Menu Listing

OCEANIA



ADELAIDE AUCKLAND BRISBANE CAIRNS COOLANGATTA DARWIN MELBOURNE PERTH SYDNEY

Going the extra mile for you

Please email your order request to the relevant port below

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CAIRNS

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COOLANGATTA

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DARWIN

444 Stuart Highway Darwin NT 820 vipdrw@gategroup.com P +61 439 491 623

MELBOURNE

4-12 Reid Way Melbourne Airport VIC 3045 vipmel@gategroup.com P +61 408 639 749

PERTH

Unit A5 Airport Park, 20 Tarlton Cres Perth Airport WA 6105 vipper@gategroup.com +61 407 926 224

SYDNEY

300 Coward Street Mascot NSW 2020 vipsyd@gategroup.com P +61 409 461 178

For general enquiries, please contact your Executive Gourmet Account Manager Carmen Heredia at: P +61 423 024 695 E cheredia@gategroup.com

www.executivegourmet.com.au or www.executive-gourmet.com

Orders are subject to Executive Gourmet Oceania terms and conditions

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Breakfast



Hot Dishes

Smashed avocado on toast
Smoked salmon, cream cheese
on toast
American Pancakes with
accompaniments
Omelette (plain, cheese,
mushroom)
Scrambled eggs
Boiled eggs
Raw eggs*

Side Dishes

Grilled sausage
Butter sautéed spinach
Sautéed mushrooms with herbs
Grilled bacon
Boston baked beans

From the Bakery

Croissants
Pain au chocolate
Assorted muffins
Assorted danishes
Toast varieties
Assorted bread rolls

Continental Options

Seasonal fruit plates
Seasonal fruit skewers
Selection of premium plain and
flavored yoghurt varieties
Selection of cereals, muesli and
granola served to your liking
Butter & condiments

This menu list is indicative, please ask your local Executive Gourmet representative for choice & availability.

^{*}Requires signature of restricted meal ingredient waiver

Sandwiches



Sandwiches

Triangle sandwiches Bread roll sandwich Wraps

With your choice of fillings

Trays

Assorted sandwich & wraps (half tray)
Assorted sandwich & wraps (full tray)
Available in vegetarian & mixed options

Fillings

Roast beef & pickle relish Smoked salmon & cream cheese Egg & chive B.L.T

Tuna mayonnaise Grilled vegetable Roasted chicken

Cheese, tomato & pickle Chicken Caesar

Ham & avocado Roasted vegetable

Amuse Bouche



Indulge with our finest caviars, sustainably sourced from across the world. The ultimate in luxury and celebration, with Black Pearl, Ars Italica & Sterling Caviar varieties available throughout the year.

Caviar Garnish Tray

Egg yolk, egg white, chopped onion, crème fraiche, chopped chives, lemon wedges and blinis

Selections available: 30g / 50g / 100g / 200g / 500g / 1kg

Canapés

Assorted cold canapé tray (24 or 12 pcs) Assorted hot canapé tray (6 or 12 pcs)

^{*}subject to supplier lead times and availability

Soups & Salads



Homemade Soups

Oven roasted tomato Wild forest mushroom Classic pumpkin Country vegetable

From the Bakery

Garlic bread Assorted artisan rolls

Salads

Gourmet Caesar

Baby cos, crispy croutons, aged parmesan, classic Caesar dressing with or without crispy bacon & grilled chicken Insalata caprese

Vine ripened tomato, buffalo mozzarella, fresh basil with balsamic vinaigrette

Greek salad

Cucumber, cherry tomato, kalamata olives, sliced onion with feta cheese & greek vinaigrette

Pea & feta

Baby leaf, peas, green beans with feta, fresh mint and lemon herb dressing Young ruccola

Wild rocket, aged parmesan with balsamic vinaigrette

Main Dishes



From the Grill

Grilled beef
Lamb cutlets
Chicken supreme
Grilled prawns
Pan fried salmon
Catch of the day

Pasta & Risotto

Pea & mint risotto with lemon oil Wild mushroom risotto Beef lasagna Traditional spaghetti bolognaise Penne with arabiata sauce Spinach & ricotta ravioli

Sauces

Bearnaise, peppercorn, lemon caper butter, mushroom, garlic & thyme, creamy herb, jus, spicy tomato

