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InFlight Catering

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**B**ased in Antwerp, Deurne, on a stone's throw from the Antwerp International Airport, Funtonics Inflight Catering is an important provider of inflight catering services throughout the private aviation industry. we deliver to all international airports in Belgium and Holland.

Every day, through our unique creativity and our passion for catering, we strive to build our hard-earned reputation.

By adhering to these hallmarks, Funtonics Inflight Catering has created the standard for superior private jet travel.

The hallmark of our approach is a meticulous attention to detail and to create a tangible vision of excellence. We believe in tradition and innovation.

Our cuisine is progressive modern with a focus on combining taste, quality and nutrition.

Each menu is freshly in-house made upon request to provide you with the best quality available. Our menu is just a guideline, a suggestion.

Feel free to contact us for all your personal preferences outside this menu.

We will endeavour to accommodate your every request.

Best regards,  
André Bakelmans

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# Daybreak

Standard breakfast

Healthy breakfast

VIP breakfast

Full breakfast tray



Say Good Morning to Your body

## Standard Breakfast

Croissant

Chocolate bun

Cheese sandwich

Sandwich ham

2 Pastries

## Healthy Breakfast

Slices of multi-cereal bread

deli: slices of chicken fillet, light cheese, jam of fruits

Raisin pastry

Muesli or cereals with fresh milk

Fresh Yogurt

Variety of fresh fruit: pineapple, Raspberries, Strawberries.

Healthy smoothie or juice



## VIP-Breakfast

Croissant, chocolate bun, 3 different pastries

Crusty bread- rolls

Deli: cheese, artisanal ham, smoked salmon, brie

Variety of fresh fruit

Fresh orange juice

## Full Breakfast Tray

Selection of daily fresh bread-rolls, 2 croissants, 2 chocolate buns, butter,

Selection sandwich spreads, artisan walnut pâté, smoked salmon,

2 quiches with leeks and bacon,

2 soft-boiled eggs,

Jam and Nutella,

Fresh cream cheese,

2 Yogurts,

Fresh orange juice

Variety of fresh fruit

# Sandwiches & Canapé's

Closed VIP-Sandwiches

Open Sandwiches

Open VIP-Sandwiches

Club Sandwiches



## Closed VIP-Sandwich

Mix of Closed crunchy dinner rolls with a variety of superior deli

## Open Sandwich

Mix of open crunchy dinner rolls with a nice variety of deli

## Open VIP-Sandwich

Mix of Open Sandwiches with a variety of superior deli

## Club Sandwich

Sandwich with 2 layers of fillings between 2 or 3 slices bread

Smoked salmon with yogurt dressing

Chicken with honey dressing

Cambozola with fig chutney

# Art of Snacking

Mixed Appetizers

Canapé's

Verrines

Vegetables with dip



## Mixed Appetizers

Olives

Cheese cubes

Salami cubes/slices

Serrano ham slices

Small slices vegetables

## Canapés

Small slices of bread, toast or puff pastry topped with a variety luxury, decorative deli

## Verrines

Variety of appetizers layered artfully in small glasses.

Crab and grapefruit - shrimps with avocado & salmon caviar - salmon mousse - goat cheese,

Parma ham and asparagus - cucumber and salmon verrines - tomato & tapenade - and other...

