

AIRPORT

United Kingdom, London - Stansted

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
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Thick Slices of French Toast with maple syrup whipped butter garnished with fresh berries

BLINIS & PANCAKES	QTY
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Golden Buttermilk Pancakes
with maple syrup whipped butter and garnished with fresh berries

HOT BREAKFAST	QTY
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Your Choice of Free Range Fried Eggs
with homefries crispy bacon and ham or sausage

Your choice of free range fried eggs <i>with sauteed button mushrooms grilled tomatoes back bacon and black pudding</i>	
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COLD BREAKFAST SETS	QTY
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All Butter Croissant Danish Pastry and a Preserve
served with sliced continental meats and cheeses

All Butter Croissant Danish Pastry and a Preserve <i>served with smoked salmon and dill sauce</i>	
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All Butter Croissant Danish Pastry and a Preserve
served with assorted sliced fresh fruit w/exotics and berries

COLD MEALS

CANAPÉS	QTY
Canape with Baby Asparagus Squares with Red Pepper per piece	
Canape with Caviar gold leaf on Blini per piece	
Canape with Foie Gras and Cumberland jelly per piece	
Canape with Fresh Thai Crab with Chilli and Lime per piece	
Canape with Lobster with caviar chervil asparagus and lemon zest on rye bread per piece	
Canape with Balik Salmon per piece	
Canape with Baby Pepper Filled with Soft Cheese per piece	
Canape with Quails Egg Hollandaise in a Ragout Cup per piece	
Canape with Chicken and Mango per piece	
Canape with Smoked Salmon and Asparagus per piece	
Canape with Prawn with Lemon and Dill per piece	
Canape with Beef Tartar with Wild Mushroom and Shaved Parmesan per piece	

SANDWICHES	QTY
Selection assorted thick filled closed sandwiches	
Selection assorted thick filled baguettes	
Selection assorted thick filled pittas	
Selection assorted thick filled wraps	
Selection assorted open sandwiches	

STARTERS	QTY
A Selection of "Deluxe" Seafood <i>with lobster tail smoked salmon crab claws and prawns with marie rose cocktail sauce</i>	
Asparagus Wrapped in Parma Ham Served with Sesame Dressing	
Balik Salmon Accompanied with Fresh Dill and Mustard Sauce	
Carpaccio of Beef with parmesan virgin olive oil sliced mushrooms and fresh lemon	
Foie Gras D'oise Served with Cumberland Sauce	
Fresh Ahi Tuna Tartare with Lime Ginger and Chilli Oil	
Fresh Figs with Torn Mozzarella and Proscuitto <i>2 figs per portion</i>	
Jumbo Prawns Served with Spicy American Cocktail Sauce <i>5 prawns per portion</i>	
Lebanese Mezze per portion	
Buffalo Mozzarella with Plum Tomatoes <i>garnished with Torn Basil and Sunblushed Tomatoes</i>	
Roasted Jumbo Asparagus with Age Old Reggiano Parmesan Shavings	
Smoked Salmon Parcels Filled with Crab Tied with Chives <i>served with Dill and Mustard Sauce</i>	
SUSHI	QTY
Assorted Sushi per piece	
Assorted Sashimi per piece	
Soy sauce in a small bottle	
Pickled ginger packet	
Wasabi tube	
Chopsticks	

CAVIAR	QTY
Caviar Accompaniments per portion	
Melba toast box	
Toast points crunchy per portion	
Caviar Mother of Pearl Spoon (Small) <i>Market Price</i>	
Caviar Mother of Pearl Dish (Small) <i>Market Price</i>	
Caviar Mother of Pearl Spoon (Large) <i>Market Price</i>	
Caviar Mother of Pearl Dish (Large) <i>Market Price</i>	
Farmed Sevruga Caviar 50gr <i>Market Price</i>	
Farmed Sevruga Caviar 125gr <i>Market Price</i>	
Farmed Oscietra Caviar 50gr <i>Market Price</i>	
Farmed Oscietra Caviar 125gr <i>Market Price</i>	
Farmed Beluga Caviar 50gr <i>Market Price</i>	
Farmed Beluga Caviar 125gr <i>Market Price</i>	

