

ALTITUDE

BY IN THYME

INFLIGHT HOSPITALITY • WELLNESS • LUXURY • CONCIERGE

THE MENU

PRIVATE AVIATION CATERING & HOSPITALITY

Breakfast · Platters to Share · Salads & Sandwiches · Entrées & Soups · Chef's Seasonal Menu · Bar & Beverage · Wellness & Performance · Plant-Based · Snacks, Gifts & Florals · Crew Menu

DISCOUNT PRICING AVAILABLE BASED ON ORDER VOLUME

BAKERY, GRIDDLE & MORNING BOXES

Breakfast

Early-departure service from the bakery, the griddle and the omelette station. Available as individual designer boxes, shared platters, or bulk for flight-attendant service.



Breakfast Bakery

INDIVIDUAL BOX OR BULK

Petite Croissants — $42 per half dozen
Butter, chocolate & almond

Muffins — $38 per half dozen
Blueberry, corn & bran

Smoked Salmon & Bagels — $105 serves 2 to 3
Cream cheese, capers, tomato & red onion

Overnight Oats — $18 per portion
Granola, berries & honey

Egg Frittata — $29 per portion
Kale, Gruyère, artichoke hearts & heirloom tomatoes

Assorted Petite Danish — $42 per half dozen
Chef's selection

Bagels — $42 per half dozen
Plain, wheat, seeded, cinnamon raisin, pumpernickel · cream cheese, jam & whipped butter

Steel-Cut Oatmeal — $18 per portion
Berries, almonds & honey

Greek Yogurt Parfait — $18 per portion
Granola, berries & honey

Breakfast Burrito — $28 each
Egg whites, quinoa, turkey sausage, kale, avocado & salsa on the side

From the Griddle

Belgian Waffles — $28 per portion
Berry compote, maple syrup & butter

Buttermilk Pancakes — $25 per portion
Maple syrup & butter · plain, banana, blueberry or chocolate chip

Brioche French Toast — $28 per portion
Maple syrup & butter

Breakfast Quiche — $29 per portion
Bacon & cheddar, or spinach, mushroom & feta

Omelettes

BREAKFAST POTATOES ON THE SIDE

Feta Omelette — $29
Spinach & tomato

Western Omelette — $29
Diced ham, Swiss, peppers & onions

Breakfast Sides — $16 per portion
Turkey sausage, turkey bacon, breakfast sausage, smoked bacon or ham

Mozzarella Omelette — $29
Sausage, peppers & sun-dried tomatoes

Egg White Omelette — $29
Turkey bacon, spinach & tomato



Breakfast Boxes

BOX OR BULK

Continental — $52
Fresh-baked croissant, danish, muffin, Greek yogurt parfait & seasonal fruit

Protein Breakfast — $58
Egg white frittata, turkey sausage, spinach, breakfast potatoes & seasonal fruit

Breakfast Sandwich — $38
Scrambled eggs, bacon & cheddar on ciabatta with seasonal fruit

Luxury Breakfast — $86
Smoked Scottish salmon, bagel, artisan bread, seasonal fruit, cream cheese, tomato, capers & red onion

Wellness Breakfast — $54
Overnight oats, mixed berries, honey, almonds, Greek yogurt & walnuts

STARTERS, CANAPÉS & BOARDS

Platters to Share

Chef-composed platters for the cabin table, sized for the passenger count and packed to stage cleanly in flight.



Starters

Shrimp Cocktail — $232 serves 4 to 6
Jumbo shrimp, horseradish cocktail sauce, remoulade & lemon

Crudités — $105 serves 4 to 6
Market vegetables & hummus dip

Caviar — $375 serves 4
Crème fraîche, blini & garnish

Hummus — $94 serves 4 to 6
Olives, toasted pita & baby vegetables

Charcuterie Board — $225 serves 4 to 6
Imported cheese, cured meats, roasted nuts, dried fruit, chutney & crackers

Guacamole — $94 serves 4 to 6
Tortilla chips & salsa fresca

Chicken Wings — $122 serves 4 to 6
Teriyaki, spicy or BBQ with celery & carrots

Artisan Cheese — $194 serves 4 to 6
Fruit, honey, jam & crackers

Sushi — $275 serves 4 to 6
Maki rolls & sashimi with soy, ginger & wasabi

Seasonal Fruit — $122 serves 4 to 6
Exotic fruit & berries

Tea Sandwiches — $135 serves 4 to 6
Open-faced with microgreens

Finger Sandwiches — $145 serves 4 to 6
Petite breads, assorted meats, cheeses & salads

Antipasto — $175 serves 4 to 6
Sliced meats, fresh mozzarella, provolone, olives, relish & crostini

Mediterranean Mezze — $150 serves 4 to 6
Hummus, tabbouleh, feta, olives, pita chips & vegetables

