



CULINARY JET CATERING



NICE - CANNES - ST TROPEZ - TOULON - MARSEILLE



Let's light the sky on fire
And show the world our pride
We're here to take you with us
On this Culinary ride
Let this be an adventure
To dreams we all do share
Come taste our gourmet flavours
And let us show you...
How much we care





MOVE WITH US

Move with us

Like the clouds do the sky
Slowly dancing to nowhere
But with everywhere to go...

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@Culinary jet catering @
24/7





Go
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Roam
Travel

Voyage
Explore
Journey
Discover
Adventure ...

... an order with Culinary Jet





ON THE MENU

10

BREAKFAST

Continental Breakfast
Avocado Toast
Hot Breakfast
Breakfast sides
Breakfast pastries & bread
Juices & Smoothies

22

STARTERS

Salads
Starter
Tartare & Carpaccio

32

INTERNATIONAL DISHES

Asian
Eastern European & Russian

16

CANAPES & SANDWICHES

Sandwiches
Cold Canapes
Hot Canapes

26

CHEF'S SIGNATURE DISHES

Chef's Selection

46

DESSERTS

Selection of Delicious desserts

20

PLATTERS

28

MAIN COURSES

Meat
Fish & Seafood
Pasta & Risotto
Side Dishes





Breakfast

Continental Breakfast

Assorted Cornflakes	8
Toasted granola with berries	16
Bircher muesli homemade	19
Açai bowl with red berries	26
Chia pudding with mixed fruit coulis	23
Breakfast meat cold cuts	21
Smoked Salmon 200g	55
Breakfast cheese 80g Brie et Emmental	19
Seasonal sliced fruits 200gr	45
Fresh berries 100 gr	11.5
Fruit salad	26
Greek yoghurt 200 gr	11
Plain yoghurt	6
Fruit yoghurt	6



Avocado Toast

Smoked salmon, avocado & cheese toast	21
Avocado, pomegranate & vierge dressing toast	17
Poached egg & avocado with herb cream toast	17

Hot Breakfast

Porridge oatmeal, buckwheat	19
Pancakes 4 pieces	16
Crepes 4 pieces	18
Syrniki 2 pieces	24
Truffle & fried egg toast	27
Boiled eggs soft or hard	3
Fried eggs	12
Scrambled eggs	12
Omelette / white omelette	12
Egg accompaniment of your choice: Cheese, mushroom, bacon, spinach, grilled tomatoes...	6



Sides

Mini sausage per piece	3
Baked beans	9
Sautéed button mushrooms	11
Hashbrowns	15
Baby potatoes	16

Pastries & Bread

Viennoiserie small	4
Viennoiserie large	6
Danish	6
Muffin	6
Cookie	6
Bread roll white, brown, with seeds, olive	3
Jam & honey selection	4



