

## AIRPORT

United States, CA - Mountain View, Moffett Federal Airfield (KNUQ)

## 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

BREAD	QTY
-------	-----

Bagels Basket  
*Freshly baked assortment, with assorted cream cheese flavors, jam & butter*

Breakfast Breads  
*Banana nut, zucchini and pumpkin breads, with jam & butter*

PASTRIES	QTY
----------	-----

Danish, Muffins and Croissant Basket

Croissant

Danish Pastry

Muffin

CONDIMENTS	QTY
------------	-----

Butter Rosette

YOGHURTS	QTY
----------	-----

Organic Homemade Granola  
*With sliced strawberries & milk*

Organic Yogurt Parfait  
*Homemade organic granola, Greek vanilla yogurt, and berries*

Plain Yoghurt

Fruit Yoghurt

BLINIS & PANCAKES	QTY
Belgian Waffles <i>Includes sausage, strawberries &amp; maple syrup</i>	
Blueberry Pancakes <i>Blueberries immersed in three moist pancakes. Includes pork sausage, maple syrup &amp; butter</i>	
Organic Granola Crunch Pancakes <i>Homemade organic granola inside of three moist pancakes, with strawberries, maple syrup &amp; butter</i>	
COLD CUTS	QTY
Smoked Scottish Salmon And Bagel Tray <i>Delicately sliced, with bagels, cream cheese, red onion, Roma tomato, finely chopped egg whites &amp; yolks, capers and lemon wedges</i>	
MUESLI & FRUITS	QTY
Tropical Fruit Salad <i>Anjou pear, Fuji apple, mango, Mexican papaya and strawberries in a citrus marinade</i>	
Tropical Fruit Plate <i>Mango, Mexican papaya, pineapple, berries, cantaloupe and other local and seasonal fruits</i>	
Berry Bowl with Creme Fraiche	
Oatmeal with Berries	
Mixed Berries	
HOT BREAKFAST	QTY
Egg and Mushroom Souffle <i>Mushroom sherry topping, comes with breakfast potatoes or roasted yellow squash or grilled Roma tomatoes</i>	
Omelette <i>With breakfast potatoes, yellow squash or grilled Roma tomatoes, choice of breakfast meat, with wheat English muffins &amp; condiments</i>	
Egg White Omelette <i>With breakfast potatoes, yellow squash or grilled Roma tomatoes, choice of breakfast meat, with wheat English muffins &amp; condiments</i>	
Scrambled Eggs <i>With breakfast potatoes, yellow squash or grilled Roma tomatoes, choice of breakfast meat, wheat English muffins &amp; condiments</i>	
Hard Boiled Eggs	
Raw Eggs	
French Toast <i>Made with Semifreddi challah bread. Includes center cut bacon, strawberries, maple syrup &amp; butter</i>	
Breakfast Burrito <i>Scrambled eggs, center cut bacon, pork sausage, breakfast potatoes, cheddar &amp; jack cheese. Salsa &amp; Sour Cream served on the side. Vegetarian option also available</i>	
Vegetarian Breakfast Burrito	

Egg White Breakfast Burrito	
Breakfast Sandwich <i>Eggs, sausage, scallions and cheddar on wheat English muffin or croissant</i>	
Center-Cut Bacon	
Chicken Apple Sausage	
Breakfast Sausage	
Turkey Bacon	
Breakfast Ham	
Breakfast Potatoes	
Grilled Roma Tomato Halves	
Roasted Yellow Squash	
Frittata <i>Saute_ed spinach, mushrooms, roasted peppers and cheddar, comes with breakfast potatoes or grilled Roma tomatoes &amp; condiments</i>	
Quiche Lorraine <i>Individual size, with choice of side mixed green salad or grilled Roma tomatoes</i>	
Tomato, basil and mozzarella quiche <i>Individual size, with choice of side mixed green salad or grilled Roma tomatoes</i>	
Mushroom, scallion and gruyere quiche <i>Individual size, with choice of side mixed green salad or grilled Roma tomatoes</i>	
Ham, sausage, bell pepper and cheddar quiche <i>Individual size, with choice of side mixed green salad or grilled Roma tomatoes</i>	
Spinach, pine nuts and feta quiche <i>Individual size, with choice of side mixed green salad or grilled Roma tomatoes</i>	
Zucchini, bacon and swiss quiche <i>Individual size, with choice of side mixed green salad or grilled Roma tomatoes</i>	

