



SAVOUR

LUXURY IN-FLIGHT CATERING



IN-FLIGHT MENU

SAVOUR THE SKY: LUXURY IN-FLIGHT DINING

When it comes to private jet catering, every detail matters. At **Savour Bahamas** In-Flight Catering, we take your onboard dining experience to new heights with world-class cuisine, impeccable service, and seamless execution.

Luxury travel is more than just the destination—it's about the journey. That's why our team of culinary experts ensures that every meal is crafted with precision, passion, and a personalized touch. From the moment you place your order to the final bite at 40,000 feet, expect nothing less than excellence.

Craving an exquisite **multi-course** feast? Prefer a light, **health-conscious** option? Need a custom menu tailored to **dietary preferences**? We've got you covered. With an array of gourmet selections and **fully customizable** offerings, Savour Bahamas guarantees an in-flight dining experience that is as effortless as it is indulgent.

Sit back, relax, and let us bring the finest flavors to your private cabin—because when you fly with us, every meal is **first-class**.

For any questions, special requests, or dietary concerns, please feel free to contact us directly—we're here to ensure your experience is flawless.



order@savourbahamas.com



+1 (242) 376-2052

WWW.SAVOURBAHAMAS.COM

BREAKFAST



Bakery Tray

choice of 2: muffins, croissants, danish pastries served with butter and preserves

Continental Tray

Seasonal fruit, pastry and greek yogurt

European Breakfast Tray

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

Healthy Breakfast Tray

muesli cereal with berries, organic yogurt, seasonal fruit

Sliced Fruit Tray

seasonal fruit, berries

Smoked Salmon and Bagel Platter

cream cheese, capers, eggs, tomato and onion

American Breakfast

scrambled eggs, bacon and breakfast potatoes

Belgian Waffle Breakfast

breakfast meat of your choice, butter and syrup

English Breakfast

eggs, bacon, sausage, breakfast potatoes, mushrooms, and grilled tomato

Omelette Breakfast

filled with cheese, breakfast meat of your choice, and served with breakfast potatoes

Pancake Breakfast

with breakfast meat of your choice, butter and syrup

Egg and Bacon Sandwich

choice of bagel, toast, english muffin

Egg and Sausage Sandwich

choice of bagel, toast, english muffin

Egg and Cheese Sandwich

choice of bagel, toast, english muffin

BREAKFAST

Egg, Sausage and Cheese Sandwich

choice of bagel, toast, english muffin

Egg, Bacon and Cheese sandwich

choice of bagel, toast, english muffin

Breakfast Burrito

eggs, cheese, peppers, breakfast meat, with sour cream and salsa

Omelets

filled with cheese and breakfast meat of your choice

bacon (three slices)

sausage links (three pieces)

sausage patties (two pieces)

turkey bacon or sausage (three pieces)

Waffles

Belgian waffle with butter and syrup

Granola

8-ounces of granola or muesli oatmeal

precooked with brown sugar, raisins and butter

Yogurt Parfait

Layers of vanilla yogurt with berries and granola

Pina Colada French Toast or Traditional French Toast

four half-slices with butter and syrup

Pancakes

served with butter and syrup



MAIN COURSE SALADS

Garden Salad

romaine carrots, tomatoes, peppers, cucumber and lemon slice

Chopped Salad

romaine lettuce, tomatoes, cucumber, red and green peppers, carrots, olives, eggs and bacon

Asian Salad with Chicken

Grilled Chicken, romaine with green onion, almonds, carrots and peppers, cucumbers, baby corn and mandarin oranges

Caesar Salad

romaine lettuce, shaved parmesan, lemon, olives and tomatoes - choice to add medium-rare beef filet, chicken, salmon or shrimp

California Garden salad

grilled chicken, romaine, egg, vegetables, avocado, apple, blue cheese and bacon

Caprese Salad

tomatoes, buffalo mozzarella, basil, balsamic glaze and extra-virgin olive oil

Chef Salad

smoked turkey, black forest ham, egg, tomato, cheddar and Swiss

Cobb Salad

grilled chicken, carrots, cucumber, avocado, blue cheese, olives, tomatoes, eggs and bacon

Greek Salad

grilled chicken romaine lettuce, olives, tomatoes, cucumber, red peppers, red onion, feta and lemon

