SkyElite VIP
Inflight Catering & Concierge Services

Inflight Catering Menu
SkyElite VIP
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A division of
NEW YORK FOOD COMPANY
NYFC
CATERING & EVENTS
Welcome to Sky Elite VIP: An introduction from the Director

- **Our Network:** Sky Elite VIP is the cumulative effort of a network of established kitchens and vendors around the globe who have come together with the mutual goal of providing the best service, catering, and concierge services possible, regardless of where your flight is headed. Servicing over 500 locations around the globe, Sky Elite VIP has quickly become one of the leading providers of inflight catering and concierge services and it’s easy to see why.

- **Our Kitchens:** Figuring out which caterer to use at each individual location around the globe is a daunting and difficult task, even for the most seasoned veteran. Sky Elite VIP takes that stress away because we have already done the research before an order goes out. Each kitchen goes through a rigorous approval process to ensure that our clients receive the highest quality catering in the area.

- **Photographic Confirmation:** At Sky Elite VIP, we believe that everyone should have a chance to see what is being delivered before they arrive at the FBO. It doesn’t matter if you are a flight coordinator, charter expert, operations manager, flight attendant or the end user, we will send you photos of your order to the email address provided so you have the chance to look over your catering before you even get to the airport. (Service not available at all locations.)

- **Delivery Notifications:** There is nothing worse than wondering if the catering has reached the FBO, especially if the order is early in the morning or late at night. When you cater with Sky Elite VIP, we will send you a delivery confirmation once we have verified with the FBO that they have received your catering along with the name of the representative who signed for your order. With Sky Elite VIP you are never left wondering what happened to your catering.

- **Your Personal Concierge Team:** Excellent customer service is a top priority at Sky Elite VIP. That is why we have hand-selected our team of Concierge Specialists. Each member of our team is a seasoned veteran in the inflight catering industry and is always available to answer questions or respond to any concern you may have.

- **Pop-Up Trip Support:** Last minute pop-up flights are stressful enough as it is, especially if the person in charge of arranging the catering is also the person who is in charge of coordinating the flight details. Sky Elite VIP is always here to help and will give you an honest and upfront answer when it comes to determining if the catering will reach your aircraft in time. This way, you can let your passengers know if it would be more prudent for them to bring their own meals.
- **Concierge Services:** Concierge services are available and can help you add a special touch that will make each flight more memorable. Sky Elite VIP’s Concierge Specialists can assist you in building custom gift baskets, create beautiful floral arrangements, or even arrange specialty shopping runs. Concierge availability does vary in each region, so please inquire about availability. A concierge fee will apply.

- **Ground Transportation:** We also offer Ground Transportation services including Rental Car Reservations, Chauffeured Vehicles, and Crew Transportation options.

- **Flexible Payment:** Sky Elite VIP’s Direct Billing Terms can be a huge plus for Flight Departments and it can eliminate the need for expense reports since our Accounting Team is standing by to communicate directly with yours. Terms are available if your company meets certain qualifications.

- If you have any questions or would simply like to discuss the options that are available to you, please feel free to reach out to one of our concierge specialists who are standing by 24/7 at 877.610.5111 or email us at order@skyelitevip.com.

Thank you, safe travels, and welcome to Sky Elite VIP.
A quick note about our menu:
Sky Elite VIP has created the following menu with commonly ordered items that are generally available in each region, but exceptions may apply. Special requests are always welcome and will be fulfilled wherever and whenever possible.

Gluten Free:
Special requests for gluten free items will be accommodated to the best of each kitchen’s ability. We will advise if certain items are not available as requested and will always ask before making any kind of substitution.

Vegan and Vegetarian Requests:
Sky Elite VIP welcomes vegan and vegetarian requests and are happy to accommodate. We can even make suggestions based on the departure location and our knowledge of the market offerings in that region.

Kosher and Kosher Style Items:
Requests for kosher catering will always be accommodated if the kitchen is certified or if there is a kosher restaurant option available in the area. Please be advised that not all areas are capable of handling kosher requests and you may need to order ahead or take catering from another location.

