

AIRPORT

United States, CA - San Diego Gillespie Field Airport (KSEE)

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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Bakery Display
Choice of muffins, croissants, Danish pastries, butter and preserves

CONDIMENTS	QTY
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Butter Rosette

YOGHURTS	QTY
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Greek Parfait

BLINIS & PANCAKES	QTY
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Cinnamon Roll Waffle with Pecan butter, maple syrup, fresh berries

Banana Bread French Toast	
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Blueberry and Lemon Custard Pancakes
served with vanilla-honey whipped cream, bacon and maple syrup

MUESLI & FRUITS	QTY
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Sliced Fruit

Birchermuesli	
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HOT BREAKFAST	QTY
Spanish Tortilla <i>Eggs, onions, prosciutto, potatoes, tomato chutney</i>	
Vegetable Frittata <i>Broccoli, smoked Gouda, mushrooms, onions, peppers</i>	
English Breakfast <i>Eggs, bacon, sausage, hash brown potatoes, mushrooms, baked beans, tomato</i>	
Mission District Burrito <i>Flour tortilla, eggs, rice, bacon, black beans, cheese and charred onion</i>	
Smart Burrito <i>Whole wheat tortilla, egg whites, spinach, Provolone, peppers, roasted turkey</i>	
Congee <i>White rice, sriracha, ginger chicken, scallions, cilantro, sliced egg</i>	
Tortilla de Huevos <i>eggs, crema, shredded cheddar cheese, sauteed poblano peppers and onion; served with salsa and fried Yukon-gold potatoes</i>	

COLD BREAKFAST SETS	QTY
Smoked Salmon and Bagel <i>Cream cheese, capers, eggs, tomato, onion</i>	
European Breakfast <i>Cheeses, salumi, sliced fruit, Greek yogurt, pastries</i>	
Continental Breakfast <i>Fresh fruit, pastries, Greek yogurt</i>	
Bagel Sandwich Black Forest ham, roasted red pepper and cheddar spread, sliced egg <i>Served with yogurt, berries and granola</i>	
Bagel Sandwich Smoked turkey, Major Grey's Chutney cream cheese, sliced egg <i>Served with yogurt, berries and granola</i>	
Bagel Sandwich Blueberry cream cheese, strawberries <i>Served with yogurt, berries and granola</i>	
Bagel Sandwich Smoked salmon, scallion cream cheese, sliced egg, capers <i>Served with yogurt, berries and granola</i>	

COLD MEALS

CANAPÉS	QTY
Prosciutto-Wrapped Asparagus, per piece	
Soppressata with Manchego and Fig Jam, per piece	
Lobster Medallion with Creme Fraiche, per piece	
Beef Roulade with Marinated Vegetables and Horseradish Cream, per piece	
Smoked Salmon and Dill Cream, per piece	
Marinated Shrimp with Garlic Remoulade in a glass, per piece	
Fresh Cevich in a glass, per piece	
Prosciutto-Wrapped Melon with Balsamic Reduction in a glass, per piece	
Beef with Tomato Compote in a glass, per piece	
Marinated Herbed Vegetable Terrine in a glass, per piece	
Dolmas with Tzatziki and Crumbled Feta in a glass, per piece	

FINGER FOODS	QTY
Crudites with hummus and savory dip	
Watermelon Feta skewers <i>3 each Skewers of Watermelon, Feta, and Mint</i>	
Caprese skewers <i>3 each Skewers of Mozzarella, Basil and Tomato</i>	
Prosciutto Melon skewers <i>3 each Skewers of Prosciutto, Melon, Mozzarella</i>	
Chevre Truffles skewers <i>3 Total, 1 coated with Pistachio, 1 with paprika, 1 with Black Sesame Seeds</i>	

