

AIRPORT

Bahamas, Nassau

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?	

COLD MEALS

STARTERS	QTY
Selection of Assorted Charcuterie, per person	
Sliced Veal Tenderloin in a delicate Tuna Sauce	
Tuna Tartare <i>with Caperberries, Red Onion and Vine Ripe Tomatoes</i>	
Smoked Salmon <i>with Pantelleria Capers, Red Onion and Fresh Cream</i>	
Buffalo Mozzarella, Tomatoes, Basil, Extra Virgin Olive Oil	
Wagyu Beef Carpaccio <i>with Sunny Side Up Quail Egg Drizzled with White Truffle Oil</i>	

CAVIAR	QTY
Unpasteurized Medium Grain Caviar, per ounce	
Unpasteurized Large Grain Caviar, per ounce	

SALADS	QTY
Caesar Salad <i>with Focaccia Croutons and Grated Parmesan Reggiano</i>	
Seasonal Greens with Homemade Vinaigrette	
Napoleon of Roasted Beets <i>with Fresh Goat Cheese, Walnuts and Old Sherry Vinaigrette</i>	
Specialty Chickpeas <i>with Sweet Peppers, Hams and Spices</i>	
Quinoa Salad <i>with a Medley of Vegetables, Olive Oil Vinaigrette</i>	
CHEESE	QTY
Small Grand Artisanal Cheese Selection with Honey, 4 pieces	
Large Grand Artisanal Cheese Selection with Honey, 7 pieces	
HOT MEALS	
SNACKS & STARTERS	QTY
Morsels of Bahamian Lobster Tail <i>in a Fresh Cream Sauce Perfumed with Rare Spanish Saffron Pistils</i>	
Farm-raised Snails <i>with Grilled Polenta and Bourguignonne Sauce</i>	
Pan Seared Hudson Valley Foie Gras <i>with Dates and Caramelized Apples in a Port Reduction</i>	
Chilled Bahamian Jumbo Stone Crab Claws <i>with warm Dijon Mustard Sauce</i>	
Gnocchi with Pesto and Extra-Aged Parmigiano Reggiano	
Whole Wheat Penne with Artichoke and Sundried Tomato Sauce	
Fettuccine with Fresh Cream, Aged Grana Padano, Mushrooms and Secret Seasonings	
Bucatini with Angus Beef Ragu	
Spaghetti with Tomatoes, Garlic, Hot Pepper, capers and Gaeta olives	
SOUPS	QTY
Butternut Squash Soup, per portion	
Lobster Bisque with Chateau de Laubade Armagnac, per portion	
Bahamian Style Conch Chowder, per portion	
Daily Soup Selection, per portion	

MAIN DISHES - MEAT	QTY
Angus Beef Prime Filet Mignon <i>with Seasoned Butter</i>	
Angus Beef Filet <i>with Crushed Black, Green, White and Red Peppercorns, Shallots in a Cognac Cream Sauce</i>	
Angus Beef Tenderloin <i>Bearnaise Sauce served with Seasonal Vegetable</i>	
Angus Beef Prime Center Cut Sirloin <i>with Mushrooms</i>	
Angus Beef Prime Ribeye Steak	
Angus Beef Prime Porterhouse Steak	
Roasted Colorado Baby Lamb Rack <i>with Focaccia Crumbs, Garlic and Parsley Crust served with Selection of Vegetables</i>	
Veal Chop Tomahawk <i>with a Reduction of Mushrooms and Truffles</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Chilled Bahamian Jumbo Stone Crab Claws <i>with warm Dijon Mustard Sauce</i>	
Pan Braised Nassau Grouper Filet <i>on a Bed of Spinach with a Cream Dijon Mustard Sauce</i>	
Fresh Braised Dover Sole <i>with Beurre Blanc Sauce</i>	
Papillote of Snapper <i>in its Own Juices and Spices</i>	
Fresh Scottish Salmon Filet <i>with Sage and Butter</i>	
European Seabass <i>in Tomato White Wine Broth</i>	
Lionfish Filet <i>prepared Graycliff Style</i>	
Bahamian Deep Sea Spiny Lobster Morsels <i>Cream Based White Wine Tomato Sauce. Baked in its Lobster Tail Shell</i>	
Giant Cold Water Shrimp <i>on a Bed of Grilled Italian Polenta</i>	
Deep Sea Spiny Lobster Tail <i>with Two Sauces French White Wine Butter Sauce and a Lobster Veloute</i>	
Bahamian Seafood Bouillabaisse <i>Grilled Garlic Ciabatta Bread, Rice, Red Pepper, Saffron and Sauvignon Blanc Sauce</i>	
Lobster Ravioli <i>with Tomatoes, Capers, Sage, Fresh Parmesan</i>	
Seafood selection <i>Medley of Spiny Deep-Sea Lobster, White Gulf Coast Shrimp, Nassau Grouper Filet, Mussels and Stone Crabs with a Selection of Seasonal Vegetables</i>	
MAIN DISHES - POULTRY	QTY
Slow Oven Roasted Crisp Duck <i>in a Bahamian Citrus Sauce Escoffier</i>	
Organic Chicken Breast <i>in a delicate Lemon Butter Sauce</i>	
PASTA & RISOTTO	QTY
Gnocchi with Pesto and Extra-Aged Parmigiano Reggiano	
Whole Wheat Penne with Artichoke and Sundried Tomato Sauce	
Fettuccine with Fresh Cream, Aged Grana Padano, Mushrooms and Secret Seasonings	
Bucatini with Angus Beef Ragù	
Spaghetti with Tomatoes, Garlic, Hot Pepper, capers and Gaeta olives	

SIDE DISHES	QTY
Creamy Potato Puree	
Spinach and Spanish Manchego Cheese Gratin	
Asparagus with Lemon Butter	
Roasted Wild Mushrooms with Garlic and Fresh Herbs	
Italian Stone-Ground Polenta	
Daily Vegetable Selection	

DESSERTS & FRUIT

DESSERTS	QTY
Graycliff's Famous Souffle	
Cherries Jubilee with Italian gelato	
Bahamian Bread Pudding with Vanilla Gelato	
Tiramisu	
Bahamian Guava Duff with a flavorful Sweet Sauce	
Apple Crumble with Gelato	
Crepes Suzette with Grand Marnier	

CAKES & TARTS	QTY
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Cheesecake

CHEESE	QTY
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Small Grand Artisanal Cheese Selection with Honey, 4 pieces

Large Grand Artisanal Cheese Selection with Honey, 7 pieces