

VIP-CATERING - AIRBORNE CATERING
> ZURICH AIRPORT



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BREAKFAST

Bakery

Bread rolls, assorted	CHF 1.60
Mini croissant, plain	CHF 2.00
Croissant	CHF 1.90
Rustico Croissant	CHF 1.90
Pretzel croissant (Laugengipfel)	CHF 1.90
Pretzel with salted butter	CHF 5.20
Plaited loaf (Butterzopf)	CHF 2.50
Pain au chocolat, small	CHF 2.40
Pumpernickel bread (slice)	CHF 1.40
Brioche	CHF 3.80
Muffin	CHF 4.60
Bagel, plain	CHF 4.00
Danish pastry	CHF 3.00
Jam in jar (28g)	CHF 2.20
Butter (10g)	CHF 1.50
Margarine	CHF 1.50
Honey in small jar (30g)	CHF 3.00
Coffe cream (12g)	CHF 0.35
Sugar (5g)	CHF 0.15
Sweetener	CHF 0.15

Cold components

Pancake, plain (1pc)	CHF 3.50
Pancakes (3pcs) incl. Maple sirup (50ml)	CHF 11.10
Birchermuesli	CHF 10.50
Yoghurt (plain)	CHF 3.00
Yoghurt (fruit)	CHF 3.00

Hot components

Scrambled eggs	CHF 10.00
Omelette plain	CHF 12.00
Omelette with ham	CHF 13.00
Omelette with ham & cheese	CHF 15.00
Omelette with cheese	CHF 14.00
Cherry tomatoes, steamed (4pcs)	CHF 6.50
Veal sausages, grilled (3pcs) 60g	CHF 9.00
Hash browns "Rösti" (2pcs / for breakfast)	CHF 8.00
Champignons (90g), sautéed	CHF 8.00
Porridge with oatmeal	CHF 9.50

BREAKFAST SELECTIONS

Ready to serve on atlas trays

Lighter Option



CHF 42.00

Croissant, two bread rolls, two butter & two jam

One sweet pastry

Exotic sliced fruit

Birchermüesli

Fresh squeezed orange juice (2dl)

Swiss Bündnerfleisch

CHF 54.00

Croissant, two bread rolls, two butter & two jam

One sweet pastry

Birchermüesli

Bündnerfleisch (high quality air dried meat, produced in the Grisons region-CH) garnished with cherry tomatoes & egg

Fresh squeezed orange juice (2dl)

Cheese Selection



CHF 52.00

Croissant, two bread rolls, two butter & two jam

One sweet pastry

Exotic sliced fruit

Variety of Swiss cheese, garnished with cherry tomatoes, egg & parsley

Fresh squeezed orange juice (2dl)

Vegan Selection



CHF 51.00

Three bread rolls, two margarine & one jam

Exotic sliced fruit

Vegan cold cuts & cheese

Fresh squeezed orange juice (2dl)

*Incl. Soy milk (1dl), sugar, napkin, cutlery

BREAKFAST SELECTIONS

Ready to serve on atlas trays

Swiss Double Feature

CHF 67.00

Croissant, two bread rolls, two butter & two jam

One sweet pastry

Three canapés with smoked salmon

Swiss high quality dry meat & selection of Swiss cheese

Fresh squeezed orange juice (2dl)

Salmon Selection

CHF 65.00

Croissant, two bread rolls, two butter & two jam

Two sweet pastries

Exotic sliced fruit

Three canapés on Blini with dried meat

Smoked salmon, garnished with lemon, capers & horseradish foam

Fresh squeezed orange juice (2dl)

SALADS & DRESSINGS

Salads

Green leaf salad
with cherry tomatoes CHF 11.20

Mixed salad
(sweet corn, cucumber, carrots
& cherry tomatoes) CHF 15.00

Caesar salad with chicken,
romaine salad, croutons,
seeds, grated cheese, egg
& cherry tomatoes CHF 20.50

Caesar salad with falafel (5 pcs.)
romaine salad, croutons, seeds,
grated cheese, egg & cherry tomatoes CHF 21.50