SANDWICHES	QTY
European Flavors (finger sandwiches), 6 pieces <i>Egg and mayo, beef and mustard, salmon and cream cheese</i>	
American Flavors (finger sandwiches), 6 pieces <i>Turkey and Swiss, ham and cheddar, chicken and bacon</i>	
Mediterranean Flavors (finger sandwiches), 6 pieces <i>Chicken and pesto, caprese, prosciutto and Parmesan</i>	
Reuben sandwich <i>Rye, corned beef, Swiss, sauerkraut, thousand island dressing</i>	
Lobster Club sandwich <i>Lobster salad, bacon, avocado, tomato, arugula, pesto mayo, ciabatta</i>	
Shawarma sandwich <i>Flatbread, lean beef, tomatoes, lettuce, cucumber, tzatziki</i>	
Grinder Sandwich <i>Half baguette, deli meats, cured meats, cheese, lettuce, tomato, mayonnaise</i>	
Traditional Po' Boy sandwich <i>Crispy shrimp, lettuce, tomato, pickles, Tabasco, mayonnaise</i>	
Philly Cheese Steak sandwich <i>Sliced beef, sauteed onions, Provolone, hoagie roll</i>	
Original Muffalata sandwich <i>Focaccia, ham, turkey, salami, mozzarella, Provolone, olive salad, whole-grain mustard</i>	
Tampa Cuban <i>Grilled sandwich with ham, roast pork, Swiss, pickles and mustard</i>	
Smoked Salmon and Herbed Chevre open sandwich	
Tomato Mozzarella open sandwich	
Prosciutto and Parmesan open sandwich	
Shrimp and Roquette open sandwich	
Seared Tuna with Capers and Lemon open sandwich	
STARTERS	QTY
Classic Tomato Gazpacho	
Antipasti <i>Caprese skewers, cured Italian meats and cheeses, olives, grilled vegetables</i>	
SoCal Bites <i>asparagus wrapped in prosciutto and served with garlic cream cheese</i>	
Seaport Crepes <i>smoked salmon, cream cheese, cucumber slices, lemon and dill</i>	

SUSHI	QTY
Sushi <i>Ten pieces per order, your choice of sashimi, maki and nigiri</i>	
Sushi bento <i>Sashimi, maki, nigiri, Kaiso salad, pickled ginger, soy, wasabi</i>	
PLATTERS	QTY
Paleo bento <i>Cured meats, almonds, apple slices, cheese, dried fruit, crisp vegetables</i>	
Cheese platter	
Ploughman's <i>Charcuterie, cheese, whole-grain mustard, chutney, pickle, apple, dried fruit, crostini</i>	
Seafood platter <i>Lobster, shrimp, crab, scallops, cocktail sauce, remoulade, lemon</i>	
SALADS	QTY
Baby Kale and Quinoa <i>Apple, grilled chicken, cranberries, apricot, Chevre, citrus vinaigrette</i>	
Pear and Arugula <i>Pear, cranberries, manchego, sugared pecans, brown sugar whole-grain mustard vinaigrette</i>	
Nicoise <i>Yellow Fin, fingerling potatoes, green beans, eggs, olives, cabernet vinaigrette</i>	
Chef's salad <i>Smoked turkey, Black Forest ham, egg, tomato, cheddar, Swiss</i>	
Lobster Cobb <i>Grilled lobster, avocado, bleu cheese, tomato, charred corn, smoked bacon</i>	
Caprese on Greens <i>Tomatoes, buffalo mozzarella, basil, balsamic glaze, extra-virgin olive oil</i>	
California Garden <i>Chicken, apple, bacon, avocado, egg, bleu cheese, whole-grain mustard vinaigrette</i>	
Wedge Salad <i>Iceberg, tomato wedges, crumbled bacon, bleu cheese wedge, black olives, croutons</i>	
Asian Salad <i>Field greens, teriyaki chicken breast, green onion, almonds, julienne carrots and peppers, cucumbers, baby corn, mandarin oranges, crispy noodles</i>	
Going Green Salad <i>field greens, blue cheese, pears, pecans, tomatoes, cranberries and cucumbers</i>	
Cucumber Shrimp Salad <i>field greens, grape tomatoes, shaved onions and lemon vinaigrette</i>	

LEBANESE	QTY
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Mezze

Hummus, tzatziki, dolmas, cured olives, marinated vegetable salad, grilled pita

Traditional chickpea hummus and Pita

Olive hummus and Pita

Pesto hummus and Pita

Sun-dried tomato hummus and Pita

HOT MEALS

SNACKS & STARTERS	QTY
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Mini Beef Kabab, 3pcs

