

# Idea & Menu Suggestions

Below you will find an Idea & Menu suggestion which our team have put together.

Many of you here will already know what you want! If so, send us your order (see Contact below)

To order or ask a question, head to the contacts section below. Remember to be clear and state the following.

Delivery Date, Tail, Location, Quantity/Portion of Items, Dietary restrictions & time of delivery

## Top Items - The Regulars

### Many Clients love to order "the classics" for their flights.

We have placed the top items at the start of our menu idea page. Always remember to let us know how many passengers or crew each item is for. If you don't, we will take the total pax notified and provide portions for everyone. Many more items are further down in the menu & ideas page.

#### Anti Pasti Plate

Selection of delactesant meats, cheeses & olives

#### Assorted Canapes

Assortment of cold Canapes

#### Breakfast Cheese & Meats

Selection of cheese & Meats

#### Crudites With Dip

Selection of fresh vegetables with various dips

#### Danish Pastries

Mix of classic Danish in min form

#### European Cheese Selection

Selection of EU type cheeses with side crackers

#### Fresh Sliced Fruits

Selection of fresh sliced fruits

#### Petit Fours

Selection of small size bite confectionary

#### Sandwiches - Danish (Open Faced)

Selection of fish, beef or Danish speaclities (let us know what meat)

#### Sandwiches - Finger

The classic finger sandwiches with mixed fillings

#### Crew Breakfast Tray

Including mini Danish pastries, cheese & meats, butter, bread rolls, and orange juice,

#### Crew Lunch Tray

Sandwich, pasta salad, chocolate bar, desert, bread & butter

## Our Coperational Partners

Aviation thrives on strong partnerships, and ASE is proud to collaborate with DD CPH in Denmark and Fredrik ARN in Sweden. Together, we combine our expertise to deliver an exceptional catering experience—bringing diverse talents into one outstanding product.

We also work alongside bakers, butchers, florists, and fishmongers, and source all produce from the best possible places.

Without these partners and cooperation, we would not be in a position to offer the best possible fresh products at our locations.

**ASE** **VipCatering**  
BY ASE HANDLING



## Breakfast & Bakery Ideas

### Assorted Bread Basket

Selection of mixed white & brown breads

### Assorted Mini Danish Pastries

The classic Danish pastries are served in a mini size

### Assorted Mini French Croissants

The classic French croissant and Pan au chocolat in mini size

### Other Breads - Ideas

Baguettes (white or brown) 500g, Pita Bread 6pcs, Indian Nan Bread, Bagels, Danish Rye bread 850g, Brioche

### Condiments (Let us know what you want) - Ideas

Honey (50ml) , Homemade strawberry jam, Butter pads (10pcs), French butter portion with flaked salt, Sugars, Sweeteners, Nutella chocolate spread

### Tray - Breakfast Cheeses

Selection of Cheeses

## Cereal, Muesli, Yoghurts or Fruits

### You can find a selection of various items below

Semi Dried Fruits, Strawberry, Melon, Mano - 50g  
Sliced Fruit with berries  
Mixed berries  
Muesli Portion  
Cornflakes Portion with a side of whole milk  
Oaty porridge served with salad, sugar & honey  
Yoghurt - Natural 10%  
Yoghurt - Fruit 10%  
Yoghurt - Skyr Protein 0,2%  
Yoghurt - Greek

## Breakfast Continental & Classics

### Continental Breakfast Trayset

The classic breakfast tray set, including natural yoghurt, fresh cut fruits, bread rolls, butter, mini pastries & cheeses

### Continental - Mix it Up Trayset

Served with natural yoghurt, freshly cut fruits, croissant, pain au chocolat, and a selection of jams

### Continental - Tell us how you like it!

Many clients prefer to inform us how they would like their version of the classic. Let us know, and we will produce it for you.

