



DELUXE

CATERING

— EST 1989 —

LONDON'S LEADING
EXECUTIVE JET CATERER

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OPERATING
24 HOURS PER DAY,
7 DAYS A WEEK

DELUXE UK-WIDE

Placed to serve
London and all other
UK airports

order@deluxe-uk.com
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DELUXE STANSTED

Placed to serve Stansted, Luton,
Biggin Hill, Southend,
Cambridge and further afield

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Big enough *to serve*
and
small enough *to care.*

Deluxe Executive Jet Catering is the UK's pioneer for delivering fine dining inflight food. We are proud to be celebrating 30 years of service to a wide variety of satisfied clients.

Since 2003 Deluxe has been exclusively contracted with 32 (The Royal) Squadron and 10/101 Squadron which serves HM The Queen, the British Royal Household, the Prime Minister and UK Government.

Our 24 hours a day tailor-made service ensures you will be proud to offer your passengers consistent freshly prepared fine dining prepared by some of the countries most talented Michelin star chefs.

Deluxe has now opened another kitchen airside at Stansted Airport with both kitchens operating 3 refrigerated high-loader trucks and a fleet of refrigerated vans we have the expertise and capability to cater all sizes of aircraft. Deluxe is also authorised as a 'designated caterer' by the UK Civil Aviation Authority, so you know your catering is completely secure from inception to delivery.

Operating kitchens airside at Stansted Airport and just south of Farnborough Airport, we are well placed to cover all of the London and UK airports. We are one of only two dedicated private jet caterers authorised to delivery straight to your aircraft airside at Heathrow and Gatwick Airports.

For our Middle Eastern customers, Deluxe has a fully licenced halal kitchen where you can have peace of mind that your VIP fine dining meals will be prepared within the Islamic tradition. We have also been awarded a 5 star rating via the Food Standard Agency and approved via SALSA (Safe And Local Supplier Approval).

The Deluxe ethos of 'big enough to serve and small enough to care' with a 'no compromise' approach has brought a worldwide reputation as London's leading executive jet caterer. We would like to thank our longstanding loyal clientele for your continued support and a warm welcome to our new customers, we look forward to looking after you and your clients for many years to come.

Best wishes and happy landings.



Steve McKenna
Managing Director

40,000 ft. British Picnic

In 1692, Tony Willis in his book “Origins de la Langue Francaise” recorded the first ever use in print of a recently created term that was increasingly popular. That term was pique-nique and it came to describe a group of people who each contributed something to a dining experience by providing different items of food & drink.

More than 300 years later Deluxe defines the term “pique-nique” to bring you the best that the British Isles has to offer to create your very own “40,000 ft. on board picnic”.

DELUXE PICNIC

- Signature sandwich selection
- Wild mushroom scotch quails egg (as illustrated)
- English traditional pork pie
- All butter scones w/ jams & Cornish clotted cream
- Selection of mini homemade desserts
- English tea selection

WIMBLEDON EXPERIENCE PICNIC

- Crustless smoked salmon & potato quiche w/ a cucumber & herb salad
- Deconstructed PIMMS (Pimms, lemonade, cucumber, orange & strawberries)
- Afternoon tea style sandwiches
- Bowls of English strawberries, clotted or Chantilly cream
- Scones & Pimms macerated strawberries

SAVOURY ROYAL PICNIC

- English ploughman's w/ stilton & mature cheddar, rustic bread, smoked ham & chutney
- Pork & apple sausage roll w/ fruit chutney.
- Scampi popcorn w/ spring pea & roasted garlic mayonnaise.
- Assortment of afternoon tea cakes (Victoria sponge, Battenberg, Dorset apple cake, etc.)

CONTINENTAL PICNIC

- Pink radish butter w/ chicory leaves & charred sourdough
- Cold lentil salad w/ macerated olives & cucumber
- Cheese beignets
- Sun blushed tomato & goats cheese quiche
- Châteaufort-du-Pape bottle



Best of British

AMUSE-BOUCHE

- Potted brown shrimp w/ sourdough bread
- Corned beef hash & poached quails egg
- Pea & broad bean scotch egg w/ watercress ketchup
- Chocolate venison carpaccio w/ fresh horseradish cream
- Sous vide salmon loin w/ compressed cucumber & pickled herring mayonnaise
- Pan seared ham hock & corn fed chicken terrine, toasted brioche & spiced fruit chutney gel

TO START

- Scottish Cullen skink w/ quails eggs & smoked haddock
- Pan fried Cornish scallops w/ curried parsnip puree & crisp, pomegranate seeds & lemon balm
- English asparagus w/ air dried cured ham, hollandaise & British truffle
- Roasted heritage carrots w/ blackened Yorkshire fettle chickpeas
- Goats curd, beetroot textures & candied walnuts
- Classic prawn & crayfish cocktail
- Grilled baby squid w/ inked risotto (as illustrated)





