

DeliSky — VIP Jet Catering Menu

AIRPORT	ORDER DETAILS		
United States, AK - Anchorage International Airport (PANC) CONTACT catering@delisky.com +41 44 586 31 10	Delivery Date: Delivery Time (LT): A/C Registration: Handling: Heating Equipment: Name: Phone: Email: Bulk or ready to serve?		
BREAKFAST & BAKERY BREAD			QTY
BREAD LOAF			
ROLLS AND BUTTER			
PASTRIES			QTY
CINNAMON ROLL, per piece			
PASTRY ASSORTED, per piece assortment of muffins and mini danish pastries, butter and fruit preserves			
ASSORTED BAGELS, per piece plain, poppy seed, sesame, or cinnamon raisin, sliced & served with	ith cream cheese		
LOX & BAGEL, per piece alaskan salmon lox, capers, red onion, tomato, and cream cheese			
YOGHURTS			QTY
YOGURT			
GRANOLA YOGURT individual yogurt choice, fresh made granola			
CEREALS			QTY
CEREAL			
GRANOLA			

COLD CUTS QTY

BREAKFAST MEATS SELECTION, per person

smoked bacon, link sausage, ham, & reindeer sausage

MUESLI & FRUITS QTY

SLICED FRUIT, per person

FRUIT CUP

selection of assorted melon, fresh berries in season, fresh mint

HOT BREAKFAST QTY

BREAKFAST BURRITO

ham, peppers and onions scrambled with eggs & served with salsa, sour cream & onion chive potatoes

OMELET

 $two\ egg\ omelets\ filled\ with\ your\ choice\ of\ ingredients,\ served\ with\ onion\ chive\ potatoes$

PANCAKES

served with butter and pure maple syrup

SMOKED SALMON SCRAMBLE

alaskan smoked salmon scrambled with cream cheese and scallions, served with onion chive potatoes

COLD BREAKFAST SETS QTY

CONTINENTAL BREAKFAST BOX

pastry, fresh fruit cup, granola bar, fruit yogurt, butter, and preserves

COLD MEALS

PLATTERS QTY

DELUXE SEAFOOD ALASKAN

seafood platter with the addition of lobster tail

COLD SEAFOOD

mussels, shrimp cocktail, poached scallops, smoked salmon, king crab may be added upon request

KING CRAB MERUS COLD, per ounce

pure king crab meat without shell

CHEESE TRAY

selection of cheeses, garnished with fresh fruit

ALASKA SAMPLER

smoked alaskan salmon, smoked halibut, & reindeer sausage

VEGETABLE CRUDITE

raw vegetables, buttermilk dip

HUMMUS AND PITA

SUSHI (24 HOURS NOTICE)

freshly prepared sushi, pickled ginger, wasabi

ASSORTED SANDWICHES PLATTER

assortment of freshly made sandwiches w/pickles

FINGER SANDWICHES

assortment of freshly made pinwheel sandwiches

SHRIMP COCKTAIL

poached jump shrimp, cocktail sauce

SALADS

CAESAR SALAD

crisp romaine, classic anchovy dressing, shredded parmesan, croutons

POACHED PEAR SALAD

mixed field greens, poached pears, bleu cheese, candied pecans, honey pepper dressing

SPINACH SALAD

sliced mushrooms, grated egg, tomato, warm bacon dressing

MIXED GREENS SALAD

mixed field greens cucumber, tomato, carrots, shredded cabbage, and olive choice of dressing ranch, thousand, italian, bleu cheese, balsamic vinaigrette

BEET SALAD

CHICKEN SALAD - ENTREE

served with choice of grilled salmon, halibut, scallops, shrimp, chicken or smoked salmon

SEAFOOD CAESAR - ENTREE

CHEF SALAD - ENTREE mixed greens, ham, turkey, cheddar and swiss cheese, boiled egg, tomato, and olives, choice of dressing; ranch, 1000, italian, bleu cheese, balsamic vinaigrette

CRAB CAKE COBB SALAD - ENTREE kincaid grill's famous crab cakes, mixed greens, crisp bacon, cucumber, tomato, crumbled bleu cheese, choice of

dressing

CAPRESE SALAD - ENTREE

MANDARIN CHICKEN - ENTREE grilled chicken breast, oriental vegetables, greens, sliced oranges, sesame dressing

CHILLED GRILLED SHRIMP SALAD - ENTREE grilled prawns, mixed greens, feta cheese, tomato, greek olives, balsamic vinaigrette

EXTRA GARNISH & SAUCES QTY

TOMATO- HOT HOUSE

COLD MEAL SETS QTY

SANDWICH BOX

your choice of freshly prepared sandwich on your choice of bread. Each box is set up up as a complete meal including fresh fruit, savory salad, dessert, & appropriate condiments and utensils.

DELUXE SEAFOOD BOX

cocktail prawns, chilled grilled scallops, crab merus legs australian lobster tail, with cocktail sauce. Each box is set up up as a complete meal including fresh fruit, savory salad, dessert, & appropriate condiments and utensils.

SALMON LOX BOX

alaskan salmon lox, capers, red onion, tomato, and cream cheese open face on a fresh bagel. Each box is set up up as a complete meal including fresh fruit, savory salad, dessert, & appropriate condiments and utensils.

