



SWISSCANONICA
VIP CATERING

MENU 2024

WELCOME ABOARD !





Beyond your expectations...

Welcome aboard the exclusive service of Swisscanonica VIP Catering, your privileged partner for an unrivalled culinary experience in the skies.

We are honoured to welcome you to our culinary world, where every dish is carefully crafted to delight your taste buds and enhance your journey. Our commitment to excellence and refinement is reflected in every aspect of our service, from the selection of the finest ingredients to the impeccable presentation on board your private aircraft.

On behalf of the entire Swisscanonica VIP Catering team, I wish you a most enjoyable flight and invite you to savour every moment of this exceptional gastronomic journey.

Yours Sincerely

Vincent Canonica
CEO

A top-down view of a breakfast spread on a white marble surface. In the center is a white ceramic plate with a speckled pattern, holding a square waffle topped with fresh berries, a dollop of cream, and a honeycomb. Next to it is a small white mug filled with a dark brown smoothie. To the left is a bowl of oatmeal topped with blueberries, strawberries, and orange slices. In the bottom left, another bowl of oatmeal is topped with blueberries, strawberries, and orange slices. In the bottom right, a bowl of yogurt is topped with strawberries, blueberries, blackberries, and sesame seeds. A glass jar of honey with a wooden dipper is in the top left. The word "BREAKFAST" is written in a black, serif font across the center of the image.

BREAKFAST

HOT BREAKFAST

Boiled egg	3.00 CHF
Stuffed omelette <i>(cooked ham, cheese, mushrooms)</i>	17.00 CHF
Plain omelette	15.00 CHF
Scrambled eggs	15.00 CHF
Poached egg a	15.00 CHF
Fried egg	15.00 CHF
Sunny side up egg	15.00 CHF

GARNISHES

Grilled tomato	4.00 CHF
Grilled mushrooms	6.00 CHF
Cooked Beans	8.00 CHF
Mini veal sausage	10.00 CHF
Mini chicken sausage	10.00 CHF
Swiss rösti <i>(hash brown potatoes)</i>	10.00 CHF
Grilled turkey bacon	10.00 CHF

HEALTHY FRUIT & BERRIES

Small fresh fruit skewers	6.00 CHF
Large fresh fruit skewers	12.00 CHF
Fresh berries selection	25.00 CHF
Fresh fruit salad	30.00 CHF
Selection of fresh sliced fruit	32.00 CHF
Basket of assorted whole fruit	35.00 CHF

MILK & DAIRY FOOD

Butter pad	1.00 CHF	Plain or fruit low fat yoghurt	4.00 CHF
Light butter pad	1.00 CHF	Assorted breakfast cereal kelloggs box	4.00 CHF
Assorted jam glass	2.50 CHF	Birchermüesli	12.00 CHF
Honey glass	2.50 CHF	Homemade granola with berries	16.00 CHF
Plain yoghurt	4.00 CHF		
Fruit yoghurt	4.00 CHF		

BAKERY

Mini pita bread	2.00 CHF
Assorted bread rolls <i>(White, brown, whole, multocereales)</i>	3.00 CHF
Gluten free bread rolls	3.00 CHF
Toasted bread loaf	3.00 CHF
Blinis	3.00 CHF
Pita bread white	3.00 CHF
Pita bread brown	3.00 CHF
Rye bread	8.00 CHF
Sliced «Valaisan» bread	11.00 CHF

DANISH PASTRIES

Assorted mini danish pastries	3.00 CHF
Mini croissant	3.00 CHF
Croissant « Parisien »	5.00 CHF
Chocolate croissant	6.00 CHF
Danish pastries	6.00 CHF
Chocolate/blueberry muffin	6.00 CHF
Chocolate cookie	6.00 CHF
Chocolate brownie	6.00 CHF
Chocolate or sugar doughnut	6.00 CHF
Almond croissant	6.50 CHF