SALADS	QTY
Ahi Tuna Salad Nicoise with Quails Egg	
Baby Spinach Leaves with rocket and grilled goats cheese <i>served with balsamic vinaigrette</i>	
Baby Spinach with ginger glazed scallops and rocket	
Chermoula-Spiced Prawns with rice noodle salad	
Cous Cous with grilled summer vegetables lemon and mint	
Deluxe Pasta Salad with spinach parmesan tomato and toasted pinenuts	
Fattoush Salad with crispy flat bread croutons sprinkled with pomegranate seeds	
Greek Salad with Lemon Olive Oil	
Grilled Chicken Caesar Salad	
Lemony Lentil Salad with Teryaki Salmon	
Mixed Baby Leaf Salad with Cherry Tomatoes and Herbs	
Pearls of Mozzarella with vine tomatoes <i>garnished with torn basil and sunblushed tomatoes</i>	
Spinach and Avocado Salad with Crispy Bacon and Mushrooms	
Tabouleh Salad with Rocket and Toasted Pinenuts	
Traditional Cobb Salad Served with Blue Cheese Dressing	
Wasabi Crab on Endive salad	
Thai Tiger Prawn Glass Noodle Salad	

HOT MEALS

SNACKS & STARTERS	QTY
Breaded Camembert with Blackberry Marmalade	
Chicken Satay with Peanut Sauce 3 pieces	
Crispy Aromatic Duck Pancakes with Cucumbers Scallions and Hoisin Sauce 3 pieces	
Grilled Goats Cheese on Crostini with Balsamic Reduction	
Jumbo Prawns and Sage Leaf Wrapped in Pancetta Skewers	
Macadamia Crusted Chicken Tenders with a honey and mustard dipping sauce 3 pieces	
Portabello Mushrooms Topped with Stilton Cheese and Rosemary	
Steamed potstickers served with Spring Onions and Ginger Soy Dip 3 pieces	
Fried potstickers served with spring onion and ginger soy dip 3 pieces	
Slider beef Burgers with Cherry Tomato Relish	
Slider chicken burgers with honey and mustard mayo	
Wild Smoked Salmon on Warm Potato Cake <i>served with Horseradish Cream</i>	

SOUPS	QTY
Carrot and Kaffir Lime Leaf Broth with Shrimps and Asparagus Soup	
Chicken Noodle soup 330ml	
Lebanese Chickpea Lentil and Coriander soup 330ml	
Minestrone soup with Parmesan Crisps 330ml	
Moroccan Lentil and Coriander soup 330ml	
Shrimp and Tiger Prawn Chowder soup 330ml	
Spicy Tom Yam with Chicken soup 330ml	
Split Pea and Smoked Gammon Hock soup 330ml	
Tomato and Fresh Basil soup 330ml	
Velvet Lobster Bisque soup 330ml	
Wild Mushroom with Maderia soup 330ml	

MAIN DISHES - MEAT	QTY
Beef Bourguignon with Winter Vegetables	
Beef in Oyster Sauce with Spring Onions	
Bourbon Street' New York Strip Steak <i>marinated with Bourbon and Brown Sugar</i>	
Cottage Pie with Rosemary Whipped Potatoes	
Fillet Mignon with bearnaise sauce or wholegrain mustard demi glaze	
Fillet Steak 'Au Poivre'	
Medallions of Beef Diane pan seared and finished with mushrooms & shallots in a brandy sauce	
Thai Green Curried Beef with Jasmine Rice	
Traditional English Roast Beef with yorkshire pudding and horseradish sauce	
Yakiniku Barbeque Beef with Watercress	
Braised Lamb Shanks with Lentils and Roasted Tomato	
Centre Cut Cornish Lamb Rack with a Redcurrant Demi Glaze or Mint Pesto	
Garlic and Rosemary Lamb Chops	
Irish Stew with Fine Herb Dumplings	
Lamb Kapsa (leg of lamb) served with a spicy rice	
Lamb Eggplant and Prune Tagine with Saffron Orzo	
Malooof (lamb stuffed cabbage rolls in tomato sauce)	
Roasted Leg of Lamb with Rosemary Honey Glaze	
Scotladito Agnello Coi Carciofi <i>finger blistering lamb chops with artichoke hearts</i>	
Shepherds Pie with Rosemary Whipped Potatoes	
Shoulder of Lamb Curry from Kashmir	
Spiced Lebanese Lamb Chops	

