



MATIZ
CUISINE

Private aviation

THE CATERING COLLECTION

By Chef Jimmy Matiz

Thoughtfully prepared
for flight.

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Explore the menu

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Request your catering

Chef-led. Flight-ready.

Meet Matiz Cuisine

Led by Chef Jimmy Matiz, Matiz Cuisine brings thoughtful private dining to private aviation throughout Los Angeles and Orange County. Jimmy's experience includes training at El Celler de Can Roca and winning Food Network's Chopped in 2024.

Care beyond the kitchen

Careful preparation, organized packaging and clear communication support reliable service from order planning through FBO handoff. Quality ingredients and considered details are matched with practical support for your crew.

Confidence onboard

Clear reheating instructions and visual plating guides help flight attendants finish and present the food with confidence. Sauces and delicate finishing elements are separated where appropriate to preserve their quality.

Two ways to order

Choose fully composed dishes with their listed accompaniments, or build your own menu from à la carte proteins, sides and other components. Minimum quantities appear with each section. Pricing and all applicable charges are detailed in your personalized proposal.

Breakfast



Composed breakfasts, lighter selections
and breakfast sides.

Breakfast mains

Minimum two portions per selection.

- **Classic Passenger Breakfast**

Three scrambled eggs, four bacon strips or two chicken breakfast sausages, paprika-roasted potatoes and artisan toast. Butter, fruit preserve and appropriate condiments included.

Dairy-free egg preparation available.

- **Breakfast Burrito**

Scrambled eggs, cheddar, crispy potato threads and creamy green salsa in a flour tortilla.

Choose bacon; chorizo and roasted poblano; or mushroom, spinach and caramelized onion.

Vegetarian option available. Gluten-free wrap.

- **Sweet Breakfast Classics** v

Choose brioche French toast, three buttermilk pancakes or two Belgian waffles. Seasonal berries, vanilla mascarpone cream, orange blossom-maple syrup and whipped butter.

- **Rose Petal & Berry Crêpes** v

Three crêpes with vanilla mascarpone, orange supremes, toasted pistachio and citrus syrup.

- **Prosciutto & Egg Brioche**

Toasted brioche sandwich with soft egg, crisp prosciutto, aged cheese, basil aioli and fig mostarda.

- **Braised Beef Breakfast Hash** GF

8 oz cooked braised beef, paprika-roasted potatoes and caramelized onion with a soft egg and herb salsa verde.

- **Wild Mushroom Tartine** v

Scrambled eggs, wild mushrooms, spinach, caramelized onion and truffle-thyme cream over toasted artisan bread.

- **Smoked Salmon Breakfast Plate**

4 oz smoked salmon with scrambled eggs, cucumber, capers, pickled red onion, sumac, scallion cream cheese and a toasted bagel.

Light Breakfast

Minimum two portions per selection, except pastries as noted.
Cups are premium disposable presentations.

- **Market Fruit & Berries** VG, GF, DF

Seasonal fruit and premium berries with mint-lime syrup.
A light individual accompaniment, in a premium cup or packed for onboard plating.

- **Vanilla Yogurt Parfait** v

Vanilla bean yogurt, house granola, seasonal berries,
Marcona almonds and wildflower honey.

- **Coconut-Mango Chia Pudding** VG, GF, DF

Coconut chia pudding with mango purée, toasted
coconut, lime zest and cardamom.

- **Artisan Pastry Selection** v

Chef-selected full-size croissants, pastries, muffins and
breakfast bread, with butter and preserves.

Minimum six pastries.

- **Mini Assorted Pastries** v

Chef-selected miniature pastries with butter and fruit
preserves.

Minimum 12 pieces.

Breakfast Sides

Available individually. Appropriate condiments included.

- **Applewood-Smoked Bacon**
Four strips of crisp, thick-cut bacon.
- **Chicken Breakfast Sausage**
Two generously sized chicken sausages.
- **Soft Scrambled Eggs** V, GF
Three farm eggs prepared with dairy. Dairy-free preparation available.
- **Paprika-Roasted Breakfast Potatoes** VG, GF, DF
8 oz potatoes with Matiz paprika seasoning and Le Must ketchup.
- **Sliced Avocado** VG, GF, DF
One avocado with lime, flaky salt, sesame and Aleppo pepper.
- **Artisan Toast** V
One thick-cut slice, halved, with butter and fruit preserve.
Gluten-free bread.
- **Bagel with Cream Cheese** V
One bagel with whipped cream cheese.

