

AIRPORT

United Kingdom, London - Oxford

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
Bagels- Plain	
Bagels- Sesame	
Bagels- Onion	
Bagels-Cinnamon	
Bread & Rolls selection with Butter per person	
House Sourdough	
French Style Baguette	
Wholegrain Baguette	
Sourdough Boule	
Chollah	
Seeded Rye (caraway)	
Gluten Free Sourdough	
Gluten Free mixed seed loaf	

PASTRIES	QTY
Croissant	
Almond Croissant	
Pain au Chocolat	
Maple Pecan Twist	
Pain au Raisins	
House Muffins	
Pastry Selection, Jams and Butter	
GF Pastry selection, Jams & Butter	
Spiced Avocado Guacamole, Poached eggs, Bruschetta	

YOGHURTS	QTY
Greek Yoghurt with Blueberry Compote	
Natural Greek Yoghurt	
Luxury Fruit Yoghurt	
Dairy free Coconut Yoghurt	

CEREALS	QTY
Creamy jumbo Oats, Raspberries, British Honey	
Breakfast Cereal choice With Milk, Cream or Yoghurt with Honey or Fruit compote	

BLINIS & PANCAKES	QTY
American Buttermilk Pancake, Berries & Maple Syrup	

COLD CUTS	QTY
European Cheese and Cold Cuts Platter	

HOT BREAKFAST	QTY
French Toast, Berries, Maple syrup & Cinnamon	
Burford Eggs cooked Your way	
Omlette -Plain	
Filled Omlette, large	
Oxfordshire Free Range Sausages (2)	
Duchy Smoked Streaky Bacon (4)	
Duchy Smoked Back Bacon (2)	
Clonakitty Black Pudding	
Buttered Mushrooms	
Grilled Tomato	
Baked Beans (Its got to be Heinz!)	
Hash Browns (2)	
Potato Rosti	
Ultimate Breakfast Wrap - Soft Tortilla, Cheese omlette, Bacon & Sausage	

COLD BREAKFAST SETS	QTY
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THE CHARLEBURY
Pastries, Sliced Ham and Swiss Cheese, Sliced Fruit, Orange Juice, Ginger Shot

HOT BREAKFAST SETS	QTY
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THE BURFORD
Hot Breakfast Wrap, Sliced Fruits, Basil & Lemon Mineral Water, Berry Juice Shot

THE BLENHEIM

THE FULL WORKS - English Breakfast
Sausage, Bacon, Eggs your way, Grilled Tomato, Mushrooms, Baked beans, Toast

COLD MEALS

SNACKS	QTY
Luxury Salted & Roasted Nut selection	
Smoked Mixed Nuts	
Spiced Almonds	
Marcona Almonds	
Warm, Caramelised Nut selection	
Nocelarra Olives	
Mixed Olives	
Kalamata Olives	
Cheese Straws- All butter	
Vegetable crisps	
Nachos, Cheese Dip and Jalapenos	
Crunch Oyster Mushroom Crisps	
CANAPÉS	QTY
Cold Canapes Selection, per person	
Vegan Canapes Selection, per person (Vg)	

