

A faint, stylized world map in a dark blue color is centered in the background. Overlaid on the map are several dashed, golden-yellow lines representing flight paths, connecting various points across the continents. The word "ATLAS" is written in a large, white, serif font, with the map and flight paths serving as a backdrop for the letters. Below "ATLAS", the word "aviation" is written in a smaller, white, lowercase sans-serif font.

ATLAS

aviation

PRIVATE AVIATION DINING
CURATED BY

Chef Marcus

A small, stylized golden airplane icon is positioned at the bottom center of the page, directly beneath the signature "Chef Marcus". The airplane is depicted in a simple, geometric style with a pointed nose, wings, and a tail.A thin, horizontal golden line spans the width of the page, positioned just above the airplane icon.

WELCOME ABOARD

Your journey begins long before takeoff.

At Atlas, we believe exceptional hospitality should accompany every flight. Chef Marcus and our culinary team prepare each menu from scratch using premium ingredients, refined techniques, and thoughtful presentation, ensuring every meal is as memorable as the destination.

Whether you're departing for business, celebrating with family, or simply savoring the experience of private travel, every menu is curated to your tastes and delivered with meticulous attention to detail.

Custom menus, international cuisine, dietary accommodations, and children's favorites are always available upon request.

Thank you for allowing us to be part of your journey.

Chef Marcus & the Atlas Culinary Team



MORNING SERVICE

SIGNATURE BREAKFASTS

CHEF'S EXECUTIVE BREAKFAST

farm fresh scrambled eggs, applewood smoked bacon, breakfast potatoes, fresh fruit, fresh baked croissant

SMOKED SALMON BREAKFAST

norwegian smoked salmon, everything bagel, whipped cream cheese, capers, pickled onion, fresh fruit

SONORAN BREAKFAST BURRITO

farm fresh scrambled eggs, peppers, onions, potatoes, bacon, cheddar cheese, avocado, served with roasted salsa, in a locally made tortilla

VEGETABLE FRITTATA

made to order with seasonal vegetables and gruyère cheese, served with a side of fruit

GREEK YOGURT PARFAIT

house granola, seasonal berries, and local arizona honey



BAKERY & MORNING FAVORITES

Fresh baked croissants

Pain au chocolat

Danish pastries

Assorted Muffins

Bagels

Fresh squeezed orange juice

Green juice

Premier Protein Drinks

Cold brew

Premium coffee service

Twinings of London assorted tea
service



LUNCHEONS

SANDWICHES

BACTLT

bacon, avocado, cheddar, turkey, lettuce and tomato on sourdough

CUBANO*

slow roasted pork, black forest ham, gruyère cheese, pickles & dijon mustard

REUBEN*

corned beef, swiss cheese, sauerkraut, thousand island dressing on marble rye

SONORAN STEAK SANDWICH

thinly sliced steak, horseradish aioli, caramelized onion and arugula

PROSCIUTTO & GOAT CHEESE

with roasted apples, arugula and arizona honey on multigrain bread

CAPRESE

fresh mozzarella, heirloom tomatoes, basil, spinach and balsamic reduction on fresh bread

GRILLED CHICKEN CAESAR WRAP

romaine lettuce, parmesan, housemade caesar dressing

SERVED WITH CHIPS, FRUIT AND A COOKIE

**served hot in an oven or microwave container*



LUNCHEONS

CHEF'S SALADS

CLASSIC CAESAR

romaine, parmesan, housemade caesar dressing and croutons

MEDITERRANEAN GREEK

mixed greens, english cucumber, cherry tomatoes, roasted red peppers, marinated artichoke hearts, kalamata olives, feta, shaved red onion, toasted pine nuts, and housemade lemon oregano vinaigrette

SOUTHWEST CHOPPED

romaine, mixed greens, black beans, cheddar, tomato, bell pepper, corn, tortilla strips, and chipotle ranch

HARVEST SALAD

mixed greens, dried cranberries, candied pecans, goat cheese, roasted apple and champagne vinaigrette

SESAME GINGER SALAD

romaine, mandarin oranges, edamame, cucumber, carrots, bean sprouts, roasted peanuts, crispy chow mein noodles with sesame ginger dressing

PROTEIN OPTIONS:

Grilled Chicken
Atlantic Salmon
Jumbo Shrimp
Filet Mignon

SERVED WITH AN ARTISAN ROLL AND A COOKIE



ENTRÉES

RED WINE BRAISED SHORT RIB

potato au gratin, roasted carrots,
broccolini, and rich red wine
demi-glace

SURF & TURF DUO

grilled filet mignon paired with butter-
poached lobster tail, served with boursin
mashed potatoes, grilled asparagus,
and house made herb butter

