Platters

Exotic & Tropical Fruit assorted Melons, Berries, Mango, Papaya, Star fruit and many others
Artsani Cheese & Crackers, Hand Crafted Cheeses imported from around the World with Dried fruit, dates. Nuts and served with a variety of Crackers
Presidential Seafood Platter, Lobster, Shrimp, King Crab Legs, Crab Cocktail, Scallops with Cocktail Sauce and Lemon
Smoked Salmon Platter with Traditional Accompaniments Served with or without Bagels
Imported Caviar with Crème Fraiche, Egg, Capers and Homemade Blinis
Terrine of Foie Gras with Brioche Toast Points and Pear Chutney
Suites & Sashimi Premium Grade, Hand Sliced and Artful Presented Fish and Seafood. The Freshest That New York Has to Offer
Mediterranean Platter of Hummus, Baba Ganoush, Vine Leaves, Tomato and Pita Salad, Mixed Olives and Toasted Pita Chips
Arctic Sliced Meat Platter with a selection of Halal Meats, Sliced Meats and Garnishes
Vegetable Crudities
A Seasonal Selection of Fresh Vegetables

Artisan Cheese & Cracker, Hand Crafted Cheeses imported from around the World with Dried fruit, dates. Nuts and served with a variety of Crackers

Presidential Seafood Platter, Lobster, Shrimp, King Crab Legs, Crab Cocktail, Scallops with Cocktail Sauce and Lemon
Smoked Salmon Platter with Traditional Accompaniments Served with or without Bagels
Imported Caviar with Crème Fraiche, Egg, Capers and Homemade Blinis
Terrine of Foie Gras with Brioche Toast Points and Pear Chutney
Suites & Sashimi Premium Grade, Hand Sliced and Artful Presented Fish and Seafood. The Freshest That New York Has to Offer
Mediterranean Platter of Hummus, Baba Ganoush, Vine Leaves, Tomato and Pita Salad, Mixed Olives and Toasted Pita Chips
Arctic Sliced Meat Platter with a selection of Halal Meats, Sliced Meats and Garnishes
Vegetable Crudities
A Seasonal Selection of Fresh Vegetables

Sushi & Sashimi Premium Grade, Hand Sliced and Artful Presented Fish and Seafood, The Finest That New York Has to Offer

Mediterranean Platter of Hummus, Baba Ganoush, Vine Leaves, Tomato and Feta Salad, Mixed Olives and Toasted Pita Chips
Arabic Sliced Meat Platter with a selection of Halal Meats, Sliced Meats and Garnishes

Vegetable Crudités
A Seasonal Selection of Fresh Vegetables

Pasta

Penne Arrabiata
Penne Pasta Tossed with the Classic Roman Sauce of Garlic, Tomatoes, and Red Chilies cooked in Olive Oil

Four Cheese Ravioli
A Delightful Combination of Ricotta, Mozzarella, Arago, and Parmesan in a Tomato and Basil Pomodoro Sauce

Farfalle with Pesto Cream
Toasted Pine nuts, Shaved Parmesan, Organic Basil

Fish

Pan Roasted Sea Bass with Lemon Sauce
“A delicate tasting fish that stays very moist after cooking”

Grilled Alaskan King Salmon with Whole Grain Mustard Sauce
Served Classically with a Whole Grain Mustard Sauce

Maine Lobster Thermidor
“A specialty from the Coast of Maine”

Grilled Dover Sole
Proud for its Buttery Sweet Flavor

Salads

Rocket with Baby Tomatoes, Shaved Parmesan and Aged Balsamic. Dressing on the Side
Rocket is also known as Arugula, Rucola, Rucola

Canoe Salad with Romaine Hearts, Pecorino Croccante & Grilled Cheese
It is possible to add Grilled Chicken, Shrimp, or Steak to your Salad

Mesclun Spring Mix with Garden Vegetables
Mixed Greens with Tomatoes, Cucumbers, Carrots, Radish, Olive

Greek Salad Mixed Black Olives, Feta Cheese, Peppers, Onions, Tomatoes, Grape Leaves

Caprese Salad Organic Tomatoes, Basil, Fresh Mozzarella, Extra Virgin Olive Oil

Grilled Tuna Nicoise
A classic from The South of France That has Grilled Tuna, Mediterranean Vegetables and garnishes

