



**PRIVATE FLIGHT  
CONCIERGE**

Providing A Service You Deserve.



[privateflightconciierge.com](http://privateflightconciierge.com) | [@privateflightconciierge](https://www.instagram.com/privateflightconciierge) | [order@privateflightconciierge.com](mailto:order@privateflightconciierge.com)

3	About Private Flight Conciierge
5	Cold and Hot Breakfast
6	Fresh Juices and Local Artisan Bakery
7	Sweet and Pastry
8	Sandwiches and Open Sandwiches
9	Starters, Canapés and Soups
10	Mains
11	Salads
12	Desserts and On Board Treats
14	Platters
15	Boxed Meals and Trays
16	The Essentials
17	Other Services
18	Terms and Conditions



## Welcome to Private Flight Concierge

With great passion for both Good Food and Private Aviation, Luke and Nikki Turner founded Private Flight Concierge. After many years of working and exploring the world of Private Aviation their very first delivery place in October 2021. Four months later, they then expanded by opening a purpose built kitchen based near London Stansted Airport, serving all UK Airports, 24 hours a day, 7 days a week.

Since then, our team has expanded. Employing a diverse team with a wealth of knowledge in Private Aviation, Food , Concierge and Operations.

We are continuously searching for new ideas, resourceful packaging and the latest trends. We create tailor made menu's to accommodate those with allergies, dietary restrictions and religious and cultural requirements.

And finally, we are solely committed to providing the service that you deserve.

### The Menu

Simplistic, yet effective. We are able to provide last minute, labelled and carefully packaged catering that will use minimal space on board and deliver it directly to your aircraft, on time and with a smile.

### Challenges

We understand from experience that passengers will change their minds. Our team will support you where possible to ensure that those last minute changes, additions and requests are handled in time for your departure.

### Packaging

All of our catering is packed in bulk as standard, ready for re-plating on board the aircraft unless specified otherwise or for platters and meal boxes. If you would like your catering delivered/packaged any other way, then please do let our team know.

### Concierge and Collections

Our concierge team will happily arrange, source and deliver anything else that you require for your aircraft or client. Whether it's shopping from a local store or collections from a high end London restaurant.

Please email all service and catering requirements to: [order@privateflightconcierge.com](mailto:order@privateflightconcierge.com). If you require further assistance please call +44 (0) 1279 295925









## Cold Breakfast

All of our Cold Breakfast options come ready to serve

Selection of Pastries, Mini Preserves and Fruit Garnishes  
Served on a bamboo platter

Yoghurt Parfait  
Disposable or Glass - Strawberry, Raspberry, Blackcurrant

Lox and Bagels  
Platter, Individual or Ready Made - Smoked Salmon, Cream Cheese, Capers, Beef Tomato, Sliced Red Onion, Cucumber, Radish, Dill and Lemon

Breakfast Charcuterie  
Platter or Individual - Selection of Sliced Meats, Cured Meats, Sliced Cheeses, Crusty Bread and Garnish

Cake and Muffins  
Platter - Banana Loaf, Lemon Cake, Flapjack, Mini Muffins and Fruit Garnish

Buttermilk Pancakes  
With a selection of berries, Whipped Vanilla Cream and Maple Syrup

Sliced Fruits and Berries  
Platter or Individual

Selection of Natural, Greek and Fruit Yoghurts

Selection of Cereals, Muesli and Granola

## Hot Breakfast

**The Full English Breakfast**  
Complete Meal or In Bulk - Pork Sausage, Crispy Bacon, Mushrooms, Herb Grilled Tomato, Baked Beans, Hash Browns and Eggs Your Way (Available as a complete meal or bulk. No pork options also available)

**Breakfast Open Sandwich**  
Toasted Sour Dough, Smashed Avocado, Tomato, Crispy Streaky Bacon and Soft Boiled Egg (Delivered in Bulk, To be assembled and heated board)

**Avocado Toast**  
Toasted Sour Dough, Sliced Seasoned Avocado, Scrambled Eggs and Smoked Salmon (To be assembled and heated board)

**Omelettes**  
Plain, Vegetable. Cheese, Spinach and Mushroom or Ham and Cheese.

**Breakfast Burrito**  
Created your way, wrapped and ready to be heated on board







## Fresh Juices

A variety of flavour available in: 1 Litre, 500ML and 250ml sizes

Freshly Squeezed Orange, Pink Lady Apple, Lemon and Mint, Pineapple, Mixed Berry, Pink Grapefruit, Clementine and Honey, Pomegranate, Carrot and Orange and Mango

### Raw Press

Raw Greens, Raw Berry Boost, Raw Tropical Defence, Raw Vitalise

### Healthy Smoothies

Please enquire for availability

## Local Artisan Bakery

Certain items are subject to availability and will be dependent on the bake of the day

### Breads

Tiger Loaf, Bloomer, Sourdough, Sandwich Loaf (White or Brown), French Baguette, Ciabatta Rolls (Plain or Cheese)

### Dinner Rolls

Sourdough, Poppy Seed, Petit Plain, Crust Brown

### Pitta Breads

White or Brown

### Bagels

We work closely with our local bakery, so if you don't see what you're looking for please do ask a member of our team who will be happy to assist.