Pasta salad (260g) CHF 14.00

Sausage & cheese salad (260g) CHF 19.80

Greek salad (280g) CHF 18.00

Tomato & buffalo mozzarella
salad with fresh basil CHF 20.00

Arugula salad (rocket salad)
with cherry tomatoes CHF 14.00

Salads

Lambs lettuce CHF 15.00
with chopped egg & cherry tomatoes

Niçoise salad CHF 22.00

Couscous salad (300g) CHF 16.00

Seafood salad (200g) CHF 34.00

Cobb salad CHF 25.00

Dressings

Italian dressing (60ml) CHF 3.80

French dressing (60ml) CHF 3.80

Caesar dressing (60ml) CHF 4.50

Olive oil & balsamic dressing (0.25cl) CHF 3.00

LUNCH & DINNER

Maincourses Meat

Beef tenderloin (160g)	CHF 30.80
Beef tenderloin (180g)	CHF 34.80
Chicken breast, grilled (180g)	CHF 19.00
Chicken breast, stuffed with cream cheese	CHF 23.00
Thai curry (red or green) with chicken & basmati rice	CHF 31.00
Saddle of lamb (160g)	CHF 24.00
Lamb chops (4pcs)	CHF 29.00
Veal strips with veal tenderloin in a mushroom & cream sauce 150g	CHF 31.00
Veal tenderloin (3x 50g)	CHF 34.00

Maincourses Fish

Tiger prawns (4 pcs)	CHF 28.00
King prawn / Riesengarnele (1pc) 100g-120g	CHF 25.00
Tuna steak (140g)	CHF 33.00
Salmon steak (160g)	CHF 27.00
Sole filet (2pcs)	CHF 29.00
Sea Bass filet (1pc)	CHF 29.00
Pasta with seafood (350g)	CHF 36.00

Sauces

Pepper & cream sauce (1dl)	CHF 6.80
Café de Paris / herbed butter (20g)	CHF 5.00
Mushroom & Cream sauce (2dl)	CHF 7.50
Lemon sauce (1dl)	CHF 6.80
Bernaise sauce (1dl)	CHF 5.50
Hollandaise (1dl)	CHF 5.50

Potato side dish

Potato gratin (300g)	CHF 11.00
Roast potatoes (180g)	CHF 9.20
Baked potato, plain (2pcs)	CHF 9.00
Boiled potatoes (200g)	CHF 10.00
Duchesse potatoes (4pcs)	CHF 9.50
Hash browns "Rösti" galettes (3pcs) 150g	CHF 12.00
Mashed potatoes (200g)	CHF 9.00

Pasta side dish

Spaghetti (150g)	CHF 9.00
Pasta (150g)	CHF 9.00
Spätzli (150g)	CHF 10.00

Rice side dish

Jasmine rice (150g)	CHF 10.00
Basmati rice (150g)	CHF 10.00
Black rice (150g)	CHF 11.00
Wild rice, 100% (150g)	CHF 12.40
Red rice (150g)	CHF 11.80

Vegetable side dish

Ratatouille (200g)	CHF 11.00
Grilled vegetables, mixed (100g)	CHF 9.00
Boiled vegetables, mixed (100g)	CHF 8.00

LUNCH & DINNER

Pasta and vegetarian dishes

Cannelloni with ricotta & spinach on a cream-tomato sauce, gratiné with cheese 200g	CHF 25.50
Tortelloni with ricotta & spinach incl. tomato sauce 200g	CHF 24.50
Thai curry (red or green) with vegetables & basmati rice	CHF 28.00
Risotto, plain 200g	CHF 16.00
Risotto with cherry tomatoes & feta cheese 200g	CHF 23.00
Risotto with wild mushrooms 200g	CHF 24.00
Risotto with vegetables 200g	CHF 22.00
Risotto with eggplant & mozzarella 200g	CHF 22.50
Spaghetti (300g)	CHF 15.00
Penne (300g)	CHF 15.00