Seafood Platter — $375
Lobster tail, jumbo shrimp, crabmeat, lemon, cocktail sauce & remoulade
serves 4 to 6

Tacos — $165
Shrimp, tri-colour slaw, lime, corn tortillas, avocado & mango
serves 4 to 6



Canapés

SOLD BY THE DOZEN · SHARED PLATTER OR BULK PACKAGING

Plum Tomato & Buffalo Mozzarella — $95 per dozen
Garlic crostini

Deviled Eggs — $95 per dozen
Classic

Filet Mignon Medallion — $115 per dozen
Horseradish aioli & garlic crostini

Beef Slider — $125 per dozen
Cheddar, caramelised onion, ketchup & brioche

Thyme Onion, Mushroom & Gruyère Tartlet — $115 per dozen
Caramelised

Heirloom Beet & Honey Goat Cheese — $95 per dozen
Crouton

Ahi Tuna Wonton — $115 per dozen
Micro wasabi

Caviar & Crème Fraîche Blini — $165 per dozen
Classic service

Chicken Skewer — $115 per dozen
Cashew sauce

Chef's Seasonal Collection — $125 per dozen
Three seasonal canapés, four of each per dozen. Selections change through the year and are confirmed by the culinary team.

COMPOSED SALADS, DELUXE & SPECIALTY SANDWICHES

Salads & Sandwiches

Entrée and side salads, deluxe sandwiches and specialty builds, boxed individually, presented to share, or packed in bulk.



Composed Salads

ENTRÉE OR SIDE · BOX OR BULK

House — $25
Organic garden greens, tomato, cucumber, watermelon radish & lemon vinaigrette

Asian Chop — $34
Chicken, edamame, carrots, almonds, mandarin, baby greens & ginger-soy

Cobb — $34
Chicken breast, tomato, bacon, avocado, bleu cheese & organic greens with Dijon

Caesar — $25
Romaine, aged Parmesan, croutons & Caesar dressing

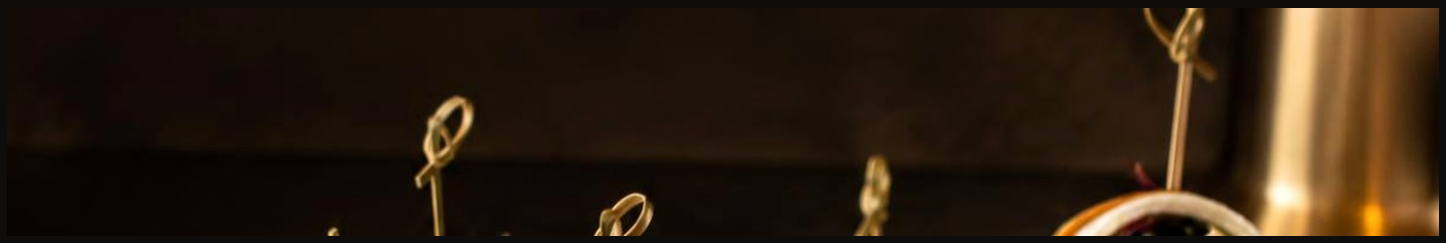
Grain Bowl — $34
Chicken, brown rice, peppers, corn, cheddar, avocado, mango, falafel, feta & chickpeas

Kale — $32
Goat cheese, roasted sweet potato, couscous & candied walnuts with honey vinaigrette

Southwest Chicken $34
Corn, black beans, tomato, avocado, spinach & Monterey Jack with ranch

Entrée Salad Addition $16
Add a protein topper to any salad.

Marinated Tofu	$16
Grilled or Cajun Chicken	$18
Grilled or Cajun Salmon	$28
Grilled Shrimp	$28



Sandwiches

SHARED PLATTER, BOX OR BULK

Caprese $25
Fresh mozzarella, tomato, basil & balsamic glaze on ciabatta

Pesto Chicken Pretzel Roll $32
Fresh mozzarella, roasted peppers, arugula & basil pesto

Club $29
Black Forest ham, turkey, Swiss, hickory bacon, lettuce, tomato & herb mayo

Reuben $29
Pork shoulder, Black Forest ham, coleslaw, Swiss, relish & mustard on French bread

Roasted Eggplant $25
Mozzarella, basil, roasted peppers, microgreens & pesto on ciabatta

Italian Hero $32
Capicola, prosciutto, Genoa salami, provolone, tomato & red wine vinaigrette

Cajun Chicken Caesar Wrap $28
Romaine, Parmesan & Caesar dressing

Pesto Chicken $28
Arugula, tomato & herb olive oil on multigrain

Buffalo Chicken $28
Breaded chicken, lettuce, tomato & cheddar on ciabatta

Roasted Turkey $28
Avocado, lettuce, tomato & honey mustard aioli on pretzel roll

