



Hi Fly Catering  
LUXURY INFLIGHT CATERING

# 2024 THE GOURMET SELECTION

CANCELLATION POLICY:

- "DAY TIME" IS FIXED FROM 08:00LT TO 21:59LT
- UNTIL 6 HOURS OF "DAY TIME" BEFORE DELIVERY TIME IT WILL BE CHARGED COMPLETELY
- FROM 12 HOURS TO 6 HOURS OF "DAY TIME" BEFORE DELIVERY TIME IT WILL BE CHARGED 50%
- SPECIAL REQUEST (EX: CAVIAR, FRESH TRUFFLE, LOBSTER, OYSTER, PRESTIGIOUS BRAND OF WINES, SPIRITS AND CHAMPAGNE)AND SPECIAL ITEMS BOUGHT ON REQUEST WILL BE FULLY CHARGED



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# M E N U

## STARTERS

RED TURNIP TARTARE, MACADAMIA NUTS, YOGURT AND  
BASIL DRESSING, LIME (GLUTEN FREE)

BEEF CARPACCIO, CELERY HEART, PANTELLERIA  
CUCUNCI, BALSAMIC CAVIAR, 36 MONTHS GRANA PADANO,  
WILD ROCKET (GLUTEN FREE)

CITRUS SEABASS CHEVICE, AVOCADO, TOMATO POWDER,  
CRISPY FENNEL (GLUTEN FREE)

CARDONCELLI MUSHROOMS, BEETROOT AND GINGER  
SAUCE, CASHEW CRUMBLE, MATCHA RICE WAFFLE (VEGAN)  
(GLUTEN FREE)

## FIRST DISHES

PUMPKIN GNOCCHI, SARDINIAN PECORINO FONDUE,  
MAZARA RED PRAWN, PEELED PACHINO, MIXED SEEDS  
BRITTLE

CELERIAC SPAGHETTONE, TOMATO COULIS, PUMPKIN  
SEEDS AND SMOKED TOFFU (VEGAN GLUTEN FREE)

RAVIOLI WITH RICOTTA AND AUBERGINES, CANTAMBRICO  
ANCHOVY SAUCE, OLIVES AND STRACCIATELLA

PACCHERO WITH ROE RAGU, ITS CITRUS BASE AND WILD  
FENNEL

## RISOTTI

GREEN APPLE RISOTTO, CITRUS FRUITS AND SEARED  
SCALLOP

VERMUTH RISOTTO, VEGETABLE UMAMI, SMOKED PECANS

COCONUT RISOTTO, CLAMS, MULLET ROE FLAKES AND  
SOUR ONION GEL

RISOTTO, CANNELLINI, MUSSELS AND DULCE POWDER



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## SOUPS

SPINACH SOUP, MORELS, FETA

BARLEY SOUP, BEEF STEW, PUFFED BARLEY,  
TOPINAMBUR CHIPS, SOUR CREAM

PUMPKIN CREAMY SOUP, SHRIMP, BLACK CABBAGE,  
MARINATED GINGER

## MEAT MAIN

CONFIT DUCK LEG, MIXED TUBERS, SCENTED DUCK  
JUS

SOUS VIDE LAMB LOIN, CONFIT FIGS, SOUR PURPLE  
TURNIP, CASHEW CRUMBLE AND ITS BASE

VEAL CHEEK, BRAZED LETTUCE AND SMOKED POTATO

WILD RICE CRUSTED DEER FILLET, DARK POTATO,  
BLACK PEEL PUREE, CRANBERRY BASE, TOMATO  
POWDER

## FISH MAIN

COD AND LEEK ROLLS, CELERIAC PUREE,  
CARAMELIZED RED PEPPER SAUCE

GROUPER, ROUND PAESTUM ARTICHOKE WITH  
JULIENNE CONFIT, VICHYSOIS CREAM AND GREEN  
OIL

LOBSTER, EN PAPILOTE VERONA CELERY, YELLOW  
TOMATO COULIS, BROWN SHALLOT

SAINT PETER FISH ALL'ACQUA PAZZA, ESCAROLA  
RAISINS AND PINE NUTS, TOASTED BREAD BREADING

HQ FOOD & BEVERAGE S.R.L.

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# M E N U

## SALADS

SEARED PINEAPPLE, TOMATOES, RADISHES,  
CUCUMBERS, CAPRINO CHEESE AND WALNUTS,  
COFFEE VINAIGRETTE

RADICCHIO TARDIVO SALAD, SOUR SHRIMP, SPICY  
SWEET POTATO, FRESH PLUM AND MIXED SEEDS AND  
SWEET POTATO CHIPS, TARRAGON DRESSING

BABY ROMANA SALAD, BEEF STEACK, CANDIED DATES,  
MIMOLETTE CHEESE FLAKES, RASPBERRY, BALSAMIC  
DRESSING

## DESSERT

LIME CHEESECAKE, ALMOND CHIPS AND SOUS VIDE  
PEARS

WHITE CHOCOLATE DOME, BITTER COCOA CRUMBLE,  
RED FRUITS COULIS

EXOTIC BAVARIAN CAKE, MANGO GEL

THREE CHOCOLATE MOUSSE, RASPBERRY WAFFLE