<b>COLD BREAKFAST SETS</b>	<b>QTY</b>
----------------------------	------------

Continental Breakfast Box  
*Muffin, bagel, cream cheese, jam & butter, fruit yogurt, and tropical fruit salad. Includes orange juice*

**COLD MEALS**

<b>CANAPÉS</b>	<b>QTY</b>
----------------	------------

Handmade Canapes  
*Delicate and unique combinations of baby shrimp & lime, smoked salmon, capers & cream cheese, brie & red grape, feta cheese & Kalamata olive, mango salsa, and Dungeness crab meat*

SANDWICHES	QTY
<b>Mini Finger Sandwiches</b> <i>An assortment to include turkey, ham, roast beef, pastrami, tuna and chicken salad on a variety of breads</i>	
<b>British Tea Sandwiches</b> <i>Feta &amp; cucumber, brie, apple &amp; gruyere, tomato &amp; egg salad, smoked salmon &amp; cream cheese, on assorted breads</i>	
<b>Grilled Chicken Breast Sandwich</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Filet Mignon Sandwich</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Smoked Scottish Salmon Sandwich</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Classic Sandwich</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Seafood Salad Sandwich</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Caprese Sandwich</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Antipasto Sandwich</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Grilled Eggplant Panini</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Grilled Chicken Panini</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Philly Cheese Steak</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Roast Beef Au Jus</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	

WRAPS	QTY
<b>Gourmet Tortilla Wrap Tray</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Deli Style Tortilla Wrap Tray</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Grilled Veggie Wrap</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Chicken Caesar Wrap</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Chicken Cobb Wrap</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Turkey Avocado Wrap</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Greek Prawn Wrap</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Filet Mignon Wrap</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	
<b>Southwestern Salmon Cobb Wrap</b> <i>Includes sundried tomato pasta or herb potato salad, tropical fruit salad, dessert, utensils and condiments</i>	

STARTERS	QTY
San Francisco Dungeness Crab <i>Deshelled crab served with cocktail sauce and crostini</i>	
Jumbo Prawn Cocktail <i>Grilled or Steamed prawns served with cocktail sauce and crostini</i>	
Mediterranean Sampler <i>Dolmas, tabouli, Greek olives, tzatziki, hummus, feta cheese spread, and pita bread</i>	
Antipasto <i>Mozzarella, salami, pepperoncini, olives, artichoke hearts, sundried tomatoes, roasted red &amp; yellow bell peppers, served with crostini</i>	
Chips, Salsa and Guacamole	
Smoked Salmon Roulades <i>Crepe wrapped Scottish salmon with cream cheese, capers and chives</i>	
Ahi Tuna Cocktail <i>Sesame coated and seared, served with a ginger wasabi soy reduction</i>	
Caprese Skewers <i>Buffalo mozzarella, grape tomatoes, basil and Kalamata olives with a balsamic emulsion</i>	
Prosciutto-Wrapped Melon	
Hummus and Pita	
Mexican Seven Layer Dip <i>Guacamole, pico de gallo, sour cream, shredded jack &amp; cheddar cheese, jalapeno peppers and black beans with tricolor tortilla chips</i>	
Vietnamese Spring Rolls <i>Vegetarian served with peanut and hot sauce</i>	
Vietnamese Chicken Spring Rolls <i>served with peanut and hot sauce</i>	
Vietnamese Prawn Spring Rolls <i>served with peanut and hot sauce</i>	
SUSHI	QTY
Sushi and Sashimi <i>Assorted sushi rolls, nigiri and sashimi. Served with soy sauce, wasabi &amp; ginger</i>	
CAVIAR	QTY
Premium Caviar Tray <i>price on request</i>	

