

## AIRPORT

United States, LA - Louis Armstrong New Orleans International Airport (KMSY)

## 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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Assorted Bagels  
*per piece*

PASTRIES	QTY
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Assorted Breakfast Pastries, per piece  
*Butter Croissants and an assortment of fruit and cheese filled Danish*

Assorted Breakfast Muffins, per piece	
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Brie En Croute with Praline Filling  
*Baby French Brie & Pecan Praline filling baked golden brown in Puff Pastry*

Assorted Pastries <i>Pecan Tarts, Chocolate Raspberry, Chocolate Ganache, 12 pieces</i>	
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CONDIMENTS	QTY
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Jelly-Grape, Strawberry, Mixed Fruit  
*half an ounce portion*

Butter <i>per piece</i>	
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Syrup  
*per piece*

YOGHURTS	QTY
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Yogurt  
*5 ounces per serving*

Greek Yogurt <i>5 ounces per serving</i>	
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Yogurt Parfait-Granola, Fresh Berries  
*5 ounces per serving*

CEREALS	QTY
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Box Cereal  
*2 ounces per portion*

BLINIS & PANCAKES	QTY
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Bread Pudding  
*French Bread Pudding with White Chocolate or Pecan Praline sauce, 6- 8 servings*

MUESLI & FRUITS	QTY
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Whole Fruit, per piece

Fresh Sliced Fruit, 3 oz <i>with an assortment of Cantaloupe, Honeydew, Pineapple and Strawberry</i>	
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Oatmeal, 3 oz

HOT BREAKFAST	QTY
Bacon, 2 pieces <i>Apple Wood smoked Bacon</i>	
Pork Sausage, 2 pieces <i>Pork Breakfast sausage patties</i>	
Scrambled Eggs <i>made with 2 eggs</i>	
Hash Browns, 3 oz <i>3 ounces per portion</i>	
Breakfast Potatoes, 3 oz <i>Diced red skin potatoes with sweet peppers and onions</i>	
Omelet-Ham and Cheese, 8 oz <i>Smoked Ham &amp; Cheddar cheese in a fluffy three egg omelet</i>	
Omelet-Vegetable, 8 oz <i>Asparagus, Spinach and sweet peppers in a fluffy three egg omelet</i>	
Omelet- Customized, 8 oz <i>Build your own: Bacon, Ham, Andouille sausage, sweet peppers &amp; onions, mushrooms, spinach, Cheddar, Swiss</i>	
Veal Grillades and Grits, 8 oz <i>Veal cutlets simmered in a spicy Creole gravy, served with Stone Ground Cheddar Cheese Grits</i>	

COLD MEALS

SNACKS	QTY
Peanuts	
Almonds	
Pistachios	
Candy Bars	
Chips	
Granola Bars	
Pretzels	
Tortilla Chips and Salsa	
Popcorn	

SANDWICHES	QTY
Platter of Assorted Finger Sandwiches <i>Roast Beef with Horseradish Mayo, Smoked Ham with Honey Mustard, Turkey Breast with Lemon Caper Aioli, 50 pieces</i>	
Platter of Assorted Salad Sandwiches- egg, tuna, chicken <i>Freshly Made Egg Salad, White Tuna Salad, Chicken Salad , 50 pieces</i>	
Platter of Assorted Croissant Sandwiches <i>Roast Beef with Horseradish Mayo, Smoked Ham with Honey Mustard, Turkey Breast with Lemon Caper Aioli, 50 pieces</i>	
Mini Po-Boys- roast beef, ham, turkey <i>Combination of Turkey, Ham &amp; Roast Beef with leaf lettuce, tomato and mayonnaise, 50 pieces</i>	
Mini Muffulettas <i>Italian seeded roll with Salami, smoked Ham, Provolone Cheese and house made olive salad, 50 pieces</i>	

WRAPS	QTY
Caribbean Chicken Wrap, 12 pieces <i>Grilled Marinated Chicken Breast, shredded vegetables, Spring greens, Spicy Peanut sauce</i>	
Thai Shrimp Wrap, 12 pieces <i>Grilled Chili Lime Shrimp, shredded vegetables, Cucumber, Spring Greens, Peanut Lime Vinaigrette</i>	
Mango Pork Wrap, 12 pieces <i>Sliced Pork Tenderloin, Cabbage, Carrot, Cucumber, Mango Ginger Mayonnaise, for 12 pieces</i>	
Blackened Steak Wrap, 12 pieces <i>Blackened Flank, Romaine lettuce, Tomato, Blue Cheese Vinaigrette</i>	
Muffuletta Wrap, 12 pieces <i>Genoa Salami, Smoked Ham, Provolone Cheese, baby Greens, house made olive salad</i>	
Mediterranean Vegetable Wrap, 12 pieces <i>Green leaf lettuce, Marinated Artichokes, tomatoes, Kalamata olives, Mozzarella, cucumber, balsamic vinaigrette</i>	

