

AIRPORT

United Kingdom, Cambridge

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
Assorted Bread Rolls, per piece	
Bread Slices	
Arabic Bread	
Bread Basket	
Plain Whole Baguette	
Bread Loaf	
Pitta Bread	
Plain Bagel	
PASTRIES	QTY
Boulangerie	
Large Breakfast Pastries, per piece	
Mini Breakfast Pastries, per piece	
CONDIMENTS	QTY
Honey Pot	
Butter	

YOGHURTS	QTY
Granola with Vanilla Yoghurt and Blueberries	
Yoghurt in a Glass Jar	
Organic Yoghurt, 500 ml	
Fruit Yoghurt	
Greek Yoghurt	

BLINIS & PANCAKES	QTY
Crepes, 3 pieces	
American Fluffy Pancakes, 2 pieces <i>with Blueberries, Maple Syrup</i>	
Blinis, 4 pieces	

COLD CUTS	QTY
Continental Cold Meat and Cheese, per person	
Cold Cuts on full Atlas <i>Roast Beef, Turkey, Lamb, Grilled Chicken, Dill Pickles, Pickled Onions, Mustard</i>	
Cold Cuts on half Atlas <i>Roast Beef, Turkey, Lamb, Grilled Chicken, Dill Pickles, Pickled Onions, Mustard</i>	
Cold Cuts, per person <i>Roast Beef, Turkey, Lamb, Grilled Chicken, Dill Pickles, Pickled Onions, Mustard</i>	
Selection of Breakfast Cheeses	

MUESLI & FRUITS	QTY
Seasonal Sliced Fruit Salad	
Homemade Muesli	
Granola	

HOT BREAKFAST	QTY
Breakfast Cooked and Cured Meats	
Three Egg Omelette	
Three Egg Omelette with Filling	
Omelette Filling	
Scrambled Egg	
Fried Egg, 2 pieces	
Boiled Egg, 2 pieces	
Poached Egg, 2 pieces	
Eggs Royale	
Eggs Benedict	
Eggs Florentine	
Hash Browns	
Sweet Potato Hash	
Crispy Potato Rosti	
Beef Sausages	
Chicken Sausages	
Cumberland Sausage	
Vegetarian Sausage	
Crispy Streaky Bacon	
Back Bacon	
Black Pudding	
Portobello Mushroom with Thyme Butt	
Button Mushrooms	
Tomato Grilled	
Baked Beans	
Porridge	

COLD BREAKFAST SETS	QTY
Half Atlas Cold Breakfast Tray <i>Sliced Fruit, 2 Mini Pastry, Yoghurt, Cereal Bar, Roll and Butter, Jam</i>	
Full Atlas Cold Breakfast Tray <i>Sliced Fruit, 2 Mini Pastry, 1 Mini Muffin, Yoghurt, Cereal Bar, Roll and Butter, Jam</i>	
Continental Breakfast Meat and Cheese on Full Atlas <i>Selection of Breakfast Cheese, Cured Salami, Cherry Tomatoes On-The-Vine, Cornichons, Caper Berries</i>	
Continental Breakfast Meat and Cheese on Half Atlas <i>Selection of Breakfast Cheese, Cured Salami, Cherry Tomatoes On-The-Vine, Cornichons, Caper Berries</i>	
On Air Box Menu Continental Breakfast <i>Continental Cold Meat and Cheese for one, Mini Breakfast Pastries, Fruit Platter for 1, Assorted Bread Rolls and Butter</i>	
On Air box Menu Smoked Salmon Breakfast <i>Severn and Wye Smoked Salmon, 100gr Granola with Vanilla Yoghurt and Blueberries, Large Breakfast Pastries, Assorted Bread Rolls and Butter</i>	
On Air Box Menu Breakfast <i>Parma Ham with Compressed Watermelon, Homemade Muesli, Mini Muffin, Assorted Bread Rolls and Butter</i>	

HOT BREAKFAST SETS	QTY
Half Atlas Hot Breakfast Tray <i>Sliced Fruit, 2 Mini Pastry, Yoghurt, Roll and Butter, Jam, Hot BRK Meal</i>	
Full Atlas Hot Breakfast Tray <i>Sliced Fruit, Breakfast Cheese , Cereal Bar, 2 X Mini Pasty, Yoghurt, Roll and Butter / Jam Hot Breakfast Meal</i>	

COLD MEALS

SNACKS	QTY
Mixed Nuts, 125 gr	
Mixed Olives, 180 gr	
Edamame Beans	

CANAPÉS	QTY
Assorted cold Canapes, per piece	
Rice Paper Rolls, per piece	

SANDWICHES	QTY
Finger Sandwich Platter on Full Atlas	
Finger Sandwich Platter on Half Atlas	
Finger Sandwich Platter, per person	
Gourmet Wrap Platter on Full Atlas	
Gourmet Wrap Platter on Half Atlas	
Club Sandwich	
Regular Sandwich <i>please indicate your choice of fillings</i>	
Filled Baguettini <i>please indicate your choice of fillings</i>	
Filled Bagel <i>please indicate your choice of fillings</i>	
Filled Baguette <i>please indicate your choice of fillings</i>	
Filled Bread Roll <i>please indicate your choice of fillings</i>	
Filled Croissant <i>please indicate your choice of fillings</i>	
Filled Wrap <i>please indicate your choice of fillings</i>	