TO FOLLOW

- Ale braised short rib of beef w/ turnips, carrots swede & horseradish suet dumpling
- Confit of Hampshire pork belly w/ black pudding, celeriac apple puree & Somerset brandy jus
- Shepherd's pie, slow roasted shoulder & braised minced leg in a rich lamb sauce w/ creamed potato & Swiss cheese
- Cottage pie w/ braised ox-tail, steak mince in a rich veal jus, creamed potato & Godminster cheddar
- Beef/venison wellington w/ red wine jus
- English rib eye steak w/ watercress, horseradish butter; purple sprouting broccoli & triple cooked chips
- Rose veal T-bone w/ English tarragon sauce, bubble & squeak cakes & braised cabbage
- Whole Dover sole, off the bone, w/ lemon & herb compound butter
- Goat's cheese & caramelised onion tart
- Barley, pea & mint risotto w/ organic goat's curd

TO FINISH

- Cambridge burnt cream tart w/ berry salsa
- Custard donuts w/ rhubarb compote & rhubarb shards
- Black treacle tart w/ vanilla clotted cream
- English trifle pot w/ glazed almonds & popping candy
- Chocolate fondant w/ orange & slow gin mascarpone
- Pistachio & raspberry Bakewell tart w/ vanilla cream
- White chocolate & cranberry bread and butter pudding w/ orange caramel sauce
- Autumn crisp & blackberry crumble w/ pouring cream

Middle East

TO START

- Harira soup
- Roasted aubergine soup w/ Aleppo peppers & crumbed feta
- Shorbat adas from the Hashemite Kingdom of Jordan - dark lentil soup w/ chilli
- Mercimek salatasi - warm lentil salad w/ beets, molasses, roasted pumpkin & red cabbage
- Iranian herb fritters w/ lemon tahini sauce

TO FINISH

- Turkish delight
- Baklava (Arabic pastries)
- Om ali - Egyptian bread pudding
- Namura - syrup soaked semolina cake w/ toasted nuts
- Qatayef (stuffed pancakes)
- Roz bel laban - rice pudding w/ orange & cinnamon or rose petal water)

TO FOLLOW

- Moroccan eggplant & lamb tagine or citrus chicken tagine, both w/ saffron orzo
- Jordanian lamb mansaf - tender lamb cooked in yoghurt w/ rice & flat bread
- Shawarmas (chicken or lamb w/ khobez bread)
- Koosa mashi - courgettes stuffed w/ spiced mincemeat in tomato sauce
- Malfouf - spiced minced lamb stuffed in cabbage leaves
- Kapsa rice w/ lamb or chicken





COLD MEZZE

- Kibbeh najee - tartare of spiced beef, mint yoghurt, cucumber & pickled chilli
- Foul medames (Egyptian fava beans) tomato, cilantro, red onion & lemon
- Warak enab / dolmas - stuffed vine leaves
- Hummus, moutabel, baba ganoush & muhamara
- Iraqi mini sabich sandwich - fried eggplant, chopped salad & tahini in pitta bread
- Khobez flat bread
- Tabbouleh
- Shanklish - dried goats cheese, sumac & spices

HOT MEZZE

- Kibbeh
- Falafel
- Sambousek (meat or cheese)
- Fatayer (spinach or cheese)
- Lamb kofta
- Shish taouk
- Lahmacun (Middle Eastern pizza)
- Ras-el-hanout spiced lamb lollipops

SALADS

- Levantine tabbouleh w/ bulgur wheat
- Black rice salad w/ labneh, fresh herbs & pomegranate
- Shirazi salad (as illustrated)
- Grilled halloumi, rocket, fig & orange salad w/ toasted almonds.

Taste of the Americas

TO START

- New England clam chowder w/ cornbread
- American style pancakes
- Californian avocado soup w/ pico de gallo
- Piedras negras own nachos
- Mexican chicken & lime soup
- Spicy buffalo wings w/ chef's choice of dips
- Chimichurri tiger prawns

SALADS

- Traditional cobb salad w/ blue cheese dressing
- Caesar salad w/ grilled chicken, shrimp or avocado
- Waldorf Astoria salad of matchstick apple, celery & grapes w/ candied walnuts
- Hawaiian poke bowl of ahi tuna w/ avocado, radish & sesame seeds

BUN MEALS

- Reuben sandwich w/ salt beef, sauerkraut, Swiss cheese, pickles & rye bread
- Louisiana's own scampi po' boy w/ spicy sauce in French baguette
- Old fashioned Sloppy Joes in sandwich bun
- Maine lobster brioche bun w/ lemon mayonnaise
- Philly steak sandwich
- American smash burger w/ cheese, mustard & pickles
- Mexican tacos w/ assortment of fillings
- Go modern burger w/ charcoaled bun, avocado, mango, slaw, arugula, pico de gallo & Thai scented king prawn patty
- Deluxe's most extravagant burger w/ portobello mushroom, pickles, smoked bacon & old American cheese, dressed with steak sauce (as illustrated)





