

## AIRPORT

United States, MA - Bedford Hanscom Field Airport (KBED)

## 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

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

| CEREALS | QTY |
|---------|-----|
|---------|-----|

INDIVIDUAL CEREAL BOX

| MUESLI & FRUITS | QTY |
|-----------------|-----|
|-----------------|-----|

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 |
|-------------------|-----|
|-------------------|-----|

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<br>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  |     |
| <b>COLD MEALS</b>   |     |
| SNACKS  | QTY |
| SMOKED SALMON<br><i>SERVED WITH CHOPPED EGG WHITE, EGG YOLKS, RED ONIONS, CAPERS, HORSERADISH SAUCE, TOAST POINTS OR BAGELS</i>                                   |     |
| SOUTH OF THE BORDER<br><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<br><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<br><i>SERVED WITH A ROLL &amp; BUTTER</i>   |     |
| COUNTRY PATE DE MAISON<br><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<br><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<br><i>SERVED WITH BERNAISE SAUCE, HORSERADISH SAUCE, RED PEPPER RELISH, PETITE ROLLS, AND ROASTED POTATOES</i>        |     |
| ORIENTAL FLANK STEAK<br><i>ORANGE-GINGER &amp; 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<br><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<br><i>SERVED WITH CRANBERRY CHUTNEY, HONEY MUSTARD, TEA BREADS, AND PETITE PAN ROLLS</i>                                   |     |
| GRILLED ORANGE GINGER CHICKEN SLICED<br><i>SERVED WITH GRILLED SEASONAL VEGETABLES</i>  |     |
| DELUXE CRUDITE TRAY FOR 1 PP WITH HOMEMADE DIPS<br><i>SPINACH &amp; WATER CHESTNUT, HUMMUS, RANCH, OR DILL</i>  |     |
| DELUXE CRUDITE TRAY FOR 2 PP WITH HOMEMADE DIPS<br><i>SPINACH &amp; WATER CHESTNUT, HUMMUS, RANCH, OR DILL</i>  |     |
| DELUXE CRUDITE TRAY FOR 4 PP W/ HOMEMADE DIPS<br><i>SPINACH &amp; WATER CHESTNUT, HUMMUS, RANCH, OR DILL</i>  |     |
| DELUXE CRUDITE TRAY FOR 6 PP W/ HOMEMADE DIPS<br><i>SPINACH &amp; 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<br><i>ASSORTMENT OF ITALIAN MEATS, CHEESES, AND MARINATED VEGETABLES SERVED WITH ASSORTED CRACKERS, ROLLS, AND CONDIMENTS</i>                   |     |
| MIDDLE EASTERN PLATTER<br><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<br><i>Main course! SERVED WITH A ROLL &amp; 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<br><i>Main course!</i>   |  |
| ASIAN CHICKEN AND STIR-FRY VEGETABLES OVER SESAME NOODLES WITH BEEF<br><i>Main course!</i>  |  |
| ASIAN CHICKEN AND STIR-FRY VEGETABLES OVER SESAME NOODLES WITH SHRIMP<br><i>Main course!</i>  |  |
| ASIAN CHICKEN AND STIR-FRY VEGETABLES OVER SESAME NOODLES WITH SALMON<br><i>Main course!</i>  |  |
| TUSCAN CHICKEN AND VEGETABLE SALAD WITH BABY SPINACH<br><i>Main course!</i>   |  |
| GRILLED CHICKEN OVER GRILLED SOUTHWESTERN SALAD VEGETABLES<br><i>WITH PASTA GARNISHED WITH DICED TOMATO, BLACK BEANS, SCALLIONS, AND CILANTRO. Main course!</i>                                     |  |