STARTERS	QTY
Chilled Rice Paper Asian Duck Roll <i>Confit duck, cucumber, glass noodles, hoisin glaze, sweet chili pickled plums. From the Fine Dining Menu</i>	
Red and Golden Beetroot Salad <i>English Goats Curd, Citrus Fruit, Hazelnut, Onion Seed Crumble. From the Fine Dining Menu</i>	
Curried Crab Salad <i>Spiced Mayonnaise, Compressed Apple, Burnt Cucumber, Rye Toast, Curry Oil. From the Fine Dining Menu</i>	
Heritage Tomato and Buffalo Mozzarella <i>Chardonnay Cherry Tomato, Aged Balsamic Syrup, Basil. From the Fine Dining Menu</i>	
Seared Yellow Fin Tuna Nicoise <i>Soft-Boiled Quails Eggs, Fennel Mayonnaise, Black Olives, Fennel Pollen. From the Fine Dining Menu</i>	
Foie Gras Ballotine <i>Pickled Shimeji, Truffle Glazed Portobello Mushroom, Black Trompette Powder, Nasturtium. From the Fine Dining Menu</i>	
Air Dried Lamb with Rare Roasted Lamb <i>mint salsa, goats cheese emulsion, fig Jam, pickled Baby Turnips. From the Fine Dining Menu</i>	
Spiced Poached Pear and Blue Cheese <i>Bitter leaves, celery dressing, Blue cheese mousse, Walnut short Bread</i>	
Seaweed Cured Salmon <i>with pickled Asian radish, avocado & Wasabi puree, soy and honey dressing. From the Fine Dining Menu</i>	
Beef Tataki with Asian Noodle Salad	
Bruschetta with Tomato, 3 pieces	
SUSHI	QTY
Sushi Platter - by Sumosan <i>A Selection of Market Fresh Fish, Vegetable Sushi, Sashimi. Sushi and Sashimi Platters are served with Pickled Ginger, Wasabi, Soy Sauce</i>	
SALADS	QTY
Traditional Greek Salad <i>Barrel-Aged Feta, Kalamata Olive, Cucumber, Tomato, Lemon, Olive Oil Dressing</i>	
Garden Salad <i>Cucumber, Cherry Tomato, Celery, Spring Onion, Mixed Seasonal Leaves</i>	
Mixed Leaf Salad <i>Seasonal Salad Leaves</i>	
Caesar Salad plain <i>Romaine, Baby Gem Leaves, Garlic Croutes, Shaved Parmesan, Pickled Anchovies</i>	
Caesar Salad with Prawn <i>Romaine, Baby Gem Leaves, Garlic Croutes, Shaved Parmesan, Pickled Anchovies</i>	
Caesar Salad with Salmon <i>Romaine, Baby Gem Leaves, Garlic Croutes, Shaved Parmesan, Pickled Anchovies</i>	
Caesar Salad with Chicken <i>Romaine, Baby Gem Leaves, Garlic Croutes, Shaved Parmesan, Pickled Anchovies</i>	

Tuna Nicoise Salad

Slow-Cooked Tuna, New Potatoes, Green Beans, Cherry Tomato, Black Olive, Soft-Cooked Quails Eggs, Celery Salt

Caprese Salad

Rocket and Parmesan Salad

Quinoa and Chickpea Salad

with Pistachio Pesto, Spring Onion, Mint

Roasted Carrot and Coconut Salad

with Coriander Salsa and Dried Sour Cherries

Baby Beet Salad

Roasted Butternut Squash and Rocket Salad

with Toasted Pecan Nuts, Crumbled Blue Cheese

Asparagus with Shitake Mushroom Salad

Honey Roasted Pearl Barley Salad

Superfood Salad

Buckwheat, Edamame, Avocado, Broccoli, Pickled Cauliflower, Citrus Dressing

Tabbouleh with Watermelon Salad

with Fresh Mint, Spring Onions

Shaved Squash Salad

Oven Roasted Tomato and Aubergine Pasta Salad

Olivier Salad

Rare Roast Sirloin Beef

Smoked Chicken Waldorf

Thai Rice-Noodle Salad

Tuna Ceviche and Kaiso salad

Sesame, Ginger, Chilli, Cucumber, Spring Onion

Pasta Salad

CAVIAR	QTY
Beluga King's, 125 gr	
Beluga Shar, 125 gr	
Beluga King's, 50 gr	
Beluga Shar, 50 gr	
Oscietra Shar, 125 gr	
Oscietra King's, 125 gr	
Beluga King's, 30 gr	
Shar, 30Gr Beluga	
Shar, 50Gr Oscietra	
King's, 50Gr Oscietra	
Shar, 30Gr Oscietra	
King's, 30Gr Oscietra	
Caviar Garnish, per person	
Caviar Garnish, free with Caviar	

