



LOMIS

C U L I N A R Y
C O N C E P T S



IN FLIGHT CATERING MENU

Lomis Culinary Concepts is dedicated to providing the best catering for your next flight. We use the finest ingredients while focusing on making it a seamless process from order to drop off. We aim to deliver restaurant quality dishes to our clients, every flight. We pride ourselves in understanding that every flight is different; therefore, we can customize our menu to your liking.

Chef Cassidy Hallman has prepared numerous in flight meals on various airplanes and understands the operational restrictions when preparing and executing dishes while in the air.

Our menu focuses on quality, utilizing the farmers' market, specialty purveyors, and only the best seafood and meat. The menu choices include every option from classics to modern interpretations, as well as vegan, gluten free, and vegetarian options.

When ordering with Lomis Culinary Concepts, you should expect beautiful, hand-crafted dishes that are exciting to present to your clients.

We look forward to servicing your next flight from Los Angeles, California!

HOT APPETIZERS

01 American Wagyu Pigs in a Blanket served with
Dijon Mustard

02 Chicken Satay Skewers with Thai Peanut Sauce

03 Cranberry Brie Bites with Toasted Walnuts and
Rosemary

04 Stilton Blue Cheese Stuffed Mushrooms with
Toasted Bread Crumbs

05 Crispy Pork and Shrimp Wontons with Sweet
Chili Sauce & Hot Mustard

06 Bang Bang Shrimp with Sriracha Aioli & Cilantro

07 Pepperoni Pizza Rolls with Buffalo Mozzarella
and Marinara Sauce & Basil

08 Loaded Potato Skins with Sour Cream and
Chives

09 Zucchini and Squash Fritters with Creamy Herb
Dip

10 Bacon Wrapped Jalapeno Poppers with cream
cheese filling and Buffalo Sauce

COLD APPETIZERS

- 01 Bluefin Tuna and Ora King Salmon Summer Rolls with pickled Radish and Butter Lettuce, Wasabi and Ponzu
- 02 King Crab Toast with Avocado Puree, Dill, Lemon and Pickled Shallots
- 03 Heirloom Tomato Bruschetta with Balsamic Vinegar and Basil
- 04 Melon, Mozzarella & proscuitto Skewers with Basil and Aged Balsamic Vinegar
- 05 Shrimp Cocktail with Creamy Horseradish Aioli and Cocktail Sauce
- 06 Candied Beets, Goat Cheese and walnut Tartlets with Mint and
- 07 Kaluga Caviar on Toast with whipped Creme Fraiche, Eggs, Shallots, Chives
- 08 Antipasta bites with Olives, Artichokes, Roasted Red Peppers, Salami and Marinated Mozzarella
- 09 Hamachi Tartar with Truffle Aioli, Yuzu, Cucumber and Pickled Chili's
- 10 Smoked Salmon Blinis with Cream Cheese, Red Onion, Dill, and Trout Roe
- 11 Curried Chicken Salad Lettuce Wraps with Raisins, Cashews and Crispy Shallots
- 12 Mini Japanese Egg Salad Sandos

SMALL PLATES & PLATTERS TO SHARE

01 Santa Monica Farmers Market Crudite Platter with Hummus & Spinach Artichoke Dip (VE, GF)

02 Artisanal Cheese Platter with Candied Pecans, Honey Comb and Fruit Chutney with Rustic Crackers

03 Charcuterie Platter with Pickles, Dijon Mustard, Gourmet Nuts, Dried Fruit & Rustic Crackers

04 Santa Monica Farmers Market Seasonal Fruit Platter (VE, GF)

05 Tortilla Chips, Pico De Gallo & Guacamole (VE, GF)

06 Antipasta, Italian imported Meats, hard Cheeses, Olives, Giardiniera, Crostini

07 Kaluga Caviar Service, Toast with whipped Creme Fraiche, Eggs, Shallots, Chives

08 Antipasta bites with Olives, Artichokes, Roasted Red Peppers, Salami and Marinated Mozzarella

09 Hamachi Tartar with Truffle Aioli, Yuzu, Cucumber and Pickled Chili's

10 Smoked Salmon Blinis with Cream Cheese, Red Onion, Dill, and Trout Roe

11 Curried Chicken Salad Lettuce Wraps with Raisins, Cashews and Crispy Shallots

12 Mini Japanese Egg Salad Sandwiches on Milk Bread

Breakfast

Omelette or Breakfast Burrito

(Egg Whites available upon requests) (All Salsa and Guacamole served on the side) (Roasted Potatoes served with Omelettes)