SANDWICHES	QTY
Bacon, Avocado, San Marsano Tomato Sandwich	
Brie, Caramelised Onion Chutney Sandwich (V)	
Brie, Bacon, Cranberry relish Sandwich	
Club Sandwich	
Club Vegan (Vg) -	
Roast Angus Beef, Horseradish, Cucumber Sandwich	
Cerne Abbas Cheddar Cheese, Apple, Chutney Sandwich (V)	
Chicken Caesar Sandwich	
Coronation Chicken, Mango Chutney, Gem Lettuce	
Burford Egg Mayo, Watercress Sandwich (V)	
Burford Egg Mayo with Smoked Bacon Sandwich	
Pastrami, Cream Cheese, Sweet Pickles Sandwich	
Poached Salmon, Dill Mayonnaise, Gem Lettuce Sandwich	
Smoked Salmon. Cream Cheese Sandwich	
Tuna Mayo, Salad Sandwich	
Tuna Mayo, Swiss Cheese Sandwich	
STARTERS	QTY
Drunken Chicken, Poached in Szechuan spices and Shaoxing Wine	
Chicken Lollipops- coated with Oarmesan, Basil and Sicilian Lemon zest	
Bruschetta, Burrata, Roasted Fig, Pine Nuts, Balsamic Glaze (V)	
Roast Butternut, Cumin Seed, Feta Tartlet (V)	
Cheddar Tartlet, Beer pickled Onions, Garden Salad (V)	
Caprese Salad <i>Buffalo Mozzarella, San Marsano Tomato, Basil, Italian Dressing (V)</i>	
Royal Tsar Balik Smoked Salmon, Horseradish Crème Fraiche, Baby Leaves Blinis	

SUSHI	QTY
House Sushi Platter <i>Salmon, Tuna & Prawn Nigiri, Mixed Maki Rolls</i>	
Vegetarian Sushi Platter <i>Cucumber & Avocado Maki , Veggie California Roll, Smoked Tofu Nigiri (Vg)</i>	
Sashimi Tuna and Salmon	
Traditional Japanese Sushi Platter, per person <i>We outsource this to our Master Japanese Sushi Chef.</i>	
Seaweed Salad, Japanese Dressing (Vg)	
Edamame Beans with Sea Salt (Vg)	
Japanese Calamari Salad	
PLATTERS	QTY
Luxury Finger Sandwich Platter for 2-3 People	
Luxury Finger Sandwich Platter per person	
The New Yorker Platter <i>Filled Bagels & Pretzel Rolls, Sweet Pickles, Crunchy Slaw</i>	
Neptune's Platter <i>The Freshest Seafood, Lobster, Crevettes, Wild Salmon Tartar. Mussels, Octopus</i>	
Crudités - Seasonal and Fresh with choice of Dips, per person (V)	
The Cotswold Cure - A selection of Oxfordshire Charcuterie, Cheeses & Garnishes	
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Tapas Grazing Board - Manchego, Serrano Ham, Butterbean Houmus, Smoked Almonds	
Mezze Grazer platter <i>Burnt Aubergine Babaganoush, Houmous, Stuffed Felafel, Lebanes poached Chicken, Dip Selection, Flatbreads</i>	
Asian Taster Platter <i>Peking Duck Wraps, Summer Rolls, Thai Fishcakes with Chilli Dip, Chicken Satay with Peanut Dip, Thai Salad</i>	
The Caspian Platter <i>Beluga Caviar(50g), Chopped Hard boiled Egg, Steamed Potato, Blinis, Sour Cream, Parsley POA</i>	
British and European Cheese Board with Biscuits and garnishes per person	
British and European Cheese Board with Biscuits and garnishes for 2-3 people	
Mixed Cheese and Charcuterie Platter	

SALADS	QTY
Egg Noodle Salad (V) - Smoked Tofu, Beansprout	
Water Chesnut, with a Soy, Ginger & Sesame Dressing	
Caesar Salad (V) <i>Anchovies optional</i>	
Chargrilled Chicken Caesar Salad	
Pear, Roquefort and Walnut Salad (V)	
Classic Greek Salad - Barrel Aged Feta, Tomato, Oregano, Cucumer, Red Onion (V)	
Grilled Pear & Gorgonzola salad, Chicory, Toasted Pine Nuts, Parmesan Shavings (V)	
CHILDREN MEALS	QTY
Cheese and Ham Wrap	
Jam Sandwich	
Apple Wedges with Peanut Butter Dip	
Cruditées, Pitta Fingers and Dips	
Fruit Skewers	
Tube Yoghurts	
Crisps	
Brownie / FlapJack	
CREW MEALS	QTY
Three Course Cold Crew Meal - Salad, Baguette, Dessert	
Three Course Hot Crew Meal -	
Baguette or Sandwich with Chocolate Bar or Fruit Salad	
HOT MEALS	

