

MANGO CHARLIE

- INFLIGHT VIP CATERING -



Menu for Nice and Cannes airports

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Inflight VIP Catering menu for Nice LFMN and Cannes LFMD airport

Our catering Menu has been created from the starters to the desserts with the most requested cold and hot VIP dishes.

MANGO CHARLIE Catering as a reliable catering company guarantee the quality and the freshness of its products and also understands that each dish should be created for a important purpose: be served and consumed as easily as possible.

VIP Catering menu for Nice airport, Cannes airport, Antibes, Monaco

Knowing this, crews and compagnies willl be confortable ordering ready to serve VIP food and because Mango Charlie Catering is like no one else, this Menu contains many unseen products.

Get on board and check right now our unique Catering Menu for the French Riviera, available for your private jet, yacht or boat from Monaco to Cannes.

Delivery of VIP inflight Catering for private jets in Nice airport and Cannes airport

Regarding private jets, we directly deliver to your aircraft on the ground at Nice LFMN Airport and to the handling at Cannes-Mandelieu LFMD airport in the Business Aviation Terminal.

We are impatient to work with you!



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Cold Breakfast

- Bread roll
- French baguette
- Croissant S / L
- Pain au chocolat S / L
- Pain aux raisins S / L
- Danish pastry
- Jam from Provence / Honey (30gr)
- Butter individual
- Fruit salad
- Homemade Muesli
- Avocado toast (with salmon + 3€)
- Chia pudding (mango or berries)
- Porridge

Hot Breakfast

- 
- Scrambled eggs (with additions +3€)
 - Omelet or white omelet (with addition +3€)
 - Boiled egg (soft or hard)
 - Fried eggs
 - Grilled bacon (90gr)
 - Breakfast sausages (per 3 pieces)
 - Grilled tomatoes
 - Mushroom sauteed (with garlic and parsley)
 - Sauteed spinach
 - Baked beans
 - Hashbrowns
 - French toast (Pain perdu)
 - Pancakes (per 4 pieces)
 - French pancake (crêpe)
 - Waffle
 - Syrniki (per 4 pieces)

Fresh Juices

Fresh orange juice 1L

Fresh grapefruit juice 1L

Fresh apple juice 1L

Fresh carrot juice 1L

Fresh tomato juice 1L

Fresh grapes juice 1L

Fresh melon juice 1L (seasonally)

Fresh watermelon juice 1L (seasonally)

Fresh pineapple juice 1L

Fresh mango juice 1L

Fresh berries or strawberries juice 1L

Fresh green juice 1L

Fresh pomegranate juice 0,5L

Fresh lemon juice 0,5L



Fresh smoothies & Detox water

Fresh green smoothie 1L

Fresh berries smoothie 1L

Fresh exotic smoothie 1L

Fresh mango smoothie 1L

Detox water cucumber + lemon + mint 1L

Detox water strawberry + mint 1L

Detox water orange + basil 1L



Finger Food



Sliced cheeses with crackers

Delicatessen with crackers

Assorted cold cut meat

Smoked salmon with cream cheese and blinis

Assorted cold fish and smoked fish

Crudites with hummus dip

Canapes per piece - chef choice

Canapes with caviar - per 3 pieces

Assorted sushis - per piece

Hot arabic mezze - per 6 pieces

Cold arabic mezze tray - per 5 kinds

Assorted antipastis

Foie gras with garnish



Salads

Caprese - mozzarella, tomatoes, rucola, pesto sauce

Niçoise - tomatoes, pepper, tuna, anchovies, onion, eggs, olives

Cesar - sucrine salad, chicken, tomatoes, croutons (available with shrimps)

Greek - cucumber, tomatoes, onion, bell pepper, radish, olives, feta

Mixed Salad - mesclun salad, rucola, cucumber, tomatoes, onion

Kiwi Salad - kiwi, cucumber, rucola, pomegranate seeds, avocado

Pineapple Salad - pineapple, mesclun salad, cucumber, tomatoes, lemon, honey

Mango Salad - mango, avocado, mesclun salad, bell pepper, walnut

Citrus Salad - grapefruit, orange, rucola, bell pepper, avocado, onion, corn

Fennel Salad - fennel, apple, orange, spinach leaves, pine nuts

King crab salad - Mesclun, king crab, avocado, grapefruit, edamame, mango, radish

Quinoa salad - Pomegranate, avocado, pepper; cucumber, mango

Sandwiches



Triangles / Fingers sandwiches - per 2 pieces

Open sandwich

Half baguette sandwich

Gourmet sandwich

Wrap (whole or sliced)

Club sandwich

Avocado toast

Avocado and salmon toast

Bagel - chef choice

Croque monsieur

Truffle croque monsieur

Hot Dishes - Fish

Salmon - Label rouge

Seabass filet

Cod filet

White fish (chef choice)

Black cod miso

King prawns - per 2 pcs

Whole lobster

Scallops

Yellow curry with shrimps



⁸ *Hot Dishes - Meat*

Beef filet (Black Angus) - Golden beef filet

Chicken breast

French "Daube Niçoise"

Duck leg confit

Rack of lamb

Yellow curry with chicken

Beef Stroganoff

Veal Blanquette "à la française" / with truffle

Escaloppe à la Milanese

Rossini beef

Baby chicken

Tomahawk (2 days notice) / Golden Tomahawk

Hot sides, pasta & risotto



Vegetables (grilled or steamed)

Mini vegetables (grilled or steamed)

Basmati Rice / Wild rice / Brown rice

Ratatouille Niçoise

Mashed potatoes plain / with truffle

Baby potatoes

Pasta with sauce (pesto, tomato, bolognese etc.)