## Vegetables with dip

Variety of small sliced vegetables, served with dip

# Salads & Cold Dishes

Caesar Salad

Salad Niçoise

Greek Salad

Tomato Mozzarella

Fish

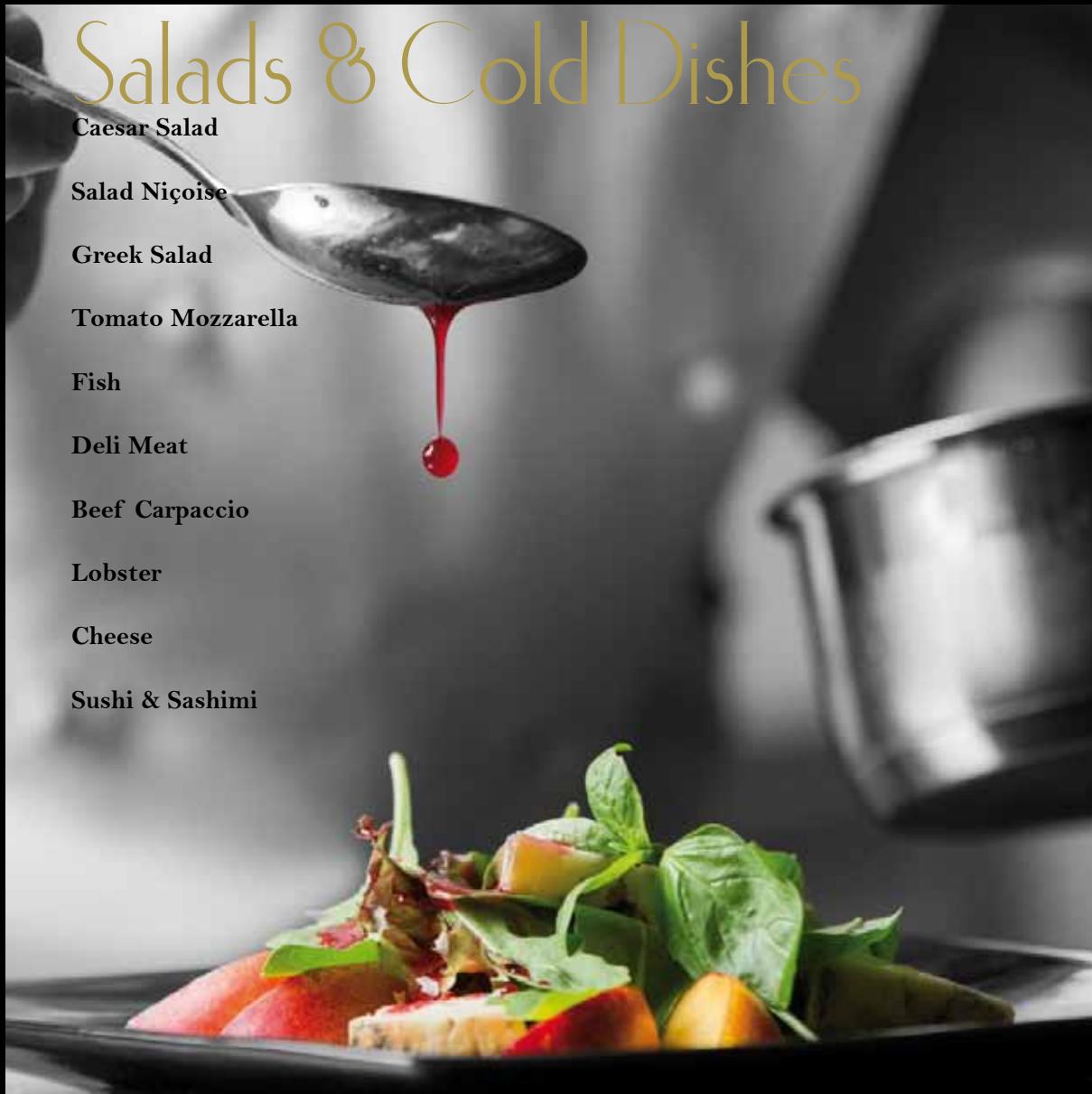
Deli Meat

Beef Carpaccio

Lobster

Cheese

Sushi & Sashimi



## Caesar Salad

Salad with chicken, croutons, eggs and parmesan cheese, topped with a nice dressing.

## Salad Niçoise

Mixed salad consisting of various vegetables, topped with tuna and anchovy

## Greek Salad

Greek salad with pieces of tomatoes, sliced cucumber, green bell peppers, red onion, cubed feta cheese and olives.

