



Noora Catering

Catering Menu 2025





WELCOME NOORA CATERING

YOUR INFLIGHT PARTNER

Are you looking for the executive catering service that leaves nothing more to be desired?

Noora Catering has the skills and the expertise to provide all the refinements of a complete executive style service, together with the flexibility and the highest standards to meet your and your client's expectations.

Our chefs take pride in designing and producing the finest dishes with influence from around the globe.

We select only the freshest choices of ingredients, then letting their creativity do the rest.

Fine food may be at the very center of our service, but it is by no means all we can offer.

From flowers to freshly laundered linen, from newspapers to giveaways for your special guests.

Whatever is needed in the cabin of the aircraft, we will provide it.

The Noora Team

BREAKFAST

Have a smile for breakfast

Cold Continental Breakfast

- **Cold Continental Breakfast**

Breakfast box that includes fresh fruit salad, mini bagel, mini croissant, breakfast pastries, butter, jam and all condiments

- **The Light Breakfast**

Breakfast box containing cold cereal, yogurt with fresh fruit and a homemade bran muffin with butter and jam

- **Danish, Muffin & Croissant Tray**

Each tray contains a varied selection of assorted breakfast pastries, homemade muffins and croissants with assorted butters, margarine and jam

- **Scone & Buttermilk Biscuit Tray**

Assorted country scones and biscuits served with flavored whipped butters and jams

- **Bagel Basket**

A selection of freshly baked bagels with butter, cream cheese and jam. Flavored cream cheeses are available upon request

- **Homemade Breakfast Bread Tray**

Daily baked sweet breads that include banana, pumpkin, bourbon-orange, zucchini, carrot, lemon and sour cream coffee cake served with butter and jam

- **Smoked Scottish Salmon Tray**

Thin sliced Scottish salmon served with red onion, capers, tomato, lemon wedges, cream cheese and your choice of either fresh bagels or black bread

- **Smoked Fish Tray**

Thin slices of Scottish salmon, smoked Colorado trout and whitefish served with red onion, capers, sliced tomato, lemon wedges, crème fraiche and fresh bagels.

- **Fresh Sliced Fruit Bowl**

A selection of melons, berries, citrus fruits and other seasonal fruits served with special dipping sauce

- **Swiss Muesli Breakfast Parfait**

With fresh sliced fruits and natural yogurt

BREAKFAST

Have a smile for breakfast

Hot Breakfast

- **Complete Breakfast**

Each breakfast includes a fresh fruit cup, breakfast pastry, homemade muffin, croissant, mini bagel, orange juice and your choice of hot entrée with breakfast meat

- **Omelettes**

Three egg omelette with filling of your choice; traditional Denver, asparagus and cheddar and herbed Brie are just a few of the fillings you may choose from. Egg substitute is available upon request

- **Leek, Tomato, & Basil Frittata**

An open-faced omelette topped with braised leek, thick slices of tomato and fresh sprigs of basil. Served with your choice of breakfast meats

- **Country Pancakes**

Made with whole milk, eggs, unbleached flour and cinnamon, served with real Vermont maple syrup. Your choice of breakfast meats

- **Challah French Toast**

Thick slices of Challah bread dipped in whole milk, egg, cinnamon and a touch of vanilla, served with real Vermont maple syrup

- **Maple Belgian Waffles**

Old style waffles with a touch of honey and cinnamon served with real Vermont maple syrup. Your choice of breakfast meats

- **Irish Oatmeal**

Authentic Irish oatmeal served with raisins, chopped apple and honey.