FRESH JUICES & SMOOTHIES

Orange juice	18.00 CHF	Strawberry and banana smoothie	40.00 CHF
Grapefruit juice	25.00 CHF	Mixed berries smoothie	40.00 CHF
Pineapple juice	25.00 CHF	Kiwi smoothie	40.00 CHF
Apple juice	25.00 CHF		
Carrot juice	30.00 CHF		
Watermelon juice	35.00 CHF		
Mango juice	40.00 CHF		

**Juices & smoothies / Prices per liter in plastic bottle*

CANONICA BREAKFAST SELECTION

Tray From Wallis Selection of cold meats from Wallis and Swiss hard cheese	45.00CHF	North Breakfast smoked salmon and fish with garnish	45.00 CHF
Continental Breakfast Fresh breadrolls, mini danish and croissants, fresh fruit salad, birchermuesli, fresh juice (250 ml)	28.00 CHF	The english breakfast Egg selection , grilled tomatoes , mini sausage, grilled mushrooms, bacon, beans, fresh bread , jam and honey jar, fresh orange juice (250 ml)	25.00 CHF

A photograph of three small, round appetizers served on a dark grey slate plate. Each appetizer consists of a small, round, light-colored base, possibly a cracker or bread, topped with a dark, textured filling, and a small, yellow, leaf-like garnish. The plate is set on a light-colored, textured surface, possibly a tablecloth or placemat, with a dark, textured border at the bottom. The word "STARTERS" is overlaid in the center of the image in a black, serif font.

STARTERS

SOUPS

Vegetable Consommé	35.00 CHF
Seasonal mushroom	35.00 CHF
Creamy carrot and coconut milk	35.00 CHF
Parmentier with black truffle soup	35.00 CHF
Blue lobster bisque soup	35.00 CHF
Traditional Swiss soup from Grisons	35.00 CHF

**All soups are served in Hot Pipping Flask*

HOT STARTERS

Mushroom vol au vent	12.00 CHF
Poached egg with spinach and pecorino	25.00 CHF
Grilled saffroned scallops served with crunchy vegetables	45.00 CHF
Crispy veal with black truffle and homemade foie gras	45.00 CHF

HORS D'OEUVRES

Smoked salmon with garnish	35.00 CHF	Vegetables sticks with dip sauce	25.00 CHF
Balik salmon tartar (<i>plain, basil, chili</i>)	35.00 CHF	Air dried beef platter	35.00 CHF
Traditional semi-cooked foie gras with garnish	35.00 CHF	Assorted cold cuts platter	35.00 CHF
Homemade crust dough served with garnish	25.00 CHF	Half avocado with shrimps	35.00 CHF
Seasonal vegetable carpaccio (<i>served with passion fruit vinaigrette</i>)	25.00 CHF	Assorted cold fish and seafood platter	45.00 CHF
		Sliced melon & raw ham	45.00 CHF

CAVIAR & BALIK SALMON

Balik Tsar collection (<i>Filet or Sashimi Style</i>) 120gr.	100.00 CHF
Premium caviar 50gr.	120.00 CHF
Caviar Oscietre superior 30gr	250.00 CHF
Caviar Oscietre black 30gr	250.00 CHF
Caviar Beluga 30gr	360.00 CHF

SALADS

*Served with salad dressing,
all salad ingredients can be separated**

Mixed green salad	12.00 CHF
Ruccola salad	12.00 CHF
Seasonal crudite salad	18.00 CHF
Tomato and mozzarella, basil	25.00 CHF
Greek salad	25.00 CHF
Caesar salad with anchovy vinaigrette	25.00 CHF
Quinoa salad and smoked tofu	25.00 CHF
Niçoise salad	25.00 CHF
Swiss salad <i>(gruyere cheese, air dried beef- meat, potatoes, green beans, onions)</i>	29.00 CHF
Superfood salad avocado beetroot and quinoa	29.00 CHF
Vietnamese salad with spring rolls and soya	29.00 CHF
Blue lobster salad with saffroned mousseline	45.00 CHF