### English Breakfast (re-heat on board)

The classic English, served with scrambled eggs, sausage, baked tomato, bacon, baked mushrooms and a side of toast (or bread)

### American Breakfast (re-heat on board)

The mighty American, served with grilled steak, buttermilk pancakes, bacon, scrambled egg & hash browns

### Sides - English or American Breakfast

*Just let us know what sides you want, or create your own breakfast. Pancakes, spinach, hashbrowns, tomatoes, mushrooms, chicken sausages, pork or beef sausages, scrambled eggs, baked beans, smoked salmon, and fresh fruits are just some basic examples*

## Everyone Loves Eggs

### You can find a selection of various items below

Egg - Poached  
Egg - Boiled (Soft) or (Hard) - Let us know  
Egg - Fried. Let us know how you like it  
Egg - Benedict  
Omelette - Naturel (3 eggs)  
Omelette - Mushroom (3 eggs)  
Omelette - Ham & Cheese (3 eggs)  
Omelette - Smoked Salmon & Dill  
Scrambled Eggs

## Juices Fresh Squeezed

**Fresh Squeezed Juices** - Freshly squeezed and served 500ml

Apple  
Carrot  
Orange  
Pineapple  
Pomegranate

*Let us know if you have other preferences*

## Water

**Water** - Typically Glass or Plastic in 33CL or 500ML

Evian - Glass 33CL  
Evian - Plastic 500ML  
Fiji - Plastic 500ML  
San Pellegrino - Glass XXml  
Voss - Glass 75cl

*Let us know if you have other preferences*

## Other

Beers - Carlsberg, Tuborg - (Local)  
Beers - Ask us  
Wine - Ask us  
Spirits - Ask us  
Coconut Water  
Oat Milk - Natural  
Milk - Whole  
Milk - Semi Skimmed  
Tetra Pack Juices - Apple, Orange, Pineapple.

## Smoothies

**Smoothies** - Fresh and served 500ml

Banana Blueberry Smoothie  
Greens - Vegetables (Spinach, Cucumber, Parsley)  
Tropicana - Pineapple, Apple, Ginger  
Red Smoothie - Berries & Banana

*Let us know if you have other preferences.*

## Soda

**Sodas** - Typically in 033CL Cans & 1LT Plastic

Coca Cola - Can 33CL or Plastic 1LT  
Coca Cola - Can 33CL or Plastic 1LT  
Cola Zero - Can 33CL or Plastic 1LT  
Fanta Orange - Can 33CL or Plastic 1LT  
Faxi Kondi - Can 33CL or Plastic 1LT  
Ginger Beer - Can 33CL  
Indian Tonic - Can 33CL or Plastic 1LT  
Pepsi Max - Can 33CL or Plastic 1LT  
Pepsi - Can 33CL or Plastic 1LT  
Red Bull Energy - Can 025CL  
Schweppes Lemon - Can 33CL  
San Pellegrino Citron - Can 33CL

## Salads

### Salads (Choose Between)

Caesar Salad - Classic  
Caesar Salad - Chicken  
Caprese Salad  
Egg Salad  
Garden Salad  
Greek Salad  
Nicoise Salad  
Prawn Salad  
Salmon Salad  
Seafood Salad  
Tuna Salad

All salads are made fresh, and delivered in bulk packaging (unless requested). Our chef can produce most types of Salads, if you don't see it here - just ask!

## Soups

### Soups

*Are served in 0,5LT thermos containers - Freshly homemade*

Cream of Broccoli Soup  
Chicken Soup  
Lentil Soup  
Asparagus Soup  
Tomato Soup  
Mushroom Soup  
Vegetable Soup

All soups are served with bread & butter on the side

## Sandwiches

### Sandwiches

*With so many types, it's hard to list everything our chef can produce. When you order sandwiches, the standard bread for finger sandwiches is white; for others, it is Ciabatta, unless you advise us of a specific request.*

### Sandwiches Examples

Danish Sorebord - Open Sandwiches  
Finger Sandwiches  
Club Sandwiches  
BLT Sandwiches  
Baguette Sandwiches  
Quinoa Salad  
Sandwich Wraps

*Let us know if you have a specific filling in mind; we have all the regulars, including Chicken, Beef, Ham, Cheese, Tuna, and Salmon.*

## Sushi

### Sushi - Required to be often ordered 48hr in advance.

*We would love to list the 100+ items 1 by 1 here, but we ask that you contact us with any specifics or for further info.*

### Regular Items often ordered are

California Rolls  
Traditional Maki Rolls  
Sashimi Selection  
Wasabi Beans Side  
Edamame Beans Side  
Misosoup

## Main Course Beef & Veal Ideas

### Beef Entrecote

Prime cut of beef, cooked the way you want (Choose your sides)

### Chilli Con Carne

Classic beef version served with jasmine rice & a side of creme fresh.