Kosher style catering is also available, but is not recommended if you are not aware of the level of strictness that your client adheres to. Kosher style lacks the proper supervision and certification of the Kashruth and may not be acceptable for your client to consume.

Halal:
Requests for Halal preparation are welcome and often easily accommodated.

Other dietary restrictions:
We are aware that there are many other dietary restrictions, so please be sure to notify us of any allergies or other restrictions that need to be taken into consideration when preparing your catering.
Sunrise Offerings

À la Carte:
- Breakfast Cereal served with choice of milk
- Optional: diced fruit toppings
- Fresh Fruit Salad
- Yogurt Parfait

Morning Platters:
- Fresh Bakery Display
- Fresh Sliced Fruit
- Smoked Salmon & Bagels

From the Bakery:
- Bagels
- Breakfast Breads
- Cinnamon Rolls
- Croissants
- Danishes
- Muffins
- Pastries
- Scones

Boxed Meals:
- Breakfast Burrito Box
- Breakfast Sandwich Box
- Continental Breakfast
- Executive Continental Breakfast

Hot Entrees:
- Belgian Waffle
- Breakfast Burrito
- Breakfast Sandwich
- French Toast
- Frittata
- Omelet
- Pancakes
- Quiche
- Scrambled Eggs
- Steel-Cut Oatmeal

Hot Breakfast Sides:
- Meats:
  - Applewood Smoked Bacon
  - Black Forest Ham
  - Canadian Bacon
  - Chicken Apple Sausage
  - New York Strip Steak
  - Pork Sausage Links
  - Turkey Bacon
  - Turkey Sausage Links

- Starches:
  - Breakfast Potatoes
  - Corned Beef Hash
  - Hash Browns
  - Toast
Appetizer Platters

Antipasto
An impressive selection of grilled marinated vegetables and imported Italian meats and cheeses elegantly displayed. Served with grilled flat bread or crackers.

Canapés
Choose your own or request a Chef’s Selection. May include: Boursin cheese and house cured salmon, sour cream and caviar, smoked turkey, or shrimp. Please specify hot or cold.

Chilled Seafood
A selection of the choicest seafood available in each region. May include: crab claws, scallops, shrimp cocktail, smoked salmon, or lobster tail.

Crudités
A display of the freshest seasonal garden vegetables available, cut and ready to eat. Served with hummus, ranch or a spinach vegetable dip.

Fresh Sliced Fruit
An assortment of the freshest seasonal fruits available, sliced and displayed on a platter. Served with yogurt dipping sauce.

Gourmet Charcuterie
An upscale collection of domestic and imported gourmet smoked and dry-cured meats served with crackers.

Gourmet Cheese Platter
Chef’s choice selection of domestic and imported cheeses from across the globe. Favorites by request. Served with crackers.
Appetizer Platters (cont’d)

Gourmet Finger Sandwiches
Miniature sandwiches made with a wide selection of deli meats, chicken salad or tuna salad. Upscale options available including: Curried chicken; Ham, brie & apple; Lox, cucumber & cream cheese.

Mediterranean Meze
This platter provides a colorful assortment of grilled vegetables, stuffed grape leaves, tabbouleh, hummus, babaganoush, Feta cheese, and baked olives. Served with pita bread.

Shrimp Cocktail
Fresh chilled shrimp served with cocktail sauce and lemon wedges.

Sushi
Ready to serve, accompanied with chopsticks, soy sauce, wasabi and ginger.

Maki or “Cut Roll”
Typically cut into six or eight pieces, this style of sushi consists of sticky rice rolled and wrapped together with the desired ingredients often with seaweed or rice paper. Please specify white or brown rice when ordering.

Nigiri Sushi
Sliced raw fish atop a bed of molded rice. Please specify white or brown rice when ordering.

Sashimi
Thinly sliced, high quality raw fish. Served without rice.

Warning: Consuming raw or undercooked seafood, shellfish or eggs may increase your risk of foodborne illness.
Salads

All dressings come on the side. Please specify pre-plated or in bulk when ordering.

