

AIRPORT

Saudi Arabia, Riyadh

CONTACT

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ORDER DETAILS

Delivery Date:
 Delivery Time (LT):
 A/C Registration:
 Handling:
 Heating Equipment:
 Name:
 Phone:
 Email:
 Bulk or ready to serve?

BREAKFAST & BAKERY

BREAD	QTY
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Toast selection of white, wheat flour or rye bread

PASTRIES	QTY
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Selection of healthy muffins

Whole wheat margarine croissant	
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Bakery basket
Cheese, zattar, plain Croissant, Danish, Carrots and zucchini muffins

YOGHURTS	QTY
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Labneh with dry mint and olive oil, 0% fat

BLINIS & PANCAKES	QTY
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Pancake stack
with mulberry jam and apple cinnamon butter

Banana French toast <i>with shaved chocolate and orange blossom honey</i>	
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Waffles
with cream and nutella

Fig and honey ricotta crepe	
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COLD CUTS	QTY
Assorted cold cuts	
Varieties of International cheese	
Halloumi cheese with Kalamata olive	
Selection of smoked fish	
Smoked salmon, bagels with cream cheese	
MUESLI & FRUITS	QTY
House- made bircher muesli	
Low fat yogurt, granola muesli crumbles	
Granola parfait	
Assorted seasonal fruits platter	
HOT BREAKFAST	QTY
Foul medammes <i>with tomato, spring onion and boiled egg</i>	
“Shakshouka” scrambled eggs omelette with onion and tomato	
Falafel with tahina yogurt sauce	
Selection of Manaeeesh	
Omelette with mix vegetables	
Eggs Benedict	
Scrambled eggs	
Vegetables quiche	
Stir fried noodles	
Chicken sausage	
Turkey ham	
Crispy beef bacon	
Hash brown potato	
Baked tomato	
Baked beans	

COLD MEALS

CANAPÉS	QTY
Lobster medallion with crisp herbed foccacia, saffron aioli, fresh chervil	
Smoked salmon and cream cheese crostini	
Anchovy and roasted bell peppers on Ciabatta	
Brie, caramelized walnut and crisp apple	
Salmon roulade cream cheese capers	
Spicy chicken orange salsa	
Shrimp with caviar in tartlet	
Grilled mushroom with pesto in tartlet	
Roasted Beef with Horseradish Wrap	
SANDWICHES	QTY
Tuna sandwich in brown toast	
Prawns chili flakes basil, tomato, olives, pitta bread sandwich	
Cream cheese and smoked salmon, pumpernickel	
Turkey and brie on foccacia bread	
Arabic club sandwich chicken sumac, fried eggs, beef bastirma, tomato, lettuce	
VEGAN	QTY
Pear endive, walnut, seasonal green leaves	
Rucola salad tossed with cherry tomatoes with lemon and olive oil dressing	
Crunchy Thai peanut and quinoa salad	
Brown short grain Rice shelled edamame salad with carrot ginger dressing	
Kale with grains, pistachio and beetroot vinaigrette	
ANTIPASTI	QTY
Assorted antipasti	
Assorted vegetarian Italian antipasti <i>no raw onion, no garlic</i>	

STARTERS	QTY
Tofu Tikka Masala	
Air-dried beef ham with melon on light rye bread	
Vitello tonnato	
Shrimp cocktail	
Seared Tuna rolls and wasabi potato mousse	
Moussaka served cold	
Homemade fresh summer rolls with peanut dipping sauce <i>Vegan Menu</i>	

SALADS	QTY
Organic field greens with shredded vegetables	
Beetroot salad with green apple, arugula, low fat feta and walnut oil	
Beetroot salad with basil	
Roca salad with sundry tomato, saute mushroom and parmesan cheese	
Arugula and Tomato salad	
Fresh green arugula leaves, cherry tomato, parmesan cheese and peanut	
Mediterranean salad with vegetables julienne and Italian dressing	
Chicken Caesar salad with all condiments	
Greek Salad	
Caprese Salad	
Assorted slices of vegetables <i>cucumber, tomatoes, green bell peppers, radish, fresh mint leaves</i>	
Assorted organic green leaves with lemon dressing	
Spinach salad	
Chinese vegetables with soya dressing	
Spicy Wagyu Beef Salad	
Spicy Thai tofu salad with peanut and citrus sauce	
Thai noodles salad with chicken	
Chinese vegetarian salad with soya dressing	
Oriental fatoush salad <i>all the ingredients served separate</i>	
Mediterranean salad with vegetables julienne and Italian dressing	
Batata Harra salad with coriander	
Marinated artichoke with herb	
CHEESE	QTY
Assorted Arabic cheese	

LEBANESE	QTY
Hummus in pita bread with paprika	
Hummus with crispy pita and crudites	
Hummus bayrou	
Babaghanouj	
Tabbouleh <i>all the ingredients served separate</i>	
Vine leaves <i>small and extra lemon</i>	
Loubye bel zeyt	
Kofta wrap tomato, onion, rucola, tahina	

