

## AIRPORT

United States, CA - Los Angeles International Airport (KLAX)

## 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 BASKET, FOR 2 PAX

*Assorted Fresh Bagels with Sweet Butter, Whipped Cream Cheese and Fruit Preserves*

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

### BREAKFAST BREAD AND PASTRIES TRAY

*An assortment of Fresh Homemade Danishes, Croissants, Muffins, Coffeecake and Breakfast Breads. Served with Whipped Sweet Butter and Preserves*

COLD CUTS	QTY
-----------	-----

### SMOKED SALMON TRAY

*Superior Scottish Salmon served with thinly sliced Bermuda Onion, Vine-Ripe Tomatoes, Imported Capers and Whipped Cream Cheese with your choice of Bagels*

MUESLI & FRUITS	QTY
-----------------	-----

### IRISH OATMEAL

*Steel Cut Irish Oatmeal slow cooked and served with Brown Sugar, Golden Raisins and Toasted Walnuts*

### FRESH FRUIT DISPLAY

*A selection of Exotic Fruits and Berries*

### PAPAYA HALVES WITH BERRIES BREAKFAST BOX

*Hawaiian Papaya filled with Fresh Fruit Salad and Berries served with Yogurt and Freshly Made Granola*

HOT BREAKFAST	QTY
<b>BREAKFAST BURRITO</b> <i>Scrambled Eggs, Chopped Smoked Bacon, Ham, Potato and Aged Cheddar Cheese wrapped in a Flour Tortilla. Served with Fresh Roasted Tomato Salsa</i>	
<b>BELGIAN WAFFLES</b> <i>Served with Vermont Maple Syrup, Fresh Whipped Cream and Strawberry Compote</i>	
<b>BUTTERMILK PANCAKES</b> <i>Choice of traditional Banana-Pecan or Blueberry served with Vermont Maple Syrup</i>	
<b>CINNAMON-PECAN FRENCH TOAST</b> <i>Thick Sliced Cinnamon Bread Crusted with Pecans, Cinnamon and Nutmeg Pan-Seared and served with Vermont Maple Syrup, Whipped Butter and Powder Sugar</i>	
<b>A.G. SIGNATURE VEGETABLE FRITTATA</b> <i>Sauteed Mushrooms, Asparagus, Zucchini Leeks, Peppers, Onions, Fresh Basil, Mozzarella and Parmigiano-Reggiano Cheese</i>	
<b>SMOKED BACON</b>	
<b>GRILLED HAM STEAK</b>	
<b>PORK SAUSAGE</b>	
<b>CANADIAN BACON</b>	
<b>SMOKED CHICKEN AND APPLE SAUSAGE TURKEY SAUSAGE</b>	
<b>TURKEY SAUSAGE</b>	
<b>BEEF SIRLOIN STRIPS</b>	
<b>FILET MIGNON MEDALLIONS</b>	
<b>HOME STYLE BREAKFAST POTATOES</b>	
<b>HASHBROWNS</b>	
COLD BREAKFAST SETS	QTY
<b>CONTINENTAL BREAKFAST TRAY</b> <i>Choice of Breakfast Breads and Pastries with Fresh Fruit Salad, Yogurt and Freshly Made Granola</i>	
<b>INDIVIDUAL CONTINENTAL BREAKFAST BOX</b> <i>Your choice of Home-Baked Breakfast Breads and Pastries with Fresh Fruit Salad, Yogurt and Freshly Made Granola</i>	
HOT BREAKFAST SETS	QTY
<b>BREAKFAST SANDWICH BOX</b> <i>Scrambled Eggs with either Smoked Bacon Ham or Canadian Bacon Aged Cheddar on a Croissant or English muffin served with Fresh Fruit Salad Yogurt and Granola</i>	
<b>BREAKFAST BURRITO BOX</b> <i>Scrambled Eggs, Potato, Smoked Bacon, Ham and Aged Cheddar Cheese, wrapped in a Flour Tortilla. Served with Roasted Tomato Salsa, Fresh Fruit Salad, Yogurt and Granola</i>	