### Fillet Mignon

Grilled Fillet Mignon (Choose your sides)

### Sirloin Of Beef

Prime cut of beef, cooked the way you want (Choose your sides)

### Rib Eye

Prime cut of beef, cooked the way you want (Choose your sides)

### Veal Tenderloin

Served with mushroom ragout & a potato & parsnip dauphinoise

### Beef Skewers

Flame grilled (Choose your sides)

### Other Ideas - Remember

Our chef can produce many variations in the way you like them.

Please don't forget to let us know which sides or sauces you wish.

Please also let us know if you have a microwave or oven on board the aircraft

## Pasta & Risotto Ideas

**Pasta is made with the chef's choice of pasta.** If you would like a specific pasta such as spaghetti, penne, tagliatelle, fusilli, or linguine, let us know.

Carbonara - Creamy with bacon

Lasagna - Homemade beef or chicken

Lasagna - Vegetarian

Bolognese - Classic version

Pasta - Pesto

Pasta - Seafood

Pasta - Grilled Chicken

Pasta - Creamy tuscan chicken

Pasta - Chicken Parmesan

## Main Course Poultry & Lamb

### Chicken Kiev

Classic filled with Garlic Herb Butter Filling (Choose your sides)

### Roasted Chicken

Roast chicken Breast served with rice, grilled veg and red pesto sauce

### Chicken Skewers

Flame grilled (Choose your sides)

### Poached Breast Of Chicken

Served with wild mushroom & thyme filling served with a light vegetable broth

### Duck Breast

Panfried breast of duck served with sauteed red cabbage, confit potato & Masala jus

### Lamb Fillet

Pan fried with a spring onion mash, & traditional mint jus

### Grilled Lamb Chops

Served with mashed potato, grilled asparagus and mint yoghurt sauce

### Other Ideas -

Grilled Chicken Breast - (Choose Sides)

Indian - Butter Chicken & Rice

Indian - Tandoori Chicken & Rice

Thai - Green Chicken Curry & Rice

Japanese - Chicken Teriyaki (Choose Sides)

*Our chef can produce many variations in the way you like them.*

*Please don't forget to let us know which sides or sauces you wish.*

## Main Course Seafood

### Tagliatelle Seafood

Classic Tagliatelle with select seafood & asparagus cream sauce

### Grilled Tuna Steak

Served with wild mushroom risotto & herb salad

### Poached Cod

Cod fillet served with mustard cream sauce, new potatoes & wilted spinach.

### Baked Fillet Of Sea Bass

With braised fennel, lovage cream & small roasted potatoes

### Fillet of Salmon

Grilled Salmon (Choose Sides)

### Roast Salmon

Served on a light basil jus, steamed asparagus & cous cous

### Other Ideas - Remember

Our chef can produce many variations in the way you like them.

Please don't forget to let us know which sides or sauces you wish.

*Keep in mind that many fish in Denmark & Sweden are seasonal*

## Main Course Vegetarian

### Stuffed Peppers

Stuffed Peppers with Ratatouille

### Grilled Tuna Steak

Served with wild mushroom risotto & herb salad

### Grilled Halloumi Cheese

Served with a roquette & tomato salad & taboule with a citrus & coriander dressing

### Risotto

Mushroom, asparagus & saffron with shaved parmesan

### Other Ideas

Lental bolognese pasta

Butternut risotto & spinach

Leek, courget & feta crumble

Vegan ratatouille

Vegetarian lasagna

*Our chef can produce many variations in the way you like them.*

*Please don't forget to let us know which sides or sauces you wish.*

## Sides

### Sides

Let us know which main meal you would like, and which sides you would like to accompany it. We can grill, steam, boil or pan fry. It's almost impossible to list every type of side, but we will try to add some of the basics below.