- **Breakfast Burrito**

Scrambled eggs, Monterey jack cheese, scallions, spicy turkey sausage and diced tomato wrapped in a flour tortilla and served with guacamole and salsa

- **Apple Cinnamon Crepes**

Paper-thin crepes finely wrapped around a mixture of apple, cinnamon and walnuts, served with sour cream and brown sugar

- **Breakfast Tenderloin**

Petit breakfast tenderloin served with scrambled eggs

BREAKFAST

Have a smile for breakfast

Pastries

- Pure Butter Croissant
- Cheese Croissant
- Za'atar Croissant
- Apple & Cinnamon Danish
- Apricot French Butter & Custard Danish
- Blueberry Danish
- Chocolate Custard Danish
- Vanilla Custard Danish
- Banana, Oat, Nut & Honey Muffin
- Blueberry & Oat Muffin
- Double Chocolate Chunk Muffin
- Roasted Vegetable & Mozzarella Roulade
- Za'atar, Sesame & Halloumi Roulade
- Savoury Cheddar & Turkey Scone
- Raspberry Jam & Cream Scone
- Dried Tomato, Olive & Feta Scone
- Pain au Chocolate
- Toasted Almond Croissant

Juices

Freshly Squeezed Bottled 1LT

- Orange Juice
- Pineapple Juice
- Mango Juice
- Apricot Juice
- Strawberry Juice
- Watermelon Juice
- Tomato Juice
- Kiwi Juice & Thai Ginger
- Pomegranate Juice

Fruit & Platter

Large selection of Exotic & Seasonal fruits,

- Orange
- Pineapple
- Mango
- Apricot
- Strawberry
- Watermelon
- Berries/ Raspberries
- Lynchee
- Papaya ...

TABLE NIBBLES

Table confort vs Table Decoration

- **Roast almonds** with chilli butter and smoked sea salt
- **Root vegetable crisps** with thyme and balsamic goats cheese dip
- **Truffle popcorn**, parmesan and chives

CANAPÉS

*** We would suggest 2-4pcs min. per pax***

- **Garden Vegetable Crudités (V)**

Asparagus and spinach

- **Parmesan Cheese Beignet (V)**

Rosemary honey, black truffle dust

- **Arabic Mezze Crisp (V)**

Cumin-spiced hummus, pine nuts, pomegranate, za'atar

- **Indonesian Chicken Satay Skewer**

Peanut sauce, lime

- **Duck Confit Panko-Crusted Polenta Cake**

- **Fois Gras & Charcoal Brioche**

Caviar, yuzu gel

- **Seared Angus Tenderloin**

Crushed green peppercorn crème

- **Middle Eastern Spiced Lamb Tenderloin**

Chickpea cracker, saffron aioli

- **Sesame-Crusted Asian Crab Cake**

Pickled ginger, wasabi aioli

- **Blini & Smoked Salmon**

Beetroot and feta mousse, black caviar, dill

- **Black Caviar-Topped Quail Egg**

Potato rosti nest

- **Lobster & Crab Hushpuppy**

Buttermilk, chives, horseradish sour cream

SOUPS

*** Contact us for Seasonal Recipes***

- **Traditional Harira Soup**
- **Tomato and Basil Soup**
- **Carrot and Ginger Immune Boosting Soup**
- **Red Lentil and Coconut Soup**
- **Spiced Butternut Soup with Crisp Onion**
- **Celeriac and Pear Soup**
- **Miso Ramen Soup**
- **Udon Noodle with Bok Choy Soup**
- **Chilled Pea and Chevril Soup with Crème Fraîche**
- **Gaspacho Soup**
- **Tom Yum Soup**
- **Chicken Consomme Soup**
- **Lobster Bisque Soup**

Soup Garnish

- **Garlic Butter Croûton Parmesan Crisps Mixed Chopped Herbs**

SALADS

*** Freshness & Green Heaven***

- **Chicken Caesar**
- **Chicken Fattoush**
- **Superfood Quinoa (V)**
- **Asian Noodle (V)**
- **Chopped Salad with Ranch (V)**
- **Avocado, Edamame Bean, Cucumber & Parsley (V)**
- **Jewelled Cous Cous with Pomegranate & Dried Fruits (V)**
- **Loaded Potato Salad with Egg, Onion, Chive, Gherkins & Mayo (V)**
- **Apple & Beetroot with Yoghurt Dressing (V)**
- **Mixed Bean Salad (V)**
- **Mixed Leaf Salad, Pomegranate, Pine Nut, Balsamic Dressing (V)**
- **Moroccan Chickpea Salad with Chimichuri (V)**

