

RECEIVED

NBMC PYT

JUN 29 2025

8 OSS FINANCE



OPS Finance / 8 WING TRENTON

NATIONAL DEFENCE 3WO
KOK Government of Canada

Canada

Rhonda.loomes@forces.gc.ca

TREAT AS

Galley Cuisine

ORIGINAL

VIP INFLIGHT CATERING

Galley Cuisine Holland
Pieter Goedkoopweg 12
2031 EL Haarlem

R.L. Loomes
29 Jun 25

Catering invoice 20250684

Invoice date	: 29-06-2025	Client VAT	:
Payment before	: 13-07-2025	Reference	:
Payment condition	: 14 days	Subject	: Invoice 003/ CAF / 25 June / AMS / NATO

3 transactions
 € 7000 x 2
 € 5967.80
 (4)
 € 11,206.30 x 2
 € 9553.85

Description	#	Price	Disc %	VAT %	Amount
VVIP section -----		€	0,00	0,00	€0,00
Beef Stroganoff		€	0,00	0,00	€186,00
Grilled chicken breast		€	0,00	0,00	€106,00
Grilled vegetables		€	0,00	0,00	€54,00
Steamed basmati rice		€	0,00	0,00	€38,00
Side salad (caesar, rocket, green)/ KIT		€	0,00	0,00	€132,00
Breadrolls, (per piece)		€	0,00	0,00	€24,80
Luxury Normandy butter cup		€	0,00	0,00	€14,00
Pistache raspberry dome/ patisserie dessert		€	0,00	0,00	€78,00
Raspberry delight / patisserie dessert		€	0,00	0,00	€78,00
Charcuterie / Cheese/ snack platter		€	0,00	0,00	€124,50
Poached Salmon		€	0,00	0,00	€154,00
Steamed basmati rice		€	0,00	0,00	€38,00
Steamed broccoli		€	0,00	0,00	€42,00
Braised beef		€	0,00	0,00	€158,00
Potato gratin		€	0,00	0,00	€50,00
Sauteed sweet carrots		€	0,00	0,00	€46,00
Side salad (caesar, rocket, green)/ KIT		€	0,00	0,00	€132,00
Breadrolls, (per piece)		€	0,00	0,00	€24,80
Luxury Normandy butter cup		€	0,00	0,00	€14,00
Calimansi swirl patisserie dessert		€	0,00	0,00	€78,00
Chocolate heaven patisserie dessert		€	0,00	0,00	€78,00
Front cabin meal service -----		€	0,00	0,00	€0,00

EURS

PAID

Verified

JUL 08 2025

By Rhonda Loomes
R.L. Loomes

PAID
AUG 20 2025

Certified pursuant to
Section 34 of the Financial
Administration Act.

2LT T P CARTER
 8 WING TRENTON
 BOSS OPS GEN FSA CLK
 X 5186
 JUL 08 2025

003/ CAF

20250684

1 of 4

TOTAL
(see p4)

€ 19,967.80
EURS

NL

7404 / VIP 2526002 / Ln 15
 3412 /
 437 / CFCOI / AMSTERDAM / 25 JUN 25

OPS Finance / 8 WING TRENTON

NATIONAL DEFENCE 3WO
KOK Government of Canada

Canada

Rhonda.loomes@forces.gc.ca



Galley Cuisine

VIP INFLIGHT CATERING

Galley Cuisine Holland
Pieter Goedkoopweg 12
2031 EL Haarlem

Catering invoice 20250684

Invoice date : 29-06-2025
Payment before : 13-07-2025
Payment condition : 14 days

Client VAT :
Reference :
Subject : Invoice 003/ CAF / 25 June / AMS / NATO

Description	#	Price	Disc %	VAT %	Amount
Beef Stroganoff		€	0,00	0,00	€664,00
Grilled chicken breast		€	0,00	0,00	€376,00
Grilled veggies & basmatice		€	0,00	0,00	€132,00
Poached Salmon		€	0,00	0,00	€552,00
Steamed basmati rice & broccoli		€	0,00	0,00	€132,00
Braised beef		€	0,00	0,00	€584,00
Gratin & sweet carrots		€	0,00	0,00	€136,00
Side salad		€	0,00	0,00	€928,00
Pistache raspberry dome/ patisserie dessert		€	0,00	0,00	€312,00
Calimansi swirl patisserie dessert		€	0,00	0,00	€312,00
Chocolate heaven patisserie dessert		€	0,00	0,00	€312,00
Raspberry delight / patisserie dessert		€	0,00	0,00	€312,00
Business class meal service -----		€	0,00	0,00	€0,00
Grilled chicken breast		€	0,00	0,00	€940,00
Grilled veggies & basmatice		€	0,00	0,00	€330,00
Poached Salmon		€	0,00	0,00	€1.380,00
Steamed basmati rice & broccoli		€	0,00	0,00	€330,00
Side salad		€	0,00	0,00	€1.160,00
Pistache raspberry dome/ patisserie dessert		€	0,00	0,00	€390,00
Calimansi swirl patisserie dessert		€	0,00	0,00	€390,00
Raspberry delight / patisserie dessert		€	0,00	0,00	€390,00
Chocolate heaven patisserie dessert		€	0,00	0,00	€390,00
Vegan hot meals (2 choices)		€	0,00	0,00	€345,00

AUG 20 2025
PAID

003/ CAF

20250684



Galley Cuisine BV
Pieter Goedkoopweg 12, 2031EL, Haarlem The Netherlands | +316 11 71 46 14
accounting@galleycuisine.com | www.galleycuisine.com | VAT NL852349749B01 | COC 56891741

Please add our invoice number to your payment details for efficient processing

OPS Finance / 8 WING TRENTON

NATIONAL DEFENCE 3WO
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Payment condition : 14 days

Client VAT :
Reference :
Subject : Invoice 003/ CAF / 25 June / AMS / NATO

Description	#	Price	Disc %	VAT %	Amount
Gluten free hot meals (2 choices)		€	0,00	0,00	€138,00
Special desserts / GF / Vegan		€	0,00	0,00	€203,00
Special side salads / vegan/ Gf		€	0,00	0,00	€189,00
Crew meal service -----		€	0,00	0,00	€0,00
Snack platter 1/ 1/2 atlas		€	0,00	0,00	€708,00
Grilled chicken breast		€	0,00	0,00	€235,00
Grilled veggies & basmatice		€	0,00	0,00	€82,50
Poached Salmon		€	0,00	0,00	€345,00
Steamed basmati rice & broccoli		€	0,00	0,00	€82,50
Beef Stroganoff		€	0,00	0,00	€415,00
Braised beef		€	0,00	0,00	€365,00
Gratin & sweet carrots		€	0,00	0,00	€85,00
Special/ Captain / GF meals		€	0,00	0,00	€146,00
Side salad		€	0,00	0,00	€580,00
Pistache raspberry dome/ patisserie dessert		€	0,00	0,00	€195,00
Calimansi swirl patisserie dessert		€	0,00	0,00	€195,00
Chocolate heaven patisserie dessert		€	0,00	0,00	€195,00
Raspberry delight / patisserie dessert		€	0,00	0,00	€195,00
Special desserts / GF / CPT		€	0,00	0,00	€58,00
Special side salads / CPT/ Gf		€	0,00	0,00	€54,00
Amenities section -----		€	0,00	0,00	€0,00
Wet ice/ bag 2 kg		€	0,00	0,00	€68,00
SPA mineral water 500 ml, incl. mandatory security tax		€	0,00	0,00	€312,00

PAID
AUG 20 2025

003/ CAF

20250684

NL

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s.20(1)(c)

OPS Finance / 8 WING TRENTON

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KOK Government of Canada

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Galley Cuisine

VIP INFLIGHT CATERING

Galley Cuisine Holland
Pieter Goedkoopweg 12
2031 EL Haarlem

Catering invoice 20250684

Invoice date	: 29-06-2025	Client VAT	:
Payment before	: 13-07-2025	Reference	:
Payment condition	: 14 days	Subject	: Invoice 003/ CAF / 25 June / AMS / NATO

Description	#	Price	Disc %	VAT %	Amount
Fresh Orange juice, (1 liter)		€141,00	0,00	0,00	€141,00
Fresh apple juice, (1 liter)		€141,00	0,00	0,00	€141,00
Milk, low fat, skimmed, full fat, (1 liter)		€24,00	0,00	0,00	€24,00
Chocolate milk (1 liter)		€27,00	0,00	0,00	€27,00
Coffee creamer/ 1 ltr		€38,00	0,00	0,00	€38,00
Breadrolls, (per piece)		€303,80	0,00	0,00	€303,80
Luxury Normandy butter cup		€343,00	0,00	0,00	€343,00
Glutenfree breadrolls		€14,00	0,00	0,00	€14,00
Cutlery set / bio degradable		€292,90	0,00	0,00	€292,90
AMS Services -----		€0,00	0,00	0,00	€0,00
Equipment pick up BRU		€325,00	0,00	0,00	€325,00
Highloader AMS/ NATO		€625,00	0,00	0,00	€625,00
Dishwashing / trolley cleaning / oven racks		€175,00	0,00	0,00	€175,00
AMS delivery/ NATO platform		€225,00	0,00	0,00	€225,00