FRESHLY SQUEEZED JUICES

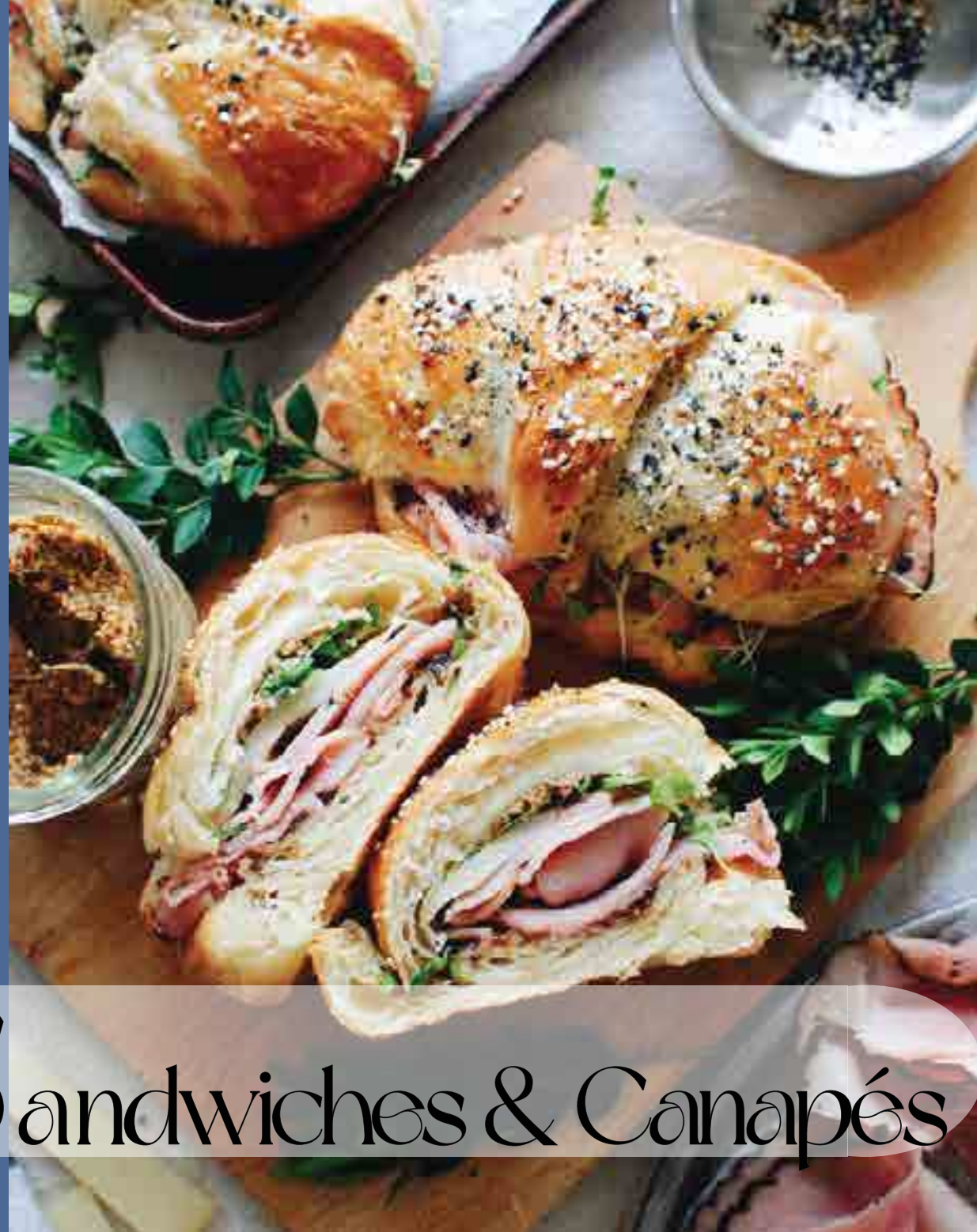
	Orange juice	23
	Grapefruit juice	31
1L	Pineapple juice	35
	Carrot juice	25
	Kiwi juice	39
	Watermelon (seasonal availability)	40

SMOOTHIES

	Green detox	50
	Grapefruit, ginger, apple	44
1L	Carrot & orange	42
	Carrot, ginger & apple	46
	Pineapple, lemon juice, cucumber	54



Sandwiches & Canapés



Sandwiches

Gourmet Sandwich we recommend 5 per person	6-10
Finger Sandwich we recommend 6 per person	6
Open Sandwich we recommend 2 per person	12-14.5
Club Sandwich	15
Wrap Sandwich 2 pieces per portion	12.5
1/2 Baguette Sandwich	12.5
Triangle Sandwich we recommend 4 per person	8
Toast Sandwich	
Smoked salmon, avocado & cheese toast	21
Avocado, pomegranate & vierge dressing toast	17
Poached egg & avocado with herb cream toast	17
Truffle & fried egg toast	27



Cold Canapé

Chocolate Macaron with Fig & Foie Gras	6
Smoked Salmon Nori Blinis & Lemon-Herb Cream	6
Tomato & Buratta Tartlet	6
Avruga Humus Basket	6
Aubergine Caviar & Dried Fruit Tartlet	6