Pasta sauces

Bolognese with beef (3dl)	CHF 11.80
Tomato sauce (2dl)	CHF 6.50
Arrabiata sauce (2dl)	CHF 6.50
Carbonara sauce with ham & bacon (3dl)	CHF 11.80
Basil pesto sauce (95g)	CHF 9.80
Tomato pesto sauce (95g)	CHF 9.80
Cheese cream sauce (2dl)	CHF 6.50

SOUPS

Hot Soups

Soup: Tomato & Cream (0.5lt)	CHF 16.00
Soup: Tomato & Cream (1lt)	CHF 27.00
Soup: Carrot & Orange (0.5lt)	CHF 16.00
Soup: Carrot & Orange (1lt)	CHF 27.00
Soup: Carrot & Ginger (0.5lt)	CHF 16.00
Soup: Carrot & Ginger (1lt)	CHF 27.00
Soup: Mixed Vegetables (0.5lt)	CHF 16.00
Soup: Mixed Vegetables (1lt)	CHF 27.00
Soup: Minestrone (0.5lt)	CHF 17.00
Soup: Minestrone (1lt)	CHF 27.00
Soup: Broccoli & Cream (0.5lt)	CHF 16.00
Soup: Broccoli & Cream (1lt)	CHF 27.00
Soup: Zucchini & Cream (0.5lt)	CHF 16.00
Soup: Zucchini & Cream (1lt)	CHF 27.00
Soup: Chicken & Vegetables (0.5lt)	CHF 16.00
Soup: Chicken & Vegetables (1lt)	CHF 27.00
Miso soup incl. Tofu (portion)	CHF 12.00

Cold Soups

Soup: Caspaccio (0.5lt)	CHF 16.00
Soup: Caspaccio (1lt)	CHF 27.00
Soup: Cucumber (0.5lt)	CHF 16.00
Soup: Cucumber (1lt)	CHF 27.00
Soup: Melon (0.5lt)	CHF 14.00
Soup: Melon (1lt)	CHF 25.00

LUNCH/DINNER SELECTIONS

Dinner with Chicken CHF 76.40

Mixed green salad garnished with croutons, flower seeds & balsamic dressing

Chicken breast with sauce béarnaise (1dl), rice (200g), glazed carrots (100g)

Homemade panna cotta with berries

incl. 2 bread rolls & 1 butter

Dinner with Beef Tenderloin CHF 95.40

Tomato & bufala mozzarella salad with olive oil & balsamic dressing

Beef tenderloin (160g) with herbed butter, rosemary potatoes (200g) & vegetable bouquet (100g)

Sacher cake

incl. 2 bread rolls & 1 butter

Dinner with Veal CHF 94.00

Melon slices with Bündnerfleisch

Sliced veal "Zurich style" in a creamy mushroom sauce and Röstli-Galettes (3pcs)

Homemade chocolate mousse

incl. 2 bread rolls & 1 butter

Dinner with Stuffed Chicken CHF 78.50

Rocket salad with cherry tomatoes, pine nuts and mild balsamic sauce

Chicken breast Stuffed with cream cheese, herb butter, rosmary potatoes (200g) & grilled vegetables (100g)

Cake

incl. 2 bread rolls & 1 butter

LUNCH/DINNER SELECTIONS

Dinner with Filet of Sole CHF 92.90

Greek salad (260g) with balsamic & olive oil dressing

Filet of sole (2pcs) in a zucchini sauce with wild rice (200g)

Apple strudel with vanilla sauce

incl. 2 bread rolls & 1 butter

Dinner with Salmon: CHF 94.70

Caesar salad with chicken breast & caesar dressing

Salmon steak (160g) with lemon sauce (1dl), boiled potatoes (200g) & zucchini (100g)

Homemade chocolate mousse

incl. 2 bread rolls & 1 butter

Dinner with Sea bass Filet CHF 90.00

Rocket salad with cherry tomatoes, pine nuts and balsamic dressing

Sea bass filet in a white wine sauce (1dl), rice (200g) & a vegetable bouquet (100g)