## Tomato Mozzarella

A platter with slices of tomato and slices of Mozzarella cheese topped with basil leaves and served with balsamic vinegar.

## Deli Meat

Platter with superior meat deli: duck pâté and slices deli meats

*These meals are served with assorted bread or crackers*



## Assortment Smoked Fish

A platter with a mix of cold superior fish, served with a small salad

## Beef Carpaccio

A platter with very thin slices of superior beef, served with a small salad and parmesan flakes

## Lobster

A platter with 1/2 cold lobster, topped with salad and dressing

## Cheese

Tray with variety of French and Belgian superior cheese, topped with Fresh fruit and almonds

*These meals are served with assorted bread or crackers*

## Sushi & Sashimi

A platter with a mix of sushi and/or sashimi served with wasabi, soy and ginger.

# À la carte

Please note: à la carte menus need to be ordered at least 48 hours before departure.

Feel free to contact our Funtonics team members for your personal favourites outside this menu



## Starters

Seared Scallops with champagne tarragon sabayon

Lobster tarts with avocado and lime cream (2 p.p.)

Grilled lobster Bellevue with a fresh herb salad

Smoked salmon with a classic garnish

Smoked salmon, caviar and sour cream

Assortment of smoked fish with a yogurt dill dressing

Oven baked Alaska king crab with coriander butter

Grilled Alaska king crab 'Bellevue' with a fresh herb salad

Chef's Jumbo Shrimps

Shrimps, flambéed with pastis

Salad Folle with ½ lobster, duck liver and smoked salmon

Bison carpaccio with parmesan and fresh pesto

Melon prosciutto di Parma

Carpaccio of smoked duck with rocket salad and figs

Fabulous terrine of foie gras with caramelized pear and spiced biscuit

Foie gras tureen with mango chutney

# À la carte



## Soups

Roasted tomato basil soup

Creamy zucchini soup with cod croquette and herb cheese

Champion soup

Kabocha pumpkin soup with sour cream

Cream soup of zucchini with smoked salmon

Lobster bisque scented with juice of black truffle from the Perigord

Asparagus soup (season)

## À la carte



## From the Sea

Sole baked in herb butter (approx. 500gr)

'Pot au feu' of sole in a dill sauce

Baked turbot with shallot, topped with a cream of carrots

Braised turbot with leek and black truffle from the Perigord

Herb-crusted cod fillets with roasted green asparagus

Cod fillets with classic French mousseline sauce and Ostend grey shrimps

'Pot au feu' of fish served with vegetables and a white wine sauce

Chef's Jumbo Shrimps

Jumbo shrimps with a crustacean bisque sauce and vegetable julienne

Brill fillets with a Champagne sauce and seasonal vegetables

Brill fillets with grain mustard sauce and caramelized chicory

Scampi diabolique

Scampi in a light apple curry sauce

## A la carte



## From the Farmland

Lamb ribs caramelized with honey and pot au feu of vegetables

Lamb fillet with vegetables and potato gratin dauphinoise

Filet pur with sauce of your choice (pepper, mushroom, béarnaise or sauce stroganoff)

Tournedos Rossini with Foie Gras and Truffles

Braised sweetbreads 'a la Monsieur Paul Bocuse'

Sweetbread demi-deuil, larded with black truffles

Grilled six bone with sauce of your choice (pepper, mushroom, béarnaise or sauce stroganoff)