PLATTERS	QTY
Platter of Assorted Finger Sandwiches <i>Roast Beef with Horseradish Mayo, Smoked Ham with Honey Mustard, Turkey Breast with Lemon Caper Aioli, 50 pieces</i>	
Platter of Assorted Salad Sandwiches- egg, tuna, chicken <i>Freshly Made Egg Salad, White Tuna Salad, Chicken Salad , 50 pieces</i>	
Platter of Assorted Croissant Sandwiches <i>Roast Beef with Horseradish Mayo, Smoked Ham with Honey Mustard, Turkey Breast with Lemon Caper Aioli, 50 pieces</i>	
House Smoked Salmon platter <i>Hot Smoked center cut Atlantic Salmon, Dijon Cream, Capers, Ciabatta croutons</i>	
Spice Crust Tuna platter <i>Rare seared sushi grade tuna, sliced cucumber, siracha, Japanese mustard dipping sauce</i>	
Deviled Eggs, 12 pieces <i>Pimento Cheese, Bacon Cheddar and a seasonal offering (4 of each), 12 pieces</i>	
Boiled Gulf Shrimp with Cocktail Remo lade, 12 pieces <i>Spicy boiled Jumbo Gulf shrimp with Remo lad sauce</i>	
Seasonal Vegetables <i>with an assortment of garden fresh, grilled and roasted seasonal vegetables with a garlic dill yogurt dip</i>	
Crabmeat Mornay Dip <i>Lump Crab, white wine, Cream Cheese and Creole seasoning, toasted breads to dip</i>	
Crawfish and Brie Dip <i>Crawfish Tails, Brie Cheese, Cream Cheese and Creole spices, toasted breads to dip</i>	
Crab and Artichoke Dip <i>Lump Crab, chopped Artichoke, Cream Cheese and spices, toasted breads to dip</i>	
Traditional Hummus <i>Pita Chips, Cucumber &amp; Baby Carrots</i>	
Spinach and Artichoke Dip <i>Creamy Dip with Mozzarella cheese, Cream Cheese and Parmesan, Pita Chips</i>	
SALADS	QTY
House Salad- side salad <i>mixed greens, grape tomatoes, Cucumber, grated carrots, choice of house made dressing</i>	
Caesar Salad- Entree Salad <i>Crisp Romaine hearts, garlic croutons, Parmesan</i>	
Celebration Salad- Entree Salad <i>Mixed greens, blue cheese, toasted walnuts, golden raisins, sun dried tomatoes, pepper jelly vinaigrette</i>	
Mediterranean Salad- Entree Salad <i>Green Leaf lettuce, Feta cheese, Kalamata olives, grape tomatoes, cucumber, Balsamic vinaigrette</i>	
Thai Shrimp Salad- Entree Salad <i>mixed greens, sesame ginger shrimp, fresh Thai herbs, crispy noodles, Chili Peanut dressing</i>	
Add Chicken to Salad	
Add Shrimp to Salad	

CHEESE	QTY
Artisan Cheeses <i>Maytag Blue, French Brie, Smoked Cheddar with seasonal fruit chutney, toasted breads and fresh fruit garnish</i>	
Caprese Skewers <i>Baby grape tomatoes, kalamata olives and fresh mozzarella with balsamic and extra virgin olive oil, 12 pieces</i>	
EXTRA GARNISH & SAUCES	QTY
Ketchup <i>2 ounces per portion</i>	
Mustard <i>2 ounces per portion</i>	
BBQ sauce <i>2 ounces per portion</i>	
Honey Mustard <i>2 ounces per portion</i>	
Ranch Dressing <i>2 ounces per portion</i>	
Remo lade <i>2 ounces per portion</i>	
Creole Mustard <i>2 ounces per portion</i>	
Balsamic Vinaigrette <i>2 ounces per portion</i>	
Pecan Vinaigrette <i>2 ounces per portion</i>	
Caesar Dressing <i>2 ounces per portion</i>	
Pepper Jelly Vinaigrette <i>2 ounces per portion</i>	
Bleu Cheese Dressing <i>2 ounces per portion</i>	
Hot Sauce <i>2 ounces per portion</i>	
Mayonnaise <i>2 ounces per portion</i>	
Light Mayonnaise <i>2 ounces per portion</i>	
Sour Cream <i>2 ounces per portion</i>	
Cream Cheese <i>2 ounces per portion</i>	

