



INFLIGHT DINING MENU

WWW.MAWASKITCHEN.COM



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Mawa's Kitchen





Breakfast and Snack Trays

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INFLIGHT DINING MENU

BREAKFAST AND SNACK TRAYS

FRESH BAKED PASTRIES

*Create your own selection**

Served with butter and preserves

- Banana bread
- Butter croissant
- Pan au chocolate (chocolate croissant)
- Choice of muffin

FRESH FRUIT TRAY

Seasonal fruits and berries served with Greek yogurt.

SEASONAL WHOLE FRUIT TRAY

Seasonal whole fruits such as apples, oranges, bananas, pears, grapes and strawberries.

EUROPEAN BREAKFAST

Selection of sliced cheese and cold cuts with seasonal fruit, berries, Greek yogurt, pastries, butter and preserves.

MAINE SMOKED SALMON PLATE

*Choice of everything bagel or plain bagel**

Served with whipped cream cheese

Smoked salmon, heirloom tomatoes, red onions, pickled cucumbers, capers and hard boiled eggs.

CONTINENTAL BREAKFAST

Seasonal fruit, pastries and Greek yogurt

FRENCH TOAST

Caramelized banana, whipped cream, warm maple syrup

HANDCRAFTED PANCAKES

Served with Vermont maple syrup

Old fashioned buttermilk pancakes of choice:

- Blueberry
- Chocolate chip
- Banana walnut
- Banana chocolate chip

SEASONAL AVAILABILITY

FONIO PANCAKES (GF,V)

Fonio batter, seasonal fruit compote

MAWA'S DEGUE PARFAIT (GF)

Millet porridge, Mawa's GrainFreeNola, banana, seasonal berries



INFLIGHT DINING MENU

DAIRY

MILK - PER PINT

Choice of:

- Organic 2% milk
- Full fat milk
- Soy milk
- Almond milk
- Rice milk
- Oat milk

HALF & HALF - PER PINT

Half milk and half cream.

MAWA'S GRANOLA PARFAIT BOWL (GF)

Greek yogurt, house made GrainFreeNola and fresh berries

YOGURT

Choice of:

- Plain yogurt
- Fruit yogurt
- Greek yogurt
- Coconut yogurt

BREAKFAST SIDES

- BACON (TWO SLICES)
- SAUSAGE LINKS OR PATTIES (TWO PIECES)
- CHICKEN & APPLE SAUSAGE (ONE PIECE)
- BREAKFAST POTATOES (ONE SERVING)
- POTATO LATKES (TWO PIECES)
- FRESH FRUIT CUP
Chopped fresh seasonal fruit and fresh berries
- STEEL CUT IRISH OATMEAL
Dried cranberry, nuts, brown sugar and cinnamon



INFLIGHT DINING MENU

EGGS AND COMPANY

BREAKFAST EGG SANDWICH

Egg sandwich on baguette with a side of fruit.

Choice of:

- Bacon, scrambled egg and cheese
- Ham, scrambled egg and cheese
- Tofu scramble, avocado and house made hummus **(V)**

OMELET

Filled with cheese and breakfast meat of choice.
Served with potatoes.

AMERICAN BREAKFAST*

Two local organic eggs scrambled, choice of
Tenderbelly bacon or sausage and potatoes.

BREAKFAST BURRITO

Eggs, cheese, peppers and breakfast meat of
choice. Served with sour cream and salsa.

VEGETABLE HASH **(GF/V)**

*Choice of scrambled eggs or tofu**

Seasonal vegetable, spinach, bell pepper, onion,
black beans, avocado, spicy chipotle sauce

FRITTATA* **(VEG)**

Organic eggs, Sundried tomatoes, Gruyere
cheese, Spinach and avocado.

SMASHED AVOCADO **(VEG)**

*Choice of everything bagel or plain bagel**

Smashed avocado with lemon juice, coriander, sea
salt, chili flakes and scrambled eggs.

CROQUE MADAME

Jambon de Paris, Mornay sauce, gruyere-swiss,
sunny-side-up organic eggs



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MAWA'S BENEDICTS

All benedicts are served on a homemade potato latke with two soft poached eggs and Hollandaise sauce.