SNACKS & STARTERS	QTY
Halloumi Fries, Muhamarra Dip,	
Hot Canapé Selection per person	
Latkes (Potato Pancakes) Sour cream and Apple Sauce Dips	
Hot Sandwiches - Deep Filled	
Philly Cheese Steak Sub- Griddled Steak, Roasted Peppers & Onions, Swiss Cheese	
Hot Salt Beef on Rye - Sweet pickled, Side of mustard	
The Classic Reubens - Pastrami, Sauerkraut and Swiss Cheese on Rye, Reubens Dressing	
The Vegan Reubens - As above made with Vegan Pastrami and non dairy Cheese	
SOUPS	QTY
Homemade Soup - Made upon request	
MAIN DISHES - MEAT	QTY
Fillet Steak, Pine Nut and Raisin Crust	
Griddled 35 day dry aged Angus Fillet Steak 300g	
Ossobucco-- Slow cooked Veal Casserole with Grilled Saffron Polenta	
Lamb Shwarma, Zaatar Flatbreads, Gem Lettuce, Cucumber, Yohurt & Mint Dressing	
Lamb Tagine, Cumin, Dates, Rich tomato sauce, Cous Cous	
Thai Green or Red Beef Curry	
Montague Farm Lamb Loin, Bacon & Tomato Jam, Parmentier Courgette	
Roast Beef, Stout Gravy, Duck Fat Roasted Potatoes, Seasonal Vegetables & Yorkshire Pudding	
Steak, Ale and Mushroom Pie, All Butter Pastry	
The Menu Guru Burger - Has to be tried to believe	

MAIN DISHES - FISH & SEAFOOD	QTY
Seared Yellowtail Tuna Steak, Roquette, Confit Cherry Tomatoes, Baby leaves, Amalfi Lemon Dressing	
Sea Bass Musakhan- Sumac, roasted Onions, Fried Pine Nuts, Taboon Bread	
Thai Green or Red Prawn Curry	
King Prawn Pad Thai	
Roasted Turbot or Halibut, Cauliflower & Vanilla Purée, Potato Rosti	
Scottish Langoustine, Grilled diver caught Scallops, Langoustine and Saffron Broth	
Poached Wild Salmon, Braised Fennel, Lemon Butter Sauce, Crushed New Potatoes	
Steamed Sea Bass, Black Bean & Ginger Sauce, Spring Onions, steamed Rice	
MAIN DISHES - POULTRY	QTY
Chicken Milanese, Sun dried Tomato and Basil Pesto, Linguine,	
Chicken Tagine, Preserved Lemon, Apricot and Spices, Cous Cous	
Thai Green or Red Chicken Curry	
Thai Style Poached Chicken Breast, Sweet Soy, Ginger, Cashew Nuts	
Confit Duck Panang- Kafir Lime, Chilli, Cumin & Coconut Cream	
Chicken Pad Thai	
Confit Bresse Chicken Leg, Roasted Onion, Sauternes Sauce, Fondant Potato	
Classic Coq au Vin	
MAIN DISHES - VEGETARIAN	QTY
Roasted Aubergine Tagine, Almonds, Apricots, rich Tomato Sauce Cous Cous (Vg)	
Chargrilled King Oyster Mushroom Skewers, Date syrup, Aubergine dip, Tamari Dressing (Vg)	
Felafel, Tahini, Pickled Mango Amba, Sumac, Onions, Flat Breads (Vg)	
Charred Cauliflower & Aubergine, Garlic relish, Chilli (Vg)	
Vegan Pad Thai (Vg)	
Roasted Celeriac Steak, Tenderstem Broccoli, Red Wine Sauce (V)	
Mushroom and Stilton Wellington, Spinach with Hazelnuts (V)	
Brie and Cranberrie Pastry Parcel, Madeira Cream Sauce, Fondant Potato Seasonal Vegetables	

