

AIRPORT

United States, FL - Fort Lauderdale Hollywood International (KFLI)

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
Bagel Tray <i>Assorted freshly baked bagels with butter cream cheese and jams. Favored cream cheeses upon request!</i>	
Gourmet Danish Tray <i>An assortment of sweet breads baked daily served with butter and jams.</i>	

PASTRIES	QTY
Muffin Pastry and Croissant Tray <i>A varied selection of fresh danish pastry homemade muffins and croissants served with butter and jams.</i>	

YOGHURTS	QTY
Yogurt Parfait <i>All natural plain yogurt topped with low-fat granola served with fresh berries.</i>	

COLD CUTS	QTY
European Meat & Cheese Display <i>An assortment of sliced italian meats to include prosciutto salami & sopressata with a fine selection of imported cheeses. Served with sliced baguette and gourmet crackers.</i>	
Smoked Salmon Display <i>Thin cut Scottish salmon accompanid by diced red onion hard boiled egg and capers garnished with sliced tomato cucumber and lemon wedges. Served with cream cheese and assorted fresh bagels.</i>	

MUESLI & FRUITS	QTY
<p>Fresh Sliced Fruit Platter <i>A selection of melons citrus fruits berries and seasonal exotic fruits served with our raspberry yogurt dip.</i></p>	
<p>Gourmet Oatmeal <i>Steel cut or natural oats served with raisins brown sugar and cinnamon.</i></p>	
HOT BREAKFAST	QTY
<p>Belgian Waffles <i>Traditional waffles with a hint of honey served with butter and 100% Vermont maple syrup.</i></p>	
<p>Breakfast Burrito <i>A filling selection of scrambled eggs with peppers scallions spinach onion mushrooms tomatos swiss cheddar ham bacon or sausage wrapped in a soft tortilla. Served with fresh salsa and sour cream.</i></p>	
<p>Breakfast Meats <i>Choice of meats for hot breakfast include: pork sausage turkey sausage chicken-apple sausage smoked bacon apple cured bacon turkey bacon and canadian ham.</i></p>	
<p>Breakfast Potatoes <i>Choice of potatoes include: hash browns oven roasted breakfast potatoes and southwestern sweet potato hash.</i></p>	
<p>Challah French Toast, 3 slices <i>Thick slices of sweet egg bread dipped in whole milk egg cinnamon and fresh vanilla bean served with butter and 100% Vermont maple syrup. Apple Cinnamon Almond Encrusted and Strawberry Cream Cheese also available.</i></p>	
<p>Egg Sandwich <i>Your choice of grilled canadian ham smoked bacon or sausage topped with cheese and eggs your way served on a freshly baked croissant english muffin or bagel.</i></p>	
<p>Egg Souflee <i>A recommendation of shrimp asparagus and boursin or roasted tomato asiago and artichoke hearts baked in a buttery croissant shell. Others available upon request.</i></p>	
<p>Fresh French Fruit Crepes <i>A filling selection of blueberry cinnamon apple pears or peaches wrapped around paper thin crepes served with wild berry coulis. A variety of cheese fillings available upon request.</i></p>	
<p>Omelettes (3 eggs) with your choice of breakfast potatoes <i>Fillings include but are not limited to: peppers onions spinach tomato asparagus mushrooms artichoke and a variety of cheeses including brie cheddar swiss american and feta. Special requests are cheerfully encouraged!</i></p>	
<p>Silver Dollar Pancakes, 3 pancakes <i>Your choice of Buttermilk Banana Nut Chocolate Chip Blueberry or Sunrise Orange Ginger pancakes served with butter and 100% Vermont maple syrup.</i></p>	
<p>The European Frittata <i>Three egg open faced omelet topped with jumbo lump crabmeat red onions peppers and chopped spinach served with cocktail sauce. Other combinations welcomed.</i></p>	
<p>The Italian Frittata <i>Three eggs with prosciutto spinach sundried tomatoes mascarpone fresh mozzarella cheese and chopped basil. Other combinations welcomed.</i></p>	

