

AIRPORT

United States, NY - Westhampton Beach, Francis S
 Gabreski Airport (KFOK)

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

BREAD	QTY
Breakfast sandwich <i>scrambled eggs, apple smoked bacon, Vermont cheddar cheese, brioche bun</i>	
Breakfast burrito <i>scrambled eggs, breakfast sausage, tomatoes, avocado, sour cream</i>	
Avocado tartines <i>seven grain toast, edible micro-flower salad</i>	
Classic Lux bagel <i>Plain bagel with a gaspe nova smoked salmon, cream cheese, dill</i>	
Classic Lux bagel <i>Nine-grain bagel with a gaspe nova smoked salmon, cream cheese, dill</i>	
Poppy seeds bagel <i>plain</i>	
Sesame seeds bagel <i>plain</i>	
Mini baguette, 1 pc <i>mini pull apart dinner roll</i>	
Seven grain bread, 1 pc <i>mini pull apart dinner roll</i>	
Milk bread, 1 pc <i>mini pull apart dinner roll</i>	
Olives bread, 1 pc <i>mini pull apart dinner roll</i>	

PASTRIES	QTY
Maine blueberry muffins <i>oatmeal crumble</i>	
Vegan blueberry muffins <i>Gluten free</i>	
Mini plain croissants	
Pain au chocolat <i>chocolate</i>	
Vegan pain au chocolat <i>chocolate</i>	
Mini fruit danish <i>assorted fruits</i>	
Vegan mini fruit danish <i>assorted fruits</i>	
Vegan croissant <i>plain</i>	
Classic scones <i>butter</i>	
Vegan scones <i>plain</i>	
CONDIMENTS	QTY
Preserves, 1oz <i>Strawberry</i>	
Preserves, 1oz <i>blueberries</i>	
Buerre D'Isigny, 1 oz <i>french butter</i>	
Flora's plant based butter <i>unsalted</i>	
Cream cheese, 4 oz <i>plain</i>	
YOGHURTS	QTY
Yogurt parfait <i>greek yogurt, house-made granola, fresh berries</i>	

CEREALS	QTY
Tomato and turmeric bread <i>mini pull apart dinner roll</i>	
House made granola bar, gluten free <i>dates, agave, almond butter, almonds, rolled oats</i>	
Steel cut oatmeal <i>golden raisins, maple syrup, milk- Gluten free</i>	

BLINIS & PANCAKES	QTY
Buttermilk fluffy pancakes <i>butter, Vermont maple syrup</i>	
Waffels <i>butter, Vermont maple syrup</i>	
Paelo vegan pancakes <i>blueberries, earth balance vegan butter, Vermont maple syrup</i>	

HOT BREAKFAST	QTY
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Three-egg white omelette with Swiss cheese

Three-egg white omelette with ham

Three-egg white omelette with mixed mushrooms

Three-egg white omelette with peppers

Three-egg white omelette with tomatoes

Three-egg white omelette with spinach

Three-egg white omelette with seasonal vegetables

Poached eggs

Scrambled eggs

Plain omelette

Hard boiled eggs

Fried eggs

Classic egg Benedict

English muffins, Canadian bacon, Poached Eggs, Hollandaise Sauce

Breakfast sausages

chicken, apples

Breakfast sausages

pork

Canadian Bacon

hickory smoked

Crispy apple smoked bacon

nueske's

American crispy home fries

peppers, onions

Potato hash browns patties

patties

COLD BREAKFAST SETS	QTY
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Continental breakfast

2 assorted mini pastries: plain croissants & pain au chocolat, greek yogurt, fresh fruit salad, preserves & French butter

HOT BREAKFAST SETS	QTY
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American breakfast

Scrambled eggs, 1 hash brown, 2 smoked apple bacon strips, 1 slice of white and French butter

COLD MEALS

CRUDITEES	QTY
Fresh market crudites <i>rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers and chickpea hummus dip</i>	
SNACKS	QTY
Guacamole and chips <i>jalapeños, lime juice & house-made tortilla chips</i>	
Housemade pita chips <i>lightly salted</i>	
Roasted mixed nuts <i>rosemary, sea salt</i>	
CANAPÉS	QTY
Selection of crostini, 6 pcs <i>brie, apple truffle jam</i>	
Selection of crostini, 6 pcs <i>feta cheese & olive tempade</i>	
Selection of crostini, 6 pcs <i>prosciutto, fig jam</i>	
Crispy sushi rice <i>avocado, chili ferment</i>	
Crispy sushi rice <i>salmon, yuzu cream</i>	
Smoked salmon blini, 6 pcs <i>salmon roe caviar, herbed creme fraiche</i>	

