

## American Airlines Spices Up Its Menus, Introduces New Selections

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Rotation of Menus Offers Premium Travelers Variety Throughout the Year



American Airlines is spicing up its menus with tasty, new offerings as part of the airline's effort to enhance the onboard experience and give customers the choices they value. Six different menus will rotate throughout the year, resulting in a wide array of delicious meals offered onboard for First and Business Class customers.

"American is pleased to introduce new, culinary options to complement our premium class services," said John Tiliacos, American's Managing Director - Onboard Products. "We are committed to providing an unparalleled traveling experience for our customers and dining is a key component of that experience."

The program, which American began implementing in November 2007, includes new rotations of entrees incorporating a multitude of flavors. New, mouth-watering dishes are as follows:

On flights to and from Europe -- rosemary-scented shrimp drizzled with garlic sauce served with lemon rice and artichokes (also offered on Asia routes) and chicken Thai curry served atop a bed of jasmine rice

On Asia flights -- beef filet enhanced by a ratatouille sauce and served with cauliflower gratin and mixed vegetables

On flights to and from Latin America -- seafood brodetto and braised lamb with mixed vegetables

On Hawaii flights -- macadamia nut chicken with pineapple papaya marmalade

On transcontinental flights -- crepes filled with scrambled eggs, salmon and chives, served with roasted mushrooms, tomatoes and sausage, grilled salmon with lemon caper sauce served over orzo with a side of grilled root vegetables, flat iron steak topped with a rich sauce of mushrooms and pearl onions served with broccolini, and hot open-faced roast beef sandwich with havarti cheese and balsamic onions

On domestic flights -- grilled barbecue chicken salad garnished with bleu cheese and spicy pecans, orange sauce chicken with rice and snap peas, artichoke mezzaluna pasta, and chicken teriyaki with bok choy rice.

Menu items are rotated throughout the year to provide American's customers variety and to coincide with seasonal freshness. Entree selections are made by taking into consideration the flavors and delicacies of the regions that the flight serves.

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