Beverages

Fresh Juices Bottled Water
Orange
Grapefruit
Watermelon
Lemon & Lime
Carrot
Mango
Pear
Berry Cocktail
Pineapple
Tomato

Coffee, Tea, Milk
Nespresso
Selection of tea
Arabic Coffee
Milk
½ and ½
Non-Dairy Creamer
Soy Milk
Almond Milk
Lokshen

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ONE TWENTY ONE MISSION STATEMENT

To create exceptional experiences for our customers, our team and our community with our passion for innovative food and service.
Services & Credentials

24/7/365 Customer Service and Kitchen Support
40,000 square foot facility at JFK
Port Authority Preferred Vendor
USDA approved kitchen
Worldwide Catering Network
FDA Inspected
HALAL Certified by ISWA
Borders & Customs Compliance for International Trash Removal
Hi Loader Service
Linen & Dry Cleaning
International Newspapers
Flower Arrangements
Cabin Supplies
International Cuisines
CONTINENTAL BREAKFAST SELECTIONS

- Fresh Baked Croissants, Plain, Almond & Chocolate (available in regular & Mini)
- Assorted Danish & Pastries (available in regular & Mini)
- A Selection of Fresh Baked Muffins (available in regular & Mini)
- Boutique Style Doughnuts Assorted Flavors
- English Breakfast Breads (seasonal selections available)
- Assorted N.Y. Bagels (available in regular & Mini)
- Smoked Salmon with Traditional Accompaniments
- Selection of Cereal, Muesli, Granola & Variety Packs
- Assorted Fruit & Plain Yogurt
- Yogurt & Berry Parfait with House Made Granola
- Exotic Sliced Fruit Platter with Passion Fruit Dip
- Assorted Fresh Berry Platter
- Assorted Jam, Jelly, Honey, Butter, Cream Cheese & Marmalade
Organic 3 Egg Omelet with Your Choice of Fillings
Italian Vegetable & Goat Cheese Frittata with Cherry Tomatoes & Basil
Egg Benedict Poached Eggs, English Muffin, Grilled Ham, Hollandaise Sauce
Quiche Lorraine with Thick Cut Bacon & Gruyere Cheese
Steel Cut Irish Oatmeal with Choice of Garnish
Stuffed Brioche French Toast with Apple Compote
Buttermilk Pancakes served with Vermont Maple Syrup
Belgian Waffle with Choice of Toppings
Crepes Stuffed with Vanilla Scented Ricotta and Strawberry Sautee
Breakfast Burrito Peppers, Onions, Sausage & Cheese Served with Salsa & Guacamole
Breakfast Sandwiches Bacon, Sausage, Ham, Cheese
Eggs Your Way (Poached, Scrambled, Over Easy Egg Whites & Egg Beaters Available)
Traditional Hot Breakfast Sides
- Bacon available Turkey or Traditional
- Sausage available Turkey or Traditional
- Grilled Ham
- Hash Browns
- Grilled Mushrooms
- Grilled Tomatoes

Hot Box Breakfast
Includes Main Selection with 2 sides, Fruit, Yogurt & Croissant

Continental Box Breakfast
Includes Yogurt, Sliced Fruit Plate, Croissant & Danish
Display Platters (available by the portion)

Seafood Platter - Maine Lobster, Diver Scallops, Jumbo Prawns, Crab Claws, Cocktail Sauce & Lemon

Assorted Sushi & Sashimi - Served with Wasabi, Ginger & Soy Sauce

Classic Shrimp Cocktail - Jumbo U-8 Prawns with Cocktail Sauce & Lemons in Muslin

Baked Smoked Salmon Platter with Citrus & Traditional Accompaniments

Smoked Seafood Platter - Salmon, Trout, Mussel & Sturgeon with Traditional Garnish

Italian Antipasti - Salami, Soppressata, Provolone, Mozzarella, Roasted Peppers

Artisanal Cheese Board - A Selection of European Boutique Cheeses, Dried Fruit, Nuts & Crackers