#### Sides (Ideas)

Potatoes - French fries  
Potatoes - With herbs  
Potatoes - Boiled new  
Potatoes - Mashed  
Potatoes - Jacket / Baked  
Potatoes - Roasted Mini  
Potatoes - Baby  
Potatoes - Rosti  
  
Rice - Basmati  
Rice - Plain  
Rice - Jasmin  
Rice - Wild  
Rice - Saffron  
Rice - Brown  
  
Greens - Grilled asparagus  
Greens - Corn on the cob  
Greens - Mixed Vegetables  
Greens - Steamed mixed vegetables  
Greens - Steamed green beans  
Greens - Steamed broccoli  
Greens - Steamed spinach  
Greens - Steamed carrots  
Greens - Creamed spinach

#### Sides (Ideas)

Greens - Steamed brussels sprouts  
  
Pasta - Plain tagliatelle  
Pasta - Plain pasta penne  
Pasta - Plain spaghetti  
  
Butternut squash  
Tomato - Grilled cherry plum  
Tomato - Vine tomatoes  
Tomato - Oven roasted  
  
Herbs  
  
Garlic Bread  
Coleslaw  
Quinoa

## Sauces

### Pasta Sauces

Alfredo sauce  
Napolitana sauce  
Bolognese sauce  
Pesto for pasta  
Marinara sauce  
Mushroom & truffle sauce  
Carbonara sauce

### Other

Aioli sauce  
Bearnaise sauce  
Basil pesto sauce  
Creamy dill sauce  
Greek yoghurt mint sauce  
Greek Tzatziki sauce  
Hollandaise sauce  
Herb sauce  
White wine sauce  
Red wine reduction sauce  
Sweet & sour sauce  
Tartar Sauce

## Deserts

### Classic Carrot Cake

Moist & spiced with delicate cream cheese

### Creme Brulee

Rich custard base with a caramelized top

### Chocolate Mouse

Indulgent thick tasty chocolate homemade mouse with cocoa nibs

### Chocolate Cake

Succulent homemade chocolate cake served with a sprinkling of berries

### Chocolate Chip Cookies

Soft baked chocolate cookies, 6pcs

### Chocolate Brownie

Served with vanilla creme fraiche

### Cheese Board

Selection of gourmet European cheeses, crackers, grapes & walnuts

### Petit Fours Collection

Lovely bite-sized French pastries

### Strawberries (Chocolate Dipped)

Dark chocolate dipped strawberries

### Seasonal Fruit Salad

Selection of seasoned fresh fruits for a light indulgence

### Seasonal Tart Selection

Choice of berries, apple, pear or lemon

### Ice Creme - Contact us for ideas

*We are limited to providing Ice cream due to the size of tubs in Denmark & Sweden, ask us for further info.*

### Other Ideas - Remember

*Our chef can produce many variations in the way you like them.  
Please don't forget to let us know what your sweet tooth prefers!*

*Keep in mind that many fish in Denmark & Sweden are seasonal*

## For the Cabin

### Kitchen Equipment

Tin Foil (Aluminium Roll)

Cling Film roll

Plastic gloves (10pcs)

Garbage bags (10pcs)

Plastic cups (50pcs)

### Ice & Dry Ice

Ice cubes - Provided to every flight

Dry Ice - On request 24Hr

Storage Box (cold)

### Other

Paper Cups (50pcs)

Paper Napkins (100pcs)

Cheewing Gum (5pcs)

Toothpicks

## Flowers (48hr order)

### Luxury Flower Arrangement

A medium-sized luxury flower arrangement using Danish or Swedish local flowers, elegant and fresh

### Selection of Roses

Roses medium-sized bouquet

### Roses Heads

Cut and trimmed roses ready for simple display

## How to Contact us / Order

Our VIP Team are ready to process your questions or order

You are about to order directly with the catering & fbo combined email. We share the same "One point of contact", keeping things simple for you.

