

RECOMMENDATIONS TO ASSIST YOU IN ORDERING CATERING

Callout Times:

We encourage you to advise us of your catering requests 24 hours in advance of domestic trips (at Million Air Dallas, the advance notice is not that important, however, in the northeast and remote airports, many caterers have a policy of a minimum of 24 hours notice) and 48 hours for international flights prior to your departure.

Cold v. Warm Food:

We recommend for any flights onboard a CitationJet, Learjet or Hawker, you order cold foods versus foods that must be cooked prior to being loaded onboard the aircraft and kept warm. When ordering food items, please note that only the Gulfstream 450, Embraer Legacy and Challenger 604 have ovens onboard. Several other aircraft in the mid-size category have microwaves. Always check with your scheduler about the galley equipment on the specific aircraft flying your trip, before ordering catering.

Helpful Hints:

- On all aircraft, consider the length of the flight when planning your menu. It takes approximately 20-30 minutes for the taxi out, takeoff, descent and taxi-in.
- On small and mid-size cabins, we recommend the fruit, cheese and crackers, seafood, deli, canapés or dessert platters, or boxed meals.
- Avoid soups and certain sauces, especially those which are cream based, as they are very difficult to warm and do not retain their consistency.
- Some last minute catering requests may or may not be possible, considering many catering vendors close by 5:00 p.m. locally and most require a minimum of 12-24 hours notice.
- In the event you and your passengers tend to consume a number of the stock items, such as, coffee or bottled water, you may want to request additional stock with your catering.
- Airports located in rural areas cannot provide elaborate catering and the number of vendors is limited.
- Some States restrict the sale of alcoholic beverages on certain days or during certain hours during a day.
- Catering items are not included in the aircraft hourly rate and are billed at actual costs.



Suggested Meals by Aircraft Cabin Class

Breakfast

Large (for flights under 1.5 hours), mid-size and small cabin:

- Fresh fruit
- Bagels and lox
- Assorted breakfast breads
- Yogurt and granola
- Continental breakfast box

Large cabin (flights over 1.5 hours):

- Omelets
- Pancakes
- Italian frittata
- Breakfast sandwich

Lunch and Dinner

Large (for flights under 1.5 hours), mid-size and small cabin:

- Cold sandwich boxed meals of chicken and pesto or ham and brie
- Cold platters of vegetables, fruit, cheese and crackers, assorted canapés, finger sandwiches, smoked salmon, or seafood
- Salads – Caesar, shrimp, Greek, chicken
- Dessert platters of cheesecakes, chocolate covered strawberries, brownies or assorted tarts

Large cabin (for flights over 1.5 hours)

- Penne pasta
- Pot roast
- Roasted duck
- Seared salmon