| GRILLED CHICKEN OVER GRILLED SOUTHWESTERN SALAD VEGETABLES<br><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<br><i>WITH POACHED FRENCH PEARS, ROQUEFORT, CRANBERRIES, AND TOASTED ALMONDS. SERVED WITH A ROLL &amp; BUTTER. Main course!</i>                             |  |
| BUFFALO CHICKEN TENDERS OVER MIXED GREENS WITH CELERY STICKS AND BLUE CHEESE<br><i>SERVED WITH A ROLL &amp; BUTTER. Main course!</i>  |  |
| GRILLED CHICKEN CAESAR SALAD. SERVED WITH A ROLL & BUTTER<br><i>Main course!</i>  |  |
| TURKEY MANGO SALAD<br><i>SERVED WITH A ROLL &amp; BUTTER. Main course!</i>  |  |
| NICOISE SALAD<br><i>WITH GREEN BEANS, TOMATOES, CAPERS, OLIVES, AND POTATOES, DRESSED WITH LEMON AND OLIVE OIL. SERVED WITH A ROLL &amp; BUTTER. Main course!</i>                                   |  |
| NICOISE SALAD<br><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 &amp; BUTTER. Main course!</i> |  |
| GRILLED SALMON FILET WITH ASPARAGUS AND SHITAKE MUSHROOMS OVER MIXED GREENS<br><i>SERVED WITH A ROLL &amp; BUTTER. Main course!</i>   |  |
| MEDITERRANEAN BEEF AND VEGETABLE SALAD TOSSED WITH POTATOES, OLIVES, AND TOMATOES<br><i>Main course!</i>  |  |
| PETITE BEEF TENDERLOIN OVER GREEK SALAD WITH GRAPE LEAVES, FETA, AND CALAMATA OLIVES<br><i>SERVED WITH A ROLL &amp; BUTTER. Main course!</i>  |  |
| GRILLED ASIAN PORK TENDERLOIN AND THAI NOODLE SALAD WITH NAPA CABBAGE AND CASHEWS<br><i>Main course!</i>  |  |
| LEMON HERB PASTA PRIMAVERA TOSSED WITH CRIMINI MUSHROOMS AND SEASONAL VEGETABLES<br><i>Main course!</i>   |  |
| LEMON HERB PASTA PRIMAVERA TOSSED WITH CRIMINI MUSHROOMS AND SEASONAL VEGETABLES<br><i>WITH CHICKEN. Main course!</i>   |  |
| LEMON HERB PASTA PRIMAVERA TOSSED WITH CRIMINI MUSHROOMS AND SEASONAL VEGETABLES<br><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<br><i>market price</i>                              |            |
| LOBSTER SALAD, PINT<br><i>market price</i>                              |            |
| CLASSIC SEAFOOD SALAD, PINT<br><i>market price</i>                      |            |
| TUNA SALAD, PINT<br><i>market price</i>                                 |            |
| EGG SALAD, PINT<br><i>market price</i>                                  |            |
| <b>EXTRA GARNISH &amp; SAUCES</b>                                       | <b>QTY</b> |
| GUACAMOLE, PINT   |            |
| SALSA, PINT   |            |
| EDAMAME: IN PODS, PINT  |            |
| HARDBOILED EGG  |            |
| ZIPLOCK BAGS OF MIXED GREENS<br><i>QUART SIZE</i>                       |            |
| ZIPLOCK BAGS OF CHOPPED ROMAINE<br><i>QUART SIZE</i>                    |            |
| ZIPLOCK BAGS OF MIXED GREENS<br><i>GALLON SIZE</i>                      |            |
| ZIPLOCK BAGS OF CHOPPED ROMAINE<br><i>GALLON SIZE</i>                   |            |
| SOUR CREAM, PINT  |            |
| HERB GARNISH (PER PLATE/ITEM)   |            |
| <b>COLD MEAL SETS</b>   | <b>QTY</b> |
| PASSENGER BOXED LUNCH   |            |
| <b>CREW MEALS</b>   | <b>QTY</b> |
| CREW BOXED LUNCH  |            |
| <b>HOT MEALS</b>  |            |
| <b>SNACKS &amp; STARTERS</b>  | <b>QTY</b> |
| SEARED CRAB CAKES WITH GRILLED VEGETABLES AND SAUCE REMOULADE (2 CAKES) |            |



