



ASE VIP CATERING MENU, IDEAS & THOUGHTS



WELCOME - ASE VIP CATERING

Back in 2002 when ASE started our business we initially used hotels or airport kitchens but it was quickly apparent that in order for us to be the very best our only choice was to employ our own chefs. ASE currently employs a small team of very dedicated chefs and by keeping the product and operation in-house we are in a position to offer our clients a superior product which is available on demand.

The finest detail is critical, the communication, the delivery and by keeping our catering product in-house we are privileged to offer our clients a very trustworthy and satisfying experience.

*It's my pleasure to welcome you to ASE Handling
(Annette Johanson & Peter Milner- Owner & Director)*



ASE were on hand to help me build a fantastic catering order which my crew & passengers loved. They were helpful, on-time and even gave my passengers small box of Danish chocolates, Five Star! - Barbara Barrett N716HH

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“

Copenhagen & Stockholm's dedicated VIP Catering producer. 1500 VIP Meals produced per year

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BREAKFAST

By / ASE VIP Catering

We can produce a huge variety of breakfast dishes hand made the way you like it. We can go traditional, modern, even provide a twist and for the sugar lovers we can provide a full Danish breakfast with the best breads, cheeses and out of the oven Danish pastries. We won't restrict ourselves to a few dishes so the possibilities are endless, simply use these pages for some ideas and if you want breakfast we will make it how you want it, your style and as small or extravagant as you wish.

1. **Continental Breakfast** served with assorted pastries, croissants, butter and homemade jams with freshly squeezed orange juice
2. **Light & Healthy Breakfast** served with cereals or muesli, selection of fresh fruits and freshly squeezed orange juice.
3. **Cold Cuts & Cheeses** served with a fine selection of meats, local cheeses and grape
4. **English Breakfast** served with eggs, bacon, grilled pork or beef sausages with a warm croissant, butter & homemade jam

THE WAY YOU LIKE IT

Your ideas, How do you like it cooked?

With endless possibilities it's difficult to list a menu here, we will apply key words to ignite your mind

Eggs Benedict, Ham & Cheese Croissants, Baked Scones, Muffins, Fruits, Fresh Breads, Waffles, Scrambled Egg, Boiled Egg, Cereals, Toasts, Jams, Pancakes, Danish Pastries, Ham & Cheese, Hash browns, Poached Egg,

Or how about some juices?

Apple Juice, Orange Juice, Pineapple Juice, Grape Juice, Kiwi Juice, Fruit Juices, Smoothies, Milkshakes, Danish Elderflower Juice, Fresh Milks, Low Fat, Full Fat, Crème



APPETIZERS

A Perfect Start

Starting a meal is very important and a good appetizer sets the mood. From Canapés to Tapas we can provide you with everything you need to start your meal service perfectly. The below is just a few ideas to get you thinking, if you can't see it the chances are we can produce it.

- 1. Mixed Canapés** produced with a choice of fillings
- 2. Prosciutto Crudo** Italian sliced served with melon slices and topped with fresh thyme
- 3. Shrimp Cocktail** served on crispy bread with a side of cottage cheese mixed with chives and dill
- 4. Crudités & Dips** - Artful arrangement of fresh, seasonal vegetables served with either roasted pepper dip, classic ranch or hummus.
- 5. Fresh Sliced Fruits** prepared with seasonal fruits or exotic fruits depending on your requirements
- 6. Antipasto Dishes** marinated artichokes, roasted red peppers, assorted olives, Genoa salami, Parma prosciutto and fresh mozzarella served with sliced baguettes
- 7. Finger sandwiches** served with mixed light fillings and crisped on the outside





MAIN MEALS

Finest Selection of Meals

Welcome to ASE Denmark & Sweden. Are you willing to let us show you a little Scandinavian influence in cooking? From the midnight sun in Northern Sweden to the lowland flat & fertile fields in Denmark our culinary culture is both unique and intriguing. We are extremely proud of our unique tastings and even more excited for you to try them!

