



CATERFLY

Inflight Catering

Breakfast

BREAKFAST WRAP (SCRAMBLED EGGS, BACON, TOMATOES)	MUESLI
MINI QUICHES	GRANOLA
OMELETTES (PLAIN, HAM AND CHEESE, HERBS, VEGETABLES)	PLAIN ECOLOGICAL YOGHOURT
SPANISH OMELETTE	FRUIT YOGHOURT
BOILED EGGS	PARFAIT YOGHOURT
SCRAMBLED EGGS	DANISH PASTRIES
FRIED EGGS	CROISSANTS
GRILLED TOMATOES	PAIN AU CHOCOLAT
GRILLED VEGETABLES	MUFFINS
SAUTEED SPINACH	PANCAKES
GRILLED ASPARAGUS	BAGELS
BAKED MUSHROOMS	BREAD ROLLS
CUT MEATS	TOAST BREAD
HASH BROWNS	CHEESE CREAM
BABY ROASTED POTATOES	ASSORTED JAMS
MASHED POTATOES	INDIVIDUAL BUTTER
GRILLED BACON	HONEY
SAUSAGES (PORK, VEAL, CHICKEN)	CHURROS WITH CHOCOLATE
ASSORTED CHEESES	NATURAL SMOOTHIES
SLICED FRUIT	NATURAL JUICES
FRUIT SALAD	COLD BREAKFAST BOX (mini croissants, cut meats and cheese, fruit, yoghourt with granola, fresh orange juice, bread roll, butter, fruit jam, cutlery and napkin).
MIXED BERRIES	
FRUIT SKEWERS	





Cold/hot snacks & appetizers - starters

ASSORTED FRESH CANAPES
MINI VOL-AU-VENT
MINI PIZZA
MINI WRAPS
MINI QUICHES
MINI HAMBURGUER
CRUDITEES WITH DIPS
GRILLED SHRIMPS WITH GARLIC
CALAMARI
GALICIAN OCTOPUS
PROSCIUTTO WRAPPED ASPARAGUS
TUNA & TOMATO STUFFED BOILED EGGS
BACON WRAPPED DATES
BEEF CARPACCIO

Soups/creams

CHICKEN NOODLE SOUP
CHICKEN CREAM SOUP
CLEAR BEEF/CHICKEN CONSOMMÉ
MINESTRONE SOUP
TOMATO BASIL SOUP
CARROT SOUP
PUMPKIN SOUP
SPANISH LENTIL SOUP
GAZPACHO (COLD)
SALMOREJO (COLD)
SEAFOOD AND FISH SOUP
VEGETABLES CREAMY SOUP
MUSHROOMS CREAMY SOUP
MISO SOUP
TOM KHA KAI SOUP





Platters/atlas trays (full or medium size)

COLD CUTS PLATTER (Spanish, Italian and European selection of charcuterie with condiments)

IBERICOS PLATTER (assorted Spanish pork high quality charcuterie)

CHEESE PLATTER (European cheeses selection served with dried fruits, walnuts and crackers)

MANCHEGOS PLATTER (selection of Manchegos and other local cheeses)

ANTI PASTI PLATTER (selection of Spanish and Italian charcuterie, cheeses, marinated vegetables, olives and crostini)

MEZZE PLATTER (hummus, tabbouleh, feta cheese, kalama-ta olives, dolmas, pita bread)

SMOKED FISH PLATTER (selection of a finest quality smoked fish)

SEAFOOD PLATTER (shrimps, jumbo prawns, mussels, octopus, scallops and optional lobster)

CRUDITÉ PLATTER (sliced raw vegetables with dip)

SLICED FRUITS PLATTER (seasonal and tropical fruits with fresh berries)

MINIDESSERTTRAY(selection of mini cakes and mini pastries)

SUSHI AND SASHIMI PLATTER (maki, nigiri, sashimi, califor-nia roll and condiments)

BREAKFAST PASTRIES AND COOKIES PLATTER (mini crois-sants, mini pain au chocolat, mini Danish pastries and cookies)

SANDWICHES TRAY (finger or triangles assorted sandwiches)

PINTXOS TRAY (variety of Spanish pintxos)

Sandwiches

FINGER SANDWICHES

TRIANGLE SANDWICHES

OPEN SANDWICHES

CLUB SANDWICHES

ROLL SANDWICHES

DELI SANDWICHES

BAGUETTES

MINI BAGUETTES

WRAPS

SPANISH PINTXOS



Paellas and rices

VALENCIAN PAELLA (rice, chicken, green beans, butter beans)