TO FOLLOW

- Argentinian asado - combination of barbecued New York strip ribs & fries w/ chimichurri & salsa criolla.
- Peruvian fish & seafood ceviche w/ tilapia & shrimps
- Maryland crab cakes w/ lime & coriander mayonnaise
- Empanadas mendocina's w/ beef
- Mexican chilli con carne w/ lime & coriander rice
- Burritos
- New York strip marinated in bourbon & molasses
- St. Louis spare barbecued ribs
- Light crispy tiger prawn po' boy baguette sandwich served with New Orleans spicy sauce
- Mac 'n' cheese

SIDES

- Fries
- Coleslaw
- Corn on the cob, butter & honey
- Cornbread
- Onion rings
- BBQ beans

TO FINISH

- Florida's key lime pie
- Deep filled Texas apple pie w/ applejack custard
- Boston peach cobbler w/ vanilla ice cream
- Chicago chocolate brownie w/ brownie ice cream
- Baked New York cheesecake

Best of the Rest

ITALIAN

TO START

- 'Nduja & saffron arancini w/ tomato & basil salsa (as illustrated)
- Grilled nectarines w/ bocconcini cheese, mint & chilli syrup
- Potato gnocchi w/ spinach, sun blushed tomatoes, pine nuts & toasted butter
- Veal carpaccio w/ parmesan, arugula, dry roasted capers & pine nuts

SALADS

- Fig, prosciutto ham & bocconcini cheese salad w/ arugula, toasted pine nuts & aged balsamic dressing
- Panzanella salad w/ crispy onions
- Sicilian eggplant caponata w/ toasted focaccia

TO FOLLOW

All types of pasta/risotto and sauce combinations are available upon request

- Risotto verde - spinach, broad beans, garden peas & pea tendrils
- Chicken picatta w/ caper butter sauce
- Osso-bucco w/ soft herb polenta, sautéed wild mushrooms & parmesan
- Veal saltimbocca alla Romana
- Fazolleti con astice (open lobster ravioli)
- Saffron lobster bisque
- Agro-dolce corn fed chicken w/ aged balsamic & portobello mushroom

TO FINISH

- Baked ricotta cheesecake w/ Morello cherries
- Traditional or strawberry tiramisu
- Vanilla panna cotta, rhubarb & ginger
- Lemon posset w/ pistachio, limoncello & shortbread





FRENCH

TO START

- French onion soup w/ gruyère croutons
- Nicoise of charred mackerel fillet w/ quails eggs & white asparagus
- Truffled foie gras w/ rhubarb compote & toasted brioche

SALADS

- Lyonnaise salad of confit duck w/ crispy bacon, quails eggs & olive tapenade
- Charred baby corn salad w/ Armagnac macerated prunes, raspberries, witlof & Dijon mustard dressing
- Warm goats Crottin de Chavignol w/ beetroot textures, sun blushed tomato pistou & sourdough tuille

TO FOLLOW

- Classic beef Bourguignon
- Blanquette of veal w/ spring vegetables & langoustines
- Tournedos of beef Rossini w/ Madeira jus, foie gras & shaved truffle.
- Turbot au gratin, Lardo & candied citron crust w/ samphire, sea lettuce & crab mayonnaise
- Papillote of salmon & shellfish w/ baby fennel & preserved lemons jus de Pernod
- Herbes de Provence crusted lamb canon w/ ratatouille stack & dauphinoise potatoes
- Roasted cod, garden peas & tendrils w/ smoked pancetta & charred baby gems & white onion velouté
- Fillet de beouf w/ entrecote sauce

TO FINISH

- Chocolate marquise (rich chocolate dessert)
- Almond frangipane tart w/ pistachios & cranberries
- Spiced vanilla & orange crème brûlée
- Warm chocolate fondant w/ salted butter & caramel sauce
- Pear & anise tart tatin w/ hazelnut praline & crème Normande
- Crème caramel w/ whipped cream

Best of the Rest

THAI

TO START

- Thai fishcakes w/ sweet chilli dipping sauce & pickled cucumber
- Mu ping - barbecued pork skewers w/ lemongrass & coconut milk
- Sriracha grilled king prawns w/ mango salsa
- Pan seared scallops w/ shredded Thai vegetable salad
- Red Thai coconut curried mussels (as illustrated)
- Fragrant rice vegetable rolls w/ tamarind dipping sauce
- Satay skewers w/ peanut sauce (chicken, beef or prawn)

RICE & NOODLES

- Pad Thai - the famous Thai fried noodles w/ egg, prawns, crushed peanut & beansprouts
- Kwuytiew pad seew - Fried rice noodles w/ egg, prawns, vegetables & soy sauce