## COLD MEALS

CRUDITEES	QTY
CRUDITE TRAY WITH DIP	
SNACKS	QTY
SHRIMP SUMMER ROLLS, 2 pieces <i>Marinated Tender Shrimp, Morsels with Glass Noodles, Mint and Cilantro Leaves. Wrapped in Rice Paper and served with a Chili-Hoi sin Sauce</i>	
HAWAIIAN-STYLE AHI POKE, 3 pieces <i>Diced Ahi Tuna blended with Avocado, Mango, Hawaiian Sea Salt and Green Onions, served on a bed of Shredded Napa Cabbage with Ponzu Sauce</i>	
ENDIVE BOATS, 3 pieces <i>Belgian Endive Boats with Roquefort Cheese, Candied Pecans and Apricot Glaze</i>	
ITALIAN CAPRESE SKEWERS, 3 pieces <i>Marinated Fresh Bocconcini Mozzarella skewered with Cherry Tomatoes, Sweet Cantaloupe and Fresh Basil, served with a Creamy Balsamic Dipping Sauce</i>	
SALMON HORNS, 3 pieces <i>House-Cured Salmon with Sprouts Cucumber and Lemon Zest with a touch of Wasabi Creeme Fraiche, wrapped in a Crepe</i>	
JUMBO SHRIMP COCKTAIL, 5 pieces <i>Marinated Jumbo Shrimp served chilled with our Tangy Remolade or Cocktail Sauce</i>	
FILET MIGNON CROSTINI, 3 pieces <i>Blackened Beef Tenderloin on a Toasted Crostini with Red Onion Confit and Horseradish Sauce</i>	
PROSCIUTTO WRAPPED SHRIMP, 3 pieces <i>Jumbo Shrimp wrapped in Imported Prosciutto with Lemon-Basil Aioli, Radish Sprouts and Avocado</i>	
TUSCAN HUMMUS <i>White Bean Puree with Sesame Garlic Lemon and Spices, garnished with Roma Tomatoes, Basil and Roasted Garlic, served with warm Pita Bread</i>	
CANAPÉS	QTY
ASSORTED COLD CANAPES, 4 pieces <i>A variety of handmade Canapes. Call to request our selection</i>	
SUSHI	QTY
SUSHI AND SASHIMI, 10 pieces <i>The freshest Sushi of the highest quality artfully arranged to include: Nigiri, Sashimi and Cut Rolls, served with Wood Chop Sticks, Ginger, Wasabi and Soy</i>	

PLATTERS	QTY
CRACKER BASKET	
<b>FRESH FRUIT TRAY</b> <i>Assorted succulent seasons best Fruits to include Cantaloupe, Honey Dew, Sun-Sweet Pineapple, Kiwi, Mango, Navel Oranges, Seedless Watermelon and Fresh Berries</i>	
<b>IMPORTED AND DOMESTIC CHEESES TRAY</b> <i>A selection of the finest Cheeses served with Assorted Gourmet Crackers</i>	
<b>DELUXE SEAFOOD TRAY</b> <i>Sea Scallops, Cold Water Lobster Tail, Sweet Poached Jumbo Shrimp and Alaskan King Crab. Served with Remolade or Cocktail Sauce</i>	
<b>ANTIPASTO TRAY</b> <i>A zesty mix of Prosciutto Genoa, Salami, Roasted Peppers, Marinated Artichoke Hearts, Aged Provolone Cheese, Fresh Mozzarella, Assorted Olives and Roasted Tomato Salad. Served with Sliced Italian Bread</i>	
<b>MEDITERRANEAN TRAY</b> <i>Trio of Salads with Hummus, Babaganouj and Tabouleh with Marinated Mushrooms, Feta Cheese and Assorted Olives. Served with Toasted Pita Chips</i>	
<b>SANTA FE SAMPLER</b> <i>Roasted Spicy Tomato and Serrano Chili Salsa Black Bean and Corn Salsa and Guacamole served with Tortilla Chips</i>	
<b>GOURMET PLATTER - SLICED FILET MIGNON SANDWICH</b> <i>artfully arranged on a tray served with Crudites &amp; Dip Roll &amp; Butter, Pasta Primavera Salad, Fresh Fruit Salad and Dessert</i>	
<b>GOURMET PLATTER - GRILLED CHICKEN</b> <i>artfully arranged on a tray served with Crudites &amp; Dip Roll &amp; Butter, Pasta Primavera Salad, Fresh Fruit Salad and Dessert</i>	
<b>GOURMET PLATTER - POACHED SALMON</b> <i>artfully arranged on a tray served with Crudites &amp; Dip Roll &amp; Butter, Pasta Primavera Salad, Fresh Fruit Salad and Dessert</i>	
<b>GOURMET PLATTER - MIXED SEAFOOD</b> <i>artfully arranged on a tray served with Crudites &amp; Dip Roll &amp; Butter, Pasta Primavera Salad, Fresh Fruit Salad and Dessert</i>	