PLATTERS	QTY
Antipasto Platter on Full Atlas <i>Selection of Marinated Olives, Baby Mozzarella, Artichoke Hearts, Sun blushed Tomatoes, Grilled Peppers</i>	
Antipasto Platter on Half Atlas <i>Selection of Marinated Olives, Baby Mozzarella, Artichoke Hearts, Sun blushed Tomatoes, Grilled Peppers</i>	
Antipasto Platter, per person <i>Selection of Marinated Olives, Baby Mozzarella, Artichoke Hearts, Sun blushed Tomatoes, Grilled Peppers</i>	
Seafood Platter on Full Atlas <i>Lobster, Mediterranean Prawns, Crab Claws, Green Lip Mussels, Marinated Squid, Lemon Wrapped in Muslin, Chili & Lime Aioli Fresh Cocktail Sauce, Lemon Mayonnaise</i>	
Seafood Platter, per person <i>Lobster, Mediterranean Prawns, Crab Claws, Green Lip Mussels, Marinated Squid, Lemon Wrapped in Muslin, Chili & Lime Aioli Fresh Cocktail Sauce, Lemon Mayonnaise</i>	
Seafood Platter on Half Atlas <i>Lobster, Mediterranean Prawns, Crab Claws, Green Lip Mussels, Marinated Squid, Lemon Wrapped in Muslin, Chili & Lime Aioli Fresh Cocktail Sauce, Lemon Mayonnaise</i>	
Smoked Fish Platter on Full Atlas <i>Selection of Hot Smoked Salmon, Eel, Halibut, Trout, Mackerel, Horseradish Creme Fraiche, Dark Rye Bread, Celeriac Remoulade, Pickled Shallots and Gherkins</i>	
Smoked Fish Platter on Half Atlas <i>Selection of Hot Smoked Salmon, Eel, Halibut, Trout, Mackerel, Horseradish Creme Fraiche, Dark Rye Bread, Celeriac Remoulade, Pickled Shallots and Gherkins</i>	
Severn and Wye Smoked Salmon, 400g <i>Hand Carved Severn & Wye Smoked Salmon Served with Pickled Cucumber, Dill Salad, Creme Fraiche, Capers Berries,</i>	

Cracked Pepper, Lemon Wrapped in Muslin, Blini

Severn and Wye Smoked Salmon, 200g

Hand Carved Severn & Wye Smoked Salmon Served with Pickled Cucumber, Dill Salad, Creme Fraiche, Caper Berries, Cracked Pepper, Lemon Wrapped in Muslin, Blini

Severn and Wye Smoked Salmon, 100g

Hand Carved Severn & Wye Smoked Salmon Served with Pickled Cucumber, Dill Salad, Creme Fraiche, Caper Berries, Cracked Pepper, Lemon Wrapped in Muslin, Blini

Charcuterie Platter on Full Atlas

Selection of Cured and Air-Dried Meats (Non-Pork) selection includes Beef, Lamb, Venison and Duck), Cornichons, Pickled Baby Vegetables, Marinated Olives, Char Grilled Baby Artichokes, Rolled Grilled Courgette, Tomato Fondue

Charcuterie Platter on Half Atlas

Selection of Cured and Air-Dried Meats (Non-Pork) selection includes Beef, Lamb, Venison and Duck), Cornichons, Pickled Baby Vegetables, Marinated Olives, Char Grilled Baby Artichokes, Rolled Grilled Courgette, Tomato Fondue

Charcuterie Platter, per person

Selection of Cured and Air-Dried Meats (Non-Pork) selection includes Beef, Lamb, Venison and Duck), Cornichons, Pickled Baby Vegetables, Marinated Olives, Char Grilled Baby Artichokes, Rolled Grilled Courgette, Tomato Fondue

Crudites Platter on Full Atlas

Selection of Crudites to include; Baby Carrots, Baby Corn, Sugar Snaps, Asparagus, Breakfast Radishes, Cucumber, Celery Hearts, Sweet Cherry Tomatoes, Selection of Homemade Dips

Crudites Platter on Half Atlas

Selection of Crudites to include; Baby Carrots, Baby Corn, Sugar Snaps, Asparagus, Breakfast Radishes, Cucumber, Celery Hearts, Sweet Cherry Tomatoes, Selection of Homemade Dips

Crudites Platter, per person

Selection of Crudites to include; Baby Carrots, Baby Corn, Sugar Snaps, Asparagus, Breakfast Radishes, Cucumber, Celery Hearts, Sweet Cherry Tomatoes, Selection of Homemade Dips

Farmhouse Cheese Platter on Full Atlas

Selection of Farmhouse Cheeses, Home Made Chutneys, Black & Green Grapes, Celery Hearts, Sea Salt, Seeded Crackers

Farmhouse Cheese Platter on Half Atlas

Selection of Farmhouse Cheeses, Home Made Chutneys, Black & Green Grapes, Celery Hearts, Sea Salt, Seeded Crackers

Farmhouse Cheese Platter, per person

Selection of Farmhouse Cheeses, Home Made Chutneys, Black & Green Grapes, Celery Hearts, Sea Salt, Seeded Crackers

Mini Roll Platter on Full Atlas

Mini Roll Platter on Half Atlas

Finger Sandwich Platter on Full Atlas

Finger Sandwich Platter on Half Atlas

Finger Sandwich Platter, per person

Gourmet Wrap Platter on Full Atlas

Gourmet Wrap Platter on Half Atlas

Fruit Platter on Full Atlas

Selection of Fresh Cut Fruits

Fruit Platter on Half Atlas

Selection of Fresh Cut Fruits

Fruit Platter, per person

<i>Selection of Fresh Cut Fruits</i>	
Sushi Platter - by Sumosan <i>A Selection of Market Fresh Fish, Vegetable Sushi, Sashimi. Sushi and Sashimi Platters are served with Pickled Ginger, Wasabi, Soy Sauce</i>	
Afternoon Tea Cake Platter, 12 pieces <i>Our home-made Mini Cake Platters, like all our cuisine, are made by our talented Pastry Chefs, and include a varied selection of mouth-watering Mini Tarts and Cakes</i>	

LEBANESE	QTY
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Hummus	
Moutabal	
Baba Ghanouj	
Fattoush <i>bread salad made from toasted or fried pieces of Arabic flat bread combined with mixed greens and other vegetables</i>	
Cold Arabic Mezze, for 1 person	
Cold Mezze with 5 options, Platter for 4 persons	
Tomato Onion Salad	
Taboulouleh	
Lebneh with Black Olive	