Please inform us of the following in your email:

- 1 - Date & Time of delivery
- 2 - Location of delivery (Airport name)
- 3 - Number of Pax + Number of Crew
- 4 - Inform us if you have a cabin crew, oven, and microwave
- 5 - Order anything you want, but please remember to comment on the number of pax for each item, or size
- 6 - Give us as much advance notice, don't send a last-minute request within hours of departure

Our team will confirm catering, answer questions, provide you with quotes etc.

## How to Pay / Taxes?

0% TAXES are added to the order. All catering is exported from both Denmark & Sweden for consumption within international airspace.

Payment Choices = Place directly on the FBO bill

Payment Choices = Pay online via a link sent from the catering team

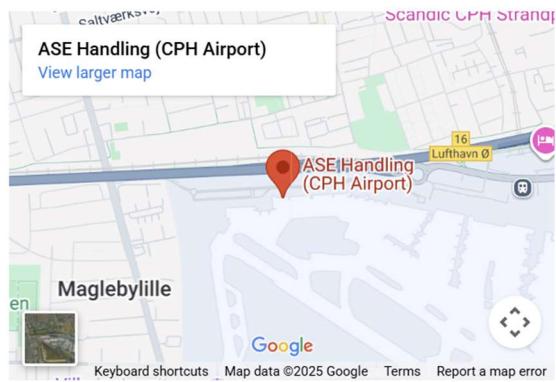
Accepting Invoice, Mastercard, Visa, Amex, Avocard, UVAir Card, AIR Card.

CONTACT US



**DENMARK**

For Copenhagen Airports, or other Airports in Denmark, call or email us today



### VIP Catering Team - Denmark

**Phone:** +45 2068 5928

Email: [cph@asevipcatering.com](mailto:cph@asevipcatering.com) or [cph@asehandling.com](mailto:cph@asehandling.com)

Location

**Address**

Gate A30, Copenhagen Airport  
Denmark, DK2770

Follow Us



Opening Hours

**Winter** - 0700-2200 Local

**Summer** - 0530-2330 Local

**Serving the following Airports: Copenhagen EKCH - (BASE)**

Also serving the following (48-hour notice):

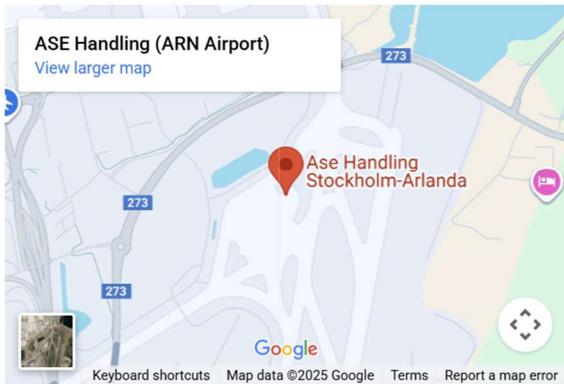
Roskilde EKRK, Odense EKOD, Billund EKBI, Aarhus EKAH, Malmo ESMS, Angelholm ESTA, Halmstad ESTA

## CONTACT US

# SWEDEN



For Stockholm Airports, or other Airports in Sweden, call or email us today



## VIP Catering Team - Sweden

Phone: +46 8720 0022

Email : [arn@asevipcatering.com](mailto:arn@asevipcatering.com) or [arn@asehandling.com](mailto:arn@asehandling.com)

### Location

Follow Us



### Address

General Aviation Ramp M  
Arlanda Airport, 19045, Sweden

### Opening Hours

**Year Round** - 0700-2200 Local

## Serving the following Airports: Stockholm ESSA - (BASE)

*Also serving the following (48-hour notice):*

*Stockholm ESSB, Stockholm ESKN, Stockholm ESOW, Gothenburg ESGG, Norrkoping ESSP, Ostersund ESNZ, Orebro ESOE*