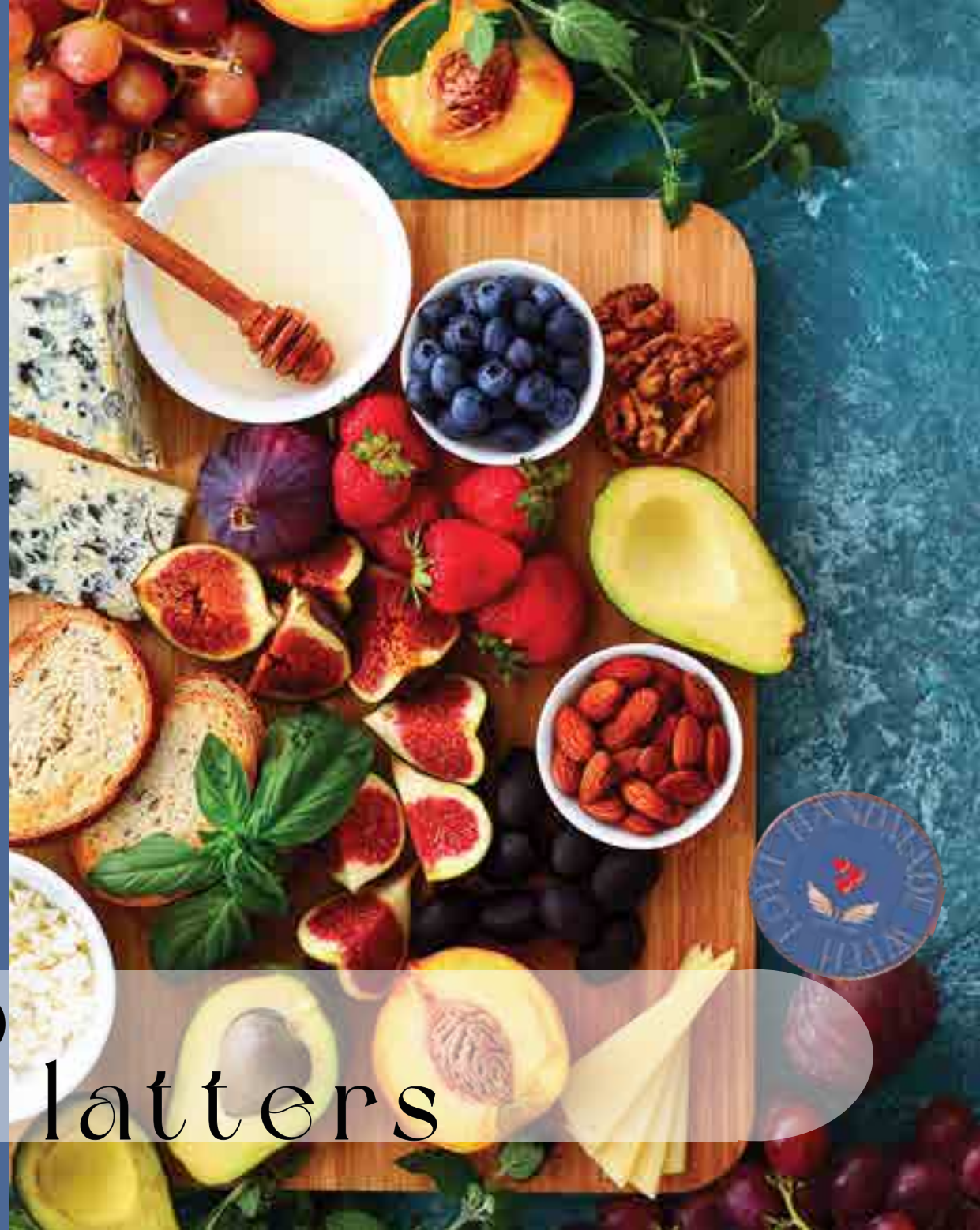
Canapé with Caviar

Minimum 3 pieces	30
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Hot Canapé	6
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Platters



