



NUMAYA
Inflight Dining
2026

catering@numayajetcatering.com

ABOUT US



ABOUT CULINAIR BY NUMAYA

A HIGHER STANDARD OF IN-FLIGHT DINING

Culinaire by Numaya is the premier caterer for private aviation based in the New York area. Culinaire's principal and head chef, Ángel Demanago, recreates the quality of meals she has served in MICHELIN-starred restaurants, exclusive events and the private homes of Barcelona's elite for the luxury in-flight experience. Culinaire's clients can expect the freshest, most flavorful ingredients beautifully prepared and presented— and curated to meet each customer's needs.

BETTER QUALITY AT COMPETITIVE COST

Our meals only use the finest ingredients, our menus and recipes are designed to satisfy your cravings at the amount you want to spend. Compare us bite for bite, cheque for cheque with other dining options. We're confident you'll choose Culinaire again and again.

BETTER FLAVOR FROM CAREFULLY SELECTED INGREDIENTS

We bring the best of together on every plate. She serves the same steak as that legendary Brooklyn steakhouse, smoked salmon from New York's oldest purveyor, and the same mozzarella that is melted atop best pizza—not to mention local, seasonal produce direct from the farm and chosen by hand.

BETTER DESIGN FOR A BEAUTIFUL EXPERIENCE

We take pride in every detail from start to finish. Whether that's making meal preparation simple, ensuring beautiful presentation is easy for flight attendants, or packing platters so appealing they don't need replating, you can always expect our service to impress and delight.

OUR SERVICES

When ordering from Culinaire, you can expect elevated takes on favorite comfort foods, signature dishes, and fresh seasonal menus. We provide it all on your schedule, from itinerary arrangements to delivery on the tarmac. We focus on every detail to tailor your experience to your requirements, from how we curate our packaging to how we select our garnishes.

CUSTOM CATERING REQUESTS

Whatever a customer's dietary requirements or allergies may be, we promise a satisfying meal. Your simple pleasure and extravagant decadence can be:

- Gluten free
- Dairy free
- Vegan
- Vegetarian
- Kosher
- Halal
- Prepared safely from allergens, such as nuts, shellfish, seafood, and more

EUROPEAN CUISINE

- Italian • French • Spanish

SPECIALTY ASIAN CUISINE

- Vietnamese
- Thai
- Japanese
- Chinese
- Indian

COMPLIMENTARY FLIGHT ATTENDANT SERVICES

- Well-labeled and organized storage system with clear, easy-to-follow instructions for plating and reheating.
- Dishes can be delivered aesthetically plated to be service-ready for flight attendants.

BREAKFAST MENUS



BREAKFAST MENU

BREAKFAST EGG SELECTIONS OMELETTE

free-range organic eggs

EGG-WHITE OMELETTE

free-range organic eggs

BUILD-YOUR-OWN OMELETTE

choice of 2 fillings:

- Swiss cheese
- ham
- mixed mushrooms
- peppers
- tomatoes
- spinach
- seasonal vegetables

LOCAL FREE-RANGE EGGS

- 2 hard boiled
- 2 soft boiled
- 2 poached
- 3 scrambled
- 2 fried

SIGNATURE BREAKFAST BREAKFAST SANDWICH

scrambled eggs, applesmokedbacon, Vermont cheddar cheese, brioche bun

BREAKFAST BURRITO

scrambled eggs, breakfastsausage, tomatoes, avocado, sour cream, Vermont cheddar cheese

BREAKFAST BURRITO (V)

scrambled eggs, mixed peppers, black beans, avocado, tomatoes, cilantro, sour cream, vegan cheddar cheese

AVOCADO TARTINES (VG/GF)

gluten-free seven-grain toast, edible micro-flower salad

CLASSIC LOX BAGEL

- Norwegian smoked salmon
- cream cheese
- dill
- plain bagel
- tomato
- red onion

