

## AIRPORT

United States, TX - San Antonio International (KSAT)

## 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

HOT BREAKFAST	QTY
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S.A. Breakfast Tacos  
*Cream cheese, scrambled eggs, refried beans, cheddar cheese, honey bacon, s/w potato hash*

O'Neill's French Toast  
*Granola crust, mascarpone/bourbon glaze, maple syrup, berries, applewood smoked bacon*

Cajun Benedict  
*Homemade biscuit, poached egg, gulf shrimp, crawfish/shrimp sauce, andouille sausage, s/w potato hash*

COLD BREAKFAST SETS	QTY
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Parfait and Pastry Tray  
*Homemade granola, honey vanilla yogurt, local inspired pastries, fruit*

## COLD MEALS

SANDWICHES	QTY
<p>Texas Club House roasted turkey, ham, smoked cheddar, bacon jam, hot house tomato, ancho aioli, field greens, wheat bread</p>	
<p>Cubano Smoked pork butt, swiss, ham, spicy house pickles, mustard, mayo, roll</p>	
<p>Hill Country House turkey, white cheddar, pickled onion, greens, coriander aioli, kaiser</p>	
<p>The Texan Chili rubbed ribeye, caramelized onions, smoked cheddar, spicy aioli, ciabatta</p>	
<p>Brisket Reuben House smoked brisket, sauerkraut, ancho aioli, marble rye</p>	
<p>Vegetarian Wrap Charred sweet peppers, spinach, chimichurri, tomato jam, Texas squash, coriander/agave cream cheese</p>	
<p>BLTA cilantro aioli, tomatoes, arugula, sweet/spicy bacon, avocado, foccacia</p>	
STARTERS	QTY
<p>Ceviche en Tostada Redfish, gulf shrimp, snow crab, lime crema, candied jalapeno, avocado relish</p>	
SALADS	QTY
<p>Fried Chicken Panzanella Salad Garlic/thyme croutons, lemon vinaigrette, ancho aioli, roasted corn, cucumber, cotija cheese, cilantro</p>	
<p>Gulf Shrimp Arugula Watermelon radish, charred corn, pickled onion, cherry tomatoes, cilantro vinaigrette</p>	

PLATTERS	QTY
Grilled Veggie Antipasto, small <i>Variety of grilled/marinated veggies, garden veggie dip, sundried tomato cream cheese spread, chili mojo, crostinis</i>	
Grilled Veggie Antipasto, medium <i>Variety of grilled/marinated veggies, garden veggie dip, sundried tomato cream cheese spread, chili mojo, crostinis</i>	
Grilled Veggie Antipasto, large <i>Variety of grilled/marinated veggies, garden veggie dip, sundried tomato cream cheese spread, chili mojo, crostinis</i>	
Tequila Cured Salmon <i>coriander crème, aji verde, cucumber Pico, pickled onion, toast points</i>	
Charcuterie <i>Chef's choice cured meats and elevated cheeses, homemade pate', pickled veggie, spicy mustard, chili mojo</i>	
Flatbreads and Spices, individual <i>An array of dips and sauces, aji verde, hummus, olive gremolata, sundried tomato cream cheese, chili mojo, assortment of toasted/oiled herbed breads</i>	
Flatbreads and Spices, small <i>An array of dips and sauces, aji verde, hummus, olive gremolata, sundried tomato cream cheese, chili mojo, assortment of toasted/oiled herbed breads</i>	
Flatbreads and Spices, medium <i>An array of dips and sauces, aji verde, hummus, olive gremolata, sundried tomato cream cheese, chili mojo, assortment of toasted/oiled herbed breads</i>	
Flatbreads and Spices, large <i>An array of dips and sauces, aji verde, hummus, olive gremolata, sundried tomato cream cheese, chili mojo, assortment of toasted/oiled herbed breads</i>	
<b>HOT MEALS</b>	
SNACKS & STARTERS	QTY
Beef Short Rib Taco <i>Grilled corn, pickled onions, poblano crema, queso fresco, flour tortilla</i>	
Empanadas <i>Yucatan chicken, coriander aioli, avocado relish</i>	
Pulled Pork Sliders <i>House smoked pork, spicy slaw, pickled veggies and aioli</i>	
Quail "Diablo" Bites <i>Wild quail, bacon, jalapeno, chipotle ranch</i>	
Texas Wedge <i>Bacon jam, candied jalapenos, smoked cheddar, purple onion rings, hot house tomato, jalapeno ranch, chopped brisket</i>	

MAIN DISHES - MEAT	QTY
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Tomatillo Steak N' Eggs  
*Ribeye, fried eggs, roasted tomatillo salsa, cotija cheese, s/w potato hash*

Fried Green Tomatoes and Brisket  
*House smoked brisket, red pepper aioli, pickled red onions, fried eggs, chili mojo*

Texas Surf N' Turf  
*House smoked brisket, gulf shrimp, charred corn/cucumber salad, jalapeno cornbread, house BBQ sauce*

Shiner Bock Braised Short Ribs  
*Ancho/ Shiner Bock braised, smoked gouda mac n' cheese, charred brussels sprouts, fried okra, chile oil*

Chile Rubbed Filet Mignon  
*Boursin potato puree, bacon green beans, port wine demi*

MAIN DISHES - FISH & SEAFOOD	QTY
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Grilled Seafood Display  
*Roasted lobster, grilled prawns, tuna poke, crab claws, aji verde, cocktail sauce*

Halibut Culichi  
*Poblano crema, sweet corn risotto, grilled broccolini, chili mojo, lemon confit*

MAIN DISHES - POULTRY	QTY
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Crawfish Stuffed Chicken  
*Bayou sauce, "dirty" wild rice, grilled squash, baby carrots*

PASTA & RISOTTO	QTY
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Chorizo/Lobster Mac N Cheese  
*Bechamel, pepper jack, white cheddar, panko crust*

Mojo-Brick Chicken  
*Organic chicken, minted couscous, smoked chili beurre blanc, baby carrots, fried okra*

DESSERTS & FRUIT

DESSERTS	QTY
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Expresso Panna Cotta  
*White and milk chocolate shavings, hazelnut brittle*

Mexican Spiced Chocolate Mousse  
*Vanilla tuile, orange zest*

BERRIES	QTY
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Chocolate "Loaded" Strawberries  
*Pretzel, sprinkles, and toffee toppings*

CAKES & TARTS	QTY
Mixed Berry Shortcake <i>Lemon curd, coulis, sweet cream, toasted coconut</i>	
Fredericksburg Peach and Blueberry Streusel <i>Cream custard, crème anglaise</i>	
Flourless Chocolate Torte W/Ganache <i>Dulce de leche drizzle</i>	
O'Neill's Cheesecake <i>Blood orange caramel</i>	
COOKIES	QTY
Chef's Sweet and Salty Chocolate Chip Cookies	
Linzer Cookies <i>Nutella or black currant</i>	