TO FOLLOW

All the below curries can be either, chicken, pork, duck, beef or tiger prawn

- Gaeng kiew wan - the famous Thai green curry cooked in coconut milk w/ an aromatic selection of Thai herbs
- Gaeng ped yang - special Thai roasted curry w/ tomatoes & coconut milk
- Panaeng curry - the famous Thai curry consisting of red curry paste, kaffir lime leaves & coconut milk
- Gaeng pa - jungle curry, light & spicy red curry w/ a selection of Thai herbs & vegetables (without coconut milk)
- Gaeng massaman - a mild curry cooked w/ potato in a rich coconut curry sauce

TO FINISH

- Lemongrass & coconut crème caramel
- Tapioca pudding w/ fresh mango, sweet chilli & mint
- Khao neeo mamuang - sweet sticky rice w/ Thai mango & coconut cream syrup
- Khanom chan - traditional Thai layered cake





INDIAN

TO START

- King prawn - hot spicy masala prawns in fried Indian flatbreads
- Assorted Indian samosas (meat or vegetables) served w/ mint chutney
- Golden chicken pakora, imli (tamarind chutney) w/ mint & coriander salad
- Fennel & tomato shorba garnished w/ fried paneer
- Hari gobi tikki - broccoli & coriander fried potato cakes served w/ spicy tomato chutney

SALADS

- Crispy chicken salad w/ pink grapefruit & cumin dressing
- Qudam, sweetcorn & pomegranate kachumber - light salad w/ Indian spiced dressing
- South Indian quinoa kachumbari w/ moong dal, cucumber & coriander

TO FOLLOW

- Classic chicken tikka masala
- Murgh makhani - smooth & delicately spiced red butter sauce, finished with a splash of cream & fenugreek
- Northern Indian biriyani - fish, meat or prawn served w/ distinctive baked aromatic basmati rice
- Lamb keema pie - Indian spiced lamb mince topped w/ a masala mashed potato
- Mughlai karahi gosht - slow cooked lamb curry served w/ naan breads
- Palak paneer - a rich spinach curry from North India

SIDES

- Vegetable pilau rice - cooked w/ vegetables & fragrant spices
- Keema rice - minced lamb cooked in Indian spices alongside basmati rice
- Chana masala - tea infused chickpea curry
- Sag aloo - mixed of cooked potatoes & spinach scented with aromatic cumin
- Punjabi, keema or Peshwari naan bread

TO FINISH

- Kheer - Indian rice pudding spiced w/ cardamom topped with crushed nuts & raisins
- Mango kulfi (traditional ice cream made with condensed milk) served w/ coconut tuille & mango coulis
- Bengali mishti do (caramel flavoured sweet curd)
- Kuddu da halwa or pumpkin halwa (sweet pumpkin mash topped w/ toasted cashews)

Platters

We pride ourselves on providing some of the most attractive, ready to eat, platters to wow your clients, sourcing only the best ingredients & flavour combinations to enhance your dining experience.

CHEESE SELECTION PLATTER

Assortment of award winning cheeses from England and around the globe with accompaniments (quince jelly, artisan crackers, dried fruits & chutneys)

SLICED FRUIT PLATTER, EXOTICS & BERRIES

A wide array of seasonal, colourful and tasteful fruits from all over the globe designed to your specification

CHARCUTERIE PLATTER

Selection of cured and air dried meats, both British and continental, garnished with pickled and marinated vegetables

DELUXE LOBSTER SEAFOOD PLATTER

Lobster, king crab leg, crevettes and smoked salmon plus other seasonal seafood. Dressed and served with Marie rose and red cocktail sauce (as illustrated)

MEZZE PLATTER

Selection of snacks and dips from the Middle East and Levantine areas

PLATTER OF SEASONAL CRUDITÉS

Selection of seasonal baby vegetables with dips and sauces

MINI DESSERT & PETIT FOUR PLATTER

Designed to showcase a wide variety of Deluxe's desserts and petit fours, only on a smaller scale than the real thing

SUSHI & SASHIMI PLATTER

Choice of assorted sushi and sashimi, wasabi, pickled pink ginger and premium soy sauce

SPANISH TAPAS PLATTER

Assortment of classic Spanish bites - Spanish tortilla, cured ham croquettes, patatas bravas, Galician turnovers, vegetable skewers, cured meats and cheeses, olives and anchovies served with rustic bread

ITALIAN ANTIPASTO PLATTER

Classic combinations to highlight the Mediterranean - grilled marinated vegetables, olive assortments, Italian cheeses, air dried hams and salamis all served with Italian breads

SMOKED FISH PLATTER

A wide selection of smoked fish with horseradish sauce

DELUXE SIGNATURE DEEP FILLED SANDWICH & WRAP PLATTER

Let us know how many passengers it's for and we will arrange a gorgeous selection of our favourite deep filled sandwiches and wraps, opened or closed, made using a wide variety of breads and fillings of your choice





