

AIRPORT

United Kingdom, Liverpool

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
Bread Roll, Freshly Baked	
Brioche loaf	
Fresh/artisan bread	
Loaf of sliced bread	
Fresh Baguette	
Fresh Ciabatta loaf	
Fresh Granary loaf	
PASTRIES	QTY
American muffin	
Bagel	
Bagel with cream cheese and smoked salmon and chives	
Cheese & Ham croissants	
Danish Pastry (Large)	
Mini Pastry	
Pain au Chocolat (Large)	
Plain Croissant (Large)	
Toasted English muffin	

CONDIMENTS	QTY
Butter individual portion	
Fresh Butter stick	
Jam, Honey & Marmalade	
Butter, 250g	
Butter, single portion	
YOGHURTS	QTY
Fruit Yoghurt (150g)	
Greek yoghurt (150g)	
Individual fruit Soya yogurt (125g)	
Large soya yougurt	
Natural Bio Yogurt (150g)	
Yoghurt with muesli and fresh berry coulis	
CEREALS	QTY
Breakfast cereal from bulk	
Mini Pack cereal	
COLD CUTS	QTY
Continental cheese platter (175g)	
Continental meat platter (200g)	
Kippers	
Portion of smoked salmon (115g)	
Smoked bacon (3)	
Smoked salmon platter with garnish	

MUESLI & FRUITS	QTY
Blueberries	
Mixed Berries	
Raspberries	
Strawberries	
Sliced fresh fruit platter with berries at least 5 varieties (350g)	
Yoghurt with muesli and fresh berry coulis	
Fruit on green bamboo skewers with yogurt and honey dip	

HOT BREAKFAST	QTY
Crepes with fresh strawberries and cream	
French toast with maple syrup	
Pancakes with maple syrup and fresh berry compote	
Cheese & Tomato Omelette (3 eggs)	
Cheese and Onion omelette (3 eggs)	
Eggs Benedict	
Eggs Florentine	
Ham and Cheese omelette (3 eggs)	
Hard boiled eggs	
Mushroom Omelette (3 eggs)	
Plain Omelette (3 eggs)	
Poached eggs (2 eggs)	
Raw eggs	
Scrambled eggs (3 eggs)	
Scrambled eggs with smoked salmon (3 eggs)	
Spanish Omelette (3 eggs)	
Western Omelette (3 eggs)	
Bacon butty, wrapped in foil	
Black pudding	
Chicken sausage (2 per serving)	
Crispy American bacon (3)	
Gluten free sausage (2 per serving)	
Maple bacon (3)	
Pork sausage (2 per serving)	
Baked beans	
Fried potatoes	
Grilled mushrooms	
Grilled tomatoes	
Hash browns (2)	
Porridge	

COLD BREAKFAST SETS	QTY
Standard Breakfast A <i>Croissant and Pastry (or 2 of each if mini size) butter and preserve, seasonal sliced fruit and berries - served on a half atlas tray</i>	
Standard Breakfast B <i>Seasonal sliced fruit and berries, cream cheese bagel with smoked salmon - served on a half atlas tray</i>	
Standard Breakfast C <i>Seasonal sliced fruit and berries, cold sliced meat & continental cheese platter, fruit yoghurt, bread roll, butter and preserve - served on a half atlas tray</i>	
Standard Breakfast D <i>Seasonal sliced fruit and berries, crunchy muesli, fruit yoghurt - served on a half atlas tray</i>	

CREW BREAKFAST	QTY
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Cold Crew Breakfast
Croissant and Pastry, butter and jam, Sliced fruit, Yoghurt & Granola, Juice

COLD MEALS

SNACKS	QTY
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Crudities selection with 2 dips (houmous and ranch)

Green Olives with coriander, lemon, orange and Garlic with Fresh Crusty bread

Tapas Selection of cured meats, olives and cheeses

CANAPÉS	QTY
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Canapes - Chef's Selection, per piece

