

Inflight · Catering
TAILORED GOURMET

*« Big enough to serve,
Small enough to care »*



Nice . Cannes . Toulon . Marseille . Le Castellet

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TAILORED GOURMET

« Big enough to serve,
Small enough to care »

PASSION & GASTRONOMY

Born of a passion for French gastronomy, Tailored Gourmet offers a customized service to satisfy all your desires and everyday needs on board for your private jet or yacht.

Trained by some of the greatest names in French and international cuisine, such as *Paul Bocuse, Jean-Georges Vongerichten, Philippe Conticini and Emmanuel Renaut*, our team of chefs put all their talent at your disposal according to your desires -however unusual- using a selection of prime quality products sourced from suppliers known for their standards of excellence.

SAFETY & HYGIENE

Our brand new production unit is fully certified by the European legislation. We are working under European Agreement, high HACCP procedures & food tracking audit.



OUR PRODUCTS & SUPPLIERS

To ensure the highest standards of excellence, we give pride of place to seasonal products to guarantee an exceptional quality and arouse your senses.

Our chef are using a selection of prime quality products sourced from suppliers known for their standards of excellence.

PACKAGING

Our know-how has taught us to take into account all the various ergonomic constraints: the packaging has been specifically engineered to optimize time and space saving, reduce handling, therefore guarantee maximum efficiency and the highest level of food safety. They can also be adapted to suit the client's specific requirements.



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*« Big enough to serve,
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24/7

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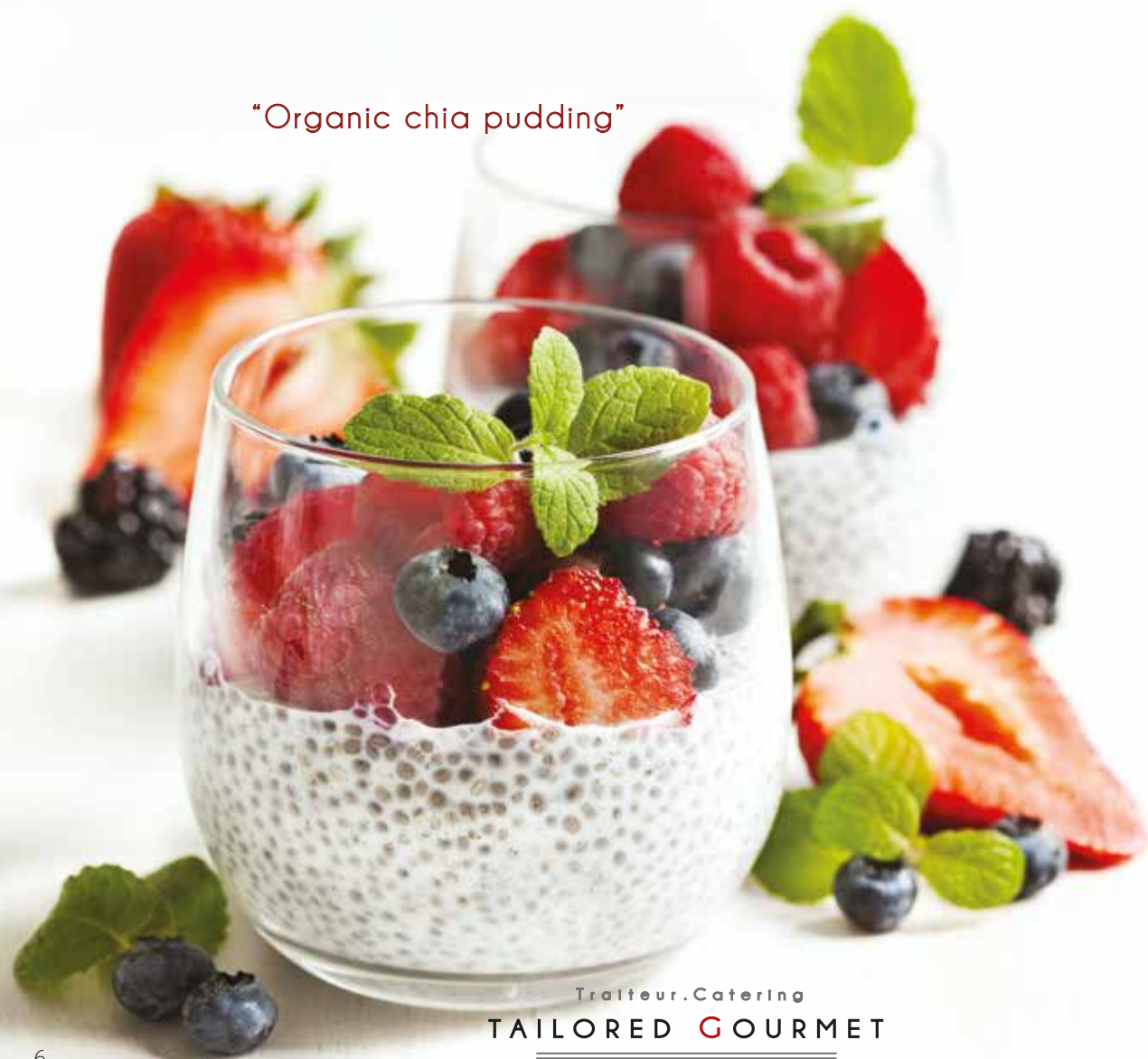
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BREAKFAST