Terrine of Foie Gras - Served with Traditional Accompaniments

Canapés - Our Chefs Selection of Meat, Fish, Vegetable and Cheese

Vegetable Crudités - Seasonal Vegetables with a Selection of Dips

Exotic Sliced Fruit Platter with Passion Fruit Dip

Boneless Chicken Tenders Grilled or Breaded and fried, Choice of Dipping Sauce's

Mezze - Baba Ghanoush, Tabbouleh, Hummus & Stuffed Grape Leaves with Pita

Tea Sandwich Tray - A selection Triangle Sandwiches with Garnishes

Caviar - Choice of Golden Imperial, Beluga, Sevruga & Osetra. Accompanied by Traditional Garnish of Blinis, Melba Toast and Caviar Garnish Tray, Egg Whites, Chopped Yolks, Parsley, Lemon, Cèreme Fraîche, Micro Diced White Onion
Soup

Red or Yellow Lentil
Cream of Asparagus
Wild Mushroom
Moroccan Harira
Roasted Pumpkin
Potato, Leek
Lobster Bisque
Tomato, Basil
Chicken & Vegetable
Chicken & Corn
Salads

- Rocket - Arugula, Sun Dried Tomatoes, Toasted Pine Nuts, Shaved Parmesan
- Fattoush Lebanese Garden Salad - Toasted Pita, Sumac Lemon Vinaigrette
- Tabbouleh - Parsley, Mint, Tomato, Onion, Bulgur
- Continental Garden Vegetable
- Classic Caesar - Chopped Romaine, Croutons, Parmesan
- Caprese - Tomatoes, Basil, Fresh Mozzarella, Olive Oil
- Tuna Nicoise - Mixed Greens, Haricot Vert, Roasted Red Peppers, Potatoes & Hard Boiled Eggs
- Asian Chicken - Rice Noodles, Julienne Vegetables, Sesame Dressing
- Greek Salad - Mixed Greens, Black Olives, Feta Cheese, Peppers, Onions & Tomatoes
Plated Appetizers

(These choices may require onboard heating, plating & assembly)

House Made Meatballs with Creamy Polenta, Sunday Gravy, Parmesan & Sage
Burrata with Roasted Peppers, Pesto & Crostini
Shrimp & Grits Chili Marinated Grilled Shrimp with Southern Style Grits
Charred Cauliflower with Creamy Goat Cheese & Sherry Vinaigrette
Chicken Quesadilla, Black Beans, Jack Cheese Salsa, Sour Cream & Guacamole
Crispy Chicken Wings with Celery and Blue Cheese
Jumbo Lump Crab Cake with Cole Slaw & Chipotle Ranch
Classic Shrimp Cocktail
Continental Hot Snacks (all items are 1-2 bites each and served 3 pieces per order)

Maryland Jumbo Lump Crab Cakes
Shrimp Tempura
Vegetable Samosa
Lobster Vol au Vent
Mini Big Macs
Grilled Vegetable Kebab
Grilled Shrimp Kabob
Chicken Satay
Beef Satay
Baby Lamb Chops
Sandwiches

Type: Open * Triangle * Finger * Club * Panini * N.Y. Deli * Wrap*

Meat: Ham, Turkey, Pastrami, Corn Beef, Roast Beef, Salami, Grilled Chicken

Fish: Tuna, Salmon, Lobster, Shrimp, Crab, Smoke Salmon

Vegetables & Spreads: Chicken, Curry Chicken, Classic Tuna, Tuna & Corn, Tuna with Olive & Tomato, Seafood, Shrimp & Dill, Marinated Grilled Vegetables

Cheese: Brie, Mozzarella, Three Cheese, Swiss, Provolone, Goat Cheese

Garnish: Tomatoes, Lettuce, Cucumbers, Olives, Avocado,

Specialty Sandwiches

(These choices may require onboard heating, plating & assembly)

Fish Tacos – Pico de Gallo, Queso Fresco, Creamy Avocado Sauce & Lime

Grilled Chicken BLT – Bacon Lettuce & Tomato

Lobster Roll – Warm Buttered Lobster Brioche Roll

Meatball Parmesan – Grilled Salmon Club - Bacon, Avocado, Lettuce & Tomato

Prime Grade Burger – House Made Hoagie Roll, Meatballs, Mozzarella & Tomato Sauce

Served with a Brioche Roll, Homemade Pickle, Lettuce & Tomato

Marinated Grilled Vegetables, Pesto, Mozzarella & Roasted Red Peppers
PASTA

(These choices may require onboard heating, platting & assembly)