SANDWICHES	QTY
American Club _ chicken, bacon, mayonnaise, lettuce and tomato	
Bacon, lettuce and tomato sandwich	
Black Forest ham, mustard and lettuce sandwich	
Buffalo Mozzarella, tomatoes and basil sandwich	
Cheddar cheese, chutney and lettuce sandwich	
Chicken Caesar sandwich	
Chicken Salad Baguette sandwich	
Chicken, bacon and avocado sandwich	
Egg mayonnaise and watercress sandwich	
Gruyere, lettuce and tomato sandwich	
Honey roasted ham with Gruyere cheese sandwich	
Hot ciabatta with Feta, olives and roasted vegetables	
Hot ciabatta with honey roasted ham and Gruyere cheese	
Hot ciabatta with roasted vegetables and cheddar cheese	
Parma ham and Manchego cheese sandwich	
Prawn mayonnaise sandwich	
Roast beef and horseradish sandwich	
Roast beef, Cheddar and chutney sandwich	
Roasted duck, cucumber, spring onion, lettuce and hoi sin sauce sandwich	
Roasted vegetables with hummus sandwich	
Selection of VIP finger sandwiches	
Smoked salmon with cream cheese and black pepper sandwich	
Triple American club sandwich	
Tuna salad with lettuce sandwich	
Chicken, roast peppers, Parmesan and rocket bagel	
Cream cheese, sun blushed tomatoes pine nuts and pesto sauce bagel	
Smoked Salmon, cream cheese, black pepper and fresh lemon bagel	
Deli Sandwiches	
WRAPS	QTY
VIP wrap selection	

STARTERS	QTY
Aubergine dip with walnuts on crusty ciabatta	
Brescola air-dried beef (100g) with rocket lettuce, Parmesan cheese, cherry tomatoes and herb infused olive oil	
Carpaccio of beef (200g), with Parmesan and black truffle oil	
Cold Cut Meats (3 pieces per serving)	
Cold seafood platter with Marie Rose sauce	
Grilled Vegetables	
Italian Selection of marinated vegetables, Italian cheeses and meats	
Mozzarella, cherry tomato and basil salad with a balsamic vinaigrette	
Parma ham with melon	
Smoked Salmon, toasted rye bread and black pepper soft cheese	
Soba noodles with chicken and ginger	
SUSHI	QTY
Sushi selection, 9 pieces, with garnish	
CAVIAR	QTY
Caviar with garnish of bilinis <i>lemon wedges, sour cream, chopped onion, chopped parsley and chopped egg whites and yolks</i>	
PLATTERS	QTY
Sliced fresh fruit platter with berries at least 5 varieties (350g)	
VVIP Safood Platter (to include fresh crab claws or lobster, depending on availability)	
SALADS	QTY
Chicken Caesar Salad	
Rustic Greek salad, with Feta cheese, tomatoes, red onions and white vinaigrette	
Spring Salad with lambs lettuce, mango, crispy bacon, Feta with a lemon dressing	
CHILDREN MEALS	QTY
Peanut butter and am sandwich	

EXTRA GARNISH & SAUCES	QTY
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Assorted herb selection

COLD MEAL SETS	QTY
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Standard Lunch/Dinner A

Seasonal sliced fruit and berries, assorted finger sandwiches, selection of petit fours

Standard Lunch/Dinner B

Seasonal sliced fruit and berries, Chicken Caesar salad, chef's choice of dessert, bread roll + butter

Standard Lunch/Dinner C

Seasonal sliced fruit and berries, Seafood salad, green salad, chef's choice of dessert, bread roll + butter

Standard Afternoon Tea

Assorted finger sandwiches, assorted mini pastries

Pick & Match Tray 1

*Starter: Hummus, Marinated Olives & Pita Bread Main: Moroccan Couscous Salad & Spiced Grilled Chicken Skewer
Dessert: Lemon & Lime Cheesecake FEEL FREE TO SELECT STARTER, MAIN OR DESSERTS FROM THE OTHER PICK & MATCH TRAYS*

Pick & Match Tray 2

Starter: Prawn Cocktail Main: Hot Smoked Salmon & Pickled Cucumber, Tomato & Dill Salad Dessert: Passion Fruit Cup FEEL FREE TO SELECT STARTER, MAIN OR DESSERT FROM THE OTHER PICK & MATCH TRAYS

