



Private Jet Catering

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orders@gastmaison.com

CONTINENTAL BREAKFAST

Breakfast Pastries

croissant
pain au chocolat
pain aux raisins
mini pastries

Sweet Muffins

blueberry
chocolate
double chocolate

Bread & Butter Portions

bread rolls
artisan sourdough
toasts
individual butter portion

Bagels

smoked salmon & cream cheese
bacon, lettuce, tomato & mayonnaise
sun-blushed tomatoes, cream cheese, rocket & pesto

Fruits & Berries

sliced fruit platter
mixed berries
fruit skewers
whole fruit selection

Breakfast Cereals

individual cereal pack
granola
muesli
porridge

Individual Yogurts

plain
fruit
greek
soya
kefir
skyr

Individual Preserves

strawberry, raspberry, blackcurrant & orange marmalade

Breakfast Meats

honey roast ham, cured meats &
salami

Smoked Salmon Platter

garnished with capers, lemon wedges &
cream cheese

Breakfast Cheeses

selection of sliced cheese, cheddar, edam, emmental,
soft & hard cheese platter with grapes & dried apricots

COOKED BREAKFAST

Eggs
scrambled
poached
fried
boiled

omelette *(please specify filling)*
egg white omelette *(please specify filling)*

Breakfast Roll
(served with ketchup & hp sauce)

bacon
sausage
egg
combine any of the above options

Eggs Benedict

toasted english muffin, poached egg,
crispy streaky bacon, & hollandaise sauce

Smashed Avocado on Artisan Sourdough
with choice of poached eggs, crispy bacon,
or smoked salmon

Traditional Full English
cured bacon, pork sausages,
sautéed mushrooms, grilled tomatoes,
hashbrowns & baked beans

Scotch Pancakes
served with maple syrup
add blueberries or bacon

Breakfast Sides

bacon
turkey bacon
pork sausages
chicken sausages
vegetarian sausages
black pudding
sautéed mushrooms
grilled tomatoes
hashbrowns
baked beans
toasts

Milk

fresh organic whole, semi-skimmed, or skimmed, soya, almond & oat

Pressed Juices & Smoothies

orange, apple, pineapple, grapefruit, carrot
mixed berries smoothie, mango & passion fruit smoothie
or choose any of your preference

CANAPES

*we recommend 5 canapés per passenger & our
chef will combine a selection
please advise on any dietary requirements*

CAVIARS

*please specify the type you require when ordering
please note that caviar is a special order & allow
at least 24hr as it comes from London*

SUSHI & SASHIMI

Sushi Selection

nigiri, maki & california rolls served with pickled ginger, wasabi & soya sauce

Sashimi Selection

salmon, tuna & hamachi yellow tail served with pickled ginger, wasabi & soya sauce

Salads

Caprese Salad

tomato slices, heritage cherry tomatoes, mozzarella, fresh basil, pesto & balsamic dressing

Caesar Salad

romaine lettuce, heritage cherry tomatoes, cucumber, herb croutons & parmesan crisps
add grilled chicken, grilled salmon or prawns

Tuna Niçoise Salad

grilled tuna, new potatoes, fine green beans, heritage cherry tomatoes, olives, boiled egg, mixed leaves & balsamic dressing

Spring Salad

lamb lettuce, heritage cherry tomatoes, mango, crispy bacon, feta cheese & balsamic dressing

Greek Salad

heritage cherry tomatoes, cucumber, mixed peppers, red onion, olives, feta cheese, mixed leaves with lemon & herb dressing

PLATTERS

Please advise on the number of portions you require

Crudités & Hummus

freshly cut carrots, cucumber, celery & pepper batons

Continental Meat

selection of cured ham, salamis, cooked meat, gherkins & olives
please advise if you require no pork

Smoked Salmon

cream cheese, capers & lemon wedges

Seafood Selection

smoked salmon, hot smoked salmon, smoked mackerel & king prawns

Dressed Lobster &/or Crab

served with seafood or marinara sauce & lemon wedges
please note that we require a 24hr notice for lobster

Antipasto

cured ham, selection of salamis, marinated artichokes, roasted peppers, sun-blushed tomatoes, baby mozzarella & herb crostini

Artisan Cheeses

selection of soft & hard cheeses served with grapes, dried apricots & crackers

SANDWICHES

Chef's Selection or Please Specify Fillings

Finger Sandwiches

Wraps

Deli Sandwich

STARTERS

Salmon Terrine

smoked & poached salmon served with pickled cucumber & beetroot

Grilled Asparagus with Parma Ham

rocket salad, sun-blushed tomatoes, shaved parmesan & balsamic glaze

Grilled Goat Cheese Salad

baby leaves, red onion, pecans & mango dressing

Pan-fried Scallops

crispy pancetta & pea purée

Tuna Tartare

horseradish cream & marinated cucumbers

Capaccio of Beef

rocket, parmesan crisps & truffle oil

Garlic Prawns with Lime & Chili

pomelo salad, cucumber & mint

FISH

please select sides separately

Grilled Sea Bass
served with confit tomatoes

Crispy Cod Loin
chicken jus

Pan-fried Salmon
served with dill & vermouth sauce

MEAT

please select sides separately

Chicken Supreme
mushroom & tarragon sauce

Grilled Fillet, Rib Eye or Sirloin Steak
slow roasted tomato, fat chips, mushrooms &
watercress with choice of café de paris,
peppercorn, or diane sauce

Grilled Cajun Spiced Chicken
mango salsa & curried coconut cream

Cheshire Rump of Lamb
with rosemary, garlic & red wine jus

Chicken Wrapped in Pancetta
red wine reduction

Moroccan Lamb Neck Fillet
pomegranate & lemon couscous

Sun-Blushed Tomato, Mozzarella & Basil
Stuffed Chicken
tomato & pesto

Peppered Duck Breast
brandy & peppercorn sauce

PASTA & RISOTTO

Spaghetti Bolognese

Linguine with Prawns, Garlic, Lemon & Dill

Tagliatelle with Wild Mushrooms

Penne with Tomato & Basil

Linguine Carbonara

Penne with Spicy Chorizo,
Olives & Tomato Sauce

Lobster Mac & Cheese

Beef Lasagne

Mushroom Risotto

ASIAN CUISINE

please select sides separately

Chicken Tikka Masala

Paneer Curry

Lamb Rogan Josh

Pad Thai
chicken, prawn, or tofu

Thai Red Curry
chicken, prawn, or vegetarian

SIDES

Potatoes

steamed baby potatoes
roasted new potatoes
mashed
sweet potato mash
fondant potato
rosti
french fries
chunky chips

Vegetables

grilled tender stem broccoli
fine beans with butter & garlic
steamed assorted vegetables
asparagus spears
roasted mediterranean vegetables
stir fried chinese greens
roasted squash

Rice

basmati
jasmine
brown & wild
pilau
egg fried

CHILDREN SPECIALITIES

Garlic Bread

Dough Balls & Marinara Sauce

Mac & Cheese

Chicken Nuggets & Fries

Fish Fingers with Fries & Peas

Margherita Pizza

Penne Pasta & Tomato Sauce

DESSERTS

Apple Tart

served with cream or custard

Lemon Tart

fresh raspberries & coulis

New York Cheesecake

fresh raspberries & coulis

Panna Cotta

mango & passion fruit

Sticky Toffee Pudding

toffee sauce

Traditional Cake

chocolate fudge, carrot or Victoria sponge

Crème Brulée

vanilla or lemon & raspberry

Tiramisu

Chocolate Mousse

fresh berries

Fresh Sliced Fruits & Berries