MAIN DISHES - FISH & SEAFOOD	QTY
Singapore Style Jumbo Prawn Curry <i>from the famous Muttha restaurant</i>	
Cod and Smoked Haddock Fish <i>Pie with baby spinach hard boiled egg in a cheese sauce with buttered mashed potato topping</i>	
Pan Seared Diver Scallops with Crispy Bacon and Sage	
Poached Salmon with a Light Saffron Broth and Tomato Concasse	
Samak Bi Sabanikh - red snapper with wilted spinach	
Steamed Cod with Ginger Spring Onion and Crispy Garlic Slivers	
Teriyaki Jumbo Shrimps with Sliced Courgette <i>7 prawns per portion</i>	
Traditional Beer Battered Cod and Chunky Chip with Crushed Petit Pois	
MAIN DISHES - POULTRY	QTY
Agrodolce Chicken <i>A reduction of aged balsamic rosemary and honey honey topped with a grilled portabello mushroom</i>	
Chicken Cordon Bleu <i>Breast of chicken stuffed with thinly sliced hama nd swiss cheese rolled in herb breadcrumbs</i>	
Chicken Piri Piri	
Chicken Supreme with Fine Herbs and Tomato Concasse	
Chicken Stroganoff on a Bed of Buttered Noodles	
Coq au Vin	
Grilled Chicken Breast with Baby Fennel and Sunblushed Tomatoes	
Lemon Grass Chicken Pad Thai	
Morrocan Chicken with Chargrilled Vegetables and Harissa Cous Cous	
Saag Murgh - spinach and chicken	
Traditional Crispy Roast Chicken with Natural Pan Gravy	
Teriyaki Chicken with Sliced Courgette	

MAIN DISHES - VEGETARIAN	QTY
Chargrilled Mediterranean Vegetable Stack <i>with Meltin Buffalo Mozzarella and Pesto</i>	
Cous Cous with Chargrilled Vegetables Mint Lemon and Harissa	
Lemon and Thyme Roasted Vegetable Lasagne with Herbed Ricotta	
North African Vegetable Tagine	
Orzo with Courgette Tomatoes and Goats Cheese	
Tinkerbell Peppers Filled with Rice Salad Topped with Parmesan Crust	
Portabello Mushroom Stroganoff with Herb Crumbb Toppinig	
Potato Gnocchi with Spinach and Toasted Pinenuts	
Roasted Mediterranean Vegetable Quiche	
Rustic Vegetable Paella	
Thai Vegetable Curry with Fragrant Rice	
Wild Mushroom and Goats Cheese Lasagne	
Asparagus Tips with Hollandaise Sauce	
Candied Carrots	
Cheesy Cauliflower Au Gratin	
Creamed Spinach	
Grilled Mediterranean Vegetables with Shaved Parmesan	
Minted Petit Pois	
Selection of Steamed Baby Vegetables	
Snow Peas and Roasted Cherry Tomatoes	
Crispy Stir Fry Vegetables	