Pick & Match Tray 3

Starter: Capresse Salad Main: Chicken Caesar Salad Dessert: Chocolate Cheesecake FEEL FREE TO SELECT STARTER, MAIN OR DESSERT FROM THE OTHER PICK & MATCH TRAYS

Pick & Match Tray 4

Starter: Tapas of Olives, Spanish Cheese & Chorizo Main: Rustic Greek Salad Dessert: Raspberry & White Chocolate Cup FEEL FREE TO SELECT STARTER, MAIN OR DESSERT FROM THE OTHER PICK & MATCH TRAYS

CREW MEALS	QTY
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Cold Crew Meal box (Cruditee)

Hummus in a pot plus Carrots, Cucumber and Cherry Tomatoes, Pita Bread, Sliced fruit/whole fruit, Yoghurt, Juice, Granola Bar/Shortbread Bar

Cold Crew Meal box (Sandwiches)

2 sandwiches, Sliced fruit/whole fruit, Yoghurt, Juice, Side salad & Dressing, Granola Bar/Shortbread Bar

Cold Crew Meal box (Salad)

Salad (either Potato, Pasta, Chicken or Turkey), Sliced fruit/whole fruit, Yoghurt, Juice, Granola Bar/Shortbread Bar, Bread and Butter

HOT MEALS

SNACKS & STARTERS	QTY
Bacon mini quiche Hot Canapes	
Mini Croque Monsieur Hot Canapes	
Mini Vol au vent with bacon Hot Canapes	
Mini Vol au vent with mushroom Hot Canapes	
Mozzarella bread sticks with marinara sauces Hot Canapes	
Mushroom mini quiche Hot Canapes	
Petit Quebecois tomato tart Hot Canapes	
Pizza canape	
Roasted pepper mini quiche Hot Canapes	
Shrimp mini quiche Hot Canapes	
Spinach mini quiche Hot Canapes	
Vegetarian Samosas, with mint sauce Hot Canapes	
Char grilled Snapper with Mango, Prawn and Chilli salsa	
Cheese and spinach triangles with leek and fennel	
Garlic prawns	
Goat Cheese Fritters with Jalapeno peppers	
Linguine with Tomato sauce and saut_ed aubergines	
Penne with Spinach and pine nuts	
Quebecois Tomato Tart, with Gruyere cheese	
Seared Scallops with Iberico ham	
Warm Fillet beef Thai salad	
Warm wild mushroom salad with chicken	
Wild Mushroom ravioli with cream sauce	

SOUPS	QTY
Black Bean soup with Bourbon	
Carrot and coriander Soup	
Cherry tomato soup	
Chicken and Corn Soup with green peppercorns	
Corn Soup with cherry tomatoes	
Curried Leek Soup with saffron	
Curry and Coconut Soup	
Grilled Aubergine Soup with peppers and tomatoes	
Minestrone	
Provencale Fish Soup	
Thai Fish Soup with tiger prawns	
Vegetable Soup	
MAIN DISHES - MEAT	QTY
Fillet Mignon	
Fillet of Beef Stuffed with Foie gras and truffles	
Grilled fillet steak with our Michelin Chef 'Cafe des Paris' sauce	
Grilled Lamb cutlets marinated in rosemary and garlic	
Sirloin Steak with soy and ginger, served with chilli onion rings	
Tandori Lamb Chops	
Veal Dijon	
Sauted Steak with Bernaise sauce	

MAIN DISHES - FISH & SEAFOOD	QTY
Char grilled Sea Bass with roasted red pepper, tomato and basil salsa	
Coriander crusted Salmon with leeks	
Grilled Seabass with Hollandaise Sauce	
Lobster Thermador	
Monkfish steamed in sage and rosemary	
Roasted Sea Bass, served with roasted cherry tomatoes, garlic and basil	
Sole Fillets poached in White wine and Julienne of vegetables	
Stir fried Monkfish with black bean sauce	
Stir Fried Prawns with coriander and garlic	
Thai King Prawn Red curry	
Sauted Cod with spring onion	

MAIN DISHES - POULTRY	QTY
Breast of duck with honey and Chinese five spice	
Chicken stuffed with mozzarella, basil serve with a tomato and olive sauce	
Chicken Tikka Masala	
Pancetta-wrapped Chicken	
Pepper Duck with brandy sauce	
Sri Lankan Duck Curry	