Traditional:

Asian Chicken Salad
Fresh greens, mai fun noodles, mandarin oranges, snow peas, bell peppers, water chestnuts, and green onion. Served with an Asian-inspired vinaigrette.

Barbeque Chopped Chicken
Chopped bacon, shredded Gouda, roasted peppers, and grilled barbeque chicken are topped with cilantro and tossed with your choice of dressing.

Caprese
Sliced tomato, buffalo mozzarella, and fresh basil leaves are drizzled with a balsamic vinaigrette reduction.

Classic Caesar Salad
Freshly chopped romaine leaves, shredded Parmesan, and house croutons tossed with creamy Caesar dressing. Optional add-ons include: Blackened Jumbo Shrimp, Grilled Salmon Filet, Sliced Filet Mignon, or Sliced Grilled Chicken Breast.

Executive Chef’s Salad
This classic includes chopped ham, roasted turkey, Swiss cheese, cheddar cheese, hard-boiled egg all tossed with fresh greens and a Thousand Island dressing.

Fresh Garden Salad
Mixed Greens adorned with fresh cut seasonal garden vegetables. Served with your choice of dressing.

Greek Salad
Romaine lettuce, thin sliced red onion, whole Kalamata olives, tomato wedges, and feta cheese tossed with a Greek vinaigrette.
Salads (cont’d)

All dressings come on the side. Please specify pre-plated or in bulk when ordering.

Elite Signature Salads:

Crab Cake on Mixed Greens
Warm jumbo lump blue crab cakes are served atop a bed of fresh greens with a refreshing citrus vinaigrette. We recommend a garnish of mandarin orange segments.

Salmon and Spinach Salad
Asian-inspired, this salad features a flame-grilled salmon filet served with fresh baby spinach. We recommend a garnish of toasted almonds, sesame seeds, and a soy-wasabi vinaigrette.

Signature Grilled Ivy Salad
A veritable garden of the freshest seasonal grilled vegetables which may include: zucchini, crookneck squash, sweet corn, red peppers, asparagus, and scallions. Served on crisp, fresh greens. Recommended with honey-lime dressing.

Seared Ahi on Field Greens
Pan seared fresh Ahi tuna is sliced and served atop a bed of fresh field greens that have been tossed with select garden vegetables and finished with an Asian-inspired vinaigrette. We recommend a touch of wasabi as garnish.
Sandwiches and Wraps
Choose two sides and cookies or brownies to make it a boxed lunch.

Create your own:
Choose from the following, then add your choice of lettuce, tomato, onion, pickles, mayonnaise and mustard to create the perfect sandwich.

Breads, Rolls & Wraps:

**Breads:** Rye, Sourdough, Whole Grain Wheat, Whole Grain White.
**Rolls:** 7-Grain, French, Kaiser, Panini Style, Whole Wheat
**Wraps:** Flour Tortilla, Tomato Basil, Whole Wheat

Meat:

- Angus Sirloin Roast Beef
- Black Forest Ham
- Chicken Breast
- Chicken Salad
- Peppered Pastrami
- Smoked Turkey Breast
- Tuna Salad

Cheese:

- Aged Cheddar
- Colby Jack
- Mozzarella
- Pepper Jack
- Provolone
- Smoked Gouda
- Swiss

Sky Signature Sandwiches:

**The California Chicken**
A boneless, skinless chicken breast is marinated in refreshing citrus before being charbroiled. Served on a Kaiser roll with sliced avocado, cheddar and a pesto aioli.

**The Grilled Veggie**
A variety of the season’s best garden vegetables, sliced thin and marinated before being grilled over an open flame. We recommend that this sandwich be served on a whole wheat roll.

**The New York Food Co. Focaccia**
Inspired by our parent company, this sandwich features oven roasted turkey, capicola ham, mozzarella cheese, lettuce, and sliced tomato on fresh focaccia bread.

**The Sky High Grinder**
Thinly sliced capicola ham, Genoa salami, smoked turkey breast, sliced tomato, and mozzarella cheese piled, you guessed it, sky high on an Italian hoagie roll.
Sandwiches and Wraps (cont’d)
Choose two sides and cookies or brownies to make it a boxed lunch.