Our main meal selections are produced by chefs who only use local based organic produces usually

sourced at the markets before anyone wakes up! We tailor make your main course meal just the way you like and we can provide you with ideas, answer your questions or connect you with our chef directly prior to or even on your arrival to discuss your requirements.



Our chef promises to ensure that your main meal dishes are produced the way you want them, delivered on time and handled with extreme care. Every chef wants his or her guests to enjoy food - we are no different

BEEF IDEAS

Cooked To Your Preference

We choose only the finest cuts of beef for our dishes, lean, prime and simply mouth-watering. We can provide American, Argentinian, Australian and English beef cuts most of the year round. Sirloin, tenderloin, T-bone, rib, brisket and rump are among our most popular. Don't want steak but a curry? Or maybe even Mexican made with chunky beef

We can cook any beef to the style you desire!

1. **Grilled Filet Mignon** served with sauce béarnaise, steamed seasonal vegetables & baked potato
2. **Cote de Boef** served with mashed potato, grilled seasonal vegetables & pepper butter
3. **Meatballs** homemade Swedish style with cream sauce, mashed potato and lingonberry jam
4. **Grilled New York Style Steak** served with fire roasted salsa, grilled mushrooms and french-fries
5. **Boeuf Bourguignon** served with vegetables and thick beef, marinated and seasoned in red wine sauces
6. **Beef Lasagna** made from fresh pasta, delicious cheese and cooked to perfection



CHICKEN IDEAS

Endless Possibilities

We use only free range corn fed chicken in order to provide you with the best tasting dishes. There are endless chicken possibilities which we can produce depending on your requirements.

Contact our team for more great ideas!

1. **Grilled Chicken Pesto** marinated grilled chicken breast on a bed of fettuccine with pesto, sundried tomatoes, roasted bell peppers, onions and celery
2. **Glazed Chicken Grilled Chicken** breast with BBQ sauce, smoked back bacon and mature cheddar, served with skin on chips
3. **Thai Yellow or Red Curry Chicken** classic served with chunky chicken in a richly flavoured curry sauce made with fresh herbs and spices. It's a classic
4. **Grilled Honey Chicken Kabobs** on Skewers with marinated chicken, mushrooms, cherry tomatoes grilled to perfection



SEAFOOD YOUR IDEAS

1. **Fresh Seafood platter** - A selection of the finest prawns, salmon slices, crab and lobster prepared, clams and mussels with side dip.
2. **Pan Seared Salmon** with steamed vegetables topped with fresh butter
3. **Swedish Baked Salmon** with creamy dill and parmesan sauce served with a side of spinach fettuccine toasted with marizano tomatoes
4. **Lobster Thermidor** Lobster shells are stuffed with cooked lobster in a creamy white wine sauce, then topped with Parmesan cheese and broiled until golden.
1. **Pan Roasted Cod** served perfectly with fennel and spinach couscous
2. **Sushi Selection** served with wasabi, soy sauce
3. **Sushi Rolls with your choice of fillings**
4. **Grilled Halibut** served with local potatoes in dill, spicy oil and French dressing.
5. **Tuna Steaks** cooked to your preferences, steamed, grilled or fried
6. **Fresh Oysters** with selected dipping sauces by our chef

FRESH SEAFOOD

Fresh Seafood is purchased and produced specifically to your requests and requirements. Our chef will only use the freshest market fish and ingredients.

Fish requires careful preparation to ensure its durability and our chef hand delivers every order to ensure that you're entirely happy. We can provide a huge range of seafood, however we ask that our clients order with plenty notification thus ensuring availability.



