



SKYHIGH *Gourmet*
VVIPPRIVATEJETCATERING

M E
N U

WITH FLIGHT
ATTENDANT

TRAYS 03
BREAKFAST 04
SANDWICH & BAGUETTES 05
STARTERS 06
PLATTERS 06
SUSHI 07
APPETIZERS 08
CANAPÉS 09
TAPAS 10
SALADS 11
SOUPS 12
PASTA 13
MAIN COURSES 14
SIDE DISHES 15
INDIAN 16
ARABIC 17
HALAL 17
DESSERT 18
HOMEMADE ICE CREAMS 19
WATERS 20
JUICES 20
BEERS 20
WINES 21
CHAMPAGNE & CAVAS 22
FLOWER ARRANGEMENTS 23
CONTACTS 24

WITHOUT FLIGHT
ATTENDANT

BREAKFAST TRAYS
LUNCH TRAYS
DINNER TRAYS
CREW MEALS



VIP TRAYS READY TO SERVE

Breakfast tray

Full atlas tray

Tray A – VIP Cold lunch/dinner tray

Full atlas tray

Tray B – VIP Hot&Cold lunch/dinner tray

Full atlas tray

VIP Kids lunch/dinner tray

Full atlas tray

Snack tray

Half atlas tray

SKYHIGH *Gourmet*
V.I.P. PRIVATE JET CATERING



BREAKFAST

Bacon
Boiled Eggs
Butter & Jam
Cereals (Muesli, Granola, Nuts & Berries...etc....)
Charcuterie & Cheese
Crepes (savory & sweet)
Danish Pastry
Egg Benedict
Egg White Omelette
Fresh Yogurt (Greek, Fruit, Skyr..)
Granola, Yogurt & Berries
Grilled Tomatoes
Hash Browns
Mini Croissants
Omelette
Pain au Chocolate
Pancakes & Syrup
Sautéed Mushrooms
Scrambled Eggs
Sliced Fruit in individual portions
Turkey Bacon

SANDWICH & BAGUETTES

VEGETARIAN

Avocado, Cucumber & Cream Cheese
Caprese
Cheddar Cheese & Pickle
Cheese & Spring Onions
Cheese & Cucumber
Egg Salad & Cress
Hummus & Grilled Aubergine
Mix Grilled Vegetables

FISH

Club Salmon
Crab Salad & Avocado
Salmon & Cream Cheese
Salmon, Cucumber & Alfalfa
Tuna Mayonnaise

MEAT

Bacon & Cheddar
Chicken Salad & Spinach
Club Sandwich
Coronation Chicken
Ham & Cheese
Iberian Cured Ham
Roast Beef, Mustard Mayo & Spinach
Turkey Ham & Mustard Mayo

KIDS

Jam & Peanut Butter
Jam & Cheese
Nutella





STARTERS

Antipasti
Antipasti vegetarian
Beef Carpaccio
Beef Tartare
Caviar
Foie Gras de Canard, with fig
chutney
Grilled Scallops
Iberic Ham & Spanish Melon
Marinated Salmon with creme
fraise and pickle selection
Octopus Carpaccio with orange
pearls and rocket salad
Olives
Organic mashed avocado and
sesame-ginger dressing
Oyster Platter (min 6 unit)
Russian Salad
Salmon Carpaccio
Salmon Tartare
Salmon Tsarina
Tuna Carpaccio
Tuna Tartare
Tuna Tataki
Vitello Tonnato

PLATTERS

Crudites & Dips Platter
Charcuterie Platter
Cheese Platter
Cold Meats & Cheese Platter
Fish Platter
Sea Food Platter

SUSHI

Volcano Roll

(Crispy Prawns bathed in semi-spicy Japanese sauce)

Maguro Tuna

(Spicy Tuna Tartare filling & temporized Crunch)

Crab Roll

(Crab, Cucumber, Avocado & Tobiko roe)

Avocado Roll

(Salmon, Cream cheese & Avocado)

Imperial Mango

(Mango & temporizes Prawns)

Ox Sirloin with Foie

(flambé with Pedro Ximenez, Maldom salt & black Pepper)

SASHIMI

Butterfish

Salmon

Tuna

Tuna Belly

NIGUIRI

Butterfish

Kobe

Salmon

Spicy Tuna

Tuna

Tuna Belly

MAKI

Nigitoro

Salmon

Tuna

Temporized Tuna



HOT APPETIZERS

Chicken Nuggets

Chicken wings

Gyoza (Chicken, Pork, Shrimp, Veg.)

Mini Burgers

Mini Meatballs

Mini Pizza

Skewers (Chicken or Beef)

Spring rolls (Duck, Veg.)