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|---|--|
| BURRITO OR QUESADILLA WITH VEGETABLES. SERVED WITH SALSA & SOUR CREAM   |  |
| BURRITO OR QUESADILLA WITH VEGETABLES. SERVED WITH SALSA & SOUR CREAM<br><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<br><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<br><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<br><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 <sup>◊</sup> 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  |  |

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| 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<br><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                            |  |

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| BUFFALO CHICKEN WINGS: EITHER HONEY OR SPICY                                   |  |
| ALMOND PEPPER CHICKEN SKEWER AND CRANBERRY DIPPING SAUCE                       |  |
| SOUTH AMERICAN CHICKEN DUMPLINGS   |  |
| ARANCINI<br><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<br><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<br><i>WITH SHRIMP, SALMON, AND SCALLOPS WITH LIME SAUCE, POLENTA GARNISH, AND GRILLED SEASONAL VEGETABLES</i>   |     |
| FRESH SALMON CAKES<br><i>SERVED WITH TOMATO FENNEL SAUCE OR CREAMY DILL SAUCE OR LEMON WASABI SAUCE (2 CAKES)</i>   |     |
| SEARED CRAB CAKES<br><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)<br><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)<br><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<br><i>CHICKEN ROULADE WITH ASPARAGUS AND FONTINA ACCENTED WITH A SUN-DRIED TOMATO AND WILD MUSHROOM SAUCE</i> |     |
| CHICKEN PICCATA<br><i>LIGHTLY EGG WASHED CHICKEN BREAST OR TENDERLOIN SAUTEED WITH LEMON HERB SAUCE WITH OR WITHOUT CAPERS</i>  |     |
| TUSCANY CHICKEN<br><i>GRILLED CHICKEN WITH FRESHLY DICED TOMATOES AND A HINT OF GARLIC AND ROSEMARY</i>                         |     |
| LEMON CHICKEN<br><i>SAUTEED CHICKEN AND VEGETABLES IN A LIGHT LEMON, WINE, AND HERB SAUCE</i>                                   |     |
| CHICKEN MARSALA<br><i>SAUTEED CHICKEN IN A CLASSIC MARSALA WINE AND HERB SAUCE</i>  |     |
| CHICKEN VALDOSTANA<br><i>BREAST OF CHICKEN ROASTED WITH PROSCIUTTO AND FONTINA CHEESE IN A MUSHROOM WINE SAUCE</i>              |     |
| CHICKEN PARMESAN<br><i>LIGHTLY BREADED CUTLET COATED WITH PARMESAN, SAUTEED AND TOPPED WITH A CLASSIC RED SAUCE AND CHEESE</i>  |     |
| SMOKED APPLEWOOD CHICKEN<br><i>IN A LIGHT CREAM SAUCE</i>   |     |
| STUFFED CHICKEN ROULADE<br><i>SPINACH AND CHEESES OR WILD RICE AND PEAR: IN AN APRICOT SAGE SAUCE</i>                           |     |
| GRILLED ORANGE GINGER GLAZED CHICKEN  |     |
| CHICKEN ABBRUZZI<br><i>SHALLOT WINE SAUCE WITH GRAPE TOMATOES AND ROSEMARY</i>  |     |
| CHICKEN SALTIMBOCCA<br><i>PRSCIUTTO, MOZZARELLA, MUSHROOMS, AND BASIL IN A WHITE WINE SAUCE</i>                                 |     |