SALADS	QTY
<b>AIR GOURMET GARDEN SALAD</b> <i>Assorted Mixed Field Greens with Julienned Carrots, Cherry Tomatoes, Sliced Cucumbers, served with choice of dressing</i>	
<b>CAPRESE SALAD</b> <i>Sliced Ripe Tomatoes layered with Fresh Mozzarella and Basil with Extra-Virgin Olive Oil and Balsamic Vinaigrette Dressing</i>	
<b>THAI CHICKEN SALAD</b> <i>Marinated Grilled Chicken Breast, Diced Avocado, Shredded Cabbage, Mixed Greens, Daikon Sprouts, Assorted Vegetables, Scallions and Cilantro, served with a Spicy Peanut Dressing</i>	
<b>POACHED PEAR AND WALNUT SALAD</b> <i>Poached Pears in Red Wine, Mixed Field Greens, Bibb Lettuce, Crumbled Blue Cheese, Cherry Tomatoes and Candied Walnuts. Served with a Pear Vinaigrette Dressing</i>	
<b>ARUGULA SALAD</b> <i>Baby Arugula Toasted Pine Nuts, Chopped Bacon with Extra-Virgin Olive Oil and Roasted Garlic Vinaigrette Dressing</i>	
<b>ASIAN BARBEQUE SALMON SALAD</b> <i>Mirin and Sake Marinated and Grilled Salmon Filet, Chopped Hearts of Romaine Lettuce, sliced Japanese Cucumbers, Edamame, Daikon Sprouts and Toasted Sesame Seeds, served with Zesty Ponzu Dressing</i>	
<b>BBQ CHICKEN CHOPPED SALAD</b> <i>Chopped mixed lettuce, Grilled Corn Jicama, Black Beans, Tomatoes, Jack &amp; Cheddar Cheese and diced BBQ Chicken Breast, served with an Herb-Ranch Dressing</i>	
<b>MEDITERRANEAN SALAD</b> <i>Chopped romaine, Diced Tomatoes, Artichoke Hearts, Cucumbers, Chopped Parsley, Crumbled Feta, Garbanzo Beans and Sliced Onion</i>	
<b>SMOKED BACON AND GORGONZOLA SALAD</b> <i>Romaine Lettuce, fresh Basil, Smoked Bacon, crumbled Gorgonzola Cheese, Jicama Red Cabbage, Diced Tomatoes with and Herb Ranch Vinaigrette</i>	