COLD BREAKFAST SETS	QTY
<p>Light Breakfast <i>Breakfast box that includes individual box cereal or oatmeal choice of milk fresh fruit salad yogurt freshly baked muffin with butter and assorted jams.</i></p>	
<p>Traditional Continental Breakfast <i>Breakfast box that includes fresh fruit salad bagel mini butter croissant freshly baked breakfast pastry yogurt fresh squeezed orange juice and all condiments.</i></p>	

COLD MEALS

CRUDITEES	QTY
<p>Gourmet Vegetables Crudite <i>A fine selection of garden ingredients including: carrots zucchini squash celery peppers grape tomatoes and radish. Served with hummus and our roasted garlic-herb aioli.</i></p>	
CANAPÉS	QTY

Assorted Gourmet Canapes, per person
Handmade canapes that include: Smoked Salmon with creme fraiche dill and capers; Filet Mignon with creamy horseradish and chives; Jumbo Lump Crab with citric mustard sauce and lemon zest; Pate with apricot preserves and parsley on herbed bread; Fresh Mozzarella with heirloom tomatoes basil pesto and balsamic glaze. Additional creations are welcomed.

SANDWICHES	QTY
<p>Assorted Gourmet Finger Sandwiches, per person <i>An assortment of sliced meats cheeses and variety of cold salad on fresh baked breads. Served with all condiments and garnishes.</i></p>	
<p>Blackened Mahi Mahi Sandwich <i>Blackened filet of Mahi Mahi topped with fresh mango salsa plum tomatoes and bibb lettuce finished with cilantro mayo on a fresh roll.</i></p>	
<p>Deli Meat & Cheese Tray <i>Make it your own... An array of sliced meats that includes smoked virginia ham roasted turkey hard salami and roast beef displayed with a variety of cheeses artisan rolls and sliced breads. Served with lettuce tomato and all condiments.</i></p>	
<p>Grilled Filet Mignon Steak Sandwich <i>Grilled to perfection with caramelized onions tomato and arugula finished with creamy horseradish sauce on a French baguette.</i></p>	
<p>Grilled Marinated Chicken Breast Sandwich <i>Chicken breast topped with swiss cheese bacon bibb lettuce and roma tomatoes finished with honey mustard on brick oven bread.</i></p>	
<p>Herbed Loin of Pork Sandwich <i>Grilled and served with an apricot chutney on brick oven bread.</i></p>	
<p>The NY Deli Sandwich <i>Your choice of smoked virginia ham grilled chicken hard salami roasted turkey roast beef pastrami corned beef tuna salad chicken salad or egg salad with american swiss provolone cheddar or muenster cheese on your choice of bread.</i></p>	
<p>Tomato Caprese Sandwich <i>Vine ripe tomatoes fresh mozzarella basil herb pesto and mixed greens finished with balsamic glaze on tuscan baguette.</i></p>	
<p>Tuscan Sandwich <i>Fresh mozzarella prosciutto sun dried tomatoes roasted peppers and arugula finished with balsamic glaze on Tuscan bread.</i></p>	