Roast Beef $32
Roasted peppers, arugula, gorgonzola, tomato & horseradish aioli on ciabatta

Albacore Tuna $28
Swiss, tomato & arugula on baguette

Mediterranean Wrap $28
Grilled chicken, feta, red onion, tomato, hummus, eggplant & romaine

Vegetable Wrap $24
Grilled vegetables, pesto, field greens & tomato

Specialty Sandwiches

Salmon $38
Grilled herbs, spinach & dill aioli on brioche

Shrimp Salad $36
Greens on brioche

Beef Tenderloin $42
Peppers, arugula & horseradish aioli on pretzel roll

Ahi Tuna $42
Sliced tuna, wasabi microgreens, mango & avocado on brioche

Sandwich Boxes

Deluxe Sandwich Box $49
Deluxe sandwich, fresh fruit salad, chips, dessert & condiments

Specialty Sandwich Box $69
Specialty sandwich, fresh fruit, chips, dessert & condiments

SOUPS, PRIME MEATS, POULTRY, SEAFOOD, PASTA & SIDES

Entrées & Soups

Entrées are prepared with two sides, bread, butter and salad. Packed for cabin reheat or cold service as the flight requires.



Soups

PINT OR QUART

Tomato Herb croutons	$22 per pint	
Minestrone Garden vegetables	$22 per pint	
Roasted Butternut Squash Warm spice	$22 per pint	
Chicken Tortilla Crisp tortilla	$25 per pint	
Gazpacho Chilled	$22 per pint	
Escarole Lentil Bean Slow-simmered	$22 per pint	
Roasted Root Vegetable Seasonal	$22 per pint	
Turkey, Bean, Sweet Potato & Kale Chili Hearty	$25 per pint	
Lobster Bisque With cognac	$42 per pint	



Beef, Lamb & Veal

BOX OR BULK · TWO SIDES, BREAD, BUTTER & SALAD

New York Strip House chimichurri	$75	
Roast Filet Mignon Cabernet demi-glace & wild mushrooms	$92	
Lamb Chops Chimichurri & mint jelly	$86	
Braised Short Ribs Polenta cake & port wine glaze	$64	
Peppercorn-Crusted Rib Eye Gorgonzola & caramelized onion confit	$96	
Roasted Veal Chop Cabernet sauce	$84	

Pork

BOX OR BULK · TWO SIDES, BREAD, BUTTER & SALAD

Roasted Stuffed Pork Loin Baby spinach, dried apricot & herb jus	$64	
Grilled Pork Loin Medallions Seasonal fruit gastrique	$62	