COLD MEAL SETS	QTY
<p><b>CLASSIC GOURMET BOX LUNCH</b>  <i>With your choice of select deli Meats &amp; Cheeses. Served on Rustic Breads with Fresh Fruit Salad, Crudites &amp; Dip, Pasta Primavera Salad, Traditional Condiments, Choice of Dessert. Presented Exquisitely with Utensils</i></p>	
<p><b>SEAFOOD BOX LUNCH</b>  <i>Jumbo Poached Shrimp Scallops Cold Water Lobster and Alaskan King Crab, garnished with Homemade Cocktail Sauce and Lemon Wedge. Served with Gourmet Crackers, Coleslaw and Dessert</i></p>	
<p><b>FRIED CHICKEN BOX LUNCH</b>  <i>With a special blend of herbs &amp; spices, served cold with Crudites &amp; Ranch Dip, New Potato Salad with Fresh Dill, Fruit Salad, Corn Muffin and Dessert</i></p>	
<p><b>PEPPERED BEEF TENDERLOIN</b>  <i>Peppercorn-Encrusted Tenderloin Pan-Seared to a medium rare, sliced and served with Horseradish Sauce, Crudites &amp; Dip, Primavera Pasta Salad with Herb Vinaigrette, Fruit Salad, Roll &amp; Butter and Dessert</i></p>	
<p><b>ASIAN MOON BOX LUNCH</b>  <i>A combination of Shrimp Summer Rolls, Chicken Satay, Thai Glass Noodle Salad and Fresh Fruit Salad. Served with Chop Sticks, Chili-Hoi sin and Peanut Dipping Sauces</i></p>	
<p><b>SHRIMP COCKTAIL BOX LUNCH</b>  <i>Sweet Jumbo Shrimp served with Homemade Cocktail Sauce, Lemon, Coleslaw, Fresh Fruit Salad, Crackers and Dessert</i></p>	
<p><b>PAPAYA WITH CURRY CHICKEN SALAD BOX LUNCH</b>  <i>Stuffed Papaya Halves with Curry Chicken Salad with Apples Raisins and Toasted Coconut. Served with Fresh Fruit Salad and Dessert</i></p>	

**HOT MEALS**

SNACKS & STARTERS	QTY
MOROCCAN CHICKEN KABOBS, 2 pieces <i>Moroccan Spiced Chicken Kabobs with Cucumber-Mint Dip</i>	
SEARED SEA SCALLOPS, 3 pieces <i>Seared Sea Scallops with Charred-Tomato Vinaigrette</i>	
TEX-MEX EGG ROLLS, 2 pieces <i>Seasoned Chicken Green Chilies and Sun-Dried Tomatoes with Creamy Cilantro-Avocado Dipping Sauce</i>	
STUFFED PORTOBELLO MUSHROOMS, 3 pieces <i>Stuffed Baby Portobello Mushrooms with Lump Crab Meat Cilantro and Serrano Cream</i>	
RED CURRY AND GARLIC GRILLED PRAWNS, 3 pieces <i>Grilled Jumbo Prawns with Chili-Hoi sin Vinaigrette Dipping Sauce</i>	
SESAME CRUSTED CHICKEN FILETS, 6 pieces <i>Golden Brown Chicken Tenders served with Pickled Ginger Aioli</i>	
SANG CHOY LETTUCE WRAPS, 3 pieces <i>Minced Chicken Wok Seared with Shiitake Mushrooms Water Chestnuts Bamboo Shoot and Green Onions served with Bibb Lettuce Cups and a Spicy Chili-Hoi sin Sauce</i>	
MINI CRAB CAKES, 2 pieces <i>Prepared with Maryland Style Herbs and Spices served with a Tangy Remo lade Dipping Sauce</i>	
SESAME CRUSTED AHI TUNA, 3 pieces <i>Sesame Crusted Ahi Tuna seared and served with Ponzu Wasabi and Fried Won Tons</i>	
SPICY CHICKEN DRUMETTES, 6 pieces <i>Marinated in a Spicy Marinade of Honey Soy and Chilies and served with a Jalapeno-Honey Mustard Dip</i>	
JERK CHICKEN SKEWERS, 3 pieces <i>Tender Chicken Tenderloin marinated with Jerk Spices grilled and served with a Mango Vinaigrette Dipping Sauce</i>	
LARGE PIZZA - ARUGULA PROSCIUTTO AND CARAMELIZED ONIONS	
LARGE PIZZA - GOAT CHEESE AND ROASTED PEPPERS	
LARGE PIZZA - SICILIAN-STYLE <i>with spicy marinara julienned Genoa salami sweet Italian sausage Mozzarella</i>	
LARGE PIZZA - BBQ CHICKEN WITH CILANTRO AND SMOKED GOUDA	
LARGE PIZZA - GRILLED CHICKEN ASPARAGUS SUN-DRIED TOMATO AND BROCCOLI	
LARGE PIZZA - PANCETTA OVEN-ROASTED TOMATO TAPENADE	
LARGE PIZZA - GRILLED SHRIMP AND LEMON-BASIL PESTO	