## Sweet and Pasty

### All Butter Croissant

Regular Size or Miniature

### Pain Au Chocolat

Regular Size or Miniature

### Maple Plait

### Cinnamon Swirl

### Kanelbullar (Pictured)

A Traditional Scandinavian Treat. Swedish Cinnamon Bun with Sugar Pearls

### Raisin Swirl

Regular Size or Miniature

### Fruit or Custard Danish

Please enquire for flavours

### Sugared Doughnuts

### Teacakes

### Muffins

Chocolate, Blueberry and Chocolate Chip. Regular Size or Miniature

### Soft Bake Cookies

Chocolate Chip, White Chocolate, Oat and Raisin, Granola and Chocolate Chip Short Bread

## Dairy

We can provide milk, milk alternatives, butters, yogurt and cheeses. Please let a member of our team know your requirements.







## Sandwiches

**Available as Individual, Plated or Platter**

The Following Flavour Are Available As, Wraps, Subs, Sandwiches, Mini Rolls or Baguettes

BLT

Roasted Chicken Breast and Salad

Beef and Horseradish

Coronation Chicken

Chicken and Avocado

Smoked Salmon and Cream Cheese

Prawn Marie Rose

Ploughman's

Three Cheese and Onion

Turkey, Bacon, Brie and Cranberry Sauce

Roasted Ham, Salad and Mustard

\*Other Fillings are available - Please speak to our team for availability

## Open Sandwiches

Beef Tomato, Mozzarella and Pesto

Basil King Prawn and Avocado

Smoked Salmon, Cream Cheese and Dill

Roasted Vegetables and Hummus

Palma Ham, Figs and Honey

Ploughman's

Charcuterie, Chutney and Sun-dried Tomato





## Starters

### Burrata Stack

Burrata, Seasoned Cherry Tomatoes, Basil and a Balsamic Glaze

### King Prawn Cocktail

Baby Gem Lettuce, King Prawns in Marie Rose sauce and Garnish.

### Chilli Prawn Stack

Chilli King Prawns with Smoked Salmon and Avocado Salsa

### Spicy Buffalo Wings

With Celery and Sour Cream and Chive Dip

### Thai Fish Cakes

With Sweet Chilli Sauce

### Caramelised Onion and Goats Cheese Tart

### Pate and Sour Dough

Smooth Chicken Liver Pate, Red Onion Chutney and Toasted Sour Dough

## Canapés

Smoked Salmon Avocado and Cream Cheese

Ploughman's

Marinated Basil Prawns

Brie, Bacon and Fig

Pearl Mozzarella, Sun-dried Tomato and Pesto,

Rocket, Parma Ham, Cheese and Fig

Chicken Caesar

Chilli King Prawn

## Soup

We offer a selection of homemade soups. Please enquire for availability







## Mains

Meats and fish can be cooked to your requirements. Vegetables, Starch and Sauces are available as complete meals in foils or in bulk

### Beef

Fillet, Ribeye, Strip Loin

### Lamb

Rack of Lamb, Welsh Lamb Chops, Lamb Shank

### Chicken

Chicken Breast, Whole Chicken, Chicken Legs

### Fish

Salmon Supreme, Cod Loin, Sea Bass

### Sauces

Peppercorn, Mushroom, Diane, Béarnaise, Mint and Rosemary Jus, Spicy Tomato, Lemon Butter, Parsley, Hollandaise, Beef Gravy

### Vegetables

Grilled Vegetable Assortment, Steamed Vegetable Assortment, Asparagus (Grilled or Steamed), Sautéed Creamed Spinach, Tender Stem Broccoli, Baby Carrots

### Starch Options

Creamed Mash Potatoes, Herbed New Potatoes, Roasted Hasselback New Potatoes, Carrot and Sweet Potato Mash, French Fries, Basmati Rice (Other rice options available)

### Deep Filled Pastry Pies

Please enquire for fillings

### The PFC Burger

Beef Burger, Crispy (Really Crispy) Streaky Bacon, Sliced Onion, Beef Tomato, Shredded Lettuce, Gherkin, Melted Cheddar, in house signature burger Sauce Served with French Fries

Don't forget, we work with several restaurants locally and in London. Please Speak to our team if you have a specific request.