Poultry

BOX OR BULK · TWO SIDES, BREAD, BUTTER & SALAD

Herb Roasted Chicken — $62
Rosemary jus & lemon

Honey BBQ Chicken Breast — $58
Honey barbecue glaze

Roasted Turkey Breast — $58
Pan gravy

Coq au Vin — $66
Red wine, pearl onions & mushrooms

Chicken Parmesan — $58
San Marzano tomato & mozzarella

Grilled Chicken Breast Pesto — $58
Basil pesto

Chicken Piccata — $58
Lemon, capers & white wine

Duck à l'Orange — $88
Grand Marnier glaze



Seafood

Faroe Island Salmon — $85
Citrus herb butter

Crab Cakes — $95
Cajun remoulade

Chilean Sea Bass — $118
Soy-ginger

Halibut — $98
Pan-seared with lemon-mango relish

Lobster Tail — $145
Clarified butter & lemon

Cajun Ahi Tuna — $98
Wasabi crème fraîche

Grilled Branzino — $95
Lemon citrus

Vegetarian

SALAD, BREAD & BUTTER

Tofu Tagine — $64
Chickpeas, eggplant, zucchini, olives & farro

Cauliflower — $62
Lentils, capers & microgreens

Quinoa Primavera — $62
Seasonal vegetables

White Bean & Spinach Ravioli — $64 vegan
Basil and roasted garlic tomato sauce

Pasta & Risotto

SALAD, BREAD & BUTTER

Rigatoni alla Vodka — $52
Silken tomato vodka sauce & aged Parmesan

Wild Mushroom Fettuccine — $56
Forest mushrooms, Alfredo sauce & aged Parmesan

Classic Beef Lasagna — $58
Slow-cooked meat sauce, ricotta & aged Parmesan

Risotto Primavera — $54
Arborio rice, seasonal vegetables, herbs & Parmesan

Spicy Shrimp Linguine — $68
Jumbo shrimp, garlic & Calabrian tomato sauce

Grains, Vegetables & Sides

À LA CARTE · PER PORTION

Glazed Baby Carrots — $18
Fresh herbs

Seasonal Broccoli — $18
Simply steamed or roasted

Roasted Root Vegetables — $18
Seasonal roots & fresh herbs

Haricots Verts — $18
Shallot & lemon

Rice Pilaf — $18
Wild, white, jasmine, basmati or brown rice

Twice-Baked Potato — $22
Cheddar, chive & crème fraîche

Herb-Roasted Fingerling Potatoes — $18
Garlic & sea salt

Israeli Couscous — $18
Spinach, herbs & lemon

Herb-Roasted Brussels Sprouts — $18
Sea salt & extra virgin olive oil

Organic Sautéed Spinach — $18
Garlic & extra virgin olive oil

Seasonal Grilled Vegetables — $18
Herb vinaigrette

Garlic Smashed Potatoes — $18
Cultured butter & herbs

Saffron Spanish Rice — $18
Sweet peppers & herbs

Sweet Potatoes — $18
Roasted or whipped

Couscous Primavera — $18
Seasonal vegetables & herbs



Desserts

SHARED PLATTER & BULK

Cookies — $48 per dozen
Chocolate chunk, oatmeal, sugar, red velvet & peanut butter

Cheesecake — $72 serves 6
Classic New York

Carrot Cake — $64 serves 6
Cream cheese frosting

Lemon Bars — $49 per dozen
Shortbread crust

Caramel Bars — $49 per dozen
Salted caramel

Chocolate Mousse Cake — $75 serves 6
Dark chocolate

Mocha Brownies — $49 per dozen
Rich & fudgy

Petite Fours — $62 per dozen
Chef's assortment

Chocolate-Dipped Strawberries — $56 per dozen
Dark & white chocolate

Chocolate Flourless Cake — $72 serves 6
Gluten free

Tiramisu — $72 serves 6
Espresso & mascarpone

Children's Selections

PREPARED FOR YOUNGER PASSENGERS

Crustless PB & J — $22
Creamy peanut butter & fruit preserves

Chicken Fingers — $29
Choice of dipping sauce

Buttered Pasta — $24
Parmesan & artisan bread

Classic Cheese Pizza — $28
Tomato sauce & mozzarella

Mozzarella Sticks — $26
Warm marinara dipping sauce

Junior Cheeseburger — $32
French fries & ketchup

THE AUTUMN FLIGHT MENU · AUTUMN 2026

Chef's Seasonal Menu

A chef-led collection refreshed four times each year. The autumn edition is offered September through November, and every selection is prepared for elegant cabin service.



The Autumn Flight Menu

AUTUMN 2026

Apple Cider Brioche French Toast — $32 per portion
Spiced cider glaze, mascarpone, candied pecans and warm maple.

Autumn Pear & Burrata — $32 per portion
Roasted pear, burrata, prosciutto, candied walnut and aged balsamic.

Braised Short Rib with Parmesan Polenta — $68 per portion
Red wine braise, creamy polenta, glazed carrot and gremolata.

Harvest Vegetable Composition — $62 per portion
Farro, roasted squash, wild mushrooms, pomegranate and herb vinaigrette.

Spiced Pumpkin Cheesecake — $68 serves 4
Gingersnap crust, cinnamon chantilly and salted caramel.

Roasted Butternut Squash Velouté — $26 per portion
Brown butter, toasted pepitas, sage and a restrained maple finish.

Miso Glazed Black Cod — $125 per portion
Sweet miso lacquer, baby bok choy, ginger scallion and steamed rice.

Herb Roasted Chicken with Sage Jus — $62 per portion
Free range breast, brown butter root vegetables, sage jus and crisp skin.

Wild Mushroom Risotto — $64 per portion
Carnaroli rice, forest mushrooms, thyme and shaved parmesan, prepared for the cabin.

Warm Apple Tarte Tatin — $72 serves 4
Caramelized honeycrisp apple, puff pastry and vanilla bean cream.

CELLAR, SPIRITS, MIXERS & HYDRATION

Bar & Beverage

A curated cellar, aged spirits, craft beer and the garnish, ice and mixer kits that make cabin service effortless. Reserve and allocated bottles sourced on request.