V = vegetarian, VG = vegan, GF = gluten free



BREAKFAST MENU

SWEET BREAKFAST YOGURT PARFAIT

Greek yogurt, house-made granola, fresh berries, nuts

STEEL-CUT OATMEAL (GF)

golden raisins, maple syrup, whole milk

BUTTERMILK FLUFFY PANCAKES

butter, Vermont maple syrup

PAELO VEGAN PANCAKES (VG)

blueberries, vegan butter, Vermont maple syrup

WAFFLES

FRUIT SALAD

assorted seasonal chopped cubed fruits

FRESH MARKET FRUITS

single whole fruits

- local apples
- oranges
- organic bananas
- pears
- grapes

BREAKFAST ACCOMPANIMENTS CLASSIC BREAKFAST SAUSAGES

- chicken and apple
- pork sausage

AMERICAN CRISPY HOME FRIES (VG/GF)

peppers, onions

POTATO HASH BROWNS (VG/GF)

two patties

CREAM CHEESE

BEURRE D'ISIGNY

VEGAN BUTTER

PRESERVES

- strawberry
- blueberry

BREAKFAST MENU

BREAKFAST PASTRIES MINI BREAKFAST FOR TWO

- two croissants
- two pain au chocolat
- two fruit danish
- butter
- jam

SINGLE SELECTION BAGEL

- plain
- whole wheat
- sesame seed
- poppy seed
- everything

MAINE BLUEBERRY MUFFINS

oatmeal crumble

MINI CROISSANT

PAIN AU CHOCOLAT

MINI FRUIT DANISH

VEGAN CROISSANT

VEGAN PAIN AU CHOCOLATE

VEGAN BLUEBERRY MUFFINS (VG/GF)

DAIRY MILK DAIRY MILK

- organic whole milk
- fat-free milk
- skimmed milk

HEAVY CREAM

HALF & HALF

NON-DAIRY MILK ALMOND MILK (VG)

OAT MILK (VG)

JUICE BAR

FRESH HOUSE-SQUEEZED JUICES (VG/GF)

- mixed oranges
- pink grapefruit
- carrot
- apple
- watermelon

FRESHLY MADE JUICE BLENDS*

POWER GREEN JUICE (VG/GF)

kale, cucumber, celery, apple, ginger, lemon

SUNSET JUICE (VG/GF)

carrots, fresh ginger, turmeric, lemon, cayenne

*Flavors change depending on the seasonal fruits available.

Other flavors and blends can be made upon request.

Two, 16 fl oz bottles per serving.

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LUNCH MENUS



LUNCH MENU

SALADS

MIXED BABY GREEN SALAD (V/GF)

local greens, mixed micro-greens, shaved carrots, lemon dressing

BABY ROMAINE SALAD

romaine, baby gem lettuce, cherry tomatoes, croutons, shaved Parmesan cheese, Caesar dressing

CHOPPED KALE & LOCAL APPLE SALAD

kale, goat cheese, dried cranberries, candied nuts, balsamic dressing

GREEK SALAD (V/GF)

feta cheese, kalamata olives, greens, cucumbers, vine-ripened tomatoes, oregano, red wine dressing

MEDITERRANEAN CHOPPED SALAD (V/GF)

tomatoes, cucumber, parsley, dill, mint, chickpeas (optional), peppers, lemon dressing

CAPRESE SALAD

mozzarella di bufala, local tomatoes, fresh basil, white balsamic dressing

NICOISE SALAD

mixed greens, haricot vert, baby potatoes, cherry tomatoes, olives, egg, red wine mustard vinaigrette

VEGAN GREEK SALAD (VG)

vegan feta cheese, kalamata olives, greens, cucumbers, vine-ripened tomatoes, oregano, red wine dressing

CAESAR SALAD

baby romaine, cherry tomatoes, croutons, shaved Parmesan cheese, Caesar dressing

COBB SALAD

romaine, tomatoes, cucumber, carrots, eggs, blue cheese

SALAD ADD-ONS

GRILLED HERBED CHICKEN WHOLE BREAST

citrus oregano marinade

GRILLED HERBED CHICKEN THIGH

citrus oregano marinade

GRILLED COLOSSAL SHRIMP

GRILLED ORA KING SALMON

dill citrus marinade

GRILLED SKIRT STEAK

Numaya's marinade

TEMPEH BACON (VG)

vegan bacon

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LUNCH MENU

WELLNESS SOUPS*

RED LENTIL SOUP (VG/GF)

turmeric, carrots, cilantro, lime juice

CLASSIC CHICKEN & NOODLE SOUP

carrots, celery, dill

CREAM OF MUSHROOM SOUP

thyme, sherry wine

TOMATO BISQUE

Parmesan chips

MINISTRONE SOUP

house-made pesto, assorted seasonal vegetables

*One quart serves two people.