PLATTERS	QTY
<p>Cruditees <i>Persian cucumber, celery, Holland bell pepper, jicama, carrots, watermelon radishes with mint yogurt dip &amp; hummus</i></p>	
<p>Seafood Tray</p>	
<p>Grilled Meat Display <i>Sliced filet mignon &amp; horseradish aioli, sliced grilled chicken &amp; honey Dijon dressing, and baby lamb chops &amp; mint jelly</i></p>	
<p>Cheese and Meat Tray <i>Assorted cheeses, Italian salami and Parma prosciutto with homemade crostini</i></p>	
<p>Imported Gourmet Cheese &amp; Fruit Tray <i>Four varieties of artisanal cheeses, fruit compote, red seedless grapes, Fuji apple, pecans, Greek olives &amp; crackers</i></p>	
<p>Grilled Vegetable And Dip Tray <i>Portobello mushroom, Holland bell pepper, yellow squash, zucchini, eggplant with mint yogurt dip</i></p>	
<p>Crustaceans Only Tray <i>Grilled jumbo prawns, pan seared jumbo scallops and San Francisco Dungeness crab meat. Served with red pepper aioli, cocktail sauce and crostini</i></p>	
<p>Specialty Seafood Sampler <i>Lobster medallions with caper sauce &amp; seared Ahi tuna with ginger wasabi soy reduction both on crostini, and crepe wrapped smoked salmon roulades</i></p>	
<p>Lobster, Prawns and Crab <i>Grilled Australian lobster tail, jumbo prawns and San Francisco Dungeness crab meat. Served with a caper remoulade, cocktail sauce and crostini</i></p>	
<p>Bruschetta <i>with sliced &amp; toasted French bread</i></p>	
SALADS	QTY
<p>Crab Louie Salad <i>Hearts of romaine, avocado, capers, hard boiled eggs, roma tomatoes, capers, Dungeness crab meat and Louie dressing</i></p>	
<p>Asian Chicken Salad <i>Napa cabbage, slivered carrot &amp; cucumber, Holland bell peppers, rice noodles &amp; sesame rice wine vinaigrette</i></p>	
<p>Blackened Salmon Salad <i>Field greens, goat cheese, Holland bell peppers, candied walnuts, tangerine segments &amp; red wine vinaigrette</i></p>	
<p>Southwestern Cobb Salad <i>Grilled blackened chicken, field greens, bacon, roasted corn, black beans, avocado, hardboiled egg, Holland bell peppers, scallions, gorgonzola &amp; tangy avocado dressing</i></p>	
<p>Cobb Salad <i>Romaine hearts, black forest ham, bacon, pan roasted turkey, hardboiled egg, gorgonzola, avocado &amp; blue cheese vinaigrette</i></p>	
<p>Chef Salad <i>Field greens, black forest ham, pan roasted turkey, swiss cheese, grape tomatoes, Persian cucumbers &amp; ranch dressing</i></p>	
<p>Nicoise Salad <i>Sesame crusted seared Ahi tuna, field greens, new potatoes, sugar snap peas, Kalamata olives, grape tomatoes, hardboiled egg &amp; lemon vinaigrette</i></p>	
<p>Caprese Salad</p>	

