YOUR ONBOARD DINING EXPERIENCE

Knowing that the catering you select can often greatly enhance your journey, NetJets strives to provide you with exactly what you want inflight, while focusing on crafting items that do well inflight. Therefore, for your convenience, the following is a brief menu of suggested items that will help guide you to an enjoyable dining experience at 41,000 feet.

In addition, NetJets Signature Selection menus are available at more than 200 airports. These exclusive dishes are made with the freshest ingredients and created personally by the chef to reflect the local cuisine. You can view these menus fly.netjets.com under ‘references’ or request them from your Owner Services Team.

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**Breakfast Pastry Tray**
Selection of breakfast pastries (savory and sweet) served with whipped butter and jam

**Cold Breakfast Quiche Lorraine**
Cheese, bacon, and spinach, served with choice of sides to include fruit salad or granola greek parfait with berries

**Cold Ham and Cheese Breakfast Sandwich**
Croissant or toasted bagel with ham, and cheddar cheese served with greek yogurt and fruit salad

**Fresh Fruit Tray**
Selection of seasonal fruit
*Choice of individual serving or a platter for 2 or more people*

**Individual Berry Bowl**
Seasonal fresh mixed berries

**Individual Continental Breakfast Tray**
Healthy cold cereal with milk (2% unless specified), flavored greek yogurt, mixed fruit cup, and a mini muffin or mini croissant with jam and butter

**Individual Yogurt Parfait Breakfast Tray**
Crunchy granola, vanilla greek yogurt, and assorted berries

**Smoked Salmon Rosette Sandwich**
Toasted bagel (non-sweet), cream cheese, sliced egg, and smoked salmon garnished with capers and dill sprigs, served with choice of sides to include fruit salad or greek yogurt
*Subject to availability*

**Smoked Salmon & Toast Points**
Smoked salmon, toast points, capers, red onions, tomato, hard-boiled egg, and cucumber served with cream cheese
*Choice of individual serving or a platter for 2 or more people*
*Subject to availability*
APPETIZERS & SNACKS

Amuse Bouche Tray
Chef’s choice assorted verrines including fish, meat, vegetarian/vegan, and gluten free selections
*Served on a platter for 2 or more people
*Subject to availability

Antipasto Tray
Prosciutto, salami, soppressata, caprese skewer, sliced parmesan/pecorino/asiago cheese, cornichon or sweet gherkin, grilled Portobello slices, marinated roasted peppers, artichoke hearts, and served with herbed crostini, sliced baguette, and balsamic reduction glaze
*Choice of individual serving or a platter for 2 or more people
*Subject to availability

Artisan Cheese Tray
Includes variety of five cheeses to include goat, hard, blue cheese, soft or semi soft varieties, pickle mix, dried fruit, and grapes, and served with water crackers, rice crackers, and crostini’s
*วน on a platter for 2 or more people
*Cheese selections are subject to availability

Caprese Skewer Tray
Grape tomatoes, mozzarella, fresh basil, grilled artichoke, served with balsamic glaze and pesto

Chilled Chicken Tenders
Grilled or fried chicken breast tenders, grape tomato skewer, served with BBQ and honey-mustard sauce

Chilled Seafood Tray
Cooked shrimp cocktail, split lobster tail, seafood ceviche, and chef’s seasonal seafood selection, served with cocktail sauce and tabasco
*Choice of individual serving or a platter for 2 or more people
*Subject to availability

Chocolate Lovers Snack Pack
Chocolate mousse, chocolate covered strawberries, chocolate covered pretzels, brownie, Ghirardelli dark chocolate square, chocolate biscotti, and chef’s choice chocolate dipped seasonal fruit

Crudités
Assorted traditional and seasonal vegetables, served with ranch dressing and hummus dip
*Served on a platter for 2 or more people

Gluten Free Snack Pack
Fruit cup, mini crudite with hummus, hard meat, dried fruit, rustic sliced cheese, and gluten free crackers