01 Santa Monica: Farm Fresh Eggs, Bacon, Tater Tots, Cheddar Cheese, Pico De Gallo, Guacamole, Crema

02 Hollywood: Farm Fresh Eggs, Country Ham, Provolone, Japanese Sweet Potatoes, Arugula

03 Beverly Hills: Farm Fresh Eggs, Spinach, Goat Cheese, Wild Mushrooms, Parsley

04 Silver Lake: Farm Fresh Eggs, Chorizo, Monterey Jack Cheese, Tater Tots, Salsa Verde, Crema

05 Malibu: Farm Fresh Eggs, Heirloom Tomato, Mozzarella, Basil, Calabrian Chili

05 Huntington Beach: Farm Fresh Eggs, Comte, Gruyere Cheese, Fines Herbs

06 Echo Park: Farm Fresh Eggs, Pork Sausage, White American Cheese, Truffle Aoli & Hot Sauce

07 Arts District: Farm Fresh Eggs, Sun Gold Tomatoes, Turkey Bacon, Swiss Cheese, Avocado, Dill

08 Long Beach: Leek and Wild Mushroom Frittata with Goat Cheese & Parsley

10 Japantown: Farm Fresh Eggs, Braised Pork Belly, Avocado, Furikake, Spinach, Seasonal Pickles

PASTRIES

01 Croissants (butter, chocolate)

02 Danishes (Almond, Cheese & Raspberry)

03 Bagels: Plain, Everything, Sesame,
Pumpernickel, Poppyseed, Onion

Sides: Cream Cheese: Plain, Jalapeño, Scallion,
Vegan

Spreads: Almond Butter, Honey Butter, Jam

Toppings: Smoked Salmon, Salmon Roe, Onions,
Capers, Dill

05 Muffins (plain / blueberry / banana walnut /
coffee cake)

06 Belgian Waffle – mixed berry compote, maple
syrup, butter

07 Cinnamon Brioche French Toast – maple syrup,
butter

08 Walnut Pancakes – maple syrup, butter

COMPOSED

BREAKFAST DISHES

01 8 min Soft Boiled Eggs with Toast Points,
Nueskes Bacon

02 Seasonal Fruit Platter from Santa Monica
Farmers Market

03 Chia Seed Pudding with Oat Milk, Coconut Milk,
Farmers Market Fruit, Roasted Almonds,
Wildflower Honey

04 Avocado Toast with Watermelon Radish, Zaatar,
Mint, Yogurt

09 Potato Pancakes with Smoked Salmon, Salmon
Roe, Cream Cheese, Pea Tendrils

05 French Omelette with Comte, Gruyere Cheese,
Fines Herbs

06 Breakfast Sandwich with Pork Sausage, White
American Cheese, Farm Fresh Eggs, Truffle Aoli

07 Farmers Market Vegetable Frittata with Goat
Cheese and Dill

08 Leek and Wild Mushroom Frittata with Goat
Cheese & Parsley

10 Japanese Rice Bowl with Braised Pork Belly,
Avocado, Furikake, Spinach, Seasonal Pickles,
Poached Egg

LOMIS

CULINARY
CONCEPTS

SOUP

01 Wild Mushroom Soup with Black Truffle

02 Coconut Red Lentil Soup with Corriander and Yogurt

03 Heirloom Tomato Thai Basil Bisque

04 Tuscan Kale and Sausage Soup with Barley

05 Organic Chicken Noodle Soup

06 Organic Carrot Ginger Soup

07 Chicken Tortilla Soup

08 White Miso Soup

09 Spinach & Broccoli Soup

10 Vegetable Minestrone Soup



SALAD

- 01 Farmers Market Green Salad with Avocado, Persian Cucumber, Breakfast Radish, Toasted Seeds, and Green Goddess Dressing
- 02 Organic Beet Salad with Whipped Ricotta, Toasted Walnut, Cara Cara Orange, Mint, and Arugula
- 03 Chopped Salad with Romaine, Arugula, Chick Pea, Feta, Heirloom Tomato, Pepperoncini, Kalamata Olive and Red Wine Vinaigrette
- 04 Chinese Chicken Salad with Organic Chicken Breast, Shredded Cabbage, Carrot, Cilantro, Mandarin, Wonton Crisp, and Sesame Vinaigrette
- 05 Cobb Salad with Organic Chicken Breast, Hard Boiled Egg, Bacon, Avocado, Tomato, Stilton Blue Cheese, and Honey Mustard Vinaigrette
- 06 Cucumber Salad with Chili Oil, Sesame Oil, and Rice Wine Vinaigrette
- 07 Brussel Sprout or Kale Caesar with 36 month old Parmesan, Sourdough Croutons, Ortiz Anchovy
- 08 Organic Cous Cous Salad with Celery, Carrot, Onion, Cucumber, Bell Pepper, Breakfast Radish, and Dijon Vinaigrette
- 09 Wedge Salad with Bacon Lardon, Cherry Tomato, Chives, Black Pepper, and Stilton Blue Cheese Dressing
- 10 Tuna Nicoise Salad, Farmers Market Greens, Blackened Blue Fin Tuna, Hericot Vert, Hard Boiled Egg, Cherry Tomato, Baby Potatoes, Nicoise Olives and White Wine Vinaigrette