Champagne & Sparkling

Veuve Clicquot Yellow Label Brut — $132 per bottle

Laurent-Perrier La Cuvée Brut — $128 per bottle

Veuve Clicquot Rosé — $158 per bottle

Moët & Chandon Impérial Brut — $122 per bottle

Dom Pérignon Vintage — $495 per bottle
Vintage subject to availability

Premium Prosecco — $68 per bottle
Italian sparkling wine

Wine

Sancerre Loire Valley Sauvignon Blanc	**$88** per bottle	
Cakebread Cellars Sauvignon Blanc Napa Valley	**$96** per bottle	
Rombauer Vineyards Chardonnay Carneros	**$92** per bottle	
Flowers Chardonnay Sonoma Coast	**$116** per bottle	
Caymus Vineyards Cabernet Sauvignon Napa Valley	**$168** per bottle	
Stag's Leap Wine Cellars Cabernet Sauvignon Napa Valley	**$175** per bottle	
Flowers Pinot Noir Sonoma Coast	**$128** per bottle	
Whispering Angel Rosé Côtes de Provence	**$72** per bottle	
Cloudy Bay Sauvignon Blanc Marlborough	**$82** per bottle	
Cakebread Cellars Chardonnay Napa Valley	**$105** per bottle	
Far Niente Chardonnay Napa Valley	**$145** per bottle	
Santa Margherita Pinot Grigio Alto Adige	**$64** per bottle	
Silver Oak Cabernet Sauvignon Alexander Valley	**$198** per bottle	
Belle Glos Pinot Noir California	**$105** per bottle	
Antinori Tignanello Tuscany	**$225** per bottle	
Château Minuty Rosé Côtes de Provence	**$78** per bottle	

Spirits

Tito's Handmade Vodka Vodka	**$64** per bottle	
Belvedere Vodka	**$82** per bottle	
Don Julio Blanco Tequila	**$92** per bottle	
Patrón Silver Tequila	**$86** per bottle	
Clase Azul Reposado Reposado tequila	**$325** per bottle	
Maker's Mark Bourbon	**$84** per bottle	
Bulleit Bourbon Bourbon	**$75** per bottle	
Jameson Irish whiskey	**$75** per bottle	
Johnnie Walker Black Label Scotch whisky	**$92** per bottle	
The Macallan 18 Year Single malt Scotch	**$595** per bottle	
Oban 14 Year Single malt Scotch	**$168** per bottle	
Bombay Sapphire Gin	**$75** per bottle	
Tanqueray Gin	**$72** per bottle	
Diplomático Reserva Exclusiva Rum	**$105** per bottle	
Hennessy VSOP Cognac	**$138** per bottle	
Grey Goose Vodka	**$82** per bottle	
Ketel One Vodka	**$68** per bottle	
Casamigos Blanco Tequila	**$88** per bottle	
Don Julio 1942 Añejo tequila	**$298** per bottle	
Hendrick's Gin	**$82** per bottle	
Woodford Reserve Bourbon	**$88** per bottle	
Angel's Envy Bourbon	**$138** per bottle	
Crown Royal Canadian whisky	**$72** per bottle	
The Macallan 12 Year Single malt Scotch	**$138** per bottle	
The Glenlivet 12 Year Single malt Scotch	**$98** per bottle	
Johnnie Walker Blue Label Blended Scotch whisky	**$325** per bottle	
The Botanist Gin	**$100** per bottle	
Bacardí Superior Rum	**$52** per bottle	
Ron Zacapa 23 Rum	**$128** per bottle	
Rémy Martin XO Cognac	**$468** per bottle	

Beer & Seltzer

Michelob Ultra — $32 six pack

Heineken — $36 six pack

Peroni — $38 six pack

Local Craft IPA — $42 six pack

Athletic Brewing Co. — $36 six pack
Non-alcoholic

Stella Artois — $36 six pack

Corona Extra — $36 six pack

Modelo Especial — $36 six pack

High Noon Hard Seltzer — $38 four pack

Heineken 0.0 — $34 six pack
Non-alcoholic

Garnish, Ice & Mixer Kits

Citrus & Garnish Box — $64
Lemon, lime, orange & grapefruit twists, mint & cucumber

Cocktail Essentials — $62
Simple syrup, agave, aromatic & orange bitters, olive brine & cocktail salt

Fresh Ice — $38
Premium cocktail ice & crushed ice, packaged for aircraft service

Bloody Mary Kit — $76
Premium mix, celery, citrus, olives, horseradish, Worcestershire, hot sauce, celery salt & black pepper

Moscow Mule Kit — $68
Premium ginger beer, fresh lime, lime wedges & mint

Old Fashioned Kit — $72
Demerara syrup, aromatic bitters, orange twists & premium cocktail cherries

Paloma Kit — $72
Fresh grapefruit and lime juices, agave, club soda, grapefruit wedges & cocktail salt

Premium Cocktail Garnishes — $58
Blue cheese-stuffed and Castelvetrano olives, cocktail onions & cherries

Champagne & Wine Accompaniments — $54
Strawberries, raspberries, grapes & citrus twists

Hydration & Non-Alcoholic Bar — $75
Still & sparkling water, coconut water, premium tonic, ginger beer & fresh citrus

Margarita Kit — $72
Fresh lime, premium margarita mixer, agave, orange, lime wheels & cocktail salt

Mojito Kit — $68
Fresh lime, mint, simple syrup, lime wedges & club soda

Martini Kit — $72
Premium olives, cocktail onions, lemon twists & olive brine

Espresso Martini Kit — $76
Fresh espresso, premium cold brew concentrate, simple syrup & espresso beans

Reserve Collection

SOURCED BY THE ALTITUDE CONCIERGE · SUBJECT TO AVAILABILITY

Krug Grande Cuvée — $525 per bottle
Prestige Champagne

Joseph Phelps Insignia — $525 per bottle
Napa Valley red

Rare & Vintage Champagne — $450 starting price per bottle
A cellar-selected vintage sourced to your brief

Opus One — $595 per bottle
Napa Valley red

Caymus Special Selection — $425 per bottle
Napa Valley Cabernet Sauvignon

The Macallan Rare & Reserve Expressions — $795 starting price per bottle
Limited and allocated expressions sourced to request

If you do not see a label here, simply ask. Our cellar team is happy to source any spirit, wine or Champagne your passengers prefer, from a house favourite to a rare allocated bottle, and have it aboard for your flight.