VEGETARIAN BENEDICT* (GF)

Heirloom tomatoes, spinach, avocado, soft-poached eggs, potato latke, hollandaise

CLASSIC BENEDICT* (GF)

Jambon de Paris, soft-poached eggs, potato latke, hollandaise

MAINE SMOKED SALMON BENEDICT* (GF)

Salmon roe, beefsteak tomatoes, soft-poached eggs, potato latke, hollandaise



Lunch, Dinner and Snack Trays

INFLIGHT DINING MENU

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SNACK TRAYS

SPANISH BOARD (GF)

Jamon Iberico, Aged Manchego, Castelvetroano olives, Marcona almonds, membrillo and pickled vegetables.

MIDDLE EASTERN SAMPLER (V)

Served with pita bread or tortilla chips.

Choice of the following:

- **Muhammara (V)** - Candied walnut, za'atar, EV00
- **Baba Ganoush (V)** - Pine nut, fine herb, Aleppo pepper, EV00
- **Black Eyed Pea Hummus (GF, V)**

VEGETABLE CRUDITES

Seasonal vegetables with hummus dip.

ANTIPASTA

Selection of Italian meats and salamis, caprese skewers, marinated olives, oven-roasted tomato with crackers.

SHRIMP COCKTAIL

Served with cocktail sauce and lemon wedges.

CHICKEN TENDERS

Served with assorted sauces

FINGER SANDWICHES

Deli meat and cheese on assorted gourmet bread, crustless and will be cut in to quarters

PETROSIAN CAVIAR

Petrosian classic ossetra caviar in 30g servings.

*** 72-hour advance notice

Traditional caviar accompaniments:

- Creme Fraiche
- Chopped egg whites
- Egg yolks
- Red onions and chives
- Toast points

CHIPS, SALSA AND GUACAMOLE

Tortilla chips served with fresh salsa and guacamole.

FRESH FRUIT AND CHEESE

Seasonal fruit and berries with a selection of domestic and imported cheese.

DOMESTIC AND INTERNATIONAL CHEESE TRAY

Selection of domestic and imported hard and soft cheeses served with condiments, fresh fruit, nuts and crackers.



INFLIGHT DINING MENU

CLASSIC SANDWICHES

Please note: Sandwiches can be ordered individually, on trays or as part of a lunch box.

SANDWICHES CAN BE SERVED ON YOUR CHOICE OF BREAD:

- House-made focaccia
- French demi baguette
- Multi-grain bread
- White bread
- Wheat bread
- Flour tortilla wraps
- *Gluten free bread available upon request**

CHOICE OF MEAT:

- Turkey
- Black forest ham
- Roast beef
- Chicken
- Italian meat

CHOICE OF FISH/SHELLFISH:

- Tuna
- Smoked salmon
- Shrimp
- Lobster*

CHOICE OF CHEESE:

- Swiss
- Provolone
- Cheddar
- Gruyere
- Brie



INFLIGHT DINING MENU

LUNCH BOXES

EXECUTIVE

Your choice of sandwich, potato chips and double fudge brownie.

VIP

Your choice of sandwich, potato chips, fresh fruit salad and chef's choice of dessert.

DIAMOND

Your choice of salad and protein, fresh fruit salad, cheese & crackers and gourmet dessert.

HAND-CRAFTED SANDWICHES

MAINE LOBSTER ROLL

Maine lobster, brioche roll, truffle chips

***Seasonal availability.

GRATEFUL VEGGIE WRAP (V)

Creamy hummus, avocado, cucumber, beefsteak tomato, pickled daikon & carrot

CHICKEN SANDWICH

Za'atar spiced chicken breast, pickled onions, lettuce, harissa aioli, ciabatta

TURKEY CLUB

Oven-roasted turkey, cherry wood smoked bacon, avocado, lettuce, beefsteak tomatoes, garlic aioli and focaccia bread.

PAIN BAGNAT

Tuna confit, bell pepper confit, capers, fine herbs, lettuce, tomato, niçoise olives

TURKEY BLT

Oven roasted turkey, smoked bacon, lettuce, beefsteak tomato, garlic aioli, whole grain toast

MERGUEZ SANDWICH

Merguez sausage, lettuce, tomato, harissa aioli, baguette, frites

GRILLED CHEESE SANDWICH

Gruyere, swiss, fontina, rustic bread



INFLIGHT DINING MENU

SOUPS

***SEASONAL AVAILABILITY

SOUP DE JOUR (GF/V)

Handcrafted soup - please inquire

FRENCH LENTIL SOUP (GF/V)

TOMATO BASIL SOUP (GF/V)