PAID
AUG 20 2025

IBAN: NL78 ABNA 054 889 548 1
 BIC: ABNANL2A
 ABN AMRO Bank
 The Netherlands

Total excl. VAT	€ 19.967,80
VAT 0,00 % over € 19.967,80	€ 0,00
Total Incl. VAT	€ 19.967,80

003/ CAF

20250684



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JUN 29 2025



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Galley Cuisine

TREAT AS

VIP INFLIGHT CATERING

ORIGINAL

Rd Loomes
29 Jun 25

Galley Cuisine Holland
Pieter Goedkoopweg 12
2031 EL Haarlem

Catering invoice 20250678

Invoice date : 27-06-2025
Payment before : 11-07-2025
Payment condition : 14 days

Client VAT :
Reference :
Subject : Invoice 003/ CAF / 24 June / BRU

Description	#	Price	Disc %	VAT %	Amount
Milk, low fat, skimmed, full fat, (1 liter)		€	0,00	0,00	€18,00
Coffee cream		€	0,00	0,00	€0,00
Full continental breakfast tray		€	0,00	0,00	€1.253,50
Hot foil/ breakfast		€	0,00	0,00	€468,00
(22/06) Hand offload equipment . EBMB		€	0,00	0,00	€275,00
Dry ice/ kg		€	0,00	0,00	€6,75
Dry ice pick up		€	0,00	0,00	€55,00
24.06/ Delivery 05.00 EBMB		€	0,00	0,00	€375,00

PAID
AUG 20 2025

7404 / VIP 2526002 / Ln 16

437 / CFC 01 / BRUSSELS / 24 JUN 25

Verified

JUL 08 2025

By Rhonda Loomes
Rd Loomes

Certified pursuant to

Section 34 of the Financial

Administration Act.

2LT T P CARTER
8 WING TRENTON
80SS OPS GEN FSA CLK
~~X 5186~~
JUL 08 2025

IBAN: NL78 ABNA 054 889 548 1
BIC: ABNANL2A
ABN AMRO Bank
The Netherlands

Total excl. VAT € 2.451,25
VAT 0,00 % over € 2.451,25 € 0,00
Total Incl. VAT € 2.451,25

EUROS

003/ CAF

20250678 \$3924.21 CAD

NL

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1 of 1

Please add our invoice number to your payment details for efficient processing

A0968147_1-000005

① \$3924.21 CAD

22Jwh - CFC01

137 2972

s.20(1)(c)

RECEIVED
JUN 26 2025
8 OSS FINANCE

TREAT AS ORIGINAL



REMIT TO:
Gate Gourmet Canada Inc
ACCT: 2018315033
C/O T45780, PO BOX 4578, STN A
TORONTO, ON M5W 0L8

(FOR ELECTRONIC TRANSFERS)
Citibank, N.A., Canadian Branch, Toronto, CA
Gate Gourmet Canada Inc.
ACCT: 2018315033
ROUTING (WIRE): BANK: 0328 BRANCH: 20012
ROUTING (EFT): 032820012 SWIFT: CITICATBCH

INVOICE TO:
Customer No:107682
Department Of National Defence
W2526-09-001
OTTAWA ON K1V 9B2
Canada

PAYMENT TERMS:
Within 30 days Due net

INVOICE NO	INVOICE DATE	ORDER DETAILS	FLIGHT DATE	PLANT	UNIT										
3600289589	26.06.2025	7402	22.06.2025	1405	YOW										
S.NO	TYPE OF SERVICE		AMOUNT												
	Food Service	<p>Verified <i>Randy</i> JUL 02 2025 By Randy Briggs</p> <p>7404 / VIP2526002 / Ln 9 477 / CFC01 / Ottawa / 22 Jun 2025</p> <p>2109017182 PAID JUL 02 2025</p>	8.029,28 936,00	<p>2LT T P CARTER 8 WING TRENTON 80SS OPS GEN FSA CLK X 5186 <i>[Signature]</i> JUL 02 2025</p>											
Comments :		<table border="1"> <tr> <td>SUBTOTAL</td> <td>8.965,28</td> </tr> <tr> <td>Discount</td> <td>0,00</td> </tr> <tr> <td>Port Fee</td> <td>537,92</td> </tr> <tr> <td>Sales Tax</td> <td>1.235,41</td> </tr> <tr> <td>GRAND TOTAL CAD</td> <td>10.738,61</td> </tr> </table>				SUBTOTAL	8.965,28	Discount	0,00	Port Fee	537,92	Sales Tax	1.235,41	GRAND TOTAL CAD	10.738,61
SUBTOTAL	8.965,28														
Discount	0,00														
Port Fee	537,92														
Sales Tax	1.235,41														
GRAND TOTAL CAD	10.738,61														

GST/HST Registration # 84601-8802-RT0001 / QST Registration #12 1696 7671 TQ0001
For Payment Inquiries: Call (703)964-2863 For Billing Inquiries: (571)612-3673

#360289589

Salegourmet

139 Thad Johnson Private, Gloucester Ont., K1V 1A2

TEL:613-521-2272 FAX:1-866-377-0204

Br#

1405

OUTSIDE ORDER

BILLING INFORMATION - Please print clearly.

Order Date June 22, 2025

Billed To HUSKIES (437 SQUARON)#107682

Attention

Street No. Street Name WING TRENTON

P.O. Box City Postal Code

Ordered By Col Shonhiwa

Phone Number Fax Number Extension

Order Taken By: email Date: 22-Jun-25 Work Order # (if applicable):

Delivery Location:

Flight Number cfc01

Delivery Date 22-Jun-25

Delivery Time 4:30

QTY	ITEM / DESCRIPTION	unit price	PRICE (\$)
	Total Meals		\$7,780.70
	Total Wet and Dry Stores		\$248.58
	Truck/Equipment charge per hour		\$300.00
	Customer service-Labour		\$318.00
	TRANSPORTATION-Labour		\$318.00
	Equipment Handling-Labour		\$0.00
	International Garbage		\$0.00
			\$0.00
			\$0.00
			\$0.00
			\$0.00
			\$0.00
			\$0.00
			\$0.00

Subtotal:	\$8,965.28
Port Fee:	\$537.92
Subtotal:	\$9,503.20
HST:	\$1,235.42
TOTAL:	\$10,738.61

Customer's signature

FOOD SALES G/L 610000
 NON FOOD SALES G/L 610600

8029
93/05

Bill # **7402**

PAID JUL 02 2025

#3600239589

Sole gourmet

139 Thad Johnson Private, Gloucester Ont., K1V 1A2

TEL:613-521-2272 FAX:1-866-377-0204

Br#

1405

OUTSIDE ORDER

BILLING INFORMATION - Please print clearly.

Order Date

Sunday, June 22, 2025

Billed To

HUSKIES (437 SQUARON)#107682

Attention

Street No.

Street Name

WING TRENTON

P.O. Box

City

Postal Code

Ordered By

Cpl Shonhiwa

Phone Number

Fax Number

Extension

Order Taken By:

email

Date: 22-Jun-25

Work Order # (if applicable):

Delivery Location:

Flight Number

cfc01

Delivery Date

22-Jun-25

Delivery Time

4:30

QTY.	ITEM / DESCRIPTION	unit price	PRICE (\$)
	Total Meals		\$0.00
	Total Wet and Dry Stores		\$0.00
	Truck/Equipment charge per hour		\$0.00
	Customer service-Labour		\$0.00
	TRANSPORTATION-Labour		\$0.00
	Equipment Handling-Labour		\$0.00
	International Garbage		\$0.00
			\$0.00
			\$0.00
			\$0.00
			\$0.00
			\$0.00
			\$0.00
			\$0.00
			\$0.00

Customer's signature

FOOD SALES G/L 610000

NON FOOD SALES G/L 610600

Stamp box

Subtotal: \$0.00
 Port Fee: \$0.00
 Subtotal: \$0.00
 HST: \$0.00

TOTAL: \$0.00

Bill # 7402

PAID JUL 02 2025

POD

s.19(1)

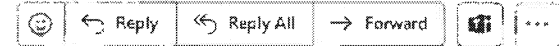
RE: Catering request for VVIP CFC01



Trinh, Trinh Hue

To: Charlene.Shonhwa@forces.gc.ca;
CAS YOW Customer Service YOWOrderControl

Cc: David.Guertin@forces.gc.ca; Mohammad.Khan2@forces.gc.ca; Robbie.McDougall@forces.gc.ca; Kevin.Grenier2@forces.gc.ca



Wed 6/16/2025 9:43 AM

General

From: Charlene.Shonhwa@forces.gc.ca <Charlene.Shonhwa@forces.gc.ca>

Sent: Tuesday, June 17, 2025 6:15 PM

To: @steeroun.com; @gategroup.com; @gategroup.com; @gategroup.com;

CAS YOW Customer Service <casowcustomerservice@gategourmet.com>; YOWOrderControl <YOWOrderControl@gategroup.com>

Cc: David.Guertin@forces.gc.ca; Mohammad.Khan2@forces.gc.ca; Robbie.McDougall@forces.gc.ca; Kevin.Grenier2@forces.gc.ca

Subject: RE: Catering request for VVIP CFC01

WARNING: This email originated from Outside. Be cautious, it could be a Phishing Attack. Think before clicking!

