

# ECUACENTAIR FBO

## VIP CATERING MENU



  
Ecuacentair  
FBO

 **AIR ELITE**  
by World Fuel  
The Global FBO Network  
Curated For Elite Service

## BREAKFAST & BAKERY





## CONTINENTAL BREAKFAST

### Yogurt

- Natural or fruit Yoghurt with choice of mix of berry, strawberry, and blueberry.
- Greek Natural Yogurt
- Natural fruit flavor Yogurt (strawberry/blueberry/peach/guanabana)

### Selection of cereal and Muesli

- Muesli
- Honey loop
- Chocolate Muesli
- Rice Krispies
- Granola
- Fruit loops
- Cornflakes

### Hot Breakfast Choices

- Scrambled egg
- Mignon
- Omelet
- Chicken Breast
- Fried egg
- Beef Sauge
- Poached egg
- Ecuadorian Empanadas x3
- Roasted potato wedges
- Sweet Corn Quiche
- Prime Beef fillet

### Cold Breakfast Choices

- Beef Wrap
- Curried Quinoa Wrap
- Chicken Wrap
- Falafel Tahini
- Tuna Wrap
- Salmon Avocado Toast
- Veggie Wrap
- Vegan Avocado Toast
- Vegetable Pita

### Sweet Breakfast Choices

- French Toast with a choice of mixed red fruits and maple syrup.
- American Pancakes with blueberries with French butter and maple syrup.
- Sweet Banana cake
- Carrot cake
- Orange cake

### Coffee Choices

- American coffee
- Hot chocolate
- Espresso
- Vanilla hot chocolate
- Latte
- Tea Infusion
- Macchiato
- Cappuccino
- Vanilla Cappuccino





## BAKERY

### Artisan Style Breads and Rolls

- Soft Roll
- Sourdough Roll
- Whole meal Roll
- Rye Roll
- Muesli Roll
- French Bread
- Ciabatta
- Arabic Bread
- White and Brown Toast

### Croissant Choice

- Plain
- Chocolate
- Almond
- Cheese

Available in two sizes:  
Traditional (35g) or mini  
(25g)

### Pastries

- Apple Tart
- Lemon Pie
- Strawberry Pie
- Pecan Pie
- Pineapple Pie
- Black Forest Cake
- Passion Fruit Mousse with red fruits
- Strawberry Mousse
- Drack Chocolate Brownie
- Brownie
- Alfajores
- Strawberry with cream
- Chocolate Cake

### Muffins and Mini Muffins

- Chunky Chocolate
- Mixed Berry
- Almond
- Banana

### Ecuadorian Bakery

- Bolon de Queso (Fried salt banana roll with cheese)
- Pork Chicharon Bolon (Fried salt banana roll with pork chicharron)
- Ecuadorian Empanada x3
- Cassava Bread with cheese
- Cassava Cake
- Spicy Tamal
- Corn cake
- Sweet Humita
- Cheese Humita

French butter and  
selection of preserves  
available on request.



## APPETIZERS & PLATTERS

- **BANDEJA COSTEÑA**, CRISPY CASSAVA (MUCHINES), GREEN PLANTAIN CHEESE, AND PORK CRACKLING, (BOLONES), SERVED WITH OUR TAMARILLO CHILI SAUCE, HONEY, AND FRESH CHEESE. TRADITIONAL
- **MARISCOS CRUJIENTES**, CRAB CLAWNS, WITH CALAMARI AND SHRIMP, SERVED WITH PATACONES AND CILANTRO MAYO.
- **TRADITIONAL EMPANADAS**, MOROCHO, WITH BEEF FILLING, AND GREEN PLANTAIN, AND VIENTO EMPANADAS, BOTH FILLED WITH CHEESE.
- **FRUIT PLATTER**, SELECTION OF THE HIGHLY QUALITY LOCAL SEASONAL FRUIT.
- **CHARCUTIER PLATTER, MEAT ONLY**, OFFERS A GENEROUS ASSORTMENT OF EXCEPTIONAL DOMESTIC AND INTERNATIONAL CURED MEATS, SU AS PROSCIUTTO, SOPRESSATA, Pâté . IN ADDITION, THE PLATTER INCLUDES ACCOUTERMENTS THAT COMPLEMENT THE CHARCUTIRIE: NUTS, OLIVES, ASSORTED ANTIPASTI, AS WELL AS CRACKERS.
- **CRUDITE PLATTER**, SEASONAL FRESH AND CRUNCHY, DEPENDING ON THE SEASON, THIS PLATTER I REPLETENT WITH A MIX OF SEASONAL VEGETABLES. SERVED WITH THREE OF OUR DIPS (TYPICALLY GARLIC HUMMUS, HERBES DIP, AND PEPPASPREA), CRACKERS, AND FRESH BAGUETTE ON THE SIDE.
- **CHEESE & CHARCUTIER PLATTER**, SELECT FROM HIGHLY CURATED SEASONAL CHESSES AND BALNCE THE WITH OUR DELICIOUS SOPRESSARA AND PROSCIUTTO CHARCUTERIE. TO ENHANCE THE EXPERIENCE FOR YOUR EYES AND PALETTE, ACCOMPANIMENTS INCLUDE ANTIPASTO, DRIED FRUIT, FRESH FRUIT, NUTS AND CRACKERS.
- **SANDWICH PLATTER**, PLATTER OF SIGNATURE SANDWICHES MADE WITH THE FINEST MEATS, CHEESES, AND HIGH-STANDARD QUALITY INGREDIENTS AND MADE ON FRESH BREAD.