SOUPS	QTY
<b>JAPANESE MISO SOUP</b> <i>Miso Bean Curd and Dashi</i>	
<b>VEGETABLE MINISTRONE</b> <i>A hearty array of Fresh Vegetables served with Parmigiano-Reggiano Cheese</i>	
<b>POTATO LEEK ARGENTEUIL WITH ASPARAGUS</b> <i>Cream of Leeks Potatoes and Asparagus</i>	
<b>TOMATO BISQUE WITH FRESH THYME</b> <i>Pureed Tomatoes Carrots and Leeks with Extra-Virgin Olive Oil and a hint of Fresh Thyme</i>	
<b>SPICY SOUTHWESTERN CORN CHOWDER</b> <i>A Creamy Corn Soup with the smoked hot flavor of Chipotle and Cilantro</i>	
<b>THAI CHICKEN</b> <i>Sauteed Chicken Breast with Lemongrass Red Curry Coconut Milk Fish Sauce and Fresh Lime</i>	
<b>VEGETARIAN BLACK BEAN</b> <i>Topped with Chopped Cilantro and a dollop of Sour Cream</i>	
<b>LOBSTER BISQUE</b> <i>Tender Lobster Pieces in a Rich Creamy Bisque</i>	
<b>ROASTED BUTTERNUT SQUASH</b> <i>The sweet flavor of Winter Squash tempered with a bit of Sherry</i>	
<b>OVEN-DRIED TOMATO &amp; LENTIL</b> <i>French Green Lentils with Vegetables New Potatoes and Oven-Dried Tomatoes garnished with Crumbled Feta</i>	
<b>CHICKEN TORTILLA &amp; LIME</b> <i>Chili-Spiked Chicken Soup with Crisp Tortillas Avocado and Fresh Lime</i>	
<b>OLD-FASHIONED CHICKEN NOODLE</b> <i>Homemade broth Shredded Chicken Assorted Vegetables and Egg Noodles</i>	
<b>GARDEN VEGETABLE</b> <i>Full of Seasonal Garden Fresh Vegetables</i>	
<b>MEDITERRANEAN FISH</b> <i>Traditional French style Bouillabaisse served with Crunchy French Bread and Rouille</i>	



MAIN DISHES - MEAT	QTY
DRY RUBBED NEW YORK STEAK WITH COURSE PEPPER AND COGNAC SAUCE	
BEEF BOURGUINON WITH RED WINE SAUCE MUSHROOMS AND PEARL ONIONS	
GRILLED SIRLOIN WITH GREEN PEPPERCORN SAUCE	
FILET OF BEEF WITH CHOICE OF SAUCE (PROT RED WINE OR MUSHROOM)	
BEEF TIPS SAUTEED IN MUSHROOM SAUCE	
PRIME RIB STEAK WITH PAN JUICE AND HORSERADISH SAUCE	
MOROCCAN BEEF SKEWERS MARINATED IN LEMON AND CILANTRO	
RACK OF LAMB WITH ROASTED GARLIC DIJON MUSTARD AND HERBS	
PAN-SEARED VEAL CHOP WITH WILD MUSHROOM BORDELAISE SAUCE	
GRILLED LAMB CHOPS WITH ROSEMARY-MINT AIOLI	
VEAL SALTIMBOCCA WITH FRESH SAGE PROSCIUTTO AND WINE SAUCE	
JERK SPICED PORK CHOPS PAN-SEARED WITH APPLES AND ORANGE ESSENCE	

MAIN DISHES - FISH & SEAFOOD	QTY
ORANGE GLAZED SALMON PAN-SEARED WITH A TROPICAL CITRUS SALSA	
BAKED BLACK COD WITH ASIAN SAUCE AND JULIENNED VEGETABLES	
BAKED MAHI MAHI WITH MACADAMIA CRUST AND CITRUS BUTTER	
RED CURRY SHRIMP SKEWERS WITH COCONUT LIME AND RED CURRY SAUCE	
PAN-SEARED HALIBUT AU POIVRE	
GRILLED SALMON WITH SHALLOTS AND WHITE WINE SAUCE	
SEARED JUMBO SCALLOPS WITH FIRE-ROASTED TOMATO VINAIGRETTE	
SEARED AHI TUNA WITH WASABI BEURRE BLANC SAUCE	
SWORDFISH MEDALLION WITH HERBS AND MANGO SALSA	