SEAFOOD PAELLA (rice, shrimps, prawns, mussels, cuttlefish)

VEGETABLE PAELLA (rice and fresh vegetables)

BLACK RICE PAELLA (rice with squid ink, monkfish, prawns, cuttlefish)

ARROZ A BANDA (rice with shelled shellfish)

FIDEUA (noodles, monkfish, mussels, prawns, cuttlefish)

MUSHROOM RISSOTO (rice with assorted mushrooms)

MILANESA RISOTTO (rice, saffron and parmegiano)

SEAFOOD RISOTTO (rice, monkfish, mussels, prawns, cuttlefish)

GREEN ASPARAGUS RISOTTO (rice, green asparagus)

Salads (all salads served with matching dressing, or to your choice)

CAESAR SALAD (romaine lettuce, bread croutons, parmesan flakes)

CAESAR SALAD WITH CHICKEN (grilled breast chicken, romaine lettuce, bread croutons, parmesan flakes)

CAESAR WITH SHRIMPS (grilled shrimps, romaine lettuce, bread croutons, parmesan flakes)

CAPRESE SALAD (buffalo mozzarella, valencian tomatoes, fresh basil)

NICOISE (cherry tomatoes, tuna, boiled eggs, boiled potatoes, green beans)

GREEK SALAD (Greek feta cheese, cucumber, tomatoes, green pepper, kalamata olives, red onion)

SEAFOOD SALAD (octopus, prawns, shrimps, mussels, tomato, onions, cucumber, celery, olives)

MIXED SALAD (mezclum, tomatoes, cucumber, onion, olives, carrot)

QUINOA SALAD (seasonal veggies, quinoa, tomato, lettuce)

GOAT CHEESE AND WALNUT SALAD (Spanish goat cheese, walnuts, mezclum, dried fruits)

PASTA SALAD (pasta, tomato, arugula, ham or tuna, olives, basil, buffalo mozzarella)

TUNA SALAD (tuna, boiled eggs, tomato, olives, onion, cucumber, sweet corn)

RICE SALAD (rice, green peas, green pepper, tuna or ham, cucumber, sweet corn)





Pasta and Sauces

SPAGHETTI
PENNE
TAGLIATELLE
LINGUINI
GNOCCHI
FARFALLE
RAVIOLI
TORTELLINI
FUSILLI
RIGATONI
MACARONI
CONCHIGLIE
LASAGNA (beef, bechamel sauce and vegetables)
VEGETARIAN LASAGNA (bechamel sauce and layers of vegetables)
CANNELLONI (beef, bechamel sauce, tomato)

Sauces

BOLOGNESE (tomato sauce and beef)
ARRABIATA (spicy tomato sauce and vegetables)
CARBONARA (creamy egg sauce with bacon)
SPANISH CARBONARA (cream, bacon and mushrooms)
SEAFOOD (mussels, shrimps, prawns in creamy sauce)
FUNGHI (mushrooms in creamy sauce)
PESTO (green or red)
TUNA (tomato sauce, tuna, olives)
QUATRI FORMAGGI (a cheese selection)
NAPOLITAN (tomato sauce, basil, onion, garlic)

Sides and Veggies

GRILLED OR STEAMED VEGETABLES
GRILLED GREEN ASPARAGUS
GREEN BEANS
SAUTEED MUSHROOMS
STEAMED BROCOLI
SAUTEED SPINACHS
ARTICHOKE
SWEET PEAS
ROASTED POTATOES
ROASTED BABY POTATOES
STEAMED POTATOES
MASHED POTATOES
DAUPHINOISE POTATOES
FRENCH FRIES
POTATO WEDGES
WHITE RICE
BASMATI RICE
WILD RICE
BROWN RICE
SAFFRON RICE
PLAIN PENNE PASTA
PLAIN TAGLIATELLE PASTA
RATATOUILLE
PADRON PEPPERS

Main courses

GRILLED CHICKEN BREAST
BEEF SIRLOIN STEAK
ROASTED CHICKEN
BEEF ENTRECOTTE
MILANESE CHICKEN
BEEF FILLET
CHICKEN CURRY
BEEF AND VEGETABLES SKEWER
CHICKEN AND VEGETABLES SKEWER
MILANESE BEEF
DUCK MAGRET
BEEF STROGANOFF
LAMB CHOPS
GRILLED PORK FILLET
ROASTED LEG LAMB
STUFFED AUBERGINES
STUFFED PEPPERS
GRILLED SALMON FILLET