<i>Roma tomatoes, buffalo mozzarella, Kalamata olives, basil &amp; balsamic vinaigrette</i>	
<b>Garden Salad</b> <i>Field greens, grape tomatoes, Holland bell peppers, Persian cucumbers, shaved carrots, gorgonzola &amp; creamy balsamic vinaigrette.</i>	
<b>Garden Salad with Ahi Tuna</b> <i>Field greens, grape tomatoes, Holland bell peppers, Persian cucumbers, shaved carrots, gorgonzola &amp; creamy balsamic vinaigrette.</i>	
<b>Garden Salad with Grilled Chicken</b> <i>Field greens, grape tomatoes, Holland bell peppers, Persian cucumbers, shaved carrots, gorgonzola &amp; creamy balsamic vinaigrette.</i>	
<b>Garden Salad with Filet Mignon</b> <i>Field greens, grape tomatoes, Holland bell peppers, Persian cucumbers, shaved carrots, gorgonzola &amp; creamy balsamic vinaigrette.</i>	
<b>Garden Salad with Grilled Salmon</b> <i>Field greens, grape tomatoes, Holland bell peppers, Persian cucumbers, shaved carrots, gorgonzola &amp; creamy balsamic vinaigrette.</i>	
<b>Garden Salad with Prawns</b> <i>Field greens, grape tomatoes, Holland bell peppers, Persian cucumbers, shaved carrots, gorgonzola &amp; creamy balsamic vinaigrette.</i>	
<b>Strawberry Feta Salad</b> <i>Baby spinach, strawberries, feta cheese, toasted pine nuts &amp; champagne vinaigrette</i>	
<b>Strawberry Feta Salad with Ahi Tuna</b> <i>Baby spinach, strawberries, feta cheese, toasted pine nuts &amp; champagne vinaigrette</i>	
<b>Strawberry Feta Salad with Grilled Chicken</b> <i>Baby spinach, strawberries, feta cheese, toasted pine nuts &amp; champagne vinaigrette</i>	
<b>Strawberry Feta Salad with Filet Mignon</b> <i>Baby spinach, strawberries, feta cheese, toasted pine nuts &amp; champagne vinaigrette</i>	
<b>Strawberry Feta Salad with Grilled Salmon</b> <i>Baby spinach, strawberries, feta cheese, toasted pine nuts &amp; champagne vinaigrette</i>	
<b>Strawberry Feta Salad with Prawns</b> <i>Baby spinach, strawberries, feta cheese, toasted pine nuts &amp; champagne vinaigrette</i>	
<b>Greek Salad</b> <i>Roma tomatoes, romaine Lettuce, Persian cucumber, Kalamata olives, feta cheese &amp; lemon vinaigrette.</i>	
<b>Greek Salad with Ahi Tuna</b> <i>Roma tomatoes, romaine Lettuce, Persian cucumber, Kalamata olives, feta cheese &amp; lemon vinaigrette.</i>	
<b>Greek Salad with Grilled Chicken</b> <i>Roma tomatoes, romaine Lettuce, Persian cucumber, Kalamata olives, feta cheese &amp; lemon vinaigrette.</i>	
<b>Greek Salad with Fillet Mignon</b> <i>Roma tomatoes, romaine Lettuce, Persian cucumber, Kalamata olives, feta cheese &amp; lemon vinaigrette.</i>	
<b>Greek Salad with Grilled Salmon</b> <i>Roma tomatoes, romaine Lettuce, Persian cucumber, Kalamata olives, feta cheese &amp; lemon vinaigrette.</i>	
<b>Greek Salad with Prawns</b> <i>Roma tomatoes, romaine Lettuce, Persian cucumber, Kalamata olives, feta cheese &amp; lemon vinaigrette.</i>	
<b>Arugala Salad with Ahi Tuna</b> <i>With shaved Parmesan, avocado, grape tomatoes with balsamic vinaigrette</i>	
<b>Arugala Salad with Chicken</b> <i>With shaved Parmesan, avocado, grape tomatoes with balsamic vinaigrette</i>	

Arugala Salad with Filet Mignon  
*With shaved Parmesan, avocado, grape tomatoes with balsamic vinaigrette*

Arugala Salad with Grilled Salmon  
*With shaved Parmesan, avocado, grape tomatoes with balsamic vinaigrette*

Arugala Salad with Prawns  
*With shaved Parmesan, avocado, grape tomatoes with balsamic vinaigrette*

Caesar Salad  
*Romaine lettuce, red cabbage, garlic croutons, grated parmesan cheese & Caesar dressing*

Caesar Salad with Ahi Tuna  
*Romaine lettuce, red cabbage, garlic croutons, grated parmesan cheese & Caesar dressing*

Caesar Salad with Chicken  
*Romaine lettuce, red cabbage, garlic croutons, grated parmesan cheese & Caesar dressing*

Caesar Salad with Filet Mignon  
*Romaine lettuce, red cabbage, garlic croutons, grated parmesan cheese & Caesar dressing*

Caesar Salad with Grilled Salmon  
*Romaine lettuce, red cabbage, garlic croutons, grated parmesan cheese & Caesar dressing*

Caesar Salad with Prawns  
*Romaine lettuce, red cabbage, garlic croutons, grated parmesan cheese & Caesar dressing*

Spiced Pear and Walnut Salad  
*Artisan mix, spiced pears, candied walnuts, gorgonzola & champagne vinaigrette*

Spiced Pear and Walnut Salad with Ahi Tuna  
*Artisan mix, spiced pears, candied walnuts, gorgonzola & champagne vinaigrette*

Spiced Pear and Walnut Salad with Grilled Chicken  
*Artisan mix, spiced pears, candied walnuts, gorgonzola & champagne vinaigrette*

Spiced Pear and Walnut Salad with Filet Mignon  
*Artisan mix, spiced pears, candied walnuts, gorgonzola & champagne vinaigrette*

Spiced Pear and Walnut Salad with Grilled Salmon  
*Artisan mix, spiced pears, candied walnuts, gorgonzola & champagne vinaigrette*