CHEESE	QTY
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Farmhouse Cheese Platter on Full Atlas <i>Selection of Farmhouse Cheeses, Home Made Chutneys, Black & Green Grapes, Celery Hearts, Sea Salt, Seeded Crackers</i>	
Farmhouse Cheese Platter on Half Atlas <i>Selection of Farmhouse Cheeses, Home Made Chutneys, Black & Green Grapes, Celery Hearts, Sea Salt, Seeded Crackers</i>	
Farmhouse Cheese Platter, per person <i>Selection of Farmhouse Cheeses, Home Made Chutneys, Black & Green Grapes, Celery Hearts, Sea Salt, Seeded Crackers</i>	
Cottage Cheese	

EXTRA GARNISH & SAUCES	QTY
Lemon Dressing	
Classic Vinaigrette	
Edible Flowers	
Garnish Kit	
Shaved Parmesan	
Herb Bunch	
Sliced Orange	
Sauce	
Cherry Tomatoes	
Chopped Chilli Peppers	
Balsamic Dressing	
Ranch Dressing	

COLD MEAL SETS	QTY
On Air Box Menu 1 <i>Traditional Greek Salad, White Chocolate Profiteroles, Confit Salmon, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 2 <i>Smoked Chicken Waldorf, Red and Golden Beetroot Salad, Double Chocolate Brownie, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 3 <i>Beef Tataki with Asian Noodle Salad, Quinoa and Chickpea Salad, Roasted Pineapple with Coconut Panna Cotta, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 4 <i>Rare Roast Lamb, Heritage Tomato and Buffalo Mozzarella, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 5 <i>Rare Roast Sirloin Beef, Farmhouse Cheese Platter, Butternut Squash Salad, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 6 <i>Seared Yellow Fin Tuna Nioise, fois Gras Ballotine, Chocolate Marquise, Assorted Bread Rolls and Butter</i>	
Full Atlas Tray Cold Lunch <i>Salad, Sandwich, Dessert, Snack Bar, Yoghurt, Bread Roll and Butter</i>	
Half Atlas Cold Lunch Tray <i>Salad, Sandwich, Dessert, Bread Roll, Jam and Butter</i>	
On Air Box Menu 7 - Afternoon Tea Box <i>Finger Sandwich Platter, per person, Tea Cake Dessert, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 8 - Vegetarian Box <i>Oven Roasted Tomato and Aubergine Pasta Salad Quinoa and Chickpea Salad, Chocolate Mousse, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 9 - Childrens Menu Box <i>Finger Sandwich Platter, Make your own Cookie Box, Fruit Platter, per person, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 10 - Snack Menu <i>Crudite and Antipasto platter, Tea Cake Dessert and Assorted Bread Rolls and Butter</i>	
On Air Box Menu 11 - Russian Menu <i>Smoked Trout, Olivier Salad, Honey Cake, Assorted Bread Rolls and Butter</i>	
On Air Box Menu 12 - Arabic Menu <i>Cold Arabic Mezze for 1, Spice Roast Quail, Baklavam, Assorted Bread Rolls and Butter</i>	

HOT MEALS

SNACKS & STARTERS	QTY
Caramelised Red Onion Pissaladiere <i>Aubergine Caviar, Black Olives, Tomato, Onion Puree. From the Fine Dining Menu</i>	
Truffle Asparagus <i>Steamed Asparagus, Cauliflower Crumb, Truffle Emulsion. From the Fine Dining Menu</i>	
Asparagus and Baby Leek Tart <i>Fine Dining, grated Truffle dressing, shaved parmesan</i>	
Assorted hot canapes, per piece	
Samosas, 3 pieces <i>Last minute selection</i>	
Spring Rolls, 3 pieces <i>Last minute selection</i>	
Mini Pizzas, 3 pieces <i>Last minute selection</i>	
Horseradish Chips <i>Last minute selection</i>	
Mini Burger <i>Last minute selection</i>	

SOUPS	QTY
Celeriac Veloute Soup, 500 ml <i>with Toasted Celeriac Crisps</i>	
Classic Italian Minestrone Soup, 500 ml	
Classic Minestrone, 250ml <i>Vegetables, Pasta in a Rich Tomato Broth</i>	
Clear Chicken and Noodle Broth, 500 ml <i>Russian Lapsha</i>	
Crab and Sweetcorn Soup, 500 ml	
Lobster Bisque Soup, 500 ml	
Heritage Pumpkin Soup, 500 ml	
Leek and Potato Soup, 500 ml	
Mushroom Veloute, 250 ml <i>with sauteed wild mushrooms</i>	
Wild Mushroom Veloute, 500 ml	
Oven Roasted Tomato and Basil, 250 ml <i>with Diced Heritage Tomato</i>	
Oven Roasted Tomato and Basil, 500 ml <i>with Diced Heritage Tomato</i>	
Pea and Mint, 250ml <i>served Truffle Creme Fraiche</i>	
Pea and Mint Soup, 500 ml <i>served Truffle Creme Fraiche</i>	
Red Lentil and Pepper Soup, 500 ml	
Tom Yam Soup, 500 ml <i>Spicy Hot Sour Soup made with either Prawn (3) or Vegetable</i>	
White Bean and Truffle Veloute Soup, 500 ml	
White Miso Soup, 500 ml	
Borscht, 500 ml <i>with Sour Cream and Dill</i>	
MAIN DISHES - MEAT	QTY
Marjoram-Scented Rack of Lamb <i>with Dauphinoise potato, fricassee of peppers, grilled courgette, Tomato Jam. From the Fine Dining Menu</i>	
Grilled Kagoshima Wagyu Beef <i>with Stir Fried Carrot and Courgette Spaghetti, Sesame, Teriyaki Glazed Shiitake Mushrooms. From the Fine Dining Menu</i>	
Fillet of Beef <i>with Parsley and Garlic Puree, Braised Pearl Barley, Pickled Girolles, Crisp Beef Croquette. From the Fine Dining Menu</i>	

