

# Meals



# Ambient meals

Our culinary offering also boasts ambient meals. These present numerous advantages such as an ambient shelf life of 180 days and optimised (airline) oven proof packaging. The technology used to prepare these meals helps to conserve the exceptional freshness and nutritional values.

- Reduced food waste
- Simplified non-frozen supply chain
- Same quality as a frozen meal



### Chicken Korma

250 g

Cooked chicken thigh in coconut and tomato sauce and cooked cumin rice



### Butter Chicken

260 g

Cooked chicken thigh in tomato and yoghurt sauce with basmati rice



### Potato Masala

250 g

Vegetarian curry potato, sweet potato and white rice



### Macaroni & Cheese

250 g

Macaroni pasta with creamy cheese sauce

## Foodcase icons





**Penne pomodoro**

240 g

Cooked penne pasta in tomato sauce



**Penne bolognese**

240 g

Cooked penne pasta in tomato sauce with minced meat



**Lasagna bolognese**

260 g

Layers of pasta with meat and creamy béchamel sauce



**Chicken coconut curry**

230 g

With basmati rice



**Penne chicken bolognese**

260 g

Cooked penne pasta with chicken with chicken



**Beef casserole**

230 g

Stewed beef with mashed potatoes



**Chili sin carne**

260 g

Vegan chili with sweetcorn with rice





### Vegetarian thai green curry

240 g

Green curry with chickpeas, beans, baby corn, red pepper with jasmin rice



### Tikka saag chicken

230 gr

With basmati rice



### Chicken teriyaki

240 gr

Cooked chicken in soy sauce with ginger and union with jasmin rice



### Chicken stir-fry

240 gr

Cooked chicken in soy sauce with baby corn, bell pepper and onion with jasmin rice



### Chicken thai green curry

230 g

With basmati rice



### Kung poa chicken

240 gr

With jasmine rice



### Rendang chicken

240 gr

With coconut rice



### Vegetarian rendang

230 gr

Rendang with vegetable protein and white rice





**Delicias salads**

90 g / 250 g

**Flavours**

- Quinoa with vegetables and dried tomato
- Roasted vegetables with black olives and spices
- Roasted tomato with green peppers and kalamata olives
- Roasted peppers
- Beans and vegetables
- Roasted red pepper with capers

# Frozen meals

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- Same quality as a frozen meal



**Chicken dijon**

250 g

Chicken covered with Dijon mustard sauce, with white rice, carrots & broccoli



**Beef teriyaki**

250 g

Ground beef with teriyaki marinade, with soy noodles, broccoli, red pepper, edamame, topped with sesame seeds

## Foodcase icons



**Chicken orzo**

250 g

Breaded chicken cutlet with Italian tomato sauce and orzo pasta seasoned with basil & garlic



**Ravioli**

250 g

Ravioli filled with plantbased bolognese filling in tomato sauce, topped with green pesto and cheese



### Sheppards pie

250 g

Savoury vegan stew topped with savoury mashed potato



### Chicken tagine

250 g

Chicken tagine/ couscous and buttered green peas & carrots



### Chicken mandi

250 g

Chicken seasoned with Saudi Arabian spices, rice garnished with fried onions and raisins



### Butter paneer

250 g

Fried tofu in Indian style butter sauce, served with white rice with cauliflower and green peas



### Lamb madras with jeera rice

250 g

Indian lamb curry with cumin flavoured white rice





**Aloo chana masala**

250 g



**BBQ Chicken mash potato and brocolli**

250 g



**Quinoa chili can corne**

250 g



**Swedish meatballs with potato mash, green beans and carrots**

250 g



**Chicken Soy Sauce with Rice and snow peas**

250 g



**Manicotti with 3 cheeses and sundried tomato sauce**

250 g



**Vegetable Teriyaki with noodles**

250 g



**Ziti pasta with goat cheese and red pepper**

250 g



# Packaging solutions

Foodcase offers a wide range of standard and bespoke packaging solutions, tailored for both Economy and Premium service concepts. Our packaging can be configured to fit any meal setup and is optimized for efficient (trolley) loading and galley handling. We work with various materials such as CPET, RPET and natural fibres like bagasse, always aiming for the right balance between functionality, presentation and sustainability.