## HOT MEALS

SNACKS & STARTERS	QTY
Crab Cakes, 12 pieces <i>An appetizer of lump crab, Creole vegetables &amp; spices, Remo lade sauce</i>	
Crawfish Cakes, 12 pieces <i>An appetizer of Crawfish tails, pepper jack cheese, Creole vegetables, Garlic Aioli</i>	
Crawfish Pies, 12 pieces <i>An appetizer of mini flaky pie shells filled with Crawfish Etouffee</i>	
Thai Grilled Shrimp Skewers, 12 pieces <i>An appetizer of marinated in lime, chilies, garlic &amp; soy. Plum dipping sauce</i>	
Beef Skewers, 12 pieces <i>An appetizer of Hoi sin Chili marinade, garlic soy dipping sauce</i>	
Chicken Satay, 12 pieces <i>An appetizer of Asian spiced, Peanut dipping sauce</i>	
Smoked Duck Quesadillas, 12 pieces <i>An appetizer of Braised duck, roasted Poblano, Cilantro, Pepper Jack cheese, Salsa</i>	
Boudin Balls, 12 pieces <i>An appetizer of locally produced spicy Pork &amp; Rice sausage, breaded and fried, Creole Mustard dipping sauce</i>	
Spanikopita, 12 pieces <i>An appetizer of Spinach &amp; Feta golden baked in pastry</i>	
Feta Cheese & Walnut Tartlet, 12 pieces <i>An appetizer of Feta and Cheese Walnut Tattle in crispy Phylo shells, drizzled with Honey Mint syrup</i>	
MAIN DISHES - MEAT	QTY
London Broil, 8 oz <i>Char grilled marinated 10oz. Flank Steak, sliced thin, broiled tomato, Mushroom Cabernet sauce</i>	
Mango Pork, 8 oz <i>marinated and Char grilled 8 oz. Pork Tenderloin, spicy Mango Chutney</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
<b>Shrimp and Grits</b> <i>Jumbo shrimp, sweet peppers onions and simmered in a Creole gravy, with stone ground creamy Cheddar Grits</i>	
<b>Lobster Mac and Cheese, 8 oz</b> <i>Chunks of Lobster in a creamy cheese sauce with Elbow Macaroni, Truffle Crumb topping,</i>	
<b>Grilled Salmon, 8 oz</b> <i>center cut 6 oz. Atlantic Salmon, stir fried asparagus &amp; mushrooms, sesame, soy</i>	
<b>Pan Seared Gulf Fish, 8 oz</b> <i>seasonal 6 oz. Gulf fish fillet, char grilled, N.O. style Garlic Bordelaise</i>	
<b>Seafood Gumbo, 4 oz</b> <i>Shrimp and Okra in a dark Roux and Creole vegetable soup</i>	
<b>Crawfish Etouffee, 4 oz</b> <i>Louisiana Crawfish stew, steamed white rice</i>	
<b>Shrimp Creole, 4 oz</b> <i>Gulf Shrimp, vegetables and spices simmered in a light Creole Tomato sauce, with steamed white rice</i>	

MAIN DISHES - POULTRY	QTY
<b>Beef Tenderloin, 8 oz</b> <i>Spice crusted 8 oz. center cut Filet Mignon</i>	
<b>Stewed Chicken and Mushrooms with Rice, 8 oz</b> <i>Boneless Chicken and Mushrooms simmered in rich brown gravy, with steamed white rice</i>	
<b>Jambalaya with Chicken and Sausage, 8 oz</b> <i>Boneless Chicken, smoked Sausage and Creole vegetables in a spicy red sauce, tossed with steamed rice</i>	
<b>Pane Chicken Alfredo, 8 oz</b> <i>Breaded boneless Chicken Breast over Fettuccine with Cream, Parmesan and cracked pepper</i>	
<b>Seared Duck, 8 oz</b> <i>Rare seared 6 oz. Duck Breast, sliced</i>	
<b>Roasted Turkey, 8 oz</b> <i>Slow roasted Turkey Breast, Tasso Gravy</i>	
<b>Chicken and Sausage Gumbo, 4 oz</b> <i>boneless chicken, Okra and smoked sausage in a dark roux and Creole vegetable soup</i>	



PASTA & RISOTTO	QTY
Shrimp and Tasso Pasta, 8 oz <i>Gulf Shrimp, Smokey Tasso ham, scallion and spices in a light cream sauce over bow tie pasta</i>	
Crawfish Pasta, 8 oz <i>Crawfish Tails, Scallion, Garlic and spices in a light Parmesan cream sauce over Rotini pasta</i>	
Cajun Pasta, 8 oz <i>Jumbo shrimp, Andouille sausage, sweet peppers and mushrooms in spicy cream sauce over Penne pasta</i>	
Mardi Gras Pasta, 8 oz <i>Lump Crab, Gulf Shrimp and colored peppers in a creamy white wine sauce over Penne pasta</i>	
Lasagna, 8 oz <i>Layered with Hearty Italian sausage and ground beef sauce, Ricotta cheese, fresh basil and Mozzarella cheese</i>	
Pasta Margarita, 8 oz <i>Baby Shell pasta tossed with fresh Tomatoes, basil, Mozzarella and Parmesan</i>	

