

AIRPORT

United States, NY - New York John F Kennedy International Airport (KJFK)

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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BAGEL TRAY, per bagel
A Wide Selection of Fresh Baked Bagels with Butter, Cream Cheese, Jams and Preserves

MINI DANISH	
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MINI MUFFINS

YOGHURTS	QTY
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YOGURT PARFAIT

BLINIS & PANCAKES	QTY
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PANCAKES

COLD CUTS	QTY
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SMOKED SALMON
Thinly Sliced Smoked Salmon with Capers, Sliced Egg, Red Onion, tomato, Lemon Circles, Fresh Dill, Bagels, Butter, Cream Cheese, Jams and Preserves

MUESLI & FRUITS	QTY
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SLICED FRUIT
Fresh Sliced Melons, Pineapple, Mango, Grapes and Berries with Greek Yogurt and Honey Dipping Sauce

OATMEAL	
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HOT BREAKFAST	QTY
SCRAMBLED EGGS	
OMELETTES	
FRITTATAS	
BREAKFAST SAUSAGE	
BACON	
TURKEY BACON	
TURKEY SAUSAGE	
CANADIAN BACON	
HOMEFRIES	
HASHBROWNS	
FRENCH TOAST	

COLD BREAKFAST SETS	QTY
BREAKFAST BASKET <i>Assorted Mini Bagels, Muffins, Danish, Scones, Croissants and Banana Bread with Butter, Cream Cheese, Jams and Preserves</i>	
CONTINENTAL TRAY <i>Fresh Fruit Salad, Flavoured Greek Yogurt, Fresh Squeezed Orange Juice with a selection of Bakery Items with Butter, Cream Cheese, Jams and Preserves</i>	
CONTINENTAL BOX BREAKFAST <i>3 Bakery Items, Fresh Fruit, Fruit Flavoured Yogurt, Fresh Squeezed Orange Juice, Cream Cheese, Butter and Jam</i>	

HOT BREAKFAST SETS	QTY
HOT BOX BREAKFAST <i>Fresh Fruit Salad, Flavoured Greek Yogurt, Fresh Squeezed Orange Juice with Your Choice of Omelet, Frittatas, French Toast or Pancakes with Your Favourite Breakfast Meats, Cheeses and Potatoes</i>	

COLD MEALS

SANDWICHES	QTY
DELI TRAY <i>Boars Head Roast Beef, Oven Gold Turkey, Ham and Genoa Salami with Swiss and Cheddar Cheese on a Decorative Tray Accompanied with Sliced Tomato , Gherkins, Black Olives, Mustard and Mayo, bread Basket with Assorted Rolls and Sliced Breads</i>	
MINI SANDWICH TRAY <i>Selection of Sandwiches on Mini Rolls with Condiments on the side</i>	
FINGER SANDWICHES <i>White, Rye, Whole Wheat, Whole Grain and Pumpernickel Breads with Assorted Meats, Cheeses and Fresh Made Salads Cut in Fours with The Crusts Removed. Condiments can be on the Sandwiches or on the side</i>	
FRESH MOZZARELLA SANDWICH <i>With Ripe Tomato and Balsamic Vinaigrette</i>	
MARINATED GRILLED CHICKEN SANDWICH <i>With Roasted Peppers and Mozzarella Cheese</i>	
GRILLED SKIRT STEAK SANDWICH <i>Topped with Crispy Fried Onions and Cheddar Cheese</i>	
TURKEY CLUB SANDWICH <i>With Crisp Bacon, Leaf Lettuce and Ripe Tomato</i>	
ROAST BEEF SANDWICH <i>With Asiago Cheese, Creamy Horseradish Sauce and Leaf Lettuce</i>	
CUBAN SANDWICH <i>Smoked Ham, Roast Pork, Swiss Cheese, Pickle and Mustard on Grilled Portugese Bread</i>	
PO BOY SANDWICH <i>Crispy Fried Shrimp, Topped with Lettuce, Tomato and Remoulade Sauce on a Baguette</i>	
PHILLY CHEESE STEAK SANDWICH <i>Thin Sliced Steak Grilled with Onions and Cheese on a Toasted Hoagie Roll</i>	
PORTOBELLO SANDWICH <i>Marinated and Grilled Portobello Mushrooms Topped with Roasted Peppers, Fresh Mozzarella and Balsamic Glaze on a Crusty Cibatta Roll</i>	
WRAPS	QTY
SOUTHWEST CHICKEN WRAP <i>With Cheddar Cheese and Avocado</i>	
ANTIPASTO WRAP <i>With Italian Meats, Cheese, Roasted Peppers</i>	
GREEK SALAD WRAP <i>With Feta Cheese</i>	
CAJUN CHICKEN WRAP <i>Marinated Grilled Chicken with Sauteed Mushrooms, Red Onions, Cheddar Cheese in a Whole Wheat Wrap</i>	
MEDITERRANEAN WRAP <i>With Hummus, Grilled Veggies and Feta Cheese</i>	