<p>Veal Medallion <i>Braised Veal shin, Swiss chard crisp potato, roasted fingerling carrots. From the Fine Dining Menu</i></p>	
<p>Daube of Beef <i>with Roasted Root Vegetables, Parsnip Mash. From the Brasserie Menu</i></p>	
<p>Beef Bourguignon <i>with Mashed Potato, Parsley, Onions, Mushrooms. From the Brasserie Menu</i></p>	
<p>Rack of Lamb <i>Last minute selection</i></p>	
<p>Fillet of Veal <i>Last minute selection</i></p>	
<p>Slow Cooked Veal Osso Bucco <i>with Saffron Risotto, Crisp Kale, Tomato Jus. From the Fine Dining Menu</i></p>	
<p>Fillet of Beef, <i>with Horseradish Gnocchi Chips, Watercress, Shallot Salad, Tomato Fondue, Brown Butter Jus. From the Brasserie Menu</i></p>	
<p>Slow Cooked Beef Short Rib <i>with Homemade BBQ Sauce, Red Cabbage and Kale Slaw. From the Brasserie Menu</i></p>	
<p>Beef Stroganoff <i>From the Brasserie Menu</i></p>	
<p>12-Hour Slow Cooked Lamb Shank <i>with Garlic Mash, Fine Green Beans, Shallots. From the Brasserie Menu</i></p>	
<p>Grilled Barnsley Lamb Chops <i>with Crushed New Potatoes, Seasonal Vegetables, Rosemary Jus. From the Brasserie Menu</i></p>	
<p>Classic Shepherd`s Pie <i>Lamb, Minted Crushed Peas. From the Brasserie Menu</i></p>	
<p>Beef Sausage and Mash <i>with Onion Gravy. From the Brasserie Menu</i></p>	
<p>Veal Milanese <i>Crumbed and Pan Fried Veal Escalope, Spaghetti, Tomato and Basil Sauce</i></p>	
<p>Wagyu Beef Fillet <i>Last minute selection</i></p>	
<p>Fillet of Beef 28 Day British <i>Last minute selection</i></p>	
<p>Rib-Eye <i>Last minute selection</i></p>	
<p>Sirloin <i>Last minute selection</i></p>	
<p>Veal Ossobucco <i>Last minute selection</i></p>	
<p>Beef Skewers, 2 pieces <i>Last minute selection</i></p>	
<p>Beef Burger <i>Last minute selection</i></p>	
<p>Grilled Barnsley Lamb Chops, 3 pieces <i>Last minute selection</i></p>	

Pork Tenderloin <i>Last minute selection</i>	
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MAIN DISHES - FISH & SEAFOOD	QTY
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Pan Fried Salmon <i>with Braised Fennel, Parmesan Gnocchi, Toasted Artichokes, Air Dried Cherry Tomatoes, Bois Boudrin Sauce. From the Brasserie Menu</i>	
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Fillet of Sea Bass <i>with Creamed Wild Mushrooms with Tarragon, Caramelised Endive, Onion. From the Brasserie Menu</i>	
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Blackened Miso Cod <i>with Sesame Bok Choi, Shiitake Broth, Pink Ginger. From the Fine Dining Menu</i>	
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Line Caught Sea Bass <i>Last minute selection</i>	
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Baked Herb-Crusted Cod <i>Tomato fondue, mushroom duxelles, creamed salsify. From the Brasserie Menu</i>	
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Roasted Salmon Fillet <i>with Braised lentils, Kohlrabi, candied onion, carrot, herb emulsion. From the Brasserie Menu</i>	
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King Prawn Curry <i>Mushroom Jalfrezi Sauce, Coconut Rice. From the Brasserie Menu</i>	
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Salmon Fillet <i>Last minute selection</i>	
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Sea Bass Fillet <i>Last minute selection</i>	
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Dover Sole <i>Last minute selection</i>	
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Pan Roasted Salmon <i>with Herb Crushed Potatoes, Wilted Spinach, Brown Shrimp Veloute with Grapes and Pine Nuts. From the Fine Dining Menu</i>	
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Line Caught Cornish Sea Bass <i>with Saffron Potatoes Mousseline, Olive Oil Steamed Provençal Vegetables, Black Olive, Orange Dressing. From the Fine Dining Menu</i>	
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Pan Fried Halibut <i>with Charred and Pickled Bok Choi, Courgette and Basil Puree, Five Spice Popcorn, Shiso. From the Fine Dining Menu</i>	
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Butter Poached Whole Lobster <i>with purple potatoes, leek compote, lobster Jus. From the Fine Dining Menu</i>	
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Butter Poached Chicken and Lobster <i>with Fennel and Ginger Slaw, Aromatic Thai Bisque, Crisp Chicken Skin. From the Fine Dining Menu</i>	
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Classic Dover Sole Meuniere <i>with Lemon and Caper Brown Butter, Watercress, Parsley. From the Brasserie Menu</i>	
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Fillet of Gilt Head <i>with Crab Crushed Potatoes, Soft Herb Salad. From the Brasserie Menu</i>	
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Fillet of Sea Bream <i>with Crab Crushed Potatoes, Soft Herb Salad. From the Brasserie Menu</i>	
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Herb and Garlic Buttered Lobster, Whole <i>served in the shell with spinach, shaved fennel salad. From the Brasserie Menu</i>	
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Herb and Garlic Buttered Lobster, Half
served in the shell with spinach, shaved fennel salad. From the Brasserie Menu