Tiramisu with red berries

incl. 2 bread rolls & 1 butter

LUNCH/DINNER SELECTIONS

Vegetarian Selection



CHF 54.60

Mixed green salad
with cherry tomatoes, flower seeds &
croutons & balsamic dressing

Risotto with vegetables

Homemade panna cotta

incl. 2 bread rolls & 1 butter

Vegan Selection



CHF 66.00

Green salad with falafel (3pcs) & cherry
tomatoes, sesame seeds & balsamic
dressing

Quinoa with vegetables (380g)

Sliced fresh fruit (200g)

2 bread rolls & 1 margarine

COLD SELECTIONS

Ready to serve on atlas trays

With Cold Cuts

CHF 52.00

Mixed seasonal salad with dressing
on the side

Plate of Bündnerfleisch (air dried meat),
raw ham & salami

Dessert

incl. 2 bread rolls, 1 butter, cutlery
& napkin

With Roastbeef

CHF 58.00

Mixed seasonal salad with dressing
on the side

Smoked salmon with horseradish foam

Roastbeef with tartare sauce

Dessert

incl. 2 bread rolls, 1 butter, cutlery
& napkin

With Turkey

CHF 56.00

Greek salad w. dressing on the side

Turkey with sauce tartare

Dessert

incl. 2 bread rolls, 1 butter, cutlery
& napkin

With Chicken

CHF 56.00

Mixed leaf salad with dressing on the side

Sliced chicken breast with potato salad

Dessert

incl. 2 bread rolls, 1 butter, cutlery
& napkin

COLD SELECTIONS

Ready to serve on atlas trays

Vegetarian



CHF 58.00

Tomato mozzarella salad with dressing
on the side

Couscous with falafel & hummus dip

Dessert

incl. 2 bread rolls, 1 butter, cutlery

& napkin

With King Prawns

CHF 66.00

Avocado & mango salad

4 king prawns with sweet chili sauce

Roastbeef with tartare sauce

Cake

incl. 2 bread rolls, 1 butter, cutlery

& napkin

With Beef Teryaki

CHF 68.00

Rocket salad with cherry tomatoes and
dressing on the side

Beef teriyaki (120g) with a vegetable
bouquet

Dessert

incl. 2 bread rolls, 1 butter, cutlery

& napkin

"Typical Swiss!"

CHF 54.00

Cheese plate with Emmentaler & Gruyère

Sausage salad with dressing on the side

Slice of Swiss apple & nuts cake

incl. 2 bread rolls, 1 butter, cutlery

& napkin

COLD SELECTIONS

Ready to serve on atlas trays

With Grilled Salmon

CHF 71.00

Lambs lettuce with egg and dressing on
the side

Grilled salmon with spinach &
tartar sauce

Dessert

incl. 2 bread rolls, 1 butter, cutlery &
napkin

COLD SELECTIONS

Cold platter with meat

Roastbeef platter (120g) CHF 30.00
with garnish and sauce tartar

Bündnerfleisch platter (100g) CHF 34.00
with garnish

Bündner platter incl. raw ham (20g), CHF 32.00
dried meat (60g), salami (20g)
and garnish

Vitello tonnato CHF 29.00
main dish with tuna sauce
& capers (80g)

Cold Cuts platter (120g) CHF 35.00
incl. garnish

Cold Cuts & Cheese platter (200g) CHF 36.00
incl. garnish

Antipasti platter incl. dried meat, CHF 26.00
dried tomatoes, artichoke, olives,
stuffed tomatoes, parmesan, feta
& grilled vegetables (250g)

Cold platter vegetarian

Cheese platter (200g) CHF 36.00
incl. crackers (8pcs) and garnish

Raw vegetables (180g) with 2 dips CHF 19.80

Pita Bread with Hummus Dip (100g) CHF 13.00
& Olives

Cold platter with fish

Fish platter (120g) with assorted CHF 36.00
smoked fish & garnish

Seafood platter with lobster, CHF 98.00
scallops, blue mussels, 2 king prawns,
crawfish and garnish

Smoked salmon platter (150g) CHF 34.00
with garnish and horseradish foam

Avocado & mango salad CHF 28.00
with chicken

Avocado & mango salad CHF 29.00
with shrimps (3 Stk.)