VIP Signature Wraps:

The Angus Sirloin
Thin slices of Angus sirloin roast beef are piled together with sliced tomato, fresh avocado, and finished with a touch of horseradish cream cheese spread.

The Caprese
Start with sliced Roma tomato, buffalo mozzarella, and fresh basil leaves, add a touch of balsamic reduction and wrap it all up. The classic salad gets upgraded to VIP Signature Wrap status.

The Great Southwest
Your choice of marinated charbroiled chicken or grilled steak wrapped up with roasted sweet corn, black beans, onion, and cilantro with shredded lettuce and a spicy southwest sauce.

The Tuna Pesto
Freshly made tuna salad layered on thick with fresh baby spinach, Swiss cheese, and a pesto cream cheese spread.

Panini:
We recommend these sandwiches be served hot.

Chicken Prosciutto
Grilled boneless, skinless chicken breast layered with shaved prosciutto, Gouda, and a garlic aioli served on fresh Italian bread.

Roast Beef
Thin sliced roast beef stacked high and topped with grilled onions and Monterey Jack cheese. Served with a touch of horseradish mayonnaise.

Smoked Turkey Club
Thin sliced oven roasted turkey breast, Applewood smoked bacon, shaved capicola ham, mozzarella cheese, and sliced tomato.
### Starters

A selection of our favorite hors d’oeuvres to stimulate the taste buds and whet your appetite.

An order is considered 2-3 pieces.

<table>
<thead>
<tr>
<th>HOT:</th>
<th>COLD:</th>
</tr>
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<tbody>
<tr>
<td><strong>Avocado Egg Rolls</strong></td>
<td><strong>Ahi Tuna on Croustade</strong></td>
</tr>
<tr>
<td>Fresh avocado mixture wrapped in a pastry shell and deep fried to perfection.</td>
<td>Lightly blackened Ahi tuna on a crisp crostini served with Japanese salsa.</td>
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<table>
<thead>
<tr>
<th>Beef Satay</th>
<th>Bruschetta</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bite-sized pieces of marinated beef are skewered then barbecued.</td>
<td>Grilled bread lightly flavored with garlic, olive oil and salt. Served with choice of toppings.</td>
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<table>
<thead>
<tr>
<th>Chicken Satay</th>
<th>Caprese Skewers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Savory pieces of marinated chicken are skewered then barbecued.</td>
<td>Skewered baby mozzarella, cherry tomatoes, and basil leaves, served with a balsamic drizzle.</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Coconut Chicken Skewers</th>
<th>Pesto Artichoke Croustade</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken skewers encrusted with toasted coconut and served with a sweet dipping sauce.</td>
<td>Marinated tomato and artichoke hearts atop a fresh crostini with a light pesto sauce.</td>
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<table>
<thead>
<tr>
<th>Crab Cakes</th>
<th>Prosciutto-Wrapped Melon</th>
</tr>
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<tbody>
<tr>
<td>Jumbo lump crab cakes, breaded and pan fried to perfection.</td>
<td>Bite-sized pieces of melon wrapped in a thin slice of prosciutto.</td>
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</table>

<table>
<thead>
<tr>
<th>Gumbo Skewers</th>
<th>Shrimp Ceviche</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinated jumbo shrimp and Louisiana sausage and oven roasted.</td>
<td>Chopped citrus marinated shrimp with a medley of red onion, cilantro and tomato.</td>
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<table>
<thead>
<tr>
<th>Lamb Skewers</th>
<th>Smoked Salmon Flowers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bite-sized portions of tender top round lamb meat are marinated then grilled to medium rare.</td>
<td>House cured salmon ornately rolled into elegant flowers. Served with a touch of cream cheese.</td>
</tr>
</tbody>
</table>
Dinner Entrées

**Beef Options:**
Grilled to perfection over an open flame to desired temperature.
Please account for reheating when ordering.

- **Filet Mignon**
  The tender, center-cut filet from the tenderloin that is very low in fat.

- **New York Strip Steak**
  A moderately tender cut with a bit of marbling and a rich flavor.