Good day Team,

I apologize for the delay.

This is the formal request but please note that numbers might slightly change.

I have attached the menu.

I am requesting your VVIP service on June 22nd, 2025, at (CYOW) for flight CFC01.

Arrival: June 21st, 2025

Arrival time: 1230hrs L (arrival time is subject to change)

We request a representative to meet us at the CRC with a catering truck that can rise to 18 feet to service an Airbus A330 upon our arrival to assist us with loading the VIP kit on to the plane and for us to give you carriers, ovens, and trays for food set up.

Departure Date: June 22, 2025

Departure time: 1800 L

Delivery Time: 1500 L

#3600289589

PAID JUL 02 2025

Leg 1
Ottawa-Brussels

SERVICE 1

Dinner

Salad

Provencal carrot salad

Main Choice #1

Roast chicken breast, barley and buttered carrots,
and white wine gravy

OR

Main Choice #2 (Back Cabin)

Beef Tenderloin, roast redskin potato, asparagus,
and bordelaise sauce

Dessert

Carrot cake

SERVICE 2

Breakfast

Fresh Fruits, Yogurt and muffin or pastries

Main Choice #1

French toast, Vanilla cream and apple compote

OR

Main Choice #2 (Back Cabin)

Cheese Omelet with herbs, Turkey sausage and
breakfast potato

s.20(1)(c)

#3600299589

Sclegourmet

Flight Number cfc01
Delivery Date 22-Jun-25
Delivery Time 4:30

		ORDERED	PRICE
VVIP HD Chicken w/ tsu	EA CODE		\$90.00
VVIP HD Beef w/ tsu	EA CODE		\$100.00
VVIP HD Chicken bulk	EA CODE		\$67.00
VVIP HD Beef Bulk	EA CODE		\$76.70
VVIP Snack tray	EA CODE		\$65.00
VVIP HB French Toast w/ tsu	EA CODE		\$60.00
VVIP HB Omelette w/ tsu	EA CODE		\$74.00
VVIP HB French Toast bulk	EA CODE		\$38.00
VVIP HB Omelette Bulk	EA CODE		\$52.00
Front HD Chicken w/ tsu	EA CODE		\$464.00
Front HD Beef w/ tsu	EA CODE		\$800.00
Front HB French w/ tsu	EA CODE		\$480.00
Front HB Omelette w/ tsu	EA CODE		\$592.00
BC HD Beef w/ tsu	EA CODE		\$1,500.00
BC HB Omelette w/ tsu	EA CODE		\$780.00
BC HD sprms w/ tsu	EA CODE		\$203.00
BC HB sprms w/ tsu	EA CODE		\$189.00
Crew Snack packs + Pilot snack pack	EA CODE		\$624.00
Crew HD Beef	EA CODE		\$500.00
Crew HD Chicken	EA CODE		\$290.00
Crew HB French	EA CODE		\$300.00
Crew HB Omelette	EA CODE		\$370.00
Pilot HD	EA CODE		\$29.00
Pilot HB	EA CODE		\$37.00
	EA CODE		\$0.00
	EA CODE		\$0.00
		Total Meals	\$7,780.70

PAID JUL 02 2025

PAID

MSN#: DW1003499.A.1
 UNCLAS LIFT 06/611E

SUBJ: REVISED CC330 AIRLIFT COORDINATION MESSAGE AMEND FIVE
 MISSION: NFE SP TO GOV OF CANADA - CODE 1 VVIP - 22 JUN 25 - 25 JUN 25

REFERENCES:

- A. NATIONAL PASSENGER SERVICE CENTRE (NPSC) - DUTY TRAVEL BOOKING FORM ACCESSED VIA 2 AIR MOVEMENTS SQN INTRANET PAGE.
- B. NATIONAL PASSENGER SERVICE CENTER (NPSC) 1-800-823-3857
- C. RFE# DW1003499.A

- 1. 8 WING TRENTON IS TO PROVIDE CC330 AIRCRAFT TO SPT SUBJ MSN
- 2. ITIN AS FOLS: MONTH JUNE ALL TIMES UTC

#	LOADS OFF	ARRIVAL	LOCATION	ICAO/POI	DEPARTURE	LOADS ON	CALLSIGN	MMC
1			OTTAWA INTL	CYOW	221130	A,B	CFC01	JAC501E00
2	A,B	221830	MELSBROEK	EBMB	240620	A,B		
3	A,B	240720	SCHIPHOL	EHAM	240815		CFC3412	
4		240900	MELSBROEK	EBMB	251355			
5		251440	SCHIPHOL	EHAM	251820	A,B	CFC01	
6	A,B	260150	OTTAWA INTL	CYOW				

3. LOAD DATA:

ID	CODE	DESCRIPTION	MILPAX	CIVPAX	DG	WEIGHT(LBS)	SIZE(IN)
1	A	MND CDS MINA + STAFF + BAGS	0	0	N	0	
2	B	MINISTER=PM + STAFF + BAGS	0	0	N	0	

4. LOAD INSTRUCTIONS:

- A. MILITARY POLICE/ AIR MARSHALS REQUIRED FOR ALL CODE 1 VIP MISSION
- B. FOR ROYAL FAMILY, GOVERNOR GENERAL AND PRIME MINISTER FLIGHTS, THE APPROPRIATE SAR AUTHORITIES SHALL BE NOTIFIED BY THE CANADIAN FORCES INTEGRATED COMMAND CENTRE AND THE FOLLOWING POSTURE SHALL BE MAINTAINED BY SAR AIRCRAFT: A. DOMESTIC AND OCEANIC FLIGHTS - NORMAL STANDBY POSTURE (30 MINUTES DURING WORK HOURS AND 2 HOURS STANDBY DURING QUIET HOURS AND STATUTORY HOLIDAYS) ANDB. FLIGHTS NORTH OF 60 DEGREES NORTH - WINNIPEG CC130 TO MAINTAIN 30 MINUTE STANDBY WHILE THE VIP AIRCRAFT IS AIRBORNE AND NORTH OF 60.

5. CONTACTS:

- A. 8 WG OSS OPS TASK CSN 827-3850/3531
- B. 8 OSS OPS TASK CSN 827-3850/3531
- C. 1 CDN AIR DIV AOC DWO CSN 257-2650
- D. DWO 8 WG DUTY WATCH CSN 827-2232
- E. 437 (T) SQN DUTY OPS CSN 827-2266
- F. 1 CDN AIR DIV FELP LT PAUL AYO CSN 257-5255

6. DIRLAUTH

AMEND ONE: NEW C/S ADDED OUT OF EHAM ON THE 24TH AND LOADS ON AND OFF AMENDED AT SQUADRON'S REQUEST

AMEND TWO: EBBR SWITCHED EBMB AT USER'S REQUEST.

AMEND THREE: EBMB SWITCHED TO EBBR ON RETURN LEG AT USER'S REQUEST.

AMEND FOUR: MINOR DEPARTURE TIMING AMENDMENT AT USER'S REQUEST

AMEND FIVE: EBBR REPLACED WITH EBMB, TIMINGS UPDATED

Leg 1
Ottawa-Brussels

SERVICE 1

Dinner

Salad

Provencal carrot salad

Main Choice #1

Roast chicken breast, barley and buttered carrots,
and white wine gravy

OR

Main Choice #2 (Back Cabin)

Beef Tenderloin, roast redskin potato, asparagus,
and bordelaise sauce

Dessert

Carrot cake

SERVICE 2

Breakfast

Fresh Fruits, Yogurt and muffin or pastries

Main Choice #1

French toast, Vanilla cream and apple compote

OR

Main Choice #2 (Back Cabin)

Cheese Omelet with herbs, Turkey sausage and
breakfast potato

Leg 2
Amsterdam-Ottawa

SERVICE 1

Dinner

Salad

Caesar salad
with croutons, parmesan cheese, boiled eggs, fresh lettuce and
homemade creamy dressing.