If you cannot see something that your client has requested, don't hesitate to get in touch and put us to the test. We're always happy to help.

For younger passengers, please inform our team and we can adjust portion sizes.

## Always Available

### Cottage Pie

Meaty casserole with minced beef, flavourful sauce topped with creamed mash potato, best served with a selection of steamed vegetables

### Shepherd's Pie

Meaty casserole with minced lamb, flavourful sauce, topped with creamed mash potato

### Beef Stroganoff

Served with rice

### Lamb Moussaka

Ground lamb, sliced egg plant topped with a seasoned bechamel sauce

### Curry of the Day

Served with rice

### Beef Lasagne

Vegetable version also available

### Penne Pasta Arrabiata

Penne Pasta in a spicy tomato Sauce Garnished with Shaved Parmesan and Basil

### Spaghetti Bolognese

Topped with grated parmesan

### Wild Mushroom Risotto

### Traditional Fish and Chips

Selection of fish in a white seasoned sauce topped with creamed mash

### Thai Green Curry and Rice

### Macaroni Cheese

### Prawn Linguini

King prawns cooked with tomato and chilli with linguini

### Cajun Chicken Breast

Cajun coated chicken breast, best served with a side salad and fries

### Wild Garlic Chicken Kiev

Chicken breast stuffed with a wild garlic butter, served with seasonal vegetables, creamed potatoes and gravy





## Salads

All of our Salads come as bulk or ready to serve

### Caesar

Grilled Chicken, King Prawn, Soft Boiled Egg or Avocado and Cherry Tomato

### Traditional Greek Salad

### Cobb

### Tuna Nicoise

Tinned or fresh tuna

### Super Green

Super green vegetable salad with quinoa and a ginger and apple dressing

### Pesto and Pine Nut

### Caprese

### Summer

Romaine, Radish, Blueberries, Raspberries, Goats Cheese, Roasted Walnuts with a Lemon Dressing

Coleslaws, Potato Salads and Bean Salads are all available by request







## Desserts

In partnership with dubbel sött.

### The Chocolate Mousse (Pictured)

A soft chocolate mousse in a hard chocolate case laid on a seasonal sauce or coulis with a chocolate tree (Raspberry, Iced Sugar, Spiced Orange)

### Deconstructed Eton Mess

English Strawberries and Meringues on a bed of raspberry coulis with dried raspberry pieces and English Clotted Cream

### Nordic Sea Salt Caramel Tart

### New York Cheesecake

### Lemon Tart

## On Board Treats

### Macarons by dubbel sött.

Beautifully presented Macarons in boxes of 5 or 15, available in a range of flavours and colours (please enquire for flavour list) or available colour branded to your aircraft livery/company colours

### Truffles by dubbel sött.

Handmade chocolate truffles available in boxes of 6, 9 or 24 and available in a range of flavours (please enquire for flavour list). Also available colour branded to your aircraft livery/company colours

### The Strawberry Collection

A selection of Milk, Dark and White Chocolate dipped Strawberries

### The little dream box (For the little ones)

Every child's dream. A gift box containing four cupcakes, six cookies (supplied with icing to decorate with) and a mixture of large and small marshmallows. Perfect for 2 or more and guaranteed to keep them happy on board

### Afternoon Tea

Selection of traditional mini cakes, finger sandwiches, fruit scones, clotted cream, preserve and fruit garnish

### Fruit Scones

With Clotted cream, Preserve and Garnish

### Celebration Cakes

Please enquire

**dubbel sött.**







## Platters and The Private Flight Concierge Deli

Available as Half Atlas or Full Atlas

### Breakfast Platters

#### Breakfast

Selection of Pastries, Danishes, Fruits and Preserves, Garnished and ready to serve

#### Breakfast Grazer

Muffins, Donuts, Waffles, Brownies, Mini Pastries, Fruits, Mini Parfaits, Preserves and Nutella

### Must Haves

#### Crudités and Dips

Selection of raw sliced vegetables presented and served with hummus and a zesty guacamole

#### Artisan Cheese

Selection of Cheeses, Crackers, Chutneys, Pickles, Olives, Celery, Nuts and fresh and dried fruits

#### Charcuterie Grazing Platter

Selection of dried cured meats, mini breads, snacks, chutneys, nuts and garnish

#### Arabic Mezze

A selection of Arabic foods, dips and breads garnished with nuts, dips and sauces

#### The Smoked Salmon

With seasoned sliced tomato, boiled eggs, capers, crème fraiche, sliced red onion and garnished with dill