Mini Chicken Kabab, 3pcs

Mini Shrimp Kabab, 3pcs

Beef Satay, 3pcs

Chicken Satay, 3pcs

Zaatar Chicken flatbread appetizer

Arugula, feta, red onion, tomato, fresh mint

Margherita flatbread appetizer

Mozzarella, tomato, basil

Fig and Chevre flatbread appetizer

Port-poached fig, red onion jam, soft goat cheese, pancetta, balsamic glaze

Vintner's flatbread appetizer

Red seedless grapes, ricotta, bleu cheese, rosemary, honey

Zucchini flatbread appetizer

Green and yellow squash, prosciutto, red onion, ricotta, manchego, balsamic glaze

Smoked Salmon flatbread appetizer

Cream cheese, red onion, capers, onion jam, lemon dill cream

Pacific Beach Club Sandwich

grilled salmon, spring mix salad, tomato, bacon and chipotle aioli

Cali Fish Tacos

avocado cream, spicy salsa, cabbage, cilantro, lime and grilled mahi

Baja Coconut Shrimp

toasted coconut and sweet chili dipping sauce

La Jolla Poppers

tempura jalapeno poppers stuffed with crab and cream cheese; served with sweet chili sauce

SOUPS	QTY
Beef and Barley soup, 1 pint	
Lobster Bisque, 1 pint	
Carrot Ginger soup, 1 pint	
Roasted Tomato soup, 1 pint	
Butternut Puree soup, 1 pint	
Miso Soup, 1 pint	
Pineapple Gazpacho (served chilled) <i>bell pepper, onion, cucumber, daikon, garlic, cilantro and lime</i>	
Southwest Chicken Tortilla Soup <i>chicken and spicy vegetables; served with Cotija cheese and sour cream</i>	
MAIN DISHES - MEAT	QTY
Toluca <i>Spanish rice, black beans, pulled pork, charred corn, cilantro, smoked pepper cream</i>	
Grilled Filet Mignon with cabernet reduction	
Char Siu Pork Tenderloin	
Roasted Dry-Rubbed Pork Loin	
Roasted Rack of Lamb	
Mount Soledad <i>skillet-seared beef tenderloin medallions, spicy peppercorn sauce, herb-roasted potatoes and fresh vegetables</i>	
Grilled Lamb Chops <i>served with California ratatouille, herbed potato au gratin and minted jalapeno sauce</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Salmon en Papillote	
Chilean Sea Bass	
Lobster Tail	
Seared Sea Scallops	
Seared Ahi Tuna Steak	
Grilled Colossal Shrimp	
Mojo King Salmon <i>cooked medium; served with fresh lime wedges, grilled vegetables, Spanish rice and cilantro jalapeno tartar sauce</i>	

MAIN DISHES - POULTRY	QTY
Red Miso Chicken <i>Buckwheat noodles, mushrooms, ginger broth, egg, scallions, cilantro oil</i>	
Stuffed Chicken Breast with artichoke, Chevre, red pepper, balsamic glaze	
Searred Duck Breast	
Balboa Chicken <i>prosciutto and fontina-stuffed chicken; served with mushroom risotto and asiago cream sauce</i>	
MAIN DISHES - VEGETARIAN	QTY
Chana Masala <i>Basmati rice, chickpeas, curry, tomato, ginger, cilantro</i>	
Roasted Eggplant Napoleon	
Miso-Glazed Tofu	
PASTA & RISOTTO	QTY
Italian bowl <i>Linguine, Italian sausage, marinara, shaved Parmesan, crushed red pepper</i>	

SIDE DISHES	QTY
Quinoa	
Farro Root with Goat Cheese	
Risotto with Wild Mushrooms	
Cauliflower Mash	
Basmati and Coconut Rice	
Root Vegetable	
Couscous	
Dauphinoise Potatoes	
Whipped Potatoes	
Herb Roasted Red Potatoes	
Fingerling Potatoes	
Baked Sweet Potatoes	
House Made Kettle Chips	
Roasted Brussels Sprouts	
Asparagus Grilled or Steamed	
Ratatouille	
Sauteed Kale and Mushroom	
Vegetable Tian	
Steamed Seasonal Vegetable	
Sauteed Garlic Spinach	
Squash and Zucchini Gratin	
Charred Corn and Grilled Peppers	