PASTA & PIZZA

Pasta dishes are very popular, light and easy to prepare onboard. We can provide you with all types of regular pasta and our chefs are more than happy to suggest some great Pasta ideas. Some great ideas below

1. **Penne Pasta** served with steamed vegetables, roasted garlic and lemon olive oil
2. **Spaghetti** served either classic or with beef meatballs
3. **Beef Lasagna** prepared in a homemade style with pasta ribbons layered with tomato sauce, ricotta and mozzarella cheeses
4. **Fettuccine** with seared scallops & prosciutto
5. **Pizza your way**, let us know your favourite pizza type
6. **Dominos Pizza** which can be ordered on request



SIDES

Why not add sides to your order, you can choose anything in any quantity, just let us know how you would like them. We can produce anything you desire

Soups - Chicken, Tortilla, Tomato, Basil Bisque, Vegetable Minestrone, Gazpacho all homemade served hot or cold

Add Vegetables including - Mixed Steamed, Mixed Stir Fried, Sauté Spinach, Green Bean Almandine, Mixed Grill, Baby Potatoes, Roast Potatoes, Mash Potatoes, Roasted Asparagus, Brussels Sprouts, Sweetcorn Whole or Niblets, Butter Cooked Carrots

Couscous, Risotto & Rice Ideas - Roasted Peter Couscous, Mushroom Risotto, Risotto 4 Cheeses, Risotto With Asparagus, Arabic Rice, Basmati Rice, Brown Rice, Fried Rice, Saffron, Chinese Fried Rice or Thai Rice.

Sauces Selection - Let us know what your favourite sauce is, we can produce both classics and new generation sauces.

Selection Of Breads - We have a wide range of fresh baked breads or rolls which you can order separately or in a basket. All breads come with fresh butter and homemade condiments

DESSERTS & AFTERS

Sweet Tooth? Let us tempt your taste buds. Both Denmark & Sweden are passionate about deserts, cakes and make the most boring looking pancake taste amazing. Cheese cake, Danish pastries, local made chocolates, just ask, we have a wide selection.

1. **Strawberry Cheesecake** with a generous filling of strawberries baked on a shallow base of crushed digestive and infused with full fat soft cheese & lemon
2. **Exotic Fruits** or seasonal fruit collections
3. **Chocolate Mouse** decorated with fresh berries
4. **Cheese & Cracker** selection with grapes
5. **Bread & Butter Pudding** - Served with Ice Cream (stored in dry ice)
6. **Pancakes** with season blueberries and whipped crème
7. **Crème Brulée** with brittle caramelized topping and smooth creamy custard
8. **Sticky Toffee Pudding** prepared with moist sponge cake and finely chopped dates covered in a toffee sauce and served with custard
9. **Petit Fours**





BREADS & PASTRIES

The original Danish

Welcome to the home of the Danish Pastry which is widely available in both Denmark & Sweden. The Danish (also known as the Wienerbrød) is highly popular and one of our most ordered items. This iconic pastry can be eaten for breakfast, a snack or even after dinner.

- 1. Choose from Pastries such as** - Flaky Croissants, Spandauer, Wienerbrod, Cinnamon Rolls, Thebirkes, and our signature Danish pastry, the Kringle. The pastry collection features rich chocolate confections, fragrant fruit & frangipane tortes, amazing Danish marzipan specialties. We can also provide pastries without nuts, without dairy, just let us know. Simply choose a single, a box, a mixed collection - Its your choice!
- 2. Choose from local breads** such as - Danish Rye, Swedish Rye bread either hard or soft
- 3. Morning Basket including** a mixed selection of fresh rolls and small breads, butter and condiments
- 4. Fresh & Italian breads, Swedish hard bread** - We have access to a wide selection, simply let us know





SALADS

Fresh, Handpicked Ingredients

Danes & Swedes love salads and we have a huge selection of both local and international varieties. Below is the most common ones but we want you to know it's as simple as telling us your salad preference and letting us do the rest.