SANDWICH BITES

*** One for All & All for One***

VEGETARIAN

- **Falafel Wrap**

Tomato, cucumber, pickle, feta, mint tahini

- **Grilled Halloumi Red Pepper Wrap w/ chilli jam**
- **Provençal Roasted Red Pepper Wrap**

Brie, sun-dried tomato tapenade

- **Raw Vegan Rice Paper Roll**
- **Caprese Mini Open Bagel**

Tomato, mozzarella, fresh pesto

- **Grilled Vegetable and Herbed Chèvre Mini Roll**

Mediterranean vegetables, mixed greens

- **Kale Veggie Bap**

Tomato, feta, kale, sun-dried tomato pesto

- **Ploughman's Bap**

Cheddar, caramelised onion, tomato

- **Creamy French Brie Baguette**

Sliced tomato, lettuce

CHICKEN, TURKEY, BEEF & LAMB

- **Medium Rare Roast Beef Rye Ciabatta**

Lettuce, cucumber, tomato, light horseradish mayo

- **Pepper-Crusted Beef Pastrami Wrap**

Parmesan, caramelised onion, rocca, dijon

- **Chicken & Mango Wrap**

Chilli, fresh mint, mayo, coriander

- **Roast Beef Mini Roll**

Horseradish mustard mayo, tomato, rocket

- **Coronation Chicken on Granary**

Curried chicken, raisin, almond

- **Teriyaki Chicken Wrap**
- **Jalapeño Chicken Spinach Wrap**

Cheddar, coriander

- **Slow-Cooked Lamb Ouzi Wrap**

Spiced almond rice, olive mayo

- **Lamb Kofta Wrap**

Chipotle hummus, caramelised onion, tomato, mint

SANDWICH BITES

*** One for All & All for One***

Seafood

- **Benedict Royal English Muffin**

Smoked salmon, hollandaise

- **Prawn Brioche**

Tarragon aioli, red pepper, lemon

- **Wasabi Smoked Salmon Mini Open Bagel**

Wasabi cream cheese, asian greens

- **Tuna Salad on Granary**

Capers, dill, celery, mixed greens

GOURMET PLATTER

*** Sharing is Caring ***

- **Homemade Chicken Liver & Pistachio Pâté -**

Served with onion jam and pomegranate seeds alongside fruit bread crostini

- **Poached Salmon, Dill, Lemon & Chive Pâté -**

Served with wholegrain crostini and toasted rye points

- **Gourmet Cheeseboard -**

A fine selection of five local and imported cheeses served with homemade chutneys, toasted nuts, dried and fresh seasonal fruits, breads and crackers

- **Italian Vegetarian Antipasti Platter-**

Bocconcini and Parmigiano served with a variety of grilled and marinated Mediterranean vegetables, olives, pesto dip and homemade focaccia

- **Italian Antipasti Platter -**

An assortment of bresaola, turkey salami, beef chorizo, and chunks of Parmigiano served with a variety of grilled and marinated Mediterranean vegetables, olives, muhammara dip, balsamic reduction, and focaccia

- **New Zealand Medium Rare Roast Beef Platter -**

Sliced and beautifully displayed with rosemary skewered baby potatoes, oven-roasted tomatoes, bowls of wholegrain mustard, caramelised onions, horseradish labneh and a hearty basket of artisan rolls

- **Baltik Salmon Platter -**

The finest smoked salmon prepared four ways: sun-dried tomato pesto-baked salmon, smoked salmon lollipops, hand-sliced smoked salmon, hot-smoked salmon bites. Served with char-grilled lemons, capers, chive cream cheese, whole-wheat artisan bread and rye crostini