“Organic chia pudding”



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T AILORED RECOMMENDS

FRESH & HEALTHY

Organic Chia pudding - Mango, Passion fruit, Berries or Coconut

Organic Bircher muesli

Egg benedict, organic smoked salmon on toast - Hollandaise sauce

Organic smoked salmon, sashimi style - Served with blinis & herbs cream

Home-made fruit yoghurt - Berries, coco & vanilla, passion fruit or mango

Pumpkin porridge

Apple & pecan nuts milk porridge - Made with almond milk

AVOCADO TOAST - *Served on big rye bread tartine*

Buffala tartine - Avocado, tomatoes, fresh buffalo & basil

Salmon tartine - Smoked salmon, dill cream cheese, avocado & radish

Organic eggs tartine - Fried egg, avocado, leaves & pinenuts

DETOX JUICE - *0,5L (full range p11)*

Green detox Cucumber, green apple, fresh spinach & lime

Earth detox Celery, spinach, apple, cucumber & ginger

Full organic detox Beetroot, lemon, ginger & apple

DETOX WATER - *1L (full range p11)*

Cucumber detox Cucumber, lime & mint

Strawberry detox strawberry, orange & basilic

Blueberry detox Blueberry & pomelo

BREAD

Breadrolls - White, cereales, olives, rye
Baby baguette
Whole loaf of bread - Cereales or rye
French baguette - Regular or rustic
Gluten free breadrolls
English toast - White or cereales
Borodinsky

VIENNOISERIE & DANISH

Croissant - S/L
Pain au chocolat - S/L
Pain aux raisins - S/L
Plain crêpes - 2pces
Pancakes - 3pces
Muffin - Blueberry or chocolate
Tailored Brownie - Pecan nuts
Stuffed croissant
Ham/Turkey & cheese or Salmon

JAM & ESSENTIAL

Home-made berries jam - 125gr
Home-made fig jam - 125gr
Assorted jam jar - 30gr
Honey - 30gr
Maple syrup - 25cl bottle

FRUITS *All exotic fruits are "By air import"*

Sliced seasonal, exotic & red fruits tray
Fresh berries - 100gr
Fresh exotic fruit salad
Basket of seasonal & exotic fruits - KG
Fresh fruit skewers - S/M/L
Single sliced fruit- Melon, mango, pineapple...

YOGHURT & DAIRY

Plain organic yoghurt - glass jar
Home-made fruit yoghurt - glass jar
Greek yoghurt
Cottage cheese
Oatmeal porridge

Echiré butter- regular or salted - 30gr
Milk - Whole, semi skim, skim (1L)
Soy / almond / coco / rice milk (1L)
Sour cream - 100g



HOT BREAKFAST

We are cooking exclusively with organic eggs

- EGGS** • Fried egg, boiled egg
Over egg - Easy, Medium, Hard
Scrambled egg
Fresh truffle scrambled egg
Plain omelette
Garnished omelet - Choose your garnish
- SIDES** • Grilled mini sausages - Chicken or veal (3pcs)
Baked beans
Grilled bacon
Grilled tomato
Chopped cherry tomato - Garlic & basil
Mushroom - Plain or with garlic & parsley

BREAKFAST TRAY

- **COLD BREAKFAST TRAY**
3 viennoiseries, 2 breadrolls, assorted jam & Echiré butter
Fresh orange juice, organic yoghurt, muesli & honey
Delicatessen & Cheese plate
Sliced fruit plate
- **HOT BREAKFAST TRAY**
3 minis viennoiseries, 2 breadrolls, jam & Echiré butter
Omelet or scrambled eggs, sausages & tomatoes
Fresh orange juice, organic yoghurt, muesli & honey & fruits

FRESH JUICES

“Cucumber detox water”



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All our juices are freshly squeezed just before delivery

DETOX WATER 1L

Cucumber detox Cucumber, lime & mint

Kiwi detox Kiwi, lemon & mint

Strawberry detox Strawberry, orange & basil

Raspberry detox Raspberry, lime & mint

Blueberry detox Blueberry & pomelos

Home-made ice tea

DETOX JUICE 0,5L

Green detox Cucumber, green apple, spinach & lime

Earth detox Celery, spinach, apple, cucumber & ginger

Full organic detox Beetroot, lemon, ginger & apple

Turmeric detox Carrot, orange, fresh turmeric

Lemon & ginger (0,25cl)