SUSTAINABLE SALMON

pan-seared sustainable salmon with
lemon risotto, grilled asparagus, and
beurre blanc

REDBIRD CHICKEN BREAST

herb-roasted chicken breast with wild
mushroom cream sauce, roasted
fingerling potatoes, and
seasonal vegetables

PASTA PRIMAVERA

fresh seasonal vegetables tossed with
pappardelle, parmesan, basil, extra
virgin olive oil

VEGAN VEGETABLE NAPOLEON

grilled zucchini, eggplant, yellow squash,
roasted tomato, potatoes, asparagus,
red pepper coulis



BOARDS & GRAZING

EUROPEAN CHARCUTERIE

Imported cured meats, artisan cheeses, cornichons, olives, dijon mustard, seasonal preserves, and grilled crostini

ARTISAN CHEESE COLLECTION

a selection of domestic and imported cheeses with dried fruit, marcona almonds, honeycomb, artisan crackers, and fig jam

MEDITERRANEAN MEZZE

housemade hummus, marinated olives, feta, roasted peppers, cucumber, seasonal vegetables, and warm pita

SEASONAL FRUIT DISPLAY

chef's selection of premium seasonal fruits, beautifully arranged and ready to serve

FRESH CRUDITÉS

seasonal garden vegetables with housemade herb dip and housemade hummus

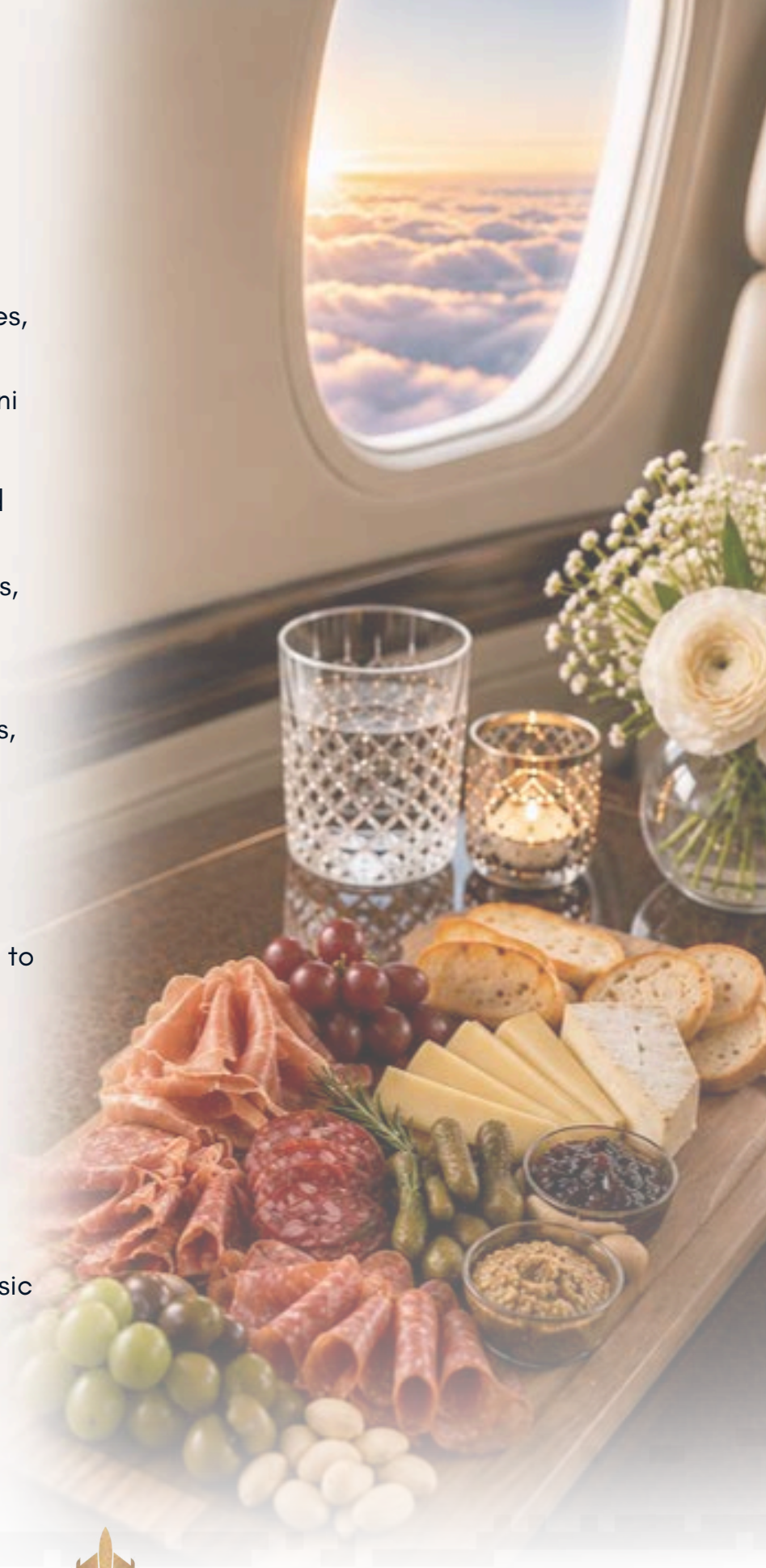
JUMBO SHRIMP COCKTAIL

chilled jumbo shrimp served with classic cocktail sauce, fresh lemon, and horseradish

LUXURY SEAFOOD DISPLAY

chilled lobster, jumbo shrimp, scallop ceviche, king crab, lemon wedges, cocktail sauce, mignonette

ALL BOARDS & DISPLAYS SERVE 1-2 GUESTS





DESSERTS

SWEET FINISH

MINI DESSERT DISPLAY

chef's selection of at least 6 mini desserts, each order is designed to serve 1-2 people

CHOCOLATE LOVERS

chocolate mousse, chocolate covered fruit, chocolate covered pretzels and ghirardelli squares

NEW YORK STYLE CHEESECAKE

a large slice, served with a seasonal berry compote

BROWNIE TRAY

housemade chocolate fudge brownies, 2 per person

ASSORTED COOKIE TRAY

chocolate chip, red velvet and white chocolate macadamia nut cookies

CHOCOLATE COVERED STRAWBERRIES

dark and white chocolate covered strawberries, 5 per order



FLIGHT CREW DINING

Prepared to travel well and keep crews fueled throughout long duty days

BREAKFAST

- sonoran style breakfast burrito with bacon, peppers, onions, potatoes, cheese and salsa
- bacon, cheddar, tomato and egg breakfast sandwich
- yogurt parfait with fresh fruit and granola
- premier protein shake with 2 hard boiled eggs and fresh fruit

