



SANCAK

Inflight Service

Executive Jet Menu



Sancak Inflight Service

Sancak Inflight Service is a turkish catering company.

We are the premier in-flight catering service provider in Turkey.

Sancak Inflight Service operates in eight turkish international airports with brand new state-of-the-art kitchens.

We have a skilled and dedicated team of professionals, highly qualified multi-cuisine chefs with specialized know-how and culinary expertise that enable us to provide exceptional quality service to our customers.

As Sancak Inflight Services is founded with the purpose and desire to assume the leadership of the sector, we are committed to support, invest in and share our experiences in the development of food service, in both executive jets and airline catering.

Quality and service are at the heart of everything we do.

Executive Jet Catering

As one can guess, Executive Jet Catering is a very demanding service which undoubtedly requires a perfectionist approach & spirit that does not leave any room for mistakes. The primary aim is to make you and your passengers feel special at every step of the Service. What is more, this Catering Service has to be immaculate and should be in harmony with all the other components of the executive jet journey. With this awareness, we treat and handle Executive Jet Catering in a special way, with our dedicated Executive Jet branch which represents a totally different approach than other services and service providers

The starting point of our Service is a Sancak unit that has been specially structured for Executive Jet Catering. This ensures that your order is received by dedicated Executive Jet Service Officers, your food is prepared by skilled chefs experienced in Executive Jet Catering, your meals are served and transported in premium equipment and delivered to your aircraft again by dedicated Executive Jet Service Officers.

Airline Catering

We envision each Airline passenger as a special guest on a special journey. It is safe to assume that, any single passenger's characteristics & preferences would ultimately be varying in accordance with the respective origin and flight destination of the carrier.

Each region of the globe has a different taste and culinary culture. So, what passengers would like to eat and drink are of primary importance for airline carriers.

Duration of flight, time of departure, time of arrival, the respective nationality of the passenger, the passenger's gender and even age, nourishment preferences might be overseen as simplistic parameters on a single journey. Nonetheless, those elements are indications that are of utmost significance in the preparation of the Catering Concept. In fact, the Passenger Services provided are wordless messages by the airline to their passengers. These messages are prepared by SANCAK Inflight Service and they are fundamentally essential to make the Airline passengers enjoying his/her stay along his/her trip till final destination.



A delicious combination of turkish and the
world's finest cuisines is the best message
to be provided to your passengers,
prepared by our

master chefs



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Breakfast

Breakfast

A wide variety of breakfast items from local delicacies to international favorites.



Hot Breakfast

How would you like to start the day?

Maybe with one of many types of omelets in many different combinations & flavors: with cheese, tomato, mushrooms, herbs, ham or sausage?

Or with a savory or sweet crepe, with many fillings to choose from: dried apricots, cream cheese, honey, raspberry or vegetables?

Eggs cooked to your liking; fried, poached, French toast or how about a local egg dish to start the day: scrambled eggs with tomato, onion and green peppers?

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Cold Breakfast

We offer assorted breakfast sets. You can as well create your own breakfast set at your leisure. Our Executive Breakfast sets contain:

- Selection of smoked meat and ham
- Selection of local and international cheeses
- Homemade jam, honey and butter
- Fresh vegetable; slices of cucumber, carrot and parsley sprig and lettuce leaf
- Seasonal fresh fruit salads
- Danish pastries, muffins, tarts and pancakes
- Freshly baked mini roll breads, turkish bagels, assorted croissants
- Cutlery might, as well, be arranged upon request, in foil or aircraft equipment





Breakfast Items



Cereals & Porridges

Cereals (Mini)
Disney Mini Eggs
Finn Crisps

Weetabix
Hahne Crisp
Morn Flake



Jams & Marmalades & Honey

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Wilkin & Sons
St.Dalfour
Bonne Maman

Rigoni Di Asiago
Nar Organic Jams



Crackers & Chocolates

Valonia Truffles
Carr's Table Water
Gran Pavesi

Guylian Chocolates
Lindt
Lovells



Sandwiches

Sandwiches



Crispy baked bread with various fresh ingredients and spreads.
Just tell us how you like your sandwiches...