Hummus and Pita Tray
Sliced pita bread, crudite, and hummus, garnished with olive oil and greek olive
*Served on a platter for 2 or more people

Mezze Tray
Stuffed grape leaves, crudite, feta cheese, olives, tabouleh, hummus, and grilled artichoke, served with pita bread
*Served on a platter for 2 or more people
*Subject to availability

Paleo Snack Pack
Fruit cup, mini crudite, dried fruit, hard meats, kind bar, and roasted unshelled tree nuts

Seven Layer Dip & Chips
Seven layer dip served with corn tortilla chips

Shrimp Cocktail
Served with lemon and cocktail sauce
*Choice of individual serving or a platter for 2 or more people
*Subject to availability

Tortilla Chips & Dips
Tomato salsa, and corn tortilla chips
SALADS

Garden Side Salad
Romaine and spring lettuce mix, julienne vegetable mix, cherry tomatoes, and croutons, served with vinaigrette dressing

Caesar Side Salad
Romaine lettuce, reggiano parmesan cheese, and croutons, served with caesar dressing

Asian Chicken Salad
Grilled sliced chicken, romaine, carrots, red and yellow pepper mix, cucumber, orange supremes, snow or snap peas, almonds, and served with asian sesame dressing, crispy noodles/wonton crisps and roll and butter on the side

Caesar Salad*
Romaine, shaved reggiano parmesan, grape tomatoes, croutons, and served with caesar dressing and roll and butter on the side

Chef’s Salad
Romaine, chopped turkey, ham, salami, swiss cheese, hard-boiled egg, tomatoes, cucumber, and served with vinaigrette dressing and roll and butter on the side

Cobb Salad
Grilled sliced chicken, romaine and spring mix, hard-boiled egg, bleu cheese, grape tomatoes, cucumber, carrots, mixed olives, bacon, avocado, and served with bleu cheese dressing and roll and butter on the side

Garden Salad Entrée*
Romaine and spring lettuce mix, assorted vegetables, chef’s selection of seasonal vegetable, croutons, and served with vinaigrette dressing and roll and butter on the side

Greek Salad*
Romaine lettuce, grape tomatoes, stuffed grape leaf, cucumbers, kalamata olives, pepperoncinis, feta cheese, croutons, red and yellow pepper, and served with vinaigrette dressing and pita bread on the side

Seafood Salad over Greens
Seafood “salad” mixed with vinaigrette or mayo, served with grape tomatoes, croutons, peppers, and chef’s choice vegetables over mesclun and romaine mix with citrus vinaigrette, served with roll and butter on the side

Superfood Salad with Quinoa
Quinoa over mesclun and romaine mix with olives, feta cubes, carrots, cucumber, croutons, and greek vinaigrette, served with roll and butter on the side

Whole Seafood over Salad Greens
Shrimp, lobster tail medallions, cucumbers, grape tomatoes, carrots, croutons, and chef’s choice vegetables over mesclun and romaine mix with citrus vinaigrette, served with roll and butter on the side

*May add grilled chicken breast, grilled shrimp, grilled salmon, or sliced filet to garden, caesar and greek salads

Shrimp, salmon, and filet are subject to availability
A la Carte Sandwich
Choice of meat (turkey, ham, chicken, filet, club, or roast beef) or salad (chicken salad, tuna salad, or egg salad); choice of cheese (cheddar, Swiss, provolone, or pepper jack); and choice of bread (default: whole wheat, sourdough, ciabatta, focaccia, or wrap)

Filet is subject to availability

European Tea Sandwich Tray
Assorted tea sandwich varieties with flavorful spreads, served with olives and roasted red pepper and cornichon mix

Choice of individual serving or a platter for 2 or more people

Individual Deli Sandwich Tray
Choice of meat (turkey, ham, chicken, filet, club, or roast beef) or salad (chicken salad, tuna salad, or egg salad); choice of cheese (cheddar, swiss, provolone, or pepper jack); and choice of bread (default: artisan whole grain, whole wheat, sourdough, ciabatta, focaccia, or wrap) served with fruit cup, gourmet chips, savory salad, and cookie or brownie