MIXED FRUIT JUICE 1L

Carrot, apple & ginger

Mango & passion fruit

Exotic mix

Apple, carrot & celery

Grapefruit & orange

Orange, apple & raspberry

SMOOTHIE 0,5L

Mango Madness Fresh mango, lime, vanilla, ginger

Coco mango Coco water, banana, mango, vanilla

Fresh & tasty Kiwi, basil, banana, lime, ginger

Pink smoothie Strawberry, banana, orange & kiwi

Berries smoothie / Exotic smoothie

CLASSIC FRESH JUICES 1L

Orange / Grapefruit

Green apple / Red apple / Carrot / Watermelon

Pineapple / Grappes

Mango / Kiwi / Melon / Strawberry / Pomegranate

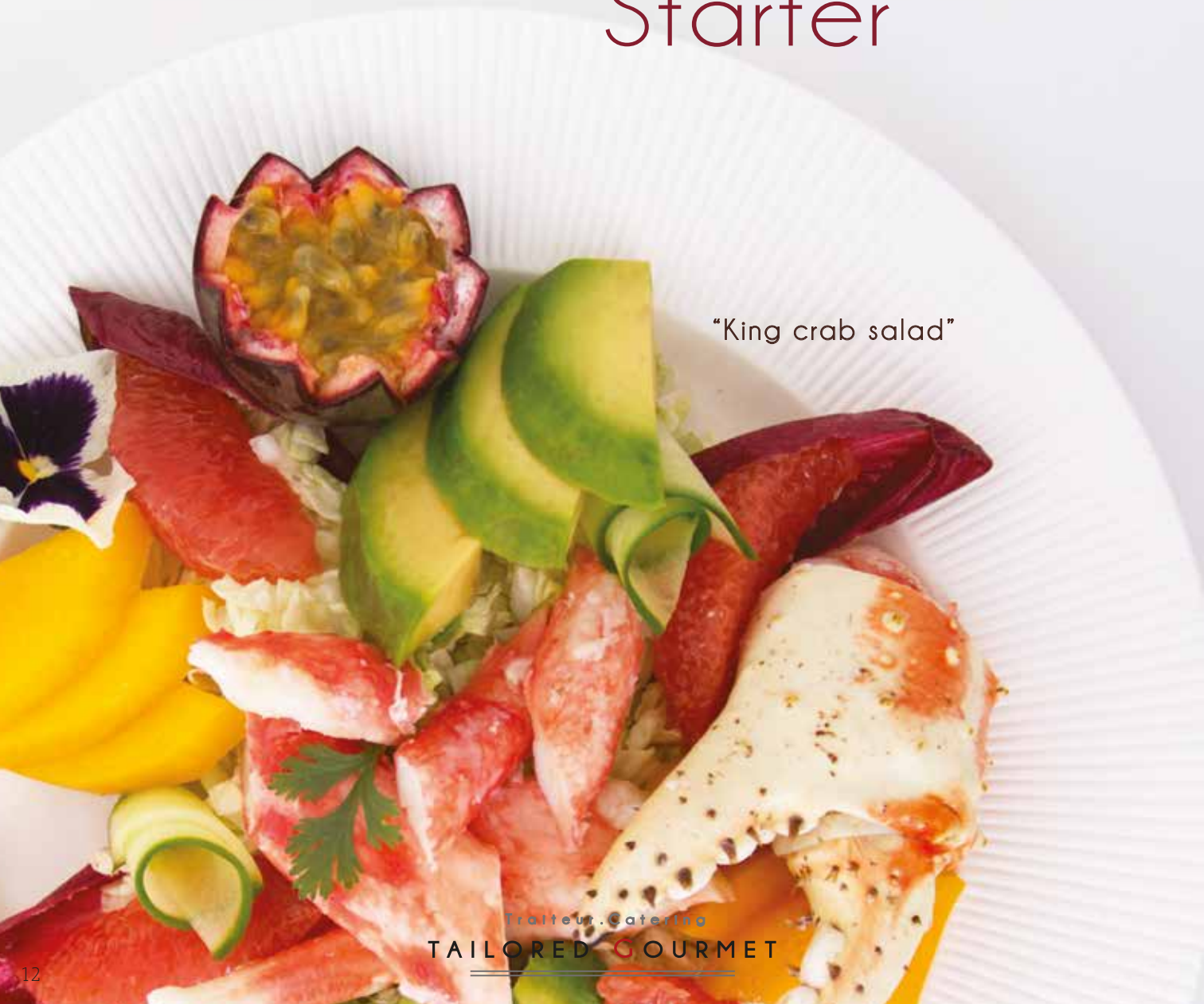
Lemon (25cl)

Feel free to compose your own juice with the items above

LA CARTE

Starter

"King crab salad"



SALAD

KING CRAB

Premium Alaska king crab, mango, avocado & pomelos.

Maracuja dressing

ARTICHOKE

Sliced artichokes grilled or raw, pamesan, cherry tomatoes, roasted pine nuts & rucola.

Truffle dressing

ITALIAN

Mozzarella burrata, "coeur de boeuf" tomatoes, rucola, bresaola & pesto.

Balsamic dressing

TASTY *Beef Angus / Organic prawns / Duck / Vegetarian*

Mix leaves, peanuts, mango, crunchy vegetables, mint & coriander.

Fusion dressing

QUINOA

Bolivian quinoa, mixed with: vegetables, edamame, lime coriander, mint, pomegranate seeds.

