

AIRPORT

Belgium, Brussels

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
-------	-----

Bread mix with butter, per portion

Baguette, large

Lebanese flatbread

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

Mini pain au chocolate, 2 pieces

Mini croissants, 2 pieces

Danish pastries, butter, jam 5 pieces

CONDIMENTS	QTY
------------	-----

Normandy butter cup, per piece

Homemade jam jar 30cl

YOGHURTS	QTY
----------	-----

Yoghurt, Fruit yoghurt, glass jar, 200ml

Granola yoghurt with berries, glass

COLD CUTS	QTY
Breakfast meats, per portion	
Breakfast cheese, per portion	
MUESLI & FRUITS	QTY
Sliced fruits and berries	
Sliced fruits and berries <i>served in a whisky glass</i>	
Bircher muesli with berries <i>served in a glass</i>	
Muesli plain	
Granola plain	
Muesli with berries	
Granola with berries	
Muesli with nuts	
Granola with nuts	
HOT BREAKFAST	QTY
Scrambled eggs, 3 eggs	
Grilled tomatoes	
Sauteed mushrooms	
Omelet, 3 egg	
Egg white omelet, 4 eggs	
Boiled eggs, 2 pieces	
Egg benedict classic	
Egg benedict salmon	
Mini pancakes with Dutch syrup, 6 pieces	
Chicken sausages, 4 pieces	
Grilled bacon, 3 pieces	
Grilled turkey bacon, 3 pieces	
Sauteed spinach	
Hash browns, 3 pieces	
French toast wit cinnamon sugar, 2 pieces	

COLD BREAKFAST SETS	QTY
Continental breakfast tray, full atlas tray <i>Full atlas tray</i>	
Full breakfast tray, atlas tray <i>Full atlas tray. Sliced fruit & berries, meat & cheese platter, breads, pain au chocolate, mini croissant, butter, jam, yoghurt, fresh orange juice</i>	
CREW BREAKFAST	QTY
Crew baguettes, 25cm	
Crew breakfast box	
HOT MEALS	
SNACKS & STARTERS	QTY
Mini pizza, per piece <i>Margarita, tuna or quattro formaggi</i>	
Mini quiche, per piece <i>Homemade mini quiche; cheese, vegetables, salmon or asparagus</i>	
Mini famous meatballs, 2pieces <i>Mini chicken meatballs; served with light mustard dip</i>	
Chicken wings, sauce, 6 pieces <i>The American way, served with BBQ sauce</i>	
Chicken nuggets with sauce, 6 pieces <i>Served with BBQ sauce or chili sauce</i>	
Vegetarian spring rolls with chilli sauce, 6 pieces <i>Mini spring rolls with chili sauce</i>	
Mini duck spring rolls with hoi sin sauce, 5 pieces <i>Our chefs favorite snack! Served with hoi sin sauce</i>	
Tempura shrimp with chili sauce, 3 pieces <i>3 torpedo shrimps with sweet chili sauce</i>	
Chicken yakitori skewers, 3 pieces	
Mini hamburgers, 2 pieces <i>Portion of 2 mini hamburgers with tomato salsa</i>	
Mini vol-au-vent, 2 pieces <i>Small warm to serve pastry with veal, chicken or mushrooms</i>	
Vegetarian steamed bun, 2 pieces <i>Asian style steamed bun, ready to serve with sauce</i>	
Chicken steamed bun, 2 pieces <i>Asian style steamed bun, ready to serve with sauce</i>	
Beef steamed bun, 2 pieces <i>Asian style steamed bun, ready to serve with sauce</i>	
Pork steamed bun, 2 pieces <i>Asian style steamed bun, ready to serve with sauce</i>	

Stuffed rice paper roll, 2 pieces
Shrimps, noodles and vegetables with dip sauce

Gyoza dumpling, 4 pieces
Japanese dumpling, filled with shrimps, pork or vegetables

Large seafood ravioli
One single piece of large ravioli stuffed with finest seafood. Comes with a light tomato sauce

Large vegetarian ravioli
One single piece of large ravioli stuffed with vegetables of the season

Vegetarian Quiche
Warm or cold serve vegetarian starter

Chicken yakitori, 3 pieces
Japanese marinated chicken thighs, grilled and served with sauce