| CHICKEN OF THE FOUR SEASONS<br><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<br><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<br>TOMATO BASIL SAUCE, BOLOGNESE, LIGHT CREAM SAUCE WITH MUSHROOMS & PEAS, CREAMY PESTO SAUCE |     |
| PENNE TOSSED WITH SAUCE ON CHOICE<br>TOMATO BASIL SAUCE, BOLOGNESE, LIGHT CREAM SAUCE WITH MUSHROOMS & PEAS, CREAMY PESTO SAUCE      |     |
| PASTA FRANCO<br>WITH PLUM TOMATO SAUCE, GARLIC, FRESH ARUGULA, BASIL, AND SMOKED MOZZARELLA  |     |
| PENNE CACCIATORE WITH CHICKEN<br>CLASSIC CACCIATORE SAUCE WITH PEPPERS, ONION, AND MUSHROOMS   |     |
| WOODSMAN'S PASTA<br>PENNE WITH MUSHROOMS, PEAS, ITALIAN SAUSAGE, AND MANONE CHEESE IN PINK SAUCE                                     |     |
| CLASSIC MEAT LASAGNA WITH HOMEMADE PASTA SHEETS  |     |
| VEGETABLE LASAGNA WITH HOMEMADE PASTA SHEETS   |     |
| MANICOTTI  |     |
| CLASSIC PASTA SHELLS WITH SALSETTA<br>FILLED WITH RICOTTA AND IMPORTED CHEESES   |     |
| FLORENTINE SHELLS WITH RED TOMATO BASIL SAUCE  |     |
| LOBSTER CANNELLONI WITH BECHAMEL SAUCE   |     |
| NICK'S PASTA WITH OLIVES, SUN-DRIED TOMATO, AND PINE NUTS<br>TOSSED WITH OLIVE OIL AND CHEESE  |     |
| RAVIOLI WITH IMPORTED CHEESE<br>SERVED WITH ANY OF THE FOLLOWING SAUCES: PESTO, MUSHROOM, RED BASIL, BECHAMEL, FRESH SALSETTA        |     |
| RAVIOLI WITH SPINACH & CHEESE<br>SERVED WITH ANY OF THE FOLLOWING SAUCES: PESTO, MUSHROOM, RED BASIL, BECHAMEL, FRESH SALSETTA       |     |
| RAVIOLI WITH WILD MUSHROOM<br>SERVED WITH ANY OF THE FOLLOWING SAUCES: PESTO, MUSHROOM, RED BASIL, BECHAMEL, FRESH SALSETTA          |     |
| GOURMET RAVIOLI WITH LOBSTER<br>SERVED WITH ANY OF THE FOLLOWING SAUCES: PESTO, MUSHROOM, RED BASIL, BECHAMEL, FRESH SALSETTA        |     |
| RAVIOLI SEASONAL<br>SERVED WITH CHEF'S SAUCE   |     |
| 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<br><i>SWISS CHOCOLATE, COFFEE BLOND BROWNIES, CREAM CHEESE BROWNIES, SUNBURST LEMON, RASPBERRY LINZER, AND SOUTHERN PECAN</i>   |     |
| ASSORTED TEA COOKIES<br><i>RASPBERRY LINZER, FLORENTINES, ALMOND MACAROONS, PALMIERS, PISTACHIO AND CRANBERRY BISCOTTI</i>   |     |
| LARGE SWISS CHOCOLATE CUPS<br><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<br><i>GALETTES, TARTLETS, CARROT/STRAWBERRY/CHOCOLATE MOUSSE CAKE MININATURES, PROFITEROLES, NAPOLEONS, LEMON TARTS, AND BAKLAVA</i> |     |
| ASSORTED MINI DESSERT PASTRY<br><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 |
|-------|-----|
|-------|-----|

LEMON OR LIME

| HOT BEVERAGES | QTY |
|---------------|-----|
|---------------|-----|

PREMIUM TEA BAGS

THERMOS OF STARBUCKS COFFEE

Hot water, 1 liter  
*price on request*

NON-FOOD

| NEWSPAPERS & MAGAZINES | QTY |
|------------------------|-----|
|------------------------|-----|

Newspapers (on request)

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