

AIRPORT

United States, TX- San Marcos Regional (KHYI)

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
S.A. Breakfast Tacos <i>Cream cheese, scrambled eggs, refried beans, cheddar cheese, honey bacon, s/w potato hash</i>	
O'Neill's French Toast <i>Granola crust, mascarpone/bourbon glaze, maple syrup, berries, applewood smoked bacon</i>	
Cajun Benedict <i>Homemade biscuit, poached egg, gulf shrimp, crawfish/shrimp sauce, andouille sausage, s/w potato hash</i>	

COLD BREAKFAST SETS	QTY
Parfait and Pastry Tray <i>Homemade granola, honey vanilla yogurt, local inspired pastries, fruit</i>	

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>	
HOT MEALS	
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
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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>	