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LUNCH MENU

COLD SANDWICHES

ITALIAN SANDWICH

prosciutto, salami, provolone cheese, pepperoncini, lettuce, tomato, mayonnaise, ciabatta

MOZZARELLA PESTO SANDWICH (V)

grilled vegetables, arugula, ciabatta

TURKEY CLUB SANDWICH

fresh roasted turkey, crispy bacon, herbed mayonnaise, lettuce, tomatoes, white pullman bread

HAM & CHEESE SANDWICH

Gruyère cheese, ham, mayonnaise, mustard, brioche bun

HOT SANDWICHES

NY'S FAVORITE KATZ'S PASTRAMI

rye bread, mustard, pickles

CHICKEN PARMESAN SANDWICH

arugula, mozzarella, marinara sauce, ciabatta

GRILLED CHEESE SANDWICH

three-cheese blend, white pullman bread

*Gluten-free wraps available upon request.

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WRAPS*

CLASSIC TURKEY WRAP

crispy apples, smoked bacon, avocado, mayonnaise, flour wrap

CLASSIC TUNA SALAD WRAP

lettuce, avocado, mayonnaise, whole wheat wrap

VEGAN WRAP (VG)

avocado spread, arugula, grilled vegetables, vegan gouda cheese, whole wheat wrap

CANAPES



CANAPÉS

COLD CANAPÉS CROSTINI

- brie, apple trufflejam
- feta cheese & olive tapenade
- roast beef, watercress, horseradish cream

CRISPY SUSHI RICE

- avocado, chili ferment

SMOKED SALMON ROULADE

- herbed crème fraîche, dill

HOT CANAPÉS MARYLAND CRAB CAKE

- herbed tartar sauce

CHICKEN CROQUETTES

- paprika aioli, carrots, leeks

NUMAYA PIGS IN A BLANKET

- puff spiral pastry, ketchup, mustard

BACON WRAPPED DATES

- honey glaze

CAVIAR



CAVIAR

CAVIAR SELECTIONS* IMPORTED CAVIAR

- hybrid
- osetra
- transmontanous

DOMESTIC CAVIAR

- hackleback
- paddlefish
- salmon roe

CULINAIR'S TOP-TIER PACKAGE

imported and domestic caviar

- imperial osetra
- imperial golden hybrid
- danish trout roe
- blini
- house-made rainbow potato chips (24-hour notice)

CAVIAR ACCESSORIES

- mother-of-pearlspoon
- caviar presenters

CAVIAR ACCOMPANIMENTS

ON THE SIDE

- blini
- toast points
- crème fraîche
- lemon wedges
- minced shallots
- grated egg yolks
- grated egg whites
- house-made rainbow potato chips (24-hour notice)

CAVIAR CANAPES

CAVIAR TARTLET

crème fraîche

SIGNATURE ENTREES



MAIN COURSES

SEAFOOD

GRILLED ORA KING SALMON PLANK
quinoa tabbouleh salad, grilled lemon

GRILLED BLACK COD

pickled ginger, miso glaze, Japanese mushroom rice

SEARED BLACK SEA BASS

spinach, tarragon lemon butter sauce

YELLOW COLOSSAL SHRIMP CURRY

Japanese eggplant, holy basil, jasmine white rice

VEGETARIAN & VEGAN

THAI GREEN VEGETABLE CURRY (V)
seasonal vegetables, tofu, holy basil, jasmine white rice

