

20
26

THE EVERGREEN SELECTION

THE MENU 2026



Hi Fly Catering
LUXURY TRAVEL CATERING

BREAKFAST

AVOCADO TOAST

BACON

BAGELS FILLED WITH SALMON AND CREAM CHEESE

BENEDICT EGGS - SALMON, HAM, TOASTED BREAD, EGGS, SAUCE

BOILED EGG - EACH

BREAKFAST CAKE

BREAKFAST HAM AND CHEESE

BREAKFAST MUSHROOMS

BREAKFAST SAUSAGES

BREAKFAST TOMATOES

BUTTER

BUTTER ROSE

CEREALS / MUESLI / GRANOLA

CROISSANT / MUFFIN / DANISH - MINI

CROISSANT / MUFFIN / DANISH - STANDARD

DONUT

ENGLISH SCONE

FRIED EGGS

HASHBROWNS

JAM JELLY / HONEY / NUTELLINA

OMELETTE - FILLED

OMELETTES PLAIN

PANCAKE

PORRIDGE

RAW EGG

SCRAMBLED EGGS
WAFFEL
YOGURT
YOGURT & GRANOLA PARFAIT
YOGURT GREEK
YOGURT SOY

THE MENU



BAKERY BREADS

BAGEL PLAIN
BAKERY BREAD SLICES IN BASKET
BREAD LOAF
BREAD ROLL
BREAD STICKS
FOCACCIA PLAIN MINI
FOCACCIA PLAIN LARGE
FRENCH BAGUETTE
GLUTEN FREE BREAD ROLL
PITA BREAD
PIZZA LARGE
PIZZA MINI
CRACKERS ASSORTED

COLD STARTERS

ACCOMPANIMENTS FOR CAVIAR (FINELY CHOPPED EGG WHITE, EGG YOLK, PARSLEY, CAPERS, ONION, LEMON WEDGES, MELBA TOAST OR TOAST POINTS AND SOUR CREAM)

ACCOMPANIMENTS FOR SMOKED SALMON (CHOPPED ONION, CHOPPED EGGS, CREAM CHEESE, PARSLEY, LEMON WEDGES & CAPERS)

ASSORTED CHEESES WITH CONFITURES

ASSORTED COLD CUTS

ASSORTMENT OF PATÉS

BEEF CARPACCIO WITH ROCKET & PARMESAN FLAKES IN DELICATE YOGURT DIP

BRESAOLA ROLL FILLED WITH TRUFFLED CREAM

BRUSCHETTA WITH TOPPING

CAPRESE SALAD WITH BUFFALO MOZZARELLA & PESTO DIP

CAPRESE SKEWERS - LARGE - 14 CM

CAPRESE SKEWERS - MEDIUM - 12 CM

CAPRESE SKEWERS - MINI - 8 CM

CAPRESE WITH BURRATA CHEESE & PESTO DIP

CAVIAR

COLD ARABIC MEZZE - PITA EXCLUDED

COLD CANAPES ASSORTED

CRUDITES WITH ASSORTED DIPS

FINGER FOOD

FLOWER SHAPED BRESAOLA WITH ROCKET AND PARMESAN - CITRONETTE ON THE SIDE

FOIE GRAS PATE WITH DRIED PLUM AND PAN BRIOCHES
HUMMUS BABA GANOUSH AND PITA
JUMBO PRAWNS COCKTAIL - SERVED IN HALF GRAPEFRUIT OR BOWL
MIXED OLIVES
MIXED UNDEROILS & PICKLES
PARMA HAM & MELON DROPS SKEWER - LARGE - 14 CM
PARMA HAM & MELON DROPS SKEWER - MEDIUM - 12 CM
PARMA HAM & MELON DROPS SKEWER - MINI - 8 CM
PARMA HAM WITH MELON DROPS
RAW FISH SASHIMI WITH HOMEMADE SAUCE
SMOKED FISH ASSORTMENT / FISH CARPACCIO
SPANISH COLD CUT PATA NEGRA & IBERICO
TARTARE BEEF
TARTARE FISH
TYPICAL ITALIAN ANTIPASTI (COLD CUTS, CHEESES, UNDEROILS,
VEGETABLES)
WILD SMOKED SALMON
ZUCCHINI ROLLS FILLED WITH CAPRINO GOAT CHEESE & SHAVED
ALMONDS

HOT STARTERS

HOT ARABIC MEZZEH - PITA EXCLUDED

HOT LARGE CANAPES

MIXED HOT CANAPES (MOZZARELLINE, MINI PANZEROTTINI, OLIVE
ASCOLANA...)

