

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, Mango - 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
Carrott
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
Sanpellegrino 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
Miso soup

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 filled 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 rocket & 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 tomatos
 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 & spriced with delicate cream cheese

Creme Brulee

Rich custard base with a caramelized top

Chocolate Mouse

Indludgent 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

Stawberries (Chocolate Dipped)

Dark chocolate dipped strawberries

Seasonal Fruit Salad

Seletion 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 bouchet

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

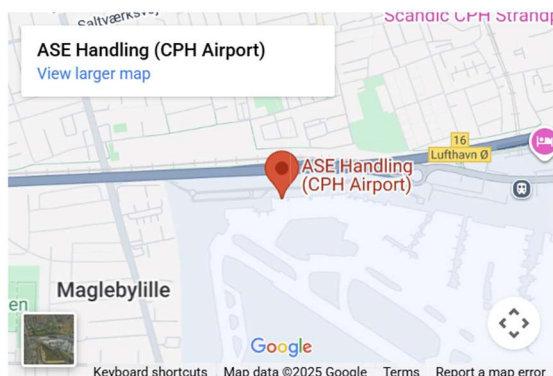
Accepting Invoice, Mastercard, Visa, Amex, Avcard, UVAir Card, AIR Card.

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 or 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)

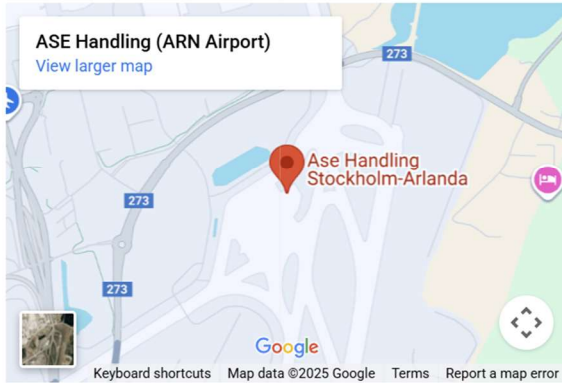
Also serving the following (48-hour notice):

Roskilde EKRR, 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 or arn@asehandling.com

Location

Address

General Aviation Ramp M
Arlanda Airport, 19045, Sweden

Follow Us



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