

AIRPORT

United States, MA - Boston Logan International Airport (KBOS)

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

PASTRIES	QTY
LARGE BAGEL <i>SERVED WITH BUTTER, PRESERVES, CREAM CHEESE</i>	
MUFFIN <i>SERVED WITH BUTTER, PRESERVES, CREAM CHEESE</i>	
SCONE <i>SERVED WITH BUTTER, PRESERVES, CREAM CHEESE</i>	
CROISSANT <i>SERVED WITH BUTTER, PRESERVES, CREAM CHEESE</i>	
BREAKFAST PASTRY <i>SERVED WITH BUTTER, PRESERVES, CREAM CHEESE</i>	
MINI BAGEL <i>SERVED WITH BUTTER, PRESERVES, CREAM CHEESE</i>	
MINI MUFFIN <i>SERVED WITH BUTTER, PRESERVES, CREAM CHEESE</i>	
MINI SCONE <i>SERVED WITH BUTTER, PRESERVES, CREAM CHEESE</i>	
MINI CROISSANT <i>SERVED WITH BUTTER, PRESERVES, CREAM CHEESE</i>	
MINI BREAKFAST PASTRY <i>SERVED WITH BUTTER, PRESERVES, CREAM CHEESE</i>	
YOGHURTS	QTY
YOGURT	
YOGURT PARFAIT WITH GRANOLA & FRUIT	

CEREALS	QTY
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INDIVIDUAL CEREAL BOX

MUESLI & FRUITS	QTY
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LARGE FRUIT SKEWER SERVED WITH A RASPBERRY OR ORANGE CHIFFON SAUCE

MINI FRUIT SKEWER SERVED WITH A RASPBERRY OR ORANGE CHIFFON SAUCE

QUART: FRUIT SALAD

QUART: ASSORTED BERRIES

SLICED MELONS & BERRIES SERVED WITH LOW FAT COTTAGE CHEESE

SLICED FRUIT & BERRY TRAY FOR 1 PAX WITH YOGURT OR ORANGE CHIFFON DIP

SLICED FRUIT & BERRY TRAY FOR 2 PAX WITH YOGURT OR ORANGE CHIFFON DIP

SLICED FRUIT & BERRY TRAY FOR 4 PAX WITH YOGURT OR ORANGE CHIFFON DIP

SLICED FRUIT & BERRY TRAY FOR 6 PAX WITH YOGURT OR ORANGE CHIFFON DIP

INDIVIDUAL FRUIT & BERRY SALAD (7.5 OZ)

INDIVIDUAL PIECE OF WHOLE FRUIT

BLINIS & PANCAKES	QTY
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FRENCH TOAST WITH BUTTER AND MAPLE SYRUP (2 PER SERVING)

PANCAKES WITH BUTTER AND MAPLE SYRUP (2 PER SERVING)

PETITE CREPES WITH MASCARPONE CHEESE & POACHED PEARS (2 PER SERVING)

HOT BREAKFAST	QTY
PETITE QUICHE: ASSORTED FILLINGS	
LARGE WEDGE OF QUICHE: ASSORTED FILLINGS	
WHOLE QUICHE PIE (DEEP DISH)	
SEASONAL FRITTATA WITH ASSORTED FILLINGS AND CHEESES	
EGG BREAKFAST SANDWICH WITH MEAT AND CHEESE SERVED ON BAGEL	
EGG BREAKFAST SANDWICH WITH MEAT AND CHEESE SERVED ON ENGLISH MUFFIN	
EGG BREAKFAST SANDWICH WITH MEAT AND CHEESE SERVED ON CROISSANT	
EGG BREAKFAST SANDWICH WITH MEAT AND CHEESE SERVED AS A BURRITO	
3 EGG OMELETE WITH CHOICE OF MEAT & CHEESE FILLINGS	
CLASSIC BLINTZES WITH FRESH BERRY SAUCE (2 PER SERVING)	
BREAKFAST POTATOES OR HASHBROWNS WITH KETCHUP AND HOT SAUCE ON THE SIDE	
BREAKFAST POTATO PANCAKES SERVED WITH SOUR CREAM APPROXIMATELY 4 INCHES DIAMETER	
SCRAMBLED EGGS (4 EGGS)	
SIDE ORDER OF BACON (4 SLICES)	
SIDE ORDER OF PORK OR TURKEY BREAKFAST SAUSAGE LINKS (4 LINKS)	
HOT BREAKFAST SETS	QTY
PASSENGER BOXED BREAKFAST	
CREW BOXED BREAKFAST	
COLD MEALS	
SNACKS	QTY
SMOKED SALMON <i>SERVED WITH CHOPPED EGG WHITE, EGG YOLKS, RED ONIONS, CAPERS, HORSERADISH SAUCE, TOAST POINTS OR BAGELS</i>	
SOUTH OF THE BORDER <i>INDIVIDUAL PORTIONS OF CLASSIC SALSA, GUACAMOLE, BLACK BEANS, AND SOUR CREAM SERVED WITH A TORTILLA CHIP ASSORTMENT</i>	
TORTILLA CHIPS, GUCAMOLE, AND CLASSIC SALSA	
LAYERED MEXICAN FIESTA DIP <i>LAYERED SOUR CREAM, BLACK BEANS, GUCAMOLE, SALSA, DICED TOMATO, SCALLIONS, AND OLIVES SERVED WITH A TORTILLA CHIP ASSORTMENT</i>	
TROPICAL FRESH FRUIT SALSA SERVED WITH DILL PITA CHIPS	
TOMATO AND BASIL BRUSCHETTA WITH FRESH MOZZARELLA CHEESE	