STARTERS	QTY
<p>Ahi Tuna or Salmon Tartare <i>Fresh atlantic salmon or sushi grade ahi tuna prepared with peppers scallion cilantro and sesame oil. Served with wonton crisps and plantain chips.</i></p>	
<p>Ahi Tuna Tataki <i>Sushi grade ahi tuna encrusted in sesame seed and seared rare. Served with ponzu dipping sauce wasabi and pickled ginger.</i></p>	
<p>Beef or Salmon Carpaccio <i>Fresh atlantic salmon thinly slice and served with red onion capers dill and arugula finished with virgin olive oil and citric zest; or sliced filet mignon served with truffle aioli chives and arugula finished with sea salt and cracked pepper. Served with toast points & herb crostinis.</i></p>	
<p>Chips with Fresh Salsa Guacamole & Sour Cream <i>Fresh tri-color tortilla chips complimented by mild or hot salsa fresh guacamole and sour creams.</i></p>	
<p>Grilled Shrimp Skewers <i>Jumbo Shrimp marinated and grilled paired with cajun remoulade and mango salsa.</i></p>	
<p>Pita Chips with Spinach-Artichoke Dip <i>A dip made of fresh spinach marinated artichokes and a variety of cheeses served with fresh grilled or fried pita.</i></p>	
<p>Prosciutto & Melon <i>Ripe seasonal melons wrapped with savory parma ham served with berries and raspberry yogurt dip.</i></p>	
<p>Tomato Caprese Skewers <i>Vine ripe tomatoes and fresh mozzarella tossed in basil pesto finished with balsamic glaze.</i></p>	
SUSHI	QTY
<p>Sushi Sashimi & Nigiri, per person <i>Your choice of assorted handmade rolls and creations served with wasabi pickled ginger and soy.</i></p>	
CAVIAR	QTY
<p>Caviar <i>A selection of fine Imported Russian Caviar. Price available upon request. Market price</i></p>	
<p>Caviar Setup Tray, per person <i>The traditional accouchements including blinis and toast points chopped egg whites and egg yolks capers onions creme freche chopped parsley and lemon wedges.</i></p>	

PLATTERS	QTY
<p>Chilled Deluxe Seafood Platter, per person <i>Colossal Shrimp (grilled & poached) Maine Lobster Tail Jumbo Stone Crab Claws and Colossal Lump Crab Meat served with cocktail sauce and mustard re_molade sauce.</i></p>	
<p>Colossal Shrimp Cocktail Platter, per person <i>Colossal Shrimp poached and chilled. Served with cocktail sauce remolade sauce and lemon wedges.</i></p>	
<p>Fresh Mozzarella and Prosciutto Platter, per person <i>Housemade mozzarella grilled eggplant parma prosciutto roasted peppers and heirloom tomatoes served with italian bread and basil infused olive oil.</i></p>	
<p>Fruit and Cheese Platter, per person <i>A variety of seasonal fruits and berries imported and domestic cheeses and our selection of gourmet crackers and bread sticks.</i></p>	
<p>Gourmet Canapes Platter, per person <i>Handmade canapees that include: Smoked Salmon with creme fraiche dill and capers; Filet Mignon with creamy horseradish and chives; Jumbo Lump Crab with citric mustard sauce and lemon zest; Pate with apricot preserves and parsley on herbed bread; Fresh Mozzarella with heirloom tomatoes basil pesto and balsamic glaze. Additional creations are welcomed.</i></p>	
<p>Gourmet Finger Sandwiches Platter, per person <i>An assortment of sliced meats cheeses and variety of cold salad on fresh baked breads. Served with all condiments and garnishes.</i></p>	
<p>Gourmet Vegetables Crudite Platter, per person <i>A fresh garden selection of baby carrots zucchini squash celery peppers cucumber grape tomatoes and red radish. Served with a garlic-dill aioli.</i></p>	
<p>Imported Cheeses Platter, per person <i>A variety of imported hard and soft cheeses including option such as: Brie Roquefort Cherve_ Goat Fontina Gruyere Asiago and Homemade Fresh Mozzarella. Served with a selection of imported crackers and gourmet breadsticks.</i></p>	
<p>Meat & Cheese Display, per person <i>A variety of imported & domestic cheeses combined with an array of salamis and italian meats. Served with a selection of imported crackers and gourmet breadsticks.</i></p>	
<p>Smoked Fish Tray, per person <i>A selection of smoked fish consisting of Colorado trout Norwegian salmon and white fish. Accompanied with sliced tomato cucumbers red onions capers garlic-herb aioli and cre_me fraiche_. Choice of toast points crostinis or sliced baguette.</i></p>	
<p>Smoked Salmon Display, per person <i>Scottish smoked salmon thinly sliced and served with capers hardboiled eggs red onions tomatoes and cucumbers. Accompanied with a basket of our fresh bagels and cream cheese.</i></p>	