#### Canapés

Half Atlas (12) or Full Atlas (24) — Please enquire to pick your selection

#### Sandwiches

A selection of assorted triangular sandwiches on Brown, White and Wholegrain Breads (Rolls, Baguettes and Wraps available)

#### Bagels

Assorted variety of Bagels with assorted fillings

Sushi and Poke available upon request

## The Sweet Platters

Available as Half Atlas or Full Atlas

### Fruits

Assorted Sliced Fruits and Berries – Pineapple, Melon, Passionfruit, Strawberries, Blueberries, Cherries, Grapes, plum, peach and seasonal garnish

### Afternoon Tea

Victoria sponge, coffee and walnut, carrot cake, banana loaf, brownies, fruit scones and preserves

### Signature Mini Desserts

Selection of sweet treats, Cheesecakes, Cakes and Desserts

Our handcrafted platters are made in house, if you require something changed or different please don't hesitate to contact our concierge team



## Boxed Meals and Trays

Available as Half Atlas or Full Atlas with Wooden Cutlery and Accompaniments

At Private Flight Concierge, we are actively trying to avoid single use plastics. Therefore we have designed our very own cardboard Boxes and inserts with aircraft in mind to ensure they fit in a range of galleys.

We can also collect any crockery from the aircraft and are more than happy to replate, ready for you to serve.

Please speak to our concierge team about your requirements.

*Did you know can brand the box meals to suit your company/client for that little extra touch?*

### Cold Breakfast Example

Pastries, Preserves, Fruit Granola Parfait, Breakfast Loaf and Garnish

### Cold Lunch Example

Selection of assorted Sandwiches, Green Salad, Roll, Butter, Cheeses and Dessert/Fruit Slices

### Hot Breakfast Example

Full English Breakfast (Small or Medium Foil), Croissant, Preserve, Sliced Fruits, Small Cheese, Meats and Roll with Butter

### Hot Lunch Example

Beef Stroganoff with Rice (Small or medium foil) Green Salad, Dessert, Roll, Cheese Selection and Butter

### Individual Short Haul Cold Lunch Box Example

Assorted sandwiches, small cake dessert, fruit, snack, garnish and salted pretzels

### Crew Foods

Please enquire





## The Essentials

Butter Portions  
Whole Fruits  
Garnish Packs  
Ice (Available in bags)  
Drinks Garnish (Lemons, Limes, Celery, Orange and Mint)  
Preserves (Regular or Miniature)  
Cabin Snacks and Savouries  
Crackers  
Newspapers and Magazines  
Face Towels  
Cabin Amenities  
Coffee  
Tea's  
Nespresso Pods  
Individual Drinks (Spirits, Wines, Champagne's, Sodas)  
Water Requirement (the illusive Evian 330ML bottles are always in stock)

If you don't see an item that you include in your on board essentials then please reach out to a member of our team



## Other Services

Our concierge team are available to help, source, organise and deliver just about anything you require so please don't hesitate to put us to the test.

### **Crew Foods**

Please email your required to our concierge team

### **Grocery Shopping**

Grocery shopping required for your essentials. Send the list to our concierge team who will ensure this is sourced, packed, and delivered to your aircraft

### **Newspapers/Magazines**

International and UK Newspapers (with notice we can print international papers on the day of publication). Magazines (subject to availability)

### **Flowers**

Please inform our concierge team with all the details, colours and sizes and leave the rest to us

### **Laundry**

Please speak to our concierge team to organise

### **Storage**

We can store, organise, replenish, deliver any stock, equipment and branded items etc, as and when you need them as part of our concierge service offers to operators, charters and commercial operators

### **Parcel Management**

Send your deliveries to our facility, we will take this in for you, store until your next flight

### **Commercial, Team and Group Flights**

Please speak to our concierge team regarding your catering requirements and allow us to design your perfect menu

### **Ground, Lounge and Conference catering requirement**

Please speak to our team about your requirements/desired catering request and we will ensure your request is met. Please note all ground catering is subject to VAT



## Terms and Conditions

**We know how often schedules change, so don't worry. We're here to help.**

Charges are payable for the cancellation or amendment of any order which has been consumed where food, material or labour costs have already been incurred. We will do our best to ensure that these charges are kept to a minimum.

Cancellation and amendment requests must be sent via email to  
**[order@privateflightconcierge.com](mailto:order@privateflightconcierge.com)**

Our delivery operation is 24hrs, 7 days a week

Our concierge Team are available between the hours of 0700L & 2200L  
If you require assistance before or after these times, please call +44 (0) 1279 295925 and speak to our Duty Manager on Call.

Payment is required prior to departure unless agreed otherwise by email. FBO payment by handler also available

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Menu created by Karlsson Media