CANAPÉS

STANDARD

Caprese Skewers in Pesto Rosso
Farmer Avocado Tartlet & 'Cantabria' Anchovies
Ferrero Rocher of Goat Cheese & Fig jam
Iberic Ham & Asparagus Rolls
Mini Bruschetta of Kumato & Parmesan
Prawns & Pineapple Skewers in Lime Dressing
Shot of Spanish Gazpacho
Smoked Salmon Tartlet
Zucchini Roll with Sundried Tomatoes, Rocket & Ricotta Cheese

HOT

Baby Potato filled with Thai-Curry
Prawns
Chicken Satay Skewer
Croquettes
'Pil Pil' King Prawns Skewer
Spring Rolls

VIP XXL

Asiatic Style Iberic Ham Rolled with Red Wine Pear & Blue Cheese
Assorted Salted Macarons
(Foie Gras / Truffle Goat Cheese)
Beef Carpaccio in Parmesan Basket & Truffle Dressing
Confit Duck Tartlet & Forest Fruits
Foie Gras with Mango Chutney & Pistachio
Lobster Salad in Wonton Cone
Marinated Salmon, Ricotta Cream & Cappers
Salmon, Avocado & Cucumber Roll with Cream Cheese
Seabass Ceviche served in Lime
Tuna Tartare with Farmer Avocado
Tuna Tataki in Sesame Oil

HOT

Angus Meatball in Shitake Sauce
Assorted Mini Quiches
(Salmon&GoatCheese / Beetroot&Spinach / Bacon&Leek / Mediterranean Vegetables)
Crunchy King Prawns with Mango Sweet Chilli sauce
Grilled Scallops & Orange Pearls
Wagyu mini Burger



TAPAS

Cold

Ali Oli Potatoes
Deviled Eggs
Marinated Anchovies
Olives
Pepper Pisto with Egg Shavings
Russian Salad
Salmorejo
Sea Food 'Salpicon'

Hot

Beans with Cured Ham Catalan style
Cider Chistorra
(Small Chorizo Marinated in cider)
Meatballs in Almonds Sauce Croquettes
(Chicken, Ham, Aubergine)
Meatballs in Tomato Sauce
Prawns Pil Pil
Spanish Omelette





SALADS

Avocado & Prawns Salad
Caprese Salad
Caramelized Goat Cheese & Walnut OR Berries Salad
Caesar Salad (with Chicken / King Prawns)
Classic Greek Salad
Cobb Salad
Colourful Beetroot Salad, with Feta, Radish & Sundried Tomatoes
French Tabbouleh
Green Salad
Heritage Tomato Salad with Burrata & Basil Oil (Vip Caprese)
Modern Greek Salad, with Marinated Watermelon
Niçoise Salad
Rocket Salad, with Pears in red Wine, Walnuts and Blue Cheese
Seafood Salad
Smoked Salmon Salad
Super Salad (with Chicken / King Prawns)
Waldorf Salad

*Dressing & Sauces on the side:

Yogurt & Dill / Pesto / Caesar / Citrus Vinaigrette /
Walnuts Vinaigrette / Tahini dressing / Tartar sauce.

SOUPS

Asparagus
Clear Soup (Chicken / Veg. / Beef)
Gazpacho
Lentil
Minestrone
Mushroom
Onion Soup
Picadillo Soup (Chicken soup Spanish Style)
Potato & Leek
Pumpkin
Sea Food
Tomato



PASTA

Pasta Nero di Seppia (Prawns, Squid, Octopus)

Pasta Frutti di Mare (Prawns/Lobster, Mussels)

Pasta Beef Bolognesa

Pasta Carbonara (Guaciale & Parmesan)

Pasta Arrabiata

Lasagna with Beef Bolognesa

Cannellone with Beef Bolognesa

VEGETARIAN PASTA

Pasta Napolitana (Basil & Organic Tomato)