- 1. Caesar Salad** of romaine lettuce and croutons dressed with parmesan cheese, lemon juice, olive oil, egg topped with bread croutons
- 2. Caprese Salad.** This classic Italian salad comes with sliced tomato, mozzarella cheese, and fresh basil leaves gets a drizzle of sweet, tangy balsamic vinegar
- 3. Waldorf Salad** made of fresh apples, celery and walnuts, dressed in mayonnaise, and served on a bed of lettuce
- 4. Garden Salad** or tossed salad including slices of fresh lettuce, cucumber, cherry tomatoes, olives and sun dried tomatoes.
- 5. Greek Salad** made with pieces of tomatoes, sliced cucumbers, onion, feta cheese, and olives

Standard dressing selection available.

If you would like a salad with beef, chicken, fish then let us know and we can produce to your specification



FRESH SLICED FRUITS

Fresh sliced fruits are a regular ordered item. We can produce you small, medium, large size trays which both look and taste fantastic. Our trays of sliced fruits do not include Apple or Banana Seasonal Fruit Tray.

Some Ideas Include

Exotic Fruit Tray
Citrus Fruit Tray

Fruits can include Strawberry, Blackberry, Raspberry, Kiwi, Pineapple, Melon, Guava, Mango, Dragon Fruits, Grapes, Pomegranate

SANDWICHES

Sandwiches are presented on the best possible breads and can include a huge variety of fillings and sides. Please let us know your sandwich preference:

Some Ideas Include

Finger Sandwiches, Toast Bead Sandwiches, Panini, Open Faced Danish, Pita, Wraps, Baguettes

Choose between hundreds of combination of fillings, chicken, beef, bacon, pulled pork - We have them all.

Let us know what you like!

COFFEE & TEAS

Scandinavians just love coffee & tea. Sweden is the world largest coffee consumer so you can imagine the choice is pretty good. We have a lot of varieties of coffee and can offer everything from instant coffee, ground coffee, Espresso, dry and dark roasted coffee from Africa, Mexico, Asia & South America regions.

At our FBO's we offer free Gevalia coffee which is a Colombian grounded coffee, we provide free Gevalia coffee with every catering order.

At Stockholm Arlanda & Copenhagen Kastrup we also have access to Starbucks and we can even provide you with delivery to the Aircraft if required.



PILOTS & CABIN CREW

We know just how to look after you! Feeding the crew is just as important as the passengers and we always go that extra length to ensure that the crew have good quality foods which often look just like VIP quality. Our chefs always try to impress the crews because they are often the best critiques and provide feedback and reports when they foods are good.

We can provide crew with any of the passenger type foods listed in this menu (at reduced price) Sandwiches, Pasta Dishes, Sub's, Cakes, Chocolates, Hot Meals, Wraps and Fruits are very popular. Your imagination is the limit.

Some Crew Ideas!

1. **Crew Breakfast Box** - Including a continental breakfast spread with fresh orange juice
2. **Crew Lunch Box** - Including lunch of the day (pasta or sandwiches) chicken salad, bread & butter, desert and a chocolate or snack bar
3. **Crew Meal Box** - Including dish of the day (either hot or cold meal) small Caesar salad, bread & butter, desert and a chocolate or snack bar

Just let us know what you wish for!

CREW FOOD

Crew food and passenger food is made in accordance with local Danish & Swedish hygiene regulations. We transport all foods in a temperature controlled environment to ensure a quality and safe product.

Certain foods are not provided such as fish and egg for crew.

When flight crew order the same meal we always provide variation in the main meal segment.

Low fat, Low Carb or energy meals can be provided, just let us know your preferences.



SOREN - HEAD CHEF COPENHAGEN

Originally from Denmark, I have spent a lot of my culinary career in both Europe and the USA working my way from apprentice to restaurant owner. Cooking and Aviation has been my lifelong passion and what better way to celebrate this by cooking great tasting foods that can be enjoyed at 40,000ft.

As a Nordic chef I have a lot of unique demands for local produce which is among the best quality worldwide and in all cases the foods I prepare for you will only contain the very best and freshest local ingredients. As head Chef I'm in charge of our menu, quality control and training of staff. Both myself and our small team are very aware of the unique and high demands that aviation catering brings. We always prepare food with logistical space in mind, it's so important that we cater to your Aircraft type and unique specifications.

