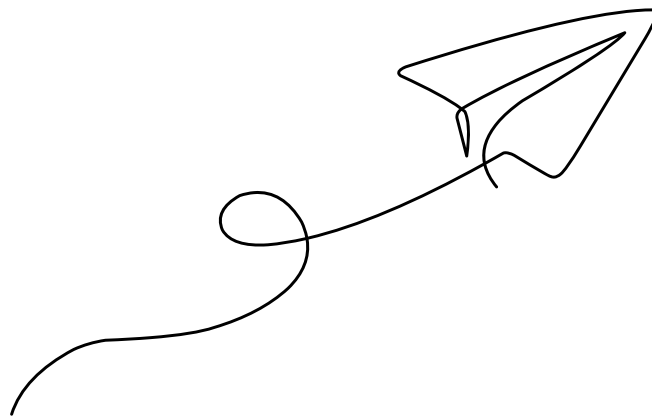


INFLIGHT DINING MENU



WWW.MAWASKITCHEN.COM

BREAKFAST & SNACK TRAYS

INFLIGHT DINING MENU



FRESH BAKED PASTRIES

*Create your own selection**

Served with butter and preserves

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

EUROPEAN BREAKFAST

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

CONTINENTAL BREAKFAST

Seasonal fruit, pastries and Greek yogurt

BUTTERMILK PANCAKES

Served with Vermont maple syrup

Old fashioned buttermilk pancakes of choice:

- Fresh berries
- Chocolate chip
- Banana & walnut
- Banana & chocolate chips

FONIO PANCAKES (GF/V)

Fonio batter, blueberry, Vermont maple syrup

BOURBON BRIOCHE FRENCH TOAST

Caramelized banana, strawberry, GrainFreeNola, mascarpone cream cheese, Vermont maple syrup

FRESH FRUIT TRAY

Seasonal fruits and berries served with Greek yogurt

SEASONAL WHOLE FRUIT BASKET/TRAY

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

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

STEEL CUT IRISH OATMEAL (GF)

Dried cranberry, nuts, brown sugar and cinnamon

SEASONAL AVAILABILITY*

MAWA'S PARFAIT (GF/V)*

Chia pudding, banana, seasonal berries, Mawa's GrainFreeNola

GF - Gluten Free | V - Vegan | VEG -Vegetarian

* Menu selection is subject to seasonality and availability.



BREAKFAST & SNACK TRAYS

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)

BREAKFAST BURRITO

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

AMERICAN BREAKFAST*

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

CROQUE MADAME

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

SWEET POTATO HASH (GF/V)

*Choice of scrambled eggs or tofu scramble**

Sweet potatoes sautéed with spinach, bell pepper, black beans

FRITTATA* (VEG)

Organic eggs, sundried tomatoes, Gruyere cheese, spinach, avocado

OMELETTE

Filled with cheese and breakfast meat of choice

PARISIENNE OMELETTE* (VEG)

Soft omelette with Boursin cheese fondue

MAWA'S BENEDICTS

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

CLASSIC BENEDICT* (GF)

Jambon de Paris

VEGETARIAN BENEDICT* (GF)

Heirloom tomatoes, sautéed spinach, avocado

SMOKED SALMON* (GF)

Heirloom tomato, house-cured salmon gravlax

GF - Gluten Free | V - Vegan | VEG -Vegetarian

* Menu selection is subject to seasonality and availability.



BREAKFAST & SNACK TRAYS

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 PIECES)

SAUSAGE LINKS OR PATTIES (TWO PIECES)

CHICKEN & APPLE SAUSAGE (ONE PIECE)

BREAKFAST POTATOES (ONE SERVING)

POTATO LATKES (TWO PIECES)

FRESH MIXED BERRIES (1/2 PINT)

GF - Gluten Free | V - Vegan | VEG -Vegetarian

*** Menu selection is subject to seasonality and availability.**



LUNCH, DINNER & SNACK TRAYS

INFLIGHT DINING MENU



SNACK TRAYS

MIDDLE EASTERN SAMPLER (V)

Served with pita bread or tortilla chips.

