES

Marqués de Murrieta (ES) Rioja
Viña Tondonia (ES) Rioja
Remirez De Ganuza (ES) Rioja
Felix Azpilicueta (ES) Rioja
Mar de Frades (ES) Albariño
Mais Cunqueiro (ES) Ribeiro
1583 Albariño de Fefiñades (ES)
Chablis (FR)
Chateau de Beaucastel (FR)
Famille Perrin (FR)
Louis Jadot (FR)
Louis Latour 2011 (FR)
Gaja (IT)
Claudy Bay (NZ)

ROSES

Minuty Prestige (FR)
Marques de Riscal (ES)
Marques de Murieta (ES)

JUICES

Orange
Apple
Cranberry
Pineapple
Grapefruit
Lemon & Mint
Pear
Mango
Carrot
Smoothie
Raspberry

CHAMPAGNE

Moët & Chandon (Various)
Veuve Clicquot
Ruinart (Various) Numen
Don Perignon
Pol Roger
Bollinger
Laurent Perrier

WATER

Evian 33cl / 1,5 l
Solán de Cabras 33cl / 1,5 l
Fiji 33cl / 50cl / 1l
Voss 80cl
Armani 75cl
Numen 50cl / 75cl / 1l

SPARKLING WATER

San Pellegrino 75cl
Perrier 33cl
Numen 75cl
Voss 80cl
Armani 75cl / 1l

FLOWER ARRANGEMENTS

Small Table Arrangements €20

Medium Table Arrangements €30

Large Table arrangements €60

All other arrangements or Flower Buckets on request

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