Main Choice #1

Beef stroganoff
Sautéed beef, with world famous creamy sauce, served with pasta
OR

Main Choice #2 (Back Cabin)

Grilled chicken breast
Served with grilled Vegetables and steamed basmati rice

Dessert

NY Cheesecake

SERVICE 2

Dinner

Salad

Greek salad
cucumber pearls, Kalamata olives, cherry tomatoes,
green peppers and Greek Feta cheese

Main Choice #1

Salmon fillet
Scottish salmon fillet served with steamed basmati rice,
and steamed broccoli
OR

Main Choice #2 (Back Cabin)

Braised beef
Slow simmered beef with red wine reduction sauce potato gratin,
sautéed sweet carrots

Dessert

Apfelstrudel & cream
Vienna apple pastry served with whipped cream



Galley Cuisine

VIP INFLIGHT CATERING



the MENU

A0968156_1-000016



Galley Cuisine welcomes you to The Netherlands

With a fully dedicated staff, working from a 450m² facility in Amsterdam we are 100% committed to Private Aviation; no events, no dinner parties, no weddings, no airlines! So, all our attention goes to your order and your next departure.

Our executive chefs & management have a background as onboard chefs on a variety of private jets.



WIDEBODY

CATERING ON WIDE-BODY AIRCRAFTS

Galley Cuisine is your local expert for every VVIP wide-body aircraft. We are proud to successfully cater all needs for Royal, Presidential and VVIP clients arriving in their wide-body aircraft. With different sections onboard, and with each a different approach to the catering, we deliver your catering tailor-made for the next departure.

A318 TO B747

We are very well aware of the special needs for your special VVIP. Our head chefs are available for meet upon arrival, to discuss your catering requests in detail. Dishwashing by hand, offloading, plating on your own precious china, extra cabin items or ready to serve trays for the entourage.

ADDITIONAL INFORMATION:
www.galleycuisine.com
+31 611 714 614

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fresh JUICES

**ORANGE / BERRY / GRAPEFRUIT / MANGO / PINEAPPLE /
GREEN / APPLE / BELGIUM PEAR / PINEAPPLE & CUCUMBER /
LEMON & MINT / CARROT / VARIETY OF SMOOTHIES**

EVIAN WATER

500 ML - 1500 ML
(330 ML NOT AVAILABLE)

LOCAL WATER

BEST FOR COFFEE MACHINE

SPARKLING WATER

PERRIER 330 ML GLASS
SAN PELLEGRINO 500 ML PET

STILL MINERAL WATER

AQUA PANNA
250 ML GLASS - 500 ML PET

SPA REINE, BELGIUM MINERAL WATER

330 ML - 500 ML - 1500 ML
BOTH STILL AND SPARKLING

MILK

LOW FAT, SKIMMED OR
WHOLE MILK, SOY MILK,
OAT MILK, ALMOND MILK





breakfast

B



FULL BREAKFAST TRAY

1/1 atlas, sliced fruit & berries, meat & cheese platter, breads, breakfast breads, butter, jam, yoghurt, fresh orange juice

HALF BREAKFAST TRAY

½ atlas, sliced fruit, 3 stuffed sandwiches, yoghurt, granola, mini muffin

FULL HEALTHY BREAKFAST TRAY

Smoothie, yoghurt, lots of fruits, granola, and some brown healthy sandwiches

SLICED FRUITS & BERRIES

Individual small platter, or large shared platter

SLICED FRUIT IN A WHISKEY GLASS

Great presentation, easy to serve

FRESH DUTCH YOGHURT, FRESH FRUIT YOGHURT

Glass jar 210 ml

GRANOLA, YOGHURT & BERRIES

Served in a whiskey glass for great presentation

VEGAN BREAKFAST BOWL

Ready to serve bowl with plantbased yoghurt, fresh fruits, berries, dried fruits, nuts and granola

ACAI BOWL

Healthy breakfast bowl, with yoghurt, supplemented with superfoods and fresh and dried fruits. Also vegan available

GALLEY CUISINE BREAKFAST BOWL

Our signature ready to serve breakfast bowl with thick Dutch yoghurt, fresh seasonal fruits, variety of nuts, granola, honey and dried fruits

CHIA SEED PUDDING

In glass (vegan)

BIRCHER MUESLI WITH BERRIES

Overnight oats ready to serve, super healthy

SCRAMBLED EGGS

4 free range scrambled eggs

FRIED EGGS, 2 PCS

OMELET

3 free range eggs, plain or stuffed to your liking

EGG WHITE OMELET

4 free range egg-whites, plain or stuffed to your liking

BOILED EGGS (2)

The Galley Cuisine way



EGG BENEDICT

Poached eggs with Hollandaise sauce on toasted English muffin with ham or salmon

BREAKFAST BURRITO

Eggs, cheese, bacon, tomatoes and spinach To serve warm

VEGAN BREAKFAST BURRITO

Zucchini, plantbased creamcheese, tomatoes and vegan cheese, ready to serve warm

MINI PANCAKES, SYRUP

Mini pancakes, 6 pcs, served with Dutch syrup

CHICKEN SAUSAGES

Mini chicken sausages, 4 pcs per portion

GRILLED BACON

Streaky bacon, 3 pcs per portion

GRILLED TURKEY BACON

Hallal grilled juicy turkey

GRILLED TOMATOES

Halved tomatoes with little seasoning

SAUTÉED MUSHROOMS

Dutch organic mushrooms, sautéed and lightly seasoned

HASH BROWNS

3 pcs a portion

BREAKFAST MEATS

Nice selection of morning meats like ham, chicken and salami

BREAKFAST CHEESES

Nice selection of morning cheeses

MINI CROISSANTS

Portion of 2 mini croissants

MINI PAIN AU CHOCOLATE

Portion of 2 mini pain au chocolate

DANISH PASTRY, BUTTER, JAM

Portion of 2 mini croissants, 2 pain au chocolate, 1 viennoiserie, butter pad and homemade jam

FRENCH TOAST

2 lovely French toast, with cinnamon sugar

GINGER SHOT - 60 ML

Gluten free & lactose free items available on request



sandwiches





OPEN FACE SANDWICHES

Variety of open face sandwiches (Ø 7 cm) with fancy toppings & garnish

TRIANGLE SANDWICHES (MINIMUM 8 PCS, 4 PCS PER KIND)

Classic finger sandwiches without the crust, with classic fillings like egg salad, salmon and cucumber, grilled chicken, Parma ham and pesto, cream cheese and herbs, Gouda with mustardcream, and many more

TEA/ FINGER SANDWICHES (MINIMUM 6 PIECES/ 3 PCS PER KIND)

Same fillings like triangle sandwiches, only cut in rectangular pieces, also no crust

MINI SQUARE SANDWICHES

Oven baked square mini sandwiches / 3 bites. Available with a variety of fillings

MINI SOURDOUGH

Available in white or dark wheat, with a variety of fillings

DUTCH SOFT ROLLS

Closed stuffed sandwiches, with fillings to your liking

DELI SANDWICHES DELUXE

Large sandwich, American style, with rich fillings

WRAPS

One wrap, cut in 2 halves, with tuna salad, salmon & cream cheese, chicken-avocado cream, Serrano ham & pesto, ham & cheese, Italian or vegetarian

BAGUETTE

25 cm baguette with fillings to your liking, whole wheat or white

PANINI (GRILLED) SANDWICH

With ham and cheese/goat cheese/ chicken and mustard/parmaham and pesto

CLUB SANDWICH

3 toasted breads classic sandwich, BLT, "Classic club" or with smoked salmon

CROQUE MONSIEUR

With ham and cheese, or cheese only





collections



TRAY COLLECTION

Ready to serve full atlas tray.

BREAKFAST TRAY

Classic continental breakfast,
incl. orange juice

FULL HEALTHY BREAKFAST TRAY

Full tray for healthy start in the
morning, incl. smoothie

HALF BREAKFAST TRAY

½ atlas , sliced fruit, 3 stuffed sandwi-
ches, yoghurt, granola, mini muffin

COLD LUNCH OR DINNER TRAY

Salad to your liking as main, starter,
sliced fruits, small sweets, dessert,
bread, butter

HOT LUNCH OR DINNER TRAY

Hot main course, side salad, sliced
fruits, small sweets, dessert, bread,
butter

JAPANESE TRAY

Mixed Sushi and sashimi, wakame
salad, gyoza and edemama beans,
mango dessert. With chopsticks,
ginger and soysauce

GLASS COLLECTION

Fancy whiskey glass, ready to serve
with our favorite cold dishes.

Easy for short flights, small aircraft,
or as a starter on busy flights.