PASTA & RISOTTO	QTY
Beef Lasagne	
Linguine with Prawns, dill and courgette	
Linguine with Wild Mushroom Sauce	
Penne with Lemongrass Primavera sauce	
Penne with Spinach, Gorgonzola and pine nuts	
Spaghetti Carbonara	
Spaghetti with 3-generation family recipe Bolognese sauce and Parmesan cheese	
Spaghetti with Prawns, rocket and Chilli	
Spaghetti with Sauce Antiboise	
Spinach and Tomato Lasagne	
Butternut Squash & Sage Risotto	
Fennel Risotto	
Italian Sausage Risotto with mushrooms	
Leek and pancetta Risotto	
Mushroom Risotto with garlic, thyme and parsley	
Paella with Shellfish and Chicken	
Prawn and Scallop Risotto	
Red Wine Risotto	
Vegetable Lasagne	

SIDE DISHES	QTY
Asparagus Spears with butter	
Brown Rice	
Cheddar mashed potatoes	
Chinese Fried rice	
Garlic Bread	
Grilled courgette with Olive oil and sea salt	
New potatoes	
Pan Fried Potatoes	
Potato Rosti	
Roasted new potatoes	
Rosemary Roasted Vegetables	
Spicy roasted Squash	
Steamed assorted vegetables	
Steamed white rice	
Stir fried assorted vegetables	
Stir-fried Chinese greens with ginger oyster and Soy sauce	
Sweet Potato Mash	
Spinach sauted with garlic	
Steamed wild rice	
CHILDREN MEALS	QTY
Beans on Toast, with sprinkled cheese	
French Fries	
Macaroni and Cheese	
Meatballs with tomato sauce	
Mini Cheese Burger	
Organic Chicken Nuggets	
Small Tomato and Cheese Pizza	

CREW MEALS	QTY
Hot Crew Meal box (Fish) <i>White Fish hot dish, side salad and dressing, sliced fruit or whole fruit, Yoghurt, Juice, Granola Bar/ Shortbread Bar</i>	
Hot Crew Meal box (Meat) <i>Beef hot dish, side salad and dressing, sliced fruit or whole fruit, Yoghurt, Juice, Granola Bar/ Shortbread Bar</i>	
Hot Crew Meal box (Chicken) <i>Chicken hot dish, side salad and dressing, sliced fruit or whole fruit, Yoghurt, Juice, Granola Bar/ Shortbread Bar</i>	
Hot Crew Meal box (Vegetarian) <i>Pasta and sauce or Vegetarian Hot dish, side salad and dressing, sliced fruit or whole fruit, Yoghurt, Juice, Granola Bar/ Shortbread Bar</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Berry Crumble with vanilla cream	
Carrot and Orange Cake	
Chocolate Fudge Cake with vanilla cream	
Chocolate Torte	
Creme Brulee	
Fresh berries and vanilla cream	
Hot apple Strudel with vanilla cream	
New York Cheese cake with berry coulis	
Poached figs and blackberries with vanilla mascarpone cheese	
Profiteroles with chocolate sauce and vanilla cream	
Roasted fruit with vanilla mascarpone cheese	
Sliced fresh fruit with berries and vanilla yogurt	
Tiramisu	
Apple Tart with Custard & Cream	
Apple Strudel	

FRUIT	QTY
Sliced fresh fruit platter with berries at least 5 varieties (350g)	
Fruit on green bamboo skewers with yogurt and honey dip	
Whole fruit basket	
Tropical Whole Fruit selection	
Standard small fruit basket (4 pax)	

BERRIES	QTY
Blueberries	
Mixed Berries	
Raspberries	
Strawberries	
CAKES & TARTS	QTY
American Pound cake	
Carrot cake	
Chocolate and almond torte	
Chocolate Brownie	
Lemon cake	
Victoria Sponge cake	
CHOCOLATES & SWEETS	QTY
Chocolate bar	
Mini eclairs	
Chocolate selection Large 25 piece	
Chocolate selection Medium 15 pieces	
Chocolate selection Small 9 pieces	
PETIT FOURS	QTY
Assorted Petit Fours (3)	
COOKIES	QTY
Biscotti	
Chocolate chip cookies	
Flapjacks	
Gingerbread men	
Rococo gourmet biscuits selection	
Shortbread	