Pomelos dressing

KING PRAWNS

Wild king prawns, grilled pine nuts, shaved parmesan, avocado, tomatoes, rucola.

Balsamic dressing

SEAFOOD SALAD

Organic prawns, grilled scallops, octopus & sauted calamare, japonese salad.

French dressing

CAESAR *Chicken / King prawns / Lobster / Chicken tandoori*

Heart of romaine, quail egg, vintage parmesan, croutons.

Caesar dressing

NICOISE *Royale (Sliced red tuna steak) / Regular*

Tuna, cherry tomatoes, radish, sweet pepper, eggs, olives & anchovies.

French dressing

GREEK

Cucumber, cherry tomatoes, red onions, sweet pepper, radish, olives & feta cheese.

Greek dressing

“Duck foie gras”



TARTAR & STARTER

KING CRAB TARTAR

Passion fruit dressing

AVOCADO TARTAR

Freshly seasoned with ginger, coriander, lime, pomegranate

RED TUNA TATAKI

Thai Julienne vegetables, pomegranate seeds

SHRIMP COCKTAIL & AVOCADO

Organic king prawns, home-made guacamole

BEEF CARPACCIO

Minute cut from Angus beef, parmesan, rucola, pinenuts

KING PRAWN AVOCADO TARTAR

Lime, coriander, fresh ginger, chili, a drop of olive oil

ORGANIC SMOKED SALMON

“Sashimi style”, leaves, blinis, dill cream cheese & lemon

ROYAL LOBSTER QUINOA

Blue Lobster on top of delicate vegetables & agrum quinoa
Cucumber spaghetti

DUCK FOIE GRAS

Home-made foie gras, fig chutney & fruity bread sliced

VITELLO TONNATO

OCTOPUS FROM MEDITERRANEE

Grilled octopus tentacle, fresh crunchy vegetables
lightly spicy. (Advise for steamed tentacles)

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TAILORED GOURMET

SOUP & VELOUTE

Our soup can be delivered hot on board in thermos

NEW CREATION

Carrot & ginger

Mint garden pea soup

Spicy quinoa soup

Fusion soup

*Carrot, edamame, hot chilli pepper,
fresh coriander slowly cooked in coconut milk*

CLASSIC VELOUTE

Pumpkin

Brocoli

Cauliflower

Wild mushroom

Green asparagus

Garden pea

Tomato & basil

CLASSIC SOUP

Lobster soup

Onion soup

Minestrone soup

Thai chicken noodle soup

Thai veggies chicken noodle soup

Clear chicken broth

RUSSIAN SOUP

Traditionnal Bortsh

Dumpling consome

*All our soup & veloute
are home-made, with 100%
of fresh vegetables*



MAIN COURSE

“The seafood stew”



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TAILORED GOURMET

DELICIOUS CREATIVE MEALS

Rabbit leg, provençal style
Cooked in grain mustard, thym & carrot

King prawns curry Thai style
Cooked in coconut milk with vegetables

Lamb shanks confit
15h cooking, marinated like a tagine, served with marinated vegetables

Royale seafood stew, like a "bouillabaisse"
Lobster, cod fish, scallops & mussel

Black Cod miso

Lobster & bisque
Must refined blue Breton Lobster, cut in Médaille, served with a delicate lobster bisque. A must!

Japanese beef satay
Black Angus beef, cooked with nuts, coriander & japanese spices

PASTA

Served with grated parmesan or french cheese

Seafood linguine
Truffle pasta
Lobster linguine (1/2 Lobster, out of shell)
Organic salmon & saffron linguine
Morel & white mushroom spaghetti
Ravioli - Meat or spinach & ricotta - tomato sauce
Pasta Arrabiata/ tomato/ pesto sauce
Spaghetti bolognese

Gluten free pasta available

RISOTTO

Served with shaved parmesan

Saffron risotto
Black Truffle risotto
Vegetables risotto
Seafood risotto
Pumpkin risotto
Wild mushroom risotto
Parmigiano white risotto

All our meat & fish are served with home-made tasty sauce

M EAT TEMPTATION

BEEF

Black Angus beef filet
Rossini Black Angus filet
Black Angus beef burger

CHICKEN

Baby chicken suprême- 2 pces
Farm chicken suprême- Morel sauce
Baby chicken roasted with herbs
Whole roasted chicken & herbs
Sliced in 4pces
Baby chicken Tabaka
Home-made chicken nuggets / strips
Chicken curry

LAMB

Rack of lamb
Grilled lamb chops & herbs
Lamb shanks confit

VEAL

Veal filet
Veal chop
Veal scallopini

DUCK

Roasted breast of duck
Duck leg confit, olive, foie gras
& thyme

F ISH FILET

Please advise Grilled or steamed

Wild seabass filet
Miso salmon filet
Seabream filet
Black cod miso
Organic salmon filet
John Dory filet
Turbot filet
Cod fish filet
Sole filet
Red tuna steak or tataki
Chilean seabass
Red mullet
Halibut

S HELLFISH DISH

Mix grilled seafood
Jumbo prawns sauted Thaï style
Whole lobster medaillon & bisque
Grilled or steamed octopus
Served with tomato confit