SANDWICH

01 Short Rib with Horseradish Cream, Sweet Onion, Fresno Pepper, Swiss Cheese, Dijon Mustard and Arugula

02 Tuna Melt with Celery, Shallot, Tillamook Cheddar

03 Egg Salad with Kewpie Mayo on Japanese Milkbread

04 Portobello Mushroom Pistachio Pesto, Smoked Mozzarella, Roasted Red Peppers, and Balsamic Glaze

05 Grilled Chicken BLT with Avocado, Herb Mayo, Nueskes Bacon, Heirloom Tomato, Little Gem Lettuce

06 Pulled Pork Banh Mi with Pickled Daikon & Carrot, Cilantro, Cucumber, Sesame Aioli, and Jalapeno Vinaigrette

07 Avocado & Sprouts with Tillamook Cheddar, Garlic Aioli, Red Onions and Cucumbers

08 Black Forest Ham with Brie Cheese, Granny Smith Apple, Mustard Aoli

09 Turkey, Heirloom Tomato, Pickled Red Onion, Shredded Iceberg, Provolone, and Herb Aoli

10 Grilled Cheese on Sourdough

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MAIN

01 Pan Roasted Chicken Breast with Fines Herbs and Salsa Verde

02 BBQ Grilled Jidori Chicken Thighs, White Sesame Tamarind BBQ Sauce with pickled cucumbers

03 Grilled Skirt Steak, Cilantro Lime Chutney, Mojo Sauce

04 Prime Rib with Fresh Grated Horseradish and Dijon Crust

05 48 Hour Sous Vide Short Rib with Pistachio Herb Crust

06 Shrimp Al Ajillo, Garlic Confit, Chili Flakes, EVOO, Chives

07 Smoked Pork Shoulder, Ssam Lettuce Cups, with Sweet Soy Glaze

08 New Zealand Rack of Lamb with Rosemary and Preserved Lemon

09 Farmer's Market Vegetable Frittata with Goat Cheese and Dill

10 Slow Roasted Miso Glazed Ora King Salmon, Toasted Sesame

11 Whole Roasted Branzino with Sweet Chili Sauce and Thai Herbs

12 Grilled Skirt Steak with Chimichurri Sauce

ACCOMPANIMENT

- 01 Yukon Gold Mashed Potatoes
- 02 Roasted Smashed Red Bliss Potatoes with Herbs
- 03 Roasted Japanese Sweet Potato with Creamy Soy Miso Sauce, Shiso
- 04 Curried Cauliflower & Wild Mushrooms with Pine Nut Relish
- 05 Seasonal Vegetable Ragout from the Santa Monica Farmers Market
- 06 Braised Tuscan Kale with Chili Flakes and Toasted Bread Crumbs
- 07 Sautéed Broccolini with Confit Garlic, Shallots and Chili Oil
- 08 Vegetable Antipasta with Chimichurri and EVOO
- 09 The Perfect Polenta with 36 Month Aged Parmesano Reggiano
- 10 Zucchini and Squash Fritters with Spring Onion Remoulade

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DESSERT

01

NY Cheesecake with Strawberries

02

Assorted Cookie Platter (Matcha & White
Chocolate, Chocolate Chip, Oatmeal)

03

Organic Carrot Cake (GF)

04

Double Chocolate Brownies (V)

05

Seasonal Fresh Fruit Tarts

06

Assorted Macarons

07

Melo Melo Coconut Dessert (GF)

08

Madelines

09

Keto Almond Caramel Chocolate Bon Bon's

10

Flourless Chocolate Cake (GF)

LOMIS CULINARY CONCEPTS IN-FLIGHT CATERING TERMS AND CONDITIONS

Order Placement

Any orders must be placed by email 24-48 hours before flight deadline. The order should clearly identify the airport, FBO, and aircraft tail number as well as the time, date, and day of the week the order should be delivered. Any updates must be placed by 18:00 PST the day before delivery. We cannot guarantee any updates placed after the deadline. However, we will always do our best to accommodate any and all orders. Inquire for rush delivery availability.

Updates and Special Requests

Updates within 12 hours of delivery past 18:00 PST the day before may be subject to a \$75 update fee if we are able to accommodate. Any special requests may be subject to a \$50 special request fee. However, we will always do our best to accommodate any updates/special requests past our order deadline.

Cancellation Policy

Any confirmed orders cancelled within 18-24 hours upon our kitchen departure time may be subject to a 50%-100% charge of the total invoice depending on the progress of the order, less transportation fee.

Confirmation and Invoicing

Where the order has been confirmed we will charge the credit card provided and/or on file prior to delivery.

Restaurant Pick Up

We cannot guarantee our quality standards for any restaurant pick up orders placed for an AM delivery (04:00 - 12:00 PST). Restaurant pick up accommodations are based on hours of availability of the restaurant. If we are not able to pick up the order the same day because the restaurant is closed, it must be procedure the night before.

Concierge Services

Any Restaurant, service and/or concierge pick up is delivered as received the said company. Due to food safety regulations, we do not open or alter the order in any way. We deliver it as is. Order accuracy, quality and/or any special requests on these orders is not guaranteed for these reasons.

Order Delivered

When the order has been delivered to the delivery location specified by the customer, 100% of the order value including delivery fee will be charged to the credit card provided and/or on file.

Order Received

Where the order has been delivered to the delivery location (delivery times may vary) specified by the customer and is later requested to be received (for example, the flight has not taken place) 100% of the order value, the delivery fee and a retrieval fee equivalent to the delivery fee will be payable.

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