SWEET PASTRY	QTY
Scone with clotted cream and jam	
CHILDRENS DESSERTS	QTY
Special cupcake with frosting	
CHEESE	QTY
Selection of European cheeses, Quince paste with biscuits and bread and grapes	
BEVERAGES	
MINERAL WATER	QTY
Badoit 1.0 ltr	
Evian 1.5 ltr	
Evian 500 ml	
Perrier Water 330 ml.	
Perrier water 750 ml.	
San Pelegrino 500ml	
Scottish Highland Spring 1.0 ltr	
Soda Water (can) 330 ml	
Volvic 1.5 ltr	
Volvic 500 ml	
SOFT DRINKS	QTY
Coke (can) 330 ml	
Diet Coke (can) 330 ml	
Diet Tonic Water	
Ice Tea	
Lemonade/Sprite 330 ml	
Tonic Water 330 ml	

JUICES	QTY
Fresh Apple and Cinnamon Juice, 0.5l	
Fresh Apple, Greens, Celery, Cucumber and Beetroot Juice, 0.5l	
Fresh Apple, Pear and Raspberry Juice, 0.5l	
Fresh Carrot and Parsley Juice, 0.5l	
Fresh Carrot Juice, 0.5l	
Fresh Carrot, Parsley, Celery and Lemon Juice, 0.5l	
Fresh pressed tomato juice, 0.5l	
Fresh Grapefruit Juice, 0.5l	
Fresh Green Apple Juice, 0.5l	
Fresh Kiwi and Melon Juice, 0.5l	
Fresh Kiwi and Orange Juice, 0.5l	
Fresh Melon Juice, 0.5l	
Fresh Orange and Beetroot Juice, 0.5l	
Fresh Orange and Raspberry Juice, 0.5l	
Fresh Orange and Strawberry Juice, 0.5l	
Fresh Orange Juice, 0.5l	
Fresh Orange Strawberry and Banana Juice, 0.5l	
Fresh Orange, Carrot and Ginger Juice, 0.5l	
Fresh Pineapple, Pear, Carrot and Gingerroot Juice, 0.5l	
Fresh Raspberry, Strawberry and Blueberry Juice, 0.5l	
Fresh Red Apple Juice, 0.5l	
MILK & CREAM	QTY
Single cream 330 ml	
Soya milk	
Milk semi skimmed 500 ml	
Milk skimmed 500 ml	
Milk Whole 500 ml	

SMOOTHIES	QTY
Banana, pear, orange and apple Smoothie	
Banana, pineapple, coconut and spirulina Smoothie	
Passion fruit, guava and Greek yogurt Smoothie	
Strawberry, yogurt, honey and roasted almonds Smoothie	
Yogurt, Muesli and honey Smoothie	

CHAMPAGNE	QTY
Champagne - Veuve Cliquot	

LEMON	QTY
Sliced or whole lemon	
Sliced or whole lime	
Slices Orange or whole	

HOT BEVERAGES	QTY
Black Tea bags 50	
Gourmet Instant coffee	
Herbal tea 25 (specify)	

WHITE WINE	QTY
Wine (Please specify grape/type) FROM	

RED WINE	QTY
Wine (Please specify grape/type) FROM	

NON-FOOD

DISH WASHING & LAUNDRY	QTY
Dish Service (each item)	

ICE	QTY
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Wet Ice, 1 kilo

Whole Fruit selection	
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NEWSPAPERS & MAGAZINES	QTY
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Magazines

FLOWERS	QTY
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Large Flower Arrangement

Medium Flower Arrangement	
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Small Flower Arrangement

DISPOSABLES	QTY
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Cleaning products

Foil containers, specify size	
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Paper Napkins large, 25

Paper Napkins small, 25	
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Paper Towels

Rubbish Bags 10	
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Tissue box

Zip Lock bags large, 50	
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Zip Lock bags small, 75