



travel·inn

TAKING CATERING TO A HIGHER LEVEL



VIP INFLIGHT CATERING



ready to
eat



HACCP
conformity



on time
24/7



full
inflight
catering



Taking catering to a higher level

About Travel•Inn

Building on many years of experience, Travel-Inn guarantees the highest quality in cargo and VIP catering at the most prominent airports in the region.

In addition to the production of our meals in-house, we provide total supplies on all flights for both crew and passengers.

For more information we are happy to talk to you without obligation.

Contact us and we'll tell you all about it.

Travel-Inn Catering Menu

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Tapas & Bites

COLD TAPAS

Cheese platter

served with crackers

Charcuterie platter

served with crackers

Tapas platter

served with crackers

Wrap appetizers (3pcs)

choose your filling

Caprese

mozzarella – cherry tomatoes -
olive oil

Crudite with dip

served with humus and salsa

Caviar

day price

WARM BITES

Chicken goujons

6 pcs served with ketchup

Albondigas

tomato sauce

Seasonal soup

Truffle crisps

(60 gram)

Crisps

(40 gram)

Mixed nuts

(80 gram)

Cheese skewer

BITES



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Classic triangle club

crispy turkey – chicken ham – greens

Baguette

choose your filling

Wrap

choose your filling

Tea sandwich open or closed

choose your filling

Canapé

Bread and butter service

Butter roll

- **Meat selection**
 - turkey ham, pepper chicken, honey roasted chicken, turkey bacon
- **Cheese selection**
 - gouda (young), goat, mozzarella, brie, parmigiano, cream herb cheese, abbey cheese, cream cheese
- **Fish selection**
 - tuna, salmon, shrimp scampi
- **Vegan selection**
 - humus, falafel, green salad, potato salad
- **Sweet selection**
 - chocolate paste, jam
- **Salmon special**
 - cream cheese - salmon
- **Bacon special**
 - egg salad -turkey bacon
- **Brie special**
 - brie – walnut – apple - honey
- **Vegan special**
 - humus - falafel
- **Chicken special**
 - chicken – pesto – rucola – parmigiano
- **Breakfast special**
 - omelet – turkey bacon



Breakfast

American pancakes

ahorn syrop - blue berries - butter

Creamy farmers yoghurt

(on demand)

yoghurt - red fruit - muesli - honey

Fruit salad

Freshly baked mini danish pastries

Freshly baked croissant, pain chocolat, pain aux raisins

American blueberry muffin

Omelette with condiments



Apetizers

Upon request

Fish platter

served with crackers

Beef carpaccio

served with truffle oil

Smoked salmon

garnish – toast

Sushi platter

(available from 12.00)

8 pcs

Tuna Poké bowl



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Salad

Grilled chicken ceasar salad

chicken – chicken – parmigiano – croutons

Tuna salad

tuna – salad – herbs

Grilled shrimp salad

shrimps – dressing – salad

Greek

feta – vinaigrette – olives – salad

Niçoise salad

green beans – tuna – egg – anchovy – creamy dressing – salad

Green salad

classic vegan salad mix with a dressing on the side

Pasta

Choose between penne or spaghetti

Pasta al raghu

the classic one

Pasta Mediterranean

fresh vegetable tomato sauce

Pasta chicken

Pesto – sun-dried tomatoes – mozzarella

Pasta with salmon

smoked salmon



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1



2



3



4


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6



5



7



- 1 sandwich
- 2 pasta
- 3 scampi
- 4 breakfast
- 5 oysters
- 6 croissants
- 7 saucisse



Main courses

Salmon

(on demand)

grilled or fried

Beef

(on demand)

grilled as you wish

Chicken breast

(on demand)

grilled or fried

Sides

pasta / potatoes / rice / gratin / potato puree

Sauces

provençal / tomato / mushroom / lemon

Vegetables

selection of fresh seasonal vegetables

Crudites salad



Desserts

Cheesecake

Chocolate cake

Lemon tarte

Chocolate brownie

Dutch mini pancakes

with chocolate and berries

Fresh fruit salad

Red fruit

Sliced fruit

Fruit skewer

Chocolate chip cookie

Mignardises

1 Ballotin of Belgian finest chocolates (500 gram)

Petit-fours / pc

Macarons / pc

Sweet candy

Chocolate bar

Popcorn



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Ready to fly

Half size atlas or box setups

Breakfast

1 soft breadroll - selection of cheese, meat and fish on a plate – fruit salad – yoghurt – chocolate jam – mint – butter - something sweet

Lunch or dinner

Seasonal cold salad (chicken, veggie, salmon) – 1 soft bread roll with butter – selection of cheese a dessert

Sandwich meal

soft sandwiches or baguette – selection of meat, chicken, cheese – small pasta salad – dessert – fruit salad

High Tea

Selection of tea sandwiches, scones, cheese, cakes, sweets

Happy meal

3 soft filled sandwiches with Nutella, chicken and cheese – candy – fruit – healthy bite – juice – surprise

Apero box

selection of cold cheese and meat tapas – crisps – crackers – nuts

Sweet candy box

selection of candy – chocolate bars – popcorn



Full size atlas

Breakfast

2 soft bread rolls - selection of cheese, meat and fish on a plate – fruit salad – yoghurt – muesli
mini croissant – chocolate – jam - honey

Lunch or dinner

Seasonal cold salad (chicken, veggie, salmon) – 1 soft bread roll with butter – cracker - selection
of cheese - dessert

Crew section

Sandwich meal served in a box

1 baguette or 2 soft sandwiches with cheese and chicken – side salad – dessert – cheese –
crackers – butter – juice

