EXTRAORDINARY INFLIGHT GASTRONOMY

FIRST CHIME

INFLIGHT DINING MENU



Firstchime.com







FIRST CHIME DIFFERENCE

ACCREDITED CHEFS

With proven track records

Quality food starts with qualified chefs. Our team of chefs consists of Two Michelin Star chef, to aviation catering expert, to culinary degree holders with strong luxury hotel & high-end restaurant experience. Our Chefs bring a variety of international cuisine and skillsets from different cultural backgrounds, including French, South American, North American, and Asia

TWO MICHELIN STAR CHEF'S EXCLUSIVE MENU

Prestigious Michelin Star Chef's menu available on demand

We are excited to welcome Chef Gérard Pangaud, a Two-Michelin Star Chef, who joined First Chime to create an exclusive menu for the clientele who insist on Michelin Star restaurant quality food for their inflight dining. The menu was carefully curated with schedulers, dispatchers, and flight crew in mind.

PRIVATE CHEF SERVICE FOR CORPORATE JETS

Boutique Private Chef service for distinguished clientele

With First Chime, there is no commitment on the part of the aircraft owner to hire a personal chef to prepare their meals for flights. The meals are prepared by our private chefs and delivered directly to the aircraft. The menu for each flight will be tailored to the passenger's unique tastes, dietary restrictions, and any other considerations.

THE CHEFS



YOUNG PARK

FOUNDER & EXECUTIVE CHEF

- FOUNDER OF LES CHEFS CATERING IN SOUTH KOREA, INTRODUCING WESTERN-STYLE HIGH-END INFLIGHT CATERING SERVICE
- FORMER FLIGHT ATTENDANT WITH EXTENSIVE KNOWLEDGE OF INTERNATIONAL CULTURE AND CUISINE
- IMPLEMENTED THE CONCEPT OF 'PRIVATE CHEF SERVICE FOR CORPORATE AIRCRAFT' TO DAILY OPERATION OF LICENSED CORPORATE AVIATION CATERING OPERATION
- SPECIALIZED IN ASIAN, ITALIAN AND HALAL CUISINE
- IMPECCABLE STRATEGY TO CREATE INNOVATIVE PACKAGING METHODS TO MAXIMIZE THE STORAGE AREA IN THE GALLEY
- AVID PARTICIPANT OF PROFESSIONAL DEVELOPMENT AND HONORARY MENTORSHIP FOR CULINARY STUDENTS AND ASPIRING PILOTS AND FLIGHT ATTENDANTS



GÉRARD PANGAUD

CULINARY DIRECTOR

- THE YOUNGEST CHEF TO RECEIVE TWO STARS FROM THE MICHELIN GUIDE EVER AND THE FIRST IN AMERICA
- BEST KNOWN IN THE IAD, DCA AREA FOR HIS INNOVATIVE, YET ELEGANT FRENCH CUISINE, FIRST AT THE RITZ-CARLTON, THEN IN HIS OWN RESTAURANT, GÉRARD'S PLACE.
- CREATED EXCLUSIVE MENU AT FIRST CHIME WITH SCHEDULERS, DISPATCHERS AND FLIGHT CREW IN MIND
- PERSONALLY TRAINED FIRST CHIME'S CHEFS AND ACTIVELY PARTICIPATES IN LIVE AVIATION CATERING ORDERS
- AVID PARTICIPANT OF PROFESSIONAL DEVELOPMENT AND HONORARY MENTORSHIP FOR CULINARY STUDENTS AND ASPIRING CHEFS
- CONTINUES TO CREATE NEW MENUS FOR FIRST CHIME WITH INNOVATIVE WAYS TO PACKAGE MICHELIN STAR RESTAURANT QUALITY CORPORATE JET CATERING

First Chime is the first aviation catering company ever to present legitimate Michelin Star quality service that the industry demands by retaining a Two Michelin Star chef, Gérard Pangaud, as part of a team creating a business jet-specialized menu suitable for any aircraft type. We continue to focus on maintaining the ethics of culinary arts while implementing the evolving trend of client care practices business jet management companies and flight crews are expected to deliver. Our individualized private chef service for corporate jets offers a memorable service and elevates the quality standards to a new level with extraordinary inflight gastronomy. Thank you for your continued support, and we look forward to serving you in the near future.