CANAPÉS	QTY
ASSORTED BITE-SIZED CANAPES	
SANDWICHES	QTY
GOURMET SANDWICH WITH CONDIMENT TRAY	
INDIVIDUAL ORDER OF MINI SANDWICHES (2 PER SERVING)	
INDIVIDUAL ORDER OF TEA/FINGER SANDWICHES (6 PER SERVING)	
STARTERS	QTY
CARIBBEAN SHRIMP SALAD	
GRILLED SHRIMP ANTIPASTO SALAD <i>SERVED WITH A ROLL & BUTTER</i>	
COUNTRY PATE DE MAISON <i>HOMEMADE COGNAC CHICKEN PATE SERVED WITH CORNICHONS, FRUIT CHUTNEY, AND ASSORTED CRACKERS</i>	
SALMON MOUSEE PATE SERVED WITH ASSORTED CRACKERS AND HERBED CRUSTINI	
SHRIMP BRUSCHETTA SERVED WITH HERBED WAFER CRUSTINI	
SEASONAL VEGETABLE TERRINE WITH PESTO	
SUN-DRIED TOMATO BASIL PESTO AND PINE NUT TORTA SERVED WITH HERBED WAFER CRUSTINI	
RUSSIAN SALAD <i>MEDLEY OF SHRIMP AND LOBSTER IN SHERRY DRESSING SERVED WITH TRADITIONAL TOAST POINTS</i>	
RASPBERRY BRIE IN PHYLLO PURSES	
ENDIVE WITH VERMONT CHEVRE, RED GRAPES, AND WALNUTS	
SMOKED SALMON ROULADE	
SHRIMP COCKTAIL FOR 1 PP: 5 SHRIMP SERVED WITH COCKTAIL SAUCE AND LEMON WEDGES	
CLASSIC PROSCIUTTO AND MELON	
PROSCIUTTO WRAPPED ASPARAGUS	
SUSHI	QTY
SUSHI/SASHIMI SERVED WITH WASABI, SOY SAUCE, AND PICKLED GINGER	
SUSHI/SASHIMI SERVED WITH WASABI, SOY SAUCE, AND PICKLED GINGER	

PLATTERS	QTY
DELI PLATTER ASSORTMENT OF MEATS, CHEESES, ROLLS, BREADS, CONDIMENT TRAY, PICKLE TRAY	
BEEF TENDERLOIN ROLLED IN CRACKED PEPPERCORNS, SLICED <i>SERVED WITH BERNAISE SAUCE, HORSERADISH SAUCE, RED PEPPER RELISH, PETITE ROLLS, AND ROASTED POTATOES</i>	
ORIENTAL FLANK STEAK <i>ORANGE-GINGER & SOY MARINATED FLANK STEAK GRILLED RARE AND SLICED. SERVED WITH GREEN BEANS, ROASTED POTATOES, AND SESAME GINGER DRESSING</i>	
MAPLE GLAZED ROAST TURKEY BREAST SLICED <i>SERVED WITH CRANBERRY CHUTNEY, HONEY MUSTARD, TEA BREADS, PETITE PAN ROLLS, AND SWEET POTATO SALAD</i>	
HONEY GLAZED BAKED HAM WITH POACHED PEARS SLICED <i>SERVED WITH CRANBERRY CHUTNEY, HONEY MUSTARD, TEA BREADS, AND PETITE PAN ROLLS</i>	
GRILLED ORANGE GINGER CHICKEN SLICED <i>SERVED WITH GRILLED SEASONAL VEGETABLES</i>	
DELUXE CRUDITE TRAY FOR 1 PP WITH HOMEMADE DIPS <i>SPINACH & WATER CHESTNUT, HUMMUS, RANCH, OR DILL</i>	
DELUXE CRUDITE TRAY FOR 2 PP WITH HOMEMADE DIPS <i>SPINACH & WATER CHESTNUT, HUMMUS, RANCH, OR DILL</i>	
DELUXE CRUDITE TRAY FOR 4 PP W/ HOMEMADE DIPS <i>SPINACH & WATER CHESTNUT, HUMMUS, RANCH, OR DILL</i>	
DELUXE CRUDITE TRAY FOR 6 PP W/ HOMEMADE DIPS <i>SPINACH & WATER CHESTNUT, HUMMUS, RANCH, OR DILL</i>	
ASSORTED IMPORTED CHEESE AND CRACKER TRAY FOR 1 PP	
ASSORTED IMPORTED CHEESE AND CRACKER TRAY FOR 2 PP	
ASSORTED IMPORTED CHEESE AND CRACKER TRAY FOR 4 PP	
ASSORTED IMPORTED CHEESE AND CRACKER TRAY FOR 6 PP	
SLICED FRUIT, CHEESE, & CRACKER TRAY FOR 1 PP	
SLICED FRUIT, CHEESE, & CRACKER TRAY FOR 2 PP	
SLICED FRUIT, CHEESE, & CRACKER TRAY FOR 4 PP	
SLICED FRUIT, CHEESE, & CRACKER TRAY FOR 6 PP	
NORTH END ANTIPASTO PLATTER <i>ASSORTMENT OF ITALIAN MEATS, CHEESES, AND MARINATED VEGETABLES SERVED WITH ASSORTED CRACKERS, ROLLS, AND CONDIMENTS</i>	
MIDDLE EASTERN PLATTER <i>STUFFED GRAPE LEAVES, HUMMUS, BABAGANOUSH, OLIVES, FETA, THIN SLICED RED ONION, FRESH MINT SERVED WITH SPICED PITA CHIPS</i>	
SALADS	QTY
MIXED GREENS WITH BERRIES, CITRUS CHICKEN, CHEVRE, AND PECANS <i>Main course! SERVED WITH A ROLL & BUTTER</i>	
ASIAN CHICKEN AND STIR-FRY VEGETABLES OVER SESAME NOODLES	