Best Regards Soren



FREDRIK- HEAD CHEF STOCKHOLM

I come from Sweden and I am a trained chef in both hot and cold cuisine. I have worked in the airport industry for 18 years. I have worked with everything you can imagine in aircraft catering. Everything from the kitchen to the actual loading of the plane.

I have been responsible for the VIP catering and menu presentations to clients for many years. I have learned what works and what does not work in the air. How to prepare the ingredients to be the best quality even in an aircraft many miles up in the air. My interest in food came at an early age, as I always wanted to help with the preparing of food at home. Swedish home cooking (Husmanuskost) is dear to my heart, I love preserving traditions. I have also spent a lot of time in Latin America, which grew my taste buds for new spices and experiences.

I have always loved a challenge or a new dish to explore. Exciting new recipes are always fun to try. So give me a challenge and I will fix it!

Best Regards Fredrik



BEERS, WINES & SPIRITS

A fine wine, special beer or even a unique bottle of champagne can be provided with ease in Denmark. Our chef has access to a great storage of wine of both local and international variants. We also welcome our guests to visit the Airport duty free shop where they can even select items themselves from thousands of items. ASE dispatcher team can even arrange this, pay and re-invoice at a later date. Denmark has a considerable amount of imported beers and we can provide pretty much most varieties with notification. Of course Denmark is also the proud owners of the Carlsberg brand which claim to be probably be the best beer in the world – it's up to you to try!

Swedish FBO's have differential alcoholic regulations and unfortunately we require over 48hr notice for most orders. This is primarily due to the select availability of items which must be purchased from governmental shops only. These selection is great but we simply need a little time. Order ASAP!

JUICES, WATER, SOFT DRINKS

We can provide you with fresh juices, smoothies, drinking water and many soft drinks types as required. They come in different sizes and we have a great source for those hard to find items. All fresh juices are hand pressed and come home made style and labelled with production date. Don't forget to let us know the size, we can produce small to very large portions.

Water - Voss, Evian, Fiji, Perrier, Volvic, Aqua Dor (local), Ramlosa (local)

Juices - Name your fruit! it will be fresh squeezed to your liking

Soft Drinks - Coke, Coke Light, Pepsi, Fanta Orange, Faxe Kondi, Redbull Julmust, Zingo, Giner Beer, Tonic Water, Schweppes Lemon, 7-Up





FLOWERS, LAUNDRY

Fresh flowers can be delivered to your Aircraft with 24hr notice. We work with a number of local florists who provide us with a quality service. If you require flowers please let us know in plenty time or let our dispatcher on your Aircraft know. All flowers come sealed for freshness.

Our laundry service treats your clothes & linen with the utmost care. Your clothes are picked up and dropped off in protective bags. We sort, wash them with detergent and Comfort fabric softener in our front loading washers, then dry them on low temperature with Bounce dryer sheets. Your clothes or linen are then folded and sealed in shrink wrap

bags. Laundry service is “next day” which means we require at least a 24hr period between drop-off and pickup. Our dispatcher will advise crew at the Aircraft.

Catering Storage can be provided as required, please ensure your catering items are in sealed boxes, labeled with your company name/tail number.

Dish Washing can also be provided at the FBO, we offer machine wash or hand wash as instructed by you.

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Flowers, Laundry, Cleaning Dishes and even storing food. ASE can take care of everything for you thus ensuring your experience at our FBO's is a easy and pleasurable one.

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MAGAZINES

Danish/Swedish Or English

We have a newsagent located inside the Airport who has a large quantity of Danish/Swedish and English magazine titles. Please email us with your request 24hr in advance and we can let you know if the availability or alternative ideas.

Imported magazines are often expensive in Denmark, we will advise you of prices if requested.

American imports are limited.