Pasta with Cream of Boletus & Truffles

Pasta al Pesto with Sundried Tomatoes

Vegetarian lasagna

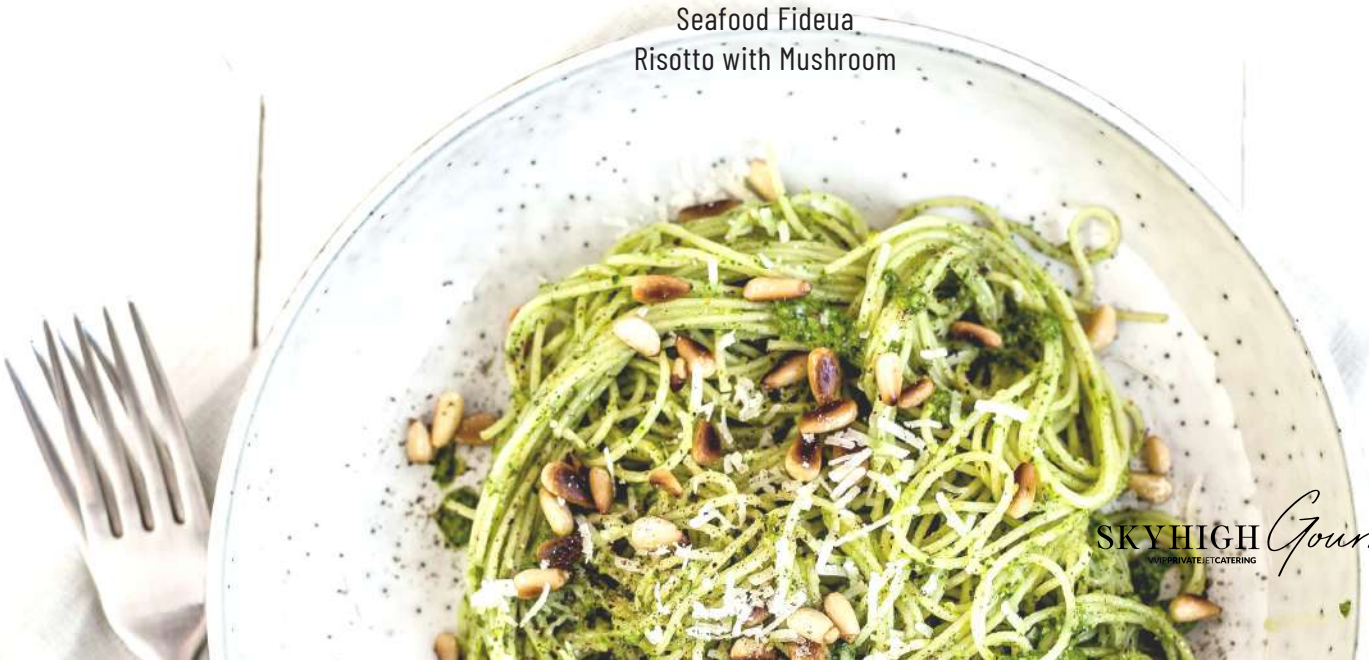
Vegetarian Cannelloni

OTHER MAINS

Spanish Paella (Vegetarian, Chicken or Seafood)

Seafood Fideua

Risotto with Mushroom



MAIN COURSES

MEATS

Angus Beef Tenderloin (220gr)
Beef Entrecote (350 gr)
Beef Stew
Beef Stroganoff
Chicken Poussin
Duck Breast
Duck Confit
Escalope (Chicken / Beef)
Lamb Rack
Lamb Shank
Organic Chicken Grilled (1/2 chicken)

FISH

Cod
Grilled Lobster
Grilled Octopus
Grilled Salmon
Jumbo Prawns 4 units
Monkfish
Sea Bream
Seabass
Turbot

SIDE DISH TO CHOOSE



SIDE DISHES

Baked Farmer Potatoes
Boiled, Grilled or Steam Vegetables
Gratin Potatoes
Grilled Asparagus and Portobello Mushroom
Mashed Potatoes
Patatas Bravas
Rice (Basmati, Wild, Jasmin)
Sautéed Chilli Broccolini
Spanish ratatouille
Steamed Basmati Rice with saffron

HOT SAUCES:

Peppercorn / Blue Cheese / Mushrooms / Gravy / Forest fruit sauce

COLD SAUCES:

Chimichurri / 'Spanish mojos' / Ali Oli / Béarnaise.

ARABIC

Chicken Shish
Chicken Kafta
Hoummos
Baba Cannug
Labne
Shanklish
Warak Inab
Vegetarian Arayes
Arayes lahmeh
Arayes dajaj
Kibbeh
Sambusik
Falafe

HALAL

Al-Yamal Salad
Keftas Al-Yamal
Harira Soup
Tayin (Chicken, Beef, Fish)
Al-Kasbur Lamb
Cous Cous (Chicken, Vegetable,
Lamb, Beef and Mixed)
Pastela (Chicken, fish,
Vegetarian)
Chicken Briwat
Cheese Briwat
Reghifa with Orange Sauce
Moroccan Cakes
Mousaka
Hoummos Ma'a Lahme



INDIAN

STARTERS

Poppadum
Samosas
Mixed Vegetable
Chicken Pakora
Prawns or Chicken Puri
Chicken Chaat

Vegetarian

Dall Tarka
Aloo Gobi
Chana Masala
Palak Paneer
Bindi Bhaji
Pakora Kari
Rice / Pulao / Egg fried / Lemon / Keema
Bread / Naan / Peshawari / Keema / Chapati
/Tandori / Stuffed Paratha