Hot Sandwiches

All selections prepared with assorted baguettes

Cheese sandwich with basil, tomato, pepper, olive and dried tomato spread

Roast or grilled beef sandwich with kashkaval cheese or cheddar cheese and pepper sauce

Roasted or grilled chicken sandwich with gouda cheese and dried tomato spread

Roasted or grilled turkey sandwich with feta cheese and dried tomato spread



Cold Sandwich

All selections prepared in assorted specialty soft bread; baguette, pita, club; open sandwiches are also available.

Cheese sandwich filled with kashkaval cheese or cheddar cheese, lettuce leaves, red pepper and butter on sesame bread

Cheese mousse sandwich filled with tomato slices on a fitty sandwich bread

Chicken ham or Beef Salami sandwich filled with kashkaval cheese, pickle slice on a soft hashish sandwich bread

Chicken mousse sandwich filled with vegetables, pickle slice, lettuce leaf on sovital bread

Smoked chicken sandwich filled with tomato and pickle slices, green lolorosso with mayonnaise on plain baguette bread

Sandwich with turkey jambon filled with lettuce leaf, pickle slice on rye sandwich bread

Beef Salami sandwich filled with gouda cheese, red and yellow pepper slices, green lolorosso on brown baguette bread

Tuna fish sandwich filled with green lolorosso, red onion ring on plain baguette bread



Starter Plates

Starter plates with delicious combinations that are premium examples of the art of food presentation.





Stuffed peppers served with tomato and lemon slices, parsley sprig and lettuce leaf

Stuffed wine leaf served with cherry tomato, lemon slice, dill sprig and lettuce leaf

Artichoke served with tomato and lemon slices, dill sprig and lettuce leaf

Eggplant salad served with parsley sprig, lettuce leaf and red pepper slice

Green beans with olive oil served with tomato slice, lettuce leaf, cherry tomato, lemon slice and parsley sprig

Celery with olive oil served with lemon, dill sprig and lettuce leaf

Smoked salmon and beef served with kashkaval cheese, cream cheese mousse, hungarian salami, egg, cherry tomatoes, capers, dill sprig, chives



Cold plate with emmantel cheese, camembert cheese, cream cheese, egg, salami, smoked beef, tomato slice, fresh thyme, endive leaf

Cold plate with Mediterranean greens, smoked salmon, cherry tomatoes, lemon slice served with French sauce

Cold plate with Mediterranean greens, marinated shrimps, cherry tomato, chive onion, lemon slice served with balsamic sauce

Cold plate with salmon, marinated shrimps, Mediterranean greens, pickled anchovies, lemon slice capers served with balsamic sauce

Cold plate with grilled halloumi cheese, grilled eggplant, grilled zucchini, Mediterranean greens, grilled asparagus and oven baked potato served with balsamic sauce

Cold plate with Mediterranean greens, eggplant salad, houmous, tabouleh salad, stuffed vine leaf, mozzarella slice and lemon slice



Fingerfood

Prepared on vol-au-vent, tartlet or fresh vegetables, garnished with the touch of a master chef.

Selection of Canapés with

Shrimp
Salmon
Trout
Caviar
Tuna fish
Smoked chicken
Smoked turkey
Smoked beef
Beef ham
Chicken ham
Cheddar cheese
Kashkaval cheese
Roquefort cheese

Mitite meatballs
Mini chicken skewers
Mini beef skewers
Muska boreks filled with various ingredients
Spring rolls filled with various ingredients
Wraps



Soups

Soup

Lentil
Carrot
Cream mushroom
Chicken with cream
Tomato Vegetables
Chicken noodle
Cream of asparagus
Minestrone



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Mediterranean Mezza

Haydari: Yoghurt with spice, served with red pepper slices, parsley, lettuce leaves

Eggplant salad: served with lettuce leaves, cherry tomatoes and lemon slices

Ezme: Spicy Mashed tomato served with lettuce leaf, cucumber slices, lemon slices

Tabouleh: served with lettuce leaves, cherry tomatoes, lemon slices

Houmous: served with red pepper rings

Lentil balls: Served with lettuce leaves, tomato slices, lemon slices and parsley

Şaksuka: Eggplant with tomato sauce, served with lettuce leaves, cucumber and tomato slices, parsley