Seafood pasta

Wild mushroom risotto

Truffle risotto

Safran risotto

Primevera risotto

Seafood risotto

Soups (per liter)



- Tomato basil soup
- Pumpkin soup
- Pumpkin coco milk soup
- Cauliflower soup
- Green pea and mint soup
- Carrot and ginger soup
- Vegetables soup
- Miso soup
- Minestrone soup
- Lobster bisque



International cuisine

Nice and Cannes airports have the pleasure of welcoming VIPs from all around the world and we, at Mango Charlie want to make sure that passengers as well as operating crew members have everything they need. If it is not on our Menu, if it's not an issue. Our Chef will pick the best ingredients to prepare the requested meal.

Even miles away from their home, your clients will be able to enjoy their favourite food from their favourite places. No matter the request, we will do our absolute best to meet your needs. If the kitchen is not able to prepare it, we will pick up the dishes from the top restaurants on the French Riviera and Monaco. We work closely with all types of dinners, from Middle Eastern food to Indian, Japanese, African, Chinese and of course Mediterranean.

No matter what the need is, we will deliver.

Fruits

Sliced fruits tray with berries (300gr)

Exotic sliced fruits (300gr)

Whole fruits - per kilo

Fresh berries - per 100gr

Strawberry (or fruit) dipped into chocolate

Fresh fruits skewers

Fruits salad

Chia pudding with fruits



Desserts

Petit fours individual

Millefeuille

Opera

Tatin tart

Chocolate cake

Berries tart

Tiramisu

Panna Cotta with berries sauce

Chia pudding with fresh fruits

Crème brûlée

Cheesecake with coulis

French toast - Pain perdu

Macaron - per piece



Drinks

Eating good food when traveling is very important but having good drinks at your disposal while in the air is a must.

Crew members need to stay hydrated: we offer a large selection of the best soft drinks. Our Chef will prepare any fresh juices ; we offer all types of waters (still and sparkling - plasti or glass containers) like Voss, Evian, Fiji, Volvic, San Pellegrino or Badoit.

We can of course provide all type of sodas the South of France has to offer in small cans to large bottles.

If you want to relax with friends or family, celebrate a business deal, birthday or accompany a nice meal we offer a large selection of alcoholic drinks as well. From small local beer brewers to top quality wines and champagnes we can deliver it all.

We have our own selection of bottles (Chardonnay, Bordeaux, Ruinart, Dom Perignon, Billecart-Salmon etc.).

For any special request, we will be more than happy to contact one of suppliers and provide you with the exact requested item.

Terms and conditions

ORDERS

Orders must be placed at least one day before delivery.

For any order placed, the client adheres these general terms and conditions,

and confirm that he is perfectly aware of them and waives the right to assert his own terms and conditions of purchasing.

Each orders must be confirmed in writting (e-mail) by Mango Charlie.

AMENDMENTS OF ORDERS

Mango Charlie reserves the right to modify the composition of its services due to uncertainties which may affect the supply of products of by virtue of the principle of precaution.

Any amendments to the original orders must be done in written by the client, and must be confirmed before hand by Mango Charlie Catering.
If the order is increased Mango Charlie Catering reserves the right not to accept part or such a modification.

Any reduction of an order over 25% of the initial order will not be considered as a modification but as a partial cancellation.
Any specific items (off the menu) that would have been confirmed by Mango Charlie cannot be cancelled whatever the scheduled time of delivery is.

CANCELLATION POLICY

In the case of total or partial cancellation of an order, for whatever reason (including a departure cancelled due to bad wheather) all inclusives penalty will be rates as follow :

12h to 18h prior to delivery = 30% charge
12h to 8h prior to delivery = 50% charge
Less than 8h = 100 % charge

Terms and conditions

LOADING ON BOARD

Mango Charlie will make all the efforts to observe the delivery times it indicates when accepting the order, except in the case of force majeure, or in the event of circumstances beyond its control such as strikes, freezing temperature, fire, storms, accident and traffic jam on the road, this list is not exhaustive.

Our company will keep the client informed.

INVOICES

Any disagreement regarding an invoice must be formulated in writing, it will not be taken into consideration after a period of 10 days after the delivery date.

All invoices are made in Euros Excluded of VAT and must be paid at the time of the order.

REFUND

In the event of cancellation by Mango Charlie any sum that may have already been paid by the customer will be refunded.

ARBITRATION

Any disputes shall be governed only by the Courts in Nice (Alpes-Maritimes, France).

PRICES

Mango Charlie reserve the right to amend its prices during the validity of this menu, however any order made before the changes will be charged at the indicated price at the time of the order.



Terms and conditions

PAYMENT METHODS

The full payment will be done at the time of the order. Mango Charlie will not consider an order to be prepared until it has been fully paid.

Any additional items will be charged at the time of the delivery.

Mango Charlie accepts VISA, MASTERCARD and American Express payment. Cash will only be accepted for the additional items ordered in last minute and confirmed by Mango Charlie.

FORCE MAJEUR

Mango Charlie will not be responsible for non-performance or suspension of its obligation in whole or in part.

As a result, directly or indirectly, of any acts of God, strikes held by all or a part of our company's staff, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government act or regulation, or any other cause whatever it is a natural disaster or not.