FILET MIGNON BOX

grilled medium rare and sliced, served with creamy style horseradish sauce. Each box is set up up as a complete meal including fresh fruit, savory salad, dessert, & appropriate condiments and utensils.

SUSHI BOX

8 pieces assorted sushi, pickled ginger, wasabi & soy sauce. Each box is set up up as a complete meal including fresh fruit, savory salad, dessert, & appropriate condiments and utensils.

EXECUTIVE BOX

Each box is set up up as a complete meal including fresh fruit, savory salad, dessert, & appropriate condiments and utensils.

CHILLED POACHED SALMON BOX

cucumber & dill yogurt sauce. Each box is set up up as a complete meal including fresh fruit, savory salad, dessert, & appropriate condiments and utensils.

HOT MEALS

SOUPS	QTY
CLAM CHOWDER, 1 quart (1 liter)	
ALASKAN SEAFOOD CHOWDER, 1 quart (1 liter)	
SOUTHWEST CORN CHOWDER, 1 quart (1 liter)	
SHRIMP GUMBO, 1 quart (1 liter)	
CHICKEN GUMBO, 1 quart (1 liter)	
CRAB BISQUE QUART, 1 quart (1 liter)	

TOMATO BASIL SOUP, 1 quoart (1 liter)

MAIN DISHES - MEAT	QTY
VEAL MARSALA with marsala wine, fresh mushrooms and natural pan sauce	
VEAL PICCATA served with capers and fresh lemon	
FILET MIGNON served in roast shallot sauce	
PEPPER STEAK FILET served with green pepercorn demi glace	
BLUE CHEESE FILET served with burgundy wine sauce	
HERB GRILLED LAMB CHOPS served with freshmint veal glace	
ROAST PORK CHOPS served with roasted apples, caramelzed onion sauce	
WILD GAME	
MAIN DISHES - FISH & SEAFOOD	QTY
SALMON OLYMPIA served with sauteed onions, seasoned mayonnaise, toasted bread crumbs	
HALIBUT OLYMPIA served with sauteed onions, seasoned mayonnaise, toasted bread crumbs	
SHRIMP SCAMPI sauteed with garlic, white wine and parsley butter	
GRILLED KODIAK SCALLOPS with herb garlic butter baste	
KING CRAB MERUS OUNCE on a bed of steamed cabbage, drawn butter and fresh lemon	
LOBSTER THERMIDOR served with wild mushrooms, cream, parmesan gratin	
MAIN DISHES - POULTRY	QTY
CHICKEN MARSALA with marsala wine, fresh mushrooms and natural pan sauce	
CHICKEN PICCATA sauteed with capers and fresh lemon	
ROAST HALF CHICKEN with lemon pepper marinade	
ROAST HALF DUCK served with caramelized shallots, mandarin orange demi glace	

PASTA & RISOTTO	QTY
MEAT LASAGNA lean ground beef, 3 cheeses, marinara sauce	
SEAFOOD PASTA sautéed shrimp, snow peas, garlic, parmesan cream	
CHICKEN AND MUSHROOM PENNE PASTA sauteed chicken breast, fresh mushrooms, garlic alfredo sauce	
SPINACH AND CHEESE RAVIOLI with resh basil and parmesan	
PENNE PASTA BOLOGNAISE lean ground beef & italian sausage, marinara sauce	
SIDE DISHES	QTY
YUKON GOLD POTATO PUREE	
HERB ROASTED POTATOES	
PARSLEY NEW POTATOES	
BASMATI RICE PILAF	
BROWN RICE	
CREAMED SPINACH	
HONEY GLAZED CARROTS	
ROASTED TOMATOES	
SAUTEED SPINACH WITH ONION	
STEAMED FRESH BROCCOLI	
FRESH ASARAGUS (IN SEASON)	
BALSAMIC GRILLED VEGETABLES	
VEGETABLE RATATOUILLE	
DESSERTS & FRUIT	
DESSERTS	QTY
NEW YORK STYLE CHEESE CAKE served with fresh berry compote in season	
MOLTEN CHOCOLATE CAKE with raspberry coulis	
CREME BRULEE classic burnt vanilla custard	
CARROT CAKE cream cheese frosting	

cream cheese frosting

FRUIT	QTY
FRUIT BASKET	
WHOLE FRUIT	
BERRIES	QTY
FRESH BERRIES (IN SEASON) served with romanoff sauce	
CHOCOLATES & SWEETS	QTY
CHOCOLATE TRUFFLES (24 HOURS NOTICE) assortment of rich chocolate truffles	
DIPPED STRAWBERRIES	
COOKIES	QTY
COOKIES	
BROWNIE/LEMON BAR	
SWEET PASTRY	QTY
MINI FRENCH PASTRIES assortment of fresh demi size french pastries	
ICE CREAM	QTY
ICE CREAM PINT one pint of your favorite flavor	
BEVERAGES	
JUICES	QTY
JUICE, 1 pint	
MILK & CREAM	QTY
MILK, 1 piint	
CREAM, 1 pint	

LEMON	QTY
LEMON	
LIME	