<i>Main course!</i>	
ASIAN CHICKEN AND STIR-FRY VEGETABLES OVER SESAME NOODLES WITH CHICKEN <i>Main course!</i>	
ASIAN CHICKEN AND STIR-FRY VEGETABLES OVER SESAME NOODLES WITH BEEF <i>Main course!</i>	
ASIAN CHICKEN AND STIR-FRY VEGETABLES OVER SESAME NOODLES WITH SHRIMP <i>Main course!</i>	
ASIAN CHICKEN AND STIR-FRY VEGETABLES OVER SESAME NOODLES WITH SALMON <i>Main course!</i>	
TUSCAN CHICKEN AND VEGETABLE SALAD WITH BABY SPINACH <i>Main course!</i>	
GRILLED CHICKEN OVER GRILLED SOUTHWESTERN SALAD VEGETABLES <i>WITH PASTA GARNISHED WITH DICED TOMATO, BLACK BEANS, SCALLIONS, AND CILANTRO. Main course!</i>	
GRILLED CHICKEN OVER GRILLED SOUTHWESTERN SALAD VEGETABLES <i>WITH PASTA GARNISHED WITH DICED TOMATO, BLACK BEANS, SCALLIONS, AND CILANTRO. WITH BEEF OR SHRIMP. Main course!</i>	
PECAN CRUSTED CHICKEN OVER MIXED GREENS <i>WITH POACHED FRENCH PEARS, ROQUEFORT, CRANBERRIES, AND TOASTED ALMONDS. SERVED WITH A ROLL & BUTTER. Main course!</i>	
BUFFALO CHICKEN TENDERS OVER MIXED GREENS WITH CELERY STICKS AND BLUE CHEESE <i>SERVED WITH A ROLL & BUTTER. Main course!</i>	
GRILLED CHICKEN CAESAR SALAD. SERVED WITH A ROLL & BUTTER <i>Main course!</i>	
TURKEY MANGO SALAD <i>SERVED WITH A ROLL & BUTTER. Main course!</i>	
NICOISE SALAD <i>WITH GREEN BEANS, TOMATOES, CAPERS, OLIVES, AND POTATOES, DRESSED WITH LEMON AND OLIVE OIL. SERVED WITH A ROLL & BUTTER. Main course!</i>	
NICOISE SALAD <i>WITH GREEN BEANS, TOMATOES, CAPERS, OLIVES, AND POTATOES. WITH SHRIMP OR GRILLED RARE TUNA. DRESSED WITH LEMON AND OLIVE OIL. SERVED WITH A ROLL & BUTTER. Main course!</i>	
GRILLED SALMON FILET WITH ASPARAGUS AND SHITAKE MUSHROOMS OVER MIXED GREENS <i>SERVED WITH A ROLL & BUTTER. Main course!</i>	
MEDITERRANEAN BEEF AND VEGETABLE SALAD TOSSED WITH POTATOES, OLIVES, AND TOMATOES <i>Main course!</i>	
PETITE BEEF TENDERLOIN OVER GREEK SALAD WITH GRAPE LEAVES, FETA, AND CALAMATA OLIVES <i>SERVED WITH A ROLL & BUTTER. Main course!</i>	
GRILLED ASIAN PORK TENDERLOIN AND THAI NOODLE SALAD WITH NAPA CABBAGE AND CASHEWS <i>Main course!</i>	
LEMON HERB PASTA PRIMAVERA TOSSED WITH CRIMINI MUSHROOMS AND SEASONAL VEGETABLES <i>Main course!</i>	
LEMON HERB PASTA PRIMAVERA TOSSED WITH CRIMINI MUSHROOMS AND SEASONAL VEGETABLES <i>WITH CHICKEN. Main course!</i>	
LEMON HERB PASTA PRIMAVERA TOSSED WITH CRIMINI MUSHROOMS AND SEASONAL VEGETABLES <i>WITH SHRIMP. Main course!</i>	
PESTO PASTA SALAD WITH BABY SPINACH, CHERRY TOMATOES, AND MANONE CHEESE	

Main course!

FAJITA SALAD OVER MIXED GREENS WITH BLACK BEANS, GRILLED CORN, JACK CHEESE, AND TOMATO
SERVED WITH A ROLL & BUTTER. Main course!

FAJITA SALAD OVER MIXED GREENS WITH BLACK BEANS, GRILLED CORN, JACK CHEESE, AND TOMATO
WITH CHICKEN. SERVED WITH A ROLL & BUTTER. Main course!

FAJITA SALAD OVER MIXED GREENS WITH BLACK BEANS, GRILLED CORN, JACK CHEESE, AND TOMATO
WITH BEEF OR SHRIMP. SERVED WITH A ROLL & BUTTER. Main course!