Spiced Pear and Walnut Salad with Prawns  
*Artisan mix, spiced pears, candied walnuts, gorgonzola & champagne vinaigrette*

Spinach Salad  
*Bacon, tangerine segments, mushrooms, pine nuts, goat cheese & citrus vinaigrette*

Spinach Salad with Ahi Tuna  
*Bacon, tangerine segments, mushrooms, pine nuts, goat cheese & citrus vinaigrette*

Spinach Salad with Grilled Chicken  
*Bacon, tangerine segments, mushrooms, pine nuts, goat cheese & citrus vinaigrette*

Spinach Salad with Filet Mignon  
*Bacon, tangerine segments, mushrooms, pine nuts, goat cheese & citrus vinaigrette*

Spinach Salad with Grilled Salmon  
*Bacon, tangerine segments, mushrooms, pine nuts, goat cheese & citrus vinaigrette*

Spinach Salad with Prawns  
*Bacon, tangerine segments, mushrooms, pine nuts, goat cheese & citrus vinaigrette*

EXTRA GARNISH & SAUCES	QTY
------------------------	-----

Garnish Kit

HOT MEALS

SNACKS & STARTERS	QTY
-------------------	-----

Ginger Orange Pork Skewers

*Marinated in ginger and orange zest. Side items: brown rice & vegetable of the day*

Mini Crab Cakes

*San Francisco Dungeness crab, caper remoulade, with organic field greens as garnish*

Bacon-Wrapped Jumbo Scallops

*Pan seared with red pepper aioli*

Bacon Wrapped Medjool Dates

*Stuffed with gorgonzola and topped with balsamic vinegar*

Mini Kebab Skewers

*Grilled chicken, filet mignon and lamb skewers. With honey Dijon dressing, horseradish aioli and mint jelly*

Chicken Satay Skewers

*Grilled chicken and pineapple skewers with spicy Thai peanut sauce*

Beef Satay Skewers

*Grilled beef and pineapple skewers with spicy Thai peanut sauce*

Mini Chicken Quesadillas

*Marinated & grilled, with cheddar & pepper jack cheeses in tricolor tortillas, served with pico de gallo and guacamole*

Chicken Teriyaki Skewers

*Grilled chicken and pineapple skewers glazed with teriyaki sauce*

Beef Teriyaki Skewers

*Grilled beef and pineapple skewers glazed with teriyaki sauce*

Shrimp and Lime Quesadillas

*Shrimp with fresh lime, pepper jack & cheddar cheeses in tricolor tortillas, served with cumin lime sour cream & pico de gallo*

Asian Meat Balls

*Wrapped in julienned carrots on a bamboo skewer with a spicy lime sauce*

SOUPS	QTY
Potato Leek Soup	
Tomato Bisque Soup	
Red Lentil Puree Soup	
Chicken Noodle with Lime Soup	
New England Clam Chowder	
Manhattan Clam Chowder	
Chicken Vegetable Soup	
Louisiana Chicken Gumbo	
Sweet and Sour Cuban Squash Soup	
Rich Country Broth	
Vegetable Consomme	
Roasted Red Pepper Soup	
Cream of Mushroom Soup	
Lobster Bisque	
Crab Bisque	
Minestrone Soup	
Chicken Tortilla Soup	
Carrot Ginger Soup	
Gazpacho Andalouz	
Black Bean Soup	
Italian Wedding Soup	
Beef Barley Soup	
Cream of Spinach Soup	