Coffee, Tea & Waters

Coffee service, soft drinks, juices, waters, tonic and dairy alternatives, selected by brand and quantity.

Coffee Service — $18

Freshly prepared and packed for service

Fresh-Brewed Coffee · Carafe	$32
Latte · Each	$18
Cappuccino · Each	$18
Specialty Coffee · Each	$22

Soft Drinks — $8 per can or bottle

Chilled and labeled by selection. Order any quantity, from a single can to a full case.

Coca-Cola	$8
Diet Coke	$8
Coke Zero	$8
Pepsi	$8
Diet Pepsi	$8
Ginger Ale	$8
Orange Soda	$8
Root Beer	$8
Club Soda	$8
7UP	$8
Sprite	$8

Bottled Water, Still — $8 per bottle

Select the brand and size your passengers prefer, in any quantity from a single bottle to a full case. Every bottle is packed and labeled by brand.

Evian · 750 ml	$14
Evian · 330 ml	$10
Fiji · 1 L	$14
Fiji · 500 ml	$10
Smartwater · 1 L	$12
Voss Still · 800 ml glass	$18
Acqua Panna · 750 ml	$14
Saratoga Still · 28 oz cobalt glass	$16
Mountain Valley Spring · 1 L glass	$16
Icelandic Glacial · 750 ml	$14
Essentia Alkaline 9.5 pH · 1 L	$12
Core Hydration · 1 L	$12
Aquafina · 500 ml	$8
Dasani · 500 ml	$8
Poland Spring · 500 ml	$8
Flow Alkaline Spring · 500 ml carton	$12
Boxed Water · 500 ml carton	$10

Tonic, Soda & Coconut Waters — $10 per bottle

Any quantity, from a single bottle to a full case.

Fever-Tree Indian Tonic	$12
Fever-Tree Light Tonic	$12
Fever-Tree Mediterranean Tonic	$12
Fever-Tree Club Soda	$12
Fever-Tree Ginger Beer	$12
Q Mixers Tonic	$10
Vita Coco Coconut Water	$14
Harmless Harvest Coconut Water	$18
Coco Libre Organic Coconut Water	$14

Tea Collection — $16

Premium black, green, herbal and wellness infusions

Iced Lemon Tea · Bottle	$16
Green Tea · Bottle	$16
White Tea · Bottle	$16
Premium Hot Tea Service · Service	$32
Herbal Tea Service · Service	$32
Wellness Tea Service · Service	$36

Fresh Juice — $18 per bottle

Prepared fresh or supplied premium bottled when seasonal availability requires

Fresh-Squeezed Orange	$22
Grapefruit	$22
Carrot	$22
Watermelon	$22
Cranberry	$22
Tomato	$22
Apple	$22
Pineapple	$22
Fresh Lemon	$18
Fresh Lime	$18

Bottled Water, Sparkling — $8 per bottle

Sparkling and mineral waters, packed and labeled by brand, in any quantity from a single bottle to a full case.

Voss Sparkling · 800 ml glass	$18
San Pellegrino · 750 ml	$14
San Pellegrino · 500 ml	$10
Perrier · 750 ml	$12
Perrier · 330 ml glass	$9
Topo Chico · 12 oz glass	$10
Gerolsteiner · 750 ml glass	$14
Badoit · 750 ml glass	$16
Saratoga Sparkling · 28 oz cobalt glass	$16
Ferrarelle Frizzante · 750 ml glass	$14
LaCroix Sparkling · 12 oz can · flavours on request	$8
Spindrift Sparkling · 12 oz can · flavours on request	$9
Liquid Death Sparkling · 16.9 oz can	$9

Milk & Dairy Alternatives — $12 per quart

Select dairy or plant-based service

Whole Milk	$12
2% Milk	$12
1% Milk	$12
Skim Milk	$12
Almond Milk	$16
Soy Milk	$16
Cashew Milk	$18

Order any quantity, bottle by bottle. Twelve or more of a single selection are billed at our case rate, ten percent lower, applied automatically in your order.

COLD-PRESSED SHOTS, JUICES & PERFORMANCE MEALS

Wellness & Performance

Designed for executives, athletes, entertainers and health-conscious travellers. Clean ingredients, high protein and recovery-focused programmes.