MAIN DISHES - POULTRY	QTY
STUFFED CHICKEN BREAST <i>With Spinach Roasted Red Peppers Basil and Goat Cheese</i>	
ROTISSERIE CHICKEN <i>Half-Roasted with Herbs Lemon and Spices</i>	
CHICKEN PARMESAN <i>Breaded Scaloppini topped with Marinara Sauce and Aged Provolone</i>	
GRILLED JERK SPICE CHICKEN BREAST WITH MANGO-CILANTRO RELISH	
CLASSIC CHICKEN DIJONNAISE WITH MUSTARD-CREAM SAUCE	
BBQ CHICKEN WITH HOMEMADE SAUCE	
STIR-FRIED CHICKEN AND ASPARAGUS WITH BLACK BEAN SAUCE	
CHICKEN PAILLARD <i>Breaded Scaloppini topped with Tomato Basil and Fresh Mozzarella</i>	
THAI RED CURRY CHICKEN <i>Sauteed with Lemongrass and Straw Mushrooms in a Red Curry-Coconut Sauce</i>	
GRILLED CHICKEN BREAST WITH FRESH HERBS AND GARLIC	
CHICKEN AU PORTO - PORT WINE SAUCE	
CHICKEN ENCHILADAS <i>With a Smoked Chili Sauce served with Cumin Scented Black Beans and Spanish Rice</i>	
SUN-DRIED TOMATO AND BRIE STUFFED CHICKEN <i>Served with natural jus</i>	
PASTA & RISOTTO	QTY
LINGUINI WITH PANCETTA OLIVE OIL CHILI CLAMS AND WHITE WINE SAUCE	
RISOTTO WITH SHRIMP ARTICHOKE AND CHERRY TOMATOES	
RIGATONI WITH CLASSIC BOLOGNESE SAUCE	
PENNE WITH ARUGULA SPICY SAUSAGE AND ROSEMARY	
FARFALLE WITH SPINACH MUSHROOMS AND FRESH TOMATO SAUCE	
PENNE WITH BASIL-LEMON PESTO	
SPAGHETTI WITH MINI MEATBALLS AND MARINARA SAUCE	
GRILLED VEGETABLE LASAGNA <i>With assorted marinated grilled vegetables and oven-roasted tomato-pesto cream sauce</i>	
CHEESE TORTELLINI WITH CHICKEN BASIL AND SUN-DRIED TOMATOES	
CHEESE RAVIOLI WITH GRILLED SHRIMP ARTICHOKE AND TOMATOES WITH COGNAC SAUCE	

SIDE DISHES	QTY
POTATOES AU GRATIN	
POLENTA WITH MUSHROOM RAGOUT AND GORGONZOLA	
SAFFRON BASMATI RICE	
STIR-FRIED RICE WITH SCALLIONS AND RED PEPPERS	
SMASHED POTATOES WITH FRESH BASIL AND PARMESAN	
CURRIED POTATOES CAULIFLOWER AND PEAS	
COUSCOUS WITH WILTED ARUGULA AND ROASTED CHERRY TOMATOES	
PAN-FRIED NEW POTATOES WITH PANCETTA AND ROSEMARY	
CREAMY ORZO WITH SAUTEED SPINACH AND PARMESAN	
CARMELIZED CAULIFLOWER	
MIXED GRILLED VEGETABLES WITH FRESH BASIL	
CLASSIC CREAMED SPINACH	
STIR-FRIED SPICY ASIAN VEGETABLES	
GREEN BEANS WITH ORANGE ESSENCE AND TOASTED MAPLE PECANS	
SAUTEED SPINACH WITH LEMON ZEST AND GARLIC	
PAN-ROASTED ARTICHOKE HEARTS	
CLASSIC RATATOUILLE	
TUSCAN GRILLED GARDEN VEGETABLES	
SZECHWAN-STYLE GREEN BEANS	
STEAMED SEASONAL BABY VEGETABLES	