Shrimp cocktail (60g) CHF 22.00
in halved Avocado

Shrimp cocktail (100g) CHF 19.00
with garnish

Shrimp cocktail (100g) CHF 24.00
with avocado cubes

SANDWICHES

Gourmet sandwich (small)

With Ham	CHF 4.50
With Salami	CHF 4.50
With Turkey	CHF 4.90
With Roastbeef	CHF 5.00
With Bündnerfleisch	CHF 5.00
With Salmon	CHF 5.00
With Cheese	CHF 4.90
With Chicken	CHF 4.90
With Raw Ham	CHF 5.00

Sandwich large

With Ham	CHF 8.80
With Salami	CHF 8.80
With Turkey	CHF 8.80
With Roastbeef	CHF 10.00
With Chicken	CHF 10.00
With Tuna	CHF 10.00
With Salmon	CHF 10.00
With Cheese	CHF 10.00
With Tomato & Mozzarella	CHF 10.00
With Raw Ham	CHF 10.00

Open sandwiches on brown bread

With Ham	CHF 6.50
With Salami	CHF 6.50
With Turkey	CHF 6.50
With Roastbeef	CHF 6.50
With Bündnerfleisch	CHF 6.50
With Salmon	CHF 6.50
With Cheese	CHF 6.50
With Chicken	CHF 6.50
With Raw Ham	CHF 6.50
With Tuna	CHF 6.50

Club sandwich (2pcs/serving)

With Ham	CHF 12.00
With Salami	CHF 12.00
With Turkey	CHF 12.00
With Roastbeef	CHF 12.00
With Bündnerfleisch	CHF 12.00
With Salmon	CHF 12.00
With Tuna	CHF 12.00
With Cheese	CHF 12.00
With Chicken	CHF 12.00
With Raw Ham	CHF 12.00
With Egg	CHF 12.00

FINGER FOOD

Cold Dishes

Canapés on blini, assorted	CHF 5.90
Canapés on toast (mini), assorted	CHF 4.90
Pumpernickel slice with crème fraîche & salmon	CHF 6.00
Raw ham with figs (3 figs & 6 slices of raw ham)	CHF 31.00
Raw ham with slices of melon (3 slices of melon and 4 slices of raw ham)	CHF 27.00

Wraps

Salmon (large /cut in half)	CHF 19.00
Chicken (large /cut in half)	CHF 19.00
Veggie (large /cut in half)	CHF 18.00

Hot snacks

Quiches set, assorted (5 small pieces incl. cheese, tomato, bacon, spinach & broccoli / 45g each)	CHF 22.00
Ham croissant, small	CHF 3.80
Swiss snacks, assorted salty pastries (5pcs. / hot)	CHF 14.00

Skewers (small)

Melon & raw ham	CHF 7.60
Dried meat & melon	CHF 8.00
Chicken & mango	CHF 7.60
Raw ham & figs (Seasonal)	CHF 8.00
Chicken yakitori	CHF 7.60
Filet of beef	CHF 10.50
Lamb & dates	CHF 11.00
King prawns	CHF 10.50
Shrimps & avocado	CHF 11.00
Salmon & cucumber	CHF 7.60
Tomato & mozzarella	CHF 8.00
Cheese & grapes	CHF 7.60
Exotic fruits	CHF 7.00

AFTERNOON TEA SELECTIONS

Ready to serve on atlas trays

With Club Sandwiches

CHF 50.80

Four crustless club sandwiches filled with
Swiss dry meat & cheese

Selection of mini patisserie (3pcs)

Fruit skewers (3pcs)

Homemade chocolate mousse

With Quiches

CHF 46.60

Small, assorted quiches (3pcs)

One sweet brioche with jam

Exotic sliced fruits

Variety of sweet patisserie (4pcs)

Vegetarian Gourmet



CHF 45.80

Four crustless club sandwiches filled with
Swiss cheese & antipasti

Selection of mini patisseries (3 pcs)