Young Park
Founder & Executive Chef

BREAKFAST



BREAKFAST

Assorted Pastry Basket

French Toast

Lox & Bagels

Baked Egg in Avocado

Continental Breakfast

Breakfast Sandwich

Yogurt Parfait with Fresh Berries

Belgian Waffles

3 Egg Omelette

Breakfast Sandwich

Fluffy Pancakes Quiche Lorraine

Breakfast Frittata

Avocado Toast

Eggs Benedict

Steak & Eggs

Sliced Fruit

Breakfast Burrito

Overnight Chia

Authentic Asian Breakfast

Shakshouka

Ful Madames

*CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

CANAPÉS



CANAPÉS

Black Truffled Deviled Egg

Crudités with Hummus

Prosciutto & Fresh Fig

Cream Cheese with Balsamic Pearls

Black Label Spanish Jamón Ibérico with Manchego Cheese

Black Truffled Mousse Pâté

Tomato & Mozzarella

Goat Cheese and Fresh Fig with Edible Flowers

Lox

Fresh Mozzarella Cheese & Cherry Tomato

Epoisses Berthaut Cheese & Dried Fruit

Grapefruit, Orange & Feta Cheese

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APPETIZERS



Blue highlighted items are from the exclusive menu created by Gérard Pangaud

APPETIZERS

Fresh Fruit Tray

Crudités with Freshly Made Hummus

Antipasto Tray

Imported Cheese Tray

Mezze with Arabic Bread

Bruschetta

Shrimp Cocktail

Charcuterie and Cheese Board

Grilled Kebobs

Sushi & Sashimi

Falafel Poppers and Hummus w/Crudités

Frivolity of Smoked Salmon

Assorted Seafood Tray

Seared Sea Scallops with Parsley Mousse

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SOUP & SALAD



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SOUP & SALAD

Potato Leek Soup

Tomato Basil Soup

Butternut, Apple, and Celeriac Soup

Broccoli & Cheese Soup

Kabocha Squash Soup

Vichyssoise of Sweet Potatoes with Ginger Soup

Mussel Soup

Seasonal Fruit & Jamón Ibérico Salad

Plate of Beets Three Ways

Greek Salad

Signature Caesar Salad

Acorn Squash Salad with Tri-Color Quinoa

Spring Mix with Fresh Berries, Walnuts & Blue cheese

Endive Salad with Pear, Walnuts, and Roquefort

Butter Lettuce, Sliced Beets, and Edible Flower Petals Salad

Grapefruit, Orange, and Feta Cheese Salad

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LIGHT REPAST



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Serrano Ham and Avocado Melt

Vegan Sandwich

Vegetarian Sandwich

Oven-Roasted Turkey and Provolone Cheese Sandwich

Bulgogi Melt

Turkey Club Sandwich

Chicken and Avocado Club Sandwich

Assorted Finger Sandwiches

Caprese Baguette Sandwich

Lobster Lettuce Wrap

Kebobs (Beef, Chicken, Shrimp)