Choice of the following:

- **Muhammara (GF/V)** - Candied walnut, za'atar, EVOO
- **MK Greek Hummus (V)** - Seasonal hummus flavor topped with red onion, cherry tomatoes, kalamata olives, Peruvian pepper, smoked paprika, za'atar
- **Whipped Chèvre** - Macerated seasonal fruit, raw local honey, bee pollen, mint, aged balsamic

VEGETABLE CRUDITES

Seasonal vegetables with hummus dip

CHARCUTERIE BOARD

Selection of domestic and European cured meats, pickled vegetables, whole grain mustard

DOMESTIC & INTERNATIONAL CHEESE TRAY

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

CHIPS, SALSA AND GUACAMOLE

Tortilla chips served with fresh salsa and guacamole

MK CHICKEN TENDERS & CAVIAR

4 pcs of chicken tenders topped with Antonius Siberian caviar

*** **72-hour advance notice**

ANTONIUS CAVIAR

Antonius Siberian caviar in 30g servings

*** **72-hour advance notice**

Traditional caviar accompaniments:

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

FINGER SANDWICHES

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

ANTIPASTA

Selection of Italian meats and salamis, caprese skewers, marinated olives, oven-roasted tomatoes

SHRIMP COCKTAIL

Served with cocktail sauce and lemon wedges

CHICKEN TENDERS

Served with assorted sauces

GF - Gluten Free | V - Vegan | VEG -Vegetarian

* **Menu selection is subject to seasonality and availability.**



LUNCH, DINNER & SNACK TRAYS

INFLIGHT DINING MENU



LUNCH BOXES

VIP

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

DIAMOND

Your choice of salad and protein, fresh fruit salad, cheese & crackers and chef's choice of gourmet dessert

HAND-CRAFTED SANDWICHES

LOBSTER ROLL

5 oz Maine lobster meat, lemon-tarragon mayo, crispy shallots, New England split-top bun

TURKEY CLUB

Oven roasted turkey, Tender Belly cherrywood smoked bacon, avocado, lettuce, beefsteak tomato, garlic aioli

TURKEY BLT

Oven roasted turkey, smoked bacon, lettuce, beefsteak tomato, garlic aioli

ROTISSERIE CHICKEN SANDWICH

Rotisserie chicken, sriracha aioli, pickled shallots, arugula

CHICKEN YASSA WRAP

Joyce Farm organic rotisserie chicken, Yassa sauce, sweet plantains

GRILLED CHEESE SANDWICH

Gruyere, swiss, fontina, rustic bread

AVOCADO QUEEN TARTINE (VEG)

Fresh avocado, heirloom tomato, hard-boiled egg, hemp seed, EVOO, sea salt, microgreens, fresh farm greens, rustic bread

TOFU BAHN MI

Tofu, pickled daikon & carrots, cucumber, jalapenos, cilantro, mint, sesame ginger dressing, baguette

AHI TUNA BAHN MI

Ahi tuna, pickled daikon & carrots, cucumber, jalapenos, cilantro, mint, sesame ginger dressing, baguette

GRATEFUL VEGGIE WRAP (V)

Housemade hummus, avocado, cucumber, beefsteak tomato, pickled vegetables

GF - Gluten Free | V - Vegan | VEG -Vegetarian

* Menu selection is subject to seasonality and availability.



LUNCH, DINNER & SNACK TRAYS

INFLIGHT DINING MENU



CREATE YOUR OWN SANDWICH

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

CHOICE OF BREAD:

- French baguette
- Multi-grain bread
- White bread
- Whole 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

GF - Gluten Free | V - Vegan | VEG -Vegetarian

* Menu selection is subject to seasonality and availability.



LUNCH, DINNER & SNACK TRAYS

INFLIGHT DINING MENU



SOUPS

***BASED ON SEASONAL AVAILABILITY**

SOUP DE JOUR (GF/V)

Handcrafted soup - please inquire

TOMATO BASIL SOUP* (GF/V)

FRENCH LENTIL SOUP (GF/V)

CHICKEN VEGETABLE SOUP

CHICKEN NOODLE SOUP

GF - Gluten Free | V - Vegan | VEG -Vegetarian

*** Menu selection is subject to seasonality and availability.**



LUNCH, DINNER & SNACK TRAYS

INFLIGHT DINING MENU



SALADS

LOBSTER SALAD

Chilled lobster, little gem lettuce, grilled corn, avocado, heirloom tomatoes, seasonal fruit, pistachio-herb vinaigrette

CAPRESE SALAD

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

FONIO & MANGO SALAD (VEG/GF)

Arugula, fluffy fonio, diced mango, cucumber, cherry heirloom tomatoes, zesty lemon vinaigrette

ARUGULA SALAD (VEG/GF)

Apple, arugula, fennel, pomegranate seed, shaved almond, chèvre cheese, lemon vinaigrette

FATTOUSH SALAD (VEG)

Little gem lettuce, cherry tomatoes, cucumber, pepperoncini, parsley, mint, toasted pita chips, sumac, lemon vinaigrette

BEETS SALAD (VEG/GF)

Roasted baby beet, pistachio, whipped chèvre, fennel, edible micro flower, pink peppercorn, EV00, madras curry vinaigrette

CHICKEN COBB SALAD (GF)