Bites, boards & starters

Welcome Bites

Ordered by the dozen. Minimum 12 pieces per variety. Up to two varieties recommended unless otherwise confirmed.

- **Truffled Cauliflower Croquettes** VG

Truffled cauliflower croquettes with black garlic tahini and crisp herbs.

- **Salmon & Avocado Nori Cups** GF, DF

Salmon tartare, avocado, lime, sesame and chive in crisp nori cups.

- **Crispy Tuna** DF

Crisp sushi rice with tuna tartare, yuzu-kosho aioli, sesame furikake and chili threads.

- **Crab Arancini**

Saffron risotto bites filled with crab, with lemon aioli and chive.

- **Chicken Kofta** GF

Spiced chicken with lemon-cardamom glaze, pistachio dukkah yogurt, sumac and herbs.

Flight Boards

Sharing selections packed for arrangement on the aircraft's own platters. Boards and platters are not supplied.

- **Cheese & Charcuterie**

Premium cheeses and artisan charcuterie with fruit, cornichons, olives, Marcona almonds, honey, preserves and crackers.

Small: serves 2-3 | Medium: serves 4-6 | Large: serves 8-10

Gluten-free crackers available.

- **Mediterranean Mezze** ✓

Hummus, baba ghanoush, whipped feta, crudités, marinated vegetables, dolmas, olives, za'atar and flatbread.

Small: serves 2-3 | Medium: serves 4-6 | Large: serves 8-10

Vegan presentation and gluten-free accompaniments available.

- **Seasonal Fruit & Berries** VG, GF, DF

An abundant sharing selection of sliced market fruit and premium berries with mint and lime.

Small: serves 2-3: approx. 36 oz | Medium: serves 4-6: approx. 72 oz | Large: serves 8-10: approx. 120 oz

Fruit weights are approximate prepared quantities.

Starters & Salads

Minimum two portions per selection. Listed sauces and garnishes included.

- **Tarragon Caesar**

Little gem and romaine, Parmigiano-Reggiano, garlic crumble, crispy capers and tarragon Caesar dressing. Gluten-free preparation available.

- **California Chopped Salad** VG, GF, DF

Little gem, avocado, cucumber, roasted corn, heirloom tomato, pickled red onion, pepitas and citrus-Aleppo herb vinaigrette.

- **Citrus, Fennel & Avocado** VG, GF, DF

Shaved fennel, citrus, avocado, herbs, pistachio, sumac and orange blossom vinaigrette.

- **Burrata & Market Tomato** v

Burrata, market tomato, basil oil, aged balsamic, pistachio and grilled artisan bread.

Gluten-free bread or omit bread.

- **Chef's Market Crudo** GF, DF

Chef-selected fish with avocado cream, pepper-citrus vinaigrette, puffed quinoa, chive oil and herbs.

Selection subject to availability. Specific premium fish may carry a supplement.

- **Carrots & Sesame** VG, GF, DF

Glazed carrots, tahini-lemon cream, sesame, warm spices, sumac, preserved lemon and herbs.

Composed Soups

Minimum two portions per selection. Approximately 10 fl oz per portion, with garnishes included.

- **Porcini Velouté** v

Porcini soup with roasted mushrooms, chive oil, crispy shallots and truffle drizzle.

Gluten-free preparation without crispy shallots.

- **Roasted Tomato Bisque** V, GF

Roasted tomato bisque with basil cream, olive oil and crisp Parmigiano wafers.

Sandwiches & boxes



Sandwiches and complete boxed meals
for flexible onboard service.

Sandwich sides are ordered separately unless listed.

Sandwiches & Handhelds

Minimum two per selection. One assembled sandwich or wrap per portion. Sides ordered separately.

- **The Matiz Club**

Roasted chicken, bacon, soft egg, avocado, tomato, little gem and tarragon aioli on toasted artisan bread.

Gluten-free bread.