Breakfast

FRESH JUICES

All of our juices are 100% freshly made with no added sugar; we can also provide juices of your choice

- Orange
- Apple
- Carrot
- Mango
- Lemon with mint
- Watermelon
- Grapefruit
- Pomegranate
- Avocado & honey
- Strawberry
- Kiwi
- Pear
- Beetroot

COLD BREAKFAST

- Danish & croissant selection w/ farmhouse butter & jams or marmalade
- Mini Danish & croissant selection
- An assortment of breakfast flowerpot muffins
- Fresh fruits, sliced fruits or fruit salads
- A selection of breakfast cereals
- Bread baskets (Arabic flat khobez & pitta breads, either plain or wholemeal rolls)
- A selection of flavoured bagels
- Bircher muesli
- Granola & yoghurt parfait
- Overnight soaked oats w/ fruits
- Lox & bagels

HOT BREAKFAST

- Selection of artisan breakfast sausages (beef, pork, chicken & vegetarian)
- Award winning bacon selection (cured or smoked back bacon, streaky & turkey)
- Sautéed breakfast button mushrooms or grilled Portobello mushrooms
- Grilled vine tomatoes, cherry clusters or herb topped
- Deluxe breakfast potatoes, hash browns or simply sautéed
- Black or white pudding
- Baked beans or Levantine favas
- Scottish organic porridge oats
- American pancakes or French crepes w/ fillings of your choice
- Omelette w/ your choice of fillings

CLASSIC BREAKFASTS

- Arnold Bennet omelette (smoked haddock, chive, crème fraîche & cheese)
- Eggs Benedict (poached eggs, grilled American ham, toasted English muffin & hollandaise sauce)
- Eggs royale (poached egg, smoked salmon, toasted muffin & hollandaise sauce)
- Eggs Florentine (poached eggs, wilted spinach, toasted English muffins & hollandaise sauce)
- Shakshuka (baked eggs in spicy tomato sauce)
- Breakfast burrito w/ scrambled egg, cheese or your own choice of filling
- Smoked haddock kedgeree w/ curry spices, hardboiled egg & rice
- Traditional English breakfast (as illustrated)

Lounge

TO START

- Avocado topped w/ lump crab & guacamole mayonnaise
- Portobello mushroom w/ wild mushroom fricassee, Isle of Wight blue cheese & rosemary
- Slow cooked pork belly w/ pickled vegetables, Granny Smith purée & honey jus
- Pressed ham hock & corn-fed chicken w/ piccalilli & brioche
- Farm house pâté w/ toast & chutney
- Tomato consommé w/ spring vegetables & basil

SALADS

- Greek salad of aged feta cheese & heirloom tomatoes
- Laverstoke Park Farm buffalo mozzarella w/ vine tomato & torn basil
- Toban djan king crab w/ pink grapefruit, avocado & micro herbs
- Asian style salad w/ soya beans, grated carrot, pepper, pak choy, cabbage & a soy dressing

TO FOLLOW

- 'Nduja roasted corn fed chicken w/ spiced vegetable couscous, green beans & toasted almonds
- Butternut squash w/ aged feta & sage risotto
- Fettuccine con salsa di gamberini e basilica
- Pan fried halibut w/ smoked bacon, girolles, smoked potato puree & baby onions
- Lamb rump w/ wild garlic, fresh anchovies & pea puree
- Luxury fish & seafood pie - smoked haddock, cod, eggs & spinach
- Red lentil shepherd's pie w/ saffron parsnip & potato topping
- Irish stew w/ soda bread
- Beef stroganoff w/ gherkin & sour cream
- Coq au vin - marinated chicken in wine w/ bacon, mushrooms & petit onions
- Doom Bar battered fish w/ triple cooked chips, mushy peas & tartar sauce
- Roasted lamb rack w/ puy lentils & asparagus spears on potato rösti (as illustrated)
- Lobster ravioli w/ asparagus, seafood bisque & truffle shavings
- Portobello mushroom polenta burger w/ grilled halloumi & sweet potato chips
- Roasted Cornish cod w/ peas à la française & cocotte potatoes
- Slow cooked Dexter beef cheek w/ pan seared fillet, creamed potato, grelot onions & smoked garlic jus

TO FINISH

- Dark chocolate brownie w/ vanilla clotted cream
- Wild berry cheesecake w/ coulis & gel
- Fresh fruit tart
- White chocolate & cranberry bread and butter pudding w/ orange caramel sauce
- Chocolate fondant w/ ice cream

FROM THE GRILL

All steaks served with a variety of sauces & garnishes

- Irish flat iron steak
- Prime rump steak
- T-Bone (best of both, with fillet & sirloin at each side of the bone)
- Sirloin steak
- Rib eye steak
- Fillet steak





