



B767 Aircraft Catering Standards

N767MW

- ***Aircraft is equipped with one forward and one rear galley***
- All food should be clearly labeled with a permanent marker
- All hot items must be delivered cold to the aircraft
- All hot food must be bulk packaged in **6" x 12"** oven tins with hard foil lids for reheating
- Salad items should be bulk packed in disposable plastic containers
- All sauces and salad items must be packaged for 2 galleys
- All sauces must be in a sealed plastic container and labeled
- Sandwiches must be packaged individually with visible labels
- Include individual condiments (i.e. butter, salad dressings, etc)
- Platters should be for a maximum of 10-12 passengers
- Hot appetizers should be delivered with a setup tray
- Order 10% additional main menu items to accommodate passengers
- All platters and trays must be 10" x 13 ½" or smaller
- Beverages must be ½ gallon or smaller, no glass containers
- No plates, napkins, or utensils required, they are provided by aircraft
- No standard beverages are required, they are provided by aircraft

***For additional information contact Dirk Pettitt - Manager, Charter Operations
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