Entrecôte of bison with sauce Bordelaise and potato gratin with bacon

## Poultry

Roasted quail with caramelized apples

Oven baked chicken fillet with Parisian mushrooms

Duck fillets with port sauce, sautéed zucchinis and oyster mushrooms

Grandmothers' turkey fillet

Roasted chicken with French ratatouille, stewed vegetables and roasted potatoes

Roasted turkey with pepper cream sauce and fresh spinach



## Pasta

Spaghetti Bolognese

Spaghetti with tomato cream sauce and ham

Spaghetti with three types of cheese and cream sauce

Tagliatelle with anchovies, capers, tomato, garlic, parsley, olives and parmesan

Tagliatelle with shrimps, curry coconut sauce, bok choy and coriander

Tagliatelle with shrimps, tomato sauce, black olives, anchovies and garlic

Chicken with penne, pasta, mushrooms, garlic, shallot, cream sauce and parsley

Creamy Penne carbonara with bacon

Penne all'arrabbiata (vegan)

Vegetarian lasagne

Salmon and spinach Lasagne

Cannelloni served with a filling of salmon & smoked trout

# Kids' menus

**Kids lunch box**

**Mini sandwiches**

**Spaghetti bolognese**

**Pizza**

**Chicken fillet with apple compote**



## Kids' Lunch Box

Lunchbox with 2 sandwiches, healthy biscuit, chocolate brownie and a small fruit salad

*Sandwiches can be chosen out of the following deli:*

*cheese, ham, cheese spreads, bologna, chocolate sprinkles, chocolate spreads*

## Mini Sandwiches

Mini - sandwiches with a variety of deli: cheese, ham, fruit jam, chocolate spreads, chocolate sprinkles

## Spaghetti Bolognese

Pasta with a tomato-based sauce with minced meat, topped with grated cheese

## Pizza

Flat oven baked bread topped with tomato sauce and cheese.

## Chicken fillet with Apple Compote

Chicken breast with apple compote served with roasted or mashed potatoes

# Sweet & Delicious



## Sweet & Delicious

Classic crème brûlée

Chocolate mousse

Raspberry bavaois

Chocolate tart

Apfelstrudel with whipped cream

Selection of mini pastries

Sweet Verrines: a variety of small glasses with sweet and crunchy fillings:

(Pana cotta, chocolate mousse, French cream rice pudding, strawberry mousse, .....

Cheesecake with red fruits

Various sorts of French and Belgian superior cheese

Assorted petit fours. a variety of small pastries, ideal for tea-time

Selection of macarons: a variety of sweet confectioneries filled with buttercream or jam

Belgian chocolates.: a box with a selection of the finest Belgian chocolate pralines (250 gr.)

Belgian chocolate truffles (250 gr.)

# Fruit



## Fruit Skewer

Skewer with a variety of fruit

## Fruit Basket

Basket with a variety of fresh whole fruits

## Fruit Salad

Layers of fresh fruit are soaked a citrusy sauce in this colourful salad

## Sliced Fruit

Ready-to-eat sliced fruit with sugared lime zest

# Caviar

## Royal Belgian Caviar

Belgian caviar has become one of the most appreciated caviar varieties from cultured sturgeon.

Many caviar lovers and top chefs have come to know and appreciate

the class and unique taste of “Royal Belgian Caviar”

**Royal Belgian Oscietra** Available in 30 gr. - 50 gr. - 125 gr. - 250 gr.

**Type:** Sturgeon mainly from the Caspian Sea region, also called Russian sturgeon.

**Flavour:** Pleasant mouth feel with salty and typical nutty flavour followed by touches of minerals

**Royal Belgian Gold Label** Available in 30 gr. - 50 gr. - 125 gr.

**Type:** Siberian sturgeon or a cross breed between Russian and Siberian sturgeon.

**Flavour:** Salty, followed by a rich, creamy flavour with a pleasant and subtle after-taste

**Iranian Beluga** Available in 30 gr. - 50 gr. - 125 gr - 250 gr.

The soft exterior bursts with a creamy smooth, nutty and butter taste. Colours and flavours of caviar from wild sturgeon can vary due to age and its natural environment.