QUICHE - INDIVIDUAL SIZE (ALL TYPE OF FILLINGS)

SALTY PUFF PASTRIES

SPRING ROLLS SMALL SIZE

STUFFED MUSHROOMS

SANDWICHES / BURGERS

BURGER WITH BEEF - STANDARD

BURGER WITH BEEF - MINI

BURGER WITH CHICKEN - MINI

BURGER WITH CHICKEN - STANDARD

CHEESE BURGER - STANDARD

CHEESE BURGER - MINI

CLUB SANDWICH (1 SQUARE)

OPEN SANDWICH - LARGE (6/8 CM DIAM)

OPEN SANDWICH - MEDIUM (4,5 CM DIAM)

OPEN SANDWICH - SMALL (3 CM DIAM)

SANDWICH LARGE (LARGE TRIANGLE)

SANDWICH LARGE FILLED (ON BAGUETTE, CIABATTA, WRAP,
FOCACCIA - 11 CM)

SANDWICH SMALL (FINGER) FILLED (ON MINI BAGUETTE, MINI
TRIANGLE, MINI WRAP, MINI FOCACCIA - 7 CM)

TOAST (CLASSIC WITH PINK HAM AND CHEESE) - 1 SQUARE

FIRST DISHES SELECTION

BUCATINI WITH AMATRICIANA SAUCE
CANNELLONI (FILLED AND BAKED PASTA ROLLS) - HOMEMADE
CARBONARA PASTA
EGGPLANT PARMIGIANA
FOUR CHEESES RISOTTO
GNOCCHI / RAVIOLI
HOMEMADE CREPES
HOMEMADE LASAGNE WITH BOLOGNESE SAUCE
LOBSTER LINGUINE SERVED WITH LOBSTER TAIL
MILANESE STYLE SAFFRON RISOTTO
NORMA PASTA
PASTA / RISOTTO WITH SEAFOOD - RED OR WHITE SAUCE
PASTA WITH ARRABBIATA SAUCE
PASTA WITH BOLOGNESE SAUCE
PASTA WITH CLAMS
PASTA WITH PRAWNS AND VEGETABLES
PASTA, RISOTTO, TORTELLINI WITH MUSHROOMS
PASTA / RISOTTO WITH TRUFFLE SHAVES
SMALL PENNE WITH PESTO SAUCE, GREEN BEANS AND POTATOES
VARIOUS KINDS OF PASTA WITH SAUCE OR SEASONING ASIDE

MAIN COURSES SELECTION

BEEF FILLET GRILLED / BRAISED - 200 G

BEEF TATAKI

CHICKEN (ROASTED OR GRILLED BREAST)

CHICKEN ESCALOPE / LEG / WINGS

CHICKEN ROULADE / NUGGETS / GOUJON / CUTLET

DUCK BREAST (GRILLED OR ROASTED)

ESCARGOT

FALAFEL

FIorentINA - T-BONE BEEF STEAK WITH BONE

GRILLED WHOLE CHICKEN (UP TO 4 PAX)

LAMB RIBS

MARGHERITA AND ASSORTED PIZZA

MEATBALLS - WITH SAUCE OR ONLY FRIED

MILANESE STYLE SAFFRON RISOTTO WITH OSSOBUCO

MILANESE VEAL CHOP WITH ROCKET LEAVES &

CHERRY TOMATOES

POKE BOWL - FISH OR CHICKEN OR BEEF BASED

PORK STEAK

ROAST BEEF

SKEWERS WITH RED MEAT AND VEGETABLES

SKEWERS WITH WHITE MEAT AND VEGETABLES

STROGANOFF BEEF - HOMEMADE

TURKEY (ROASTED OR GRILLED BREAST)

VEAL CORDON BLEU - HOMEMADE

VEAL ESCALOPE / ROASTED / VEAL STEW

VEAL FILLET (GRILLED) - 200 G
VEAL OSSOBUCO
VEAL WITH PORCINI MUSHROOMS
VITELLO TONNATO - HOMEMADE

THE MENU



FISH

CRUSTED FISH FILLET WITH AROMATIC SAUCE
FISH & SEAFOOD - GRILLED / STEAMED / OVEN BAKED - SALMON
/ PRAWNS

FISH & SEAFOOD - GRILLED / STEAMED / OVEN BAKED -
SEABASS, SEABREAM, TUNA, TURBOT, AMBERJACK, SOLE,
OCTOPUS

GRILLED KING PRAWNS WITH LEMON & GINGER SAUCE ON THE
SIDE

SCALLOPS AU GRATIN / GRILLED / BUTTER AND HERBS (WITHOUT
SHELL)

