

PRIVATE JET COLLECTION

A curated menu for elevated dining at altitude, designed for consistency, freshness, and seamless onboard service.

Allergies and dietary needs can be accommodated within the menu when noted in advance.

Each item is delivered with clear reheating and plating guidance to ensure the best possible experience in flight. Le Must condiments are included where appropriate to the dish.

Visit www.matizcuisine.com/private-aviation to learn more or place your order.

WELCOME BITES

01 TRUFFLED CROQUETTE

Golden croquette, truffled roasted cauliflower purée, black garlic tahini cream. (Vegan)

02 SALMON & AVOCADO

Wild salmon tartare, lime, sesame, mashed avocado, crisp nori cup base. (GF,DF)

03 PROSCIUTTO & PEAR TRAMEZZINO

Soft crustless bread, almond mousse, prosciutto, basil-pickled pear, toasted Marcona Almonds. (optional GF)

SAVORY BREAKFAST

MAINS

Minimum 2 orders per variety. Priced at \$85 each.
Served with paprika roasted potatoes and green herb aioli (or seasonal greens with honey-Aleppo vinaigrette is available upon request).

04 PROSCIUTTO & EGG BRIOCHE

Crispy Prosciutto, Soft egg, roasted tomato compote, basil aioli

05 BRAISED BEEF HASH

Roasted spiced potatoes, caramelized shallot, soft boiled egg, garlic confit aioli drizzle. Side of seasonal greens.

06 MUSHROOM TARTINE (VEG)

Scrambled farm eggs, sautéed wild mushrooms, baby spinach and caramelized shallot, over toasted brioche with truffle-thyme cream drizzle.

07 AVOCADO TOAST (V)

Fresh avocado, pickled shallot and sesame emulsion on toasted brioche.

LIGHT BREAKFAST

08 SEASONAL FRUIT CUP

Fresh-cut market fruit or Berries brushed with mint-lime syrup and fresh mint

09 COCONUT MANGO CHIA PUDDING

Coconut-infused chia pudding layered with mango purée and toasted coconut flakes. Fully assembled, separate components for assembly available upon request.

10 GRANOLA PARFAIT

Organic granola, Layers of vanilla bean yogurt (or coconut yogurt), maple-toasted oats, candied Marcona Almonds. Fully assembled, separate components for assembly available upon request.

PASTRIES AND SWEET BREAKFAST

11 ARTISAN PASTRIES

Chef's Selection, minimum 6 per order

12 MINI MUFFIN/COOKIES

Chef's Selection, minimum 6 per order

13 BERRY & ROSE PETAL PANCAKES

Fluffy buttermilk pancakes layered with vanilla chantilly and rose petal macerated berries

14 BANANA-PECAN BREAD

Moist banana loaf slices with toasted pecans, a thin espresso-maple glaze and whipped mascarpone.

CHEESE, CHARCUTERIE AND SNACKS

CHEESE AND CHARCUTERIE

Curated selection of premium local and imported cheeses and charcuterie, crudité, seasonal berries, Raincoast Crisps and breadsticks, spiced Olives, toasted marcona almonds, wildflower honey, Le Must preserves and compotes.

CHEESE BOARD

Curated selection of premium local and imported cheeses, crudité, seasonal berries, Raincoast Crisps, spiced Olives, toasted marcona almonds, wildflower honey, Le Must preserves and compotes.

MEZZE PLATTER

Curated selection of fresh and pickled seasonal vegetables, spiced Olives, toasted Marcona almonds, pita bread and crackers, house hummus and baba ghanoush, wildflower honey. (Vegan optional)

LUNCH AND DINNER APPETIZERS

15 THE CAESAR

House herb Caesar dressing, crispy capers, garlic parmigiano crumble

16 HAMACHI CRUDO

Young yellowtail, avocado cream, fermented pepper-citrus vinaigrette, puffed quinoa, chive oil

17 SQUASH & STRACIATELLA SALAD

Spiced roasted squash, creamy italian cheese, brown butter honey, marcona crumble, lemon zest, olive oil

18 CARROT & GINGER VELOUTE (V,GF)

Silky roasted carrot with coconut milk, coriander oil, crispy carrot nest

19 CARROTS & SESAME (VEGAN, GF)

Glazed carrots, silky tahini-lemon sauce, warm spices, toasted seeds.

LUNCH & DINNER

APPETIZERS

20 CRAB ARANCINI

Crispy saffron risotto bites with sweet crab, served with a light lemon aioli and crisp seasonal vegetable chips.