We offer a range of Platters that are intended to meet your needs. However, we recognize that each client requires customized options!

## S O U P S

- **CHICKEN SOUP**, WITH VEGETABLES.
- **TRADITIONAL PATATOE SOUP**, SERVED WITH FRESH CHEESE, AVOCADO AND CILANTRO.
- **ROASTED PUMPKIN CREAM SOUP**, SERVED WITH FINE HERBS CHICKEN AND PUFF PASTRY CRISP.

## S A L A D S

- **BOSTON COBB SALAD**, ASSORTED LUTTECE, GRILLED CHICKEN, SAUTEED MUSHROOMS, SWEET CORN, EGG, BACON, TOMATOES AND HOUSE DRESSING.
- **GREEN SALAD WITH GRILLED CHICKEN BREAST**, GRILLED CHICKEN BREAST, MIXED GREENS, ROASTED ASPARAGUS, AVOCADO, KALE, GREEN OLIVES, MOZZARELLA CROUTONS AND BASIL YOGURT DRESSING.
- **MEDITERRANEAN SALAD**, WITH SERRANO JAM, CONFIT TOMATOES, CURED MOZZARELLA, ARUGULA, AND BALSAMIC DRESSING.
- **GRILLED CHICKEN CAESAR SALAD**, ROMAINE LETTUCE, FINE HERBS, CROUTONS, PARMESAN CHEESE AND TRADITIONAL CAESAR DRESSING.
- **GRILLED SHRIMP CAESAR SALAD**, ROMAINE LETTUCE, FINE HERBS, CROUTONS, PARMESAN CHESSE AND TRADITIONAL CAESAR DRESSING.
- **GRILLED SALMON CAESAR SALAD**, ROMAINE LETTUCE, FINE HERBS, CROUTONS, PARMESAN CHEESE AND TRADITIONAL CAESAR DRESSING.CHEESE



## S O U P S & S A L A D S





## CEVICHE S

- CEVICHE MIXTO JIPIJAPA, WITH OCTOPUS, FISH, AND SHRIMP, SERVED WITH ROASTED PEANUT AND CITRUS MARINADE. TRADITIONAL POTATOE SOUP, SERVED WITH FRESH, AVOCADO AND CILANTRO.
- TRADITIONAL SHRIMP CEVICHE, IN CLASSIC TOMATO AND ORANGE MARINADE.
- PERUVIAN-STYLE FISH CEVICHE, WITH CITRUS MARINADE, ANDEAN CORN, AND SWEET POTATO.
- PALMITO CEVICHE, WITH CITRUS MARINADE, ANDEAN CORN, AND SWEET POTATE.



## MAIN COURSES

We offer a range of customized options, choose protein and sides by your preference!

### PROTEINS

- SALMON (200gr)
- ST. LOUIS PORK RIBS (300gr)
- CHICKEN BREAST (200gr)
- RIB EYE (300gr)
- NEW YORK STRIP (300gr)
- CROAKER FISH (200gr)
- BEEF TENDERLOIN (200gr).
- TUNA STEAK (200gr).
- PRAWNS (350gr)

### SIDES

- FRENCH FRIES
- GARLIC CHAUCHA POTATOES
- MASHED POTATOES
- MAC AND CHEESE
- TRUFFED MAC AND CHEESE
- CREAMY LENTIL MORO
- ROASTED VEGETABLES
- BROCCOLI GRATIN
- AVOCADO CAPRESSE SALAD
- HOUSE SALAD
- CAESAR SALAD

# PASTA

We offer a range of customized options, choose pasta, sauce, and protein by your preference!