SEAFOOD TRAY WITH COCKTAIL SAUCE
SEAFOOD TRAY WITH LOBSTER AND COCKTAIL SAUCE
SUSHI AND SASHIMI

WARM LOBSTER CATALAN STYLE

SALADS / SIDE DISHES

CAESAR SALAD WITH CHICKEN
CAESAR SALAD WITH PRAWNS
CAESAR SALAD WITHOUT CHICKEN
CAPONATA
COBB SALAD WITH EGG, TOMATO, CHICKEN, AVOCADO, BACON,
BLUE CHEESE & SALAD LEAVES
FATTOUSH / TABBOULEH SALAD
FENNEL AND ORANGE SALAD
FRESH SEARED TUNA OR SALMON SALAD
GREEK SALAD
HUMMUS DIP // GUACAMOLE // BABAGANOUSH
KING CRAB SALAD
MASHED POTATOES - HOMEMADE
MIX SALAD WITH AVOCADO
NICOISE SALAD
OCTOPUS SALAD WITH POTATOES
OLIVIER SALAD (INSALATA RUSSA) - HOMEMADE
PASTA / RICE / CEREAL SALAD - WITH VEGETABLES // FISH //
MEAT
POTATOES (BAKED, BOILED, FRIED) // NEW POTATOES WITH
PARSLEY
SALAD LEAVES AND VEGETABLES
SALAD WITH SHRIMPS - ITALIAN STYLE
SALAD / VEGETABLES WITH BLACK TRUFFLE
SALAD LEAVES (ONLY GREENS)

SEAFOOD SALAD (NO SALAD LEAVES)
STEAMED RICE / PLAIN PASTA / PLAIN
COUS COUS
SUPERFOOD SALAD
TUNA (CANNED) / SMOKED SALMON SALAD
VEGETABLES – STEAMED / GRILLED /
BAKED / BOILED / PAN-FRIED

THE MENU



DESSERTS

BISCUITS ASSORTMENT - TEA
BROWNIE - HOMEMADE
CAKES (CHEESECAKE, DOUBLE CHOCOLATE, ETC.) - HOMEMADE
CANNOLO SICILIANO WITH RICOTTA CHEESE - LARGE
CARROT & HAZELNUTS CAKE - HOMEMADE
FRUIT TART - HOMEMADE
GRANDMA APPLE PIE - HOMEMADE
HAAGEN DAZS ICE CREAM - SMALL
HAAGEN DAZS ICE CREAM - LARGE
ICE CREAM ARTISANAL - INDIVIDUAL
LARGE COOKIES - HOMEMADE
MINI DESSERTS (MINI CHEESECAKE, MINI TIRAMISU,
MINI SACHER, ETC.)
MOCHI
PETIT FOUR / ITALIAN PASTICCINO / MACARON
STRAWBERRY COVERED BY CHOCOLATE - HOMEMADE
SWEET CREPE (NUTELLA / JAM / MAPLE SYRUP) - HOMEMADE
TIRAMISU / PANNA COTTA / MOUSSE / PUDDING / CHEESECAKE,
ETC.

FRUITS

BASKET OF ASSORTED WHOLE FRUITS

BERRIES (KG)

FRESHLY SQUEEZED JUICE / MILKSHAKE / SMOOTHIE (LT)

FRUIT SALAD

FRUIT SKEWER - LARGE - 14 CM

FRUIT SKEWER - MEDIUM - 12 CM

FRUIT SKEWER - MINI - 8 CM

SLICED FRUITS

WHOLE AVOCADO

WHOLE FRUIT

WHOLE PAPAYA / MANGO

ICE

GEL PACK / DRY ICE
COOLER ICE PACK
ICE CUBES (LIN / LINATE)
ICE CUBES (OTHER AIRPORTS)

