

AIRPORT

United States, NJ - Newark Liberty International Airport (KEWR)

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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Gourmet Breakfast Bread Basket
An assortment of sweet breads baked daily served with butter and jams

PASTRIES	QTY
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Country Muffin, Croissant & Pastry tray
A varied selection of fresh danish pastry, homemade muffins and croissant with butter and jams

Country Muffin, Croissant, Pastry with Bagel	
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Bagel Basket
Assorted freshly baked bagels with butter, cream cheese and jams. Cream cheeses upon request

BLINIS & PANCAKES	QTY
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Country Pancakes

Belgian Waffles <i>Traditional waffles with a hint of honey and cinnamon served with 100% Vermont maple syrup</i>	
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Fresh French Fruit Crepes
Fresh julienne of pears, apples, peaches and walnuts wrapped around paper thin crepes served with a wild berry coulis

COLD CUTS	QTY
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Smoked Scottish Salmon Tray
Thin cut Scottish salmon served with sliced red onion, hard boiled egg, tomato, capers, lemon wedges, cream cheese and assorted fresh bagels

Smoked Fish Tray
A selection of smoked fish on premises consisting of Colorado trout, salmon, white fish and sable. Accompanied with cucumbers, red onions, Spanish capers, garlic herb mayo, cream cheese and crême fraichè. Choice of bagels or Black German bread

MUESLI & FRUITS	QTY
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Swiss Mueslix Parfait
Fresh berries and natural yogurt topped with Swiss Mueslix granola

Fresh Sliced Fruit Tray
A selection of melons, citrus fruits, berries, and seasonal exotic fruits served with our gourmet dipping sauce

HOT BREAKFAST	QTY
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Breakfast Meats
Choice of Meats for hot breakfast items, pork sausage, smoked bacon, apple cured bacon, Canadian ham, Taylor ham, and turkey bacon

Homefries

Omelette
Please choose from the following fillings: onion, tomato, asparagus, mushroom, artichoke, assorted cheeses of choice, brie, cheddar, Swiss, American and feta. Special requests are cheerfully encouraged

Challah French toast
Hick slices of egg bread dipped in whole milk, egg, cinnamon, fresh vanilla bean served with 100% Vermont maple syrup

Gourmet Oatmeal
Served with apples, raisins and honey topped with cinnamon

Picante Breakfast Burrito
Scrambled eggs, chicken, cheese, scallions and tomato wrapped in a soft tortilla. Served with salsa, chipotle home fries

The European Frittata
Three egg open faced omelet topped with jumbo lump crabmeat, red onions, peppers and chopped spinach. Served with cocktail sauce

The Italian Fritatta
Three eggs with prosciutto, spinach, mascarpone cheese, mozzarella cheese, chopped basil

Croissant Sandwhich
Grilled Canadian ham, egg, cheese on freshly baked croissant. Served with our old style home fries