SNACKS & SANDWICHES

Canonica assorted luxury canapés <i>(5 pcs at your choice except caviar)</i>	35.00 CHF	Assorted open sandwiches platter	35.00 CHF
Caesar club sandwich	25.00 CHF	Swiss cheese and cold meat platter selection	35.00 CHF
Club sandwiches <i>with smoked salmon and avocado</i>	35.00 CHF	Assorted whole cheese selection with garnish	25.00 CHF
Vegetarian club sandwich	25.00 CHF	Assorted sliced cheese platter	25.00 CHF
Assorted mini luxury sandwiches <i>(triangular, finger, delice bread, mini baguette)</i>	25.00 CHF	Variety of cold fish platter	25.00 CHF
		Variety of seafood platter	65.00 CHF
		Selection of cold cuts with garnish <i>(Served with dip)</i>	45.00 CHF



MAIN
COURSES

PASTA

Tagliatelle, Bow Tie pasta,
Spaghetti, Penne

Sauce in accordance with your wishes :

Butter	15.00 CHF
Pesto	25.00 CHF
Napolitan	25.00 CHF
Arrabiata	25.00 CHF
Chanterelles	29.00 CHF
Bolognese	29.00 CHF
Seafood	39.00 CHF

Lasagna with bolognese sauce	25.00 CHF
Vegetarian lasagna	25.00 CHF
Tortelloni with spinach & ricotta cheese, cream sauce	35.00 CHF
Risotto with mushrooms	29.00 CHF
Seafood risotto	39.00 CHF

FISH & SHELLFISH

Grilled butterfly tiger prawns	35.00 CHF
Salmon fillet with thin zucchini crust	35.00 CHF
Perche fillet with butter and herbs	45.00 CHF
Thaï sauteed shrimps	45.00 CHF
Poached turbot fillet with green peas	65.00 CHF
John Dory fillet <<à la Niçoise>>	65.00 CHF

Sauce in accordance with your wishes

(2dl) (no extra charge)

*Lemon, butter, basil, chive, dill, meunière,**

MEATS

Grilled chicken breast	50.00 CHF
Roasted duck breast with glazed orange	60.00 CHF
Veal tenderloin with morels sauce	65.00 CHF
Real veal Zurich	35.00 CHF
Beef tenderloin with << Pinot Noir>>	65.00 CHF
Sauteed beef stroganoff	55.00 CHF
Braised lamb shank with figs and almonds	70.00 CHF
Rack of lamb	55.00 CHF
Wagyu Beef	(on request)

Sauce in accordance with your wishes

(2dl) (no extra charge)

*Rosemary, Thyme, Ginger, Curry, Green pepper,
Old fashioned mustard, Mushrooms**

GARNISHES

Boiled potatoes	10.00 CHF
Roasted potatoes	10.00 CHF
Mashed potatoes <i>perfumed with hazelnut oil</i>	10.00 CHF
Saffron potatoes	10.00 CHF
Potatoes gratin	10.00 CHF
Swiss hash brown potatoes	10.00 CHF
Plain rice	10.00 CHF
Wild rice	10.00 CHF
Basmati rice	10.00 CHF
Saffron rice	10.00 CHF
Broccoli, Sweet peas, Green beans, Cauliflower, Spinach, Ratatouille	15.00 CHF
Hand prepared vegetables	15.00 CHF
Mixed mini vegetables	18.00 CHF



The image features three chocolate cookies arranged on a light-colored wooden slice. Each cookie is topped with a swirl of light-colored frosting, a red flower-like decoration, and a pecan. The cookies are set against a soft, out-of-focus background. A semi-transparent grey rectangle is overlaid on the image, containing the word "DESSERTS" in a black, serif font.

