



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 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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t. Tapas & Bites

COLD TAPAS

Cheese platter

served with crackers and mayonaïse

Charcuterie platter

served with crackers

Fish platter

served with crackers

Vegetable bowl

served with humus and salsa

Wrap appetizers (3pcs)

choose your filling

Beef carpaccio

served with truffle oil

Smoked salmon

garnish – toast

Burratine

burrata – cherry tomatoes - olive oil

Falafel

served with herbal dip
pita bread

Zucchini

humus – hot smoked salmon zucchini

Tuna Poké bowl

pearl couscous – cucumber – tuna – sesame

COLD TAPAS

Sushi platter

8 pcs: nigiri, maki, sashimi, uramaki
soy sauce – ginger - wasabi
chopsticks

Caviar

day price

BITES

Truffle crisps

(60 gram)

Crisps

(40 gram)

Mixed nuts

(80 gram)



WARM TAPAS

Albondigas

tomato sauce

Chefs' selection hot bites

Chicken goujons

6 pcs served with ketchup



Classic triangle club

crispy turkey – chicken ham – greens

Soft bread roll open or closed

choose your filling

Baguette

choose your filling

Wrap

choose your filling

Tea sandwich open or closed

choose your filling

Canapé

Choose your topping

- **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

yoghurt - red fruit - muesli - honey

Fruit salad

selection of seasonable fruit

Assorted mini breakfast pastries / pc

croissant, pain chocolat, pain aux raisins, maple pecan braid, cinnamon roll, custard roll

Assorted breakfast pastries / pc

croissant, pain chocolat, pain aux raisins

American blueberry muffin

Appetizers

Oriental noodle chicken salad

crispy chicken – noodles – soja lime – wakame - teriyaki dressing

Spicy chicken stew

chicken – curry – coconut – lime apple

Seasonal soup



Salad

Grilled chicken ceasar salad

chicken – parmigiano – croutons

Tuna salad

tuna – salad – herbs

Grilled shrimp salad

shrimp – dressing – salad

Greek salad

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 vegetables tomato sauce

Pasta chicken

pesto – sun-dried tomatoes – mozzarella

Pasta with salmon

ricotta – spinach – mozzarella





1



2



3



4


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6



5



7



- 1 Sandwich
- 2 Sushi
- 3 Macarons
- 4 Dessert
- 5 Burratine salad
- 6 Apero
- 7 Breakfast

Main courses

Salmon

grilled or fried

Oriental wok

shrimp – noodles – vegetables

Beef

grilled as you wish

Chicken breast

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

Fruit crumble

Chocolate cake

Bavarois

Lemon tarte

Chocolate brownie

Chefs' sweet dessert selection

Dutch mini pancakes with chocolate and berries

Fresh fruit salad

Red fruit salad

Sliced fruit

Mignardises

Ballotin of Belgian finest chocolates (500 gram)

Petit-fours / pc

Macarons / pc

Sweet candy

Chocolate bar

Popcorn



Half size atlas & box setups

Quick breakfast

1 soft breadroll – mini croissant – cheese – fruityyoghurt – juice – chocolate – jam – mint – butter

Continental breakfast

2 soft breadrolls – cheese and meat platter – muesli – yoghurt – fruit salad – juice – chocolate – jam – mint – butter

Gourmet breakfast

1 soft breadroll – mini croissant – cracker – cheese and meat platter – hard boiled egg – red fruit salad – juice – yoghurt – chocolate – jam – mint – butter

Lunch or dinner

chefs' hot meal (chicken, veggie, salmon) – small salad – cracker – dessert – chocolate – mint

Gourmet lunch or dinner

chefs' hot meal with a side salad or a salad (Caesar / Greek / Green / Tuna) – dessert – cheese bread – chocolate – mint

Sandwich meal

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

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

Continental breakfast

2 soft breadrolls – cheese, charcuterie and fish platter – muesli – juice – yoghurt mini croissant – fruit salad – chocolate – butter – jam – honey – muffin

Gourmet breakfast

2 soft breadrolls – cheese, charcuterie and fish platter – red fruit salad yoghurt juice – mini croissant – hard boiled egg – crackers – chocolate – jam honey – milk

Gourmet dinner or lunch

chefs' hot or cold meal – side salad – bread – cheese platter – crackers – dessert butter – chocolate – mint

Crew section

Sandwich crew meal served in a box

1 baguette or 2 soft bread rolls – cheese and chicken platter – side salad – dessert cheese – crackers – butter – juice

Cold salad crew meal served in a box

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

Hot crew meal served in a box

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

Crew breakfast served in a box

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

Crew baguette

choose your filling

Crew wrap

choose your filling



Kids corner

I don't know

hamburger – puree potatoes – vegetables – 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



Champagne

White or red wine by the bottle

Gin & Tonic

Premium still water:

Evian, Chaudfontaine, Acqua Panna

Premium Sparkling water:

San Pelligrino, Perrier, Chaudfontaine

Quality juices

1 liter

Healthy smoothies

0,5 liter

Premium soft drinks

Premium lager beer

Milk

full fat, skimmed, oat or soy

Delivery & Policy

DELIVERY

- Transport fee Liege and Maastricht € 50.00
- Handling fee € 50.00
- Catering fee other airports on request
- Laundry services 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.
- Extra fee for orders placed less than 12 hours.
- Delivery available 24/7.
- Office is reachable 24/7.
- All catering is packed and clearly labeled.
- For food allergies and intolerances or a special dietary requirement please inform us before you place your order.
- Menu and prices are valid from 1 December 2022.





**Need
something
special?**

call +31 43 364 1661

mail

catering@travel-inn.nl


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bon appétit - enjoy your meal

bon appétit - enjoy your meal



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