## Potato Moscovite

The very classic potato (that was first served to the Tsars of Russia) with Royal Belgian Caviar

## Caviar Spoon

Mother-of-pearl caviar spoon, about 12 cm, especially for caviar



# Wine & Champagne

An extensive wine and champagne selections



## Champagne

### CHAMPAGNE LALLIER

Lallier "Série R013 - Brut".

Lallier "Rosé Grand Cru"

Lallier "Blanc de Blancs Grand Cru"

Lallier "Millésimé Grand Cru" 2008

Lallier "Ouvrage Grand Cru - Extra Brut"

### CHAMPAGNE ROEDERER

Louis Roederer (Brut)

Louis Roederer "Cristal brut" 2009



## White Wine

### PIÉMONT

Piémonte Massolino “Chardonnay” Langhe 2016

### LOIRE

Pouilly-Fumé Domaine Jonathan Didier Pabiot “Cuvée Aubaine” 2015

### BOURCOGNE

Pouilly-Fuissé Château de Beauregard “La Maréchaude” 2013

Meursault Domaine R. Monnier “Le Limozin” 2016

Chassagne-Montrachet Domaine R. Monnier 2016

Chablis Grand Cru Faiveley “Les Preuses” 2016

Meursault 1er Cru Domaine R. Monnier “Charmes” 2016

### COTES DU RHÔNE

Châteauneuf-du-Pape Domaine de la Solitude 2017

Condrieu Domaine Georges Vernay “Les Terrasses de L’Empire” 2015

### BORDEAUX

Pessac-Léognan Le Clementin de Pape Clément 2014

Pessac-Léognan Château Pape Clément “Grand Cru Classé” 2014

## Red Wine

### CÔTES DU RHÔNE

Côte Rotie Domaine Georges Vernay “Blonde du Seigneur” 2009

V.d.P. Collines Rhodaniennes Pierre Gaillard ‘Asiaticus’ 2014

Châteauneuf-du-Pape Domaine de la Solitude “Cuvée Cornelia Constanza” 2015

### BOURGOGNE

Chambolle Musigny Paul Misset “Les Condémènes” 2013

Gevrey-Chambertin 1er Cru Domaine Pierre Naigeon “Les Cazetiers” 2010

Clos de Vougeot Grand Cru Domaine Faiveley 2015

### BORDEAUX

Saint-Émilion Grand Cru Classé Château Fleur Cardinale 2015

Margaux Château de Palmer “Alter Ego” 2011

Saint-Julien Château Gruaud Larose 2015

Pomerol Château L’Evangile 2014

### RIBERA DEL DUERO

Ribera del Duero Valdaya 2015

Ribera del Duero Valdaya “Mirum” 2015

### PIÉMONT

Piémonte Massolino “Barbera d’Alba” 2016

Piémonte Massolino “Barolo - Parussi” 2013

# Soft Drinks



## Soft Drinks

Fresh orange juice (50 cl - 1 l.)

Fresh apple juice (50 cl - 1 l.)

Grape Juice

Coca Cola - Coca Cola Light - Coca Cola Zero (33 cl - 1 l. - 1.5 l)

Fanta - Sprite (33 cl - 1 l. - 1.5 l)

Lipton Ice-Tea - original Green - Peache - Lemon

Spa Blue Still Water Mineral Water ( 33 cl - 1 l. - 1.5 l)

Spa Red Sparkling Water Mineral Water ( 33 cl - 1 l. - 1.5 l)

Evian Mineral Water (33 cl - 30 cl. - 1 l)

Schweppes Tonic Water (33cl)

Schweppes Bitter Lemon (33cl)

Red Bull 25 cl

# Concierge Service

The Sky Is Not The Limit



## The Sky Is Not The Limit

Funtonics Inflight Catering is not only about famous dishes produced in our HACCP certified kitchen, we offer a concierge service like no other and are always ready to fulfil your requests to ensure your trip is that special touch.

You name it. We serve it... From International newspapers and magazines to exotic flowers and personalized gift baskets, we provide anything and everything.