GRILLED SEABASS FILLET
GRILLED DORADO FILLET
MONKFISH FILLET GRILLED
TURBOT
COD FILLET
SOLE FISH
TUNA STEAK
BATTERED OR GRILLED HAKE
GRILLED JUMBO SHRIMPS
GARLIC PRAWNS
PRAWNS AND VEGETABLES SKEWER
ASSORTED SEAFOOD GRILLED
LOBSTER
COLD LUNCH/DINNER BOX
(grilled chicken breast or fish with
vegetables, salad, cake, bread roll,
butter, olive oil, vinegar, salt and
pepper, cutlery and napkin)

Sauces

TOMATO
LEMON AND HERB BUTTER
DILL SAUCE
BEARNESE
BASIL AND PESTO
GREEN SAUCE CREAM
BEARNAISE
MUSTARD AND HONEY
BLACK PEPPER SAUCE
CURRY
LEMON SAUCE
RED WINE SAUCE
MUSHROOMS SAUCE
TRUFFLES SAUCE

Desserts

NY STYLE CHEESE CAKE
"LA VIÑA" STYLE CHEESE CAKE
CHOCOLATE CAKE
APPLE TARTE
LEMON TARTE
STRAWBERRY CAKE FRUIT
TARTALETTES
CARROT CAKE
RED VELVET CAKE
ALMONDS TARTE
PETIT FOURS
FRENCH PASTISSERIE
TIRAMISU
PANNA COTTA



Kids corner

PASTA WITH TOMATO SAUCE OR BOLOGNESE
MINI HAMBURGERS WITH FRENCH FRIES
CHICKEN NUGGETS
FISH FINGERS
MINI PIZZAS
KIDS SANDWICHES (nutella, jam, cheese, peanut butter)



Crew meals

COLD BREAKFAST BOX (mini croissants, cut meats and/or cheeses, fruit, yoghourt, granola, fresh orange juice, bread roll, butter, variety of jams, cutlery and napkin)

SNACK BOX (baguette or triangle sandwiches, sliced fruit, cake, fresh juice, cutlery and napkin)

CRUDITES BOX (raw vegetables, hummus, pita bread, sliced fruit or cake, cutlery and napkin)

SALAD BOX (large salad of your choice, sliced fruit or cake, bread roll, butter, olive oil, vinegar, salt & pepper, cutlery and napkin)

COLD LUNCH OR DINNER BOX (chicken breast/fish with vegetables, salad, cake, bread roll, butter, olive oil, vinegar, salt and pepper, cutlery and napkin)

(HOT OPTION is available with main dish served on aluminum foil)

VEGETARIAN COLD LUNCH OR DINNER (tofu or veggie burger with vegetables, fruit or cake, bread roll, butter, salt & pepper, cutlery and napkin)

(HOT OPTION is available with main dish served on aluminum foil)

PASTA BOX (your pasta with sauce choice served on aluminum foil, salad, sliced fruit or cake, bread roll, butter, salt & pepper, cutlery and napkin)

VEGAN OPTIONS ARE AVAILABLE ON REQUEST



Fresh juices-drinks

FRESH ORANGE JUICE
FRESH APPLE JUICE
FRESH GRAPEFRUIT
FRESH MANGO JUICE
FRESH PINNEAPPLE JUICE
FRESH LEMON AND MINT JUICE
FRESH PEAR JUICE
FRESH POMMEGRANATE JUICE
FRESH CARROT JUICE
FRESH VEGETABLES JUICE
FRUIT SMOOTHIES
SOLAN DE CABRAS WATER
FIJI WATER
PERRIER
SAN PELEGRENO

VICHY CATALAN
SOFT DRINKS
LOCAL BEERS
INTERNATIONAL BEERS
FRESH MILK (skimmed,low fat or whole)
SOY MILK
OAT MILK
ALMOND MILK
WINES, CHAMPAGNES AND SPIRITS (available upon request)

Supplies and miscellaneous

FLOWERS (by units, bouquet, table center or your request)
ICE CUBES (2kgs bag)
DRY ICE (depending availability)
OTHER SUPPLIES (on request)

Delivery and cancellation

- Caterfly kitchen hours are 08.00 – 17.00 LT (Monday to Sunday).
- We accept orders placed at least 24hrs before delivery.
- Orders placed less than 24hrs will be accepted upon availability and short notice fees may apply.
- Delivery and operations are 24/7.
- We only accept orders via a handling agent at Valencia airport, please kindly contact them.
- An order pricing shall be sent if requested.
- All payments can be made via handling invoice or directly with a credit card.
- Cancellation policy: we are aware that the operations in general aviation are highly variable, so we will always try to be very flexible and pass on the least possible expense for items already prepared and/or purchases from third parties and other factors.