

CATERING TO YOUR NEEDS ASE HANDLING COPENHAGEN, STOCKHOLM & GOTHENBURG

CATERING MENU



Catering to your VVIP, VIP, Budget or Crew Needs - ASE Handling



ASE Handling is one of Scandinavia's premier aviation companies who provides a wide range of dedicated aviation services including VIP Catering at our FBO's in Copenhagen Stockholm & Gothenburg Airports.

ASE can take care of all your catering requirements no matter how unique they may be. With over 5 years' experience in Aviation catering we know exactly the requirements you demand.

The enclosed brochure incorporates a little info about us and some great ideas for catering.

Breakfast Ideas

Continental Breakfast

Assorted Danish pastries & croissants, butter & jams with small fresh orange juice

Light & Healthy Breakfast

Including cold cereal, fresh fruit & Orange Juice

Omelet

Fluffy 3 egg omelet with your choice of filling

Cold Cuts & Cheeses

Danish Pastries

Selection of finest local pastries

Pancakes

Fluffy buttermilk pancakes with fresh syrups

Oatmeal

Served with raisins, dried fruits & sugar

English Breakfast

Eggs, bacon, grilled sausages and sides

Breakfast Wraps

Choose bacon or Italian sausage, served with salsa and sour cream

Other Breakfast Suggestions

Eggs Benedict

Toasted Ham & Cheese Croissant

Fresh Baked Scones

Homemade fruit muffins

Selection of whole fruits

Belgium waffles

Scrambled or boiled eggs

French crepes

Traditional French toast

Selection of cereals

Selection of fresh juices



Appetizer & Light Ideas

Mixed Canapés

Your choice of fillings or our chef's mixed variety

Danish Lobster

Served with al'dente asparagus, aioli & fresh herb salad

Prosciutto Crudo

Sliced Italian prosciutto served with melon slices topped with fresh thyme

Shrimp Cocktail

Served with a variety of shrimps on crispy salad topped with avocado, mango and dip

Smoked Salmon

Sliced smoked salmon on a green salad bed with a side of cottage cheese mixed with chives and dill

Crudités & Dips

An artful arrangement of fresh, seasonal vegetables served with your choice of roasted red pepper dip, classic ranch, ginger-carrot dip, or hummus

Fresh Sliced Fruits

Seasonal fresh sliced fruits or whole fruits as preferred

Antipasto

Marinated artichokes, roasted red peppers, assorted Olives, genoa salami, parma prosciutto and fresh mozzarella, served with sliced baguettes

Mixed Sandwiches

Selection of top quality sandwiches, soft breads, white, brown, baguettes or Italian - Name your fillings

Club Sandwich

Classic sandwich with chicken, bacon, lettuce and tomato

Choose a Salad

Classic cesar, Garden salad, Caprice salad, Waldorf salad, Tzatziki salad, Chicken salad, Greek salad, Pasta salad + Lots of dressings

Pizza & Pasta Ideas

Penne Pasta

Served with steamed vegetables, roasted garlic and lemon olive oil

Spaghetti

Either classic or Meatballs

Beef Lasagna

Homemade pasta ribbons layered with tomato sauce, ricotta and mozzarella cheese

Other Pastas

Eggplant Parmigianino, fettuccine, tortellini, vegetarian Pasta

Pizza

Selection of homemade pizzas to your specification or Dominos style if preferred

Meats & Mixed Mains Ideas

Grilled Filet Mignon

Served with sauce béarnaise, steamed seasonal vegetables & baked potato

Cote de boeuf

Served with mashed potato, grilled seasonal vegetables & pepper butter

Lamb Chops

Served with sautéed potatoes and steamed vegetables

Swedish Beef/Pork or Elk Meatballs

Homemade Swedish meatballs served with cream sauce and lingonberry jam

Roasted Lamb Medallion

Infused with thyme and garlic cream

Grilled New York Style Steak

With fire roasted salsa & grilled mushrooms

Grilled Lamb Fillet

Succulent Lamb served with a sauce of your preference

Grilled Pork Tenderloin

With mustard and poppy seeds

Boeuf Bourguignon

A delightful beef stew, brimming with vegetables and beef, simmered in a seasoned red wine sauce