Platters

Sliced Meat Platter 300gr Veal, beef, lamb & duck	55
Iberian Charcuterie Platter 200gr Jabugo ham, Lomo Iberico, chorizo, paleta, & pork sausage	55
Smoked Salmon Platter 200gr Smoked salmon, heart of salmon & citrus gravlax served with mini blinis, capers & lemon	55
Seafood Platter 375gr Octopus, langoustine, lobster, scallops, king crab served with creamy lemon & chives sauce	106
Cold & Smoked Fish Platter 280gr Trout, sturgeon, char, tuna & heart of salmon	89
Cheese Assortment Platter 120 gr 5 types of AOC cheeses, served with dried fruits & condiments	28
Vegetable Crudite Platter 200 gr Assortment of raw seasonal vegetables	26
Mediterranean Antipasti	37
Cold Arabic Mezze Platter Hummus, vine leaves, Lebanese tabouleh, feta & moutabal	41
Hot Arabic Mezze Platter	39



Starters



Salads

Chicken Caesar Salad	36
Chicken breast, Cos lettuce, croutons, parmesan shavings, quail egg & bacon	
Melon Prosciutto Di Parma	38
Parma ham with melon	
Prawn Caesar Salad	40
Prawns, cos lettuce, croutons, parmesan shavings, quail egg & bacon	
Niçoise Salad	36
Mesclun salad, capsicum, tomato, anchovies, quail egg, half-cooked tuna, celery, cucumber, spring onion & olive	
Prawn Cocktail with Avocados	40
Prawns, avocado, & twist of grapefruit	
King Crab Salad	75
Crab with ricotta, quinoa, herbs, olive oil & sauce à l'orange	
Caprese Salad	36
Tomato, burrata, olive, pine nuts, olive, artisanal pesto, spring onion & basil	
Goat Cheese Salad	36
Fresh mix leaf salad with nuts, crowned with goat cheese medallions, honey	
Superfood Salad	39
A mix of quinoa, mango, avocado, pomegranate, cucumber, chia, sunflower seeds, sesame seeds, olive oil & agave syrup	
Kaiso Salad	36
Japanese seaweed salad	