COLD BREAKFAST SETS	QTY
<p>Traditional Continental Breakfast <i>Breakfast box that includes fresh fruit salad, bagel, mini croissant, freshly baked breakfast pastry, juice and all condiments</i></p>	
<p>Light Breakfast <i>Breakfast box that includes individual box cereal, 2% milk, fresh fruit bowl, yogurt, freshly baked corn muffin with butter and assorted jams</i></p>	
COLD MEALS	
SANDWICHES	QTY
<p>The Tuscan Sandwich <i>Fresh mozzarella, prosciutto, grilled eggplant, sun dried tomatoes, roasted peppers and arugula, balsamic dressing on Tuscan bread</i></p>	
<p>Grilled Filet Mignon Steak Sandwich <i>Grilled to perfection with caramelized onions, tomato and arugula served on a French baguette.</i></p>	
<p>Herbed Loin of Pork Sandwhich <i>Grilled and served with a fruit chutney on a brick oven bread</i></p>	
<p>Grilled Marinated Chicken Breast Sandwich <i>Chicken breast topped with fontina cheese, roasted peppers, sun-dried tomatoes and honey mustard on brick oven bread</i></p>	
<p>The New York Deli <i>Your choice of boiled ham, hard salami, turkey, roast beef, American cheese, Swiss cheese, provolone cheese, tuna salad, chicken salad, egg salad, on your choice of brea</i></p>	
<p>Cuban Sandwich <i>Herbed Lechon of pork, roasted, thinly sliced, served with pickles, mustard, Swiss cheese, and red onions. *Bread selection for New York deli sandwiches white, rye, pumpernickel, grain, foccacia, flavored soft tortillas, French baguettes, brick oven, and olive bread. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils</i></p>	
VEGAN	QTY
<p>Grilled Duck Breast Wrap <i>Marinated and grilled with julienne vegetables and fruit chutney. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils</i></p>	
<p>Grilled Vegetable Wrap <i>Grilled eggplant, Portobello mushrooms and julienne fresh vegetables. Served with Wasabi cucumber dressing. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils</i></p>	

STARTERS	QTY
<p>Seared Spicy Rare Tuna <i>Sashimi grade tuna seared with spices sliced over field greens with a citrus sauce. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils</i></p>	
<p>Fresh Homemade Mozzarella & Prosciutto <i>Served with grilled eggplant, Parma prosciutto roasted peppers and tomatoes served with Italian bread and basil infused virgin olive oil</i></p>	
<p>Quart of Chilled Gazpacho, quart</p>	
<p>Quart of Chilled Yogurt, Cucumber & Dill, quart</p>	
<p>Quart of Chilled Melon, quart</p>	
SUSHI	QTY
<p>Sushi & Sashimi Tray <i>Assorted and served with Wasabi and fresh ginger</i></p>	
PLATTERS	QTY
<p>Gourmet Canapes <i>Handmade Canapes to mention a few, smoked salmon on black bread with horseradish dill dolops, Filet Mignon on toast points, Pate on herbed bread, prosciutto and homemade fresh mozzarella topped with basil and brushetta</i></p>	
<p>Imported Cheeses Tray <i>A variety of imported hard and soft cheeses; Brie, Roquefort, Goat cheese, Fontina, Gruyere, Homemade Fresh Mozzarella. Including a selection of imported crackers and gourmet breadsticks</i></p>	
<p>Fruit & Cheese Tray <i>A variety of fruits, imported and domestic cheeses and our selection of imported crackers and gourmet bread sticks</i></p>	
<p>Gourmet Vegetable Crudites Tray <i>A fine selection of baby carrots, zucchini, squash, celery, broccoli, cauliflower, snow peas, tri-color Holland peppers, grape tomatoes and grilled asparagus. Served with a tangy dipping sauce</i></p>	
<p>Gourmet Finger Sandwiches <i>An assortment of sliced meats, cheeses and variety of cold salad on fresh baked breads. Served with all condiments and garnishes</i></p>	
<p>Assorted Pate Tray <i>Chef's choices of Pate for the day, garnished with cornichons, hard cheese and grapes with French baguette</i></p>	
<p>Mediterranean Platter</p>	
<p>Mexican Platter</p>	
<p>Chilled Deluxe Seafood Platter <i>Includes colossal jumbo shrimp, South American lobster tail, snow crab claws, jumbo lump crab meat & grilled scallops. Served with cocktail sauce, remolade sauce and oyster crackers</i></p>	
<p>Seafood Salad Platter</p>	
<p>Jumbo Colossal Shrimp Cocktail Platter <i>Colossal jumbo shrimp steamed and chilled. Served with cocktail sauce, remolade sauce and lemon wedges</i></p>	
<p>Pu Pu Platter</p>	