Confit Salmon
Last minute selection

Fish Goujons, 5 pieces
Last minute selection

King Prawns, 6 pieces
Last minute selection

King Prawn Skewers, 2 pieces
Last minute selection

Shrimp Cocktail, 100 gr
Last minute selection

Mussels
Last minute selection

Cod Fillet
Last minute selection

Halibut
Last minute selection

Tuna Fillet
Last minute selection

Smoked Trout
Last minute selection

Lobster, market price
Last minute selection

MAIN DISHES - POULTRY	QTY
Roast Breast of Norfolk Free Range Chicken <i>glazed Baby carrots, fondant potatoes, seasonal root Vegetable puree, chicken Jus. From the Fine Dining Menu</i>	
Spatchcock Baby Chicken <i>with Saut_ed Potatoes, Creamed Spinach, Grain Mustard Jus. From the Brasserie Menu</i>	
Chicken and Mushroom Pie <i>Puff Pastry Lid, Broccoli, Buttered New Potatoes. From the Brasserie Menu</i>	
Sweet and Sour Chicken <i>Diced Chicken Breast, Saut_ed Peppers & Onions, Jasmine Rice. From the Brasserie Menu</i>	
Norfolk Chicken Breast <i>Last minute selection</i>	
Butter Poached Chicken and Lobster <i>with Fennel and Ginger Slaw, Aromatic Thai Bisque, Crisp Chicken Skin. From the Fine Dining Menu</i>	
Thai Green Chicken Curry <i>with Fragrant Thai Rice, Toasted Sesame Green Papaya Salad. From the Brasserie Menu</i>	
Whole Roasted Chicken <i>Last minute selection</i>	
Baby Chicken, Poussin <i>Last minute selection</i>	
Chicken Tikka <i>Last minute selection</i>	
Chicken Skewers, 2 pieces <i>Last minute selection</i>	
Chicken Goujons, 5 pieces <i>Last minute selection</i>	
Spice Roast Quail <i>Last minute selection</i>	
MAIN DISHES - VEGETARIAN	QTY
Roast Salsify <i>Broccoli Puree, Romesco, Confit King Oyster Mushroom, Jerusalem Artichoke Crisp, Mushroom Jus. From the Fine Dining Menu</i>	
Roasted Baby Cauliflower <i>Tomato and Cumin Sauce, Chana Dal, Cauliflower Bhajis. From the Brasserie Menu</i>	

PASTA & RISOTTO	QTY
Lobster Linguine <i>Fresh Linguine, Diced Tomato, Red Chili, Herbs</i>	
Classic Beef Lasagne <i>Layered in Pasta Sheets with a Bechamel Sauce</i>	
Wild Mushroom Risotto	
Fine Herb Risotto	
Pasta with Bolognese Sauce	
Pasta with Carbonara Sauce	
Pasta with Classic Basil Pesto	
Pasta with Tomato and Basil Sauce	
Pasta with Arrabiata Sauce	
Spaghetti with Baby Courgettes	
Spaghetti with Meatballs in a Fresh Tomato Sauce	
Butternut Squash Tortellini <i>with Shaved Squash Salad</i>	
Spinach and Ricotta Ravioli <i>with Butter, Sage and Pine Nut Sauce</i>	
Classic Macaroni and Cheese	
Wild Mushroom Lasagne <i>Layered in Pasta Sheets with a Bechamel Sauce</i>	
Crab and Pea Risotto	
Butternut Squash Risotto	
Pearl Barley Risotto	
SIDE DISHES	QTY
Steamed Rice	
Wild Rice	
Seasonal Vegetables	
Grilled Mediterranean Vegetables	
Roasted Vine Tomatoes	
Wok Fried Vegetables	
Asparagus	
Quinoa	
Spinach	

Boiled Potatoes	
Creamed Mash Potato	
Sweet Potato	
Dauphinoise Potatoes	
Fondant Potato	
Baked Potato	
French Fries	
Oven Roast New Potatoes	
Basmati Rice	
Jasmine Rice	
Fried Rice	
Vermicelli Rice Noodles	
Plain Pasta	
French Beans	
Broccoli	
Creamed Spinach	
Glazed Carrots	
Baby Carrots	
Grilled Artichokes	
Mixed Mushrooms	
Steamed Vegetables	
Mixed Vegetables	
Pak Choi	
Roasted Butternut Squash	
Sauteed Kale	
Stuffed Peppers	
Gnocchi Chips	
Cous Cous	
Black Truffle Mash	