STARTERS

*** Appetite Ignition ***

- **Miso cured ocean trout**, *dashi braised eggplant, wakami and shiso*
- **Pan fried organic sea bass**, *garden peas, charred baby leeks, lemon air*
- **Smoked fillet carpaccio**, *pickled caper berries, truffle mustard dressing*
- **Tomato and buratta salad**, *lemon gel, balsamic, black garlic dressing (V)*
- **Roasted chesnut and ricotta agnolotti**, *celeriac, truffle tallegio foam (V)*
- **Edamame (V)** *Chilli Edamame , Truffle Teriyaki & Steamed Edamame*
- **Sashimi Salmon**, *Chopped Red & Yellow Peppers, Benitade, Spring Onion in Ginger Citrus-Soy Vinaigrette*
- **Tuna Tartare** *Big-Eye Tuna, Shallot, Yuzu, Truffle-Soy w Wonton Chips*
- **Wagyu Beef Tataki** *Seared Wagyu Beef, Truffle Ponzu & Garlic Crisp*
- **Pan Fried Vegetable Dumpling** *with Sesame Soy Dipping Sauce (V)*

MAINS

*** The Main Focus ***

Seafood

- **Seared Tuna**

With wasabi and sesame crust

- **Grilled Swordfish**

With mustard, wine and herbs, topped with fried shallot chips

- **Grilled Salmon**

With Caribbean salsa

- **Halibut**

With dill beurre blanc

- **Grilled Red Snapper**

With lime ginger marinade

- **Filet of Sole**

Stuffed with lump Maryland crabmeat

- **Baked Chilean Sea Bass**

On a bed of sautéed spinach

- **Herbed Scrod**

With tarragon tomato coulis.

- **Shrimp**

With shallots, garlic, fresh chopped tomatoes, wine reduction & cream

MAINS

*** Our Main Focus***

Beef

- **Seared Sirloin**

With caramelized Vidalia onions.

- **Dijon and Herb Encrusted Sirloin Steak**
- **Brie Stuffed Filet Mignon Wrapped in apple-cured bacon.**

Grilled Filet Mignon With sautéed mixed mushrooms.

- **Country Style Shepherd's Pie**

Seasoned beef with gravy, peas, carrots and topped w/ mashed potatoes.

- **Steak au Poivre**

Topped with a coarsely ground black pepper butter sauce.

- **Greek Moussaka**

Ground beef layered with eggplant and topped with a béchamel sauce.

Veal

- **Veal Marsala**

With a mushroom, shallot and wine reduction.

- **Veal Piccata**

Pan drippings, lemon juice and chopped parsley

- **Veal Rollatina**

Stuffed with vegetables, and Romano cheese.

- **Veal Scaloppini**

With morel mushrooms, cognac and cream.

- **Veal Milanese**

Served on a bed of fresh arugula and chopped tomato.

Chicken

- **Grilled Chicken Breast**

With rosemary, lemon and garlic

- **Stuffed Breast of Chicken**

With chevre, spinach and roasted peppers

- **Stuffed Breast of Chicken**

With mushrooms, apples and cornbread

- **Sautéed Chicken Breast**

With Chardonnay, lemon and capers

- **Chicken Dijon**

With mustard, cream, shallots and vermouth

- **Chicken Cardinale**

With roasted red and yellow peppers mozzarella and Turkey slice

SIDES DISHES

*** Side by Side ***

Rice & Grains

- Couscous
- Risotto Milanese
- Rice Pilaf
- Wild Rice with Almonds & Raisins
- Cajun Dirty Rice
- Basmati Rice
- Jasmine Rice with Saffron
- Vegetable Fried Rice

Potatoes

- Roasted Garlic Mashed Potato
- Potato au Gratin
- Twice Baked Potato
- Roasted Potato with Rosemary
- Mini Potato Pancakes
- Yukon Gold Roasted Potato
- Roasted Cubed Sweet Potato
- Sweet Potato Casserole
- Potatoes with Wild Mushrooms
- Dauphine Gratin