DESSERTS & FRUIT

DESSERTS	QTY
Chocolate Trio mini, 3pcs	
Peanut Butter Cup mini, 3pcs	
Key Lime mini, 3pcs	
Blueberry Parfait mini, 3pcs	
Tiramisu	
Caramel and Pecan Bread Pudding	
Cheesecake Specialty	
Cappuccino Mousse <i>whipped cream and cocoa nibs served in a chocolate cup</i>	
Panna Cotta <i>strawberry coulis, macerated strawberries and mint</i>	

FRUIT	QTY
Seasonal Fruit	

BERRIES	QTY
Chocolate Dipped Strawberries, per piece	
Berries and Cream	

CAKES & TARTS	QTY
Flourless Chocolate Cake	
Strawberry Shortcake mini, 3pcs	

COOKIES	QTY
Cookie and Brownie Display, 1 of each	

BEVERAGES

MINERAL WATER	QTY
San Pelligrino, 750ml <i>glass bottle</i>	
Voss, 800ml <i>glass bottle</i>	
Perrier, 330'ml <i>glass bottle</i>	
Evian, 1 litre <i>plastic bottle</i>	
Fiji, 1 litre <i>plastic bottle</i>	
SOFT DRINKS	QTY
Coconut Water, 330ml	
Coke, 330ml	
Red Bull, 330ml	
Pepsi, 330ml	
Sprite, 330ml	
Ginger Ale, 330ml	
Club Soda, 330ml	

JUICES	QTY
Fresh Orange, 1 litre	
Fresh Grapefruit, 1 litre	
Apple juice, 1 litre	
Orange juice, 1 litre	
Grapefruit juice, 1 litre	
Grape juice, 1 litre	
Cranberry juice, 1 litre	
Tomato juice, 1 litre	
Carrot Apple Ginger juice, 1 litre	
Pineapple Lime juice, 1 litre	
Apple Fennel Basil juice, 1 litre	
Beet Orange Coconut juice, 1 litre	
Green Machine, 1 litre <i>apple, celery, cucumber, kale, lemon, parsley, romaine, spinach</i>	
Lemon Spice, 1 litre <i>lemon, apple, ginger, cayenne</i>	
Melon Ball, 1 litre <i>watermelon, cantaloupe, lime, mint</i>	
Cantaloupe and Pineapple juice, 1 litre	
Honeydew Juice with Mint, 1 litre	
Watermelon juice, 1 litre	
Fresh Lemon/Lime 1 litre	
MILK & CREAM	QTY
Whole Milk 2%, 1 pint	
Whole Milk 1%, 1 pint	
Whole Milk Skim, 1 pint	
Heavy Cream	
Half and Half	
Coffee Creamer	
LASSI	QTY
Mango Lassi	

SMOOTHIES	QTY
Strawberry Whey smoothie, 1 pint	
Blueberry Chia smoothie, 1 pint	
HOT BEVERAGES	QTY
Hot Water Thermos, 1 litre	
Fresh Brewed Hot Tea, 1 litre	
Thermos of Hot Coffee, 1 litre	
SPIRITS	QTY
Bloody Mary Kit <i>1 Whole Lemon, 1 Whole Lime, 1 oz. Celery Salt, 2 oz. Worcestershire, 1 oz. Grated Horseradish, 4 Long Stalks Celery, and 1 Pint Bloody Mary Mix</i>	
NON-FOOD	
ICE	QTY
Bag of Wet Ice	
Dry Ice, 2 kg	
Ice Pack Small, 4 kg	
NEWSPAPERS & MAGAZINES	QTY
Financial Times	
Local Daily Newspaper	
Local Sunday Newspaper	
Magazine	
New York Times	
Specialty or International Publication	
USA Today	
Wall Street Journal	

KITCHEN EQUIPMENT	QTY
Extra Set-up	
Pre Plated Tray Set Up	
Tin with Lid	
Wine Glass	
DISPOSABLES	QTY
Disposable Cooler	