LEBANESE	QTY
Arabic Mixed Grill	
Chicken Biryani	
Okra Stew	
Freekeh	
Hot Arabic Mezze for 1	
Hot Arabic Mezze for 4 persons (40 pieces)	
Lahem Meshwi, 150 gr	
Shish Taouk, 130 gr	
Kafta Khosh, 100 gr	
Lamb Biryani, Kabsa	
Sea bass and Tahini	
King Prawns in Spicy Sauce	
Grilled Halloumi Cheese	
Sambaousek cheese, 3 pieces <i>Small meat pie, served as an appetizer or snack. filled with cheese</i>	
Sambaousek lamb, 3 pieces <i>Small meat pie, served as an appetizer or snack. filled with lamb</i>	
Kibbeh, 4 pieces <i>Snack dish made of bulgur, minced onions, and finely ground minced meat</i>	
Foul Moudames <i>Fava beans breakfast dish</i>	
Falafel, 4 pieces <i>Deep-fried ball, made from ground chickpeas and fava beans</i>	
Fatayer B'sabanekh, 3 pieces <i>Pastry pies with spinach filling</i>	
Warak Enab, 4 pieces <i>Stuffed grape vine leaves</i>	

CHILDREN MEALS	QTY
Chicken Pie	
Chicken Fajitas	
Breaded Chicken Goujons with Two Sides	
Cumberland Sausages with Creamed Potato	
Chicken Sausages with Creamed Potato	
Spaghetti with Meatballs	
Children`s Lasagne	
Fish Goujons with Two Sides	
Cheese and Tomato Pizza	

HOT MEAL SETS	QTY
Full Atlas Hot Dinner Tray <i>Appetizer, Salad, Main, Dessert, Cheese, Bread Roll and Butter</i>	
Half Atlas Hot Dinner Tray <i>Salad, Main, Dessert, Bread Roll and Butter</i>	

CREW MEALS	QTY
Crew Hot Meal Small Foil	
Crew Hot Meal Medium Foil	

DESSERTS & FRUIT

DESSERTS	QTY
Um Ali <i>Lebanese bread pudding</i>	
Sticky Toffee Pudding <i>Vanilla Clotted Cream, Butterscotch Sauce</i>	
Hot Chocolate Fondant <i>with Raspberry Marshmallow and Meringue, Muscovado Shard</i>	
Roasted Pineapple with Coconut Panna Cotta <i>Caramelised in its own Juices, Dried Pineapple Crisps</i>	
Chocolate Marquise <i>with Spiced Cherry Compote, Vanilla Anglaise, Roast Chocolate Tuille. From the Fine Dining Menu</i>	
Peanut Butter Chocolate Bar <i>with Peanut Brittle, Raspberries three-ways and Popping Candy. From the Fine Dining Menu</i>	
Rose Water Creme Brulee <i>with Honey Glazed Pine Nuts, Lavender Shortbread. From the Fine Dining Menu</i>	
Tonka Bean Panna Cotta <i>with Citrus Jelly, Pistachio, Almonds and Meringue. From the Fine Dining Menu</i>	
White Chocolate Profiteroles <i>with Salted Caramel Sauce, Honeycomb, Orange Curd, Glazed Kumquats</i>	
Cherry and Chocolate Mille-Feuille	
Chocolate Mousse	
Classic Tiramisu	
Creme Brulee	
Eton Mess	
Meghil rice pudding <i>Lebanese rice pudding spread with cinnamon and aniseed</i>	
Mouhallabieh <i>Lebanese cream dessert</i>	
FRUIT	QTY
Fruit Platter on Full Atlas <i>Selection of Fresh Cut Fruits</i>	
Fruit Platter on Half Atlas <i>Selection of Fresh Cut Fruits</i>	
Fruit Platter, per person <i>Selection of Fresh Cut Fruits</i>	
Individual Fruit Skewer	
Mini Fruit Skewer	
Fruit Basket, 1 kg	
Fruit Basket, 2 kg	

Fruit Basket, 3 kg	
Watermelon	
Pineapple	
Mango	
Melon	
Grapefruit	
Pomegranate	
Exotic Fruit	
Papaya	
Peach	
Grapes, 100gr	
Kiwi	
Fig	
Pear	
Orange	
Mandarin	
Banana	
Apple	
Apricot	
Nectarines	
Passion Fruit	
Clementines	
Plums	
BERRIES	QTY
Berries, 100 gr	
Cherries, 100gr	
Strawberries, 100 gr	
Raspberries, 100 gr	
Blackberries, 100 gr	
Blueberries, 100 gr	
Strawberries Dipped in Chocolate, per piece	

CAKES & TARTS	QTY
New York Style Cheesecake <i>Macerated Strawberries, Black Pepper, Strawberry Meringue</i>	
Fine Apple and Almond Tart <i>Frangipane, Elderflower Poached Blackberry, Creme Fraiche</i>	
Lemon Cheesecake	
Treacle Tart <i>with Clotted Cream, Creme Fraiche Lollipop, Treacle Gel. From the Fine Dining Menu</i>	
Pistachio and Brindissa Oil Cake <i>with Roasted Peaches, Aerated White Chocolate, Whipped Cheesecake. From the Fine Dining Menu</i>	
Slice of Spiced Carrot Cake	
Apple Pie Slice	
Tea Cake Dessert	
Fruit Tart Dessert	
Honey Cake	
Classic Afternoon Tea Selection, per person <i>From the Afternoon Tea Menu</i>	
Afternoon Tea Cakes, 9 pieces <i>From the Afternoon Tea Menu</i>	
Scone <i>From the Afternoon Tea Menu</i>	
Scones with Clotted Cream Raspberry <i>From the Afternoon Tea Menu</i>	
Sea Salt and Caramel Chocolate Tart <i>From the Afternoon Tea Menu</i>	
Red Velvet Cake <i>From the Afternoon Tea Menu</i>	
Apple Strudel <i>From the Afternoon Tea Menu</i>	
Carrot Cake <i>From the Afternoon Tea Menu</i>	
Chocolate and Coffee Eclair <i>From the Afternoon Tea Menu</i>	
Double Chocolate Brownie <i>From the Afternoon Tea Menu</i>	
Chocolate Cake, per slice <i>From the Afternoon Tea Menu</i>	
Fruit Cake <i>From the Afternoon Tea Menu</i>	
Fruit Tart <i>From the Afternoon Tea Menu</i>	