SANDWICHES	QTY
Italian sandwich <i>prosciutto, provolone, pepperoncini, lettuce, tomato, mayo, ciabatta</i>	
NY's favorite Katz's pastrami <i>rye bread, mustard, pickles</i>	
Chicken parmesan sandwich <i>arugula, mozzarella, marinara sauce, ciabatta</i>	
Mozzarella pesto sandwich <i>grilled vegetables, arugula, ciabatta</i>	
Avocado sandwich <i>arugula, tomatoes, balsamic dressing, gluten-free seven- grain toast</i>	
Turkey club sandwich <i>fresh roasted turkey, crispy bacon, herbed-mayo, lettuce, tomatoes, white pullman bread</i>	
Ham & cheese sandwich <i>gruyere cheese, smoked ham, mayo, mustard, brioche bun</i>	
Grilled cheese sandwich <i>three-cheese blend, whiye pullman bread</i>	
ANTIPASTI	QTY
Antipasto platter <i>mixed meat charcuterie, olives, parmesan chunks, mozzarella, grilled vegetables and crackers</i>	
VEGAN	QTY
Classic turkey wrap <i>crispy apple smoked bacon, avocado, mayo, flour tortilla wrap</i>	
Classic tuna salad wrap <i>lettuce, avocado, mayo, whole wheat wrap</i>	
Vegan wrap <i>avocado spread, arugula, grullled vegetables, vegan gouda cheese, whole what wrap</i>	
STARTERS	QTY
Caprese salad <i>mozzarella di buffalo, local cherry tomatoes, white balsamic dressing</i>	
Shrimps cocktail <i>lemon wedges, classic cocktail sauce</i>	

PLATTERS	QTY
<p>Gaspe nova smoked salmon <i>smoked gaspé salmon, cream cheese, scallion cream cheese, capers, sliced red onions, sliced tomatoes, fresh dill, lemon wedges, assorted bagels</i></p>	
<p>Charcuterie platter <i>sliced meat selections, cornichons, grainy mustard, olives, dried fruits, crackers and bagels</i></p>	
SALADS	QTY
<p>Mixed baby green salad <i>local greens, creamy lemon herb dressing - Gluten free</i></p>	
<p>Chopped kale & apple salad <i>kale, cranberry cheese, candied autumn nuts, balsamic syrup</i></p>	
<p>Greek salad <i>feta cheese, kalamata olives, greens, cucumbers, vine ripe tomatoes, oregano, red wine dressing - Gluten free</i></p>	
<p>Vegan Greek salad <i>vegan feta cheese, kalamata olives, greens, cucumbers, vine ripe tomatoes, oregano, red wine dressing</i></p>	
<p>Persian salad <i>cherry tomatoes, cucumber, parsley, dill, mint, chick peas, peppers, lemon-olive oil vinaigrette - gluten free</i></p>	
<p>Caesar salad <i>romaine, baby gem lettuce, cherry tomatoes, parmesan croutons, shaved parmesan, caesar dressing</i></p>	
<p>Classic Waldorf salad <i>apples, celery, grapes, walnut, greens, blue cheese, creamy dressing</i></p>	
<p>Vegan Waldorf salad <i>apples, celery, grapes, walnut, vegan gouda cheese, vegan creamy dressing</i></p>	
<p>Nicoise salad <i>mixed greens, haricot vert, baby potatoes, cherry tomatoes, olives, hard boiled egg, red wine mustard vinaigrette with Pepper-Crusted Tuna</i></p>	
<p>Quinoa tabbouleh <i>parsley, mint, cucumber, cherry tomatoes, lemon dressing</i></p>	
CHEESE	QTY
<p>Artisanal cheese platter <i>local & imported cheese selection, grapes, candied nuts, dried fruits, crackers</i></p>	
EXTRA GARNISH & SAUCES	QTY
<p>Garnish kit <i>edible flowers, assorted microgreens, nasturtium, finely chopped parsley</i></p>	