POLENTA CAKES WITH A GRILLED VEGETABLE MEDLEY

CRUNCHY THAI NOODLES WITH NAPA CABBAGE AND CASHEWS

CRUNCHY THAI NOODLES WITH NAPA CABBAGE AND CASHEWS
WITH CHICKEN

CRUNCHY THAI NOODLES WITH NAPA CABBAGE AND CASHEWS
WITH BEEF OR SHRIMP

MIXED GREENS WITH MANGO, CITRUS FRUITS, VEGGIE CAKES, AND TOASTED ALMONDS (2 CAKES)
SERVED WITH A ROLL & BUTTER

CLASSIC COBB SALAD. SERVED WITH A ROLL & BUTTER

ARUGULA AND SHAVED PARMESAN CHEESE
SERVED WITH A ROLL & BUTTER

CLASSIC CHEF'S SALAD
SERVED WITH A ROLL & BUTTER

BIBB SALAD WITH CITRUS AND TOASTED ALMONDS

MIXED GREENS WITH BERRIES, CHEVRE, AND PECANS

MIXED GREENS WITH ASPARAGUS SPEARS AND GRAPE TOMATOES

MIXED GREENS WITH SHRIMP, JICAMA, AND MANGO DUSTED WITH ALMONDS

MIXED GREENS WITH FRESH CITRUS, LOTUS ROOT DAIKON, AND TOASTED ALMONDS

BABY SPINACH AND MUSHROOM SALAD

GREEK SALAD

ANTIPASTO SALAD

SEASONAL HARVEST SALAD. CHEF'S SELECTION

CHIPOTLE GREEN BEAN SALAD

COUNTRY GARDEN SALAD

CLASSIC CAESAR SALAD

SESAME NOODLES

BOW TIE PASTA PESTO SALAD WITH BABY SPINACH, CHERRY TOMATOES, AND MANONE CHEESE

LEMON HERB TORTELLINI PRIMAVERA SALAD

RED BLISS POTATO AND BEAN SALAD

TOMATO AND BUFFALO MOZZARELLA SALAD
SERVED WITH MINI BOTTLES OF OLIVE OIL AND BALSAMIC VINEGAR

SOUTHWESTERN GREEN & BLACK BEAN AND GRILLED CORN SALAD	
CHICKEN SALAD, PINT <i>market price</i>	
LOBSTER SALAD, PINT <i>market price</i>	
CLASSIC SEAFOOD SALAD, PINT <i>market price</i>	
TUNA SALAD, PINT <i>market price</i>	
EGG SALAD, PINT <i>market price</i>	
EXTRA GARNISH & SAUCES	QTY
GUACAMOLE, PINT	
SALSA, PINT	
EDAMAME: IN PODS, PINT	
HARDBOILED EGG	
ZIPLOCK BAGS OF MIXED GREENS <i>QUART SIZE</i>	
ZIPLOCK BAGS OF CHOPPED ROMAINE <i>QUART SIZE</i>	
ZIPLOCK BAGS OF MIXED GREENS <i>GALLON SIZE</i>	
ZIPLOCK BAGS OF CHOPPED ROMAINE <i>GALLON SIZE</i>	
SOUR CREAM, PINT	
HERB GARNISH (PER PLATE/ITEM)	
COLD MEAL SETS	QTY
PASSENGER BOXED LUNCH	
CREW MEALS	QTY
CREW BOXED LUNCH	
HOT MEALS	
SNACKS & STARTERS	QTY
SEARED CRAB CAKES WITH GRILLED VEGETABLES AND SAUCE REMOULADE (2 CAKES)	

BURRITO OR QUESADILLA WITH VEGETABLES. SERVED WITH SALSA & SOUR CREAM	
BURRITO OR QUESADILLA WITH VEGETABLES. SERVED WITH SALSA & SOUR CREAM <i>WITH CHICKEN OR BEEF</i>	
INDIVIDUAL CHEESE OR CHEESE AND VEGETABLE PIZZA	
INDIVIDUAL PIZZA WITH MEAT	
ASIAN CHICKEN AND VEGETABLES OVER STEAMED JASMINE RICE	
ASIAN TOFU AND VEGETABLES OVER STEAMED JASMINE RICE	
ASIAN BEEF AND VEGETABLES OVER STEAMED JASMINE RICE	
ASIAN SHRIMP AND VEGETABLES OVER STEAMED JASMINE RICE	
BAKED BRIE EN CROUTE <i>BRIE WRAPPED IN PUFF PASTRY AND BAKED TO A GOLDEN FINISH. DISPLAYED WITH AUSTRALIAN APRICOTS, GRAPES, AND SPICED NUTS (4 oz PER SERVING)</i>	
WARM FRESH CRAB AND ARTICHOKE DIP SERVED WITH HERB CRUSTINI	
FRESH BABY SPINACH DIP SERVED WITH SPICED PITA CHIPS	
CLASSIC BLUE CHEESE AND SCALLION DIP <i>SERVED WITH ROASTED YUKON POTATO WEDGES AND HEARTS OF CELERY</i>	
MOROCCAN CAPONATA SERVED WITH CUMIN AND SCENTED TORTILLA STRIPS	
ROASTED GARLIC AND WHITE BEAN DIP <i>SERVED WITH FRESH ENDIVE LEAVES AND LAVOSCH CRACKERS</i>	
MINI POLENTA CAKES	
CRISP VEGETABLE AND MANONE CHEESE CROQUETTES WITH CHIPOTLE MAYONNAISE	
PESTO, TOMATO, AND PINE NUT PIZZETTAS	
VEGETABLE SKEWERS GLAZED WITH BALSAMIC SUN-DRIED TOMATO	
FRESH CRAB MEAT, CHIVES, AND FENNEL IN PETITE POTATOES	
CARIBBEAN JUMBO SHRIMP	
LOBSTER EMPANADAS	
SEARED JUMBO LIME SCALLOPS	
CAVIAR AND CITRUS CR [◊] ME FRAICHE IN PETITE RED POTATOES	
GRILLED MEDITERRANEAN SALMON EN BROCHETTE	
BLACK SESAME ENCRUSTED RARE TUNA BROCHETTES WITH WASABI CREAM	
COGNAC LOBSTER MEDALLIONS EN BRIOCHE	
SEARED SCALLOPS ON PITA POINTS WITH CHILI CREAM SAUCE	
PETITE CALZONE	
CARAMELIZED ONION AND CHIVE TARTLETS	
RICOTTA, ROMA TOMATO, AND BASIL TARTLETS	