Beef Fillet Steak Diane

Flat steak, pan fried with mustard, mushrooms, thick cream and parsley sauce

Soup Ideas

Chicken, Tortilla Soup
Tomato & Basil Bisque Soup
Vegetable Minestrone Soup
Minestrone Soup
Gazpacho Soup

Vegetable Ideas

Steamed Vegetables
Stir Fried Vegetables
Sautéed Spinach
Green Bean Almandine
Mixed Grill Vegetables
Mashed Potato
Baby Potato
Roast Potato

Couscous, Risotto & Rice Ideas

Roasted Peter Couscous
Mushroom Risotto
Risotto with four Cheeses
Risotto with asparagus
Arabic Rice, Basmati Rice
Brown Rice, Egg Fried Rice
Fried Rice, Saffron Rice
Wild Rice

World Foods

Hummus Selections
Chicken or Beef Curries
Thai Selection
Indian Selection
Chinese Selection
Japanese Selection

Appetizer & Light Ideas

Grilled Chicken

Served with cream pesto sauce

Stir-Fried Chicken with Vegetables

Asian style Stirfry with fresh selection of vegetables

Chicken Marsala

Poached Chicken breast in rich marsala sauce

Chicken Parmigiana

A boneless breast of chicken lightly breaded, pan browned, topped with melted mozzarella cheese and tomato sauce

Asian Style Chicken Dishes

Variety of chicken style Asian dishes to choose from

Coq au Vin

Braised Range Chicken with Red Wine, Bacon, Garlic & Herbs. Served with glazed Pearl Onions, Carrots & baby New Potatoes.

Steamed Halibut

Served with local potatoes in dill, combination of al' dente vegetable in spicy oil and fresh herb dressing

Grilled Sea Bass

Fresh boneless melt in your mouth style

Prawn Cocktail

Norweigan Salmon

Mild & moist, this salmon has a buttery texture

Baked Fillet Of Cod

Served with roasted baby carrots, parsley, potatoes, lemon & anchovies Butter

Sushi

Selection of Sushi with wasabi, soy sauce and chopsticks

Sushi Rolls

Contact us for Sushi availability including all types of fresh rolls

Vegetarian Ideas

Vegan Lettuce Wrap

Sautéed Ground Meat with Ginger and Sweet Soy Sauce in Lettuce Cups

Falafel (either vegan or vegetarian)

With Soya Yogurt Tzatziki Sauce, Pickled Red Onions, Zaatar Dusted Pita

Mixed Sandwiches (Vegan or Vegetarian)

Served on white or brown bread

Caprese Salad

Tomato, Mozzarella & Basil

Vegetable Lasagna

Layers of sweet potato, roasted zucchini, mushroom and spinach with basil & mozzarella

Mushroom Stroganoff

Fresh, locally grown Portobello, Shiitake and button mushrooms in a rich and creamy Burgundy-sour cream sauce.

Desserts & Beverages Ideas

Cheese Cake

Variety of different cheesecakes

Chocolate Cake

Cake made with rich dark chocolate

Danish Pastries

Puff pastry with vanilla topping and sugar

Chocolate Mouse

Decorated with fresh berries

Cheese Selection

Elegant Cheese selection decorates with grapes, ask for crackers if required.

Petit Fours

Brownies

Assorted Cookies

Fruit Tartlets

Tiramisu

Scones, Cream & Jam

Mixed Ice (packed with dry ice)

Fresh Squeezed Juices

Orange Juice, Strawberry, Pineapple, Lemon with mint, Carrot, Grapefruit, Mango, Fresh berry, Apple

Soft Drinks

Coke, Diet Coke, Coke zero, Pepsi, Ice Tea, Sprite, Mountain Dew, Fanta

Still or Sparkling Bottled Water

Isklar, Evian, Ramlosa, many others just ask.

Alcoholic Drinks (Denmark FBO)

Carlsberg Beer, Tuborg Beer, Royal Beer, Guinness, Newcastle Ale, Corona, Kronenbourg, Stella Artois. We have a good selection of Wines, Spirits and Champagnes, just ask

Alcoholic Drinks (Sweden FBO)

Due to Swedish Alcoholic distribution rules please contact FBO representative with questions concerning your order

Other Info & How To Order

All items produced by ASE are under the strict regulation of both the Danish and Swedish health authorities, paperwork for inspection can be provided if required.

