

MENU

MW CATERING

VIP Executive Catering





MW INC. - VIP INFLIGHT CATERING

Discover a world
of flavors and reconnect with your
senses.

Our team, always keeping up with the
latest trends and eager to make
you live an exquisite culinary experience,
will prepare refined dishes
from the highest quality and with the
freshest ingredients.

Our menus are created to satisfy our
most demanding clientele. We can also
fulfill special requests on short notice,
create a custom menu according
to your specific needs (Kosher, Vegan,
Gluten-Free, etc...).

Our goal is to ensure that every dish
reflects our passion and expertise,
as well as the love of fine cuisine,
resulting in bites of pure happiness.

BREAKFAST

Bread
Plain Bagel
Baguette
Gluten Free Bread
Multigrain Bread
Pita Bread
Assorted Bread rolls
Rye Bread
Toasts

Viennoiserie (gluten free options)

Crepe
Danish pastry
Mixed mini pastries
Croissant, pain au chocolat, Danish
Muffin
Waffle

COLD BREAKFAST

Sliced Cheese
Cottage Cheese
Organic granola
Organic granola w. berries
Cold cut meat (No pork option available)
Bircher muesli
Overnight oats
Cereals

Smoked salmon
(With sour cream, capers, blinis or bagels and lemon)
Plain or Fruit Yogurt
(Individual jar)
Greek Yogurt (individual jars)
Parfait yogurt (with granola and berries)



HOT BREAKFAST

- Vegan omelette or scramble
- Benedict Eggs
- Boiled Eggs
- Poached Eggs
- Scrambled Eggs
- Omelet plain
- White omelet
- Frittata
- Breakfast sandwich
- Sausage
- (Veal, Beef, Pork, Chicken, turkey or Vegetarian)
- Bacon traditional vegan or turkey
- Ham

BREAKFAST SIDES

- Grilled veggies
 - Spinach
 - Mushrooms
 - Hash browns
 - Grilled tomato
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CONDIMENTS

- Butter(vegan option)
 - Jams
 - honey
 - peanut or nut butter
 - Maple Syrup
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BREAKFAST TRAY

- ask for our choice





HEALTHY AND FRUITS CORNER

- Smoothie & Freshly squeezed Juice
- Fresh fruit
- (Seasonal luxury selection)
- Berries
- Fruit basket (large, medium, small)
- Sliced fruit
- Lemon sliced
- Lemon whole
- Lime sliced
- Lime Whole

SALADS

- Classic mixt greens
 - Caprese
 - Aragula,goat cheese,cranberry and nuts
 - Greek salad
 - Tuna niçoise salad
 - Quinoa salad
 - Superfood salad
 - Tabbouleh
 - Caesar salad
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SOUPS

- Homemade Soup of the day
 - Bortsch soup
 - Chicken noodles soup
 - Lobster bisque
 - Miso soup
 - Minestrone soup
 - Mushroom soup
 - Grilled Red pepper soup
 - Tomatoe & basil soup
 - Vegetables soup
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STARTERS

- Beef carpaccio
- Vitello tonato
- Beef tartar
- Salmon tartar
- Mix tuna & salmon tartar
- Tuna tartar
- Vegetarian tartar
- Caviar with sides blinis and egg
- Shrimps cocktail
- Chicken wings with dip





CHEF'S PLATTERS

- Charcuteries ,Antipasti
- Cheeses and crackers
- Canape or Mezze (cold or hot selection)
- Smoked fish
- Smoked salmon
- Seafood

Crudités and dip •
Mini appetizers bouchées •

Foie gras and sides •
Caviar and sides •



MAIN DISHES

- Duck leg confit
- Roast chicken breast
- Lamb (rack, shank or chops)
- Veal osso bucco
- Veal chops
- Filet mignon
- Short ribs
- Salmon filet
- Tuna steak
- Sea bass
- Chilean sea bass

SIDE DISHES

VEGETABLES

(GRILLED, STEAMED, BOILED OR PAN FRIED)

- Asparagus
- Baked beans
- Brocolis
- Butternut squash
- Glazed carrots
- Ratatouille
- Spinach | (Plain or Creamed)
- Vine tomatoes
- Choice of seasonal vegetables

POTATOES

- French fries
- Baked potatoes
- Boiled potatoes
- Potatoes mashed
- Mashed potatoes with truffle
- Roasted potatoes
- Sweet potatoes

OTHERS

- Edibles flowers (seasonal)
- Micro greens
- Herb bunch
- Plain Pasta
- Quinoa
- Rice (Basmati/Wild/Sticky)
- Semolina
- Risotto
- Choices of sauces

PASTA

- Penne, spaghetti, pappardelle, tagliatelle, macaroni, farfalle
- Sauce: Alfredo, tomatoe, carbonara, Bolognese, arrabiatta, creamy garlic, mushrooms, dry tomatoes, olive oil
- Extra: chicken, veal, meat balls (beef, lamb, veal), seafood (scallops, shrimps, lobster)
- Meat or vegetables lasagna
- Ravioli or tortellini





SANDWICHES

Assorted choices of individual sandwiches •
(options of breads and filling such as:
chicken mousse, tuna , eggs salad, roast
beef, turkey ham, cheese)

Sandwiches Finger or pinwheel with tortillas •
Small open faced sandwich •
Sandwiches wraps •

CHILDREN MENU

Cheeseburger •
Burger •
Chicken fingers •
Fish fingers •
French fries •
Sweet potatoes fries •
Spaghetti •
Macaroni with tomatoe sauce •
Mac & cheese •
Platter of cheese, cold cuts •
Chicken wings •
Pizza •

SNACKS

Mixtes nuts •
Candy •
Chips •

A collage of various desserts including cakes, pastries, and fruit. The top section shows a slice of chocolate cake with a raspberry, a round almond cake, and strawberries. The bottom section shows a chocolate cake with raspberries and a chocolate cake with chocolate chips and nuts.

DESSERTS

GLUTEN FREE , KETO , LACTOSE FREE ,ALLERGEN FREE OPTIONS AVAILABLE

- Carrot cake
- Cheesecake
- Chocolate cake
- Tiramisu
- Orange polenta cake
- Macarons
- Petits fours
- Pie: Apple, Cherry, Lemon or local specialties
- Creme brulée
- Cookies large selection
- Cup cakes
- Mignardises

BEVERAGES

ALCOHOL

- Beer | Specify your brand | (Cans or Bottle)
- Champagne Bottle | Specify your brand | (Prestige/Brut/Rose)
- Spirit Bottle | Specify your brand
- Wine Bottle | Specify your brand | (Red, Rose or White)

NON ALCOHOLIC

- Alternative Milk (GF options) | (Almond, oat milk ,Soya, Rice, Lactose-free, Hazelnut or Coconut)
- Fresh Milk | (Full fat, Semi skim or Skim)
- Fresh juice : orange ,apple mango, seasonal option
- Soda | Specify your brand | (Cans or Bottle)
- Water Specify your brand | (25cl, 33cl, 50cl, 1L or 1,5L)

HOT

- Coffee | Thermos not included | (Regular or Decaffeinated)
- Nespresso capsules | Specify your flavour | (10 capsules per flavour)
- Tea Box | Specify your brand and flavour
- Herbal tea box (caffeine free) | Specify your brand and flavour