FRESH ASPARAGUS TARTLETS	
WILD MUSHROOM DUMPLINGS	
VEGETARIAN SPRING ROLLS	
WALNUT-MUSHROOM PROFITEROLES	
SPINACH & CHEESE STUFFED MUSHROOM	
EMPANADA WITH BLACK BEAN	
EMPANADA WITH GUAVA & BRIE	
EMPANADA WITH FONTINA & ESCAROLE	
EMPANADA WITH BEEF AND CARAMELIZED ONION	
ASIAN PEAR, PISTACHIO, AND GOAT CHEESE PHYLLO POCKET	
PETITE RISOTTO BITES	
SWEET POTATO PANCAKES WITH SPICED APPLE CREAM	
SPANAKOPITA <i>PHYLLO PIE STUFFED WITH SPINACH, ONION, FETA CHEESE</i>	
VEGETABLE QUESADILLAS WITH CHIPOTLE CREAM	
CREAMY LOBSTER TARRAGON LOBSTER CAKES	
CLASSIC CRAB CAKES AND SAUCE REMOULADE	
SCALLOPS WRAPPED IN BACON	
SCALLOPS WRAPPED IN PHYLLO	
SALMON POTATO PANCAKES	
SKEWERED LOBSTER TAILS	
LOBSTER AND HERB TARTLETS	
CURRIED CRAB TARTLETS	
MARINATED SOUTHWESTERN SHRIMP	
GINGER SHRIMP WRAPPED IN PEA PODS	
GRILLED ISLAND SHRIMP AND PINAPPLE PEPPER SALSA	
SKEWERED CITRUS GRILLED SWORDFISH	
WASABI CRUSTED SALMON EN BROCHETTE	
PETITE SPICY CHICKEN QUESADILLA	
PECAN CRUSTED CHICKEN SKEWERS AND MANGO COULIS	
SESAME CHICKEN SKEWERS & ASIAN BBQ SAUCE	
CHICKEN SATAY AND SPICY PEANUT SAUCE	
TEQUILA LIME SKEWERED SHRIMP AND AVOCADO CREAM	

BUFFALO CHICKEN WINGS: EITHER HONEY OR SPICY	
ALMOND PEPPER CHICKEN SKEWER AND CRANBERRY DIPPING SAUCE	
SOUTH AMERICAN CHICKEN DUMPLINGS	
ARANCINI <i>ABORIO RICE BALLS WITH CHICKEN AND CURRANTS</i>	
BACON, CHEDDAR, AND CHIVE TARTLETS	
COCKTAIL MEATBALLS WITH A LIGHT OREGANO SAUCE	
SAUSAGE STUFFED MUSHROOMS	
TERIYAKI MARINATED BEEF SKEWERS WITH GINGER SCALLION SAUCE	
BEEF SATAY AND SPICY PEANUT SAUCE	
JERK RUBBED BEEF SKEWERS WITH CARIBBEAN DIP	
PETITE BEEF EN BROCHETTE AND PEPPERCORN GLAZE	
AUSTRALIAN RACK OF BABY LAMB AND RASPBERRY DIPPING SAUCE	
CITRUS PORK TENDERLOIN WITH APPLE AND APRICOT RELISH	
DEVILED EGGS	
PETITE PETITE VEAL ROULADE ON A BRANDY TOAST	
PETITE SLICES OF FILET MIGNON AND RED PEPPER RELISH ON PITA	
PETITE SLICES OF FILET MIGNON, BLUE CHEESE AND TOASTED WALNUTS EN BOUCHEE	
PETITE SLICES OF FILET MIGNON, SHAVED PARMESAN REGGIANO, CAPERS, AND OLIVE OIL	
HOT DARK CHERRY AND BALSAMIC TENDERLOIN SKEWER	