SALADS	QTY
Filet Garden Salad	
Filet Caesar Salad	
Grilled Shrimp Garden Salad	
Grilled Shrimp Ceasar Salad	
Grilled Chicken Garden Salad	
Grilled Chicken Ceasar Salad	
Caesar Salad <i>Crisp romaine lettuce herbed croutons and shaved parmesan cheese paired with our creamy caesar dressing.</i>	
Caprese Salad <i>Vine ripe heirloom tomatoes fresh buffalo mozzarella fraigrent basil leaves and grilled artichoke hearts. Served with virgin olive oil and balsamic glaze.</i>	
Chef Salad <i>Mixed greens with tomato cucumber olives hard boiled egg and bacon topped with sliced turkey breast viginia ham genoa salami cheddar and swiss cheeses.</i>	
Cobb Salad <i>Gorgonzola cheese chopped bacon ripe avocado shredded carrots cucumber sliced hard boiled egg and vine ripe tomatoes topped with chopped grilled chicken.</i>	
Cracked Peppercorn Dijon Filet Salad <i>Peppercorn encrusted filet prepared to your desired temperture served sliced over our garden salad.</i>	
Garden Salad <i>Mixed baby greens crisp romaine vine ripe tomatoes cucumber shredded carrots artichokes and mixed olives.</i>	
Greek Salad <i>Mixed greens feta cheese kalamata olives sliced bell pepper pepperoncinis vine ripe tomatoes cucumber marinated artichoke hearts and grape leaves.</i>	
Nicoise Salad <i>Mixed baby greens tomatoes cucumbers haricot verts boiled potato and black olives topped with seared ahi tuna paired with our sesame-ginger dressing.</i>	
Oriental Chicken Salad <i>Mixed greens waterchestnuts cucumber mandarin oranges ripe tomato sliced almonds and chopped scallion topped with teriyaki glazed chicken served with our mandarin oriental dressing.</i>	
Poached Pear Salad <i>Port wine poached pears over crisp mixed greens tomatoes savory prosciutto blue cheese and toasted pine nuts paired with a smoked apple vinaigrette.</i>	
Silver Lining Salad <i>Mixed baby greens mandarin oranges cherry tomatoes dried cranberries candied pecans and gorgonzola cheese paired with our housemade balsamic vinaigrette.</i>	
Southwestern Chicken Salad <i>Crisp romaine topped with blackened chicken cilantro black bean corn relish shredded pepper jack vine ripe tomatoes and fresh avocado served with a southwestern ranch dressing.</i>	
Strawberry and Candied Pecan Salad <i>Mixed baby greens crisp romaine sliced strawberries candied pecans and crumbled feta cheese topped with grilled Jumbo Shrimp.</i>	

COLD MEAL SETS	QTY
The Tuscan Sandwich Meal box, includes fruit and pasta salad, chips and brownie <i>Fresh mozzarella, prosciutto, sun dried tomatoes, roasted peppers and arugula, finished with balsamic glaze on Tuscan bread.</i>	
Grilled Filet Mignon Steak Sandwich Meal box, includes fruit and pasta salad, chips and brownie <i>Grilled to perfection with caramelized onions, tomato and arugula, finished with creamy horseradish sauce on a French baguette.</i>	
Blackened Mahi Sandwich Meal box, includes fruit and pasta salad, chips and brownie <i>Blackened filet of Mahi Mahi topped with fresh mango salsa, plum tomatoes, and bibb lettuce, finished with cilantro mayo on a fresh roll.</i>	
Grilled Marinated Chicken Breast Sandwich Meal box, includes fruit, pasta salad, chips and brownie <i>Chicken breast topped with swiss cheese, bacon, bibb lettuce, roma tomatoes, finished with honey mustard on brick oven bread.</i>	
The New York Deli Meal box, includes fruit and pasta salad, chips and brownie <i>Your choice of smoked virginia ham, grilled chicken, hard salami, roasted turkey, roast beef, pastrami, corned beef, tuna salad, chicken salad or egg salad with american, swiss, provolone, cheddar or muenster cheese on your choice of bread or wrap.</i>	
Grilled Vegetable Wrap Meal box, includes fruit and pasta salad, chips and brownie <i>Assorted grilled vegetables and mixed greens, finished with basil pesto and balsamic glaze.</i>	
Cuban Sandwich Meal box, includes fruit and pasta salad, chips and brownie <i>Braised pulled pork, thinly sliced virginia ham, pickles, mustard and provolone cheese, pressed on cuban bread.</i>	
Grilled Chicken over Garden Salad Meal box <i>Meal box incl fruit, pasta salad, chips and brownie</i>	
Grilled Chicken Caesar Salad Meal box <i>Meal box incl fruit, pasta salad, chips and brownie</i>	
HOT MEALS	
SNACKS & STARTERS	QTY
Chicken Fingers <i>Strips of fresh chicken breast (grilled fried or coconut encrusted) served with your choice of dipping sauce.</i>	
Mini Crab Cakes <i>Jumbo Lump Crab meat bell peppers and fresh herbs served with cajun remoulade and mango or pineapple salsa.</i>	
Shrimp <i>Jumbo Shrimp (grilled fried or coconut encrusted) served with your choice of dipping sauce.</i>	
Teriyaki Beef Satay, per portion <i>Skewered beef tips of filet seared and glazed with a homemade teriyaki glaze finished with sesame seeds and scallions.</i>	
Thai Chicken Satay, per portion <i>Chicken skewers seasoned and glazed with a thai peanut sauce finished with fresh chopped peanuts.</i>	
SOUPS	QTY
Assorted Soups, 1 pint (0.5 l)	
Seafood Soup, 1 pint (0.5 l)	