DESSERTS

DESSERTS

Lemon tart	15.00 CHF
Chocolate truffle cake	15.00 CHF
Tiramisu with sour cherries	15.00 CHF
Seasonal fruit tart	15.00 CHF
Passion fruit and coconut panna cotta	15.00 CHF
Swiss chocolate mousse	15.00 CHF
Upside down apple tart	15.00 CHF
Marquise au chocolat with raspberry	18.00 CHF
Assorted mignardises and luxury chocolates	15.00 CHF
Vanilla Bourbon Crème Brûlée	18.00 CHF

LUXURY SWISS CHOCOLATES



*Ask for our Handmade
Swiss Chocolates
Canonica®*

300.00 CHF / kg

A collage of various international dishes. In the foreground, a large silver pot with a handle is filled with yellow rice, brown meat, and green vegetables. Behind it, another similar pot is visible. To the right, a silver bowl contains yellow rice. In the background, there are more dishes, including a glass of yellow liquid, a metal cup, and a plate with lime slices. The overall scene is set on a dark surface with a wooden cutting board in the foreground.

WORLD CUISINE

ASIA

STARTERS

Assorted gyoza (<i>pce</i>)	7.00 CHF
Assorted sushis and sashimis (<i>pce</i>)	7.00 CHF
Cold spring rolls (<i>pce</i>)	7.00 CHF
Hot spring Rolls (<i>pce</i>)	7.00 CHF
Steamed dumplings selection	5.00 CHF

MAIN COURSES

Thai chicken curry served with rice	35.00 CHF
Whole peckin duck	70.00 CHF
Beef teriyaki	80.00 CHF
Wagyu sirloin steak	150.00 CHF

SOUPS

Miso soup	25.00 CHF
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**Served in Hot Pipping Flask*



ORIENTAL

COLD MEZZE

Stuffed vine leaf (<i>pce</i>)	5.00 CHF
Tabouleh	17.00 CHF
Fatoush salad	17.00 CHF
Hummus	17.00 CHF
Moutabal	17.00 CHF
Labneh, garlic, mint	17.00 CHF
Bamieh bel zeit	17.00 CHF

SOUPS

Chorba Soup	45.00 CHF
Harira Soup	45.00 CHF

**All soups are served in Hot Pipping Flask*

HOT MEZZE

Fatayers (<i>pce</i>)	7.00 CHF
Falafel (<i>pce</i>)	7.00 CHF
Samboussik (<i>meat or cheese</i>) (<i>pce</i>)	7.00 CHF
Marinated chicken wings (<i>pce</i>)	7.00 CHF
Cheese cigars (<i>pce</i>)	7.00 CHF
Kebbe (<i>pce</i>)	9.00 CHF
Kofta (<i>pce</i>)	12.00 CHF
Moussaka (<i>per person</i>)	15.00 CHF
Sheesh taouk (<i>pce</i>)	18.00 CHF
Shawarma (<i>pce</i>)	25.00 CHF
Mixed grill (<i>per person</i>)	35.00 CHF
Lamb tajine (<i>per person</i>)	35.00 CHF

DESSERTS

Luxury medjool dates	15.00 CHF
Assorted Arabic pastries	25.00 CHF



ITALY

STARTERS

Burrata salad	25.00 CHF
Italian antipasti with garnish	27.00 CHF
Melon & prosciutto platter	30.00 CHF

MAIN COURSES

Bolognese lasagna	25.00 CHF
Vegetarian lasagna	25.00 CHF
Mushroom risotto	25.00 CHF
Veal milanese	35.00 CHF
Truffle risotto	35.00 CHF
Ossobucco a la milanese	45.00 CHF

SOUPS

Minestrone soup with grated parmigiano	35.00 CHF
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**Served in Hot Pipping Flask*