Filet is subject to availability

Mini Deli Sandwich Tray
Assorted variety of pre-built mini deli sandwiches on artisan rolls, served with gherkin, olive, grape tomato, and cornichon mix, sliced roma tomatoes, lettuce, and mustard and mayonnaise

Served on a platter for 2 or more people

Sliced Deli Meat & Cheese Tray
Build your own sandwich option with sandwich rolls, assorted deli meats and cheeses, cornichons or gherkins, tomato slices, lettuce, and served with mustard and mayonnaise

Choice of individual serving or a platter for 2 or more people

All sandwiches served with lettuce, tomato, mustard, and mayonnaise on the side
Asian Style Tuna
Seared teriyaki glazed tuna over julienne vegetables and mandarin oranges, served with soba noodle salad

Chilled Soup Tray
Chilled gazpacho or cold soup, served with roll and butter on the side

Margherita Flatbread
Individual grilled flatbread with sliced mozzarella, sliced roma tomatoes, olive oil, fresh basil, and balsamic reduction

Salmon & Chicken Mixed Grill
Grilled chicken and grilled salmon, over a healthy starch and grilled vegetables, served with garden or caesar salad on the side

Sliced Filet Mignon and Vegetable Tray
Grilled filet mignon with grilled vegetables, potato salad, and horseradish cream sauce, served with roll and butter

Smoked Salmon Flatbread
Individual grilled flatbread with smoked salmon, fresh dill sprigs, lemon dill cream, sour cream/cream cheese blend, red onion marmalade, red onion slices, and capers

Surf and Turf
Sliced filet and shrimp or dry diver scallops with horseradish cream sauce, potatoes, and grilled vegetables, served with garden or caesar salad on the side
DESSERTS

Brownies
Assorted freshly baked brownies (no nuts) with berry garnish

Chocolate Covered Strawberries
White and dark chocolate covered strawberries

Cookies
Assorted freshly baked chocolate chip and chef’s choice with berry garnish

Cookies & Brownies
Assortment of freshly baked cookies and brownies with strawberry garnish

Mini Dessert Shooters
Assorted dessert verrines and bites
Choice of individual serving or a platter for 2 or more people

KIDS MENU

Kids Chicken Finger Boxed Lunch
Choice of fried or grilled chicken

Kids Sandwich Boxed Lunch
Choice of deli meats (turkey, chicken fingers, bologna, ham, roast beef, salami) or salad (tuna, chicken) with choice of bread

Peanut Butter & Jelly
(Sandwich Box or a la Carte)
Creamy peanut butter and grape or strawberry jelly with choice of bread

All kids meals are served with juice box, fruit cup, and pretzels

Kids Snack Pack
Mini crudite with ranch dressing, fruit cup, cheese and crackers, gogurt yogurt, and 100% juice box
HOT BREAKFAST

Bacon, Egg, & Cheese
Breakfast Sandwich
Fried egg with bacon and cheddar cheese on a croissant

Create Your Own
Breakfast Sandwich
Fried egg with breakfast meat and cheese slice on bagel or croissant

French Toast
Texas Toast served with maple syrup and butter

Fresh Omelet
Choice of peppers, onion, mushrooms, spinach, ham, and cheddar cheese

Pancakes
Silver dollar pancakes served with maple syrup and butter

Power Egg White Wrap
Egg white scramble, sliced turkey, and spinach on a whole wheat wrap, served with sour cream and salsa

Pre-made Omelets
Chef’s Choice or select from Ham and Cheddar; Spinach, Feta, and Tomato; Vegetarian, or Denver omelet

Scrambled Eggs
Fluffy scrambled eggs

Southwest Breakfast Wrap
Scrambled egg, peppers, shredded cheese, onions, and ham, served with sour cream and salsa

Steel-Cut Oatmeal
Steel-cut oats, brown sugar, cinnamon, and raisins with milk (2% unless specified)