MAIN DISHES - MEAT	QTY
Blackened Ribeye Steak, a la carte <i>Seared and served with sauteed wild mushrooms and our housemade steak sauce.</i>	
Filet Mignon, a la carte <i>Grilled and served with a port-wild mushroom demi glaze and our signature steak sauce.</i>	
Pork Tenderloin, a la carte <i>Teriyaki glazed or encrusted with jerk seasoning and roasted finished with pineapple relish.</i>	
Prime Angus New York Sirloin, a la carte <i>Grilled and topped with an herb-gorgonzola butter and pan fried mushrooms.</i>	
Rack of Lamb, a la carte <i>Marinated in dijon garlic fresh herbs and balsamic then seared to perfection. Paired with mint chimichurri.</i>	
Veal Chop, a la carte <i>Brushed with herb oil then grilled to your desire. Served with port demi glaze and chimichurri.</i>	
Veal Marsala, a la carte <i>Lightly floured and pan seared finished with a mushroom-marsala wine sauce and fresh italian parsley.</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Atlantic Salmon, a la carte <i>Grilled or seared served with a citric burre blanc pesto cream or pineapple salsa.</i>	
Blackened Mahi Mahi, a la carte <i>Encrusted with spices and pan seared finished with mago salsa or cilantro aioli.</i>	
Chilean Sea Bass, a la carte <i>Grilled or pan seared finished with herb oil and choice of pesto cream or mango salsa.</i>	
Grilled Snapper, a la carte <i>Rubbed with a lemon-garlic butter and finished with fresh lime and pineapple salsa.</i>	
Grilled Swordfish, a la carte <i>Rubbed with an herb oil and grilled served with an orange relish or cilantro chimichurri.</i>	
Marinated Shrimp, a la carte <i>Grilled with fresh basil garlic and lemon zest served with pineapple salsa or cajun remoulade.</i>	
Seared Ahi Tuna, a la carte <i>Sesame encrusted or five spice rubbed seared rare and served with a citic-ponzu sauce.</i>	
MAIN DISHES - POULTRY	QTY
Chicken Marsala, a la carte <i>Chicken medallions sauteed with mushrooms in a marsala wine sauce finished with fresh italian parsley.</i>	
Free Range Chicken, a la carte <i>Rubbed with fresh herbs and oven roasted. Served with pan au jus.</i>	
Grilled Chicken Breast, a la carte <i>Marinated chicken medallions grilled and served with mango salsa and basil pesto sauce.</i>	
Stuffed Chicken Breast, a la carte <i>Tender chicken breast stuffed with spinach ricotta and roasted red pepper finished with a pesto cream sauce.</i>	

PASTA & RISOTTO	QTY
-----------------	-----

Exotic Mushroom Ravioli

Served in a flavorful pesto cream sauce and topped with fresh parmesan cheese. Including side salad.