DESSERTS

Panna cotta with red berry coulis	18.00 CHF
Tiramisu	18.00 CHF



INDIA

STARTERS

Vegetable samossa <i>(pce)</i>	7.00 CHF
Meat samossa <i>(pce)</i>	7.00 CHF
Onion Pakora <i>(onion fritters)</i>	10.00 CHF
Biagan Raita <i>(eggplant caviar with yoghurt)</i>	10.00 CHF

SOUPS

Daal vegetable soup <i>*Served in Hot Pipping Flask</i>	35.00 CHF
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MAIN COURSES

Aloo gobi	25.00 CHF
Palak Paner <i>(spinach cooked with cheese)</i>	25.00 CHF
Kashmiry Rice <i>(saffroned rice with dry fruits)</i>	28.00 CHF
Chicken Korma	35.00 CHF
Chicken curry	35.00 CHF
Fish tikka massala	35.00 CHF
Beef Vindaloo <i>(spicy)</i>	45.00 CHF
Beef Jalfrezi <i>(spicy)</i>	45.00 CHF
Lamb Aloo	45.00 CHF
Shrimp Madras	45.00 CHF

DESSERTS

Gulab Jamun	15.00 CHF
Halwa	15.00 CHF



A hand is pouring a pink beverage from a bottle into a wine glass. The liquid is captured mid-pour, creating a dynamic splash in the glass. The background is a soft, light gradient, and the overall scene is brightly lit, emphasizing the clarity and color of the drink.

BEVERAGES

MINERAL WATERS

Evian 33 cl	4.00 CHF
Cristalp <i>(swiss mineral water) 1.5 lt</i>	4.50 CHF
Henniez 33 cl	4.50 CHF
Evian, Volvic 1.5 lt	6.50 CHF
Fiji 50 cl	10.00 CHF
Voss 50 cl	14.00 CHF

SPARKLING WATERS

Perrier 33 cl	3.50 CHF
Henniez 33 cl	4.00 CHF
San Pellegrino 50cl	5.00 CHF
Cristalp <i>(swiss mineral water) 1.5 lt</i>	6.50 CHF
Badoit 1 lt	6.50 CHF

COLD DRINKS

Coca Cola 33 cl	5.00 CHF
Fanta 33 cl	5.00 CHF
Sprite 33 cl	5.00 CHF
Schweppes 33cl	5.00 CHF

HOT DRINKS

**All hot drinks include a thermos of 1L*

Hot water	15.00 CHF
American coffee	25.00 CHF
Espresso	35.00 CHF

BEERS

Heineken 33 cl	7.00 CHF
1664 33 cl	7.00 CHF
Feldschlossen 33 cl	7.00 CHF
Carlsberg 33 cl	7.00 CHF

Ice cubes	7.00 CHF / kg
Dry Ice	22.00 CHF / kg



RED WINES

Lux Vitis Luce	190.00 CHF
Château Lynch Bage	290.00 CHF
Château Margaux 2019	1300.00 CHF
Cheval Blanc 2011	1350.00 CHF
Mouton de Rothschild 2019	1500.00 CHF
Musigny grand cru 2019	1500.00 CHF
Château Petrus 2017	5700.00 CHF

SPIRITS

Whisky Talisker Special 8 years	250.00 CHF
Whisky Kurayoshi Sherry	260.00 CHF
Whisky Lagavulin 12 years	350.00 CHF
Tequila Don Julio Anejo 1942	420.00 CHF
Cognac Bache-Gabrielsen	470.00 CHF

WHITE WINES

Chablis Clos Geofroy 2021	180.00 CHF
Château Chevalier 2017	210.00 CHF

CHAMPAGNES

Ruinart blanc de blancs	200.00 CHF
Laurent Perrier Grand Siecle 25	350.00 CHF
Dom Perignon	450.00 CHF
Pol Roger Churchill	550.00 CHF
Roderer Cristal	550.00 CHF