- **Osso Buco Short Ribs**
  The “spare ribs” of beef, slow braised, and fork tender.

- **Ribeye Steak**
  This cut is highly marbled with fat, making it one of the richest, most flavorful cuts available.

**Seafood Selections:**
Broiled, Grilled or Pan-Seared.

- **Bacon Wrapped Scallops**
  The addition of the bacon’s sweet smoky flavor compliments the scallop’s natural sweetness.

- **Chilean Sea Bass**
  This rich, almost buttery flavor is complemented by a moist, tender texture with large flakes.

- **Halibut**
  A lean white fish with mild but sweet and firm flavorful flakes.

- **Jumbo Prawns**
  Marinated in olive oil, lemon juice and a hint of garlic to accentuate their semi-sweet flavor.

- **Lobster Tail**
  A firm texture with a sweet, distinctive flavor that is brought to life with citrus juice and butter sauce.

- **Salmon Filet**
  A fatty, full-flavored filet of salmon grilled to perfection over an open flame.
Dinner Entrées (cont’d)

**Chicken Options:**

Boneless, skinless chicken breasts baked to perfection.

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**Chicken Florentine**
A three cheese and spinach mixture await your taste buds tucked away within a succulent breast of chicken.

**Creamy Tuscan Chicken**
An Italian tradition featuring a creamy garlic sauce with spinach and sundried tomatoes and hints of rosemary, sage and thyme.

**Chicken Marsala**
A moist, grilled chicken breast smothered in a mushroom and Marsala wine sauce and finished with scallions.

**Grilled Cilantro Chicken**
A simple marinade of cilantro and citrus juices helps to bring out the natural flavor of the chicken breast.

**Chicken Ricotta**
A blend of mozzarella, ricotta cheese, and spinach within a tender chicken breast with a touch of Italian spices.

**Honey Dijon Chicken**
Bold meets sweet as honey and Dijon mustard combine to form a tangy marinade that provides a simple yet satisfying flavor.

**Lemon Chicken**
A light citrusy flavor is the result of being marinated in lemon juice before being baked with a brown sugar glaze.

**Mediterranean Chicken**
This Mediterranean-inspired dish features bold flavors of citrus juices, garlic, and oregano that results in a fabulous aroma and flavor.

**Thai Glazed Chicken**
This Asian-inspired marinade adds a tangy twist with hints of garlic, spicy peppers, and fresh citrus juices.
Vegetarian Selections:
Vegan preparation also available upon request.

Butternut Squash Ravioli
Tender ravioli is filled with a creamy, delicious butternut squash mixture and finished with your choice of sauce.

Eggplant Lasagna
Thinly sliced eggplant ‘noodles’ are combined with a trio of cheese and fresh Italian spices and a vegetarian marinara sauce.

Gnocchi
Choose from spinach & egg or potato gnocchi tossed with sundried tomatoes and finished your choice of sauce.

Stuffed Portobello Mushroom
A large marinated Portobello mushroom is filled with a blend of fresh vegetables and topped with a puree of potato.

Signature Pasta Entrees:
Add a side salad, rolls and butter to make a complete meal.

House Lasagna
This traditional Italian layered dish features three cheeses, fresh spices and homemade marinara or meat sauce.

Lobster Ravioli
Sweet chunks of lobster are tucked within a pillow of egg pasta and tossed in your choice of sauce.

Shrimp Alfredo
Grilled shrimp and your choice of pasta tossed in a creamy Alfredo sauce and finished with shredded parmesan.
Pizza, Wings & Things
Late night munchies and comfort foods.