BRAISED CHICKPEA & ZA'ATAR

CAULIFLOWER STEAK (VG)

spinach, cumin, smoked paprika, vegan feta cheese

WILD MUSHROOM RAGU (VG)

parsnip puree

CHICKEN

ROASTED WHOLE SASSO CHICKEN
sliced organic free-range chicken, bouquet garni

CHICKEN MILANESE

arugula, cherry tomatoes

THAI GREEN CHICKEN CURRY

seasonal vegetables, coconut cream, jasmine white rice

CHICKEN PICCATA

lemon-capers sauce, penne pasta

PAN-ROASTED LEMONGRASS CHICKEN

pickled vegetables, roasted peanuts, lime dressing, jasmine rice

BEEF

PRIME FILET MIGNON

mashed potatoes, haricot vert, bordelaise sauce, maître d' butter, bouquet garni

ARGENTINEAN STYLE PRIME SKIRT STEAK

roasted baby potatoes, chimichurri sauce, bouquet garni

LAMB

HERB CRUSTED RACK OF COLORADO LAMB

parsnip puree, fig port sauce, bouquet garni

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MAIN COURSES

PASTA

HOUSE-MADE RICOTTA RAVIOLI

tomato sauce

SPAGHETTI & MEATBALLS

marinara sauce, Parmesan cheese, parsley

LASAGNA

bolognese, béchamel, mozzarella, Parmesan cheese

FRESH TAGLIATELLE WITH SHRIMP

colossal shrimp, arugula, cherry tomatoes

PENNE PASTA PRIMAVERA (V)

seasonal vegetables, Parmesan cheese

RIGATONI POMODORO (V)

tomatoes, basil, Parmesan cheese

PESTO SPAGHETTI (V)

house-made pesto, Parmesan cheese, pine nuts

PENNE & TEMPEH BOLOGNESE (VG)

gluten-free pasta, vegan Parmesan cheese

RIGATONI POMODORO (VG)

tomatoes, basil, vegan Parmesan cheese

SIDE DISHES

VEGETABLES

WILTED SPRING SPINACH (VG/GF)

garlic, olive oil

CREAMY MASHED POTATOES (GF)

butter, cream

ROASTED BROCCOLINI (VG/GF)

citrus and garlic oil, zest

SEASONAL MIXED GRILLED VEGETABLES (VG/GF)

lemon zest, oregano sherry wine vinegar

SAUTÉED MIXED MUSHROOMS (VG/GF)

shiitake, oyster, shimeji, button, mushrooms

ROASTED BABY POTATOES

twice-cooked in rosemary parsley butter

HARICOT VERT (VG/GF)

Pommey mustard-butter, shallots

GRILLED ASPARAGUS (VG/GF)

BLISTERED CAMPARI TOMATOES (VG/GF)

GRAINS

QUINOA TABBOULEH (VG/GF)

fresh herbs, cucumber, cherry tomatoes, lemon dressing

STEAMED BROWN RICE (VG/GF)

Japanese short-grain

STEAMED JASMINE RICE (VG/GF)

BREAD

MINI PULL-APART DINNER ROLLS

- mini baguette
- seven grain bread
- brioche roll
- tomato and turmeric bread
- olive bread
- milk bread

GARNISH

GARNISH KIT (VG/GF)

edible flowers, assorted microgreens and herbs

DESSERTS



DESSERTS

SIGNATURE DESSERTS

FINANCIER TART

seasonal fruits

LEMON YUZU TART

meringue, blueberry compote

NNUMAYA CHOCOLATE CAKE

chocolate ganache

NEW YORK CHEESECAKE

cherry compote

VEGAN LEMON TART (VG/GF)

almond crust, blueberry compote

COOKIES & BROWNIES

CLASSIC CHOCOLATE CHIP COOKIES

semi-sweet

DARK CHOCOLATE PEANUT BUTTER COOKIES

OATMEAL COOKIES (GF)

nuts, dried fruits, brown sugar

COCONUT COOKIES

shredded coconut flakes

VEGAN CHOCOLATE CHIP COOKIES (VG/GF)

BROWNIES

CLASSIC VEGAN BROWNIES (VG/GF)

chocolate chips

DESSERT CUPS

CHOCOLATE MOUSSE (GF)

fresh raspberries

COCONUT PANNA COTTA (GF)

fresh pineapple, lime zest

TIRAMISU (GF)

mascarponecream, espresso, ladyfingers

AVOCADO CHOCOLATE MOUSSE (VG)

fresh raspberries

PETIT FOURS

LEMON & YUZU TARTLET

meringue

FINANCIER TARTLET

seasonal fruits

CHOCOLATE CAKE BITES

chocolate ganache

HAZELNUT MOUSSE BITES

Rocher

CHOCOLATE COVERED STRAWBERRIES

dark chocolate, white chocolate

PLATTERS



SHARING PLATTERS

INDIVIDUAL PLATES (SERVES ONE)