MAIN DISHES - MEAT	QTY
<p><b>Filet Mignon</b>  <i>Topped with glazed onions &amp; red sherry wine reduction. Side items: mashed red potatoes &amp; vegetable of the day</i></p>	
<p><b>Beef Tenderloin</b>  <i>Topped with a wild mushroom glaze. Side items: mashed red potatoes &amp; vegetable of the day</i></p>	
<p><b>New York Steak</b>  <i>With a Roquefort butter sauce. Side items: roasted herb potatoes &amp; vegetable of the d</i></p>	
<p><b>Osso Bucco</b>  <i>Braised veal shanks simmered with onions, tomatoes, carrots and celery with basmati rice and salad</i></p>	
<p><b>Steak au Poivre</b>  <i>With tricolor peppercorns sauce &amp; a Brandy Reduction. Side Items: mashed red potatoes &amp; vegetable of the day</i></p>	
<p><b>Beef Kebab</b>  <i>On bamboo skewers with onion, green bell pepper, &amp; red bell pepper. Served with a hummus dip. Side items: herbed brown rice &amp; vegetable of the day</i></p>	
<p><b>Veal Marsala</b>  <i>Made with wild mushrooms, and a marsala wine reduction. Side items: fideo rice &amp; vegetable of the day</i></p>	
<p><b>Veal Picatta</b>  <i>Veal medallions with a white sherry wine reduction and capers. Side items: mashed red potatoes &amp; vegetable of the day</i></p>	
<p><b>Veal Milanese</b>  <i>Lightly breaded veal filet pan seared in sweet butter. Side items: roasted herb potatoes &amp; vegetable of the day</i></p>	
<p><b>Veal Parmigiana</b>  <i>Veal cutlets with marinara sauce and topped with parmesan. Side items: pasta penne marinara &amp; side garden salad</i></p>	
<p><b>Roasted Rack of Lamb</b>  <i>Coated with a mint demi glaze. Side items: herbed couscous &amp; vegetable of the day</i></p>	
<p><b>Lamb Chops</b>  <i>Marinated in Moroccan spices and grilled. Side items: herbed couscous &amp; vegetable of the day</i></p>	
<p><b>Pork Tenderloin</b>  <i>Made with orange cranberry relish. Side items: roasted red potatoes &amp; vegetable of the day</i></p>	
<p><b>Lamb Tagine</b>  <i>Made with raisins, almonds, onions and Moroccan inspired herbs and spices. Side items: Basmati rice &amp; vegetable of the day</i></p>	

MAIN DISHES - FISH & SEAFOOD	QTY
<p>San Francisco Ciapino  <i>Clams, crab meat, scallops, halibut. Served with San Francisco Sourdough Bread</i></p>	
<p>Grilled Jumbo Prawns  <i>With a lemon butter sauce. Side items: fideo rice &amp; vegetable of the day</i></p>	
<p>Pacific Salmon  <i>Marinated &amp; grilled with a champagne cream sauce. Side items: fideo rice &amp; vegetable of the day</i></p>	
<p>Sea Bass  <i>Marinated &amp; grilled topped with tropical mango papaya salsa. Side items: brown rice &amp; vegetable of the day</i></p>	
<p>Sesame-Crusted Ahi Tuna  <i>Seared ahi tuna steak with a wasabi ginger soy reduction. Side items: brown rice &amp; vegetable of the day</i></p>	
<p>Pecan-Crusted Halibut  <i>With toasted pecans &amp; lemon zest. Side items: herbed brown rice &amp; vegetable of the day</i></p>	
<p>Pan-seared Halibut  <i>With a red pepper olive crust. Side items: brown rice &amp; vegetable of the day</i></p>	
<p>Shrimp Scampi  <i>With a tomato, onion &amp; scallion sauce. Side items: basmati rice &amp; vegetable of the day</i></p>	
<p>Seafood Paella  <i>Halibut, scallops, prawns, andouille sausage, peas &amp; tomato rice. Side item: side garden salad</i></p>	
<p>Mahi Mahi  <i>With roasted mini potatoes and vegetable of the day</i></p>	
<p>Crab Cakes  <i>With a caper tartar remoulade. Side items: herbed brown rice &amp; vegetable of the day</i></p>	
<p>Australian Lobster Tail  <i>Grilled with a lemon butter sauce. Side Items: mashed red potatoes &amp; vegetable of the day</i></p>	