SALADS	QTY
<p>Grilled Chicken Salad <i>Chicken breast sliced over baby arugula, endive, topped with mandarin oranges and walnuts, in balsamic vinaigrette. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils</i></p>	
<p>Grilled Salmon Salad <i>Filet of salmon grilled over baby greens with capers, sun dried tomatoes in a lemon pepper vinaigrette. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils</i></p>	
<p>Arrowhead Spinach Salad <i>Young leaves with grilled shrimp, oyster mushrooms, crisp bacon, Goat cheese chopped egg and pignoli nuts tossed with a sherry vinaigrette</i></p>	
<p>Pear Endive & Shrimp Salad <i>Crisp endive tossed with baby greens, Bosc pears, walnuts and aged Roquefort cheese in a light balsamic dressing topped with grilled jumbo shrimp</i></p>	
<p>Greek Salad <i>Romaine lettuce, Kalamata olives, chopped celery, ripe tomato, red onion, feta cheese topped with grilled shrimp and pita triangles with lemon vinaigrette</i></p>	
<p>Classic Caesar Salad <i>Romaine lettuce tossed with seasoned croutons, aged parmesan cheese served with a Caesar dressing</i></p>	
<p>Chicken Caesar Salad</p>	
<p>Mesclun Greens Salad <i>Ten different kinds of baby greens with aged balsamic vinaigrette</i></p>	
<p>Tri Color Salad <i>Radicchio, endive and arugula with herbed vinaigrette</i></p>	
<p>Kale Salad</p>	
<p>Quinoa salad</p>	
HOT MEALS	
SNACKS & STARTERS	QTY
<p>Maryland Crabcakes</p>	
<p>Spicy Boneless Chicken Tenders <i>Chicken tenders baked in our four alarm hot sauce, served with carrots, celery and blue cheese dressing.</i></p>	
<p>Assorted Satay <i>Chicken, beef, shrimp skewers marinated and grilled served with scallion soy dressing</i></p>	
<p>Marinated Grilled Shrimp <i>Jumbo shrimp grilled served over cannellini bean salad with fresh basil, scallions and drizzled with virgin olive oil and lemon</i></p>	
<p>Coconut Shrimp <i>Jumbo shrimp encrusted with shredded coconut served with mango chutney</i></p>	
<p>Blackened Filet Mignon</p>	
SOUPS	QTY
<p>Pint of soup, pint</p>	

MAIN DISHES - MEAT	QTY
<p>Filet Mignon <i>Grilled and served with wild mushroom. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Stuffed Filet Mignon <i>With spinach and fontina cheese in a demi-glace. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Blackened Ribeye Steak <i>With red chile onions. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Prime Angus New York Sirloin <i>Topped with Roquefort cheese butter. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Rack of Lamb <i>Encrusted with parmesan herb crust. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Veal Chop Campagnole <i>Sauteed onions, vinegar peppers, potatoes in a garlic white wine. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Veal Marsala <i>Served with wild mushrooms in a Marsala wine brown sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Veal Piere <i>Served with wild mushrooms in a Marsala wine brown sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Veal Roulade <i>with Parma prosciutto, mozzarella and spinach. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Pork Tenderloin <i>Roasted, thinly sliced with ratatouille, smashed potato in a moral mushroom sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Venison Tenderloin <i>Roasted with exotic mushrooms, apricots and caramelized onions. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	

MAIN DISHES - FISH & SEAFOOD	QTY
Honey Glazed Salmon	
Seared Halibut	
<p>Seared Tuna <i>Over broccoli rabe and citrus sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Atlantic Salmon <i>Garnished with mussels and clams served in a lemon juice. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Grilled Swordfish <i>Over wilted spinach and sundried tomato. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Stuffed Sole <i>With lump Maryland crabmeat. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Baked Chilean Sea Bass <i>Encrusted with horseradish breadcrumb crust. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Grilled Snapper <i>Over a creamy white bean Provençal. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Grilled Marinated Shrimp <i>Grilled with fresh basil, scallion and lemon. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Snapper Marechiera <i>Sauteed in a plum tomato basil broth. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	