BEVERAGE

ACQUA PANNA - GLASS - 0,25 LT
ARABIC COFFEE (1 LT)
BEER (LOCAL BRANDS)
CHAMPAGNE
COCONUT WATER - SMALL
COCONUT WATER (TETRAPACK) - LT
COFFEE (LT)
ESPRESSO COFFEE - PRICE PER CUP
EVIAN 0,33 LT - GLASS
EVIAN 0,33 LT - PLASTIC / PERRIER 0,20 LT - GLASS / SAN
PELLEGRINO 0,25 LT GLASS OR 0,5 LT PLASTIC
EVIAN 1 LT - PLASTIC
FIJI WATER 0,50 LT - PLASTIC - STILL
FIJI WATER 0,33 LT - PLASTIC - STILL
FIJI WATER 1 LT - PLASTIC - STILL
HOT WATER (LT)
JUICES IN BOTTLE / TETRAPACK (LT)
KEFIR (LT)
LABAN (LT)
LOCAL BRANDED WATER - LARGE BOTTLE
LOCAL BRANDED WATER - SMALL BOTTLE
MILK (1 LT)
SOFT DRINKS (COKE / SPRITE / FANTA / SCHWEPPES / PAGO
JUICE / ICED TEA)
SOFT DRINKS IN BOTTLE (FROM 1 LT TO 2 LT)

VOLVIC WATER 0,50 LT - PLASTIC - STILL
VOLVIC WATER 1,50 LT - PLASTIC - STILL
VOSS WATER 0,33 LT OR 0,50 LT - PLASTIC
- STILL
VOSS WATER 0,80 LT - GLASS -
SPARKLING
VOSS WATER 0,80 LT - GLASS - STILL

MISCELLANEOUS

ARTIFICIAL SWEETENER
BAR CHOCOLATE
BLOODY MARY KIT
BOX OF CHOCOLATE
CELERY SALT
HONEY JAR
CHIPS - STANDARD
FRESH GINGER
GARBAGE BAGS ROLL - 110 LT
GARNISH - EDIBLE FLOWERS (10 PCS)
GARNISH HERBS - STANDARD PACK (120 G)
HOT TOWEL
LEMON / LIME (WHOLE)
LEMON MUSLIN
MINT
NESCAFÈ INSTANT COFFEE - JAR
NUTS / DRIED FRUIT / DATES (KG)
OIL - INDIVIDUAL MINI GLASS BOTTLE 20 ML
PAPER NAPKINS PACK
PAPER KITCHEN ROLL
PRINGLES - STANDARD TUBE
SALATINI - SALTY STICKS
SAUCES - MAYO / KETCHUP / MUSTARD - MINI GLASS JAR
SLIPPERS - PRICE PER PAIR
THERMOS FLASK - LARGE (1 LT)

THERMOS FLASK - SMALL (0,5 LT)
TISSUE BOX - KLEENEX
ZIPLOCK BAGS
TEA PUERH - BOX
TEA TWININGS - BOX
NESPRESSO CUPS (1 PACK)

THE MENU



OTHER ITEMS

DELIVERY SERVICE LINATE (LIN - LIML)
DELIVERY SERVICE MALPENSA (MXP - LIMC) / BERGAMO (BGY - LIME) / BRESCIA (VBS - LIPO) / PIACENZA (QPZ - LIMS)
DELIVERY SERVICE BOLOGNA (BLQ - LIPE) / TORINO (TRN - LIMF)
DELIVERY SERVICE VERONA (VRN - LIPX)
DELIVERY SERVICE GENOVA (GOA - LIMJ)
DELIVERY SERVICE PARMA (PMF - LIMP)
DELIVERY SERVICE FIRENZE (FLR - LIRQ) / PISA (PSA - LIRP)
DELIVERY SERVICE PERUGIA (PEG - LIRZ)
DELIVERY SERVICE RIMINI (RMI - LIPR)
DELIVERY SERVICE VENEZIA (VCE - LIPZ)
SECURITY FEES
DEMI NIGHT SURCHARGE (06:00 - 06:59 LT)
NIGHT SURCHARGE (22:00 - 05:59 LT)
MEET ON ARRIVAL (06:00 - 06:59 LT)
MEET ON ARRIVAL (07:00 - 21:59 LT)
MEET ON ARRIVAL (22:00 - 05:59 LT)
PICK UP FROM RESTAURANT
NEWSPAPERS / MAGAZINES
STORAGE SERVICE
DISHES / OVEN / GRILL / TROLLEY WASHING SERVICE
LAUNDRY
HIGH LOADER SERVICE

20
26

PRICE LIST 2026



HIFLY CATERING MILANO SRL UNIPERSONALE

PH: +39 02 756 1504 | EMAIL: ops@hiflycatering.com | ADDRESS: Via Tertulliano 70, 20137 Milan, Italy | VAT: 14280100968 | SDI CODE: MSUXCR1