Fettucini Alfredo

Fresh Fettucini noodles tossed with garlic and herb alfredo sauce served with fresh shaved or grated parmesan cheese. Add grilled chicken or grilled shrimp upon request. Including side salad.

Fusilli Primavera

Sauteed seasonal vegetables and herbs in a light garlic tomato-basil sauce tossed with fusilli pasta and topped with shaved parmesan. Including side salad.

Lasagne Bolognese

with fresh mozzarella and julienne basil. Cheese only grilled vegetable and roasted butternut squash options available upon request. Including side salad.

Linguine with Seafood

An array of fresh seafood consisting of shrimp scallops clams and mussels in a light garlic alfredo or tomato-basil sauce. Served with fresh shaved or grated parmesan cheese. Including side salad.

Lobster Ravioli

Served in a pink sauce garnished with steamed lobster meat and tri-color peppers. Served with fresh shaved parmesan cheese. Including side salad.

Penne Marinara

Fresh tomato-basil sauce served with shaved or grated parmesan cheese. Including side salad.

Rigatoni A La Vodka

Tomato-basil sauce with a touch of Absolute Vodka and cream topped with parma prosciutto and fresh peas. Served with shaved or grated parmesan cheese. Including side salad.

Spaghetti Bolognese

A red wine tomato-basil meat sauce tossed with spaghetti pasta topped with julienne basil. Served with shaved or grated parmesan cheese. Including side salad.

SIDE DISHES	QTY
-------------	-----

Assorted Seasonal Vegetables (steamed grilled or sauteed)

Baked Idaho Potato

All condiments included.

Baked Sweet Potato

All condiments included.

Caramelized Brussel Sprouts

Garlic-Rosemary Roasted Potatoes

Green Bean Almondine

Mashed Potatoes

CHILDREN MEALS	QTY
<p>Chicken Strips Grilled or fried served with fries. Ketchup bbq and honey mustard on the side.</p>	
<p>Mozzarella Sticks Six cheesy sticks served with tomato sauce and ranch on the side.</p>	
<p>PB & J Peanut butter and jelly on white bread optional jelly flavors.</p>	
<p>Pigs-N-A-Blanket Served with fries ketchup & mustard.</p>	
<p>Pizza Small personal pizza with choice of toppings.</p>	
HOT MEAL SETS	QTY
<p>Atlantic Salmon - Full Dinner Grilled or seared served with a citric burre blanc pesto cream or pineapple salsa. Including protein, starch, veggie, salad and dinner rolls.</p>	
<p>Blackened Mahi Mahi - Full Dinner Encrusted with spices and pan seared finished with mago salsa or cilantro aioli. Including protein, starch, veggie, salad and dinner rolls.</p>	
<p>Chilean Sea Bass - Full Dinner Grilled or pan seared finished with herb oil and choice of pesto cream or mango salsa. Including protein, starch, veggie, salad and dinner rolls.</p>	
<p>Grilled Snapper - Full Dinner Rubbed with a lemon-garlic butter and finished with fresh lime and pineapple salsa. Including protein, starch, veggie, salad and dinner rolls.</p>	
<p>Grilled Swordfish - Full Dinner Rubbed with an herb oil and grilled served with an orange relish or cilantro chimichurri. Including protein, starch, veggie, salad and dinner rolls.</p>	
<p>Marinated Shrimp - Full Dinner Grilled with fresh basil garlic and lemon zest served with pineapple salsa or cajun remoulade. Including protein, starch, veggie, salad and dinner rolls.</p>	
<p>Seared Ahi Tuna - Full Dinner Sesame encrusted or five spice rubbed seared rare and served with a citic-ponzu sauce. Including protein, starch, veggie, salad and dinner rolls.</p>	
<p>Blackened Ribeye Steak - Full Dinner Seared and served with sauteed wild mushrooms and our housemade steak sauce. Including protein, starch, veggie, salad and dinner rolls.</p>	
<p>Filet Mignon - Full Dinner Grilled and served with a port-wild mushroom demi glaze and our signature steak sauce. Including protein, starch, veggie, salad and dinner rolls.</p>	
<p>Pork Tenderloin - Full Dinner Teriyaki glazed or encrusted with jerk seasoning and roasted finished with pineapple relish. Including protein, starch, veggie, salad and dinner rolls.</p>	
<p>Prime Angus New York Sirloin - Full Dinner Grilled and topped with an herb-gorgonzola butter and pan fried mushrooms. Including protein, starch, veggie, salad and dinner rolls.</p>	
<p>Rack of Lamb - Full Dinner Marinated in dijon garlic fresh herbs and balsamic then seared to perfection. Paired with mint chimichurri. Including</p>	