Vegetables

- Grilled Mixed Vegetables
- Oriental Stir-Fried Medley
- Grilled Eggplant with Fresh Mint
- Steamed Asparagus with Chive Butter
- Ratatouille
- Baby Carrot w/ Honey & Nutmeg
- Garlic Mashed Turnips
- Pureed Cauliflower Parmesan
- Broccoli and Cheddar Bake
- Asparagus with Hollandaise
- Green Beans Almondine
- Sautéed Spinach with Garlic and Olive Oil

PASTA & NOODLES

***Special Affair ***

Pasta

- **Pasta Alla Norma (V)**

Served w/ Eggplant/aubergine

- **Tagliatelle alla Bolognese**

Served with meat balls, tomato sauce & basil

- **Spaghetti al pomodoro (V)**

Served with fresh tasty sun-ripened tomato sauce & basil

- **Ligurian Pesto Spaghetti**

Served w/ Fresh basil leaves, Pinenuts, & Garlic

- **Mac'n'Cheese (V)**

Japanese breadcrumbs, Fontina cheese, Gruyère, white cheddar, cayenne pepper

- **Lobster Terminator Spaghetti**

Served w/ Lobster, Paprika, Nutmeg & Parmesan Cheese

- **Spaghetti alle Vongole**

Served cockles, Manila clams, or littlenecks, scrubbed & crushed red pepper flakes

- **Squash & Broccoli Lasagna (V)**

Served with fresh tasty sun-ripened tomato sauce & basil

- **Shrimp Scampi Pasta**

Served w/ Large Schrimps, Japanese breadcrumbs, red pepper flakes & Lemon

- **Beef Lasagna**

Noodles

- **Chow Mein**

Stir-fried egg noodles with shredded chicken breast

- **Japchae (V)**

Korean Glassed Noodles served with Mixed Vegetables, Sesame Seed & Black Bean Sauce

- **Phô**

Slow Cooked Vietnamese noodle soup with Beef Bones

- **Kushari (V)**

Rice, macaroni, and lentils mixed together w/ spiced tomato sauce & garnished with chickpeas and crispy fried onions. Sprinklings of garlic juice, garlic vinegar and hot sauce

- **Udon**

Noodles stir fried in soy sauce, topped with chopped scallions, shredded nori and bonito flakes

- **Malaysian Chicken Laksa**

Thick rice noodles in a spicy & creamy broth

- **Pad thai**

Stir-fry dish made with rice noodles, shrimp, chicken, or tofu, peanuts, a scrambled egg and bean sprouts

