

## AIRPORT

United Kingdom, London - Northolt

## 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

PASTRIES	QTY
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Danish Pastry

Bakery Selection  
*Assortment Of French Bakery Items (Croissants and Danish) Served With Butter, Preserves*

Large croissant

YOGHURTS	QTY
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Yogurt Parfait

BLINIS & PANCAKES	QTY
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American style pancakes and maple syrup

Roasted Banana Pancakes  
*Buttermilk pancakes with sticky golden syrup*

COLD CUTS	QTY
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Assorted Continental Meats

MUESLI & FRUITS	QTY
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Fresh Sliced Seasonal Fruit

Housemade muesli with fresh berries

HOT BREAKFAST	QTY
American Breakfast <i>Three Eggs (Choose Omelet Or Scrambled), Grilled Bacon, Hash Brown Potatoes, Breakfast Bread of Choice with Condiments</i>	
Omelette	
Scrambled eggs	
Poached eggs	
Fried eggs	
Egg white omelette	
Grilled bacon, portion	
Crispy American style bacon, portion	
Turkey bacon, portion	
Pork sausages, portion	
Beef sausages, portion	
Chicken sausages, portion	
Turkey sausages, portion	
Hash browns	
Farmhouse style potatoes	
Sauteed potatoes	
Smoked Haddock Benedict <i>Scrambled egg topped muffin, smoked haddock, hollandaise</i>	
Bacon and Eggs <i>Grilled English bacon, Cumberland sausages, baked tomatoes, sauteed mushrooms and scrambled eggs, served with tomato and HP sauces</i>	
COLD BREAKFAST SETS	QTY
English Breakfast <i>Fresh 3 Egg Omelet Or Scrambled Egg, 2 Grilled Back Bacon, 1 Grilled Link Sausage, 60G Farmhouse Potatoes, 60G Sauteed Mushrooms &amp; Half Sea Salt Baked Tomato</i>	
Healthy Breakfast <i>Muesli With Berries, Organic Yogurt, Sliced Fruit</i>	
NY Breakfast <i>Thinly Sliced Smoked Salmon (3 oz. per pax), served with Chopped Onions, Capers, Sliced Tomatoes, One Toasted Bagel and Cream Cheese</i>	
Continental Breakfast <i>Fresh fruit, pastries, Greek yogurt</i>	

HOT BREAKFAST SETS	QTY
Bacon and Eggs Breakfast Set <i>Grilled English bacon, Cumberland sausages, baked tomatoes, sauteed mushrooms and scrambled eggs, served with tomato and HP sauces</i>	
COLD MEALS	
SNACKS	QTY
Antipasti platter <i>Caprese skewers, cured Italian meats and cheeses, olives, grilled vegetables</i>	
Cruditees with hummus and savory dip	
SANDWICHES	QTY
Rueben Sandwich <i>Pastrami, Jarlsberg cheese, dill pickle and Dijon mustard on rye</i>	
Honey Baked Ham and Mature Cheddar Cheese Sandwich	
Roast Chicken Sandwich	
Free Range Egg Mayonnaise Sandwich	
Yellow Fin Tuna Sandwich	
Roast Beef and Horseradish Sandwich	
Traditional Club Sandwich	
Smoked Scottish Salmon and Cream Cheese Sandwich	
Steak Sandwich	
Cajun Chicken Club Sandwich	
Smoked Ham Sandwich	
STARTERS	QTY
Smoked Scottish Salmon	
Cheese and Ham Tart	
Jumbo Shrimp with spicy cocktail sauce	
Potted Lemon Salmon with melba toast and mesclun salad	
Thai-Spiced Chicken with Glass Noodles, ginger and kecap manis	
Pillow of Scottish Salmon filled with crayfish mousse <i>served with rich lobster mayonase</i>	

PLATTERS	QTY
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Executive Sandwich Platter

SALADS	QTY
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Caesar Salad

Arugula Salad with pine nuts, shaved Parmesan, sun-dried tomatoes and balsamic vinaigrette

Salad Nicoise

Greek Salad

Culinaire Salad

*broccoli, olives, chickpeas, sun-dried tomatoes, seeds, palm hearts, lemon dressing*

Green Salad

Shaved Fennel, Orange and Walnut Salad with duck

Cobb Salad

*with egg, ham and sliced turkey, honey and mustard dressing*

Caprese salad

*tomato and mozzarella*

Mustard and Smoked Trout Salad

Mediterranean Salad

LEBANESE	QTY
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Houmous with Arabic Bread

Tabbouleh

Moutabel

Stuffed Vine Leaves

Fatoush

CHEESE	QTY
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Executive Cheese Display