Carrot Tarator: served with lettuce leaves, sliced cherry tomato and dill sprig

Kisir: served with lettuce leaf, tomato, cucumber slices



Chef's Salads

Tuna salad with green onion, pickle, fresh spices with cream sauce mixed with mayonnaise vinaigrette sauce

Greek salad with feta cheese cubes, black olive slices julienne and slices

Caesar salad with parmesan slices, crouton, anchovy or chicken slices served with Caesar sauce

Mediterranean salad with chicken, three color pepper, julienne pickle and sliced tomatoes

Arugula salad with arugula leaves, parmesan shavings, cherry tomato, red pepper slices, onion rings served with balsamic sauce

Seafood salad with crab and shrimps, mussel and shelled calamari, octopus, bay leaf, garlic, tomato, lemon and pickle slices served with vinaigrette sauce

Antipasto salad with smoked turkey, chicken, beef salami or jambon mixed with Mediterranean greens, cherry tomatoes, peppers. Served with cream or vinaigrette sauce

Insalata caprese with mozzarella, tomato slices and basil served with vinaigrette sauce



Salad Sauces & Dressings

Thousand Island Sauce

Cream Sauce

Balsamic Vinegar Sauce

Italian Sauce

Tartar Sauce

Creamy Blue Cheese Dressing

French Dressing

Honey Mustard Dressing

Cesar Sauce

Vinaigrette





Main Course

Introducing our masterpieces that are a fusion of traditional turkish and world cuisines.





Fish

Fish

Grilled salmon, served with julienne sauté vegetables, potatoes with parsley and cherry tomatoes along with special fish sauce and lemon

Sole, served with julienne sauté vegetables, mashed potatoes, along with special fish sauce and lemon

Sea bass fillet, served with steamed parisienne potatoes and broccoli, along with special fish sauce and lemon

Salmon medallion, served with grilled asparagus, cherry tomatoes, lime slice and potato mash with saffron along with three color pepper sauce

Seafood stew, served with parisienne potatoes, broccoli flower and carrot batons

Grilled salmon, served with finger potato, sauté julienne vegetable along with special fish sauce and lemon

White fish skewers, served with mashed potato with herbs, carrot batons and bean served along with marinara sauce





Chicken

Chicken

Chicken skewers, served with duchess potatoes and julienne sauté vegetables served with tomato sauce

Chicken schnitzel, served with risi bisi rice and grilled vegetables

Chicken chops, served with oriental rice, cherry tomato, oven baked vegetables along with tomato sauce and herbs

Stuffed chicken, served with julienne vegetables, cream sauce with herb, rice with saffron and rosemary sprig

Chicken biryani, served with biryani rice and coriander leaf

Kapsa chicken, served with kapsa rice and chopped fresh coriander





Meat

Meat

Beef medallion, served with chateau potatoes, grilled asparagus, rosemary sprig along with grain pepper sauce

Beef steak, served with anna potatoes, oven baked vegetables, along with cream sauce and mushroom

Lamb chop, served with mashed eggplant, oriental rice, cherry tomato, thyme sprig along with thyme sauce

Beğendi with eggplant, served with lamb stew, cherry tomato, eggplant, parsley sprig

Beef sirloin, served with anna potatoes, sauté beans along with pepper sauce





Risotto & Rice & Pasta Suggestions

Risotto with mushrooms	Basmati rice
Risotto with seafood	Jasmine rice
Risotto with vegetable	Risi bisi rice
Rice with saffron	Spaghetti
Oriental rice	Spaghetti bolognese
Brown rice	Neapolitan
Wild rice	Penne arrabiata
Rice with vegetable and egg	Fettuccine Lasagna
Rice with chickpea	

Create Your Own Pasta

Please choose any combination of pasta, sauce and condiments. Options are limitless; here you can see just a few samples for your perusal:

Farfalle	Arrabiata sauce	Sliced grilled chicken
Linguine	Bolognese sauce	Sauté tiger prawns
Ravioli	Carbonara sauce	Smoked salmon
Tagliatelle	Marinara sauce	Artichoke hearts
Tortellini	Pesto sauce	Grilled vegetables



Asian Dishes

From Sushi to Sashimi, noodles to tempura and a variety of selections in between, our Asian Dishes will bring a flavor of Far East to your aircraft.