LUNCH AND DINNER

- turkey club sandwich served with chips and a cookie
- chicken caesar salad served with a roll and a cookie
- steak burrito bowl (gf) with rice, roasted peppers and onions, cheese and crema
- carnitas burrito served with beans, roasted corn and cilantro lime rice
- shrimp street tacos served with cabbage slaw, red onion, cotija
- tortilla crusted talapia served with bell peppers and onions, rice and citrus salsa

SNACKS

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| • fruit salad | • trail mix | • brownies |
| • whole fruit | • mixed nuts | • cookies |
| • chips | • protein bar | |



ABOUT CHEF MARCUS

With more than two decades of culinary experience spanning Michelin-starred kitchens, luxury hotels, boutique restaurants, cruise ships, and private aviation, Chef Marcus brings world-class dining to every flight.

Originally from the Netherlands, Marcus developed his passion for hospitality at an early age and has spent his career creating memorable dining experiences around the world. His approach combines classic European technique with fresh, seasonal ingredients and thoughtful presentation, resulting in cuisine that is both refined and approachable.

As Executive Chef and co-owner of Atlas Catering & Events, Marcus personally oversees every aviation order, ensuring each meal is prepared with the same attention to detail found in the finest restaurants. From handcrafted breakfasts and elegant entrées to custom celebrations and last-minute requests, every menu is designed with the unique needs of private aviation in mind.

Whether serving a single passenger or an entire flight department, Chef Marcus believes exceptional hospitality begins long before takeoff.

"Great food isn't just served. It's remembered."



ELEVATED EXPERIENCES

PERSONALIZED TOUCHES FOR EVERY JOURNEY.



LOCAL NEWSPAPERS



WINE PAIRINGS



ALCOHOL PICKUP



BIRTHDAY CELEBRATIONS



SPECIALTY CAKES



PREMIUM CHOCOLATES & GIFTS



MAGAZINES & READING MATERIALS



RESTAURANT PICKUP



CHAMPAGNE & BEVERAGE REQUESTS



FRESH FLORAL ARRANGEMENTS



LOCAL TUCSON SPECIALTIES



CHILDREN'S FAVORITES



WELCOME AMENITIES



HOLIDAY & SEASONAL MENUS



CUSTOM DIETARY REQUESTS



LAST-MINUTE CONCIERGE REQUESTS

And much more. Just ask.

ATLAS AVIATION

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