STARTERS	QTY
JUMBO SHRIMP COCKTAIL <i>With Cocktail Sauce and Fresh Lemon</i>	
SHRIMP COCKTAIL, 5 pieces <i>Poached Jumbo Shrimp with Spicy Cocktail Sauce and Lemon Circles</i>	
GRILLED SHRIMP <i>Marinated Grilled Shrimp with Lemon Wedges, Teriyaki Sauce and Sweet Thai Chile Sauce</i>	
PROSCIUTTO AND MELON <i>Seasonal Melon with Prosciutto Di Parma</i>	
SMOKED SALMON <i>On Cocktail Bread with Cream Cheese and Fresh Dill</i>	
FILET MIGNON ON GARLIC TOASTED CROSTINI <i>With Horseradish Sauce, Topped with Melted Mozzarella</i>	
FRESH MOZZARELLA AND GRAPE TOMATO SKEWARS <i>With Fresh Basil and Balsamic Glaze</i>	
MARGARITA FLAT BREAD	
TOMATO BRUSCETTA	
ARTICHOKE DIP <i>Creamy Dip with Spinach and Artichokes with Baked Pita Chips</i>	

PLATTERS	QTY
CRUDITE <i>Assorted Raw and Blanched Vegetables with Creamy Ranch Dressing and Hummus</i>	
CRUDITE AND CHEESE <i>Fresh Blanched and Raw Veggies with a Selection of Cheeses, Grapes, Dried Fruits and Berries with a Gourmet Cracker Basket</i>	
FRUIT AND CHEESE <i>Fresh Sliced Fruit with Grapes and Berries Combined with Gourmet Cheese and Dried Fruit</i>	
CHILLED SEAFOOD <i>Jumbo Shrimp, Jumbo Lump Crab Meat, Cocktail Crab Claws and Lobster Tails with Cocktail Sauce, Lemon Wedges and Tabasco Sauce. Sea Scallops available upon request</i>	
MEZZO PLATER <i>Hummus, Baba Ganoush, Tabuleh, Stuffed Grape Leaves, Grilled Artichoke Hearts, Roasted Pepper, Feta Cheese, Mixed Mediteranean Olives with Garlic Pita Bread</i>	
ANTIPASTO PLATTER <i>Assortment of Italian Cured Meats, Asiago Cheese, Fresh Mozzarella, Marinated Mushrooms, Grilled Artichoke Hearts, Roasted Peppers, Olives and Crostini</i>	
MEXICAN TRAY <i>Guacamole, Fresh Salsa and Sour Cream with Tri Coloured Tortilla Chips</i>	
CAPRESE PLATTER <i>Sliced Fresh Mozzarella, Ripe Tomato, Fresh Basil, Balsamic Glaze and Olive Oil with Garlic toasted Crostini</i>	
SLICED MEAT TRAY <i>Fresh Roasted Turkey Breast, Sliced Filet, Boars Head Ham, Marinated Grilled Chicken with Swiss and Cheddar Cheese. Acondiment Tray with Sliced Tomato, Pickles, Olives, Mustard and Mayo. Bread Basket with Gorumet Mini Rolls and Sliced Breads</i>	
TRADITIONAL SANDWICH TRAY <i>Selection of Sandwiches and Wraps with a Condiment Tray of Lettuce, Tomato, Pickles, Olives, Mustard and Mayo</i>	
WRAP PLATTER <i>Selection of Wraps</i>	