Immunity Shots

2 OZ COLD-PRESSED WELLNESS SHOTS

Ignite — $18
Ginger · lemon · turmeric · orange · cayenne · black pepper

Defend — $18
Orange · lemon · ginger · pineapple · turmeric

Reset — $18
Lemon · apple · ginger · mint · cayenne

Radiance — $18
Strawberry · raspberry · beet · apple · lemon · ginger



Cold-Pressed Juices

Refresh — $22
Carrot · apple · orange · lemon · pineapple · ginger

Ignite — $22
Apple · ginger · lemon · cayenne · turmeric · orange

Ruby — $22
Apple · strawberry · red beet · raspberry · lemon · lime · basil · mint

Verdant — $22
Apple · spinach · kale · cucumber · celery · lemon · lime · mint

Flight — $22
Apple · pineapple · orange · pear · strawberry · lemon · mint

Ascend — $22
Beet · carrot · apple · ginger · lemon · turmeric · orange

Vitality — $22
Swiss chard · cucumber · celery · collard greens · kale · apple · parsley · lime · mint · spinach

Renew — $22
Kale · apple · ginger · cucumber · celery · parsley · lemon · spinach · mint

Performance Programmes

High-Protein Meal — $62
6 oz roasted herb chicken breast with rice & beans and vegetable medley. Chef-built to macro targets, with rotating protein preparations featured through the year.

Keto Meal — $62
Low carb, high fat

Low-Carb Programme — $58
Full-day service

Organic Selection — $64
Clean-ingredient menu

Recovery Meal — $64
Post-performance nutrition

Athletic Performance Meal — $66
Training-day fuelling

Hydration-Focused Selection — $48
Electrolyte & fluid programme

WRAPS, BOWLS & VEGAN SERVICE

Plant-Based

A fully plant-based collection built for passengers who eat vegan, and for anyone who wants a lighter cabin service.



Plant-Based Collection

Sesame Ginger Crunch Wrap — $32
Whole wheat wrap, smoked tofu, baby kale, carrots, red cabbage, cucumber, avocado, cashews & sesame-ginger dressing

Buffalo Kale Caesar Wrap — $34
Crispy plant-based chicken, baby kale, romaine, cucumber, avocado, pickled red onion & plant-based Caesar dressing

Tuscan Pesto Chicken Ciabatta — $38
Crispy plant-based chicken, plant-based mozzarella, roasted tomato, baby arugula & basil-cashew pesto

Tofu Tagine — $64
Chickpeas, eggplant, zucchini, olives & farro

Roasted Cauliflower — $62
Lentils, capers & microgreens

Mediterranean Falafel Wrap — $32
Herbed falafel, lemon-garlic hummus, romaine, cucumber, tomato, pickled red onion, parsley & tahini

Avocado BLT Ciabatta — $34
Avocado, crisp plant-based bacon, baby arugula, heirloom tomato & roasted garlic aioli

Roasted Caprese Ciabatta — $32
Plant-based mozzarella, roasted heirloom tomato, baby arugula, basil-cashew pesto & balsamic glaze

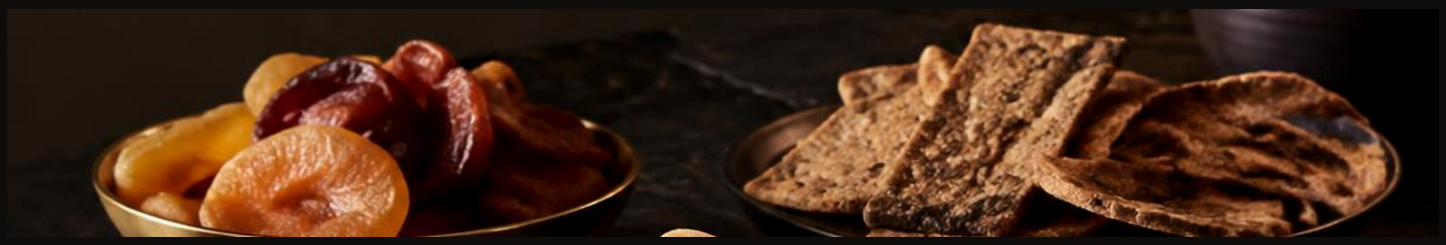
Quinoa Primavera — $62
Seasonal vegetables

Plant Grain Bowl — $38
Brown rice, chickpeas, avocado, mango, peppers & tahini

CABIN AMENITIES, EXECUTIVE GIFTING & FLOWERS

Snacks, Gifts & Florals

Seasonal aircraft snacks, VIP hospitality enhancements and fresh floral arrangements tailored to the cabin. Designer may substitute flowers based on availability.