Desserts

How about a delightful dessert after a delicious meal?
Feel free to choose from our selection of amazing desserts





- Our cake selection is available as individual portions as whole cakes.
- Baklava (turkish dessert with syrup)
- Fıstıklı Dürüm Baklava (turkish dessert stuffed with pistachio)
- Şöbiyet (turkish dessert with syrup)
- Şekerpare (turkish dessert with syrup)
- Şambali (turkish dessert with syrup)
- Semolina dessert with orange
- Turkish Delight
- Kadayıf (kataifi)
- Sütlaç (rice pudding)
- Tavuk Göğsü (vanilla pudding with shredded chicken breast)
- Kabak Dessert (pumpkin dessert)
- Tulumba (fried pastry with syrup)
- Künefe (fried kanafeh with cheese and milk cream)
- Revani (turkish dessert with syrup)
- Turkish Cookies
- Ice cream
- Profiteroles w/white chocolate sauce
- Profiteroles w/chocolate Soft cake w/orange
- Tiramisu
- Tarts
- Assorted petit fours
- Crème caramel





Bakery

Pastries

Swiss roll

Brownie cake

Truffe cake w/chocolate
sauce

Cheese cake selection

Assorted danishes

Assorted salted cookies

Muffins

Assorted cakes

Turkish bagels

German bagels

Assorted croissants

Donuts





Fruit & Berry

Assorted sliced fresh fruits including exotics and berries, served in baskets, trays or in other serving plates.



Cold Tray Set

Cheese Board

Assortment of high quality cheeses; roquefort, camembert, emmenthal, gouda, kashkaval, brie, and cheddar cheeses; black grapes, cherry tomato, dry apricot; rocket and lettuce leaves with grissini and crackers.



Meat Tray

Assortment of high quality meat & cold cuts; smoked beef with pepper and chicken, turkey and beef hams, Hungarian salami, pickles, red onion rings, parsley sprig, and green olive slices



Seafood Tray

Assortment of high quality seafood; smoked salmon, trout and mackerel, marinated shrimps and anchovies, garnished with green onion, capers, lemon slices, cherry tomatoes, dill sprig, lettuce rocket, lolorosso leaves and stuffed green olives served with tartar sauce



Crudités

Contains assortment of fresh mini radish flower, fresh celeriac, cherry tomato, cucumber and carrot slices, fresh rose onion and mixed pepper slice served with dip sauce.



Cold Tray Set

When you have limited time for service or order, various cold tray sets are always ready. Cold tray sets consist of:

Seafood plate, Mediterranean salad, strawberry cheese cake and condiments

Turkish hors d'oeuvre plate, Mediterranean salad, rigo jancsi cake and condiments

Octopus salad plate, Greek salad, brownie with walnut and condiments

Caviar Tray

Black caviar with different types of garnishes such as chopped green and red onion, grated egg yolks and white, lemon slice and sour cream, melba toasts or blini is served on a bed of ice



Beverage

Beverage

Wide selection of drinks are available to accompany your meals for complete satisfaction.

Choice of freshly squeezed fruit juices, soft drinks, or only plain water.

Upon your request, we can provide you with various local and international white and red wines, renowned local and international beers and a range of champagnes.

24 hours advance notice required.

Water

Evian (33 cl, 50 cl, 1 lt)
Nestle Pure life (33 cl, 50 cl, 1 lt)

Mineral Water & Sodas

Akmina Mineral Water (Acid free)
Perrier Mineral Water (330 ml)
Sirma Soda (200 ml)

Milk & Yoghurt

Fresh Milk
Low Fat Milk
Kefir

Hot Drinks (Lt)

Filter coffee, Instant coffee, Arabic coffee,
Turkish coffee, Tea

Wines (75 cl)

Kavaklıdere white wine
Kavaklıdere red wine

Beers (33 cl, 50 cl)

Efes Pilsen, Tuborg, Carlsberg, Miller



Soft Drinks

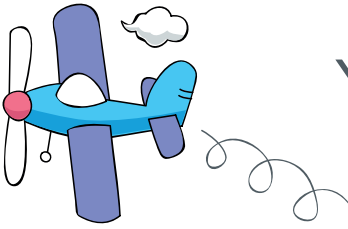
Coke, light Cola, Coke Zero, Sprite,
Fanta, Lipton Ice Tea (peach, lemon,
mango, green tea), Lipton Light Ice tea,
Seven up

Tetrapak Juices (Lt)

Cherry, pineapple, tomato, orange, kiwi,
apple, mixed berries, strawberry, mango,
grape

Fresh Juices (Lt)

Orange, grapefruit, apple, pineapple,
mango, strawberry, mixed berries



Yummy Yummy!

