

## AIRPORT

United States, TX- Austin Bergstrom International (KAUS)

## CONTACT

catering@delisky.com  
+41 44 586 31 10

## 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
---------------	-----

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

O'Neill's French Toast <i>Granola crust, mascarpone/bourbon glaze, maple syrup, berries, applewood smoked bacon</i>	
--	--

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

COLD BREAKFAST SETS	QTY
---------------------	-----

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

MAIN DISHES - MEAT	QTY
Tomatillo Steak N' Eggs <i>Ribeye, fried eggs, roasted tomatillo salsa, cotija cheese, s/w potato hash</i>	
Fried Green Tomatoes and Brisket <i>House smoked brisket, red pepper aioli, pickled red onions, fried eggs, chili mojo</i>	
Texas Surf N' Turf <i>House smoked brisket, gulf shrimp, charred corn/cucumber salad, jalapeno cornbread, house BBQ sauce</i>	
Shiner Bock Braised Short Ribs <i>Ancho/ Shiner Bock braised, smoked gouda mac n' cheese, charred brussels sprouts, fried okra, chile oil</i>	
Chile Rubbed Filet Mignon <i>Boursin potato puree, bacon green beans, port wine demi</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Grilled Seafood Display <i>Roasted lobster, grilled prawns, tuna poke, crab claws, aji verde, cocktail sauce</i>	
Halibut Culichi <i>Poblano crema, sweet corn risotto, grilled broccolini, chili mojo, lemon confit</i>	
MAIN DISHES - POULTRY	QTY
Crawfish Stuffed Chicken <i>Bayou sauce, "dirty" wild rice, grilled squash, baby carrots</i>	
PASTA & RISOTTO	QTY
Chorizo/Lobster Mac N Cheese <i>Bechamel, pepper jack, white cheddar, panko crust</i>	
Mojo-Brick Chicken <i>Organic chicken, minted couscous, smoked chili beurre blanc, baby carrots, fried okra</i>	
DESSERTS & FRUIT	
DESSERTS	QTY
Expresso Panna Cotta <i>White and milk chocolate shavings, hazelnut brittle</i>	
Mexican Spiced Chocolate Mousse <i>Vanilla tuile, orange zest</i>	
BERRIES	QTY
Chocolate "Loaded" Strawberries <i>Pretzel, sprinkles, and toffee toppings</i>	

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>	