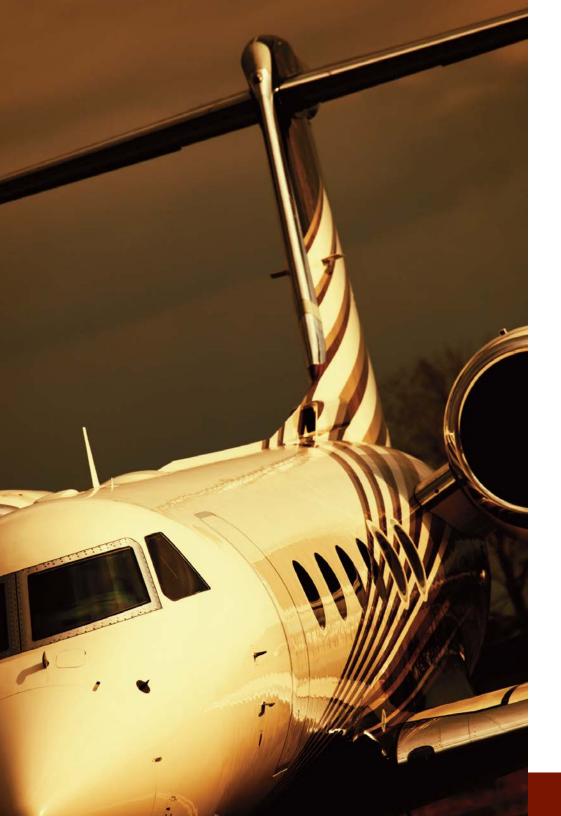


Merone's Catering Halal Menu





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You have selected the mid-Atlantic region's finest caterer for private in-flight dining services. Merone's is the most innovative and dedicated in-flight caterer serving Virginia, Washington, D.C. and Maryland area airports. Our commitment is to provide you and your guests with the best food and service.

Our experienced chefs never compromise quality or consistency. We use only the freshest, highest quality ingredients prepared especially for you. Many of our kitchen and quality control personnel have employment experience as flight attendants or food service professionals on Airbus, Boeing, Challenger, Gulfstream, Lear Jet, and similar aircraft.

Merone's will gladly satisfy your special dietary requirements (religious, ethnic, or health-related) and can accommodate any type of passenger or occasion. We provide only consistent, gourmet quality.

We also offer exotic flower arrangements, domestic and international newspapers, personal shopping, fully-compliant international de-planing, laundry service, and many other things you might require.

We operate 24 hours per day, 365 days per year. We are fully equipped with hot and cold vans, high loaders, and cleared airport personnel to serve all your needs on the tarmac.

Thank you for choosing Merone's Inflight Catering. We look forward to serving all of your catering needs.



(باردة مزة) Cold Mezze:

- 1. Hummus (באָבי)
 Blended Chickpeas, Fresh Garlic, Lemon Juice, & Tahini.
 Mixed & Served with Extra Virgin Olive Oil.
- 2. Stuffed Vine Leaves (לושטיף פנט משלים)
 Minced Onion, White Rice, Dried Currants, Pine Nuts,
 & Tomato Paste. All Mixed with Assorted Seasonings.
- 3. Fresh Labne (طازجة لبنة)
 Condensed Freshly Made Yogurt.
- 4. Foul Madammes (جدمس فعول)
 Seasoned Beans Mixed with a
 Clove of Garlic, Lemon Juice,
 & Olive Oil.
- 5. Fresh Baba Ghanoush (غنوج بابا)
 Seasoned Grilled Eggplant with
 Tahini & Lemon Juice.
- 6. Assorted Fresh Vegetables
 (طازة خضار مشائل)
 Sliced Tomato, Mixed Pickles & Olives, Sliced Peppers,
 & Zucchini Sticks. Garnished with Fresh Broccoli.