GREY SHRIMPS

WITH LEMON MAYONNAISE

PINK SHRIMPS

WITH MARIE ROSE SAUCE

SMOKED SALMON & CUCUMBER

CHICKEN SALAD

SMOKED BEEF AND HUMMUS

GRILLED VEGGIES SALAD

CAPRESE (MOZZARELLA-TOMATO)

SUPERFOOD

GOAT CHEESE & WALNUTS

ITALIAN SALAD

GREEK SALAD

PARMA HAM AND MELON

CHOCOLATE MOUSSE

TIRAMISU CLASSIC ITALIAN

PANNA COTTA BERRIES OR MANGO





VEGAN

Many regular items from the menu are also available in vegan, as we can sometimes easily replace the ingredients. Ask us for the possibilities.

VEGAN BREAKFAST

- Vegan breakfast bowl
- Vegan breakfast burrito
- Vegan Bircher muesli
- Vegan full breakfast tray
- Chia seed pudding
- Vegan yoghurt

VEGAN SNACKS

- Vegetable dumplings
- Vegan springrolls
- Fried cauliflower with muhammara dip
- Mini pita with 3 Arabic dips

VEGAN SALADS

- Send us your preferred ingredients for your ultimate vegan salad

VEGAN STARTERS

- Beetroot carpaccio with crushed nuts and fried onions
- Zucchini sate with peanut sauce
- Tomato tartare

VEGAN MAINCOURSES

- Mediterranean eggplant steak
- French celeriac steak with mustard
- Green vegetable curry with coconut cream
- Wild mushroom pasta
- Cherry tomato & Arrabbiata pasta
- Stuffed Italian soup, dinner size portion

VEGAN DESSERTS

- Daily variety of chocolate and fruit cakes
- Vegan brownie with red fruits





Co-owner Bo,
always
attention
for the little
details

S

snacks



COLD SNACKS & APPETIZERS

CANAPÉ SELECTION

Our famous canapés in a great selection, with meat, cheese, fish, vegetarian or vegan

BLINI SALMON

Finest cut of Tsarina salmon on blini with classic condiments

CRUDITÉ IN GLASS

Ready to serve, individual fancy glass with hummus dip on the bottom

CAPRESE SKEWER

Mini mozzarella, cherry tomatoes & fresh basil, on a 12 cm skewer

ANTI PASTI SKEWER

12 cm skewer with meats, veggies and cheese

MEATBALL SKEWER

Meatballs & bell pepper

MELON & HAM SKEWER

Classic combination of air-dried ham & melon pearls

FRUIT SKEWER

12 cm skewer with fruits and berries

MINI VERRINES SAVOURY

(appetizer glass, 65 ml)

- Foie gras and apple
- Goat cheese with peppers
- Salmon with dill cream
- Indian spices
- Brie mousse, walnut and beet-root

MINI VERRINES SWEET

(appetizer glass, 65 ml)

- Cheesecake & lemon
- Passionfruit meringue
- Mascarpone & raspberry
- White & dark chocolate
- Fromage blanc & pistache



HOT SNACKS & APPETIZERS

MINI QUICHE

Homemade mini quiche; cheese, vegetables, salmon or asparagus

MINI PIZZA

Margarita, tuna or quattro formaggi, ø7cm

DUTCH BITTERBALLS

The Dutch classic snack, served with mustard. Beef ragout with a crunchy jacket

MINI FAMOUS MEATBALLS

Mini chicken meatballs. Served with light mustard dip

MINI SAUSAGE ROLLS

Sausage rolled in mini bread

CHICKEN WINGS

The American way, served with BBQ sauce

CHICKEN TULIPS

Chicken, on the bone, easy to serve. Served with tomato sauce

CHICKEN NUGGETS

Served with BBQ sauce or chilli sauce

VEGETARIAN SPRING ROLLS

Mini spring rolls with chili sauce

MINI DUCK SPRING ROLLS

Our chefs favorite snack! Served with hoï sin sauce

PETIT CROLINES

Puff pastry with different filled with chicken-curry/ cheese or beef

ALBONDIGAS

Spanish meatballs in tomato sauce

TEMPURA SHRIMP, 4 PCS

Torpedo shrimps with sweet chilli sauce

CHICKEN YAKITORI SKEWER, 4 PCS

Japanese marinated chicken thighs, grilled and served with sauce

MINI HAMBURGERS

Portion of 2 mini hamburgers with tomato salsa

MINI VOL-AU-VENT, 6 PCS

Small warm to serve pastry with veal, chicken or mushrooms



P

platters



CHEESE PLATTER

What better country for cheese as The Netherlands?
Fine selection of at least 5 different European cheeses with condiments and crackers.

CHARCUTERIE PLATTER

Italian, Spanish and European selection of charcuterie, served with condiments

SMOKED FISH & SEAFOOD PLATTER

Great selection of smoked fish and fresh seafood, served with lemon mayonnaise. Lobster can be added on request.

ANTIPASTI PLATTER

Lovely selection of Italian bites and sides. Meats, cheese and vegetarian combination, to serve everybody's appetite

TAPAS PLATTER

Spanish snack platter with Manchego cheese, mini meatballs, dried hams, dried meats, fried mushrooms. Cheeses and vegetables.

DUTCH PUB PLATTER

What the Dutch eat with their drinks in the pub. Sliced sausages, pickles, Gouda cheeses and mustard



MEZZE PLATTER

Cold variety of fresh Lebanese mezze's and dips, served with mini pita or flatbread

HIGH TEA PLATTER

Finger sandwiches, scones with clotted cream, chocolates, little cakes, mini desserts, red fruits, jam and more

CRUDITÉ PLATTER

Perfectly sliced raw vegetables, served with matching dip

SLICED FRUITS & BERRIES PLATTER

Tropical fruits and fresh berries

COOKIES & CAKE PLATTER

Mini cakes & golden brown cookies

SUSHI & SASHIMI PLATTER

Sashimi, Nigiri's Maki's and ISO rolls, all served with ginger, soy sauce, wasabi and chopsticks. Fully decorated ready to serve
½ atlas tray per pax

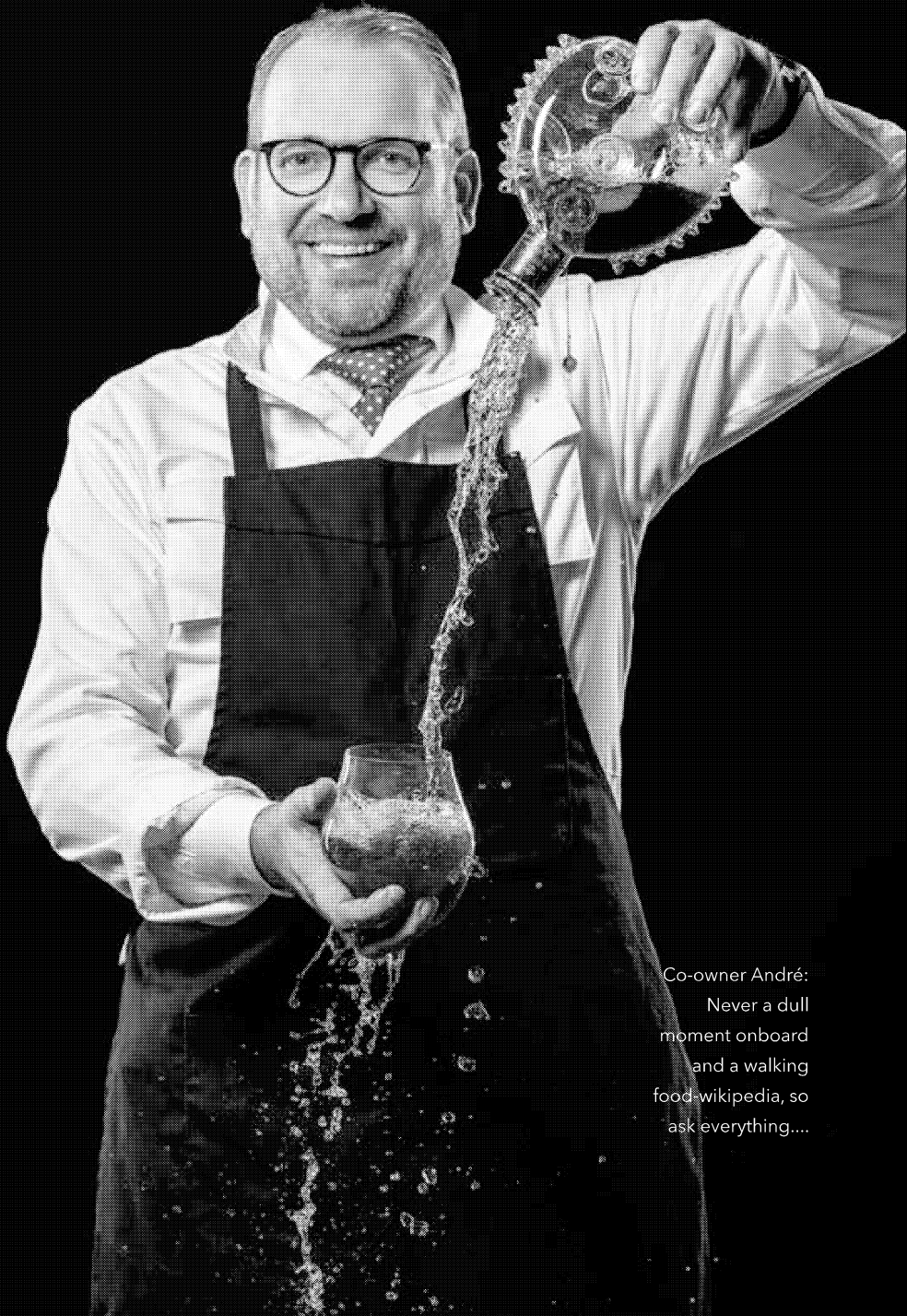
Note

All platters can be made per portion individual, or as shared platter for any number of pax you desire, both on china or standard atlas size trays.