CLASSIC SIDE DISH

Mashed potatoes
Sauted potatoes
Rosemary baby potatoes
Plain quinoa
Plain Buckwheat
Basmati rice
Wild rice
Plain pasta

TRUFFLE SIDE DISH

Truffle mashed potatoes
Creamy truffle polenta
Grilled truffle artichoke

VEGETABLES SIDE DISH

Please advise Grilled or steamed

Baby vegetables
Mix vegetables
Sauted mushrooms
Roasted pumpkin & spices
Provencal ratatouille
Wok Thai vegetables
Baby spinach
Baby carrots
Green asparagus
Baby artichokes

SALAD SIDE DISH

Mix green leaves
Rucola
Romaine
Rucola, parmesan & pine nuts
Romaine, green apple & pecan nuts
Rucola, cherry tomatoes & parmesan



DESSERT

“The Paris - Brest”



Our desserts are made with prime vanilla pod, organic eggs, premium chocolate & fresh fruits

THE FAMOUS CHEESECAKE

From Chef "Alain Ducasse" recipe

DELICIOUS FRAISIER

Light biscuit, strawberry mousse, fresh berries
coated with white chocolate

THE THREE CHOCOLATE

Gluten free, Picture p43

PARIS - BREST

Nuts, puff & praliné

ORIGINAL LEMON TART

Crunchy meringue

PAVLOVA

Vanilla whipped cream, red fruit heart and berries

APPLE STRUDEL

Served with bourbon vanilla sauce

LIME & BASIL DOME

With a raspberry heart - *Picture p42*

CHOCOLATE FONDANT

Served with vanilla sauce & raspberry

PETIT ANTOINE

Chocolate praliné, nuts biscuit, *Gluten free - Picture p48*

SO GREEDY...

Milk chocolate dôme,
salted caramel, vanilla & crunchy praliné

BERRIES ON PISTACHIO TART BISCUIT

ASSORTED PETITS FOURS

FRUITS & CHEESE



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TAILORED GOURMET

F RUI TS

All exotic fruits are “By air Import”

Sliced seasonal, exotic & red fruit tray

Fresh berries - 100gr

Fresh exotic fruit salad

Basket of seasonal & exotic fruits

Fresh fruit skewers - S/M/L

Single sliced fruit - Melon, mango, pineapple...

Strawberry dipped in chocolate - Dark, milk or white

C HEESE

From local production

Our cheese trays are garnished with nuts & dried fruits

Fine cheese tray assortment

Example: Truffle brie cheese, Goat cheese, Tête de moine, comté 16 months maturation, vintage Cheddar, Bluecheese.

Whole cheese

WORLD COOKING

“Passion roll”



“Rainbow roll”

JAPANESE CUISINE

Nighiri sushi Per 2 pces

Dorado / Seabream / Prawns
Salmon / Octopus / Omelette
Grilled eel / Tuna / Scallop
Toro tuna / Sea urchin

Sashimi Per 15 pces

Salmon
Tuna
Toro tuna
Mix of sashimi Tray
Mix of white skin fish Tray

Maki Per 6 pces

Tuna
Tuna & chive
Salmon
Cucumber
Avocado

California rolls Per 8 pces

Rainbow-roll
Crab, cucumber, avocado coated with salmon
Passion-roll
Crab, cucumber coated with tuna
Salmon avocado roll
Crab, avocado, cucumber & sesame
Grilled eel & avocado

Temaki Per 2 pces

Salmon
Tuna

Sides & Soup

Miso soup - Tofu & seaweeds
Rice
Edamame
Seaweed salad

Served with wasabi, ginger & soy sauce

L E B A N E S E C U I S I N E

Cold Mezzeh

Hummus

Moutabbal

Yoghurt cucumber

Warakenab Wine leaves

Fattouche salad

Chanklich Ewe cheese

Halloumi Lebanese cheese

Pita bread 4pcs

Hot Mezzeh

Kebbe Wheat & meat ball

Cheese sambousik

Meat sambousik

Rekakat Flaky cheese & persil

Fatayer Spinach mezzeh

Falafel Vegetables ball

Mini samossa Lamb or beef

Foul moudamas Broad bean, lemon

Skewer

Kafta Beef marinated kebab

Chichtaouk Chicken marinated kebab

Lebanese Dessert

Lebanese pastries
(5 pcs minimum order)

Dried fruit 100gr

RUSSIAN STYLE

Breakfast

Syrniki
Russian pancakes
Cottage cheese
Vareniki stuffed with cherry
Pumpkin porridge
Honey cake

Miscellaneous

Borodinsky bread
Adjika sauce
Tkemali sauce
Pickle mushroom/vegetables
Malossol gherkins

Starter

Vinegrette salad
Olivier salad
Traditionnal Bortsh
Clear chicken broth
Dumpling consome

Main course

Beef stroganoff
Crab Patties
Baby chicken Tabaka
Kotlety - chicken
Kotlety _ veal
Kotlety - fish
Buckwheat with onion
Chicken Shashlik
Pelmeni



“Beef Pelmini”

VEGAN & GLUTEN FREE

“Zucchini carpaccio”



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TAILORED GOURMET

V: Vegan

G: Gluten free

STARTER

Avocado tartar *G&V*

Freshly seasoned with coriander, ginger, lime, pomegranate ...