SALADS	QTY
CAESAR SALAD <i>With Creamy Caesar Dressing and Seasoned Croutons</i>	
GARDEN TOSSED SALAD <i>With Garden Veggies and Your Choice of Dressing</i>	
MESCLUN GREENS <i>With Dried Cranberries and Walnuts</i>	
GREEK SALAD <i>With Kalamata Olives, Cucumbers, Pepperoni Peppers and Feta Cheese</i>	
SOUTHWEST SALAD <i>With Cheddar Cheese, Black Beans, Tomato, Onion and Corn</i>	
THE WEDGE <i>With Iceberg Lettuce, Crumble Bacon and Crumbled Blue Cheese</i>	
TRI COLORED SALAD <i>With Arugala, Raddichio and Endive</i>	
SPINACH SALAD <i>With Sliced Egg, Mushrooms, Grape Tomato and Bacon</i>	
COBB SALAD <i>Crisp Romaine and Mixed Greens with Cherry Tomato, Crisp Bacon, Hard Boiled Egg, Avocado and Crumbled Blue Cheese</i>	
CHEESE	QTY
GOURMET CHEESE <i>Selection of Imported and Domestic Cheese with Grapes, Dried Fruits and Gourmet Cracker Basket</i>	
HOT MEALS	
SNACKS & STARTERS	QTY
CHICKEN TENDERS <i>Grilled, Southern Fried or Italian Breaded with Honey Mustard and BBQ Sauce</i>	
BUFFALO WINGS <i>Jumbo Wings Any Style with Assorted Dipping Sauces</i>	
BAKED STUFFED CLAMS <i>With Bacon and Mozzarella Cheese</i>	
BACON WRAPPED SCALLOPS <i>With Lemon Butter Sauce</i>	
BACON WRAPPED SHRIMP <i>With Melted Mozzarella and Garlic Herb Butter</i>	
MINI CRAB CAKES	
STUFFED MUSHROOMS <i>With Seafood and Sausage Stuffing with Lemon, Butter and White Wine</i>	

SOUPS	QTY
CHICKEN NOODLE SOUP, per portion	
CHICKEN AND RICE, per portion	
CREAM OF CHICKEN, per portion	
CHICKEN VEGETABLE, per portion	
NEW ENGLAND CLAM CHOWDER, per portion	
MANHATTAN CLAM CHOWDER, per portion	
CORN CHOWDER, per portion	
BAKED POTATO SOUP, per portion	
POTATO LEEK SOUP, per portion	
BEEF BARLEY, per portion	
BEEF VEGETABLE, per portion	
LENTIL, per portion	
LENTIL WITH SAUSAGE, per portion	
MINISTRONE, per portion	
ITALIAN WEDDING, per portion	
TOMATO BASIL, per portion	
CREAM OF BROCCOLI, per portion	
CREAM OF ASPARAGUS, per portion	
ROASTED CAULIFLOWER, per portion	
SPLIT PEA, per portion	
CHICKEN AND ANDOUILLE SAUSAGE, per portion	
GUMBO, per portion	
CHILE CON CARNE, per portion	
TURKEY CHILE, per portion	
VEGETABLE CHILE, per portion	

MAIN DISHES - MEAT	QTY
BEEF SKEWARS	
BEEF SKIRT STEAK <i>With Crispy Fried Onion</i>	
BEEF FILET MIGNON <i>Topped with Herb Compound Butter</i>	
BEEF NY STRIP <i>With Sauteed Portabello Mushrooms</i>	
BEEF RIB EYE <i>With Sauteed Onions</i>	
BEEF KABABS <i>With Cubes of Filet, Peppers, Onions, Mushrooms and Tomato</i>	
VEAL MARSALA	
VEAL CHOPS <i>Marinated and Roasted with Fresh Herbs</i>	
VEAL PARMIGIAN <i>Lightly Breaded Veal Cuts Pan Fried and Topped with Marinara Sauce and Fresh Mozzarella Served over a Bed of Al Dente Pasta</i>	
VEAL PICCATA <i>Tender Veal Medallions Sauteed in Lemon, Butter, White Wine and Capers</i>	
VEAL SALTIMBOCCA <i>On a Bed of Spinach Topped with Prosciutto, Mozzarella and Brown Sauce</i>	
LAMB CHOPS <i>Marinated and Roasted with Fresh Herbs</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
SALMON OREGANATA <i>Center Cut Salmon Filet with a Garlic and Herb Infused Bread Crumb Crust on a Pool of Lemon, Butter and White Wine</i>	
GRILLED SALMON <i>Char Broiled Salmon Filet with Teriyaki Glaze and Grilled Pineapple</i>	
CHILEAN SEA BASS <i>Potato Crusted Sea Bass Filet in a Lemon, Butter Caper Cream Sauce</i>	
SHRIMP SCAMPI <i>Jumbo Shrimp Sauteed with Garlic, Butter, Lemon and White Wine Garnished with Julienned Vegetables</i>	
GRILLED SHRIMP	
SEAFOOD FRA DIABLO <i>Lobster Tail, Shrimp, Scallops, Clams, Mussels and Calamari in a Spicy Red Sauce Great Over Pasta</i>	
SCALLOPS <i>Pan Seared with Brown Butter</i>	