Sides

Seasonal vegetables
Grilled asparagus
Seasoned green beans
Mashed potato
Roasted potato
Steamed rice
Broccolini
Creamy polenta

Garnishes

Flat leaf parsley Rosemary sprigs Lemon wedge Aged parmesan

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Taste of Asia



Hot Options

Plain congee with traditional garnish

Chicken, beef, pork or seafood

Stir fry egg noodles

Chicken, beef, pork or seafood

Assorted dim sum (5 pcs)

Wonton dumplings with

supreme chicken stock

Steamed bun variety (2pcs)

Chilli plum chicken

Seafood black bean

Stir fry bean curd

Lobster with ginger

Kung pao chicken

Chicken curry

Sides

Steamed rice
Shrimp fried rice
Egg fried rice
Steamed bok choy

Stir fry seasonal vegetable

Garnishes

Sliced chilli Julienne spring onion Julienne ginger

Meal Boxes



Cold Breakfast Box

Muesli, yoghurt, fruit salad, croissant with condiments

Hot Breakfast Box

Omelette with breakfast accompaniments, fruit salad, breakfast pastry

Cold Lunch/ Dinner Box

Sandwich, seasonal salad, cake, mixed nuts, cheese & crackers, chocolate

Hot Lunch/ Dinner Box

Your choice of beef, chicken or fish main, seasonal salad, cake, bread roll & butter, cheese & crackers, chocolate

Platters



Cheese Platter

Assorted regional cheeses, fruit accompaniments and crackers

Antipasto Platter

Selection of dips, cured meats, marinated vegetables and cheese

Ploughman's Platter

Selection of cured meats, cheese and breads

Crudité Platter

Crudités with hommus

Fruit Platter

Selection of seasonal cut fruits

Fruit Basket

Seasonal whole fruit

Salmon Platter

Salmon gravlax, cold and hot smoked salmon with accompaniments

Available in half and full-sized platters

Desserts



Gourmet Individual Cakes

Opera slice

Apricot tart

Raspberry chocolate fondant

Chocolate delight

Orange cake

Lemon meringue tart

Sticky date pudding

Dessert Platter

Assorted dessert platter (12 pcs)

Petit fours mixed selection

Ice Cream

Ice cream varieties

Packed with dry ice in a styrofoam box

Biscuit Tray

Taking off with the essentials Beverages



Cold Drinks

Packaged juices

Selection of still and sparkling mineral waters Coconut water Milk Soft drinks

Freshly Squeezed Juice

Orange juice
Carrot & ginger juice

Mango passionfruit juice

Smoothies

Mango smoothie Berry smoothie

Hot Drinks

Selection of teas Coffee varieties

Alcoholic Drinks

Available upon request – subject to local government regulations and licensing laws

Bar Garnishes

Sliced oranges Sliced/wedge lime Sliced/wedge lemon

Please ask your local Executive Gourmet representative for specific beverage options

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Concierge & Other Services



Ice

Wet ice & dry ice

Equipment

Toilet rolls

Styrofoam box
Garbage bags
Disposable gloves
Disposable towels
Tissue boxes

Newspapers & Magazines

A wide range of local newspapers and magazines available to order

Laundry Services

For all your linen washing, pressing and dry-cleaning needs

Quarantine Services

Security

We offer security sealing of carts and units

Transportation Services

Executive Gourmet provides both van and hi-load refrigerated truck deliveries to both on and off tarmac locations

Chilled, Ambient & Frozen Storage Solutions

We provide secured, temperature controlled and bonded storage solutions to suit your needs

Our Promise: Safety, Security & Quality

We are 100% HACCP certified unlike others in the market. As the leading global airline caterer, we ensure our food meets the highest safety and quality standards. This is our commitment to you.

Customer Focused

The primary mission of gategroup's quality system is to maintain a satistifed customer base by providing customers with superior quality and service that produces safe and legal products

Key Measures

A commitment to focus on key measures of customer satisfaction and on the continuous drive toward improvement in these measures

Quality Standards

A commitment to establish product quality standards which satisfy customer needs

Statistical Methods

A commitment to use factual and statistical methods to control, monitor and improve product quality levels

Technical Excellence

Professional, passionate and personable staff supporting you with the development and production of high quality, cost effective products

Value Added Service

A commitment to progressively pursue those services for our customers that provide them the ability to maintain a competitive position in their industry