SOUPS	QTY
PINT: TOMATO RICE SERVED WITH CRUSTINI	
PINT: WILD MUSHROOM SERVED WITH CRUSTINI	
PINT: ROASTED TOMATO BASIL SERVED WITH CRUSTINI	
PINT: POTATO & LEEK SOUP SERVED WITH CRUSTINI	
PINT: POTATO & ASPARAGUS SERVED WITH CRUSTINI	
PINT: CLAM CHOWDER SERVED WITH OYSTER CRACKERS	
PINT: CORN CHOWDER SERVED WITH OYSTER CRACKERS	
PINT: LENTIL SERVED WITH CRUSTINI	
PINT: COUNTRY MINISTRONE SERVED WITH CRUSTINI	
PINT: BUTTERNUT SQUASH SERVED WITH CRUSTINI	
PINT: FRENCH ONION SERVED WITH CRUSTINI	
PINT: SOUTHWESTERN TORTILLA <i>SERVED WITH SOUR CREAM AND FRIED TORTILLA STRIPS</i>	
PINT: VEGETARIAN CHILI SERVED WITH CORN CHIPS	
PINT: TEXAS BEEF CHILI SERVED WITH CORN CHIPS	
MAIN DISHES - MEAT	QTY
MARINATED STEAK TIPS WITH GRILLED HOLLAND PEPPERS AND ONIONS	
GRILLED SIRLOIN AND VEGETABLE BROCHETTES (2 BROCHETTES)	
MEATLOAF	
FILET MIGNON WITH A GREEN PEPPERCORN OR ROASTED GARLIC SAUCE	
KOBE BEEF HAMBURGER WITH OR WITHOUT CHEESE	
HOT DOG WITH CONDIMENTS	

MAIN DISHES - FISH & SEAFOOD	QTY
MIXED SEAFOOD GRILL <i>WITH SHRIMP, SALMON, AND SCALLOPS WITH LIME SAUCE, POLENTA GARNISH, AND GRILLED SEASONAL VEGETABLES</i>	
FRESH SALMON CAKES <i>SERVED WITH TOMATO FENNEL SAUCE OR CREAMY DILL SAUCE OR LEMON WASABI SAUCE (2 CAKES)</i>	
SEARED CRAB CAKES <i>SERVED WITH SAUCE REMOULADE (2 CAKES)</i>	
SWORDFISH AND VEGETABLE BROCHETTES (2 BROCHETTES)	
GRILLED SALMON WITH LEMON DILL SAUCE OR ROASTED TOMATO BUTTER	
GRILLED SWORDFISH WITH LEMON DILL SAUCE OR ROASTED TOMATO BUTTER	
GRILLED CHILEAN SEA BASS WITH LEMON DILL SAUCE OR ROASTED TOMATO BUTTER	
DELUXE SEAFOOD TRAY FOR 1 PP (FULL SIZE) <i>LOBSTER TAIL, SHRIMP, GRILLED SCALLOPS, CRAB CLAWS, AND SALMON SERVED WITH DIPS, CRACKERS, DRAWN BUTTER, BRANDY SAUCE, COCKTAIL SAUCE, LEMON WEDGES, MINI TOBASCO BOTTLE</i>	
DELUXE SEAFOOD TRAY FOR 1 PP (APP. SIZE) <i>1/2 LOBSTER TAIL, 2 SHRIMP, 2 GRILLED SCALLOPS, 2 CRAB CLAWS, AND SALMON SERVED WITH DIPS, CRACKERS, DRAWN BUTTER, BRANDY SAUCE, COCKTAIL SAUCE, LEMON WEDGES, MINI TOBASCO BOTTLE</i>	
SWORDFISH PICCATA	
PESTO ENCRUSTED TILAPIA	
ALMOND CRUSTED RED SNAPPER	
GRAY SOLE ROULADE WITH SHRIMP	

MAIN DISHES - POULTRY	QTY
CHICKEN PORTOFINO <i>CHICKEN ROULADE WITH ASPARAGUS AND FONTINA ACCENTED WITH A SUN-DRIED TOMATO AND WILD MUSHROOM SAUCE</i>	
CHICKEN PICCATA <i>LIGHTLY EGG WASHED CHICKEN BREAST OR TENDERLOIN SAUTEED WITH LEMON HERB SAUCE WITH OR WITHOUT CAPERS</i>	
TUSCANY CHICKEN <i>GRILLED CHICKEN WITH FRESHLY DICED TOMATOES AND A HINT OF GARLIC AND ROSEMARY</i>	
LEMON CHICKEN <i>SAUTEED CHICKEN AND VEGETABLES IN A LIGHT LEMON, WINE, AND HERB SAUCE</i>	
CHICKEN MARSALA <i>SAUTEED CHICKEN IN A CLASSIC MARSALA WINE AND HERB SAUCE</i>	
CHICKEN VALDOSTANA <i>BREAST OF CHICKEN ROASTED WITH PROSCIUTTO AND FONTINA CHEESE IN A MUSHROOM WINE SAUCE</i>	
CHICKEN PARMESAN <i>LIGHTLY BREADED CUTLET COATED WITH PARMESAN, SAUTEED AND TOPPED WITH A CLASSIC RED SAUCE AND CHEESE</i>	
SMOKED APPLEWOOD CHICKEN <i>IN A LIGHT CREAM SAUCE</i>	
STUFFED CHICKEN ROULADE <i>SPINACH AND CHEESES OR WILD RICE AND PEAR: IN AN APRICOT SAGE SAUCE</i>	
GRILLED ORANGE GINGER GLAZED CHICKEN	
CHICKEN ABBRUZZI <i>SHALLOT WINE SAUCE WITH GRAPE TOMATOES AND ROSEMARY</i>	
CHICKEN SALTIMBOCCA <i>PRSCIUTTO, MOZZARELLA, MUSHROOMS, AND BASIL IN A WHITE WINE SAUCE</i>	
CHICKEN OF THE FOUR SEASONS <i>PAN ROASTED TENDERLOIN IN A WHITE WINE SAUCE WITH EGGPLANT, MOZZARELLA, AND SALSA FRESCA</i>	
CHICKEN AND VEGETABLES BROCHETTES (2 BROCHETTES)	
CHICKEN FINGERS WITH ASSORTED DIPS (FRIED OR GRILLED)	
CHICKEN QUARTER: HERB ROASTED OR BBQ	
MAIN DISHES - VEGETARIAN	QTY
VEGETARIAN CREPES WITH SEASONED VEGETABLE AND CHEESE FILLING (2 CREPES)	
SEASONAL VEGETABLE CAKES <i>MADE WITH FRESH VEGETABLES, POTATOES, AND MANONE CHEESE (2 CAKES)</i>	
HERBED POLENTA WITH WILD MUSHROOM RAGOUT	
STUFFED PORTOBELLO MUSHROOM	
GRILLED VEGETABLE BROCHETTES (2 BROCHETTES)	