Superfoods & Vegan Trends

TO START/SMOOTHIES

- Himalayan pink salt & roasted cumin lassi (yoghurt drink)
- Acai berry, apple & carrot smoothie
- Vegan smoothie w/ tofu, oats & fresh berries
- Super greens smoothie (kale, green apple, ginger, celery & spinach)
- Creamy chia smoothie (yoghurt drink)
- Avocado honeysuckle smoothie w/ honey
- Antioxidant smoothie bowl w/ almond milk

SALADS

- Kale salad - beetroot, carrots, avocado, edamame & glazed cashews w/ miso dressing (grilled salmon or chicken)
- Broccoli & mint tabbouleh - parsley, mint, cracked bulgar wheat, vine tomato, spring onions, olive oil & lemon juice topped w/ pomegranate
- Quinoa salad w/ fresh vegetables, mango & roasted red pepper dressing
- Superfood jar - layered with hummus, sumac, honey and thyme butternut squash, cumin cauliflower rice, kale with dukkah & super sprouts
- Prawn soba noodle salad w/ avocado, pink grapefruit, pomegranate & yuzu dressing
- Roasted pumpkin & charred onion salad w/ torn labneh
- Spinach salad w/ roasted carrot, lentil, red onion & chia seeds
- Deluxe's own superfood salad w/ roasted butternut, kale, heirloom carrots, avocado & blueberry

TO FOLLOW

- Carrot, cumin & kidney bean burger w/ seeded bun & sweet potato fries
- Courgette, barley and coriander fritters w/ shaved carrot & spiced cashew salad
- Turmeric spiced chickpea & sweet potato cake w/ beetroot & carrot coleslaw
- Grilled halibut w/ sweet potato & green bean salad, dried cranberries & toasted walnuts
- Grilled vegetable curry w/ cauliflower rice
- Green spelt risotto w/ kale, spinach & peas
- Pistachio crusted ahi tuna w/ wilted cabbage, pine nuts & chick pea ragout
- Thai style glass vermicelli w/ charred red snapper & mango salsa (as illustrated)

TO FINISH

- Assorted protein balls (fig, dark chocolate, oats, etc.)
- Raw dark chocolate tart
- Blueberry & coconut cheesecake
- Vegan expresso crème brûlée
- Tom Brady's avocado ice cream
- Greek yoghurt w/ watermelon & honey
- Exotic fruit & berry soup

Canapes

Listed below are examples of the main ingredients we use to create a bespoke canape platter. We can also create any canapes that your customer may require to meet your needs. The team of chefs are constantly working on creative innovations for new and exciting canapes.

VEGETABLE

Asparagus, wild mushroom, heritage tomato, roast pepper, baby candied beets, chickpea (hummus), olive (tapenade), artichoke, zucchini or avocado. All prepared in a variety of combinations depending on seasonality.

FISH & SHELLFISH

Smoked salmon, crevette, rock lobster, wild bass or ahi tuna, fresh anchovies, smoked trout or mackerel are also available upon request.

CHEESE

Assorted combinations with some of the best tasting and most popular recognised cheeses from around the world, utilising all possible textures (brie, camembert, havarti, halloumi, manchego, gorgonzola and goat's cheese from ashes to peppered to herb scented).

CAVIAR

The "Holy Trinity" of the caviar world (Beluga, Oscietra and Sevruga) is always a favourite with our clients, but other caviars are also available to produce some outstanding flavour combinations (golden whitefish caviar, white caviar d'escargot or the better known salmon caviar).

MEAT

Cured meats like (Parma ham, Spanish chorizo or Italian salamis) are often utilised by our chefs in canape preparations, but also some unusual meats like smoked grouse. Chicken and duck are frequently combined with the best seasonal produce to enhance your canapé experience.



Sandwiches

Deluxe is renowned for our signature deep filled sandwiches and wraps. All produced to the highest standards with a wide array of breads and fillings to provide our customers with all possible flavour combinations (soft grain, wholemeal, sourdough, baguettes or tortilla wraps).

- Roast chicken mayonnaise
- Roast chicken salad
- Tuna mayonnaise & sweetcorn
- Coronation chicken
- Roast turkey, stuffing & cranberry
- Roast beef & sun blushed tomato
- Free range egg & cress
- Mature cheddar & Branston pickle
- Honey roast ham
- B.L.T
- Scottish smoked salmon, cream cheese & dill
- Thai chicken & mango chutney
- Grilled Mediterranean vegetables & pesto
- Chicken tikka & mint yoghurt
- Brie & cranberry
- Peking duck w/ hoi sin sauce
- Prawn & Marie Rose
- Crab, lemon & herb mayo
- Pulled pork & apple slaw
- Deluxe club sandwich - grilled smoked back bacon, Swiss cheese, roast turkey, vine tomato, shredded lettuce & mayonnaise





Open Sandwiches

The 'open-faced sandwich' is for most of us the traditional, old fashioned way to eat a sandwich.