## Concierge:

Foreign & domestic newspapers & magazines

Pet supplies

Full line of cabin amenities

Birthday cakes

DVD's and CD's

Fresh flowers & arrangements

Dry ice & coolers

Customized gift baskets

And more....

# Crew Meals

**Cold crew breakfast**

**Hummus and Crudités**

**Sandwich based**

**Cold crew meal**

**Hot crew meal**

**Cold vegetarian crew meal**

**Hot vegetarian crew meal**

**Light crew meal**

**Hot pasta**



## Cold crew Breakfast

Croissant, bread roll, muffin, bagel, breakfast pastry plus butter, jam, honey.

Fruit salad or 1 piece of whole fruit.

Sliced breakfast meat and cheese or muesli and yogurt/cereal with milk.

Fruit juice OR fruit smoothie.

## Hummus & Crudités

Hummus with vegetable crudités.

Plus two of the following: Whole fruit, sliced fruit, cereal bar, organic fruit bar

Fruit juice or fruit smoothie

## Sandwich based crew meal

3 small bread rolls or 1 large filled baguette (*approx 25cm -10 inches*).

Plus two of the following: Cheese and crackers, vegetable crudités and dip selection, side salade

Plus one of the following desserts: Piece of whole fruit, fruit salad, muesli/cereal bar, dessert Chef's

choice (*such as cake, brownie, fruit tart, muffin, cookies, etc*)



## Salad based crew meal

Selection of one main-meal portion salad: chicken, pasta, turkey, Greek, chicken

Caesar, rice or vegetarian (dressing on the side on request)

Two of the following sides: Cheese and crackers selection, vegetable crudités and dip selection,

Fruit salad or 1 piece of whole fruit.

Bread roll and butter

## Cold crew meals

Selection of one of the following main courses: Cold sliced grilled chicken, turkey, beef, veal, Vegetable,

Stir-fried meat, chicken, meat pie, quiche (*all sauces on the side*).

One of the following sides : Selection of cheese and crackers, vegetable crudités and dip selection, side salad

Plus one of the following desserts: Piece of whole fruit, fruit salad, muesli/cereal bar, essert Chef's choice (*such as cake, brownie, fruit tart, muffin, cookies, etc*)

Bread roll and butter

## Hot pasta crew meal

One of the following: Pasta based main course (*all sauces on the side*)

Plus one of the following sides: Steamed/boiled/stirfried mixed vegetables or side salad.

Plus one of the following desserts: Piece of whole fruit, fruit salad, muesli/cereal bar, dessert Chef's choice (*such as cake, brownie, fruit tart, muffin, cookies, etc*)

Bread roll and butter



## Hot crew meals

Selection of one of the following main courses: Roast of the day, grilled chicken, beef steak, chicken or Beef Stir-fry, Stroganoff, veal Parmigiano, ham/pork steak, lasagne, pasta Bolognese or other daily main course (*all sauces on the side*)

plus two of the following sides: Steamed/boiled/stir-fried mixed vegetables, mashed/boiled/roasted/baked potatoes, rice, plain pasta, side salad (*mixed, pasta, rice, etc*).

Plus one of the following desserts: Piece of whole fruit, fruit salad, muesli/cereal bar, dessert Chef's choice (*such as cake, brownie, fruit tart, muffin, cookies, etc*)

Bread roll and butter.