CHICKEN NOODLE SOUP

CHICKEN VEGETABLE SOUP



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SALADS

CAPRESE SALAD

Heirloom tomatoes, buffalo mozzarella served with basil, arugula, olive oil and aged balsamic

LOBSTER SALAD (GF)

Maine lobster, Bibb lettuce, corn, bell pepper confit, avocado, heirloom tomato, tarragon French vinaigrette

ARUGULA & FONIO SALAD (GF)

Fonio, fennel, baby arugula, pomegranate, roasted butternut squash, chevre, toasted walnut, apple cider vinaigrette

GRILLED CHICKEN COBB SALAD (GF)

Little gem lettuce, oven roasted tomatoes, cherry wood smoked bacon, avocado, bleu affinee, hard-boiled egg and home-made Guasacaca dressing (avocado based).

FATTOUSH SALAD

Little gem lettuce, cherry tomato, pepperoncini, sumac, feta, red onion, cucumber, parsley, pita, lemon vinaigrette

GRILLED SALMON COBB SALAD (GF)

Little gem lettuce, oven roasted tomatoes, cherry wood smoked bacon, avocado, bleu affinee, hard-boiled egg and home-made Guasacaca dressing (avocado based).

WELLNESS SALAD (GF/V)

Baby arugula, spinach, avocado, fennel, edamame, pomegranate seed, hemp seed, toasted pepita, lemon vinaigrette

THAI NOODLE SALAD (GF/V)

Snap pea, carrot, cabbage, farm green, cilantro, mint, bell pepper, bean sprout, rice noodles, raw cashews, homemade sesame ginger dressing

CLASSIC CAESAR SALAD

Organic Romaine lettuce, shaved Parmesan Reggiano, croutons and Caesar dressing

BRUSSELS SPROUT CAESAR

Baby gem, brussels sprout, radish, parsley, pickled red onion, pecorino, sesame bread crumb, homemade Caesar dressing

ADD YOUR PROTEIN:

- + grilled tofu
- + falafel
- + Joyce Farm rotisserie chicken breast
- + ahi tuna
- + grilled Norwegian salmon



INFLIGHT DINING MENU

ENTREES

MAFFE (V/VEG)

West African peanut curry, seasonal vegetables

ADD YOUR PROTEIN:

- + chicken
- + tofu
- + salmon

BERBERE SPICED CHICKEN YASSA (GF)

Braised vidalia onion, yassa sauce

FILET MIGNON (GF)

Nieman Ranch beef, pink peppercorn sauce, eggplant caviar

CHERMOULA SPICED BRANZINO (GF)

French lentil, braised leek, saffron beurre blanc sauce

SPICY JERK SALMON (GF)

Norwegian salmon, smashed plantain, citrus salsa

PASTA BOLOGNESE

With egg pasta

PENNE PASTA

Marinara sauce, basil and parmesan reggiano cheese



INFLIGHT DINING MENU

SIDE OF VEGETABLES

TRUFFLE MAC AND CHEESE

Gruyère cheese, Truffle dust, sesame breadcrumbs

RATATOUILLE PROVENCALE (GF/V)

Summer vegetable, fine herbs

MOROCCAN TABBOULEH (V)

Moroccan couscous, tomato, cucumber, onion, parsley, EV00, aleppo

SEASONAL VEGETABLE (GF/V)

Two Roots Farm Vegetable prepared with a twist

HIBISCUS GLAZED CARROT (GF/VEG)

Garlic, shallot, Ras El Hanout, yogurt sauce

DESSERTS

INDIVIDUAL DESSERT

Choice of brownie, cheesecake slice or cookie

MINI DESSERTS PLATE

Three (3) mini desserts with garnish

NEW YORK STYLE CHEESECAKE

With fresh berries

COOKIE AND BROWNIE PLATE

One (1) cookie and one (1) brownie with garnish

FLOURLESS CHOCOLATE CAKE (GF)

With fresh berries

HOUSE MADE CARROT CAKE



Beverages



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NON-ALCOHOLIC BEVERAGES

- **HOT BREWED COFFEE**
 - LOCAL OR COFFEE OF CHOICE
- **HOT WATER AND TEA**
- **HOUSE-BREWED ICED TEA**
- **FRESH LEMONADE**
- **FRESHLY SQUEEZED ORANGE JUICE**
- **FRESHLY SQUEEZED GRAPEFRUIT JUICE**
- **GREEN JUICE**
 - Kale, Cucumber, Granny Smith Apple, Lemon, Spinach, Cinnamon
- **CARROT & GINGER JUICE**
 - Carrot, Ginger, Turmeric, Granny Smith Apple
- **SAN PELLEGRINO SPARKLING WATER**
 - **SAN PELLEGRINO FLAVORED WATERS** *based on availability
- **ACQUA PANNA STILL WATER**
- **SODAS**
 - COCA COLA, DIET COKE, SPRITE