MAIN DISHES - POULTRY	QTY
<p>Free Range Chicken <i>Sauteed with fresh herbs, served over a wild mushroom risotto. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Chicken Chanterelle <i>Sauteed chicken breast over polenta with a sundried tomato exotic mushroom sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Sauteed Chicken Breast <i>Topped with Maryland jumbo crabmeat, asparagus, roasted pepper and mozzarella. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Chicken Piccata <i>Sauteed with mushrooms in a Marsala wine sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Chicken Marsala <i>Sauteed with mushrooms in a Marsala wine sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Stuffed Chicken Breast <i>With spinach and lobster in a garlic lemon sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
Chicken Breast & Shrimp	
<p>Crescent Duck <i>Roasted and served over a cranberry walnut couscous and pomegranate mustard jus reduction, topped with fresh berries. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	
<p>Ostrich <i>Marinated and grilled, sliced thin over caramelized onions with dried fruits and a port demi-glace. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked)</i></p>	

PASTA & RISOTTO	QTY
Linguine Bolognese	
Rigatoni Con Vodka <i>Tomato and basil sauce with a touch of Absolute Vodka and cream</i>	
Penne Marinara <i>Fresh tomato and basil sauce</i>	
Linguine with Seafood <i>An array of fresh seafood consisting of shrimp, scallops, clams and mussels in a garlic fresh tomato basil sauce</i>	
Orecchiette <i>Hat-shaped pasta sauteed with sweet sausage, Tuscan beans, broccoli rabe and a touch of tomato</i>	
Fusili primavera <i>Sauteed with chicken in a melody of seasonal vegetables and herbs in a light garlic tomato basil sauce</i>	
Mediterranean Fettuccini <i>Sauteed spinach and garlic with fresh plum tomato and feta cheese in a light chicken broth</i>	
Exotic Mushroom Ravioli <i>Served in a porcini mushroom sauce</i>	
Lobster Ravioli <i>Served in a pink sauce, garnished with steamed lobster meat and tri-color pepper</i>	
New York Style Lasagna <i>Homemade pasta sheets layered with meat and cheese.</i>	
Colossal Shrimp & Lobster Tail Risotto	
CHILDREN MEALS	QTY
Chicken Fingers	
Pizza <i>Small pizza with choice of toppings</i>	
PB&J <i>Peanut butter and jelly in a white bread pocket, with optional banana slices</i>	
Mozarella Sticks <i>Five sticks served with tomato sauce on the side</i>	
Hot Dignity Dog <i>Served with waffle fries</i>	
Hamburger	

DESSERTS & FRUIT

DESSERTS	QTY
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Tiramisu

Crème brulee

Key Lime Mousse

Peach Cobbler

FRUIT	QTY
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Fresh Sliced Fruit Tray

A selection of ripened seasonal fruits including assorted melons, pineapple, berries, grapes, citrus fruits and other exotic fruits

CAKES & TARTS	QTY
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New York Cheesecake

Chocolate Mousse Cake

Fruit Tart

COOKIES	QTY
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Homemade Cookie & Brownies Tray

SWEET PASTRY	QTY
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Miniature Pastries & Petit Fours Tray

ICE CREAM	QTY
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Pint of Ice Cream, pint

BEVERAGES

JUCES	QTY
Pint of Orange Juice, pint	
Quart of Orange Juice, quart	
Pint of Grapefruit Juice, pint	
Quart of Grapefruit Juice, quart	
Pint of Tomato Juice, pint	
Quart of Tomato Juice, quart	
Pint of Carrot Juice, pint	
Quart of Carrot Juice, quart	
Pint of Cranberry Juice, pint	
Quart of Cranberry Juice, quart	
Pint of Apple Juice, pint	
Quart of Apple Juice, quart	
Pint of Green Juice, pint	