Executive Snack Boxes

Premium Assorted Nuts — $135
Roasted & salted

Whole Fresh Fruit — $86
Seasonal

Gourmet Assorted Snacks — $128
Sweet & savoury

Imported Cheese & Crackers — $160
Chef's selection

Chocolate-Dipped Treats — $136
Assorted



VIP Hospitality Enhancements

Specialty Dessert — $149
Custom-made for the occasion

Executive Gifting — $275
Curated by our concierge team

Personalized Welcome Card — $24
Custom passenger or company greeting, printed and presented with the order

Handwritten Personal Note — $28
A tailored message presented on premium stationery

Cheese & Charcuterie Collection

Imported Cheese Board — $194 (serves 4 to 6)
Artisan cheeses, seasonal fruit, honey, preserves & crackers

Cured Meat & Cheese Board — $225 (serves 4 to 6)
Imported cheese, cured meats, dried fruit, honey, preserves & crackers

Chef's Seasonal Board — $215 (serves 4 to 6)
A rotating selection of artisan cheese, charcuterie and seasonal accompaniments



Floral

DELIVERED FRESH AND TAILORED FOR THE AIRCRAFT CABIN

White Arrangement — $185
White hydrangea, white roses & white cymbidium

Green Arrangement — $185
Green hydrangea, ivory roses & orchids with leaves

RELIABLE MEALS FOR THE FLIGHT DECK AND CABIN CREW

Crew Menu

A focused selection drawn from our current kitchen menu for crews who need dependable, well-balanced meals packaged for a clean and efficient turn. Dedicated crew combinations and programme pricing can be added when finalized.



Early Departure

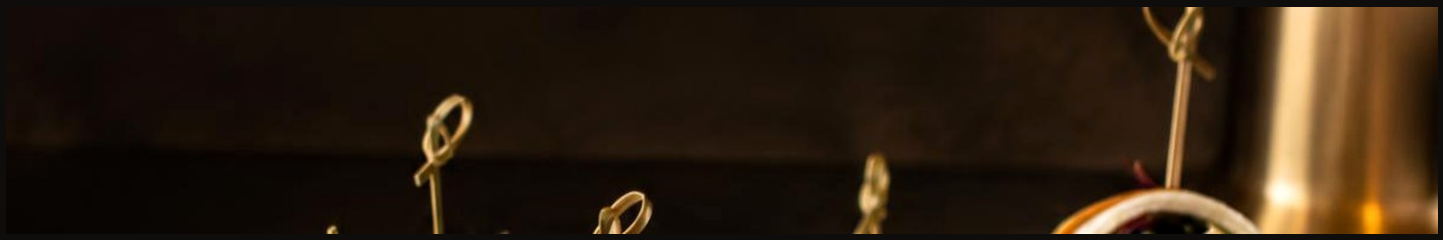
INDIVIDUALLY BOXED OR BULK

Greek Yogurt Parfait — $18 per portion
Granola, berries & honey

Protein Breakfast — $58
Egg white frittata, turkey sausage, spinach, breakfast potatoes & seasonal fruit

Breakfast Burrito — $28 each
Egg whites, quinoa, turkey sausage, kale, avocado & salsa on the side

Breakfast Sandwich — $38
Scrambled eggs, bacon & cheddar on ciabatta with seasonal fruit



Light & Ready

BUILT FOR QUICK CABIN TURNS

Caesar — $25
Romaine, aged Parmesan, croutons & Caesar dressing

Roasted Turkey — $28
Avocado, lettuce, tomato & honey mustard aioli on pretzel roll

Cobb — $34
Chicken breast, tomato, bacon, avocado, bleu cheese & organic greens with Dijon

Mediterranean Wrap — $28
Grilled chicken, feta, red onion, tomato, hummus, eggplant & romaine



Crew Mains

PACKED FOR EFFICIENT SERVICE

Faroe Island Salmon — $85
Citrus herb butter

Tofu Tagine — $64
Chickpeas, eggplant, zucchini, olives & farro

Quinoa Primavera — $62
Seasonal vegetables

High-Protein Meal — $62
6 oz roasted herb chicken breast with rice & beans and vegetable medley. Chef-built to macro targets, with rotating protein preparations featured through the year.

HOW WE SERVE

Prepared for the cabin. Protected through delivery.

Every order is prepared to your requested presentation: individual designer boxes, shared platters, or bulk for flight-attendant service. Tamper-evident seals, temperature-controlled transport and flight-specific labels protect each order through terminal handoff.

Please request orders 72 hours in advance whenever possible. Dietary accommodations include Gluten-Free, Vegan, Vegetarian, Kosher, Halal, Dairy-Free, Nut-Free, Low Sodium, Low Sugar, Keto, Paleo.

845-214-7974 · info@altitudeinflight.com · altitudeinflight.com

DISCOUNT PRICING AVAILABLE BASED ON ORDER VOLUME