HOT MEALS

VEGAN	QTY
Tomato bisque, 1 pt <i>parmesan croutons</i>	
Minestrone soup, 1 pt <i>pesto, assorted seasonal vegetables</i>	
SNACKS & STARTERS	QTY
Wild mushroom arancini, 6 pcs <i>truffle aioli, fontina cheese</i>	
Maryland crab cake, 6 pcs <i>herbed tartar sauce</i>	
Chicken croquettes, 6 pcs <i>paprika aioli, carrots, leeks</i>	
Nuhma pigs in a blanket, 6 pcs <i>puff spiral pastry, ketchup, mustard</i>	
Grilled cheese bites, 6 pcs <i>three-cheese blend</i>	
Bacon wrapped dates, 6 pcs <i>honey glaze</i>	
Bailinese chicken satay <i>coconut-peanut sauce</i>	
Tofy satay <i>coconut-peanut sauce</i>	
Beef satay <i>coconut-peanut sauce</i>	
Vegetable crispy spring rolls <i>citrus sauce</i>	
Chicken & chives dumpling <i>ginger-soy</i>	
SOUPS	QTY
Red lentil soup, 1 pt <i>turmeric, carrots, cilantro, lime juice - Gluten free</i>	
Cream of mushroom soup, 1 pt <i>thyme, sherry wine</i>	
Classic chicken and noodle soup, 1 pt <i>basil, parmesan crisp</i>	

MAIN DISHES - MEAT	QTY
Herb crusted rack of Colorado lamb <i>parsnip puree, fig port sauce, bouquet garni</i>	
Prime Fillet mignon <i>mashed potatoes, haricot vert, bordelaise sauce, maitre d butter, bouquet garni</i>	
Argentine style skirt steak <i>roasted fingerling baby potatoes, chimichurri sauce, bouquet garni</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Grilled Faroe island salmon plank <i>quinoa tabbouleh salad, grilled lemon</i>	
Poached Faroe Island salmon <i>quinoa tabbouleh salad, green goddess sauce</i>	
Pan seared black cod <i>pickled ginger, miso glaze, Japanese mushroom rice</i>	
Asian stype steamed black cod <i>cellophane noodles & wild mushrooms, ginger- scallion sauce</i>	
Thai basil stirfried shrimp <i>colossal shrimp, jasmine white rice</i>	
MAIN DISHES - POULTRY	QTY
Roasted whole sasso chicken, sliced <i>organic free-range, French herbs, bouquet garni</i>	
Chicken Milanese <i>parmesan breading, arugula, cherry tomatoes</i>	
Chicken Piccata <i>lemon-caper sauce, penne pasta</i>	
Classic buttermilk fried whole chicken <i>Mike's honey glaze</i>	
Pan roasted lemongrass chicken <i>pickled vegeables, roasted peanuts, lime dressing, jasmine rice</i>	
Thai green chicken curry <i>seasonal vegetables, coconut cream, jasmine white rice</i>	
MAIN DISHES - VEGETARIAN	QTY
Thai green vegetables curry <i>seasonal vegetables, tofu, holy basil, jasmine white rice</i>	
Wild mushroom ragu <i>parsnip puree</i>	
Braised chickpea & Za'atar cauliflower steak <i>spinach, cumin, smoked paprika, vegan feta cheese</i>	

PASTA & RISOTTO	QTY
House made ricotta ravioli <i>tomato sauce</i>	
Penne & Tempeh Bolognese <i>gluten-free pasta, vegan parmesan</i>	
Lasagna <i>bolognese, bechamel, mozzarella, parmesan</i>	
Shrimps penne pasta <i>shrimp, arugula, cherry tomatoes,</i>	
Spaghetti & meatballs <i>marinara sauce, parmesan cheese, parsley</i>	
Penne pasta Primavera <i>seasonal vegetables, parmesan</i>	
Rigatoni pomodoro, V <i>tomatoes, basil, parmesan cheese</i>	
Rigatoni pomodoro, Vg <i>tomatoes, basil, vegan parmesan cheese</i>	
Pesto spaghetti <i>house-made pesto, parmesan cheese, pinenuts</i>	
SIDE DISHES	QTY
Wilted spring spinach <i>garlic, olive oil</i>	
Creamy Mashed potatoes <i>butter, cream</i>	
Roasted broccoli <i>lemon, garlic oil, zest</i>	
Grilled asparagus <i>lemon zest</i>	
Seasonal mixed grilled vegetables <i>lemon zest, oregano sherry wine vinegar</i>	
Sautéed mixed mushrooms <i>shiitake, oyster, enoki, shimeji mushrooms</i>	
Roasted fingerling potatoes <i>twice-cooked, rosemary, thyme, parsley</i>	
Blistered tomatoes <i>plain</i>	
Haricot vert <i>grainy mustard-butter, shallots, maldon sea salt</i>	
Steamed brown rice <i>Japanese short-grain</i>	
Steamed jasmine rice <i>plain</i>	