PASTA & RISOTTO	QTY
Pumpkin Gnocci, Almonds, Sage & Butter Sauce (V)	
Classic Spaghetti Carbonara	
Spaghetti Bolognese	
Prawn Linguine	
Taglietelle, Porcini and Mushroom Sauce	
Penne Putanesca	
SIDE DISHES	QTY
Olive Oil or Duck Fat Roasted Potatoes	
Fries	
Chunky Three times cooked Chips	
Mousseline Potatoes	
Dauphinoise Potatoes	
Sautéed Potatoes	
Jacket Potato	
Minted New Potatoes, crushed or whole	
Cauliflower Chees e	
Spiced Basmati Rice	
Stir Fried Asian Vegetables	
Fried Mac 'n' Cheese Balls	
Crushed Peas	
Green Beans with Garlic	
Griddled Asparagus	
Seasonal Green Vegetables	
House Ratatouille	
Green Salad	
Garden Salad	
Baby Leaf Salad	

CHILDREN MEALS	QTY
Cocktail Sausages with Ketchup dip	
Spaghetti Bolognese	
Macaroni Cheese	
Fish Finger Wrap	
Sausage and Mash	
Our Chicken Nuggets & Chips	
Broccoli	
Peas	
Cheesy Mash	
Creamy Slaw	

DESSERTS & FRUIT

DESSERTS	QTY
Caramelised Pear, Almond Sponge, Caramel Sauce, Chantilly Cream	
Sticky Toffee Pudding, Clotted Cream	
Pistachio Crème Brulée	
Apple and Berry Crumble, Custard or Cream	
Milk Chocolate Mousse, Orange Shortbread	
Spiced Pineapple, Meringue, Coconut Cream	
New York Cheesecake	
Our Reknowned Chocolate Brownies	

FRUIT	QTY
Fresh Sliced Fruit Platter per person	
Fresh Sliced Fruit Platter for 2-3 people	
Fruit Skewers, Yoghurt & Honey Dip	

CAKES & TARTS	QTY
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Ask for our daily home Baked choices

Scones, Clotted Cream and Strawberry Preserve	
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Proper Jam Doughnut	
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Coconut, Cashew and Parsnip Cake	
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PETIT FOURS	QTY
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Petits Fours Platter, 5 per person

BEVERAGES

MINERAL WATER	QTY
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Blenheim Still, 750ml	
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Blenheim Still, 330ml	
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Blenheim Sparkling, 750ml	
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Blenheim Sparkling, 330ml	
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SOFT DRINKS	QTY
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Cans, 330ml

JUICES	QTY
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Freshly squeezed Orange Juice, 500ml	
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Freshly squeezed Orange Juice, 1ltr	
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Green Juice - Kale, Spicach, Apple, Kiwi, Cucumber, 500ml	
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Green Juice - Kale, Spicach, Apple, Kiwi, Cucumber, 1ltr	
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Freshly squeezed Watermelon juice, 1 ltr	
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Freshly squeezed Pineapple juice, 500ml	
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Freshly squeezed Carrot & Ginger juice, 1 ltr	
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Red Express - Orange, Beetroot, Ginger, 1 ltr	
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Freshly squeezed Apple Juice, 500ml	
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Freshly squeezed Apple Juice, 1ltr	
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Freshly squeezed Mixed Berry juice, 500ml	
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SMOOTHIES	QTY
Blueberry & Apple Smoothie, 1 ltr	
Coconut, Mango and Pineapple Smoothie, 1 ltr	
Inflight Booster - Kiwi, Apple, Kale, Cucumer, mint, 1 ltr	
Red Berry Breakfast Smoothie, 1 ltr	
Strawberry & Banana Smoothie, 1 ltr	
Vegetable Smoothie, 1 ltr <i>Carrot, Celery, Spnach, Tomato, Celery</i>	