Prices are omitted from this menu idea brochure due to the quantities and variations, if you require a price estimate please indicate in your order.

Please send your orders when possible at least 12-24hr before departure, we cannot guarantee any additional order/change in less than a 4-6hr period.

Please note we can also deliver to other FBO's in Denmark & Sweden

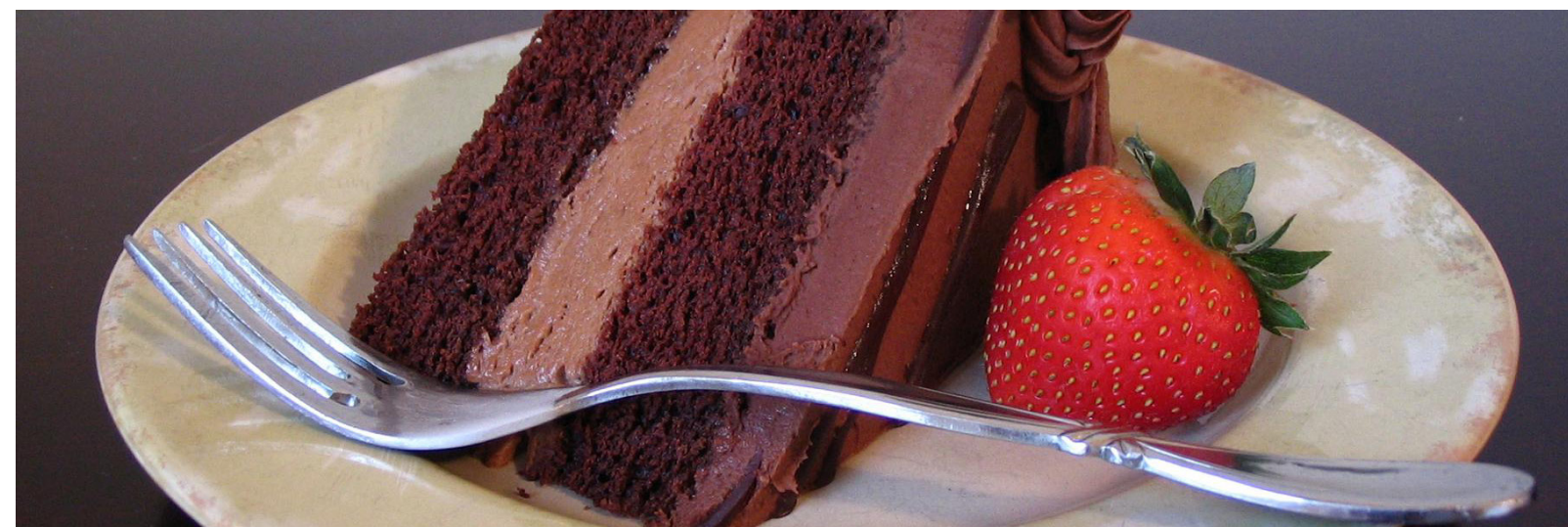
How To Order

Copenhagen - cph@asehandling.com

Stockholm - arn@asehandling.com

Gothenburg - got@asehandling.com

All items are subject to availability, if items cannot be provided we will make contact with you to offer alternative options.



Copenhagen Katrup - Contact +45 2068 5928 , Email cph@asehandling.com

Stockholm Arlanda - Contact +46 8720 0022 , Email arn@asehandling.com

Gothenburg Landvetter - Contact +46 3142 2700 , Email got@asehandling.com

ASE Handling
AIRLINE SUPPORT EXECUTIVE

VVIP CATERING
VIP CATERING
CREW CATERING

Our Chefs

ASE believes catering should be personal and every food or beverage provided is done with a high level of passion and care. Our ASE chefs are on hand 24hr a day for your catering needs, we understand the Aviation business and the ever changing deadlines or last minute requests. Our head chefs Soren and Pierre ensure the catering provided is to the highest level possible.

Catering is provided in a licensed kitchen environment and transferred airside in either approved cooling units or dedicated cooling transporters.

Our chefs have years of experience in Aviation catering and they understand the high requirements and expectations required. Both chefs have a vast array of skills including many of the traditional Scandinavian and International ethnic variations, cooking comes very naturally to them.

Our Chefs are available to meet your aircraft on arrival to personally discuss the menu, please let ASE know and we will arrange accordingly.