INDIVIDUAL FRUIT SALAD (V6/GF)

assorted seasonal cubed fruits

INDIVIDUAL MIXED BERRY SALAD (V6/GF)

raspberries, blueberries, strawberries
(or select your choice of berries)

FRESH MARKET CRUDITÉ (V6/GF)

• fresh seasonal vegetables: rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers
• chickpea hummus dip

CHEESE & FRUIT PLATE

• two local and imported cheeses
• assorted ripe sliced fruits

ARTISANAL CHEESE PLATTER

• three local and imported cheeses
• grapes
• candied nuts
• crackers

JARCUTERIE

served in a glass jar
• sliced meat selections
• cornichons
• grainy mustard
• olives
• dried fruits
• crackers

SMOKED SALMON PLATTER

• Norwegian smoked nova salmon
• cream cheese
• capers
• sliced red onions
• sliced tomatoes
• fresh dill
• lemon wedges
• 2 plain bagels



SHARING PLATTERS

SMALL PLATTERS (serves 2-3 people)

SMALL SEASONAL FRUIT PLATTER (VG/GF) SMALL CHARCUTERIE PLATTER

assorted ripe sliced fruits

SMALL MIXED BERRY SALAD (VG/GF)

raspberries, blueberries, strawberries

SMALL FRESH MARKET CRUDITÉ (VG/GF)

• fresh seasonal vegetables: rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers
• chickpea hummus dip

SMALL CHEESE & FRUIT PLATTER

• three local and imported cheeses
• assorted ripe sliced fruits

SMALL ARTISANAL CHEESE PLATTER

• three local and imported cheeses
• grapes
• candied nuts
• crackers

SMALL ANTIPASTO

• mixed charcuterie
• olives and cornichon
• Parmesan cheese chunks
• bocconcini with house-made pesto
• grilled vegetables
• crackers
• grapes

• sliced meat selections
• cornichons
• grainy mustard
• olives
• dried fruits
• crackers

SMALL SMOKED SALMON PLATTER

• Norwegian smoked salmon
• cream cheese
• capers
• sliced red onions
• sliced tomatoes
• fresh dill
• lemon wedges
• 4 plain bagels

SHARING PLATTERS

MEDIUM PLATTERS (serves 4-6 people)

MEDIUM SEASONAL FRUIT PLATTER (VG/GF)

assorted ripe sliced fruits

MEDIUM FRESH MARKET CRUDITÉ (VG/GF)

• fresh seasonal vegetables: rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers
• chickpea hummus dip

MEDIUM MEZZE* PLATTER (V)

• classic hummus dip
• tzatziki dip (cucumber-mint yogurt)
• baba ghanoush dip
• marinated feta cheese
• stuffed grape leaves
• celery, carrots, cucumbers, cherry tomatoes
• pita chips
• olives

MEDIUM CHEESE & FRUIT PLATTER

• five local and imported cheeses
• assorted ripe sliced fruits

MEDIUM ARTISANAL CHEESE PLATTER

• five local and imported cheeses
• grapes
• candied nuts
• crackers

MEDIUM ANTIPASTO

• mixed charcuterie
• olives and cornichon
• Parmesan cheese chunks
• bocconcini with house-made pesto
• grilled vegetables
• crackers
• grapes

MEDIUM CHARCUTERIE PLATTER

• sliced meat selections
• cornichons
• grainy mustard
• olives
• dried fruits
• crackers

MEDIUM SMOKED SALMON PLATTER

• Norwegian smoked salmon
• cream cheese
• capers
• sliced red onions
• sliced tomatoes
• fresh dill
• lemon wedges
• 7 plain bagels