Gyoza, 4 pieces
Japanese dumpling, filled with shrimps, pork or vegetables

Mini spring rolls, 6 pieces
Traditional crispy spring rolls with chili sauce

Samosa, 4 pieces
Triangle crispy vegetarian or with meat, served with yoghurt dip

SOUPS

QTY

Clear chicken noodle soup, 1 liter

Lobster bisque, 1 liter

Lentil soup, 1 liter

Pumpkin soup, 1 liter

Minestrone soup, 1 liter

Italian tomato basil soup, 1 liter

Clear vegetable soup, 1 liter

Creamy mushroom soup, 1 liter

Clear beef consommé, truffle cream, 1 liter

Tom kha kai, 1 liter
Thai coconut soup with chicken and lemongrass

Curry soup, 1 liter

Cold cucumber soup, 1 liter

Cold gazpacho, 1 liter

MAIN DISHES - MEAT	QTY
Grilled Angus beef fillet	
NY strip	
Beef stroganoff	
Galley Cuisine beef stew	
Veal escalope	
Sweetbread of veal	
Veal chop	
Lamb racks	
Lamb shank	
Soy sesame beef <i>Japanese Cuisine: Glazed beef with mixed sesame</i>	
Lamb curry <i>Tender lamb pieces, simmered in red curry sauce</i>	
Black bean stir fry beef	
Shi-take beef <i>Tender beef strips with shiitake mushrooms, spiced in black pepper</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Grilled Jumbo shrimps <i>Served with lemon sauce and small salad</i>	
Shrimp teppan yaki <i>Japanese Cuisine: Perfectly grilled shrimps, with soy based dressing; can be served cold or hot Pan-seared salmon</i>	
Pan-seared Salmon <i>Japanese Cuisine</i>	
Blackened cod, "Nobu style" <i>Japanese Cuisine: Miso and sugar based glazing, served with miso sauce</i>	
Thai shrimp curry	
Shrimps bamboo shoots	
Cod with lemon and ginger	
Grilled seabass	
Salmon fillet	
Monkfish fillet	
Steamed cod	
Grilled jumbo shrimps	
Whole lobster, GC style	

MAIN DISHES - POULTRY	QTY
Grilled chicken breast	
Oven roasted poussin	
Turkey scallopini	
Searred duck breast	
Soy glazed chicken <i>Japanese Cuisine: Glazed chicken with teppanyaki sauce on the side</i>	
Chicken curry	
Oriental chicken biryani <i>Gently simmered chicken in smooth sauce with rice</i>	
Sweet and sour chicken	
MAIN DISHES - VEGETARIAN	QTY
Roasted egg plant steak	
Vegetarian quiche main course	
Broccoli stir fry oyster sauce	
PASTA & RISOTTO	QTY
Ravioli ricotta spinach	
Ravioli Aged gouda	
Ravioli Mushroom Truffle	
Ravioli with seafood	
Risotto Asparagus	
Risotto seafood	
Risotto Mushroom	
Pasta arrabbiata	
Pasta Napolitana	
Pasta Bolognese	
Spaghetti carbonara	
Seafood linguini	
Beef lasagna	
Vegetarian lasagna	

SIDE DISHES	QTY
Steamed broccoli	
Steamed green asparagus	
Sauteed sweet carrots	
Green peas	
Sauteed mushrooms	
Sauteed spinach	
Indian sides; reita, breads, salad	
Grilled vegetables	
Steamed vegetables	
Asian style vegetables	
Grilled green asparagus	
Green beans	
Mini baked potatoes	
Mashed potatoes	
Rosti potatoes	
Boiled potatoes with herbs	
Baked mini potato with Black truffle	
Steamed basmati rice	
Mixed wild rice	
Yellow rice	
Plain pasta	
Cha cha fried rice	
Japanese style vegetables	
Steamed white rice	

LEBANESE	QTY
Mezze platter, hot	
Fallafel, per portion	
Grilled halloumi, per portion	
Grilled chicken with yoghurt tomato sauce	
Chicken skewers, maincourse	
Lamb kofte	
Lamb chops	
Lamb shank with tomato gravy	
Lebanese potatoes, side dish	
Lebanese style vegetables	
HOT MEAL SETS	QTY
Meat tray , hot maincourse, full atlas tray	
Fish tray, hot maincourse, full atlas tray	
Vega tray, hot maincourse, full atlas tray	
Combo tray, hot maincourse, full atlas tray	
CREW MEALS	QTY
Crew hot meal	
COLD MEALS	
CANAPÉS	QTY
Canape, per piece	
SANDWICHES	QTY
Wraps, 2 halves	
Open face sandwich, per piece	
Triangle sandwich, per piece <i>min 4 per kind</i>	
Mini closed VIP sandwich	
Baguette, 25 cm	
Club sandwich, per piece	