21 PORCINI VELOUTE

Silky porcini mushroom soup finished with chive oil, crisp seasonal garnish, and fresh chives.

22 CRISPY TUNA

Crispy sushi rice cakes topped with tuna tartare mixed in yuzu kosho mayo, finished with furikake and chili threads.

23 CHICKEN KOFTA

Chicken kofta, lemon-cardamom glaze, hazelnut dukkah, sumac dust

LUNCH & DINNER

MAIN COURSES

24 MISO GLAZED SALMON

Coconut rice, scallion cream, sesame crumble,
garlic braised greens

25 SKIRT STEAK

Charred market vegetables, roasted potatoes, red
wine jus, argentinian chimichurri

26 MATIZ PRIME BURGER

Port Caramelized onion jam, melted fontina
cheese, charred scallion aioli, toasted brioche.

27 FILET MIGNON

Pan-seared filet mignon with butter potato
mouseline, black truffle wine jus, and charred
broccolini. Add 24K edible gold wrap (+\$35)

LUNCH & DINNER MAIN COURSES

28 BRAISED SHORT RIB

Slow-braised short rib with saffron pilaf, pickled mustard seeds, seasonal market vegetables and crispy shallots.

29 ROASTED CHICKEN

Roasted chicken with rosemary roasted potatoes, seasonal vegetables, savory pistachio streusel and a bright chicken lemon jus.

30 CATCH OF THE DAY

Seasonal fish served over saffron cous cous, tarragon cream sauce and topped with an herb salad.

31 FRAGRANT CURRY (V, GF)

Fragrant coconut curry with seasonal vegetables, jasmine rice, basil oil and crispy chickpeas.

LUNCH & DINNER DESSERTS

32 CHAI PANNA COTTA

Spiced caramel, pistachio crumble, vanilla
chantilly

33 CREPE CAKE

Rose petal and white chocolate filling, vanilla
chantilly, berry coulis

34 ESPRESSO CARAMEL TORTE

Chocolate sponge, espresso buttercream, golden
cocoa nib crunch

35 COCONUT & MANGO VERRINE (VEGAN, GF)

Almond coconut crumble, coconut milk custard,
mango cream

SANDWICH SELECTIONS

Served with paprika roasted rainbow potatoes with green goddess alioli (or seasonal greens salad with aleppo honey vinaigrette upon request).

36 CHIMICHURRI STEAK WRAP

Charred ribeye cap, caramelized onion, chimichurri alioli, arugula, pickled red onion, seasonal lettuces

37 BURRATA & PEPPER CIABATTA

Creamy burrata, charred roasted peppers, ripe tomato, olive-herb tapenade, pickled shallot, seasonal lettuces

38 ROASTED CHICKEN PESTO PANINO*

Roasted free-range chicken, mozzarella, creamy roasted garlic pesto, seasonal lettuces.

39 SMOKED TURKEY & BRIE CROISSANT*

Apple-walnut compote, brie, honey Dijon, seasonal lettuces

40 MEDITERRANEAN VEGGIE WRAP*

Hummus, grilled Mediterranean vegetables, olive tapenade, tahini garlic cream, seasonal lettuces.

**Marked Sandwiches are also offered as Tea time presentation, 6 crustless pieces of one selection per order.*

KIDS SELECTION

41 MINI CHICKEN MILANESE

Crispy chicken, roasted potatoes, ketchup.

42 SPAGUETTI WITH BUTTER OR PARMIGIANO

Light parmigiano cream or butter finish

43 MINI CHEESEBURGER SLIDERS

Cheddar, brioche bun, lettuce, tomato

44 CHOCOLATE CHIP PANCAKE STACK

Vanilla chantilly, caramel drizzle

45 ICE CREAM & BROWNIE

Vanilla Bean ice cream with house warm brownie

HOUSE REFRESHMENTS

AROMATIC STILL WATERS (350 ML) (1 L)

Prepared fresh to order, using our botanical concentrates and syrups for a clean, refined finish.

- Amalfi Lemon Peel & Mint
- Rosemary & Blood Orange Essence
- Ginger & Citrus Peel

BREWED ICED TEAS (350 ML) (1 L)

Prepared from house-brewed tea concentrates and lightly sweetened when appropriate.

- Hibiscus Tea
- Jasmine Green Tea with Mint

PREMIUM STILL AND SPARKLING WATER

Premium bottled selections available upon request

LUXURY ADD-ONS

Luxury Enhancements Available Upon
Request

Seasonal black and white truffles, Petrossian caviar, and select premium delicacies.