ASSORTED TEA SANDWICHES

16 bite-sized finger sandwiches
• prosciutto, figs, brioche
• tuna salad, celery, light mayonnaise, seven-grain bread
• chicken salad, semolina and raisin bread
• egg salad, watercress, white pullman bread

*The Mezze Platter can be assembled or sent separately
V = vegetarian, VG = vegan, GF = gluten free



SHARING PLATTERS

LARGE PLATTERS (serves 6-8 people)

LARGE SEASONAL FRUIT PLATTER (VG/GF)

assorted ripe sliced fruits

LARGE FRESH MARKET CRUDITÉ (VG/GF)

- fresh seasonal vegetables: rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers
- chickpea hummus dip

LARGE MEZZE PLATTER* (V)

- classic hummus dip
- tzatziki dip (cucumber-mint yogurt)
- baba ghanoush dip
- marinated feta cheese
- stuffed grape leaves
- celery, carrots, cucumbers, cherry tomatoes
- pita chips
- olives

LARGE CHEESE & FRUIT PLATTER

- five local and imported cheeses
- assorted ripe sliced fruits

LARGE ARTISANAL CHEESE PLATTER

- five local and imported cheeses
- grapes
- candied nuts
- crackers

- mixed charcuterie
- olives and cornichon
- Parmesan cheese chunks
- bocconcini with house-made pesto
- grilled vegetables
- crackers
- grapes

LARGE CHARCUTERIE PLATTER

- sliced meat selections
- cornichons
- grainy mustard
- olives
- dried fruits
- crackers

ASSORTED TEA SANDWICHES

20 bite-sized finger sandwiches

- prosciutto, figs, brioche
- tuna salad, celery, light mayonnaise, seven-grain bread
- chicken salad, semolina and raisin bread
- egg salad, watercress, white pullman bread
- smoked salmon and cucumber, cream cheese, pumpernickel bread

SNACKS & CHILDREN'S MENU

SNACKS

FRUIT SKEWERS (VG/GF)

assorted seasonal ripe fruits

GUACAMOLE (VG/GF)

jalapeños, lime juice

MEXICAN-STYLE SALSA (VG/GF)

mild salsa, tomato, onion, cilantro

HOUSE-MADE PITA CHIPS (VG)

lightly salted

XOCHIL MEXICAN STYLE CORN CHIPS (VG/GF)

sea salt

CHILDREN'S MENU

CHICKEN FINGERS

ketchup bottle

MACARONI & CHEESE

three-cheese blend

BRICK OVEN PERSONAL PIZZA

classic margarita pizza, fresh tomatoes, mozzarella, basil

FRENCH FRIES (VG/GF)

shoe-string potatoes, sea salt

V = vegetarian, VG = vegan, GF = gluten free

DRINKS & BEVERAGES



DRINKS & BEVERAGES

JUICE BAR

FRESH HOUSE-SQUEEZED JUICES (V6/GF)

- mixed oranges
- pink grapefruit
- carrot
- apple
- watermelon

FRESHLY MADE JUICE BLENDS*

POWER GREEN JUICE (V6/GF)

kale, cucumber, celery apple, ginger, lemon

SUNSET JUICE (V6/GF)

carrots, fresh ginger, turmeric, lemon



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DRINKS & BEVERAGES

HOUSE CURATED WINES & CHAMPAGNE

- FRENCH**
- ITALIAN**
- LOCAL**
- ORGANIC**
- CHAMPAGNE**

TOP-SHELF LIQUOR & SPIRITS

NUMAYA'S PICKS

VODKA

- Grey Goose
- Tito's (local NewYork vodka)

TEQUILA

- Casamigos
- Casa Dragones
- Don Julio
- Espolon

GIN

- Roku Japanese Craft
- Bombay Sapphire
- Wolffer Estate Pink Gin (local)

RUM

- Brugal
- Diplomatico Reserva Exclusivo Rum

WHISKEY

- Tenjaku Whiskey Pure Malt
- Macallan 12 Year
- Bulleit Bourbon

SODAS

served in 7.5 fl oz mini cans

- Coca-Cola
- diet Coca-Cola
- ginger ale

MINERAL WATER

STILL

- Fiji
- Volvic
- Evian

SPARKLING

- San Pellegrino