HOT MEALS

VEGAN	QTY
Mediterranean vegetable wrap <i>with rucola, olives, pine nuts, capers and mushrooms</i>	
Penne pasta with seasonal vegetable and tomato basil sauce	
Caramelized onion, cashews, spinach and Pepper quesadillas	
Tofu tikka masala <i>Thick tomato mustard seed gravy with bell pepper</i>	
Sweet potato, quinoa & black bean veggie burgers with guacamole	
Butternut squash chipotle chili with avocado	
Seasonal vegetable with basil pesto	
Vegetable mulligatawny soup <i>Hearty Lentil stock tempered with Cumin and Garlic</i>	

SNACKS & STARTERS	QTY
Leek Quiche	
Veal and green asparagus quiche	
Lemon chicken wings	
Stuffed Portobello mushroom with spinach and tomato	
Potato almond croquettes	
Thai chicken Satay with peanut sauce	
Crisp wonton wrapped shrimps with spiced dip	
Miso glazed chicken skewer	
Vegetables spring roll with sweet and sour sauce	
Spring rolls vegetable or chicken with sweet chilli	
Arancini saffron rice ball filled with mushroom and mozzarella	
Beef quesadilla	
Chicken quesadilla	
Beef kebab, mini pita, tomato,	
Mini Chicken shawarma	
Mini kebbeh, yogurt dip	
Tandoori chicken skewers with raita	
Cheese fatayer, lamb fatayer, mini kebah	
Spinach fatayer in brown flower <i>No Nuts</i>	
Mini spinach only Fatayer	
Kebbe mashwia	
Cheese sambousek	
Falafel with arugula tahina sauce and Arabic pickles	
Chicken Tandoori in paratha bread with mint yogurt	
Kousa ablama with tomato sauce	
Baked vegetarian samosas with raita sauce aside	
Assortment of Zaatar <i>cheese, meat, spinach manaesh</i>	

SOUPS	QTY
Low fat tomato Tuscan soup	
Minestrone soup	
Mushroom soup with no cream	
Moroccan lamb harira soup	
Clear vegetables soup	
Arugula soup	
MAIN DISHES - MEAT	QTY
Grilled Angus beef <i>with herb roasted baby potato & mushroom sauce</i>	
Mix grill <i>including lamb chops, kofta, beef kebab and shish tawouk</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Roasted dorade <i>with smoked eggplant and lemon sauce</i>	
Grilled Sea Bass fish <i>marinated with lemon and parsle</i>	
Grilled grouper fillet	
MAIN DISHES - POULTRY	QTY
Grilled chicken breast <i>with lemon herb sauce</i>	
Grilled boneless baby chicken <i>with herb rosemary potatoes and grilled capsicum</i>	
Chicken tajen <i>with lemon and turmeric and coriander</i>	
MAIN DISHES - VEGETARIAN	QTY
Tofu scramble (shakshouka style) <i>with fresh spinach, zucchini zest, spring onion and mini celery cubes</i>	

PASTA & RISOTTO	QTY
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Whole wheat Lasagna
with tomato based, vegetables, béchamel, parmesan and mozzarella cheese

Ravioli stuffed with spinach and four cheeses

Tortellini filled with cheese, pesto cream sauce

SIDE DISHES	QTY
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Grilled vegetables marinated with fresh oregano

Grilled vegetables

Steamed vegetables

Spinach saute

Asparagus

Steam broccoli

Sauteed carrots

Steamed spinach

Mashed potato with oregano

New roasted potato with herb

Roasted sweet potato

Baked potato with sour cream

Sayadeya rice

Steam rice

DESSERTS & FRUIT

VEGAN	QTY
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Mango raspberry chia seed pudding

Vegan vanilla cream burlee

Vegan oatmeal cookie bars with strawberry chia seed jam

Vegan flan

Vegan matcha marzipan pancakes with chocolate sauce

Easy vegan blueberry cake

Vegan fruit tart free sugar pastries vanilla cream

DESSERTS	QTY
Oven rice pudding	
Mini date pudding	
Crepe Suzette	
Banana bread	
Apple strudel	
Micro oriental sweet selection	
Vanilla Pannacotta	
Free Sugar chocolate pannacotta	
Creme brulee	
Green tea creme brulee	
Fruit Breton	
Lychee jello melt	
Strawberries Swiss roll <i>with vanilla sauce on the side</i>	
Chocolate mousse gateaux	
Kunafa with cream	
Pistachio kunafa	
Cream kunafa with pistachio ice cream	
Sugar free Mohalabia	
Sugar free cream burlee	
Sugar free pear pie	
Sugar free lemongrass cream burlee	
FRUIT	QTY
Seasonal fruits skewers	
BERRIES	QTY
Chocolate dipped strawberries	

CAKES & TARTS	QTY
Cupcakes	
Blueberry hazelnut crumble cake	
Passion fruit cheesecake	
Mini carrot cake	
Chocolate mud cake	
Raspberry yogurt cake	
Carrot pineapple cake	
Classic opera cake	
Apple tart	
Low fat mini apple tarte	
Fruit tartlet	
Tropical fruit tartlets	
Lemon meringue tartlets	
Apricot banana, chocolate tartlets	
Gluten free orange cake	
SWEET PASTRY	QTY
Assorted homemade baklava	