MAIN DISHES - POULTRY	QTY
CHICKEN SKEWERS	
MARINATED GRILLED CHICKEN <i>With Honey Mustard Glaze</i>	
TERIYAKI CHICKEN <i>With Grilled Pineapple and Teriyaki Glaze</i>	
CHICKEN PARMIGIAN <i>Lightly Breaded Chicken Breast Pan Fried and Topped with Marinara Sauce and Fresh Mozzarella Served over a Bed of Al Dente Pasta</i>	
CHICKEN FRANCESE <i>With Roasted Peppers and Asparagus in Lemon, Butter and White Wine Sauce</i>	
CHICKEN MARSALA <i>With Sauteed Mushrooms, Shallots and Prosciutto in a Marsala Wine Sauce</i>	
STUFFED CHICKEN BREAST <i>With Spinach, Feta Cheese and Sun Dried Tomato</i>	
CHICKEN ROLLATINI <i>With Prosciutto Di Parma and Mozzarella Cheese</i>	
PASTA & RISOTTO	
QTY	
LASAGNE <i>Bolognese, 3 Cheese or Vegetable</i>	
PENNE A LA VODKA <i>Creamy Vodka Sauce with Shrimp, Chicken, Sausage or Spinach</i>	
TORTELLINI BOSCIOLA <i>Cheese Filled Tortellini with Peas, Mushrooms, Shallots, Prosciutto and a Creamy Tomato Sauce</i>	
RIGATONI AND BROCCOLI <i>Al Dente Pasta with Roasted Garlic, Sundried Tomato, Grated Cheese and Olive Oil</i>	
PESTO PASTA <i>Bowtie Pasta in a Creamy Pesto Garlic Sauce with Toasted Pine Nuts</i>	
PASTA A LA GRIGLIA <i>Bowtie Pasta with Marinated Grilled Vegetables, Grilled Chicken, Garlic, Basil and Olive Oil</i>	
PASTA PRIMAVERA <i>Sauteed Vegetables, Garlic and Olive Oil</i>	
RAVIOLI DU JOUR <i>Ask About Our Selection of Homemade Ravioli and Sauces</i>	

SIDE DISHES	QTY
GRILLED VEGETABLES	
STEAMED VEGGIES	
SAUTEED SPINACH	
GREEN BEANS ALMONDINE	
ROASTED VEGETABLES	
STEAMED BROCCOLI	
ASPARAGUS	
WILD RICE	
BROWN RICE	
RICE MEDLEY	
ROASTED RED POTATOES	
SMASHED RED POTATOES	
CREAMY MASHED POTATO	
BAKED STUFFED POTATO	
MASHED SWEET POTATO	
GARLIC MASHED	
HOT MEAL SETS	QTY
TRADITIONAL BOX LUNCH <i>Contains One Oversized Sandwich On Your Choice of Bread, Rolls and Wraps, Fresh Fruit Salad, Savory Salad, Condiments and Dessert</i>	
DELUXE BOX LUNCH <i>Add a Shrimp Cocktail to Any Box Lunch</i>	
DESSERTS & FRUIT	
BERRIES	QTY
CHOCOLATE COVERED STRAWBERRIES <i>Jumbo Strawberries Dipped in Milk, Dark and White Chocolate</i>	
CAKES & TARTS	QTY
NY STYLE CHEESE CAKE	
CHOCOLATE MOUSSE CAKE	
CARROTT CAKE	

COOKIES	QTY
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COOKIES
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Butter Sugar and Red Velvet Cookies

BROWNIES	
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COOKIES AND BROWNIES
Traditional Cookies and Brownies Triangles

SWEET PASTRY	QTY
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ITALIAN MINI PASTRIES
Cannoli, Eclair, Fruit Tarts, Napoleons, Petit Fours

ICE CREAM	QTY
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ICE CREAM, 1 pint
plus dry ice and cooler if needed