- **Chimichurri Ribeye Cap Wrap**

Ribeye cap, caramelized onion, arugula, pickled red onion, roasted pepper and chimichurri aioli in a flour tortilla.

Gluten-free wrap.

- **Roasted Chicken Pesto Panino**

Chicken, mozzarella, roasted garlic pesto, tomato, arugula and aged balsamic on toasted ciabatta.

Gluten-free bread.

- **Smoked Turkey & Brie Croissant**

Turkey, Brie, apple-walnut compote, honey Dijon and tender greens on a butter croissant.

- **Mediterranean Vegetable Wrap** VG

Hummus, grilled Mediterranean vegetables, olive tapenade, tahini-garlic cream and tender greens in a flour tortilla.

Gluten-free wrap.

Executive Boxes

Minimum two boxes per sandwich or wrap selection.

- **Executive Sandwich or Wrap Box**

Choose any sandwich or wrap, including the Ribeye Cap Wrap, at one flat price. Presented in a premium metal box.

Includes a full sandwich or wrap, potato chips, one cookie, complementary sauce, napkin, wet napkin, Le Must hot sauce, salt and pepper.

Gluten-free bread or wrap where available. Specify dietary requirements for the complete box.

The metal container is included. Standard preparation and packaging, delivery and applicable rush fees remain separate.

Crew Boxes

For crew only. Available individually. Modifications limited to necessary dietary accommodations.

- **Continental Crew Breakfast** [v](#)

Two hard-boiled eggs, vanilla yogurt, house granola, seasonal fruit, an artisan pastry, butter and preserves.

- **Turkey & Cheese Crew Sandwich Box**

Turkey, cheddar, lettuce and honey Dijon on a croissant or artisan bread, with seasonal fruit and toasted mixed nuts. Gluten-free bread.

Composed main courses



Chef-designed combinations of protein,
sides, sauces and finishing elements.

Minimum two portions per selection. Listed accompaniments, sauces and finishing elements included.

- **Rosemary-Roasted Chicken** GF

8 oz chicken breast with rosemary-roasted potatoes, seasonal vegetables, pistachio-herb crumble and rosemary-lemon jus.

- **Chicken Milanese**

6 oz chicken cutlet, weighed before breading, with arugula, cherry tomato, Parmigiano-Reggiano, lemon and Calabrian chile aioli.

- **Braised Short Rib**

8 oz cooked, boneless short rib with potato mousseline, seasonal vegetables, pickled mustard seed, crispy shallots and braising jus.

Gluten-free preparation without crispy shallots.

- **Filet Mignon**

8 oz filet with potato mousseline croquettes, beet purée, charred broccolini and black-truffle red wine jus.

- **Matiz Prime Burger**

8 oz prime beef burger with fontina, port-caramelized onion, scallion aioli, lettuce and tomato on brioche. Fries, Le Must ketchup and mayonnaise included.

Little gem salad may replace fries at no charge.
Gluten-free bread.

- **Rigatoni Bolognese**

Rigatoni with beef and tomato ragù, whipped ricotta, Parmigiano-Reggiano, basil and fennel pollen.

Gluten-free pasta.

- **Miso-Glazed Salmon**

8 oz salmon with coconut rice, scallion cream, garlic-braised greens and sesame furikake.

- **Mediterranean Market Fish**

6 oz chef-selected fish with saffron couscous, confit tomatoes, preserved-lemon beurre blanc, glazed fennel and fresh herbs.

Specific species or premium selections may carry a supplement, confirmed before preparation.

- **Wild Mushroom Rigatoni** v

Rigatoni with wild mushrooms, spinach, Parmigiano-truffle cream, grated Parmigiano and crispy shallots.

Gluten-free pasta.

- **Fragrant Coconut Curry** VG, GF

Seasonal vegetables in coconut curry with jasmine rice, basil oil, lime, toasted chickpeas and coconut.

À la carte



Build your own service with separate proteins, starches and vegetables.

À la Carte Proteins

Minimum two portions per selection. Listed accompaniments only. Sides ordered separately; proteins may also be added to salads.