CONCIERGE
&
HANDLING
SERVICES

CONCIERGE & HANDLING SERVICES

TRANSPORTATION & HANDLING FEES

DELIVERY - LOADING (by van)	150.00 CHF
Off-loading with an order	No charge
Off-loading without Catering order	100.00 CHF
Dishwashing per hour	90.00 CHF
Laundry & Dry Cleaning	Price on request
Trashes fee	10.00 CHF / KG
Round trip shopping/pick up fees	40.00 CHF

NEWSPAPERS

Local & International newspapers
Price on request

MAGAZINES

Local & International magazines
Price on request

FLOWERS

Price on request

GENERAL CONDITIONS

GENERAL INFORMATION

This menu is designed for private aviation, especially for airlines flying outside commercial routes. The choice of dishes and services is not limited to those offered. Canonica SA would happily adapt to your requests and provide a personalized service. In particular, Canonica SA shall carry out any recipe transmitted by the customer. Our company is proud to offer dishes of the highest quality. Our track record of rendered services demonstrates our particular and distinctive attention to our customers.

PRICE INFORMATION

All prices are in Swiss francs and without taxes. VAT is not included in the price. Security Fee of 2% is not included in the prices and will be added. Administration fee of 10% is not included in the prices and will be added.

ORDERING PROCEDURE

Catering orders should be sent to :
vipcatering@swisscanonica.com
CANONICA SA, Chemin des Batailles 18, 1214 Vernier, Geneva, Switzerland

To better serve you, orders should include the following information:
Arrival/Departure date of aircraft, Type of aircraft, Registration number, Expected destination, Expected number of PAX & CREW, Name of the contact person including e-mail & phone number, the desired delivery time.

ORDERS & DELIVERY

Orders can be placed from Monday to Sunday from 5 am to 8pm and at least 24h before departure. The delivery times are from Monday to Sunday from 5:00 am to 8:00 pm.

PAYMENT CONDITIONS

We accept direct payment in cash upon delivery (Swiss Francs, Euro or US Dollars).
We accept all major credit cards.
All other form of payment arrangements should be agreed during the confirmation of the catering order.
Swisscanonica VIP Catering could ask a credit card payment once the catering order has been confirmed by our valuable customers.

SHORT TERM ORDERS OR SPECIAL WISHES

Additional fees will be charged for express orders. Last minute requests must be sent by email during office hours. The acceptance of short terms order is subject to confirmation.

LAST MINUTE ORDERS ADDITIONAL FEES

Less than 24h: +20%
Less than 18h : +30%
Less than 15h : +40%
Less than 9h: +60%
Less than 6h: +75%
Less than 3h: +100%

CANCELLATION PROCEDURE

In the event of a total or partial cancellation on the day of departure, the orders will be charged as follows:

- Before 24 hours: free of charge
- Between 24 hours and 12 hours: Outside purchase 100 %, Home made production 30 %
- Between 12 hours and 6 hours: Outside purchase 100 %, Home made production 50 %
- Between 6 hours and 0 hours: 100 %
- If order is cancelled on board: 100 % plus delivery and off-loading handling charge

All goods delivered and then offloaded due to a cancellation will have an extra offloading charge and handling cost.

FORCE MAJEURE AND UNAVAILABILITY

In case of force majeure, the Parties are not responsible for the damage which could be occurred by anyone of them.

Canonica SA is proud to use chiefly fresh products. Meanwhile, in case of unavailability of any fresh product due to local market or seasonal conditions, the customer grants the right to Canonica SA to substitute another product for the missing one without prior notice.

BEYOND YOUR EXPECTATIONS...

Swisscanonica

VIP Catering

Chemin des batailles 18

1214 Vernier

vipcatering@swisscanonica.com

www.swisscanonica-vipcatering.com

TO ORDER :

vipcatering@swisscanonica.com

+41 227 177 610



[swisscanonica_vipcatering](https://www.instagram.com/swisscanonica_vipcatering)