Tandoori
Chicken Tikka
Chicken Cheese
Seekh Kebab
Chicken Shashlik
Paneer Tikka
Tandoori King Prawns
Peshawari Chapli Kebab
Shami Kebab
Hesina Lamb and Chicken
Jaipuri Lamb and Chicken
Lemon Lamb, Chicken and King Prawn
Bindi Lamb / Chicken

Biryani
Mix Biryani
Ginger Chicken
Tikka Palak
Golden Curry
Madras
Vindaloo
Phal
Korma
Jalfrezi
Tikka Masala
Balti
Kadhai
Dopiaza
Bhuna
Dhansak



DESSERTS

3 chocolate Cake
Apple Grumble
Apple Pie
Carrot Cake
Cheesecake with Forest fruits & Mint
Chocolate Opera Cake
Crema Catalana (Crème Brulee)
Fruits Tartlets
Lemon Pie
Petit Fours / Macarons / Chocolate
Red Velvet Cake
Spanish Milhojas
Tarte Tatin
Tiramisu



HOMEMADE ICE CREAM

Banoffee	Mango VGN
Cinnamon	After Eight
Coffee	Nutella
Chocolate	Oreo
Vegan Chocolate no sugar	Pistacho
White Chocolate	Banana VGN
Cherry White	Pinions
Cream Toffee	Hazelnuts Praline
Apple Grumble	Rocher
Dulce de Leche	Tugged
Grandmas Recipe	Stracciatella
Strawberry	Vanilla
Lemon Biscuit	Vanilla Sugar Free
Kinder	Yogurt
Lemon VGN	Mango Yogurt

BEERS

Amstel
Budweiser
Carlsberg
Cobra
Corona
Coronita
Erdinger
Estrella Galicia
Franziskaner
Green & Red Alhambra
Guinness
Heineken
Leffe
Paulaner
Peroni
San Miguel
Skol
Starberg
Stella Artois
Voll-Damm

WATER

Evian 33cl / 1,5l
Solan de Cabras 33cl / 1,5l
San Pellegrino sparkling 75cl
Perrier bottle sparkling 33cl / can 33cl

JUICES

Apple
Carrot
Cranberry
Grapefruit
Lemon & Mint
Mango
Orange
Pear
Pineapple
Raspberry
Smoothie

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WINES

WHITE

LOUIS MICHEL 1 ER CRU VAILLONS
LOUIS MICHEL GRAND CRU LE CLOS

MASSON BLONDELET

TERLANER WINKL

LA MATEO BARRICA

OSSIAN

TOMÁS POSTIGO

12 LINAJES G.VINO DE RUEDA

NICOLAS TRICO

BENITO SANTOS XOAN

EDEDIA

KONRAD

WORLD'S END REBEL REBEL RESERVE

CLOUDY BAY

CHANDON GARDEN (SPRITZ)

ROSE

CHATEAU D'ESCLANS

FRAGANCIA DE MARTA

SAINT M CRU CLASSE

RED

RODAL

TONDONIA RVA

LA MATEO

VALDELACIERVA RVA

ALION

AALTO PS

TOMÁS POSTIGO 50 AÑO

MARTIN PONS

SAN ROMÁN

LOS AGUILARES PINOT NOIR

EL CEL

PER SE LUBILEUS

CHATEAU SOCIANDO - MALLET

GEVREY CHAMBERTIN MAISON ROCHE DE BELLENE

SALANQUES

PERICA GRAN RESERVA

PALACIO DE VILLACHICA CRIANZA

ALTOS DEL ENEBRO FINCA LA HERRADURA

DOMAINE FERAUD

VAJRA BAROLO ALBE

CASTELLARE DI CASTELLINA IL POGGIALE

CAPRILLI

DOMINGO MOLINA

NUMANTHIA

TERMANTHIA

CHAMPAGNE



Armand de Brignac
Bollinger
Don Perignon
Jean Pernet Brut Reserve
Jean Pernet Brut Rosé
Krug Grande Cuvée
Laurent Perrier
Moët & Chandon Imperial
Moët & Chandon Imperial Rosé
Pere Ventura Vinatage Rosé (Cava)
Pere Ventura Vintage (Cava)
Pol Roger
Ruinart Blanc de Blancs
Ruinart Brut
Ruinart Rose
Sanger Louis Eugene
Veuve Clicquot
Veuve Clicquot Rosé

DISTILLED SPIRITS

Hendrick's Gin
Martin Miller's Gin
Tanqueray London Gin
Belvedere Vodka
Grey Goose Vodka
Hennessy Cognac
Ardbeg Whisky
Glenmorangie Whisky
Johnnie Walker Whisky
Macallan 12 Years Whisky
Volcan Tequila

FLOWER ARRANGEMENTS

Small Table Arrangements
Medium Table Arrangements
Large Table arrangements
All other arrangements or Flower Buckets on request



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