Our oldest cheese
aged 19 years,
almost 1,000 weeks
or 7,000 days





Co-owner André:
Never a dull
moment onboard
and a walking
food-wikipedia, so
ask everything....

S

salads
& soups



CAESAR SALAD, PLAIN

The classic way, with croutons, parmesan cheese, boiled eggs, fresh lettuce and homemade creamy dressing. Anchovies and bacon on request

CAESAR SALAD, GRILLED CHICKEN

With grilled seasoned chicken breast

GREEK SALAD

The fancy Galley Cuisine way; cucumber pearls, Kalamata olives, cherry tomatoes, green peppers and Greek Feta cheese

CAPRESE SALAD

Buffalo Mozzarella, plum tomatoes and fresh basil, with a little rocket salad

NIÇOISE SALAD

Classic version with tuna, olives, tomatoes, green beans, red onion, boiled egg and potatoes

COBB SALAD

The American Hollywood salad. All chopped salad. Tomatoes, chicken, cucumber, cheese, egg and avocado

QUINOA SALAD

Healthy Quinoa salad with dried fruits, lettuce and olive oil based dressing

SUPERFOOD SALAD

Mixed dried berries, Edamame, raw veggies and fresh lettuce and citrus dressing

GLASS NOODLE-SHRIMP SALAD

Glass noodles, shrimps, cucumber, spring onions, coriander and sesame dressing

SEAFOOD SALAD

Dutch seafood topped on fresh greens with matching dressing

SMOKED SALMON SALAD

Finest smoked salmon, cucumber, lettuce, tomatoes, spring onions



GOAT CHEESE & WALNUT SALAD

Belgian goat cheese with walnuts, lettuce, dried fruits and sweet dressing

ITALIAN SALAD

Parma ham, sundried tomatoes, Italian cheese, rocket salad, fresh veggies and balsamic dressing

ROCKET SALAD

Rocket salad, cucumber, tomatoes, peppers

GREEN SALAD

Fresh greens, cherry tomatoes, cucumber and peppers, with balsamic dressing

PASTA SALAD WITH CHICKEN

Rich cold pasta salad with grilled chicken

PASTA SALAD WITH PESTO AND TOMATOES

Vegetarian cold pasta dish

WEDGE SALAD

Quarter of an iceberg lettuce, with tomatoes, crumble of bacon and creamy dressing

VEGETABLE SALAD

Green salad with lots of crisp fresh veggies

SIDE SALAD (CAESAR/ROCKET/GREEN)

Our classic salads in a smaller version

Any other salad?

Please check with our kitchen for your made-to-measure salad



ITALIAN TOMATO BASIL SOUP (V)

Always good... For everybody!

MINISTRONE SOUP

Italian stuffed soup with seasonal vegetables and pasta

PUMPKIN SOUP (V)

Creamy smooth pumpkin soup

LENTIL SOUP (V)

Soaked lentils, spices and coconut cream, blended into a great soup

COURGETTE SOUP (V)

Lovely soup from grilled courgette with a little kick

BROCCOLI SOUP (V)

Blended green soup with a dash of cream

CAULIFLOWER SOUP

Spiced white cauliflower soup

DUTCH MUSTARD SOUP

Creamy Zaanse mustard

SPINACHE SOUP

Belgium wild spinach cream soup

CLEAR CHICKEN NOODLE SOUP

Clear soup, with noodles and much more ingredients



CLEAR VEGETABLE SOUP (V)

Small diced veggies with a vegetarian based clear broth

CREAMY MUSHROOM SOUP

Seasonal mushrooms in cream based chicken broth

LOBSTER BISQUE

Delicate homemade soup from lobster with condiments

TOM KHA KAI

Thai coconut soup with chicken and lemongrass

COLD CUCUMBER SOUP

Served with smoked salmon or seafood

COLD GAZPACHO

The classic Spanish cold soup from tomatoes, pepper and cucumber. Smooth blended

THERMOS FLASK

Reusable 1 ltr inox flask

Any other soup?

Please check for more (seasonal) suggestions



S

starters



TSARINA SALMON

Finest cut of the salmon, served with all classic condiments and blini's

DUTCH GREY SHRIMPS & TOMATO

Ready to serve whiskey glass with layers of grey shrimps and tomatoes. Comes with homemade lemon mayonnaise. Beautifully garnished

AVOCADO SHRIMPS

Soft avocado mixed with pink shrimps, served with Marie Rose sauce

SALMON TARTARE

Perfect chopped and seasoned finest salmon, ready to serve

TUNA TATAKI

Grilled on the outside, raw in the middle, spiced and garnished

CAVIAR STARTER

30 gram caviar with all classic condiments and blini's

VITELLO TONNATO

The classic Italian starter; sliced veal with tuna dressing

BEEF CARPACCIO

Sliced raw beef, with Parmesan cheese, capers and truffle dressing

TERRINE FOIE GRAS DE CANARD

Homemade duck liver terrine, with classic condiments

VEGETARIAN QUICHE

Warm or cold to serve vegetarian starter

BEETROOT CARPACCIO

Cooked bright colored beetroot carpaccio with white cheese



MUSHROOM BRUSCHETTA

Toasted breads with mushroom and herb topping

PARMA HAM & MELON

Simple, but lovely every time

GRILLED JUMBO SHRIMPS

Served with lemon sauce and small salad

LOBSTER THERMIDOR

1/2 lobster, loose in the shell, with oven browned cheese crust, superyummy!

TOMATO TARTARE

Chopped blushed tomatoes, with fresh basil and truffle salami (also available with beef or vegan)

GRILLED ASPARAGUS & PARMEZAN

Grilled asparagus, with Serranoham & topped with Parmezan cheese

BURRATA

With sundried tomatoes & green pesto

CARPACCIO BONBON

Beef carpaccio filled with salad, pesto and nuts. Classic, but a little different

SHRIMP SKEWERS

2 skewers with an Asian dressing and small side salad



M

main courses



MEAT & POULTRY

GRILLED CHICKEN BREAST

Corn fed chicken

ROTTISERIE POUSSIN

Roasted baby chicken, juicy, wonderful flavoured

CHICKEN ROULADE

Served with mustard sauce or any sauce of your liking

GRILLED ANGUS BEEF FILLET

Finest Irish beef fillet cut

NEW YORK STRIPLOIN

Juicy striploin from the grill

BEEF STROGANOFF

Sautéed beef, with world famous creamy sauce, served with pasta

GALLEY CUISINE BEEF STEW

Secret family recipe, slow simmered beef, loved by all

VEAL ESCALOPE

Thin, large veal escalope, Milanese style

RACK OF LAMB

2 half racks per pax. Straight from the griddle

LAMB SHANK

Slow cooked lamb shank, with rich tomato jus. Galley Cuisine Special!

OSSO BUCCO

Italian favorite, served the classic way

PORK LOIN

Served with sauce of your liking

IBERICO PORK SAUSAGES

Portion for the good appetite

BRAISED BEEF

Slow simmered beef with red wine reduction sauce

BEEF RENDANG

Indonesian specialty with beef and coconut cream and fragrant spices

CONFIT DE CANARD

French classic, served with a demi glace sauce

SHEPHERD'S PIE

Ready to serve in a ramekin

ITALIAN VEAL

Tender veal slices with mushroom-sauce and mixed wild mushrooms

**ALL MAIN COURSES ARE SERVED
WITH A MATCHING CHEFS CHOICE SAUCE**



VEGETARIAN & VEGAN

ROASTED EGG PLANT STEAK

Thick sliced eggplant, grilled as a steak, with nice seasoning

PARMIGIANA DI MELAZANE

Oven roasted eggplant with parmesan cheese and tomatosauce

VEGETARIAN QUICHE

Maincourse size

SWEET POTATO AND VEGETABLE CURRY

Thick curry with lots of vegetables

PEARL COUSCOUS WITH FALAFEL

Vegan surprising dish

VEGETABLE BIRYANI

Indian rice dish

MEDITERRANEAN EGGPLANT STEAK (VEGAN)

Oven baked eggplant with spices and herbs

FRENCH CELERIAC STEAK WITH MUSTARD

Served with caramelized onions

GREEN VEGETABLE CURRY WITH COCONUT CREAM

Served with white rice

WILD MUSHROOM PASTA

Available vegan and vegetarian.