- **Roasted Chicken Breast** GF
8 oz chicken breast with rosemary-lemon chicken jus.
- **Chicken Milanese Cutlet**
6 oz chicken cutlet, weighed before breading, with lemon and Calabrian chile aioli.
- **Miso-Glazed Salmon**
8 oz salmon with scallion cream.
- **Braised Short Rib** GF
8 oz cooked, boneless short rib with braising jus.
- **Market Fish** GF
6 oz chef-selected seasonal fish. Premium species may carry a supplement.
- **Filet Mignon** GF
8 oz filet with red wine jus served separately.
- **Prime Beef Patty** GF
8 oz prime beef patty without bread or accompaniments.
- **Jumbo Shrimp**
Six jumbo shrimp with lemon.

Lunch & Dinner Sides

Minimum two portions per selection. Approximate ready-to-serve weights. Listed finishing elements included.

- **Potato Mousseline** V, GF
8 oz silky potato purée finished with flaky salt.
- **Paprika-Roasted Potatoes** VG, GF, DF
8 oz potatoes with Matiz paprika seasoning and Le Must ketchup.
- **Jasmine Rice** VG, GF, DF
8 oz steamed jasmine rice.
- **Coconut Rice** VG, GF, DF
8 oz jasmine rice cooked in coconut cream.
- **Saffron Couscous** VG, DF
8 oz couscous with saffron, preserved lemon, herbs and Marcona almonds.

- **Garlic-Braised Greens** VG, GF, DF
6 oz seasonal greens with garlic, lemon and olive oil.
- **Charred Broccolini** V, GF
8 oz broccolini with lemon, Parmigiano-Reggiano, sesame and chili.
Dairy-free preparation without Parmigiano.
- **Roasted Seasonal Vegetables** VG, GF, DF
6 oz vegetables with herb oil, toasted seeds and flaky salt.
- **Seasonal Green Salad** VG, GF, DF
6 oz lettuces, cucumber, herbs, radish, sunflower seeds and citrus-Aleppo vinaigrette.
- **Fries** V
8 oz fries with sea salt and Le Must ketchup.

Children's selections

Available individually.

- **Mini Chicken Milanese**

4 oz chicken cutlet, weighed before breading, with paprika-roasted potatoes and Le Must ketchup.

- **Mini Cheeseburger Sliders**

Two sliders, each with a 2 oz beef patty, cheddar, lettuce and tomato on brioche. Le Must ketchup included.

Gluten-free bread.

- **Butter or Parmigiano Pasta** ✓

Pasta with butter or light Parmigiano cream and finely grated cheese.

Gluten-free pasta.

- **Grilled Chicken with Rice or Potato Mousseline** GF

4 oz chicken breast with jasmine rice or potato mousseline, seasonal vegetables and chicken jus.

- **Chocolate Chip Pancakes** ✓

Two pancakes with berries, vanilla chantilly and maple syrup.

Desserts & beverages



Individual desserts, bite assortments and refreshing provisions.

Desserts

Minimum two portions per selection.

- **Strawberry Crêpe Cake** V

Crêpe layers with vanilla mascarpone chantilly, seasonal berries, berry coulis and berry dust.

- **Espresso Caramel Chocolate Torte** V

Dark chocolate sponge, espresso cream, salted caramel and cocoa nib crunch.

- **Chai Panna Cotta** V, GF

Chai panna cotta with pistachio crumble, vanilla chantilly and cardamom caramel. Premium disposable cup.

- **Rose Petal Pavlova** V, GF

Meringue with mascarpone chantilly, rose-scented berries, pistachio and candied citrus peel.

- **Coconut & Mango Verrine** VG, GF, DF

Coconut custard, mango cream and almond-coconut crumble. Premium disposable cup.

Dessert Bites

Ordered by the dozen. Minimum 12 pieces per variety.

- **Chocolate Espresso Cake Bites** v

Chocolate cake with coffee chantilly, salted caramel and cocoa nib.

- **Mini Berry Pavlovas** v, GF

Miniature meringues with mascarpone chantilly, berries, rose petal and pistachio.

- **Strawberry Crêpe Cake Bites** v

Layered crêpes with vanilla mascarpone, strawberry and berry coulis.

- **Meyer Lemon Cheesecake Bites** v

With pistachio crumble, candied lemon and orange blossom.