- **Miso Ramen (V)**

Vegetables & boiled egg, miso ramen hails

- **Jap Chae (V)**

Noodles, sesame oil, soy sauce & stir fried vegetables & Sri Racha

DESSERT

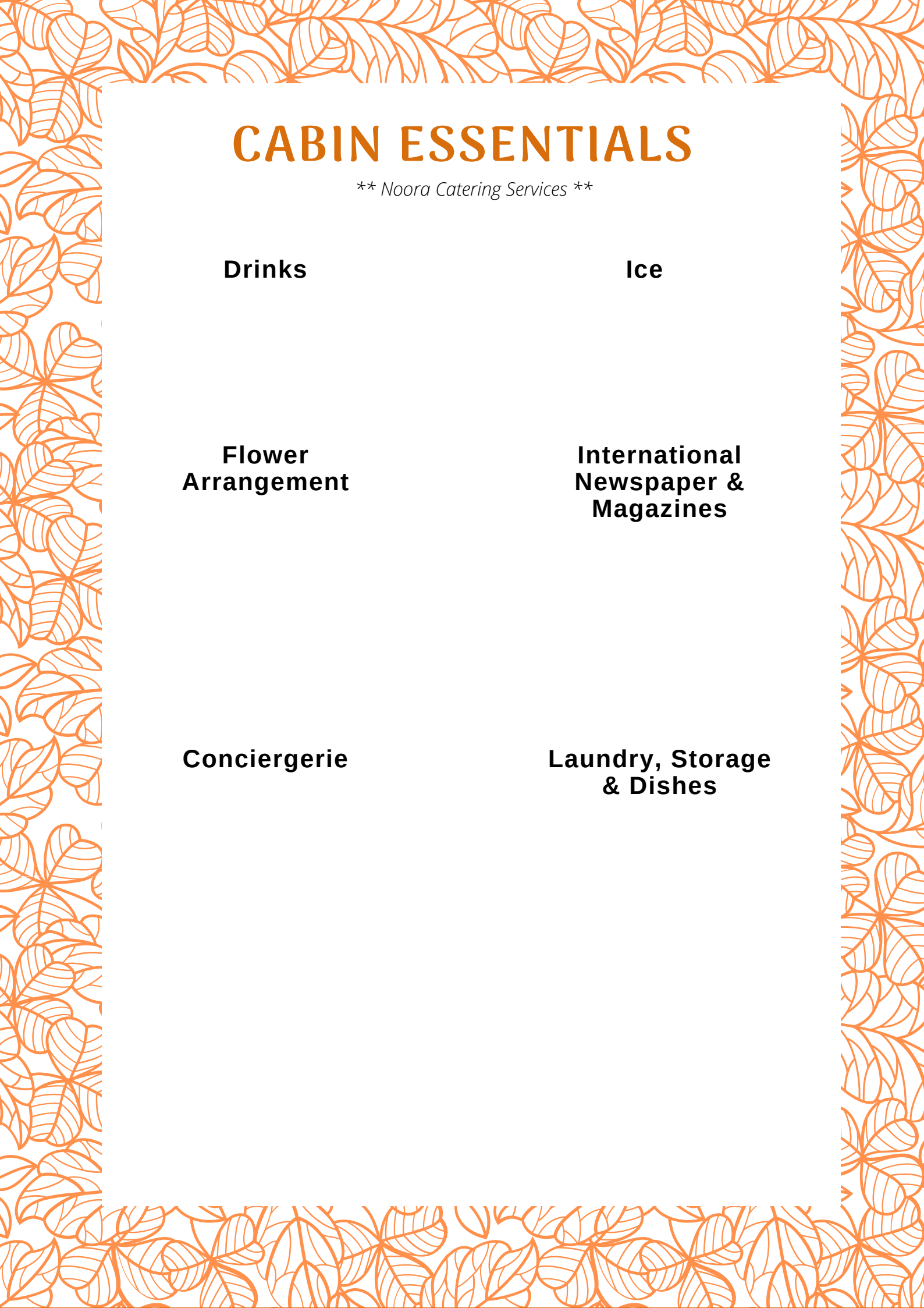
*** Ending Story ***

Dessert

- Assorted Home Baked Cookies
- Double Chocolate Truffle Brownie
- Carrot Cake w/ Cream Cheese Icing
- Crème Brulee
- Poached Pear w/ Raspberry Coulis
- Creamy Rice Pudding
- Fat Free Rice Pudding
- Miniature Pastries and Petit Fours
- Seasonal Fruit Salad
- Sorbet and Assorted Ice Creams
- Tiramisu
- Angel Strawberry Shortcake
- Deep-dish Apple Pie
- Lemon Bars
- Assorted Fresh Fruit Tarts
- New York Style Cheesecake
- Fresh Fruit Cobbler
- Chia, Berry & Kiwi Coconut Pot

Whole Cake

- Tunisian Orange Cake
- Rich Chocolate & Orange Tart
- Wheat-Free Chocolate Torte
- Decadent Chocolate Cake
- Signature Carrot Cake
- Lime & Coconut Cake
- Seasonal Cheesecake
- Nutella Cheesecake
- Raw Vegan Mint & Avocado Cake
- Raw Vegan Blueberry Cake
- Raw Vegan Carrot Cake

A decorative border consisting of a repeating pattern of stylized orange leaves and branches, framing the central white content area.

CABIN ESSENTIALS

*** Noora Catering Services ***

Drinks

Ice

**Flower
Arrangement**

**International
Newspaper &
Magazines**

Conciergerie

**Laundry, Storage
& Dishes**



Noora Catering

Inflight Catering Menu
2025



viporders@noora-catering.com

www.noora-catering.com