PASTA & RISOTTO	QTY
TORTELLINI TOSSED WITH SAUCE ON CHOICE <i>TOMATO BASIL SAUCE, BOLOGNESE, LIGHT CREAM SAUCE WITH MUSHROOMS & PEAS, CREAMY PESTO SAUCE</i>	
PENNE TOSSED WITH SAUCE ON CHOICE <i>TOMATO BASIL SAUCE, BOLOGNESE, LIGHT CREAM SAUCE WITH MUSHROOMS & PEAS, CREAMY PESTO SAUCE</i>	
PASTA FRANCO <i>WITH PLUM TOMATO SAUCE, GARLIC, FRESH ARUGULA, BASIL, AND SMOKED MOZZARELLA</i>	
PENNE CACCIATORE WITH CHICKEN <i>CLASSIC CACCIATORE SAUCE WITH PEPPERS, ONION, AND MUSHROOMS</i>	
WOODSMAN'S PASTA <i>PENNE WITH MUSHROOMS, PEAS, ITALIAN SAUSAGE, AND MANONE CHEESE IN PINK SAUCE</i>	
CLASSIC MEAT LASAGNA WITH HOMEMADE PASTA SHEETS	
VEGETABLE LASAGNA WITH HOMEMADE PASTA SHEETS	
MANICOTTI	
CLASSIC PASTA SHELLS WITH SALSETTA <i>FILLED WITH RICOTTA AND IMPORTED CHEESES</i>	
FLORENTINE SHELLS WITH RED TOMATO BASIL SAUCE	
LOBSTER CANNELLONI WITH BECHAMEL SAUCE	
NICK'S PASTA WITH OLIVES, SUN-DRIED TOMATO, AND PINE NUTS <i>TOSSED WITH OLIVE OIL AND CHEESE</i>	
RAVIOLI WITH IMPORTED CHEESE <i>SERVED WITH ANY OF THE FOLLOWING SAUCES: PESTO, MUSHROOM, RED BASIL, BECHAMEL, FRESH SALSETTA</i>	
RAVIOLI WITH SPINACH & CHEESE <i>SERVED WITH ANY OF THE FOLLOWING SAUCES: PESTO, MUSHROOM, RED BASIL, BECHAMEL, FRESH SALSETTA</i>	
RAVIOLI WITH WILD MUSHROOM <i>SERVED WITH ANY OF THE FOLLOWING SAUCES: PESTO, MUSHROOM, RED BASIL, BECHAMEL, FRESH SALSETTA</i>	
GOURMET RAVIOLI WITH LOBSTER <i>SERVED WITH ANY OF THE FOLLOWING SAUCES: PESTO, MUSHROOM, RED BASIL, BECHAMEL, FRESH SALSETTA</i>	
RAVIOLI SEASONAL <i>SERVED WITH CHEF'S SAUCE</i>	
PETITE CANNELLONI FLORENTINE ACCENTED WITH PINK SAUCE	

SIDE DISHES	QTY
MEDLEY OF GREEN AND YELLOW BEANS WTH HERB BUTTER	
BOURBON GLAZED BABY CARROTS	
SESAME GLAZED ASPARAGUS SPEARS	
SAUTE OF SUGAR SNAP PEAS AND YELLOW PEPPERS	
MEDLEY OF GRILLED SEASONAL VEGETABLES	
SEASONAL HAND-TIED VEGETABLE BUNDLES	
LAYERED TOMATO AND ZUCCHINI CASSEROLE	
BROCCOLI RABE WITH PAN SEARED ELEPHANT GARLIC	
SAUTEED ARTICHOKE HEARTS WITH CRIMINI MUSHROOMS AND LEEKS	
HERBED RICE PILAF	
STEAMED JAMSINE OR BASMATI RICE	
HERB ROASTED POTATOES	
ROASTED GARLIC MASHED POTATOES	
WILD MUSHROOM AND LEEK RISOTTO	
WILD RICE BLEND WITH CITRUS, TOASTED PECANS, AND CRANBERRIES	
PARMESAN DUSTED ROASTED YUKON GOLD POTATOES	
WHIPPED POTATOES AND PARSNIPS	
FRECH FRIES	
IGGY'S ROLL WITH BUTTER	
INDIVIDUAL BAGS OF CHIPS, SMARTFOOD POPCORN, PRETZELS	