Deluxe provides you with the most outstanding dining experience and brings to you the best bread and filling options for you to combine, creating some memorable 'open-faced sandwiches'.

- Foie gras w/ beetroot & red onion marmalade
- Roasted scotch fillet of beef w/ horseradish cream, rocket, balsamic onion & truffle
- Scottish smoked salmon w/ cream cheese, boiled egg & cress (as illustrated)
- Parma ham w/ rocket, sundried tomato, artichoke & balsamic
- Parma ham w/ cream cheese & green leaf (as illustrated)
- Smoked chicken w/ mango & micro herbs
- Heritage tomato w/ buffalo mozzarella & pesto (as illustrated)
- Cucumber & cream cheese (as illustrated)
- Shrimp w/ baby leaves & Marie Rose sauce
- Ahi tuna w/ lime & pickled tuna
- Chargrilled Mediterranean vegetables w/ pesto & parmesan
- Scottish smoked salmon w/ cream cheese, lemon & dill

Sides & Salads

SALADS

- Caesar salad (chicken, salmon, prawn or plain)
- Greek – feta, olives, cucumber, tomato, red onion & peppers (as illustrated)
- Russian Olivier – diced potato, ham, carrots, peas, egg & mayonnaise
- Tuna Niçoise – potatoes, green beans, soft boiled eggs, tomatoes & black olives
- Caprese – vine tomato, buffalo mozzarella & basil
- Waldorf – apples, grapes, celery & walnuts
- Tabbouleh – parsley, mint, tomatoes & diced onion
- Coleslaw – carrot, onion & cabbage dressed mayonnaise
- Potato – classic or German style (mustard, frankfurter & gherkin)
- Cobb salad – grilled chicken, back bacon, avocado, egg, roquefort, sweet corn & cos lettuce
- Mixed garden salad
- Avocado & prawn
- Chicken tarragon w/ red grapes & walnuts
- Thai beef salad
- Green Thai vegetable noodle salad
- Seafood salad (perfect combination of seafood & pasta w/ saffron vinaigrette)
- Chef's salad (ask for a choice of the freshest seasonal ingredients)
- Deluxe's exclusive pasta salad (a classic recipe that has endured since the early days of the company)

VEGETABLES

- Panache of baby vegetables – baby carrots, asparagus, fine beans, baby corn & tender stem broccoli
- Chargrilled Mediterranean vegetables – aubergine, courgette, asparagus & peppers
- Grilled or steamed asparagus
- Glazed baby carrots
- Petit pois
- Fine beans & confit shallots
- Sugar snaps
- Mangetout
- Roasted root vegetables
- Cauliflower cheese
- Wilted or creamed spinach

POTATOES

- Creamed potato - plain, mustard, truffle or cheese
- Roast potatoes - sage or rosemary & garlic
- Minted new potatoes (Jersey Royals when in season)
- Dauphinoise potato – layers of potato with cream & garlic
- Triple cooked chips
- Potato fondant, cooked slowly in butter & herbs
- French fries
- Jacket potatoes
- Pommes noisette – Parisian style potato dish cooked in nutty butter & chopped parsley





Sweets & Desserts

- New York style baked cheesecake
- Red velvet cake w/ red berries & Chantilly cream
- Chocolate & pecan fudge cake w/ Cornish cream
- Amalfi lemon meringue tart
- Chocolate truffle torte w/ dark chocolate sauce
- Dulce de leche crème caramel
- Baked fine apple tart w/ vanilla ice cream
- Apple tart tatin for two people to share
- Coconut & lime rice pudding w/ mango & sesame
- Chocolate fondant w/ vanilla cream & praline soil
- Lemon posset w/ pistachio, limoncello & shortbread
- Carrot & walnut cake
- Black treacle tart w/ vanilla clotted cream
- Vanilla panna cotta w/ rhubarb & ginger
- Florida's key lime pie
- Peach cobbler & vanilla ice cream
- Manchester tart w/ caramelised banana & coconut
- Pistachio & raspberry Bakewell tart w/ vanilla cream
- White chocolate and cranberry bread & butter pudding w/ orange caramel sauce
- Autumn crisp & blackberry crumble w/ pouring cream
- Om ali (baked Egyptian dessert of pastry, pistachios, coconut & raisins)
- Namura - syrup soaked semolina cake w/ toasted nuts
- Roz bel laban - rice pudding w/ orange & cinnamon or rose petal water

Petit Fours

- Blueberry tartlets
- Raspberry, mint, mango & gold dusted tartlets (as illustrated)
- Mango, mint & strawberry tartlets (as illustrated)
- Passion fruit & rose tartlets (as illustrated)
- Assortment of macaroons
 - Pistachio
 - Raspberry
 - Lemon
 - Chocolate
 - Coffee
 - Vanilla
- A selection of Deluxe truffles
- Pistachio sponge
- Lemon on macaroon tartlets
- Raspberry tartlets
- Chocolate éclairs
- Coffee éclairs
- Caramel squares
- Praline tartlets
- Morello cherry & pistachio moelleux
- Opera cake
- Les petitclairs vanilla & blueberry
- Les tartes passion caramel almond
- Les ChouChous double raspberry
- Les eclairons speculoos & caramel

Drinks and Cabin Essentials

We can provide a wide range of beverages and cabin essentials for your aircraft and guests.