Serrano Ham, Melon, and Seasonal Greens Sandwich

Mini Baguette Sandwich

Fried Chicken and Waffles with Caviar & Crème Fraîche

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PASTA



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Spaghetti Bolognese

Spaghetti & Meatballs

Lasagna Bolognese

Vegetable Lasagna

Penne all'Arrabbiata

Pasta Carbonara

Seafood Fettuccini

Creamy Pesto & Prawns

Black Truffled Pasta with Black Garlic

Fettuccine Alfredo

Linguine Tutto Mare

Spaghetti Alle Vongole

Chicken & Asparagus Risotto

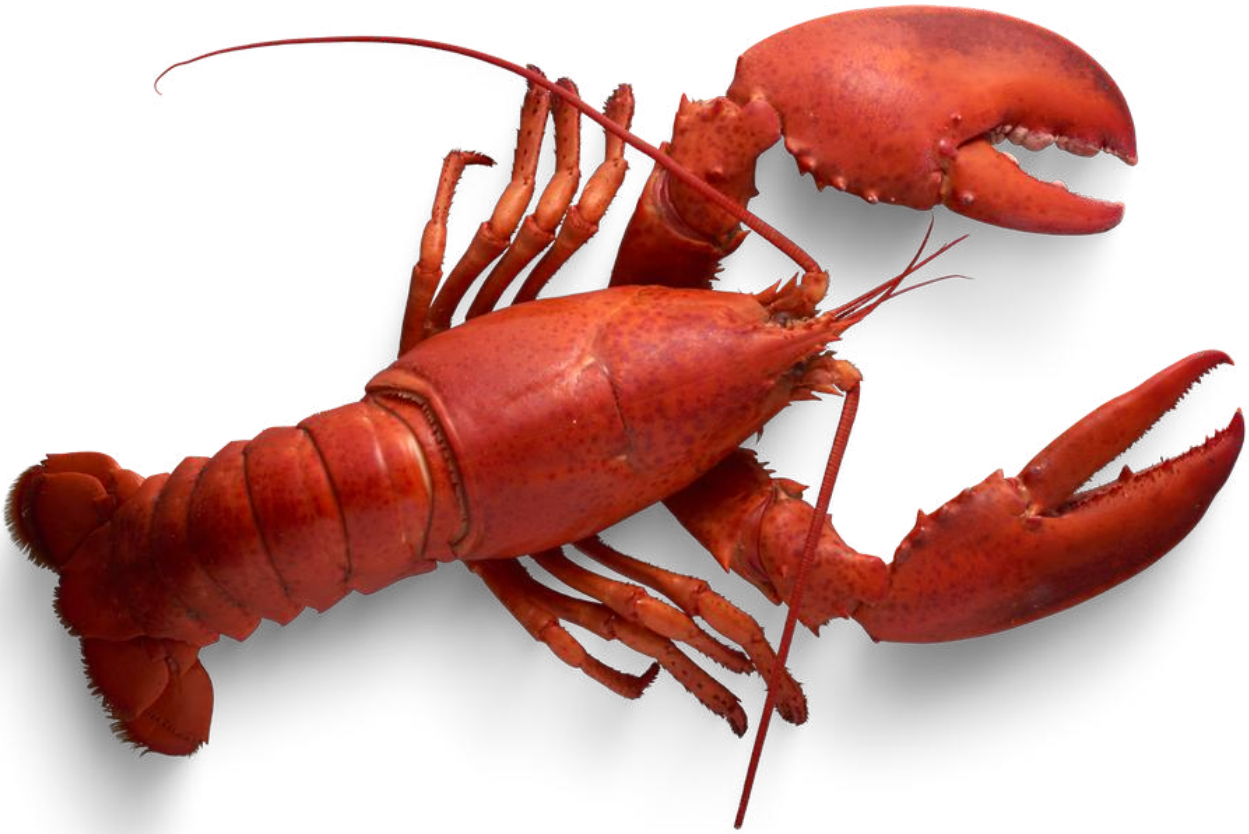
Mushroom Risotto

Creamy Parmesan Gnocchi

Chicken Marsala with Penne Pasta

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MAIN COURSE
SEAFOOD



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MAIN COURSE
SEAFOOD

Maryland Crab Cake

Pan-Seared Chilean Sea Bass with Saffron Sauce

Grilled Lobster

Crab and Seafood Paella

Macadamia-Crusted Sea Bass

Grilled Salmon

Poached Lobster with Ginger, Lime and Sauternes

Salmon with Sorrel Sauce

Scallops with a Marmalade of Endives with Orange and Ginger

Baked Halibut with Morels and Asparagus

Cod with Leeks and Potatoes

Sautéed Rock Fish with Antiboise Sauce

Fish and Chips

Grilled Ahi Tuna Steak

Baked Pesto Salmon

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MAIN COURSE
POULTRY



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MAIN COURSE
POULTRY

Duck Confit

Grilled Chicken Breast

Sautéed Chicken with Vinegar

Herb Crusted Chicken Breast

Chicken Piccata

Stuffed and Roasted Chicken

Chicken Marsala

Chicken Francese

Breast of Duck with Spices

Blackened Chicken Breast

Turkey Meatloaf

Turkey Stuffed Bell Peppers

Poulet de Provençal

Chicken Marbella

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MAIN COURSE
MEAT



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MAIN COURSE
MEAT

Filet Mignon

New York Strip

Pork Chop with Spices with Caramelized Apple

Crispy Pork Belly

Rack of Lamb

Beef Tenderloin with Red Wine Sauce

Swedish Meatballs

Pork Chop with Cherry Balsamic Glaze

Lamb Chops with Dried Figs

Medallions of Venison

Braised Short Ribs with Red Wine

Flank Steak with Chimichurri Sauce

Miso Apple Flank Steak

Veal Stew with Root Vegetables

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SIDE DISHES



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SIDE DISHES

Carrots with Cumin and Orange

Herb Roasted Potatoes

Mashed Potatoes

Vegetable Bouquet

Steamed Broccoli

Galette of Potatoes

Sweet Potato Purée

Sautéed Haricot Verts

Couscous of Vegetables

Herb Pie

Sun Vegetable Crumble

Ratatouille

Grilled Asparagus

Gratin Dauphinois

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ASIAN
COUSINE



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COUSINE

Bulgogi

Kalbi

Kimchi Fried Rice

Bibimbob

Bulgogi Burger

Bulgogi Burrito

K Sliders

Very Berry Sweet and Sour Chicken

Japanese Curry

Tempura

Sushi

Sashimi

Poke bowl

Donburi

Stir-Fried Udon

Yaki Soba

Thai Curry

Pad Thai

Tom Yum Goong

Summer Rolls

Spring Rolls

Chicken Satay

Thai Basil Fried Rice

Papaya Salad

Indian Curry

Chicken Masala

Butter Chicken

Chicken Tikka Masala

Chicken Vindaloo

Biryani

Tandoori Chicken

Palak Paneer

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BENTO



BENTO

Tonkatsu

Chicken Katsu

Fish Katsu

California Roll

Mango & Cucumber Roll

Vegetarian Maki Roll

Vegan Maki Roll

Beef and Asparagus Roll

Sushi

Sushi & Sashimi

Bulgogi

Kalbi

Spicy Pork Bulgogi

Spicy Chicken

Teriyaki Chicken

Teriyaki Salmon

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DESSERT



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DESSERT

Authentic Italian Tiramisu

French Macarons

Ultimate Cheesecake

Ultimate Chocolate Cake

Traditional French Petit Four

Edible Flower Cookies

Cherry Blossom Cookies

Chocolate-Dipped Matcha Cookies

Mochi Ice Cream

Chocolate Tart

Fine Swiss Chocolate

Fudgy Chocolate Cookie Bars

Mango Tart Tatin

Lemon Curd & Fresh Berry Cake

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First Chime

IAD. DCA. BWI. MTN. HEF. JYO. FDK. GAI

TO PLACE AN ORDER
OR FOR MORE INFORMATION, PLEASE CONTACT US.

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