Regular Magazines -We can provide the following style of magazines with 24hr notification

Art & Design, Boating & Fishing
Bookazines, Business & Finance Computing & Technology, Craft, Entertainment, Family, Fashion & Beauty, Food & Drinks, Health & Fitness, Hobbies & Games, Home & Garden, Lifestyle, Motoring, Music, News & Current Affairs, Photography Science & Nature, Sports & Outdoor, Travel.

In addition at the FBO we also have copies of Aviation magazines, Aviation sales magazines, Aircraft enthusiast magazines

NEWSPAPERS

Danish/Swedish Or English

Newspapers can be provided by ASE but we require to you please order in advance for certain items. Please note that most imported daily newspapers don't arrive until after 11am and are subject to availability.

Regular English Newspapers - Easy to order include Financial Times, Int Herald Tribune, Newsweek, USA Today, Wallstreet Journal

Regular English Newspapers - Notification Required Daily Mail, The Sun, The Guardian, Daily Telegraph, The Independent, Daily Express

Non English Newspapers - Notification Required French, German, Belgium, Russian, Arabian

Local newspapers include - Can be provided quickly

Denmark - Børsen, Berlingske Tidende, BT, Copenhagen Post, Dagbladet, Ekstra Bladet, Jyllandsposten, Politiken

Sweden - Aftonbladet, Dagens Industri, Dagens Nyheter, Expressen, Svenska Dagbladet, Göteborgsposten



DUTY FREE SHOPPING

Although not catering directly ASE can offer you a personal shopping experience at the amazing duty free shops at Copenhagen & Stockholm Arlanda Airport. Clients can also shop duty free in advance via <https://shop.cph.dk/> for CPH Airport thus meaning you browse from home/ in-flight and then have it delivered to you at the Aircraft.

Both Copenhagen & Stockholm Arlanda have large duty free shops and our dispatchers are on hand to assist you into the tax free area.



DISHES - CLEANING

We also offer dishes cleaning via either the FBO or our supplier. Dishes can be dishwasher washed or hand washed and dried as instructed. Dishes and chinaware are safely transported between your Aircraft and our FBO thus eliminating damages and are returned back sparkling clean and ready for the next use.

We ask that the crew make a count before handling dishes to our dispatcher and record the type of items.

OTHER PURCHASES

Other purchases such as bed linen, cutlery, gifts, local packaged foods, DVD's, games and just about anything else you can think of which can be purchased at the Airport can be ordered in advance and delivered to your Aircraft as required.

At Stockholm Arlanda & Copenhagen Airports we have a vast selection of top brand shops including local designer and specialist shops. If you want to go shopping let us know! Or if you want something just ask.

▶ COPENHAGEN - HOW TO ORDER

Ordering Catering should be easy. We always go that extra length to ensure your order is processed quickly and just the way you want. In order for us to help provide the best catering we need a few things from you.

Copenhagen Orders - cph@asehandling.com / Tel +45 2068 5928

When ordering please specify

- Date/Delivery Time - Allow minimum 1hr before departure
- Quantity of passengers and crew
- Your order, please be specific, we prefer emailed orders
- Please ensure you leave a contact number and email address
- If you think items may be hard to source suggest an alternative too



▶ STOCKHOLM ARN - HOW TO ORDER

Ordering Catering should be easy. We always go that extra length to ensure your order is processed quickly and just the way you want. In order for us to help provide the best catering we need a few things from you.

Stockholm Arlanda Orders - arn@asehandling.com / Tel +46 8720 0022

When ordering please specify

- Date/Delivery Time - Allow minimum 1hr before departure
- Quantity of passengers and crew
- Your order, please be specific, we prefer emailed orders
- Please ensure you leave a contact number and email address
- If you think items may be hard to source suggest an alternative too





CONTACT US



COPENHAGEN CPH

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N/A

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STOCKHOLM ARN

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FBO - Airside, Ctc ASE for
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