

Backgrounder, In-flight catering, governor general's week-long trip to the Middle East

The CTF received [detailed receipts](#) of the in-flight catering from the department of National Defense through an access to information request. The documents identified the following in-flight meals:

- Beef Wellington with red jus served with roasted baby potatoes seasoned with rosemary and garlic, with a side of glazed baby carrots.
- Buttery chicken tikka masala with cauliflower rice and steamed zucchini.
- Apple and cranberry stuffed pork tenderloin, served with oven roasted cubed squash, sautéed Brussels sprouts, with a maple gravy.
- Pan fried chicken scallopini in creamy mushroom wine reduction sauce with capers served over fettuccini, with a side of steamed asparagus and grilled red peppers.
- Grilled fresh salmon with lemon butter sauce, side of herb infused polenta and broiled green beans.
- Ratatouille with tomato sauce side over egg noodles with grilled fresh mushrooms.
- Mediterranean grilled vegetable and chickpea salad with red pepper flakes and olive oil dressing.
- Fresh omelette with boursin cheese, sliced chives and sundried tomatoes, side of grilled artisan pork sausages and sauteed button mushrooms.
- French crepes with caramelized peaches, side of turkey bacon and potato rosti.
- White chocolate mousse with raspberry coulis and lemon zest.
- White chocolate pistachio cake.

Other in-flight expenses include:

- \$230 for flower arrangements.
- \$984 for individual Flow water boxes.
- \$300 for beef carpaccio, an Italian dish of thinly sliced raw meat.

- \$340 for baklava, a Mediterranean pastry.
- \$189 for “VIP sliced fruit.”
- \$334 for freshly squeezed orange and cranberry juice.

*** Prices depend on exchange rates at time of purchase.

Simon’s meals were expected to be specially plated and prepared with “appropriate garnish.”

You can find the receipts for the in-flight catering obtained by the CTF [here](#).