CHERRY TOMATO & ARRABBIATA PASTA

Jacked cherry tomatoes gives it a little extra



FISH & SEAFOOD

SEABASS FILLET

2 fillets, pan fried, with lemon zest

WILD NORTH SEA SEABASS

1 slice, no bones, cut from large Northsea seabass

SALMON FILLET

Scottish salmon fillet, cooked to perfection

MONKFISH FILLET

The fillet looks better as the fish itself. Very tasty and nice thick cut of fillet

STEAMED COD

Healthy option, on request also panfried available

GRILLED JUMBO SHRIMPS

XXL shrimps with lemon zest and little seasoning

LOBSTER GALLEY CUISINE STYLE

Whole, cleaned lobster, absolutely a favorite to serve

HALIBUT

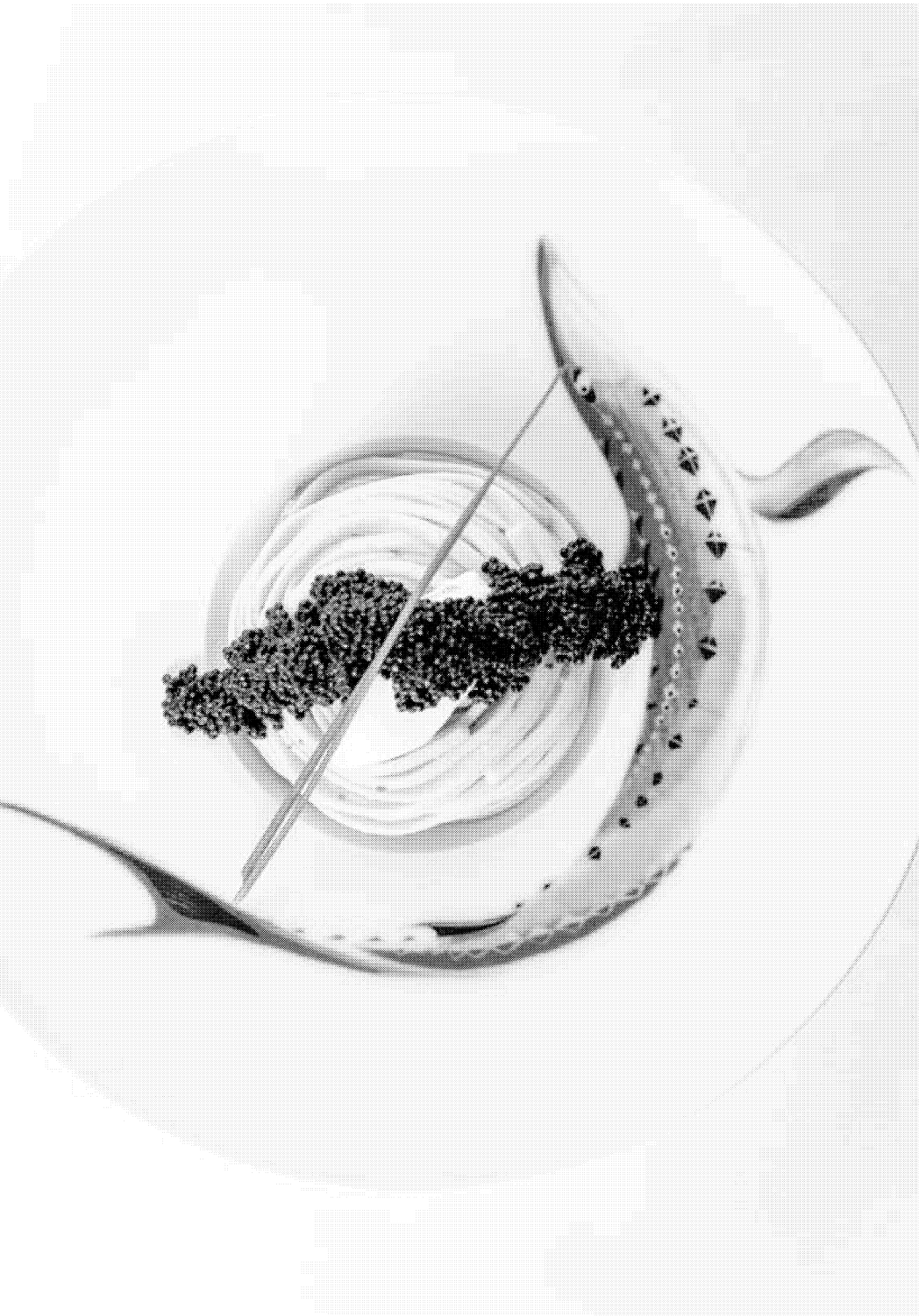
"En papillot", in paper with herbs and lemon

DUTCH FISH & CHIPS

Kibbeling and fries with traditional sauces

**ALL MAIN COURSES ARE SERVED
WITH A MATCHING CHEFS CHOICE SAUCE**





PASTAS

RAVIOLI

Classic spinach & ricotta, fungi-truffle or seafood

RISOTTO

Creamy risotto, served with extra topping for fancy plating. Asparagus, seafood or mushroom & truffle

PASTA MEATBALLS

Spaghetti, homemade tomato sauce and meatballs

PASTA PRIMAVERA

Penne pasta with creamsauce, chicken and lottttts of vegetables (also vegetarian available)

ELTON JOHNS PASTA

Pasta Vodka and Caviar. Simple. Very tasty

PASTA ARRABIATA

Vegetarian spicy tomato sauce

PASTA NAPOLITANA

Tomato and oregano sauce from Napoli

PASTA BOLOGNESE

The classic Italian sauce with minced beef

PASTA WITH TRUFFLE SAUCE

Posh vegetarian for the lovers of truffle

SPAGHETTI CARBONARA

Classic sauce with pancetta (pork)

SEAFOOD LINGUINI

Seafood with creamy herb sauce and traditional linguini

LINGUINI WILD MUSHROOMS AND CREAMSAUCE

Rich creamy sauce with fresh mushroom topping

BEEF LASAGNA

Minced beef, béchamel sauce and pasta layers

VEGETARIAN LASAGNA

Layers of pasta with seasonal vegetables and béchamel sauce

**ALL MAIN COURSES ARE SERVED
WITH A MATCHING CHEFS CHOICE SAUCE**



SIDES & VEGGIES

GRILLED VEGETABLES

STEAMED VEGETABLES

ASIAN STYLE VEGETABLES

SAUTÉED SWEET CARROTS

GRILLED GREEN ASPARAGUS

STEAMED GREEN ASPARAGUS

STEAMED BROCCOLI

GREEN BEANS

STEAMED GREEN VEGETABLES

MINI BAKED POTATOES

MASHED POTATOES

POTATO GRATIN

RÖSTI POTATOES

BOILED POTATOES AND HERBS

BAKED POTATOES & TRUFFLE

POTATO WEDGES

STEAMED BASMATI RICE

MIXED WILD RICE

YELLOW RICE

PLAIN PASTA





JAPANESE CUISINE

SUSHI & SASHIMI SELECTION

Sashimi, Nigiri's Maki's and ISO rolls, all served with ginger, soy sauce, wasabi and chopsticks. Fully decorated ready to serve ½ atlas tray per pax

TUNA TATAKI

Beautiful grilled tuna tataki, raw in the middle

CHICKEN YAKI TORI

Chicken skewers, terri yaki glazed

GYOZA PAN FRIED

Japanese dumpling, filled with shrimps, pork or vegetables

EDAMAME BEANS

Portion healthy beans, with rock salt

WAKAME SALAD

Seaweed salad

TOMATO YUZU SALAD

Refreshing salad with mixed cherry tomatoes, coriander and an amazing yuzu dressing

MUSHROOM SALAD

Sauteed cold mushroom salad with soy dressing and sesame seeds

SESAME BEEF SALAD

Sliced beef, salad and Goma dressing

SHRIMP TEPPANYAKI

Perfectly grilled shrimps, with soy based dressing; can be served cold or hot Pan-seared salmon