## Cold vegetarian crew meals

Selection of one of the following courses: Vegetable stir-fry, pasta and vegetable salad, rice salad, quiche,

Tofu or seitan main course (*all sauces on the side*)

One of the following sides: Selection of cheese and crackers, vegetable crudités and dip selection, side salad

Plus one of the following desserts: Piece of whole fruit, fruit salad, muesli or cereal bar, dessert Chef's choice (*such as cake, brownie, fruit tart, muffin, cookies, etc*)

Bread roll and butter



## Hot vegetarian crew meals

Vegetarian soup

Selection of one of the following main courses: tofu or seitan meal, vegetable stir-fry, vegetarian lasagne, vegetarian pizza, quiche or vegetable pie, pasta primavera (*all sauces on the side*)

plus two of the following sides: Steamed/boiled/stir-fried mixed vegetables, mashed/boiled/roasted/baked potatoes, rice, plain pasta, side salad (*mixed, pasta, rice, etc.*)

Plus one of the following desserts: Piece of whole fruit; fruit salad; muesli/cereal bar; dessert Chef's choice (*such as cake, brownie, fruit tart, muffin, cookies, etc*)

Bread roll and butter.

## Light crew meals

Selection of one of the following: Cold sliced grilled chicken/turkey/lamb or veal, vegetable/lean meat

Stir-fry, pasta and vegetable, meat salad (*sauces on the side, low fat options, cooking in olive oil where possible*)

One of the following sides: Low-fat cheese and crackers selection, vegetable crudités and low-fat dip selection,

side salad (Chef's choice) with low-fat dressing Bread roll and butter.

Plus one piece of whole fruit or a fruit salad.

Bread roll and butter.

# Extract of Terms and Conditions

## CATERING ORDERS

Funtonics Inflight Catering uses fresh products of the day and guarantees an excellent service.

Therefore, all orders need to be mailed one day in advance, before 4.00 pm

Orders shall be mailed to the attention of Funtonics and shall only be considered final reservations if mailed back by Funtonics for acceptance.

Any adjustments shall be notified by mail and will only be final if mailed back by Funtonics for acceptance.

Funtonics is obviously also standby for orders placed after 4.00 pm provided a surcharge is paid to cover any costs incurred for the last-minute purchase of fresh products.

## DELIVERY FEES

Funtonics undertakes to centralise the deliveries whenever possible to avoid additional delivery costs.

On weekdays the transport to Antwerp Airport will be charged at EUR 17.50/trip.

On Saturdays, Sundays and holidays the transport to Antwerp airport will be charged at EUR 25.00/trip

For deliveries before or at 6.00 am a EUR 25.00/trip surcharge applies.

For deliveries between 21.00 pm and 6.00 am a EUR 100.00/trip surcharge applies.

Please contact us for delivery fees to other airports.

## CANCELLATION FEES

In the case of partial or full cancellation, for any reason (including cancelled flights), a cancellation fee will be charged depending on the time of the cancellation and the content of the order.

The following rules will be applied:

For any order cancelled more than 12 hours prior to requested delivery time, the amount payable will be equal to 30% of the registered order.

For any order cancelled more than 6 hours and less than 12 hours prior to requested delivery time, the amount payable will be equal to 50% of the registered order.

Any order cancelled less than 6 hours prior to requested delivery time will be fully charged.

All cancellations must be made in mailing to Funtonics Catering.

Cancellations by telephone will not be accepted.

Any purchases made for the specific request of a client will be charged.

## DELIVERY DELAYS - CLAIMS

Funtonics Inflight Catering will not be held responsible for any delay due to any reason beyond the company's control such as, for example, official traffic restrictions, breakdowns, traffic jams, accidents, poor weather conditions, strikes, war, etc.

Any claim must be filled within 24 hours from delivery of the order.

Any claim or complaint relating to an invoice must be sent by email or letter within eight days from the invoice date.

## FORCE MAJEURE

Funtonics Inflight Catering will not be responsible for non-performance or suspension of its obligation, in whole or in part, as a result, directly or indirectly, of any strike, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government act or regulation, or any other cause (whatever it is a natural disaster or not).

In the event of cancellation by Private Catering, any sum that may have already been paid by the customer will be refunded.

## ARBITRATION

Any disputes shall be governed only by the Commercial Court of Antwerp, Belgium.

## CONTACT FUNTONICS INFLIGHT CATERING

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