Two small fruit skewers

Fruit tart

Vegan Delight



CHF 52.00

Four crustless club with vegan cold cuts &
vegan cheese

Raw vegetables with hummus dip

Fruit skewers (3pcs)

Cookie selection

DESSERTS

Cream desserts

Homemade Panna Cotta	CHF 9.00
Homemade Chocolate mousse	CHF 9.50
Panna cotta with strawberries	CHF 10.60
Tiramisu with red fruits	CHF 9.80

Cakes

Sliced fruit tart	CHF 8.50
Apple strudel with vanilla sauce (on the side)	CHF 12.00
Apple strudel, plain	CHF 9.00
Chocolate cake	CHF 8.00
Swedish cream cake	CHF 8.40
Sacher cake	CHF 9.40
Carrot cake	CHF 8.00
Cheese Cake	CHF 8.00
Cupcake	CHF 5.00
Petit four (1pc)	CHF 2.90

Fruits

Exotic sliced fruit with garnish (250g)	CHF 28.00
Fresh pine apple portion (1 quarter / sliced)	CHF 12.00
Sliced melon (3 slices)	CHF 10.50
Sliced mango (half a mango)	CHF 12.00
Berries (100g) / seasonal	Upon reqst
Fruit basket, small (8 pcs)	CHF 25.00
Fruit basket, medium (12 pcs)	CHF 33.00
Fruit basket, large (18 pcs)	CHF 45.00

FRESH JUICES AND BEVERAGES

Fresh juices

Orange juice, home made (1lt)	CHF 32.00
Mango juice home made (1lt)	CHF 38.00
Tomato juice, home made (1lt)	CHF 28.00
Grapefruit juice, home made (1lt)	CHF 36.00
Vitamine juice, home made (1lt)	CHF 39.00
Lemon juice, home made (1lt)	CHF 38.00
Pineapple juice, home made (1lt)	CHF 31.00
Apple juice, home made (1lt)	CHF 42.00
Carrot juice, organic (1lt)	CHF 33.00
Lemonade with lemon & mint, home made (1lt)	CHF 28.00
Mango & ginger juice, home made (1Lt)	CHF 38.00
Melon juice, home made (1lt)	CHF 38.00
Pineapple & mango juice, home made (1lt)	CHF 38.00
Watermelon juice, <i>Seasonal</i> home made (1lt)	CHF 32.00

Hot Beverages

Hot coffee (1lt) / Espresso Quality	CHF 18.00
Hot coffee (0.5lt)	CHF 11.00
Caffeine free coffee from Nescafé, hot (1lt)	CHF 18.00
Hot milk (1lt)	CHF 4.50

Cold Beverages

Cold milk, low fat (1lt)	CHF 4.50
Cold milk (1lt)	CHF 4.50
Cold milk (0.5lt)	CHF 2.80
Almond milk (1Lt)	CHF 10.50
Soy Milk (1Lt)	CHF 5.50
Evian, bottle (3dl)	CHF 3.00
Evian, bottle (5dl)	CHF 4.00
Mineral water /sparkling bottle (5dl)	CHF 4.00
Coca Cola, bottle (5dl)	CHF 4.00
Coca Cola Light / Diet Coke, bottle (5dl)	CHF 4.00
Coca Cola Zero, bottle (5dl)	CHF 4.00
Schweppes Tonic, bottle (5dl)	CHF 4.00
Schweppes Ginger Ale, bottle (5dl)	CHF 4.00

GARNISH PACKS

Garnish pack, small:

CHF 29.50

1 orange / 1 lemon / 1 carrot / 1 celery
/ 100g cherry tomatoes / 100g olives
/ Bunch of fresh parsley, basil &
peppermint

Garnish pack, large:

CHF 53.80

1 lemon / 1 lime / 1 orange / 100g cherry
tomatoes / 100g olives / 10 portions
of butter (10g each) / 1 green leaves
salad / Bunch of fresh parsley, basil &
peppermint / 5dl cold milk / 5dl coffee
cream / 5dl freshly squeezed orange juice

CONTACT

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