protein, starch, veggie, salad and dinner rolls.

Veal Chop - Full Dinner

Brushed with herb oil then grilled to your desire. Served with port demi glaze and chimichurri. Including protein, starch, veggie, salad and dinner rolls.

Veal Marsala - Full Dinner

Lightly floured and pan seared finished with a mushroom-marsala wine sauce and fresh italian parsley. Including protein, starch, veggie, salad and dinner rolls.

Chicken Marsala - Full Dinner

Chicken medallions saute_ed with mushrooms in a marsala wine sauce finished with fresh italian parsley. Including protein, starch, veggie, salad and dinner rolls.

Free Range Chicken - Full Dinner

Rubbed with fresh herbs and oven roasted. Served with pan au jus. Including protein, starch, veggie, salad and dinner rolls.

Grilled Chicken Breast - Full Dinner

Marinated chicken medallions grilled and served with mango salsa and basil pesto sauce. Including protein, starch, veggie, salad and dinner rolls.

Stuffed Chicken Breast - Full Dinner

Tender chicken breast stuffed with spinach ricotta and roasted red pepper finished with a pesto cream sauce. Including protein, starch, veggie, salad and dinner rolls.

DESSERTS & FRUIT

DESSERTS

QTY

Assorted Flavored or Fruit Mousse

Creme Brulee

Tiramisu

CAKES & TARTS

QTY

Carrot Cake with Cream Cheese Frosting & Toasted Coconut

Chocolate Fudge Layer Cake

Fresh Fruit Tart

Key Lime Tart

NY Cheesecake

CHOCOLATES & SWEETS

QTY

Godiva Chocolates 19 pieces, 1/2 lb

Godiva Chocolates 36 pieces, 1 lb

PETIT FOURS

QTY

Miniature Pastries & Petit Fours, per person

ICE CREAM	QTY
-----------	-----

Assorted Sorbets & Ice Creams, per person

Mini Sorbets and Ice creams, per person

BEVERAGES

MINERAL WATER	QTY
---------------	-----

Evian Water, 1.5 l

Evian Water Small

Fiji Water Large

Fiji Water Small

Regular water, 0.50 l

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

Soft drink of your choice per can

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

Fresh Squeezed Apple Juice, 1 pint

Fresh Squeezed Apple Juice, 1 qt

Fresh Squeezed Carrot Juice, 1 pint

Fresh Squeezed Carrot Juice, 1 qt

Fresh Squeezed Cranberry Juice, 1 pint

Fresh Squeezed Cranberry Juice, 1 qt

Fresh Squeezed Grapefruit Juice, 1 pint

Fresh Squeezed Grapefruit Juice, 1 qt

Fresh Squeezed Orange Juice, 1 pint

Fresh Squeezed Orange Juice, 1 qt

Fresh Squeezed Tomato Juice, 1 pint

Fresh Squeezed Tomato Juice, 1 qt

NON-FOOD

DISH WASHING & LAUNDRY	QTY
------------------------	-----

Laundry Services
market price

ICE	QTY
-----	-----

Dry ice, 10lb

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

Magazines Newspaper
market price

CIGARS	QTY
--------	-----

Cigars
market price

FLOWERS	QTY
---------	-----

Floral Arrangements
market price