STARTERS	QTY
Grey Shrimps and tomatoes, per piece <i>Glass Collection</i>	
Pink Shrimps and avocado, per piece <i>Glass Collection</i>	
Smoked salmon, per piece <i>Glass Collection</i>	
Seafood, per piece <i>Glass Collection</i>	
Chicken salad, per piece <i>Glass Collection</i>	
Chefs vegetarian choice, per piece <i>Glass Collection</i>	
Caprese (mozzarella-tomato), per piece <i>Glass Collection</i>	
Goat cheese and walnuts, per piece <i>Glass Collection</i>	
Parmaham and melon, per piece <i>Glass Collection</i>	
Beef with mustard, per piece <i>Glass Collection</i>	
Blini Tsarina salmon, per piece	
Cruditee with dip	
Caprese skewer, per piece	
Melon and ham skewer, per piece	
Tsarina salmon, classic <i>Nicest cut of the Salmon, served with all classic condiments and blinis</i>	
Dutch grey shrimps and tomato <i>Ready to serve whiskey glass with layers of grey shrimps and tomatoes. Comes with homemade lemon mayonnaise. Beautifully garnished</i>	
Avocado shrimps <i>Soft avocado mixed with pink shrimps, served with Marie Rose sauce</i>	
Salmon tartare <i>Perfect chopped and seasoned finest salmon, ready to serve</i>	
Tuna tataki <i>Grilled on the outside, raw in the middle, spiced and garnished</i>	
Caviar starter (incl. blini's and sides), 30gr <i>30 gram caviar with all classic condiments and blinis</i>	
Vitello Tonato <i>The classic Italian starter; sliced veal with tuna dressing</i>	
Classic carpaccio <i>Sliced raw beef, with Parmasan cheese, capers and truffle dressing</i>	
Smoked duck fillet	

Layers of smoked duck with blueberry condiments

Terrine Foie gras de canard
Homemade duck liver terrine, with classic condiments

Parma ham and melon

Lobster thermidor, 1/2 lobster
1/2 lobster, loose in the shell, with oven browned cheese crust, superyummy!

Vegetable terrine
Terrine with nice layers of colorful vegetables

Beetroot carpaccio feta
Cooked bright colored beetroot carpaccio with white cheese

Edemame beans
Japanese Cuisine: Portion healthy beans, with rock salt

Wakame
Japanese Cuisine: Seaweed salad

SUSHI

QTY

Sushi and sashimi selection, 1/2 atlas tray
Sashimi, Nigiri, Maki and ISO rolls, all served with ginger, soy sauce, wasabi and chopsticks. Fully decorated ready to serve, 1/2 atlas tray per pax

PLATTERS

QTY

Mezze platter, per portion
Cold variety of fresh Lebanese mezzes and dips, served with mini pita or flatbread

Charcuterie platter, per portion
Italian, Spanish and European selection of charcuterie, served with condiments

Smoked fish and seafood platter, per portion
Great selection of smoked fish and fresh seafood, served with lemon mayonaise

Anti pasti platter, per portion

High tea platter, per portion
Mini cakes, scones & cream, petit fours and finger sandwiches

Cruditee platter, per portion
Perfectly sliced raw vegetables, served with matching dip

Cheese platter, per portion
Fine selection of at least 5 different European cheeses with condiments and crackers