SIDE DISHES	QTY
Red Beans and Rice, 3 oz <i>Creamy vegetarian New Orleans style red beans, steamed white rice</i>	
Red Beans with Sausage and Rice, 3 oz <i>Slow cooked with spicy smoked pork sausage, Creole vegetables and spices, steamed white rice</i>	
Black Beans, 3 oz	
Macaroni and cheese, 3 oz <i>Elbow Macaroni and creamy cheese sauce baked with sharp Cheddar Cheese</i>	
Creamed Spinach, 3 oz	
Corn Maque Choux, 3 oz <i>Spicy Cajun stewed corn with sweet peppers, onions, tomatoes and spices</i>	
Corn on the Cob, 3 oz <i>Fresh buttered sweet corn</i>	
Garlic Mashed Potatoes <i>Fresh boiled and smashed new potatoes with sweet butter, garlic and spices</i>	
Scalloped Potatoes, 3 oz <i>Sliced potatoes</i>	
Mashed Sweet Potatoes, 3 oz <i>with sweet butter, cinnamon and spices</i>	
Grilled Vegetables, 3 oz <i>Asparagus, sweet peppers, market squash, Brussels sprouts, olive oil &amp; garlic</i>	
Sauteed Vegetables, 3 oz <i>with market squash, sweet onion, grape tomatoes, Asparagus, olive oil and Creole spice</i>	
Grilled Asparagus, 3 oz <i>Olive oil, garlic, lemon &amp; cracked pepper</i>	
Roasted Brussels Sprouts, 3 oz <i>with olive oil, caramelized onion, cracked pepper</i>	
Green Beans Amandine, 3 oz <i>with lightly sauteed with toasted almonds &amp; sweet onion</i>	
Sugar Snap Peas, 3 oz <i>with steamed, tossed with soy, lemon &amp; olive oil</i>	
Cheese Grits, 3 oz <i>Creamy Stone Ground grits with Cheddar Cheese</i>	
<b>DESSERTS &amp; FRUIT</b>	
DESSERTS	QTY
Mini Tiramisu, 12 pieces <i>Layered with lady fingers soaked with Rum syrup, sweet Mascarpone Cheese, whipped cream, chocolate chips</i>	
Mini Cheesecake, 12 pieces <i>New York Sour Cream, Chocolate Oreos, Banana Foster</i>	

FRUIT	QTY
Seasonal Fruits-sweet yogurt <i>with an assortment of diced seasonal fresh fruit and berries, honey vanilla yogurt dip</i>	
CAKES & TARTS	QTY
Pecan Brownies, 12 pieces <i>Double Chocolate Pecan Brownies</i>	
Lemon squares, 12 pieces <i>Homemade on a buttery shortbread crust</i>	
PETIT FOURS	QTY
White and Chocolate Petite Fours, 12 pieces	
COOKIES	QTY
Assorted Cookies, 12 pieces <i>Fresh Baked double chocolate chip, White Chocolate Red Velvet, Lemon Sugar, Oatmeal Raisin</i>	
BEVERAGES	
MINERAL WATER	QTY
Perrier	
SOFT DRINKS	QTY
Coke and Pepsi Products <i>12 ounces per can</i>	
Iced Tea <i>12 ounces per can</i>	
Sweet Tea <i>12 ounces per can</i>	
Gatorade <i>16 ounces per bottle</i>	
Ginger ale <i>12 ounces per can</i>	
Club Soda <i>12 ounces per can</i>	

JUICES	QTY
Apple Juice <i>8 ounces per bottle</i>	
Cranberry Juice <i>8 ounces per bottle</i>	
Orange Juice <i>8 ounces per bottle</i>	
Grape Juice <i>8 ounces per bottle</i>	
Grapefruit Juice <i>8 ounces per bottle</i>	
Fruit Punch <i>12 ounces per can</i>	
LEMON	QTY
Lemonade <i>12 ounces per can</i>	
HOT BEVERAGES	QTY
Tea bags <i>8 ounces per bottle</i>	
NON-FOOD	
NEWSPAPERS & MAGAZINES	QTY
Newspapers	
FLOWERS	QTY
Flowers <i>for a vase</i>	
DISPOSABLES	QTY
Cutlery, for 6 persons	
Cups, 12 pieces	
Plates, 12 pieces	
Napkins, 100 pieces	