Hot Mezze: (ساخنة مزة)

- 7. Lamb Kibbeh (بالنحم كية)
 Kibbeh Stuffed with Freshly Cooked Lamb,
 Minced Onion, & Pine Nuts.
- 8. Cheese Fatayer (بالسبانخ فيطائزر) Pastry Stuffed with Feta, Mozzarella, & Assorted Arabic Seasonings.
- 9. Spinach Fatayer (بالسبانخ فيطائرر) Pastry Stuffed with Cheese, Fresh Spinach, & Assorted Arabic Seasonings.



- 10. Mini Shawarma (صغيرة شوارم)
 Choice of Beef, Chicken, or Lamb. Meat is Freshly Sliced & Served with Yogurt Sauce, Lettuce, & Tomato.
 Served in Fresh Pita Bread.
- 11. Falafel (فالفان)
 Chickpeas, Onions, & Garlic Seasoned with Assorted Spices.
- 12. Assorted Satay (متنوعة مشاوي)
 Choice of Beef, Chicken, Lamb, or Shrimp.
- 13. Cheese Sambousek (بال جبنة سمبوسة)
 Freshly Baked Pastry Filled with Sharp Cheese & Egg Mix.
 Seasoned with Assorted Spices.
- 14. Chicken Wings (العقالية الدجاج اجنح)

 Deep Fried and Tossed in Spicy or Mild Sauce.

 Served with Assorted Dipping Sauces.

Soups: (الشوربات)

15. Harira Soup (الحريرة شوربة)

Lentils, Chopped Onion,
Garbanzo Beans, Red Kidney
Beans, & Tomato. Mixed
with Assorted Seasonings as
well as Flat Leaf Parsley &
Cilantro Leaves.



16. Lentil Soup (العدس شوربة)

Dry Lentils, Diced Carrot, Chopped Celery, Minced Garlic, & Crushed Tomato. Seasoned with Dried Oregano & Basil.

17. Arabic Seafood Soup (البحر فيواكه شيوربة)
Shrimp, Calamari, Fish Filet, Minced Onion & Garlic, & Diced Celery & Tomato. Seasoned with Fresh Parsley, Coriander, & Bay Leaves.

Salads: (السلطات)

18. Fattoush Salad (الفتوش سلطة)

Iceburg Lettuce, Cucumber, Green Pepper, Onion, Radishes, & Tomato. Served with Lemon Juice & Olive Oil Dressing.

- 19. Tabbouleh Salad (التبولة سلطة) Chopped Tomato, Parsley, & Onion Mixed with Lemon Juice & Olive Oil.
- 20. Greek Salad (اليونانية السلطة) Grilled Marinated Vegetables, Feta Cheese, Tomatoes, Olives, Pepperoncini, Red Onions. Served Over Romaine Lettuce.
- 21. Rocket Salad (الجرجيد سنطة) Sun Dried Tomato, Toasted Pine Nuts, & Shaved Parmesan. Served over Fresh Arugula Leaves.

- 22. Caprese Salad (الكابري ج سن طقا)
 Assorted Sliced Tomatoes, Basil, & Fresh Buffalo Mozzarella.
 Served over Mixed Greens.
- 23. Chicken Caesar Salad (ייוניבוד ולייטונג ייינע א Sliced Grilled Chicken Breast, Fresh Croutons, Cherry Tomato, & Shredded Parmesan Cheese. Served over Mixed Greens.
- 24. Tuna Nicoise Salad (بالتونة الن الن الن النوكة الن النوكة الن النوكة النوك





Entrees: (الرئيسية الاطباق)

- 25. Chicken Biryani (اللحاج بحرياني)
 Chicken Breast, Diced Onion, Minced Garlic, Fresh Cardamom,
 Saffron Leaves, Plain Yogurt, & Rice. Cooked with Assorted
 Arabic Seasonings and Spices.
- 26. Chicken Shish Taouk (الدجاج الطاووق سيش)

 Marinated Chicken Kababs Served with Peppers & Mushrooms.
- 27. Chicken Tikka Marsala (الدجاج ماصاله التيكة)
 Chicken Breast Marinated with Yogurt and Assorted Spices.
 Served with a Tomato Cream Sauce.
- 28. Lamb Biryani (ווילדעפי לכך אָרנאָן וויפָן)
 Lamb Chop, Diced Onion, Minced Garlic, Fresh Mint Leaves,
 Plain Yogurt, Cardamom, & Rice. Cooked with Assorted Arabic
 Seasonings and Spices.
- 29. Lamb Tagine (اللحة طاع يون)

 Lamb Chop, Ground Cardamom, Cubed Onion, Minced
 Garlic, Grated Ginger, & Lemon Zest. Cooked with Assorted
 Seasonings and Spices.