Romaine lettuce, heirloom tomato, avocado, cherrywood smoked bacon, Joyce Farm organic chicken, hard-boiled egg, blue affinée, jalapeño ranch dressing

CLASSIC CAESAR SALAD

Organic Romaine lettuce, shaved parmesan reggiano, croutons, caesar dressing

THAI NOODLE SALAD (GF)

Napa cabbage slaw, edamame, bell pepper, rice noodles, mint, cilantro, raw cashews, sesame ginger dressing

SIMPLE FARM GREENS SALAD (VEG/GF)

Radicchio, radish, endive, frisée, fine herbs, maille mustard vinaigrette

ADD YOUR PROTEIN:

- + grilled tofu or grilled halloumi cheese
- + Joyce Farm rotisserie chicken breast
- + ahi tuna
- + grilled Norwegian salmon

GF - Gluten Free | V - Vegan | VEG -Vegetarian | VO* - vegan option

* Menu selection is subject to seasonality and availability.



LUNCH, DINNER & SNACK TRAYS

INFLIGHT DINING MENU



ENTREES

MAWA'S SPECIALTIES

VEGETABLE MAFFÉ (V/GF)

West African peanut curry with aubergine confit

ADD YOUR PROTEIN:

- + rotisserie chicken
- + tofu
- + salmon

CATCH OF THE DAY

Please inquire availability

SPICY JERK SALMON (GF)

Norwegian salmon, sweet plantain, seasonal fruit salsa

GRAY RANCH BISON TENDERLOIN (GF)

Rocky Mountain natural Bison tenderloin, grilled heirloom tomato, charred scallion, chimichurri, demi-smoked black garlic, Colorado wild herbs

COLORADO LAMB TWO WAYS (GF)

Grilled Rocky Mountain lamb chop, lamb kefta with ras el hanout, tzatziki with za'atar, charred lemon, sumac onion

ROTISSERIE JERK CHICKEN (GF)

Half rotisserie chicken, jerk sauce

PASTA BOLOGNESE

With egg pasta

MAWA'S BURGER

Niman Ranch beef, lettuce, beefsteak tomato, caramelized onion, pickled zucchini, boursin cheese, harissa aioli, brioche bun

PENNE PASTA

Marinara sauce, basil, parmesan reggiano cheese

GF - Gluten Free | V - Vegan | VEG -Vegetarian

* Menu selection is subject to seasonality and availability.



LUNCH, DINNER & SNACK TRAYS

INFLIGHT DINING MENU



SIDES

BOURSIN MAC AND CHEESE

French-style mac & cheese, Boursin cheese, Gruyere-Swiss, fontina, pecorino breadcrumbs

YUCCA MOUSSELINE (V/GF)

A warm and velvety purée with a sweet, earthy, and nutty flavor

FRIED RIPE PLANTAINS (GF)

SAUTEED GREENS (GF/V)

Shallot, garlic, chili flakes

SEASONAL VEGETABLES (GF/V)

Two Roots Farm Vegetable prepared with a twist

YUKON GOLD MASHED POTATO

WAAKYE RICE

DESSERTS

INDIVIDUAL DESSERT

Choice of brownie, cheesecake slice or cookie

CHEESECAKE

With fresh berries

ASSORTED DESSERT BITES

Minimum four (4) people

COOKIE AND BROWNIE PLATE

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

FLOURLESS CHOCOLATE TORTE (GF)

With fresh berries

HOUSE MADE CARROT CAKE (GF)

GF - Gluten Free | V - Vegan | VEG -Vegetarian

* Menu selection is subject to seasonality and availability.



LITTLE ONES

INFLIGHT DINING MENU



KIDS CHICKEN TENDERS

Breaded chicken tenders with honey mustard and bbq sauce

KIDS DELI SANDWICH

Choice of deli sandwich

KIDS KOSHER HOT DOG & FRENCH FRIES

Hot dog on a bun, french fries

KIDS PASTA WITH SAUCE

Choice of pasta and sauce

KIDS MACARONI AND CHEESE

KIDS PB&J SANDWICH

GF - Gluten Free | V - Vegan | VEG -Vegetarian

*** Menu selection is subject to seasonality and availability.**



TAKE A SIP & TAKE OFF

INFLIGHT DINING MENU



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 Coca Cola, Sprite

GF - Gluten Free | V - Vegan | VEG -Vegetarian

* Menu selection is subject to seasonality and availability.



TAKE A SIP & TAKE OFF

INFLIGHT DINING MENU



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

Hennessy Paradis Rare Cognac 50ml

Assorted Miniature Local Marble Distillery Liquor Set 50 ml

Whiskey, Vodka, Coffee Liqueur, Gingerciello Liqueur



Moët Hennessy
USA