Lemon Drizzle Cake <i>From the Afternoon Tea Menu</i>	
Mini Victoria Sponge Cake <i>From the Afternoon Tea Menu</i>	
Mini Fruit Tarts <i>From the Afternoon Tea Menu</i>	
Mini Muffin <i>From the Afternoon Tea Menu</i>	
Cupcake <i>From the Afternoon Tea Menu</i>	
Mini Tea Cake <i>From the Afternoon Tea Menu</i>	
PETIT FOURS	QTY
Petit Fours, per piece	
COOKIES	QTY
Homemade Cookies, 2 pieces	
SWEET PASTRY	QTY
Lebanese sweet Baklava	
ICE CREAM	QTY
Purbeck Ice Cream, 500 ml	
Individual Purbeck Ice Cream	
Individual Sorbet	
Sorbet, 500 ml	
Haagen Dazs, 100 ml <i>Pack with dry ice</i>	
CHILDRENS DESSERTS	QTY
Strawberries and Cream	
Make Your Own Cookie Box	
BEVERAGES	
MINERAL WATER	QTY
Evian, 330ml	

JUICES	QTY
Orange Juice, 1 litre	
Orange Juice, 500 ml	
Orange Juice, Tetra pack, 1 litre	
Grapefruit Juice, 1 litre	
Grapefruit Juice, 500 ml	
Lemon Juice, 1 litre	
Lemon Juice, 500 ml	
Mango Juice, 1 litre	
Mango Juice, 500 ml	
Mango Juice, Tetra pack, 1 litre	
Pineapple Juice, 1 litre	
Pineapple Juice, 500 ml	
Pineapple Juice, Tetra pack, 1 litre	
Watermelon Juice, 1 litre	
Watermelon Juice, 500 ml	
Melon Juice, 1 litre	
Melon Juice, 500 ml	
Cocktail Juice, 1 litre	
Cocktail Juice, 500 ml	
Tropical Juice, 1 litre	
Berry Juice, 1 litre	
Berry Juice, 500 ml	
Cherry Juice, 1 litre	
Pomegranate Juice, 1 litre	
Pomegranate Juice, 500 ml	
Cranberry Juice, 500 ml	
Raspberry Juice, 1 litre	
Raspberry Juice, 500 ml	
Strawberry Juice, 1 litre	
Strawberry Juice, 500 ml	
Kiwi Juice, 1 litre	

Mandarin Juice, 500 ml	
Orange and Carrot Juice, 1 litre	
Orange and Carrot Juice, 500 ml	
Orange and Mango Juice, 1 litre	
Orange and Mango Juice, 500 ml	
Apple Juice, 1 litre	
Apple Juice, 500 ml	
Pear Juice, 1 litre	
Pear Juice, 500 ml	
Pear Juice, Tetra Pack, 1 litre	
Apple and Kiwi Juice, 1 litre	
Apple and Raspberry Juice, 1 litre	
Apple and Raspberry Juice, 500 ml	
Apple Juice, Tetra pack, 1 litre	
Apple, Mint, Spinach and Mango Juice, 500 ml	
Carrot Juice, 1 litre	
Carrot Juice, 500 ml	
Carrot, Apple and Ginger Juice, 1 litre	
Carrot, Orange and Ginger Juice, 1 litre	
Celery Juice, 1 litre	
Green Vegetable Juice, 1 litre	
Green Vegetable Juice, 500 ml	
Cucumber and Mint, 1 litre	
Tomato Juice, 1 litre	
Tomato Juice , 500 ml	
Tomato Juice, Tetra pack, 1 litre	
Frobishers Tomato Juice, 240 ml <i>in glass</i>	
Special Juice, 500 ml	

MILK & CREAM	QTY
Fresh Milk, 1 litre	
Fresh Milk, 500 ml	
Lactose Free Milk, 1 litre	
Lactose Free Milk, 500 ml	
Half Milk and Half Cream, 500 ml	
Milkshake, 1 litre	
Soya Milk, 1 litre	
Almond Milk, 1 litre	
Organic Milk, 1 litre	
Soya Milk, 500 ml	
Almond Milk, 500 ml	
Organic Milk, 500 ml	
Sour Cream	
Creme Fraiche	
LEMON	QTY
Whole Lemon	
Sliced Lemon	
Whole Lime	
Sliced Lime	
Lemons in Muslin, 2 pieces	
HOT BEVERAGES	QTY
Brewed Coffee	
Brewed Tea, 500 ml	
Box of Tea	
NON-FOOD	
ICE	QTY
Wet Ice Cubes, per kilo	

KITCHEN EQUIPMENT	QTY
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Cocktail Shaker

Thermos Flask of 1 litre

Thermos, 500 ml

DISPOSABLES	QTY
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Box of Gloves, 100 pieces

Bamboo Hot Towels

Disinfectant Wipes

Cocktails Napkins

Cling Film

Heavy Duty Bins Bags

Paper Plates, 50 pieces

Linen Cutlery & Metalised Plastic Wrap

Disposable Cups with Lids