<table>
<thead>
<tr>
<th>Bar Food:</th>
<th>Chicken Wings:</th>
<th>Pizzas:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon Wrapped Jalapenos</td>
<td>Asian Zest</td>
<td>Barbeque Chicken</td>
</tr>
<tr>
<td>Chicken Tenders</td>
<td>Barbeque</td>
<td>Classic Margherita</td>
</tr>
<tr>
<td>French Fries</td>
<td>Buffalo</td>
<td>Pepperoni</td>
</tr>
<tr>
<td>Loaded Potato Skins</td>
<td>Cajun</td>
<td>Sausage</td>
</tr>
<tr>
<td>Mini Burger Sliders</td>
<td>Garlic Parmesan</td>
<td>Supreme</td>
</tr>
<tr>
<td>Mozzarella Sticks</td>
<td>Lemon Pepper</td>
<td>Three Cheese</td>
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<table>
<thead>
<tr>
<th>Hot Soup:</th>
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</thead>
<tbody>
<tr>
<td>Black Bean</td>
</tr>
<tr>
<td>Chicken Noodle</td>
</tr>
<tr>
<td>Chicken Tortilla</td>
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<tr>
<td>Clam Chowder</td>
</tr>
<tr>
<td>Italian Wedding</td>
</tr>
<tr>
<td>Lobster Bisque</td>
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<tr>
<td>Tomato Bisque</td>
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</tbody>
</table>

Desserts
Some of your favorites and some of our recommendations.

<table>
<thead>
<tr>
<th>Traditional Favorites:</th>
<th>Signature Desserts:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bars &amp; Squares</td>
<td>Chocolate Covered Strawberries</td>
</tr>
<tr>
<td>Brownies &amp; Cookies</td>
<td>Dark Chocolate Cake</td>
</tr>
<tr>
<td>Confections</td>
<td>Gourmet Truffles</td>
</tr>
<tr>
<td>Fresh Fruit Tarts</td>
<td>NY Style Cheesecake</td>
</tr>
<tr>
<td>Gourmet Cupcakes</td>
<td>Petit Fours</td>
</tr>
<tr>
<td>Key Lime Tart</td>
<td>Vanilla Bean Crème Brûlée</td>
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SkyElite VIP
Concierge Services

Did an anniversary sneak up on you? Did you forget the boss’s birthday? Is it Pilot Appreciation Day? Or, do you just have a client who is very particular? No problem.

Sky Elite VIP employs several dedicated Concierge Specialists who are standing by 24/7 to help you out of a jam or simply assist you in finding something that is above and beyond the standard scope of VIP catering.

Birthday Celebrations:

We are happy to arrange birthday cakes, balloons, cards, streamers, and anything else that we can provide to help to make it a special day for that special person. Please be sure to give us 24 hours-notice to ensure that your request can be met.

(Service not available in all markets.)

Floral Arrangements:

We are proud to offer floral arrangements at many of our locations worldwide. Requests for floral arrangements are preferred 24 hours in advance, but our team will do everything in their power to accommodate all requests.

(Service not available in all markets.)

Restaurant Pick-Ups:

Sometimes there is just no substitute for the cuisine you find at your favorite restaurant. Sky Elite VIP understands that and is happy to offer restaurant pick-up services at many of our locations around the globe.

Our team is standing by to place your order, pick it up, and repackage it into microwaveable or oven safe containers. If there is not enough time to repackage your order and deliver it before departure, we are happy to provide microwave or oven containers on the side.

Note: A repacking fee, a restaurant pick-up fee, or a service fee will be added to cover the cost of this service. Customer is responsible for the cost of tolls and parking, if applicable. Gratuity is automatically added by the restaurant.

(Service not available in all markets.)
Concierge Services (cont’d)

Periodicals:

Comic Books, Magazines, Newspapers, you name it and we’ll do our best to track it down for you and deliver it to the aircraft with the catering. Early newspaper deliveries will be accommodated to the best of our ability, but cannot be guaranteed due to the publishing and release time variances in each market.

Specialty Alcohol Shopping:

Many of our locations keep a stock of beer, liquor, and wine on hand for orders. However, if they do not have the specific kind you are looking for, our dedicated team of Concierge Specialists will help to locate it for you. For certain exclusive requests, we can even ship it to the departure city if we are given ample notice.  

(Service not available in all markets. Virginia law prohibits the delivery of alcohol to airports.)

Specialty Item Requests:

In select metropolitan markets, we are able to offer a specialty item shopping service. This includes, but is not limited to: Appliances, Bedding, Footwear, Glassware, Jewelry, and Linens.