Tuna Salad on Greens

deli tuna salad on romaine with carrots, tomatoes and cucumber



SNACKS

Antipasto

caprese skewers, cured Italian meat, assorted cheese, olives, grilled vegetables, with balsamic glaze

Bruschetta

toasted crostini bread slices with bruschetta

Caprese

buffalo mozzarella, Roma tomatoes and basil on field greens, with balsamic glaze and extra-virgin olive oil

Cheese & Cracker Tray

assorted selection of domestic and imported cheeses

Chicken Tenders

Fried chicken tenders, with assorted sauces

Chicken Wings

fried or baked chicken wings, choice of buffalo, lemon pepper or tropical barbeque sauce

Chips, Pineapple Salsa and Guacamole

tortilla chips, with fresh salsa and guacamole

Crudités

seasonal vegetables with hummus or guacamole dip

Deli Sandwiches

deli meat and cheese on assorted gourmet bread

Finger Sandwiches

deli meat and cheese on assorted gourmet bread, crustless and cut in quarters

Charcuterie Tray

seasonal fruit and berries, with assorted selection of cheeses

Hummus Dip and Pita

chickpea hummus, or sun-dried tomato hummus, with olives and lemon





SNACKS

Tuna Tartare

Avocado, wasabi mayo, ginger soy, siracha, sesame seeds, wonton chips

Satay

Beef, Chicken or Shrimp with sweet chili sauce

Shrimp Cocktail

poached shrimp with cocktail sauce, mini tabasco, lemon slices

Sliders - cold / hot

deli meat and cheese sliders or fully-cooked hot sliders of your choice, with appropriate garnish

Seasonal Fruit and Berries Tray

Bahamian Conch Fritters w/ Calypso Sauce

A light, crispy fritter loaded with fresh conch meat, herbs and spices served with a calypso dipping sauce.

Conch Salad

Vibrant and colorful crunchy conch salad ceviche. A mixture of onions, bell peppers, tomatoes, pineapples, orange juice, lime juice, and spicy peppers giving it a fresh, zesty, and slightly spicy taste



CLASSIC SANDWICH BOX

sandwich selections - ham, turkey or roast beef, and cheddar, Swiss or Provolone, on wheat, white, rye or sourdough bread served with fruit, Chips & warm cookie.



DINNER

Shrimp Scampi

Delicately seasoned sautéed with garden vegetables

Grouper Fingers

Crispy Fried with a pineapple salsa

Snapper Fillet with a Pineapple Salsa

Pan Roasted with a pineapple Salsa

Beef Lasagna

with steamed broccoli

Grilled Filet Mignon

Lightly Seasoned, grilled to perfection

Grilled Ribeye

with red wine sauce

Grilled Herb Roasted Chicken Breast

with roasted potatoes and grilled asparagus

Chicken Alfredo

with sweet green peas

Chicken Parmesan

with penne rigatoni

Grilled Stir Fry Teriyaki Chicken

Sweet Teriyaki sautéed with grilled vegetables

SOUPS

Creamy Conch Chowder

Minestrone

Basil & Tomato Bisque

Sweet Potato & Pumpkin Bisque

VEGAN/ VEGETARIAN

Ratatouille (Vegan)

with jasmine rice and garden salad

Potato and Chickpea Curry (Vegan)

Served with Jasmine Rice and fried sweet plantains

Spinach and Ricotta Ravioli (Vegetarian)

Served with a garden salad

Wild Mushroom and Asparagus Risotto (Vegetarian)

Served with a garden Salad

Eggplant Parmigiana (Vegetarian)

Served with garden salad

DESSERT

Bahamian Rum Cake

Cheesecake

with choice Topping

Tiramisu

Chocolate Cake

Coconut & Pineapple Tartlets

Assorted Warm Cookies

Mini Assorted Dessert Tray

Petit Fours

Macaroons



IF YOU DON'T SEE SOMETHING THAT YOU ARE LOOKING FOR OR HAVE A SPECIAL REQUEST, PLEASE FEEL FREE TO LET US KNOW SO THAT WE CAN MEET ALL YOUR CULINARY NEEDS.



SAVOUR

LUXURY IN-FLIGHT CATERING

IN-FLIGHT MENU



@SAVOURBAHAMAS