- FETUCCINE
- PENNE RIGATTI
- SPAGHETTI
- ALFREDO SAUCE
- POMODORO AND BASIL
- BASIL PESTO
- BEEF BOLGNESE
- GRILLED CHICKEN
- SAUTEED SHRIMP



# VEGGIE

**CRUNCHY FALAFFELS**, WITH CHICKPEA HUMMUS, LEMON JUICE, TAHINI, SESAME SEED, OLIVE OIL SERVED WITH PITA BREAD.

**VEGAN EMPANADAS**, FILLED WITH TOMATOE, MUSHROOM AND EGGPLANT RAGOUT.

**100% VEGAN NACHOS**, BEYOND MEAT CHILI, CORN TORTILLA CHIPS, VEGAN CHEESE, GUACAMOLE AND PICO DE GALLO.

**BEYOND MEAT BURGER**, WITH VEGAN CHEDDAR CHEESE, PLANT BASED MAYO, ON POTATOE BUN..

**BOLOGNESE PASTA:** FETUCCINE / PENNE RIGATTI / SPAGHETTI , BEYOND MEAT BOLOGNESE

**BEYOND CHICKEN TENDERS** ,WITH FRENCH FRIES AND HOUSE SALAD.



**F A S T F O O D &  
P I Z Z A**



# FAST FOOD

**WYNDHAM BURGER**, 100% ALL BEEF BURGER, BRIE CHEESE, BACON AND CARAMELIZED ONIONS ON POTATOE BUN

**DOUBLE CHEESEBURGER**, 100% ALL BEEF BURGER WITH AMERICAN CHEESE, ONION, LETTUCE AND PICKLES ON POTATOE BUN.

**TURKEY CLUB SANDWICH**, TRADITIONAL TURKEY CLUB SANDWICH WITH BACON, FRIED EGGS, LETTUCE, TOMATOE, HAM AND CHEDDAR CHEESE IN TOASTED BRIOCHE

**PHILLY CHEESE STEAK**, SIRLOIN STEAK WITH SAUTEED BELL PEPPERS, ONIONS, MUSHROOMS AND AMERICAN CHEESE SERVED IN TOASTED BRIOCHE

**CLASSIC HAM AND CHEESE SANDWICH**, EDAM CHEESE AND HAM ON TOASTED LOAF.



- MARGARITA**  
 Pomodoro, mozzarella, tomate, albahaca y aceite de oliva.
- VEGETARIANA**  
 Pomodoro, mozzarella, pimientos, tomate, champiñones, pesto y aceite de oliva.
- DIAVOLA**  
 Pomodoro, mozzarella, jalapeños, salame, pepperoni y aceite de oliva.
- CHICKEN & BACON**  
 Pomodoro, mozzarella, pollo BBQ, pancetta, cebolla caramelizada.
- CAPRICHOSA**  
 Pomodoro, mozzarella, jamón, champiñones y aceite de oliva.
- HAWAII**  
 Pomodoro, mozzarella, jamón, piña y aceite de oliva.
- LITTLE ITALY**  
 Pomodoro, mozzarella, bolognesa, tocino, cebolla caramelizada y aceite de oliva.
- PEPPERONNI**  
 Pomodoro, mozzarella, pepperoni y aceite de oliva.
- BURRATA**  
 Pomodoro, burrata, tomates cherry, albahaca, sal de mar y aceite de oliva.
- PROSCIUTTO**  
 Pomodoro, mozzarella, prosciutto di parma, rúcula, parmesano y aceite de oliva.
- 4 FORMAGGI & FUNGHI**  
 Pomodoro, mozzarella, gruyere, gorgonzola, parmesano, champiñones.
- 4 ESTACIONES**  
 Pomodoro, mozzarella, pepperoni, jamón, aceitunas, maíz dulce.
- MEAT & MORE MEAT**  
 Pomodoro, pepperoni, salame, chorizo, tocino, parmesano y aceite de oliva.
- CARBONARA**  
 Crema, mozzarella, parmesano, pancetta, huevo y aceite de oliva.
- STELLA**  
 Fior di latte, prosciutto, rúcula, tomates cherry, parmesano, borde de ricota, pimienta y aceite de oliva.





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