What we do for babies and kids!

We have created healthy, tasty and fresh meals that are served in colorful bags or cardboard boxes to make the children's flight more enjoyable.

Please keep our secret.

Child meals include healthy ingredients, designed to provide them their daily nutritional needs.

We also provide jars of baby meals on request.





Breakfast

Crepes
Omelets & Sausages
Special box cereals & Chocolate crunchies
Veggie pancakes
Fresh fruit juices
Milk and dairy products



Lunch & Dinner

Soups
Mini cheese burgers
Chicken fingers
Mini soft sandwiches with assorted fillings
Meatballs
Chips Mini
Pizzas
Assorted vegetables



Dessert

Fruit skewers
Muffins & Assorted cakes
Mini pastries
Ice creams
Chocolates & Sweets



Equipment

We place great importance in food presentation and we know that the first impression when serving your guests will make your service more valuable. Thus we serve food in high-quality and modern equipment to make your service a visual feast. You can make special requests on listed equipment.

Atlas tray set
Bamboo set
China set
Melamine set
Lunch Box



General Conditions

If there is no specific written agreement between the Customer and Sancak Inflight Service; only the general conditions herewith are applied.

The choice of dishes and services is not limited to those offered on the VIP menu.

Sancak Inflight Service would happily adapt to to your demands and provide you with personalized service.

Any special meal request should be placed with Sancak Inflight Service minimum 24 hours before scheduled delivery time to the aircraft. Should any product not be available due to local market conditions or seasonality, Customers grant the right to Sancak Inflight Service to substitute the product with prior notice.

In all its products, Sancak Inflight Service monitors the presence of additives of allergens. However, Sancak Inflight Service cannot guarantee that any items are free from traces of additives or allergens.

Sancak Inflight Service and the Customer shall comply with the applicable security procedures provided by the authorities. Both parties shall ensure that all uplifted goods or on aircraft have been checked and are free of prohibited items. The trolleys/containers or other transport units have to be sealed with its contents by the Sancak Inflight Service and checked upon

delivery by the customer. The issued delivery note per flight has to be approved by the Sancak Inflight Service and the Customer. In case of any irregularities both parties have to be mutually informed.

Aircraft equipment means, any equipment (trolley, container, unit, drawer, dishware, tableware) that is picked up from aircraft for washing or laundry service.

Sancak Inflight Service shall keep Aircraft equipment that are picked up from aircraft for washing and laundry service. Sancak Inflight Service will expend its best efforts to ensure that its washing / cleaning / service maintains high quality standards.

Sancak Inflight Service is not responsible for any loss, damage or theft of items left unattended for pick-up or drop-off by Customer. Customer must place all equipment in the units, trolleys or bags before pick up. All aircraft equipment must be signed for by the responsible Cabin Crew and Sancak Inflight Service during pickup and/or delivery.

The Customer will inform Sancak Inflight Service immediately for any complaint issued by the passengers, and Sancak Inflight Service has to settle the matter within five days.

Ordering Procedure

The meal order should be submitted via
fax +90 212 592 96 01 or
e-mail: vip@sancakinflight.com.tr
ist.operation@sancakinflight.com.tr

24 hours before delivery. Please include your phone number in your order.

Only the orders confirmed by Sancak Inflight Service are considered as binding Sancak Inflight Service. To allow Sancak Inflight Service to serve the Customer better, orders should include the following information:

- Arrival date and time of the aircraft
- Departure date and time of the aircraft.
- The full order and the delivery time
- Name of contact person and telephone
- Type of Aircraft and registration number
- Expected destination
- Handling company detail

Special request

Special request means, any meal that is not ordered from Sancak Inflight Service VIP menu. Any Special request meals or items shall be communicated to Sancak Inflight Service no later than twenty-four (24) hours prior to the scheduled time of delivery (STD).

In case of special request order placed later than 24 hours prior to Scheduled time of delivery (STD), meals or items might be unavailable.