Tartare & Carpaccio

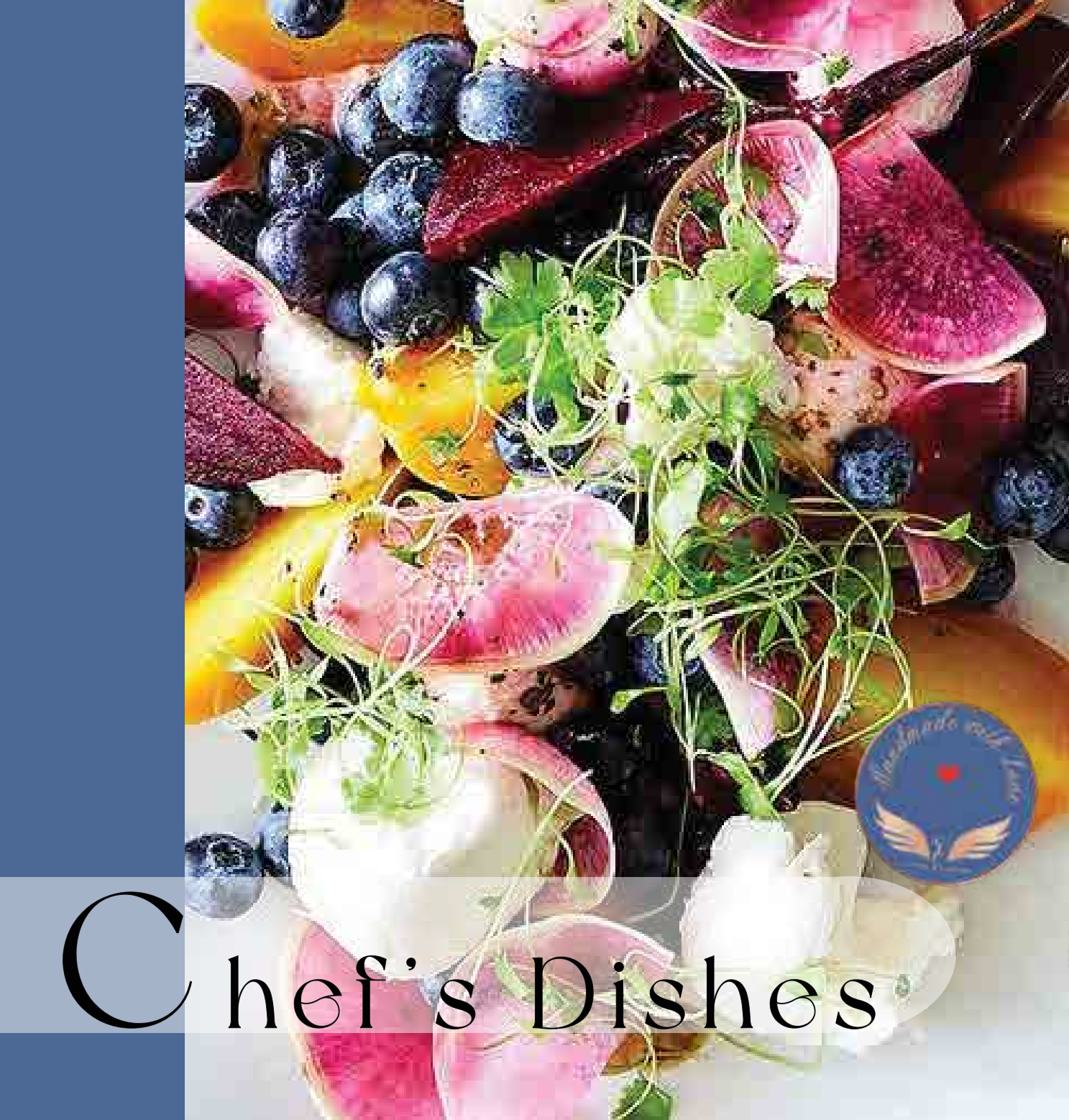
Vitello Tonnato Sliced veal filet with sauce	42
Beef Tartare Finely chopped beef served with onions, capers, pickles, parsley & mustard	45
Beef Carpaccio Sliced beef, parmesan shavings, capers, olives, sun-dried tomato & roquette salad	36
Salmon Tartare Finely chopped salmon, capers, mango, lime & chives	43
Tuna Tartare Tuna cubes, avocado, pomegranate, ponzu sauce, olive oil, coriander, lemon & ginger	43
Ceviche of Dorado Dorado, kiwi, chili, coriander, red onion & lime	46
Salmon & Tuna Tartare Finely chopped salmon & tuna, fine capers, mango, lime, chives	43
Dorado Tartare & Spicy Mango Dorado cubes, mango, chili, chives, lime & ponzu sauce	49
Zucchini Tartare Zucchini, olives, spring onion, dried tomato, pine nuts & arugula	29



Starter

Foie Gras	41
Pan-fried Foie Gras Pan-fried foie gras, candied hibiscus flower & pistachio	56
Lobster with Asparagus Lobster, citrus, fresh cheese & asparagus with fresh herbs vinaigrette	85
Grilled Octopus Octopus, eggplant confit & condiments	47
Vegetable Soup	35
Gaspacho of the day	33





Chef's Dishes

Chef's Signature Dishes

Pan Fried Foie Gras	65
Pan-fried foie gras, candied hibiscus flower & pistachio	
Oven Baked Lamb	65
Lamb with anchovy-parmesan condiment & dried tomato with basil	
Farm Chicken Fricassee with Morels	65
Chicken fricassee with morels & yellow wine sauce	
Grilled Octopus	55
Grilled octopus, aubergine confit & condiments	
Turbot with Sea Urchin Sauce	65
Turbot filet, young leeks & creamy sea urchin sauce	