Cold salad meal served in a box

Chefs' salad – dessert – cheese – cracker – bread – butter – juice

Hot meal served in a box

Hot meal – dessert – cheese – cracker – bread – butter – juice

Breakfast served in a box

Yoghurt – bread – cheese – muesli – jam – butter – juice - croissant



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Kids corner

I don't know

Hamburger – puree patatos – vehetables – applesauce – ketchup

I am not hungry

Spaghetti – meatballs – tomato sauce – cheese

I don't care

Macaroni and cheese

I don't want to

Grilled chicken – rice – curry sauce

I am busy

Pancakes – Nutella – banana



Supplies

Ice cubes (2.5 kg)

Garnish citrus

lemon, lime, orange

Garnish fresh herbs

Garnish vegetable

peppers, cherry tomatoes

Hard boiled egg

Fruit by piece



Champagne

White or red wine by the bottle

Gin & Tonic

Premium still water:

Evian, Chaudfontaine, Acqua Panna

Premium Sparkling water:

San Pelligrino, Perrier, Chaudfontaine

Premium Juices

1 liter

Fresh orange juice

1 liter

Healthy smoothies

0,5 liter

Premium soft drinks

Premium lager beer

Milk

full fat, skimmed, oat or soy





Delivery & Policy

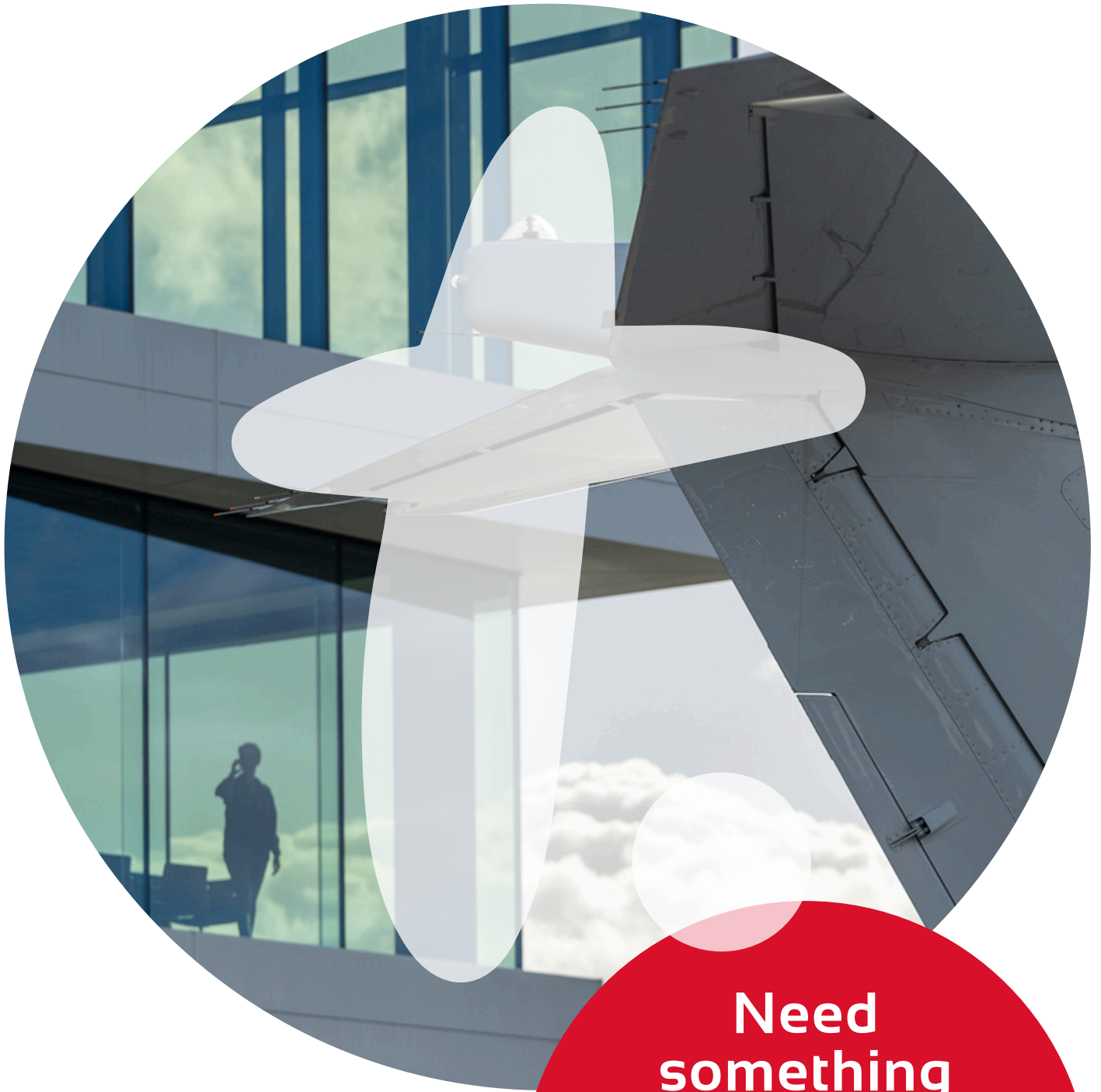
DELIVERY

- Transport Liege and Maastricht € 50.00
- Handling and Security fee € 70.00
- Transport fee other airports on request
- Laundry services on request
- Highloader on request
- Cleaning of equipment on request
- Concierge service for shopping on request

POLICY

- We accept orders placed 24 hours in advance.
- Orders placed less than 12 hours in advance are accepted upon availability.
- Orders placed after 19.00h upon availability.
- Extra fee for orders placed less than 12 hours.
- Delivery available 24/7.
- Office is reachable between 07.00h and 1900h LT.
- All catering is packed and clearly labeled.





**Need
something
special?**

call +31 43 364 1661

mail

catering@travel-inn.nl


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