- 30. Lamb Bamia (الْحُرُوفُ بِالْحِمِ بِالْمِهِيّة)

 Cubed Lamb, Chopped Onion, Chopped Tomato, Baby Okra,
 Fresh Coriander, & Lemon Juice. Cooked with Cumin &
 Coriander Powder.
- 31. Beef Stroganoff (الفيطر بصلصة في ليه)

 Chunks of Beef Filet in Creamy Mushroom Sauce.

 Served over Pasta or Rice.
- 32. Grilled Filet Mignon (مشوي فاليه)
 Served with Choice of Starch & Vegetable.
- 33. Veal Scallopini (וופאַדו וויאַ אַר וויש ווער פּטיפּטיפּ)

 Veal Cutlets Seared with Bread Crumbs, Chopped Onion,
 Sliced Red Bell Pepper, Stewed Tomato. Cooked with Assorted
 Seasonings & Chopped Parsley.
- 34. Shrimp Biryani (לענפּיטָוֹיבּין וּיְרָטֵּוֹיבֶּי)
 Grilled Shrimp, Diced Onion, Minced Garlic, Plain Yogurt,
 Cardamom, Bay Leaves, & Rice. Cooked with Assorted
 Seasonings & Spices.
- 35. Maine Lobster Thermidor (البحر سرطان طبق) Cooked Lobster Tail, Chopped Shallot, Double Cream, Fresh Parsley, & Parmesan Cheese. Cooked with Lemon Juice & Fresh Fish Stock.
- 36. Seabass Sayadia (الصيادية طبق)
 Filet of Seabass,
 Chopped Onion, Pine
 Nuts, Almonds, &
 Rice. Cooked with
 Assorted Spices.



Desserts: (ال حلويات)

Ricotta Cheese, Mozzarella, White Sugar, Unsalted Butter, & Lemon Juice. Served with Heavy Syrup.



- 78. Baklava (البقالاة) Phyllo Pastry Stuffed with Assorted Nuts & Fresh Honey.
- 39. Rice Pudding (יף וטונ אילף ي) Short Grain Rice, Milk, Corn Starch, Rose Water, & Granulated Sugar.
- 40. Mshabak (مثربك)
 Fried Dough Shaped into Knots and Soaked in Sweet Syrup.
- 41. Sliced Fresh Fruit (مِشْكَانَة فَــُواكُه سَلَطَة)

 Cantaloupe, Honeydew Melon, Pineapple, & Watermelon.

 Served with Fresh Yogurt Dip.

Beverages: (الباردة المشروبات)

Fresh Juices

Orange
Mango
Pinapple
Grapefruit
Carrot
Kiwi
Apple
Pomegranate
Strawberry
Mixed Fruit Cocktail

Hot Drinks الساخنة المشروبات

Coffee Arabic Coffee Hot Milk Hot Water Assorted Tea

Bottled Beverages المعلبة المشروبات

Fiji Water Volvic Water Perrier Water Evian Water Bottled or Canned Coca Cola Products Bottled or Canned Pepsi Products

Personal Services (الخاصة الخدمات)

We understand how important it is to be able to accommodate all of your customers' needs, and that is why we have made it our job to offer you everything which will make your travel experience the best! Here is a list of all our regular services for your convenience.

- Linen and Laundry Service
- Glassware and China Fresh Flower Arrangements
- Gift Baskets and Personal Shopping
- Domestic and International Newspapers and Magazines
- Personal Travel Items
- Customized Menus
- Gluten-free, Organic, and Other Dietary Accommodations
- Dry Ice and Ice Cubes
- International De-planing





Merone's Halal

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Serving the following regions:

Virginia Washington, D.C. Maryland