MAIN DISHES - POULTRY	QTY
<p>Roasted Chicken Breast Au Jus  <i>Side items: roasted red potatoes &amp; vegetable of the day</i></p>	
<p>Chicken Marsala  <i>Made with wild mushrooms, and a marsala wine reduction. Side items: fideo rice &amp; vegetable of the day</i></p>	
<p>Chicken Picatta  <i>Made with capers, and a white sherry wine sauce. Side items: mashed red potatoes &amp; vegetable of the day</i></p>	
<p>Chicken Parmigiana  <i>Braised chicken breast, parmesan, and marinara sauce. Side items: pasta penne marinara &amp; side garden salad</i></p>	
<p>Chicken Satay  <i>Grilled chicken skewers with grilled pineapples and brown rice.</i></p>	
<p>Coq au Vin  <i>Made with red sherry wine, me_lange of roma tomatoes, red &amp; yellow bell peppers, celery, sweet onions and carrots. Side items: brown rice &amp; side garden salad</i></p>	
<p>Chicken Curry</p>	
<p>Chicken Kebab  <i>Moroccan style skewered grilled chicken, onion, red &amp; yellow bell peppers, grape tomatoes, with a mint yogurt dipping sauce. Side items: herbed brown rice &amp; vegetable of the day</i></p>	
<p>Herb Grilled Chicken  <i>Made with lemon herb sauce. Side items: herbed brown rice &amp; vegetable of the day</i></p>	
<p>Chicken Tagine  <i>Made with raisins, almonds, onions and Moroccan inspired herbs &amp; spices. Side items: Basmati rice &amp; vegetable of the day</i></p>	
<p>Chicken Cordon Bleu  <i>Roasted chicken rolled with gruyere and ham. Side items: roasted herb potatoes &amp; vegetable of the day</i></p>	
MAIN DISHES - VEGETARIAN	QTY
<p>Eggplant Parmesan  <i>Lightly breaded eggplant, with marinara sauce and parmesan cheese, roasted potatoes, side Caesar salad and garlic bread.</i></p>	
<p>Grilled Portobello Mushrooms  <i>With a blue cheese reduction. Includes side garden salad and brown rice.</i></p>	
<p>Mixed Grilled Vegetable Skewers  <i>Zucchini, Holland bell peppers, eggplant and yellow squash, with mint yogurt dipping sauce. Includes side garden salad and herbed couscous.</i></p>	
<p>Vegetarian Moussaka  <i>Greek casserole of eggplant, potato, tomato and yogurt be_chamel. Includes side Greek salad and pita bread</i></p>	
<p>Black Bean &amp; Cheese Enchiladas  <i>With spicy chili &amp; pepper jack cheese</i></p>	

PASTA & RISOTTO	QTY
Pasta Penne <i>Tossed with sun-dried tomatoes, chives, garlic and extra virgin olive oil.</i>	
Linguini and Prawns <i>Made with sugar snap peas, Holland bell peppers and topped with a scampi sauce</i>	
Vegetable Lasagna <i>Layered with eggplant, mushrooms, marinara, parmesan, and topped with beechamel sauce</i>	
Beef Lasagna <i>Layered with ground beef, eggplant, marinara, parmesan and topped with be_chamel sauce</i>	
Spaghetti Bolognese <i>With a tomato basil meat sauce</i>	
Macaroni and Cheese	
Spaghetti with Meat Balls	
SIDE DISHES	QTY
Starch Side	
Vegetable Side	
Grilled Vegetable Side	
DESSERTS & FRUIT	
DESSERTS	QTY
Dark Fudge Brownie with Walnuts	
Dark Chocolate Mousse	
White Chocolate Mousse	
Creme Brulee	
FRUIT	QTY
Chocolate-Covered Strawberries	
Chocolate-Dipped Assorted Fruit	
CAKES & TARTS	QTY
Cheese Cake with Mixed Berries and Berry Couli	
Chocolate Decadence Cake	
Apple Tart	
Carrot Cake	

PETIT FOURS	QTY
-------------	-----

Petit Fours and Mini Tarts

COOKIES	QTY
---------	-----

Cookies

Cookies and Brownies

#### BEVERAGES

SOFT DRINKS	QTY
-------------	-----

Lemonade, 1/2 Pint

Lemonade, 1 Pint

Lemonade, 1 Quart

Tropical Iced Tea, 1 Pint

Tropical Iced Tea, 1 Quart

JUICES	QTY
--------	-----

Freshly Squeezed Orange Juice, 1/2 Pint

Freshly Squeezed Orange Juice, 1 Pint

Freshly Squeezed Orange Juice, 1 Quart

Apple Juice, 1/2 Pint

Apple Juice, 1 Pint

Apple Juice, 1 Quart

Freshly Squeezed Grapefruit Juice, 1/2 Pint

Freshly Squeezed Grapefruit Juice, 1 Pint

Freshly Squeezed Grapefruit Juice, 1 Quart

MILK & CREAM	QTY
--------------	-----

Milk, 1/2 Pint

Milk, 1 Pint

Milk, 1 Quart