DESSERTS & FRUIT

DESSERTS	QTY
CHOCOLATE DIPPED STRAWBERRIES	
HAWAIIAN PINEAPPLE DIPPED IN SWISS CHOCOLATE	
SPECIALTY DESSERTS: SLICES OR INDIVIDUAL PORTIONS OF CAKE, PIE, TIRAMISU	

CHOCOLATES & SWEETS	QTY
FRESHLY BAKED COOKIES (LARGE)	
ASSORTED BROWNIES AND DESSERT BARS <i>SWISS CHOCOLATE, COFFEE BLOND BROWNIES, CREAM CHEESE BROWNIES, SUNBURST LEMON, RASPBERRY LINZER, AND SOUTHERN PECAN</i>	
ASSORTED TEA COOKIES <i>RASPBERRY LINZER, FLORENTINES, ALMOND MACAROONS, PALMIERS, PISTACHIO AND CRANBERRY BISCOTTI</i>	
LARGE SWISS CHOCOLATE CUPS <i>LEMON CREAM, FRESH STRAWBERRY, WHITE PEACH, TROPICAL MANGO, AND PASSION FRUIT</i>	
PETIT FOURS	QTY
PETITE FOURS (3 PIECES PER SERVING)	
SWEET PASTRY	QTY
ASSORTED LARGE DESSERT PASTRY <i>GALETTES, TARTLETS, CARROT/STRAWBERRY/CHOCOLATE MOUSSE CAKE MININATURES, PROFITEROLES, NAPOLEONS, LEMON TARTS, AND BAKLAVA</i>	
ASSORTED MINI DESSERT PASTRY <i>GALETTES, TARTLETS, CARROT/STRAWBERRY/CHOCOLATE MOUSSE CAKE MININATURES, PROFITEROLES, NAPOLEONS, LEMON TARTS, AND BAKLAVA</i>	
ICE CREAM	QTY
WHIPPED CREAM	
PREMIUM ICE CREAM (HALF PINT)	
PREMIUM ICE CREAM (PINT)	
BEVERAGES	
MINERAL WATER	QTY
PREMIUM BOTTLED WATER: STILL OR SPARKLING (LARGE)	
PREMIUM BOTTLED WATER: STILL OR SPARKLING (SMALL)	

SOFT DRINKS	QTY
CANNED SODA	
BOTTLED SODA (20 oz)	
BOTTLED SPECIALTY BEVERAGE: NANTUCKET	
BOTTLED SPECIALTY BEVERAGE: SNAPPLE	
BOTTLED SPECIALTY BEVERAGE: IZZY	
BOTTLED SPECIALTY BEVERAGE: TAZO ICE TEAS	
BOTTLED SPECIALTY BEVERAGE: LEMONADE	
BOTTLED SPECIALTY BEVERAGE: ORANGINA	
JUICES	QTY
ASSORTED BOTTLED BOLTHOUSE JUICES	
COCONUT WATER	
FRESH SQUEEZED ORANGE JUICE, HALF PINT	
FRESH SQUEEZED GRAPEFRUIT JUICE, HALF PINT	
FRESH SQUEEZED CARROT JUICE, HALF PINT	
FRESH SQUEEZED JUICE: SPECIALTY OR PREMIUM FRUITS, HALF PINT	
FRESH SQUEEZED CARROT JUICE, PINT	
FRESH SQUEEZED ORANGE JUICE, PINT	
FRESH SQUEEZED GRAPEFRUIT JUICE, PINT	
FRESH SQUEEZED JUICE: SPECIALTY OR PREMIUM FRUITS, PINT	
FRESH SQUEEZED ORANGE JUICE, QUART	
FRESH SQUEEZED GRAPEFRUIT JUICE, QUART	
FRESH SQUEEZED CARROT JUICE, QUART	
FRESH SQUEEZED JUICE: SPECIALTY OR PREMIUM FRUITS, QUART	

MILK & CREAM	QTY
MILK: 2%, 1%, SKIM, HALF PINT	
MILK: 2%, 1%, WHOLE, HALF PINT	
MILK HALF & HALF, HALF PINT	
SOY MILK, HALF PINT	
ALMOND MILK, HALF PINT	
GOAT MILK, HALF PINT	
MILK: 2%, 1%, SKIM, PINT	
MILK: 2%, 1%, WHOLE, PINT	
MILK HALF & HALF, PINT	
SOY MILK, PINT	
ALMOND MILK, PINT	
GOAT MILK, PINT	
MILK: 2%, 1%, SKIM, QUART	
MILK: 2%, 1%, WHOLE, QUART	
MILK HALF & HALF, QUART	
SOY MILK, QUART	
ALMOND MILK, QUART	
GOAT MILK, QUART	

LEMON	QTY
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LEMON OR LIME

HOT BEVERAGES	QTY
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PREMIUM TEA BAGS

THERMOS OF STARBUCKS COFFEE

Hot water, 1 liter
price on request

NON-FOOD

NEWSPAPERS & MAGAZINES	QTY
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Newspapers (on request)

KITCHEN EQUIPMENT	QTY
THERMOS	
DISPOSABLES	QTY
HOT TOWEL PACKETS (MICROWAVE SAFE)	
GLASSES: WINE/CHAMPAGNE/WATER	