CHILDREN MEALS	QTY
Chicken fingers <i>ketchup</i>	
Macaroni & cheese <i>organic cheddar cheese</i>	
Roberta's personal pizza <i>margarita pizza</i>	
DESSERTS & FRUIT	
DESSERTS	QTY
Chocolate mousse <i>fresh raspberries</i>	
Coconut pannacotta <i>fresh pineapple, lime zest</i>	
Avocado chocolate mousse <i>fresh raspberries</i>	
Tiramisu <i>mascarpone cream, espresso, ladyfingers</i>	
FRUIT	QTY
Sliced fruit platter, for 1 Pax <i>assorted seasonal sliced fruits</i>	
Fruit salad <i>assorted seasonal chopped fruits</i>	
Fruit skewers, 1 pc <i>assorted seasonal ripe fruits</i>	
Fresh market fruit, 1 pc <i>Single pieces of local apple, orange and organic banana</i>	
BERRIES	QTY
Mixed berries salad <i>raspberries, blueberries, strawberries, blackberries</i>	

CAKES & TARTS	QTY
Financier tartlet, 4" round <i>seasonal fruits</i>	
NY Cheesecake, 1 slice <i>cherry compote</i>	
Poached pears <i>kataifi pastry, pictahio creme aglise</i>	
Lemon Yuzu tart, 4" round <i>meringue</i>	
Nuhma chocolate cake,1 slice <i>chocolate ganache</i>	
Brownies <i>Cocoa nibs</i>	
Strawberry shortcake <i>pastry cream, fresh strawberries</i>	
PETIT FOURS	QTY
Lemon & Yuzu tartlet <i>meringue</i>	
Financier tartlet <i>seasonal fruits</i>	
Chocolate cake <i>chocolate ganache</i>	
Hazelnut mousse bites <i>feuillantine</i>	
COOKIES	QTY
Classic Chocolate chip cookies <i>semi-sweet</i>	
Linzer cookie box, 12 pcs <i>raspberry jam</i>	
Vegan bonbons box, 12 pcs <i>passion caramel - raspberry - coffee & hazelnut - green tea</i>	
Double Chocolate chip cookies <i>peanut butter chips</i>	
Oatmeals cookies <i>nuts, dried fruits, brown sugar</i>	
Coconut cookies <i>shredded coconut flakes</i>	

BEVERAGES

JUICES	QTY
Mixed oranges juice, 12 oz <i>Fresh house squeezed juice</i>	
Pink grapefruit juice, 12 oz <i>Fresh house squeezed juice</i>	
Carrot juice, 12 oz <i>Fresh house squeezed juice</i>	
Apple cider juice, 12 oz <i>Fresh house squeezed juice</i>	
Watermelon juice, 12 oz <i>Fresh house squeezed juice</i>	
Tomato juice, 12 oz <i>Fresh house squeezed juice</i>	
Pineapple juice, 12 oz <i>Fresh house squeezed juice</i>	
MILK & CREAM	QTY
Organic whole milk	
Fat free milk	
Skimmed milk	
Unsweetened oat milk <i>Organic</i>	
Unsweetened almond milk <i>Organic</i>	
Heavy cream, 473 ml	
Half & half, 473 ml	
FRESH FRUIT MIX & DETOX DRINKS	QTY
Powergreen juice, 12 oz <i>kale, cucumber, celery apple, ginger, lemon</i>	
Sunset juice, 12 oz <i>mixed carrots, fresh ginger, turmeric, lemon</i>	
HOT BEVERAGES	QTY
Drip regular coffee	
Drip decaf coffee	