

Menu Gourmet

HI FLY
CATERING

2025



Hi Fly Catering
LUXURY INFLIGHT CATERING

Menu Gourmet

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STARTERS

BALIK SALMON, QUAIL EGGS, ENDIVE HEART,
HORSERADISH CREAM, SWEET & SOUR
RADISH, RASPBERRIES, MUSTARD SPROUTS
cold - allergens: fish, eggs, dairy, sulfites

SEARED WAGYU, SAUTEED MORELS, WILD
CONSOMMÉ (MUSHROOMS AND MEAT), THYMED
APRICOTS IN SYRUP & GARNISH SPROUTS MIX
warm - allergens: soy, gluten, celery, dairy

BRAISED CELERIAC, YELLOW TOMATO CREAM
& CHARGRILLED LEMON, SEEDED CRACKER,
BASIL SCENTED OLIVE OIL
warm - allergens: gluten, nuts

CRAB CAKE, SAUCE RAVIGOTE, AMERICAN
POTATOES & SNOW PEAS, CARROT, CELERY,
SWEET & SOUR ONION
warm - allergens: shellfish, mustard, sulfites
celery, egg, dairy, gluten



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FIRST DISHES

GRAGNANO'S PACCHERI WITH LOBSTER
SAUCE & MIXED SEEDS

warm - allergens: gluten, celery, shellfish, nuts

TAGLIOLINI WITH BUTTER & CANTABRICO'S
ANCHOVIES, LEMON AND COCOA GRUÈ,
SPROUTS

warm - allergens: dairy, fish, gluten, egg

RAVIOLI WITH BRAISED MEAT, 36 MONTHS
AGED PARMESAN FONDUE, BROWN BEEF JUS,
CRUNCHY GREEN LEEK & SHAVED PECORINO
CHEESE

warm - allergens: egg, gluten, dairy, celery

PUMPKIN GNOCCHI, SARDINIAN PECORINO
CHEESE FONDUE, CARDONCELLI MUSHROOMS,
ROASTED PACHINO TOMATO, MIXED SEEDS
BRITTLE

warm - allergens: gluten, egg, dairy, nuts



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S O U P S

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

warm - allergens: gluten, celery, sulfites, dairy

SWEET POTATOES & MISO SOUP, RYE BREAD
CROUTONS, TOFU CRUMBLE, SEARED FRESH
BABY SPINACH

warm - allergens: celery, gluten, soy

CREAMY MUSHROOM SOUP, BLACK LENTILS,
SWEET & SOUR BORETTANE ONION, SAUTEED
MUSHROOMS, SPROUTS

warm - allergens: celery, sulfites, dairy



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R I S O T T I

MILANESE STYLE SAFFRON RISOTTO, VEAL
CHEEK & BARBERA REDUCTION, JUS

warm - allergens: celery, dairy, sulfites

POPLAR MUSHROOM RISOTTO, GORGONZOLA
CHEESE, WALNUTS & CRUNCHY SAGE

warm - allergens: celery, dairy, sulfites, nuts

ROSEMARY RISOTTO, LEMON, BURRATA CHEESE
& MAZARA RED PRAWN

warm - allergens: celery, dairy, sulfites,
shellfish

RISOTTO WITH YELLOW TOMATO WATER,
DATTERINO CONFIT & AMATRICE GUANCIALE,
SEEDS

warm - allergens: celery, dairy, sulfited



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MEAT MAINS

CRANBERRY AND MUSHROOM FILLED DUCK,
CHIMICHURRI SAUCE, DAIKON & BRAISED
PINEAPPLE, GARNISH

warm - allergens: dairy, celery, sulfites

CHICKEN SUPREME, TRUFFLED HONEY
MUSHROOMS, MUSTARD PUREE WITH MUSTARD
SEEDS, MARJORAM SCENTED CITRUS JUS

warm - allergens: dairy, mustard, celery

BEEF FILLET, FOIE GRAS, SAUTEED BABY
SPINACH, JUS

warm - allergens: dairy, sulfites, celery

LAMB TERRINE, ROASTED ARTICHOKE,
POMEGRANATE JUS

warm - allergens: celery, dairy, sulfites, nuts



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F I S H M A I N S

SOLE FISH & LEEK ROLLS, BEURRE BLANC,
GREEN PEA PUREE

warm - allergens: dairy, fish, sulfites

GREEN CRUSTED BRILL, VIOLET POTATO
PUREE, SEASONAL VEGETABLES (CAPONATA) &
SWEET POTATO CHIPS

warm - allergens: fish, gluten, dairy, celery

CHILEAN SEABASS FILLET, PAKCHOI,
SHIITAKE GARLIC SAUCE, MIXED SPROUTS

warm - allergens: fish, celery, soy, gluten

BARBECUED OCTOPUS, CAULIFLOWER PUREE,
WAKAME, PISTACHIO GRAINS, RICE CHIPS

warm - allergens: dairy, nuts, fish



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SALADS

RADICCHIO TARDIVO SALAD, ROASTED YELLOW
CHERRY TOMATO, PUFFED GRANA CHEESE,
POMEGRANATE SEEDS & ROASTED PUMPKIN,
AGED BALSAMIC REDUCTION VINAIGRETTE

cold - allergens: dairy, sulfites

CRUNCHY SALAD LEAVES, SCAPECE PEAR,
ROASTED FETA, SWEET & SOUR ONION,
CAMELIZED CASHEWS

cold - allergens: sulfites, dairy, nuts

BEETROOT, GOAT CHEESE, LAMB'S LETTUCE,
HONEY GLAZED WALNUTS & HERBS DRESSING

cold - allergens: dairy, nuts



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DESSERTS

MONT BLANC, BITTER COCOA CRUMBLE,
FRESH STRAWBERRIES, BITTER COCOA

cold - allergens: dairy, egg, nuts, gluten,
sulfites

COCONUT AND PASSION FRUIT MOUSSE WITH
SHORTCRUST BASE, WINTER CHERRIES,
MANGO & RASPBERRIES COULIS

cold - allergens: eggs, gluten, dairy, nuts

CHOCOLATE BAVARIAN CAKE WITH PASSION
FRUIT CORE, ALMOND CRUMBLE, SORRENTO
LEMON CREAM

cold - allergens: gluten, egg, dairy, nuts

MUSCOVADO STYLE CARAMELIZED APPLE,
CORN POWDER, ALMOND EMULSION, WILD
BLACKBERRY CAVIAR

room temp - allergens: nuts





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