2 0 2 6

HI-FLY
CATERING
Menü Gourmet



Hi Fly Catering
LUXURY INFLIGHT CATERING

Hi Fly Catering

S T A R T E R S

CARAMELIZED SCALLOPS WITH
YUZU BEURRE BLANC, BLACK RICE
CHIP AND CHARGRILLED LEEK

SMOKED DUCK, FOIE GRAS
& RHUBARB CHUTNEY

SMOKED KOHLRABI WITH COMTÉ
MOUSSE, ALMOND CRACKER
AND DILL OIL

WAGYU TATAKI WITH MISO
& MUSTARD MAYO, DAIKON
AND YUZU



Hi Fly Catering

F I R S T D I S H E S

BRAISED SEITAN TORTELLONI
WITH MUSHROOM RAGOUT
AND YELLOW TOMATO COULIS
AND PARSLEY EMULSION

PAPPARDELLE WITH DUCK RAGÙ
AND RED CURRANT DEMI-GLACE

PEA GNOCCHI WITH
SEAFOOD CACCIUCCO,
STRACCIATELLA CHEESE AND
SORRENTO LEMON

SALTED COD RAVIOLI
WITH TOMATO BISQUE,
OLIVE EXTRACT
AND CITRUS ALMOND CREAM



Hi Fly Catering

S O U P S

BARLEY SOUP
WITH PULLED PLANT BBQ,
JERUSALEM ARTICHOKE CHIPS
AND HERB SOUR CREAM

CREAMY MUSHROOM SOUP
WITH ASPARAGUS BORETTANE
ONIONS AND SPROUTS

SWEET POTATO AND MISO SOUP
WITH WAKAME AND WHOLEGRAIN
PITA CROUTON



Hi Fly Catering

RISOTTI

CREAMY CELERY RISOTTO
WITH CANDIED HAZELNUTS
AND BLACK TRUFFLE

PORCINI RISOTTO
WITH MANCHEGO FONDUE
AND JAMON POWDER

MILANESE RISOTTO
WITH VEAL CHEEK
AND SABA REDUCTION

SQUID INK RISOTTO
WITH CHAMPAGNE REDUCTION
AND RED SHRIMP TARTARE



Hi Fly Catering

MEAT MAINS

BRAISED BEEF
WITH POTATO TERRINE,
MARINATED ROOTS
AND LAMBRUSCO JUS

CRISPY CHICKEN SUPREME
WITH MASHED POTATOES,
BASIL PESTO
AND GRILLED MUSHROOMS

CRISPY PORK BELLY
WITH HEIRLOOM CARROTS
AND AGED BALSAMIC JUS

GUINEA FOWL ROLL
WITH ZUCCHINI SCAPECE,
GLAZED FIGS
AND PECORINO-TIMUT CREAM



Hi Fly Catering

F I S H M A I N S

CHILEAN SEA BASS
WITH PAK CHOI,
SHIITAKE SAUCE
AND MICROGREENS

GLAZED OCTOPUS
WITH CELERIAC, GREEN APPLE
& DILL OIL

MISO BLACK COD
WITH OYSTER MUSHROOM BROTH
AND BABY FENNEL

SEA BREAM WITH GREEN CRUST,
CHARRED ARTICHOKE
AND MINT JUS



Hi Fly Catering

SALADS

BEETROOT
AND LAMB'S LETTUCE SALAD
WITH GRILLED GOAT CHEESE
AND LIME YOGURT DRESSING

HALLOUMI, ROCKET
AND GRILLED PINEAPPLE SALAD
WITH YOGURT DRESSING

RADICCHIO SALAD
WITH PARMESAN PUFFS,
PUMPKIN AND POMEGRANATE

SEARED TUNA WITH MANGO,
ASPARAGUS
AND LIME-SOY DRESSING



Hi Fly Catering

DESSERTS

APPLE TARTE TATIN
WITH SALTED CINNAMON CARAMEL
AND WHITE CHOCOLATE QUENELLE

EXOTIC PASSION CAKE
WITH MANGO-LIME CREAM
AND TOASTED COCONUT FLAKES

RASPBERRY SYMPHONY CAKE
WITH FRESH RASPBERRIES
AND RASPBERRY COULIS

RICOTTA, PEAR
AND CHOCOLATE MOUSSE
WITH ENGLISH CREAM
AND CARAMELIZED WALNUTS





Hi Fly Catering
LUXURY INFLIGHT CATERING