HOT APPETIZERS & SNACKS

Assorted Hot Hors d’Oeuvres
Chef’s choice of creative hot appetizers to include miniature crab cakes, spring rolls, stuffed mushroom caps, and chef’s choice

Chicken Fingers
Grilled or fried, served with grape tomato skewers and honey mustard and BBQ dip

Jumbo Lump Crab Cakes
Crab cake of jumbo lump crab meat, bell peppers, and fresh herbs served with dipping sauce
Subject to availability

Soup
Chef’s choice soup, served with roll and butter

HOT MAIN DISHES

Grilled Chicken Breast Dinner
Grilled chicken breast, chef’s choice of vegetables and starch, and sauce on the side

Grilled Filet Mignon
Grilled beef filet (medium rare), chef’s choice of vegetables and starch, and sauce on the side
Subject to availability

Grilled Salmon Dinner
Grilled salmon, chef’s choice of vegetables and starch, and sauce on the side
Subject to availability

Margherita Flatbread
Individual grilled flatbread with sliced mozzarella, sliced roma tomatoes, olive oil, fresh basil, and balsamic reduction

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**LARGE CABIN MENU**

**HOT MAIN DISHES (CON’T)**

**Pasta Dinner**  
Penne pasta with marinara sauce

**Plain Cheese Flatbread**  
Individual grilled flatbread with marinara sauce and mozzarella cheese

**Smoked Salmon Flatbread**  
Individual grilled flatbread with smoked salmon, fresh dill sprigs, lemon dill cream, sour cream/cream cheese blend, red onion marmalade, red onion slices, and capers

**Vegetarian Sampler**  
Quinoa, seasoned spinach, portobello mushroom, zucchini and yellow squash, red pepper, and tomato

**CHALLENGER 350 MENU**

**Crab Cakes**  
Crab cakes with cilantro lime remoulade, grilled vegetables, and starch, served with garden or caesar salad, mini dessert, and roll and butter on the side

**Grilled Chicken**  
Grilled chicken with lemon butter sauce, grilled vegetables, and starch, served with garden or caesar salad, mini dessert, and roll and butter on the side

**Grilled Filet**  
Grilled filet (medium rare) with grilled vegetables, starch, and seasoning sauce, served with garden or caesar salad, mini dessert, and roll and butter on the side

**Grilled Salmon**  
Grilled salmon with mango chutney, grilled vegetables, and starch, served with garden or caesar salad, mini dessert, and roll and butter on the side

**Grilled Shrimp**  
Grilled shrimp with mango chutney, grilled vegetables, and starch, served with garden or caesar salad, mini dessert, and roll and butter on the side

**Individual Soup Tray**  
Chef’s choice soup, served with roll and butter on the side
Amuse Bouche Tray
Chef’s choice assorted gluten free selection verrines
Served on a platter for 2 or more people
Subject to availability

Artisan Cheese Tray
Includes variety of five cheeses to include goat, hard, blue cheese, soft or semi soft varieties, pickle mix, dried fruit, and grapes, and served with gluten free crackers
Served on a platter for 2 or more people

Gluten Free Snack Pack
Fruit cup, mini crudite with hummus, hard meat, dried fruit, rustic sliced cheese, and gluten free crackers

Individual Chilled Filet Mignon
Grilled filet mignon with grilled vegetables, potato salad, and horseradish cream sauce, served with gluten free crackers

Individual Sliced Deli Meat and Cheese Tray
Gluten free crackers, assorted deli meats and cheeses, cornichons or gherkins, tomato slices, lettuce, and served with mustard and mayonnaise

Individual Smoked Salmon and Crackers
Gluten free crackers, smoked salmon, capers, red onions, hard boiled eggs, tomato slices, cucumber, and served with cream cheese

Mezze Tray
Stuffed grape leaves, crudite, feta cheese, olives, tabouleh, hummus, and grilled artichoke, served with gluten free crackers
Served on a platter for 2 or more people

All Gluten Free menu items are subject to availability