

# Cateringpor produces Business Class menus designed by Chef Rodrigo Castelo for TAP



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This summer, [Cateringpor](#) is producing Business Class menus designed by Chef Rodrigo Castelo for [TAP Air Portugal](#)'s long-haul flights, as part of the TAP Local Stars project.

For this initiative, TAP invited 12 chefs to prepare menus based on typical ingredients from each region of the country.

Chef Rodrigo Castelo, who has been an ambassador for Santarém's gastronomy since 2022 and was named Chef of the Year 2024 by the Boa Cama Boa Mesa Guide, drew inspiration from the diverse flavours and ingredients characteristic of the "Lezíria do Tejo" region. He chose the river crayfish, an abundant crustacean in the waters of the River Tagus, as the protagonist of the menu.