#### DESSERTS & FRUIT

DESSERTS	QTY
----------	-----

DESSERT BARS - 2 pieces  
*Coconut-Macadamia, Raspberry-Almond, Lemon or Pecan*

ASSORTED DESSERT SAMPLER  
*Munchies - tempting bites of over fifteen different kinds of Cakes and Cheesecakes*

CREME BRULEE  
*Classic cup of French Vanilla Custard topped with Brown Sugar and lightly broiled, served with Fresh Fruit*

FLAN  
*Traditional recipe Creamy Custard with a Caramel Sauce bottom*

CHOCOLATE MOUSSE  
*Nonfat low fat or regular classic recipe*

FROZEN DESSERT (INCLUDING DRY ICE)  
*Premium Ice Creams Frozen Yogurts and Sorbets*

BREAD PUDDING  
*Cinnamon Raisin Bread with a Rum Caramel Sauce*

FRUIT	QTY
-------	-----

FRESH FRUIT TRAY  
*Assorted succulent seasons best Fruits to include Cantaloupe, Honey Dew, Sun-Sweet Pineapple, Kiwi, Mango, Navel Oranges, Seedless Watermelon and Fresh Berries*

FRESH FRUIT AND BERRY COBBLER  
*Deep-dish made with any Fresh Fruit or Berries in season*

CAKES & TARTS	QTY
---------------	-----

FRUIT TARTLETS  
*Individual Homemade Fruit Tartlets made with Bavarian Cream Exotic and Seasonal Fruits and Fresh Berries*

ASSORTED CAKES & CHEESECAKES  
*Chocolate Ganache Carrot Chocolate Fantasy Tiramisu or Lemon Torte*

CHOCOLATES & SWEETS	QTY
---------------------	-----

BROWNIES, 2 pieces  
*Homemade deep rich brownies (with or without nuts)*

ASSORTED COOKIES - 3 pieces  
*Freshly baked cookies including; White Chocolate, Macadamia, Chocolate Chip (with or without nuts), Double Chocolate Chip, Peanut Butter, Oatmeal Raisin or Butter Sugar*

SWEET PASTRY	QTY
--------------	-----

GOURMET MINI FRENCH PASTRIES, 3 pieces  
*About ten different kinds just ask*

## BEVERAGES

MINERAL WATER	QTY
STILL WATER, 0.5L BOTTLE	
STILL WATER, 1.5L BOTTLE	
SPARKLING WATER, 0.5L BOTTLE	
SPARKLING WATER, 1.5L BOTTLE	
SOFT DRINKS	QTY
COKE CAN	
DIET COKE CAN	
SPRITE CAN	
FANTA CAN	
SODA CAN	
JUICES	QTY
FRESHLY SQUEEZED ORANGE JUICE, 1 pint	
FRESHLY SQUEEZED STRAWBERRY JUICE, 1 pint	
FRESHLY SQUEEZED CRANBERRY JUICE, 1 pint	
FRESHLY SQUEEZED APPLE JUICE, 1 pint	
FRESHLY SQUEEZED WATERMELON JUICE, 1 pint	
FRESHLY SQUEEZED MANGO JUICE, 1 pint	
FRESHLY SQUEEZED JUICE PINT - CHOICE OF FRUITS	
MILK & CREAM	QTY
SKIMMED MILK, 1 pint	
WHOLE MILK, 1 pint	
HOT BEVERAGES	QTY
HOT COFFEE IN THERMOS, 1 quart	
HOT TEA PINT IN THERMOS <i>price on request</i>	

NON-FOOD

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

WET ICE  
*price on request*

DRY ICE <i>price on request</i>	
------------------------------------	--

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

ENGLISH NEWSPAPERS  
*on request*

INTERNATIONAL NEWSPAPERS <i>on request</i>	
---	--

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

FLOWER ARRANGEMENTS  
*on request*