SOY SESAME BEEF FILLET

Glazed beef with mixed sesame

SOY GLAZED CHICKEN

Glazed chicken with teppanyaki sauce on the side

BLACKENED COD, NOBU STYLE

Miso and sugar based glazing, served with miso sauce

FRIED RICE

Japanese style vegetables
Steamed white rice



LEBANESE CUISINE

LEBANESE SIDES

Hummus, taboulleh, flatbread

LEBANESE BREADS

Flatbread or pita

HUMMUS

MOUTABEL

FATTOUSH SALAD

MEZZE PLATTER, COLD

MEZZE VARIETY, HOT

FALAFEL WITH SIDES

CHICKEN SHAWARMA

Yoghurt sauce & pita

LAMB SHAWARMA

Yoghurt sauce & pita

GRILLED CHICKEN

Spiced tomato yoghurt sauce

CHICKEN SKEWERS

Main course

BAKLAVA

Traditional pistache sweets

LAMB KOFTA

With mint & yoghurt sauce

GRILLED LAMB CHOPS

LAMB SHANK

With tomato gravy

LEBANESE SPICED FISH

With lemon and Lebanese spice blend

LEBANESE POTATOES

Side dish

LEBANESE STYLE VEGETABLES

GRILLED HALLOUMI

RUSSIAN, CHINESE, INDONESIAN AND THAI CUISINE ON REQUEST



ORIENTAL CUISINE

INDONESIAN BALI MENU

Complete Indonesian set of small dishes and sides: beef, chicken, vegetables, fried rice, cold sides and dessert cake

CHICKEN CURRY

Yellow, smooth chicken curry.
Not spicy!

LAMB CURRY

Tender lamb pieces, simmered in red curry sauce

CURRY SIDES

Reita, naan bread, cucumber and tomato salad

THAI SHRIMP CURRY

Green Thai curry with shrimps, lime and coriander

ORIENTAL CHICKEN BIRYANI

Gently simmered chicken in smooth sauce with rice

SWEET & SOUR CHICKEN

Marinated chicken in red sweet and sour sauce with spring onions and bell pepper

SHI-TAKE BEEF

Tender beef strips with shitake mushrooms, spiced in black pepper

CHICKEN BIRYANI

Indian rice dish with chicken

VEGETABLE BIRYANI

Indian rice dish

BROCCOLI STIR FRY OYSTER SAUCE

Broccoli stems, fire fried in oyster sauce with garlic and ginger

COD, LEMON & GINGER

Steamed cod, covered with lemon and ginger (wrapped in paper)

MINI SPRING ROLLS (SNACK OR STARTER)

Traditional crispy spring rolls with chilli sauce

SAMOSA'S (SNACK)

Triangle crispy vegetarian or with meat, served with yoghurt dip

TOM KHA KAI

Thai coconut soup with chicken and lemongrass

FRIED RICE

Fried rice and wokked vegetables (iso steamed rice)





D

desserts



NY CHEESECAKE

Classic baked cheesecake with colorful topping

APFELSTRUDEL & CREAM

Vienna apple pastry served with whipped cream

BELGIUM CHOCOLATE TARTE

Dark chocolate with berries and gold pearls

LEMON TARTE

Fresh lemon cake with fancy decoration

TIRAMISU IN WHISKEY GLASS

Turbulence proof dessert

CRÈME BRÛLÉE

Classic French dessert with vanilla and caramelised topping

CARROT CAKE

Less sweet... still a treat

BELGIUM WAFFLES

Large baked waffle with whipped cream and berries

BELGIUM CHOCOLATES (250 GR)

Box with a great selection of mixed mini chocolates

PETIT FOURS

Bite size little sweets

MACARONS

French little secrets... 6 varieties

PANNA COTTA

Served in a glass, with berries or mango

PECAN PIE

Homebaked pie with lots of nuts and caramelized pecans

VEGAN DESSERTS

Ask the chefs what the option of today is

TRIO OF 3 SWEET MINI GLASSES (65 ML EACH)

Raspberry / chocolate / mango

FLAT APPLE PASTRY

Ultra thin apple pie, you'll love it...



**CHEFS
PREMIUM
PASTRY
DESSERTS**

The next level of inflight pastries. Ready to serve, impress everybody onboard!

PISTACHE-RASBERRY DOME

Crispy bottom, with pistache mousse, raspberry and Madagascar vanilla

PARISIAN RASPBERRY BRIQUE

Red fruits, Vanilla cremeux, crumble and strawberry biscuit

CALAMANSI ROUND

Japanese mandarin, salted caramel, vanilla crème

CHAMPAGNE DELIGHT

Layers of Champagne mousse and red fruit coulis, strawberry-bergamot and white premium chocolate

FRUIT & TRUFFLE

"Soup" of fresh fruit, with mango cream and white chocolate truffles

CHEFS MONTHLY SPECIAL

Every month a new treat, ask for the specials





BREADS & STANDARD ITEMS

BREADMIX AND BUTTER

3 breadrolls and 1 butter pad

SOFT ROLLS

Bread mix per piece

BAGUETTE

25 cm baguette in white or whole wheat

LEBANESE FLATBREAD

5 pcs traditional flatbread

MINI CROISSANTS

Portion of 2 pcs mini croissants

MINI PAIN AU CHOCOLATE

Portion of 2 pcs mini pain au chocolate

LEMON & LIME

Slices, whole or wedges

BUTTER

Beurre d'isigny butter pad, 25 grams

JAM

Homemade jams in glass mini jar

HOT TOWELS

Box of 9 cotton quality hot towels

CREW

CREW BAGUETTE

Large, 25 cm baguette (white or whole wheat) with topping to your liking

CREW BREAKFAST

3 mixed sandwiches, yoghurt, fruitcup and juice

CREW SALAD BOX

Italian salad, Caesar salad chicken, greek salad, green salad or salmon salad, with breadrolls, butter and fruit

CREW COLD MEAL BOX

Mixed cold platter, side salad, bread, butter and fruit

CREW HOT MEAL BOX

Beef stew, grilled chicken, chicken curry, beef, pasta or vegetarian. With breadroll/butter, side salad and dessert

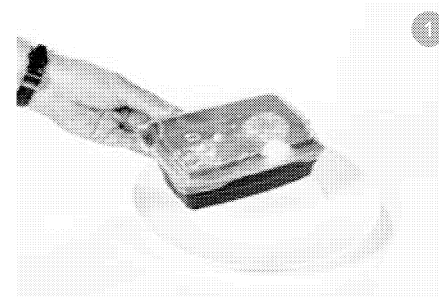
Flowers, special wines, champagnes, dog and cat food, cabin items and supplies all on request



RTP PACKAGING (READY TO PLATE)

Unique packaging which allows you to easy plate dishes on your own china in seconds. Galley Cuisine chefs will plate in the RTP, and all you have to do is remove the bottom with one hand movement. Usable for all cold items, microwave and oven till 120 °C. Stackable for little storage.

Mention RTP on your order.



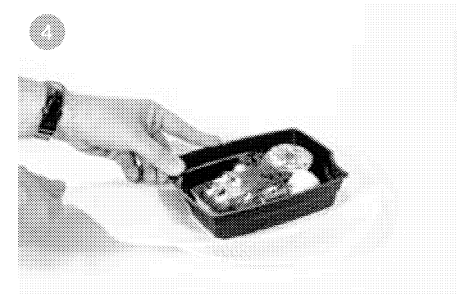
Get the RTP packaging and your own china plate



Place the RTP on your own china



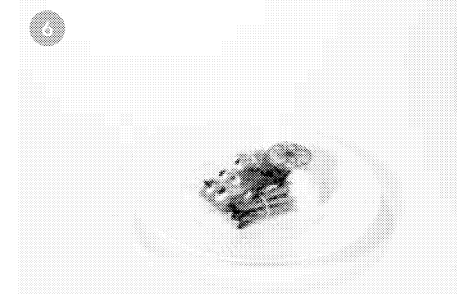
Find the tap from the foil



Pull tap gently to remove foil from bottom



Lift the RTP



Perfectly plated, ready to serve

Additional information:

info@galleycuisine.com
+31 611 714 614

Flowers, special items, wines, rare liquors or onboard items; we can assist you with almost any request. Please let us know on time so we can start shopping for you.

This brochure is for your inspiration. Due to market conditions or deliveries from our suppliers there can be small changes in the dishes. Please let us know if there are allergies, dislikes or other dietary requirements that our kitchen needs to know.

foodstyling Galley Cuisine
photography Johan Seijbel
design Merlijn Viersma

*Terms and conditions can
be found on galleycuisine.com*





ALL ORDERS

Amsterdam, EHAM/AMS and
Rotterdam, EHRD/RTM to
holland@galleycuisine.com
+31 611 714 614



galleycuisine.com



[@galley_cuisine_vip](https://www.instagram.com/galley_cuisine_vip)