SALADS	QTY
<p>Plain Caesar salad <i>The classic way, with croutons, parmesan cheese, boiled eggs, fresh lettuce and homemade creamy dressing. Anchovies and bacon on request.</i></p>	
<p>Caesar salad with grilled chicken <i>With grilled seasoned chicken breast</i></p>	
<p>Greek salad <i>The fancy Galley Cuisine way; cucumber pearls, Kalamata olives, cherry tomatoes, green peppers and Greek Feta cheese</i></p>	
<p>Caprese salad <i>Layers of buffalo mozzarella, plum tomatoes and fresh basil</i></p>	
<p>Nicoise salad <i>Classic version with tuna, olives, tomatoes, green beans, red onion, boiled egg and potatoes</i></p>	
<p>Cobb salad <i>The American Hollywood salad. All chopped salad. Tomatoes, chicken, cucumber, cheese, egg and avocado</i></p>	
<p>Quinoa salad <i>Healthy Quinoa salad with dried fruits, lettuce and olive oil based dressing</i></p>	
<p>Superfood salad <i>Mixed dried berries, Edamame, raw veggies and fresh lettuce and citrus dressing</i></p>	
<p>Glass noodle shrimp salad <i>Glass noodles, shrimps, cucumber, spring onions, coriander and sesame dressing</i></p>	
<p>Seafood salad <i>Dutch seafood topped on fresh greens with matching dressing</i></p>	
<p>Smoked salmon salad <i>Finest smoked salmon, cucumber, lettuce, tomatoes, spring onions</i></p>	
<p>Goat cheese and walnut salad <i>Belgian goat cheese with walnuts, lettuce, dried fruits and sweet dressing</i></p>	
<p>Italian salad <i>Parma ham, sundried tomatoes, Italian cheese, rocket salad, fresh veggies and balsamic dressing</i></p>	
<p>Green salad <i>Fresh greens, cherry tomatoes, cucumber and peppers, with balsamic dressing</i></p>	
<p>Rocket salad <i>Rocket salad, cucumber, tomatoes, peppers</i></p>	
<p>Side salad (caesar, rocket, green) <i>Caesar, rocket, green</i></p>	
<p>Tomato yuzu salad <i>Refreshing salad with mixed cherry tomatoes, coriander and an amazing yuzu dressing</i></p>	
<p>Mushroom salad <i>Sauteed cold mushroom salad with soy dressing and sesame seeds</i></p>	
<p>Sesame beef salad <i>Sliced beef, salad and Goma dressing</i></p>	

LEBANESE	QTY
Lebanese sides, per portion <i>hummus, tabouleh, bread</i>	
Lebanes breads, 5 pieces	
Moutabbal, per portion	
Hummus, per portion	
Fattoush salad	
Mezze platter, per portion	
Chicken shawarma with bread and sides	
Lamb shawarma with bread and sides	
COLD MEAL SETS	QTY
Chefs choice tray, cold, full atlass tray	
Exclusive tray, cold, full atlass tray	
Meat tray cold, full atlass tray	
Fish tray cold, full atlass tray	
Vega tray cold, full atlass tray	
Combo tray cold, full atlass tray	
CREW MEALS	QTY
Crew sandwich mix, per crew	
Crew cold meal box	
Crew lunch box	
Crew salad box	
DESSERTS & FRUIT	
DESSERTS	QTY
Apple strudel	
Tiramisu (in glass)	
Creme Brulee	
Belgium waffles, whipped cream and berries	

FRUIT	QTY
Fruit skewer, per piece	
Sliced fruits and berries platter	
CAKES & TARTS	QTY
Belgium chocolate tarte	
Cheesecake	
Lemon tarte	
Tarte tartin	
Carrot cake	
CHOCOLATES & SWEETS	QTY
Belgium chocolates, box, 250gr	
PETIT FOURS	QTY
Petit Fours, per piece	
Macarons, 6 pieces	
BEVERAGES	
MINERAL WATER	QTY
Evian, 500ml	
Evian, 330 ml	
Evian, 1.5L	
Fiji water, 330 ml	
Fiji water, 500 ml	
Local water, 1.5L	

JUICES	QTY
Orange juice	
Pineapple juice, 1 liter	
Grapefruit juice, 1 liter	
Lemon and mint juice, 1 liter	
Cloudy Apple juice, 1 liter	
Belgium Pear juice, 1 liter	
Mango juice, 1 liter	
Carrot juice, 1 liter	
MILK & CREAM	QTY
Almond milk, 1 liter	
Soy milk, 1 liter	
Milk, 1 liter	
Low fat milk, 1 liter	
Skimmed milk, 1 liter	
Full fat milk, 1 liter	
SMOOTHIES	QTY
Smoothie of the day, 1 liter	
LEMON	QTY
Whole lemon, per piece	
Sliced lemon, per piece	
Lemon wedges, per piece	
Whole lime, per piece	
Sliced lime, per piece	
Lime wedges, per piece	
HOT BEVERAGES	QTY
Arabic coffee, 1 liter	