INFLIGHT DINING MENU

WINE SELECTION CHAMPAGNE

- **Moët & Chandon Brut Imperial Brut**, Champagne, France, NV, Split 187ml
- **Moët & Chandon Imperial Rosé**, Champagne, France, NV, Split 187 ml
- **Ruinart**, Brut, France, NV
- **Ruinart**, Rose, France, NV
- **Moët & Chandon “Brut Imperial”** Champagne, France
- **Veuve Clicquot “Brut Yellow Label”** Champagne, France NV
- **Krug**, "Grand Cuvée" 375 ML
- **Louis Roederer “Cristal Millésimé Brut”** Champagne, France
- **Dom Pérignon Brut Champagne**, France
- **Dom Pérignon Rosé Luminous**, Champagne, France

OTHER ALCOHOLIC BEVERAGES

- **Assorted Miniature Local Marble Distillery Liquor Set** 50 ml
 - Whiskey, Vodka, Coffee Liqueur, Ginger-ciello Liqueur



Terms and Conditions

GUIDE ON HOW TO PLACE YOUR
ORDER AND OTHER TERMS & POLICIES

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To better serve you, please read over our terms and conditions regarding your upcoming order with us.

PLACING YOUR ORDER

- All orders MUST be made via email 24-48 hours in advance of your delivery day and time.
- Send your inquiry to info@mawaskitchen.com
- We will respond to your email requests during business hours Monday through Friday between 9:00 am - 3:00 pm.
- Any orders received less than 24-hours in advance of your delivery day and time may be subject to an additional delivery fee.
- A valid credit is required to place on file to secure all deliveries.
- A \$25 fee, imposed by Atlantic Aviation, will be charged on all final delivery invoices to Atlantic.
- A local and state tax will apply.
- A mandatory \$0.29 Colorado Delivery tax apply.
- A 22% Operations fee is applied to all orders.
- Menu pricing is determined by availability, ingredients, and preparation time.
- Menu items are priced per person unless otherwise noted.
- All paid and confirmed orders are final and non-refundable.

BEFORE PLACING YOUR ORDER PLEASE PROVIDE THE FOLLOWING INFORMATION:

- Tail number and trip number
- Airport delivery location
- Delivery date
- Desired delivery time (we suggest 2-hours prior to take-off time)
- Number of PAX
- Flight attendant on board? **Yes / No**
- Detailed food order
- Desired packaging (oven, microwave, plated, bulk, etc.)

All confirmed orders are final and can no longer be altered or changed. If changes need to be applied, there will be a change fee.





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DELIVERY

- We deliver to Aspen Atlantic Aviation, Vail-Eagle County Airport (EGE), and Rifle Garfield County Airport (RIL).
- An additional fee applies on all delivery locations outside of Aspen. This fee is dependent on mileage and weather conditions, availability.

PACKAGING

- Mawa's Kitchen will package your meals to meet your specific needs including galley configuration and cabin staffing.
- Hot entrées can be delivered in either our state-of-the-art oven proof packaging ready to be heated or plated in ready-to-go microwave containers.
- Cold selections can be delivered in individually packaged gourmet boxes or on an attractive group of platters.

TAXES

- Colorado State & County sales tax is 6.9%
- Colorado State Delivery Tax \$0.29

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PAYMENT

- Mawa's Kitchen requires a credit card in advance to secure all deliveries. This card will be charged after the final order is delivered and invoiced.
- We accept Visa, Master Card, American Express, and Discover.
- A 10% finance charge will be added to any late payments.

CANCELLATION POLICY

- Any order placed within 48 hours of delivery day and time cannot be canceled.
- A 100% cancellation fee will apply to all cancelled confirmed and paid orders.
- All Special Orders (items not on the menu) are final and cannot be canceled.

All confirmed orders are final and can no longer be altered or changed. If changes need to be applied, there will be a change fee.

Thank you and we look forward on serving you!



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Suite F, Aspen, CO 81611



Catering line: (970) 544-4862



info@mawaskitchen.com



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