Quinoa salad *G&V*

*Bolivian quinoa, mixed with: vegetables, edamame, lime coriander, mint, pomegranate seeds
Pomelos dressing*

Artichoke vegan salad *G&V*

Raw or grilled artichokes, rucola, roasted pine nuts, edamame, cherry tomatoes

Zucchini carpaccio *G&V*

Thym, virgin olive oil, lime juice, roasted pine nuts

MAIN COURSE

Vegan quinoa *G&V*

Prepared with vegetables, mango, edamame, nuts, herbs

Vegan curry in coconut milk *G&V*

Vegetable stir fry & tofu *G&V*

DESSERT

Petit Antoine *G*

Chocolate praliné

Stewed apple, dried fruits & wolfberries *G&V*

(Picture p43)

The 3 chocolate *G*

(Picture p43)

Vegan Panna cotta *G&V*

Served with red fruit coulis

Organic chia pudding *G&V*

Berries, Mango, Passion fruit or Coconut

CHILDREN MENU



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TAILORED C O U R M E T

MEAT & FISH

Home-made chicken nuggets
Meat burger
Cheeseburger
Chicken breast
Chicken kotlety
Meat balls & tomato sauce
Fish fingers

SIDE DISH

Mashed potatoes
French fries
Creamy polenta sticks
Steamed carrots

PASTA

Plain pasta
Bolognese pasta
Tomato pasta

SANDWICH

Mini triangle (4pcs min order) or Breadrolls

Ham & cheese
Cream cheese
Tuna
Nutella

DESSERT

Crepes 2 pces
Tailored Brownie
Muffin

GAMES

Lego game, Colouring, Coloured pencil, Plasticine

SNACK

"Assorted petits fours"



Opéra



Apple tatin



Cheesecake



Passion dôme

CANAPES & SPOONS

Our canapés are made exclusively with fresh prestigious products such as king crab, heart of smoked salmon, foie gras, Black Angus beef.

Cold vip canapés

Hot vip canapés

Caviar canapés - *Min. order 6 pces*

Spoons - *Min. order 6 pces*

Served on Porcelaine spoons

KEBAB

Min. order 3 pces/variety

Assorted cold kebab

Hot mini chicken satay

Hot mini beef satay

SWEET COCKTAIL

Assorted petits fours

Strawberry dipped in chocolate

Milk, dark or white

Fruit skewers S/M/L

"Ladurée" Macaron box

FILLING

SELECT YOUR FILLING

CHEESE - Fig chutney, rucola, nuts & honey

TUNA - Tuna & home-made mayonnaise, cucumber

FOIE GRAS - Fig chutney, rucola

ANGUS ROASTBEEF - Shaved parmesan, salad, sundried tomatoes

SALMON - Dill cream cheese, avocado or salad

PARMA HAM or BRESAOLA - Pesto, rucola, parmesan & tomatoes

COOKED HAM - Salted butter & cheddar cheese

CAPRESE - Pesto, tomatoes, bufala & rucola

TURKEY - Rucola, tomatoes & cheddar

CHICKEN CURRY/TANDOORI - Fresh vegetables

BREAD

SELECT YOUR BREAD

HALF TRIANGLE *4pces minimum order per variety*
White or whole cereales bread
Advise if you want it toasted

FINGER VIENNESE BREAD *Viennese bread*

GOURMET *Sandwich in fresh baked breadrolls*
Rye, white or cereales bread

1/3 BAGUETTE
White bread

WRAP *Available cut in finger pieces, half or whole*

HALF BAGUETTE *Perfect for the crew sandwich*
White or cereales bread

O PEN SANDWICH

Brown or white bread

King Crab

Foie gras

Bresaola or parma ham

Cheese

Heart of smoked salmon

Organic eggs & vegetables

Mozza di bufala & vegetables

A VOCADO TOAST

Served on rye bread Tartine

Bufala tartine

Avocado, tomatoes, fresh buffalo & basil

Salmon tartine

Smoked salmon, dill cream cheese, avocado & radish

Organic eggs tartine

Fried egg, avocado, leaves & pine nuts

C LUB SANDWICH

Brown or white bread

Composed with salad, avocado & tomato

Chicken

Salmon

Organic eggs

“Cheese
open sandwich”

T RAY

BABY CRUDITE & DIPS

Baby carrot, radish, sugar snap, cucumber, sweet pepper, cherry tomatoes, mini fennel

Dips: Home-made guacamole & chili sauce

DELICATESSEN

Turkey, Coppa, Salami, Bresaola, Speck, Prociutto, Spianata picante

Served with: Salted Echiré butter & gherkin

COLD MEAT CUT

Roast beef, turkey & chicken breast

FINE CHEESE TRAY

Assorted farm cheese

Jacob's crackers 8, Carr's cracker

CHEESE & DELI *Picture p 47*

Assorted cheese & delicatessen - available with cold meat cut (No pork)