PASTA & RISOTTO	QTY
Farfalle alla Marie Bow Tie <i>Pasta with garden peas smoked ham and roasted peppers in a alfredo sauce</i>	
Fazzoletti Con Astice <i>open faced ravioli with lobster asparagus and wild mushrooms in a delicate lobster saffron and cream sauce</i>	
Pasta Con Pollo in Zafferano <i>Pasta with chicken in a saffron tomato sauce</i>	
Riosotto with Four Varieties of Cheese	
Risotto with Lobster	
Risotto with Prawns Peas and Mint	
Risotto with Wild Mushrooms and Thyme	
Spaghetti Con Salsa Di Gamberi E Basilica <i>Tiger prawns with basil fresh baby spinach leaves and sunblushed tomatoes</i>	
Tortellini Filled with Spinach and Ricotta in a Fresh tomato Sauce	
Penne pasta	
Linguini pasta	
Farfelle pasta	
Spaghetti pasta	
Tagliatelle pasta	

SIDE DISHES	QTY
Arabic Spiced rice	
Basmati rice	
Brown rice	
Jasmine rice	
Red Carmague rice	
Saffron rice	
Special Fried rice	
White Long Grain rice	
Wild rice	
Baby new Roasted Potatoes with Herbs	
Colcannon - mashed potatoes with leeks cabbage and shallots	
Dauphinoise Potatoes	
Perfect Mashed Potatoes	
Potato Skins Served with Sour Cream Chopped Crispy Bacon and Shredded Cheddar	
Twice Baked Potato with Spinach and Cheddar	
SAUCES & MORE	QTY
Arrabbiata pasta sauce	
Bolognaise pasta sauce	
Carbonara pasta sauce	
Marinara pasta sauce	
Pesto pasta sauce	
DESSERTS & FRUIT	

DESSERTS	QTY
Chocolate truffle cake with mirror glaze and gold leaf	
Raspberry shortcake with fresh cream	
Fresh fruit tart	
Strawberry tiramisu	
Tiramisu	
Creme brulee	
Chocolate mousse	
Baked new york cheesecake with fresh berries	
Assorted Fruit Crumble	
Bread and Butter Pudding Laced with Baileys	
English Sherry Trifle	
Poached Pears in White Wine Fresh Vanilla and Honey Mascarpone	
Profiteroles with Bitter Sweet Orange Chocolate Fondue	
Rice Pudding with Cardoman and Rose Water	
FRUIT	QTY
Assorted Sliced Fresh Fruit with Exotics and Berries	
CAKES & TARTS	QTY
Apple and Cinnamon Lattice	
Cheesecake Topped with Assorted Berries	
PETIT FOURS	QTY
Petit Fours Assorted per piece	
ICE CREAM	QTY
Assorted Ice Cream 500ml	
Assorted individual Ice Cream	
Assorted Sorbet 500ml	

BEVERAGES

MINERAL WATER	QTY
Still water 33cl evian	
Still water 50cl evian	
Still water 1 litre evian	
Still water 33cl volvic	
Still water 50cl volvic	
Still water 1 litre volvic	
Still water 33cl fiji	
Still water 50cl fiji	
Still water 1 litre fiji	
Sparkling water 33cl perrier	
Sparkling water 50cl perrier	
Sparkling water 1 litre perrier	
SOFT DRINKS	QTY
Soft Drinks Airline Cans 150ml	
Soft Drinks Large Can 33cl	
JUICES	QTY
Freshly squeezed orange juice 1l	
Freshly squeezed pink grapefruit juice 1l	
Freshly squeezed lemonade w/finely chopped mint 1l	
Freshly pressed carrot juice 1l	
Freshly pressed apple juice 1l	
Freshly squeezed mixed berry juice 1l	
Freshly squeezed strawberry juice 1l	
Freshly squeezed watermelon juice 1l	
HOT BEVERAGES	QTY
Coffee Instant litre in a thermos 1l	
Hot Water litre in a thermos 1l	

NON-FOOD

ICE	QTY
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Wet Ice 1kg

Dry ice 1kg

NEWSPAPERS & MAGAZINES	QTY
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UK Newspapers

International Papers

Magazines

FLOWERS	QTY
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Flowers
Market Price