Penne Pomodoro – Marinara, Grape Tomatoes, Extra Virgin Olive Oil & Basil
Penne Vodka with Prosciutto & Green Peas
Spaghetti & Meatballs – House Made Meatballs, Tomato Sauce & Parmesan
Fettuccine Alfredo – Creamy Parmesan Cheese Sauce
Cheese Ravioli – Traditional Sauce, Parsley
Cheese Lasagna – Tomato Sauce & Grated Parmesan
Vegetable Lasagna with Parmesan Cream Sauce
Meat Lasagna with Tomato Sauce & Grated Parmesan
FEATURED ENTREES (these choices may require onboard heating, plating & assembly)

- Pan Roasted Chilean Sea Bass with Lemon Sauce
- Grilled Alaskan King Salmon with Whole Grain Mustard Sauce
- Classic Maine Lobster Thermidor with Sauce Béchamel
- Shrimp Franyse – with Lemon & Parsley
- Parmesan-Crusted Chicken Breast with Lemon Butter Sauce
- Seared Breast of Chicken with Wild Mushroom Sauce
- Grilled Breast of Chicken with Lemon & Herbs
- Chicken Tikka Masala – Tomato, Spices, & a Touch of Cream
- Grilled Lamb Chops - Rosemary Garlic Sauce
- Lamb Tagine - Moroccan Stew with Cinnamon and Dates
- Mixed Grill - Lamb Chops, Filet Mignon, Chicken Kebab
- Grilled N.Y. Strip Steak – 10oz Sirloin with Green Peppercorn Sauce
- Grilled Filet Mignon – 10oz Center Cut Tenderloin with Café De Paris Butter
- Braised Beef Short Ribs with Red Wine Demi Glaze
- Beef Stroganoff – Sliced Filet of Beef with Mushrooms and Cream
- Sautéed Loin of Veal with Morel Mushroom Sauce
- Veal Piccata – Lemon, Caper, Parsley
VEGETABLES & SIDES

(These choices may require onboard heating, plating & assembly)

- Steamed Asparagus
- Steamed Haricot Verts
- Baby Carrots
- Grilled Mixed Vegetables
- Sautéed Spinach
- Seasonal Vegetables upon Request
- Baranad Rice
- Saffron Rice
- Risotto
- Cheddar Grits
- Baked Macaroni & Cheese
- Parisian Potatoes
- Potato Cakes with Chives
- Roasted Red or Fingerling Potatoes
- Mashed Potatoes
INDIVIDUAL TARTS AND PLATED DESSERTS

Lemon Meringue Tart - Sweet Dough filled with Lemon Cream Topped with Meringue.
Mixed Fruit Tart - Sweet Dough with Almond Cream and Seasonal Fruit
Chocolate Extrême - A Dome of Chocolate, Chocolate Mousse and Ganache.
Apple Tart Tatin - Caramelized Apples and Vanilla with a Crisp Puff-Pastry Bottom
Pecan Tart - Organic Pecans from Texas made with African Masovado Sugar.
Molten Chocolate Lava Cake with Raspberry Sauce and Vanilla Ice Cream
Vanilla Bean Crème Brûlée

CHEESECAKES & N.Y. SIG NATURES (not all items available in individual servings)

Original N.Y. Cheese Cake
Strawberry Cheese Cake
Tiramisu
Red Velvet Cake
Designer Cup Cakes from N.Y.C Top Patisseries
Individual Mille Feuille
Assorted Ice Cream & Sorbets (individual or PT size available)
Assorted Miniature Pastries
A Selection of Petit Fours
121 Signature Macaroons
Assorted Butter Cookies
English Tea Cakes
American Style Assorted Cookie Tray
Chocolate Covered Strawberries
FRESH PRESSED JUICES
Orange
Grapefruit
Pineapple
Mango
Pomegranate
Lemon & Mint
Watermelon
Mixed Melon
Mixed Berry Cocktail
Strawberry
Kiwi
Carrot
Beet & Berry
Avocado
Green Juice

BOTTLED WATER & SOFT DRINKS
Volvic
Evian
Perrier
Fiji
Crystal Geyser
Assorted Pepsi & Coca-Cola Products
121 Inflight Additional Services

Event Catering
On Board Chef Services
Global Network of Affiliates
Commercial Airline Catering

Our "VIP TEAM"