Main courses



Meat

Beef Filet	65		
Rossini Beef	79		
Served with pan-fried foie gras & truffle sauce			
French Entrecôte	55		
Beef Stroganoff	55		
French Provencal Style «Daube»	51		
Rack of Lamb	65		
Oven Baked Lamb	72		
Lamb with anchovy & parmesan condiment & dried tomato with basil			
Veal Filet	62		
		Chicken Breast	42
		Chicken Wings	38
		Chicken Skewer	42
		Baby Chicken Tabaka	55
		Chicken Kiev	46
		Chicken Kotlety	49
		Farm Chicken Fricassee	65
		Chicken fricassee with yellow wine & morels	
		Duck Breast	55
		Peking Crispy Duck	69



Fish & Seafood

Cod Filet marinated with miso	69
Turbot Filet	56
White Fish from Méditerranée	65
Salmon Filet	48
Turbot with Sea Urchin Sauce	65
Turbot filet, young leeks & creamy sea urchin sauce	
Roasted Lobster	103
Large Prawns	75
2 Pieces	
Scallops	49

Pasta & Risotto

Plain Pasta	22	Seafood Risotto	65
Sauce of your choice		9	
Napolitano, Pesto,		Mushroom Risotto	45
Pasta Bolognese	37	Vegetarian Risotto	45
Seafood Pasta	51		



Side Dishes

Wild Rice	11
Basmati Rice	11
Mashed Potato	16
Mashed Potato with Truffle	25
Baby Potatoes	16
Mini Vegetables	19
Ratatouille Nicoise	19
Vegetable Wok	21



Sushi & Sashimi Universe

Sushi 7
Salmon / tuna / Braised spicy salmon / braised spicy tuna / Salmon cheese

Sashimi 8
Tuna / Salmon

Maki 7
Minimum 6 pieces
Salmon / tuna / avocado cheese / cucumber / cheese cucumber

California 7
Minimum 8 pieces
Salmon, avocado / salmon, cheese / tuna avocado / cucumber, avocado

Sushi & Sashimi Universe

Spring Rolls 12

Tuna
Tuna, cheese, salad & fresh mint

Salmon
Salmon, avocado, salad, coriander & fresh mint

Veggie
Avocado, cucumber, salad & fresh mint

International Dishes



Hot Starters

Chicken Yakitori Mini Skewers 2 pieces per portion	12
Fried Spring Roll Chicken 2 pieces per portion	12
Veggie Gyoza 2 pieces per portion	10
Prawn Gyoza 2 pieces per portion	12
Veggie Samossas 2 pieces per portion	10
Prawn Tempura 2 pieces per portion	12

Main Course

Poke Bowl

Salmon Poke 42
Salmon, avocado, edamame, radish, carrot, mint coriander & mung bean sprout

Tuna Poke 44
Tuna, avocado, edamame, radish, carrot, mint coriander & mung bean sprout

Tuna & Salmon Mix 46
Tuna, salmon, avocado, edamame, radish, carrot, mint coriander & mung bean sprout

Poke Veggie 38
Avocado, edamame, radish, carrot, mint coriander & mung bean sprout

Chirashi

Salmon Chirashi 51
Thin slices of salmon with vinegar rice & sesame seeds

Tuna Chirashi 53
Slices of tuna with rice vinegar & seeds of sesame

Chirashi Mix 59
A mix of sliced salmon, tuna, sea bream with vinegar rice & sesame seeds



Noodles

Beef Noodles 45
Japanese noodles topped with sautéed beef, radish, red & spring onions

Chicken Noodles 41
Japanese noodles topped with sautéed chicken strips, radish, red & spring onions

Asian

Tempura prawns 11
Tempura veggies 9
Gyoza 8
Fried spring rolls 8
Edamame 22
Tom Yum soup 40