WINE & CHAMPAGNE

Our team are experienced in sourcing all types of wine and champagne. Please be aware that some smaller batch/rare wines will require prior notification.

Please contact us to discuss your requirements.

BEER, ALE & SPIRIT

Please specify your requirements.

SOFT DRINKS & WATER

We stock a full range of mineral water & soft drinks, please let us know what you require. We also stock 150ml (aircraft/mini size) and 330ml (normal size) soft drink cans on request.

ICE

Wet ice and dry ice can be provided on request. We will automatically add this to your order if any ice cream or frozen products are ordered.

AMENITY KITS & ESSENTIALS

Bespoke amenity kits and cabin essentials can be provided to your specification. Including brands like Bulgari, White Company and L'Occitane..



Suppliers

Deluxe has built a reputation on the quality of our produce and take pride in sourcing all of our meat and fish from the best suppliers available. We believe that long term relationships with our suppliers are a very important first step in order to create the best possible dishes for our ever increasing list of clients.

HALAL MEAT

We source a selection of Halal meats from a quality family run company.

We provide top-quality, naturally reared, 'organic' and ethically sourced and butchered halal meats, through a business model that supports traceability and one that contributes to charitable causes through a fixed percentage donation.

As a company we understand the trust placed upon us by that those customers following the mandates of Islamic tradition. In order to provide them with the safest possible meals according to their religious beliefs we have proceeded to segregate all production between our fully licensed HALAL & HARAM kitchens. Certification available on request.

POULTRY

Any of our dishes can be prepared with either corn-fed Loire Valley hens or free-range chickens.

BEEF

We source our beef from only the finest highland cattle. The cattle graze on ancient pastures, drink pure highland water and come wintertime, feed on the barley draft from local distilleries. Our beef is hung on the bone for as long as three to four weeks and the result is the tastiest, most tender beef available.

LAMB

We are renowned for our lamb. The unique taste of our Cornish lamb is due to the warmer climate of Launceston. Added to this, the granite composition of the soil gives rise to the perfect conditions for natural herbs to grow in lush green pastures. It's precisely those aromatic herbs that provide our lamb with the most distinctive of flavours

FISH

We carefully choose our fish suppliers for the freshness of their products, their quality and incomparable traceability.

The wild salmon, bluefin 'sashimi grade' tuna and Dover sole are always popular and customers are now ordering Arctic char and mahi-mahi which are flown in fresh to our supplier daily, as are the huge fresh Canadian lobster tails.

Deluxe also offers the stunning Kamchatka giant king crab legs caught in the Bering Sea.

PORK

Our free-range pork is produced in Suffolk where the natural environment is ideal, with areas of land close to the estuary and coast. The salty sea breeze complements the clay based soil ensuring a superb cut of pork with full traceability.

VEAL

Deluxe passionately believes that veal from the UK's organic farms provide a higher welfare rearing system, which in turn produces 'British rose veal' characterized by its robust meat, pink in colour, aged for increased flavour and a good bite! "A dish to grace any table".

GAME

We carefully select and inspect all of our suppliers product lists in order to create the best possible game dishes for our clients keeping a special emphasis on the product seasonality.

A special mention is reserved for our venison, which is sourced from the Royal herd at Balmoral Castle in Scotland, where it is hung by the estates' own game keepers to improve texture and flavour, making it a real treat for even the most sophisticated palates.

Allergens

We produce our food in kitchens where allergens are handled by our people, and where equipment and utensils are used for multiple menu items, including those containing allergens (Celery, Cereals Containing Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soya & Sulphur Dioxide).

Although your meal is prepared with care, we cannot guarantee it will be allergen free, even after ingredients have been removed on request.

We also cannot guarantee your meal will not come in to contact with other allergens during delivery.

If you have any food allergies, then please alert us in your order.

Accreditations



All accreditations correct at time of writing

“FIRST CLASS communications ensuring TOP QUALITY final product, Inventive, friendly & forward thinking VIP service.

We are delighted to have awarded Deluxe Catering a framework agreement for an initial 5 year period with a 2 year option to extend, starting from 1st June 2018

Team Liedos - 32 (The Royal) Squadron and 10/101 Squadron which serve HM The Queen, the British Royal Household, the Prime Minister and UK Government.

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