GOURMET SEAFOOD

King crab, 1/2 Lobster, wild King prawns, grilled Scallops, Calamare

Garnish: Lemon & selection of sauce

SMOKED FISH

Selection of smoked fish *Served with: Lemon & blinis*

MIX FISH & SEAFOOD

A selection of smoked fish, Wild king prawns, calamare & scallops

MEZZEH TRAY

Assorted Mezzeh *Served with pita bread*

SLICED FRUIT

Seasonal, exotic & red fruit tray *From the highest fruits quality*

This range is perfect for flight without Flight Attendant & short flight

HALF ATLAS TRAY

- FRUITS & SANDWICHES

1 open sandwich, 1 gourmet sandwich, 2 triangle sandwich
Sliced fruit & berries

- AFTERNOON TEA

6 triangle, 3 petits fours & berries

- CLASSIC TEA

3 canapés, 2 finger sandwich, 1 gourmet sandwich,
3 petits fours, 3 berries skewers

- HEALTHY TRAY

Fresh baby vegetables crudité & dips, sliced fruit & berries

- LUNCH SNACK

Small starter, Main course, sliced fruits, berries & petits fours

ATLAS TRAY

- VIP TRAY - Cold or hot

Starter, Main course fish or meat, Side dish,
Cheese selection, assorted berries, Gourmet dessert

- BREAKFAST TRAY

Cold tray - Detailed p9
Hot tray - Detailed p9

CREW BOX

- CREW SNACK TRAY

Half baguette sandwich or Wrap sandwich
Fruit juice, water bottle or Soda can
Muffin or Brownie

- CREW LUNCH TRAY

Fresh mix salad, main course, dessert & fruits
Breadrolls, butter



CELLAR & BEVERAGE

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TAILORED GOURMET

- CHAMPAGNE

Brut AOC

Ruinart blanc de blanc
Laurent Perrier
Louis Roederer Brut Impérial
Cristal Roederer
Dom Pérignon

Rosé AOC

Ruinart rosé
Laurent Perrier rosé
Moët & Chandon impérial rosé
Cristal Roederer rosé
Dom Pérignon rosé

- FINE LIQUOR

Gin

Tanqueray
Hendrick's
Bombay saphire

Vodka

Belvedere/Greygoose
Beluga silver/Gold
Absolut

Rhum

Saint James/Bacardi
St James vintage

Tequila

Patron Silver reposado

- WINE

Our team will source your passenger favorite wine

- BEER

Heineken / 1664 / Corona / Desperados

- FRESH JUICES & DETOX JUICES

Our fresh juices are detailed p.11

- WATER & DRINKS

Water

Evian / Volvic
Fiji / Voss
San Pellegrino / Perrier
Coconut water
Hepard

Hot drinks

"Green Coffee Monaco" 10 capsules
American coffee 1L / Hot water 1L
Nespresso regular 10 capsules
Tea box "Mariage frères" or "Damman"
Nescafé jar

Soda 33cl cans

Coke (R, Light/O)
Schweppes/Fanta/Ice tea
Ginger ale/Orangina
Perrier
Red bull (R, Light/O)

A close-up photograph of a bouquet of white roses. The roses are in various stages of bloom, with some showing the yellow centers. They are resting on a light-colored, weathered wooden surface. A brown, rectangular paper tag is tied to the bouquet with a piece of twine. The word "CONCIERGERIE" is printed in white, serif capital letters on the tag.

CONCIERGERIE

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TAILORED **G**OURMET

E PICERIE FINE

"Green Coffee Monaco" - Organic capsule
Luxury Olive oil & balsamico "Chateau Estoublon"
Tea box "Mariage Frères"
Tea box "Damman Frères"
Carr's or Jacob's crackers
Heinz Ketchup, Mustard & Mayonnaise
Olives, Assorted nuts, assorted dried fruits
Häagen Dazs - S/L
Chocolate box

F LOWERS

Flower arrangement, Bouquet,
table center, bathroom, bedroom !
We will provide you a Tailored service

E SSENTIAL

Luxury Oshibori
Slippers
Printed Menu
Beauty items
Paper cup
Ice cubes, dry ice
Garbage bag, Kitchen roll...
Pet food...

N EWSPAPER

International Newspapers from all around the world
International Magazine
French Magazines & newspapers



"Lime & basil dome" Heart of raspberry coulis
Individual dessert

"The three chocolate" *Individual gluten free dessert*



“Wild seabass filet”



"Lamb chops"

*Vitelotte Mashed potatoes, polenta finger
& green asparagus*



“Home-made duck foie gras”



Tralteur.Catering
TAILORED GOURMET

“Cheese & deli” *Tray ready to serve*



"Petit Antoine" - *Gluten free dessert*
Available for individual dessert or finger dessert



"The famous cheesecake" - From chef "Alain Ducasse" recipe
Available for individual dessert or finger dessert



“Red fruit rosas”



TERMS & CONDITIONS

PRINCIPLE

Tailored Gourmet services are governed by these general terms & conditions of sales, which prevail over any terms of purchase and constitute an integral part of business offers and price list conditions. Any orders imply that the customer accepts completely and without any restriction this agreement, which precludes any other document Tailored Gourmet may use for other activities. The special provisions of the contracts that may be signed between Tailored gourmet and the Customer supplement specify or list exceptions to these present general terms of sale.

