

## AIRPORT

United States, NJ - Linden Airport (KLDJ)

## 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
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
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 <i>English muffins, Canadian bacon, Poached Eggs, Hollandaise Sauce</i>	
Breakfast sausages <i>chicken, apples</i>	
Breakfast sausages <i>pork</i>	
Canadian Bacon <i>hickory smoked</i>	
Crispy apple smoked bacon <i>nueske's</i>	
American crispy home fries <i>peppers, onions</i>	
Potato hash browns patties <i>patties</i>	

COLD BREAKFAST SETS	QTY
---------------------	-----

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

HOT BREAKFAST SETS	QTY
--------------------	-----

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 &amp; 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 &amp; 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 &amp; 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 &amp; 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 &amp; 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>	
Sauteed 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 &amp; 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	