Red Chicken Curry 41
Green Chicken Curry 41
Yellow Chicken Curry 41

Chicken Massala 47
Chicken Tandoori 45
Chicken Curry 49
Chicken Tikka 45



Eastern European & Russian

Salad Olivier 36
Chicken breast, potatoes, carrots, cucumber, eggs & green peas

Vinegrette Salad 36
Beetroot, potatoes, carrots, sauerkraut, sunflower or olive oil, vinegar onion

Marinated Mushrooms & Pickles 22

Red Caviar Blinis 47
Served with classic garnish

Borsch 35

Pelmeni 33



Desserts

Desserts

Classic Honey Cake	18
Apfel Strudel with Vanilla Sauce	16
Steamed Apples	18
Oven Bakes Apple	18
Lemon Tart	18
Berries Tart	18
Cheesecake	18
Chocolate Cake	18
Creme Brulee	18
Tiramisu	18
Panna Cotta	18
Pistacchio Tart	18
Strawberries with Chocolate	6
Petit Fours	7
we recommend 5 per portion	
Basket of seasonal fruits per kilo	45
Seasonal sliced fruits & berries 200g	45
Red berries per 100 g	11



TERMS & CONDITIONS

1. Catering Order

All orders imply the total and clear acceptance by the client of these general terms and conditions, and general terms and conditions of sale. Each catering order is considered confirmed as soon as Culinary Jet Concierge has sent a written confirmation to the client by email, SMS, or via FBO.

2. Prices

Our prices are exclusive of VAT (Value Added Tax). Some additional third party incidental costs such as courier costs, delivery fees, loading and handling fees may be applied. French VAT is due by the Client as it appears on the final invoice except if the Client presents a valid Aircraft Operator's Certificate with registration of the specific aircraft concerned by the order.

3. Delivery Fees

Our delivery and loading fees depend on the airport and the delivery times requested. Please consult us for more details. Any order placed less than 6 hours before the delivery time will be charged for additional fees 25% of the total order value. Waiting Fees can apply.

4. Courier Costs

Specific requests may sometimes require the use of an express courier service. This service will be charged as additional costs with a minimum of one hour. Each additional hour or fraction of an hour will be charged as a full hour.

5. Order Changes

Any changes to a confirmed catering order (additions or deletions to an existing order) must be notified at least eighteen hours before the delivery time. Otherwise, orders that have been reduced will be invoiced according to the original order. Any reduction of an order by more than 25% of the original order will be considered a partial cancellation

6. Cancellation Fee

In case of partial or total cancellation, for any reason (including flights cancelled due to weather conditions or inability to refuel), the following rules will be applied:

For any order cancelled more than 18 hours, no cancellation fee will be charged

For any order cancelled more than 6 hours and less than 18 hours before the requested delivery time

the amount to be paid will be equal to 50% of the registered order.

For any order cancelled less than 6 hours before the requested delivery time, full charge will be made.

All cancellations must be made in writing

Cancellations by telephone will not be accepted.

Any purchase made for a specific customer request will be charged.

7. Terms of payment

Unless special accounting arrangements have been previously agreed with Culinary Jet Concierge the company's standard terms are payment on delivery.

8. Accepted payment methods

Invoices can be paid in by Credit card or bank transfer. The company accepts American Express, VISA and MasterCard.

9. Late Payments

The company reserves the right to charge interest on any unpaid amount at a rate of 4% above the official interest rate of French banks, monthly.

10. Delivery Delays - Claims

Culinary Jet Concierge cannot be held responsible for any delay due to any reason beyond the company's control, such as official traffic restrictions, breakdowns, traffic jams, accidents, bad weather conditions, strikes, war, etc. Any complaint or claim must be made within 24 hours of delivery of the order...

11. Price Conditions

Availability and prices are subject to change during the validity of this catalogue. The final price of an order can be requested at any time.

Complete list of our general terms and conditions of sale available on request.

*See our global Terms & Conditions on the website



ONLY WITH YOUR
HEART CAN YOU
TOUCH THE SKY



Be a star
Shine your own light
Follow your own path
And always remember
That when it gets dark
Is when the stars shine the brightest





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