Last Minute Orders

Last Minute Order means; any order placed or amended later than the time outlined (24 hours prior to scheduled time of delivery (STD) or in the event of unexpected diversion or any last minute charges.

Sancak Inflight Service shall expend its best effort to supply any Last Minute Orders. The Customer shall accept that in such orders, suitable substitute products or items might be used instead of those ordered due to non-availability

Cancellation procedure

In the event of any cancellations or changes in catering, Customer will provide prompt written notice to Sancak Inflight Service by e-mail or fax. Sancak Inflight Service will at all-times expend its best efforts to minimize the Customer expenses, depending on the preparation made in advance by the Sancak Inflight Service.

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

- Before 24 hours: free of charge
- Between 24 hours and 12 hours: outside purchase
%100, homemade Production %30
- Between 12 hours and 6 hours: outside purchase
%100, homemade Production %50
- Between 6 hours and 0 hours: %100
- If order is canceled on board: %100 plus delivery and off-loading handling charge.

SANCAK INFLIGHT SERVICE ALSO OFFERS;

Menu Planning
World Cuisine, Special Meals
Inflight Catering Equipment
Equipment Storage
Equipment Cleaning & Laundry Services
Flower Arrangements
Domestic and International Newspapers
and Magazines
Kosher & Glatt Kosher Meals
All IATA Special Meals
Kids Menu

Our new State-of-the-Art kitchens



Our Production and Service Facilities

Sancak Inflight Service / Sancak Ucak Ici Servisleri (A.S.)

Istanbul Airport - Operation (24 hours)

Phone : +90 (212) 592 50 60
Mobile : 0 546 479 76 80
Mail : ist.operation@sancakinflight.com.tr
Address : Tayakadin Mahallesi Nuri Demirag Caddesi No:8
Address No: 5414251255 Arnavutkoy - ISTANBUL
Sancak Ucak Ici Servisleri A.S

Istanbul Sabiha Gokcen - Operation (24 hours)

Phone : +90 (212) 592 50 60
Mobile : 0 501 736 15 44
Mail : saw.operation@sancakinflight.com.tr
Address : Kavaklipinar Mahallesi Kerner Caddesi
No: /B-C-D Pendik / ISTANBUL

Izmir Adnan Menderes - Operation (24 hours)

Phone : +90 232 274 60 62
Mobile : 0 505 195 40 65
Mail : adb.operation@sancakinflight.com.tr
Address : Adnan Menderes Havalimani Akcay Caddesi
9 Eylül Mahallesi No: 1/71 Gaziemir- IZMIR

Milas Bodrum - Operation (24 hours)

Phone : +90 252 523 01 46
Mobile : 0 505 195 40 66
Mail : bjv.operation@sancakinflight.com.tr
Address : Ekinanbari Mahallesi Havaalani Sokak No: 4/1
Milas-Bodrum Havalimani Milas / MUGLA

Esenboga Airport - Operation (24 hours)

Phone : +90 312 827 13 61
Mobile : 0 543 878 58 33
Mail : esb.operation@sancakinflight.com.tr
Address : Esenboga Havalimani Ozel Hangarlar Bolgesi
Cubuk Yolu /ANKARA

Dalaman Airport - Operation (24 hours)

Phone : +90 252 792 53 10
Mobile : 0 505 195 40 64
Mail : dlm.operation@sancakinflight.com.tr
Address : Sancak Ucak Ici Servisleri A.S
Dalaman Havalimani, Kume Evleri No:4
Dalaman - MUGLA

Antalya Airport - Operation (24 hours)

Phone : +90 242 330 35 96
Mobile : 0 505 195 40 67
Mail : ayt.operation@sancakinflight.com.tr
Address : Sancak Ucak Ici Servisleri A.S
Antalya Havalimani A Kapisi
Apron Ici Hizmet Binasi 07230 ANTALYA

Gazi Pasa – Alanya Airport - Operation (24 hours)

Phone : +90 242 330 35 96
Mobile : 0 505 195 40 67
Mail : ayt.operation@sancakinflight.com.tr
Address : Aydincik 07900 Gazipasa / ANTALYA



SANCAK INFLIGHT
SERVICE PRODUCES
NOT FOOD FOR YOU, BUT

Pleasure!



SANCAK

Inflight Service

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