CATERING ORDERS

No catering order will be deemed a firm order until it has been registered & confirmed to the client by Tailored gourmet (Written confirmation by WhatsApp, email, sms or mail).

CANCELLATION FEES

In the case of partial or full cancellation for any reason (including cancelled flights due to the inability to refuel), non-refundable charges will be invoiced as follows:

- Orders cancelled 18 hours or more prior to requested delivery time will not be charged.
- For any order cancelled more than 12 hours and less than 18 hours prior to requested delivery time, the amount payable will be equal to 35% of the registered order.
- For any order cancelled more than 12 hours and less than 8 hours prior to requested delivery time, the amount payable will be equal to 50% of the registered order.
- Any order cancelled less than 8 hours prior to requested delivery time will be payable in full. All cancellations must be made in writing to Tailored Gourmet. Cancellations by telephone will not be accepted. Any purchases made for the specific request of a client will be billed even outside the conditions as mentioned here above.

DELIVERIES AND LOADING

***DELIVERY FEES:** Our delivery and loading fees depend on the airport (Nice, Cannes, Toulon, le Castellet, Marseille) and delivery hours requested. Please consult us. Cannes-Mandelieu airport: A loading tax will be charged by "Sky Valet", in addition to the above delivery fees. This tax will appear on the invoice issued by Tailored Gourmet.

***DELIVERY DELAY:** A delay in delivery does not indicate a cancellation or modification of these general terms of sale, nor will any delay result in damages. Tailored Gourmet will not be held responsible for any delay due to any reason beyond the company's control such as, for example: Official traffic restrictions, breakdowns, traffic jams, accidents, poor weather conditions, strikes, war, etc.

PRICES

All our prices are in Euro, excluding taxes (VAT.). Available and pricing may change during the validity of this list. Prices are subject to revision, depending on the cost of seasonal products, economic conditions... Any order placed between 11:00 pm LT and 5:00 am LT will be charged at 15% of the total value of the order for a delivery in less than 6 hours.

COURIER FEES

Specific requests may sometimes require us to use express courier facilities. This service will be invoiced at a rate of 65 € per hour, with a minimum charge of one hour. A fraction of an hour will be billed as one full hour.

ORDER AMENDMENTS

For any amendments to a registered catering order, notice must be given a minimum of two hours prior to delivery time. Failing this, orders that have been decreased will be invoiced according to the original order. For sanitary reasons, no product shall be either returned or exchanged.

PAYMENT

**CONDITIONS OF PAYMENT*

The payment of any order is done strictly on delivery, excepted if any special accounting arrangements have been made by prior agreement with Tailored Gourmet. In case of non-payment at food delivery, TAILORED GOURMET preserves its right to deliver or not the catering.

**ACCEPTED METHODS OF PAYMENT*

Invoices may be paid only in euros cash or by credit card: CARTE BLEUE, VISA, MASTERCARD. For payment with AMERICAN EXPRESS, extra fees of 50% will be charged. CHEQUES are not accepted.

**LATE PAYMENT*

The company reserves the right to charge interest on any unpaid amount at a rate of 50% more than the official French bank interest rate. In addition, costs relating to the recovery of the debt will be charged in full. Furthermore, if a payment is overdue, TAILORED GOURMET reserves the right to suspend, without further notice, all the current orders of any client in debt to the company.

**TAX FREE PAYMENT*

Any corporation, individual or operator aircraft with flights landing in France can benefit from tax-free payments under the condition that more than 80% of its activities take place outside the French territory. If a tax-free transaction is required, the aircraft operator or its representative must provide Tailored Gourmet with a valid AOC (Aircraft Operator Certificate). In any other case, the aircraft operator or its representative will be subject to local taxation.

CLAIMS

The customer must confirm that the delivered services comply with its numbered sales order. Any claim must be filed within 24 hours of delivery of the order. Any claim relating to an invoice must be made in writing within eight days of the invoice date.

FORCE MAJEURE

The TAILORED GOURMET company 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, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government act or regulation, or any other cause (whether or not of a like nature) beyond the company's control. The Company reserves the right to pass any additional costs incurred from the Company's suppliers or in-house expenses due to unforeseen demand, restrictions or requirements to fulfil the contract. In the event of cancellation by TAILORED GOURMET, any sum that may have already been paid by the customer will be refunded.

ARBITRATION

Any question regarding the present terms of sale which are not stipulated in the present contract will be governed by French law at the exclusion of any law. In the case of any objections, the "Commercial Court of Nice" will be used for arbitration.

Credits food pictures "Adeline photographie"

Credits p4 Falcon 7X Completion center. Little Rock, Arkansas Dassault Falcon / Sébastien Randé

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