Beverages

Additional provisions may be sourced on request, subject to availability and a separate quote.

- **Le Must Fruit Nectars** VG, GF, DF

8.5 fl oz per bottle.

Apple · Mango · Pear · Peach · Tomato · Pomegranate

- **House-Brewed Iced Tea** VG, GF, DF

32 fl oz. Choose hibiscus and citrus, or jasmine green tea and mint. Lightly sweetened upon request.

- **Botanical Still Water** VG, GF, DF

32 fl oz. Choose lemon peel and mint, or ginger and citrus peel.

Finishing touches

Presentation & Garnish Kits

Optional additional finishing elements. Garnishes described with composed dishes are already included. Microgreen quantities are approximate net weights; oil quantities are per oil, not combined. Choose by tuile count and finishing needs.

- **Small Garnish Kit**

8 oz assorted microgreens, 4 tuiles, 2 fl oz herb oil and 2 fl oz Aleppo pepper oil.

- **Medium Garnish Kit**

16 oz assorted microgreens, 8 tuiles, 4 fl oz herb oil and 4 fl oz Aleppo pepper oil.

- **Large Garnish Kit**

32 oz assorted microgreens, 16 tuiles, 8 fl oz herb oil and 8 fl oz Aleppo pepper oil.

Packed for your flight



Ready to reheat. Easy to plate.

Clearly labeled components arrive with reheating instructions and visual plating guides, helping your crew serve with confidence. Sauces, dressings and crisp garnishes are separated when this preserves quality.

Portions you can plan around

We calculate portions by food weight and volume, rather than container count or how full a container looks. Packing may be individual or bulk to suit your service plan.

Designed for your aircraft

Tell us about reheating equipment, storage limits and packaging restrictions. Most dishes are packed for use with the aircraft's plates and platters; china and serving platters are not included.

Dietary requests

Menu markers

V - Vegetarian. VG - Vegan. GF - Prepared without gluten-containing ingredients. DF - Dairy-free. Markers describe standard preparation; adaptations may be available with advance notice.

Please disclose all allergies

Our kitchen handles dairy, eggs, wheat, gluten, soy, sesame, peanuts, tree nuts, fish and shellfish. Complete allergen separation cannot be guaranteed. Fried foods use shared oil and are not considered gluten-free.

Modifications & substitutions

Ask about gluten-free bread, wraps and pasta when ordering. Adaptations, premium ingredients and upgraded sides may carry a supplement, confirmed in your proposal. Removing components does not automatically reduce the composed-dish price.

Raw or undercooked foods

Certain dishes contain raw or undercooked seafood, meat or eggs. Consuming these foods may increase the risk of foodborne illness, especially for people with certain medical conditions.

Planning & delivery

Allow time for thoughtful preparation

At least 48 hours' notice is recommended for the complete menu. Larger, bespoke or highly varied orders may need more time. Short-notice requests depend on availability and production capacity.

What your proposal includes

Your proposal details food and beverages, aviation preparation and packaging, dedicated delivery, airport route charges, timed FBO handoff and applicable tax. Rush production, specialty packaging, premium ingredients or additional coordination are quoted when applicable.

Los Angeles & Orange County

We serve LAX, VNY, BUR, LGB and SNA. Other airports are quoted on request. Delivery charges reflect the airport, FBO, aircraft location and confirmed delivery time.

Changes to the flight plan

Waiting, redelivery and schedule or location changes may add charges. Seasonal availability can affect selections; material changes are communicated whenever reasonably possible.

Plan your next flight

Send your flight details

Delivery date and local time, airport and FBO, tail number, passenger and crew counts, and receiving contact.

Tell us how you want to serve

List dishes and quantities, allergies, dietary requests, service sequence, reheating equipment and packaging preferences.

Review your proposal

We confirm availability and provide a personalized proposal with all applicable charges. Direct-pay orders require full payment and a signed agreement. Approved PO accounts follow their established authorization and billing terms.

Confirmation & care

Submitting a request does not confirm an order. Changes, cancellations and flight disruptions are governed by your catering agreement. After handoff, the receiving crew is responsible for storage, temperature control, reheating and service.

[Open catering request form](#)

Additional assistance

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