#### HOT MEALS

SNACKS & STARTERS	QTY
Mini Chicken Filo	
Spiced Lamb Empanadas	
Spinach and Feta Parcels	
Filo Shrimp	
Sticky Ribs and Spicy Wings	
Coconut Shrimp with mango salsa	
Spiced Lemon Chicken Skewers with wasabi mayonnaise	
Sweet Potato Falafel with tahini dip	

SOUPS	QTY
Chunky Tomato Soup	
Leek, White Onion and Potato Soup	
Classic Minestrone Soup	
West Coast Seafood Chowder	
Lobster Bisque	
Carrot and Coriander	
Seasonal Garden Vegetable Soup	
Lightly Spiced Butternut Squash Soup	
Roasted Onion Soup	

MAIN DISHES - MEAT	QTY
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Pan-Fried Lamb Cutlets  
*served with a heirloom tomatoes filled with a pea and mint puree, asparagus and served with a leek and onion potato cake and redcurrant jus*

Bangers and Mash  
*Cumberland sausages with creamy mash potatoes and caramelized red onion sauce*

Irish Stew  
*with cabbage and new potatoes*

Braised Beef and Guinness Pie  
*served with mashed potatoes and braised root vegetables*

Traditional Shepherds Pie  
*slow-cooked minced lamb in a rich gravy, topped with creamy mashed potato and baked until crisp*

Beef Bourguignon with braised rice

Veal Cordon Bleu served with olive oil mash and spinach

Beef Stroganoff with pilaf rice

Green Masala with Lamb

Murgi Masala  
*mix of chicken and lamb with chili*

Gaeng Dang  
*red Thai beef curry*

MAIN DISHES - FISH & SEAFOOD	QTY
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Loin of Line-Caught Cod with a Crab and Herb Topping  
*served with crushed new herb potatoes and cheddar cheese crisps*

Scottish Salmon and Dill Fishcakes  
*served with wilted greens and a chunky homemade tartar sauce*

Tandoori King Prawns

Goan Fish Curry

Pla Raj Prig  
*fried sea bass with chilli sauce*

Pad Thai  
*stir-fry rice noodles with prawns, peanuts and vegetables*

Moroccan-Spiced Salmon  
*rose spice apricot couscous and harissa mayonnaise*

MAIN DISHES - POULTRY	QTY
Supreme of Pot Roast Free-Range Chicken <i>with a lemon thyme jus, served with a braised potato fondant and root vegetables</i>	
Chicken Tagine with vegetable couscous	
Chicken Pot Pie with garden vegetables in a rich chicken gravy	
Chicken Tikka	
Haash Jalfrezi (duck)	
Green Masala with Chicken	
Gai Phad Gra Prao <i>chicken with long beans, chili and basi</i>	
Ped Bai Ho Ra Pa <i>stir-fry duck with garlic and sweet basil</i>	
Smokey Roasted Chicken, Cajun spices, crushed sweet maple potatoes, chimichurri	
Stuffed Breast of Free Range Guinea Fowl, wild mushrooms, sauteed potatoes, snow peas	
Pave of Duck, wilted greens, rissole potatoes, port wine glaze	
MAIN DISHES - VEGETARIAN	QTY
Eggplant Parmigiana	
Gnocchi Al Pesto	
Vegetable Lasagne	
Saag Bhaji	
Panir Tikka Masala	
Phad Gra Paow Hed <i>stir-fry bean curd with garlic, mushrooms and holy basil</i>	
PASTA & RISOTTO	QTY
Wild Mushroom Risotto	
Tortellini with Spinach	
Penne Arrabiatta	
Linguini with Smoked Salmon	
Spaghetti Bologanise	
Beef Lasagne	

LEBANESE	QTY
Falafel	
Kebbah	
Mixed Grill	
Samboussek	
Haloumi Meshwi	
DESSERTS & FRUIT	
DESSERTS	QTY
Apple, Sultana Lattice Pie	
Creme Brulee	
Chocolate Brownie	
Sticky Toffee Pudding - with toffee sauce	
Mini Cake and Dessert Selections (5 per portion)	
Coconut Pina Colada Mousse	
White Chocolate and Raspberry Ingot	
FRUIT	QTY
Fresh Sliced Seasonal Fruit and Berries	
CAKES & TARTS	QTY
Baked New York Style Cheesecake	
Fresh Fruit Tart	
Rich Chocolate Fudge Cake	
Classic Individual Lemon Tart - with raspberry coulis	
ICE CREAM	QTY
Haagen Dazs Cookies and Cream, 100ml	
Haagen Dazs Vanilla, 100ml	
Haagen Dazs Strawberries and Cream, 100ml	
Haagen Dazs Belgian Chocolate, 100ml	
Haagen Dazs Pralines and Cream, 100ml	



CHEESE	QTY
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Sliced Cheeses