

## AIRPORT

United States, FL - Miami-Opa Locka Executive Airport (KOPF)

## 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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Cheese Bread

PASTRIES	QTY
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From Our Bakery

*Assortment of freshly baked breakfast pastries and breads served with butter, cream cheese and preserve*

<p><b>Croissant</b>  <i>Freshly baked croissants with butter and nutella</i></p>	
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**Muffin**

*Three freshly baked mini blueberry muffins or your choice of flavor*

YOGHURTS	QTY
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**De-constructed Parfait**

*Greek yogurt with a bowl of fresh berries and fully loaded granola*

COLD CUTS	QTY
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**Smoked Salmon**

*Exquisite Norwegian smoked salmon, with sliced tomato, Sicilian caper berries, hardboiled egg, cream cheese and bagels*

MUESLI & FRUITS	QTY
<p><b>Fresh Fruit</b>  <i>A variety of seasonal sliced fresh fruits; including juicy melons, berries, and grapes presented with mint greek yogurt</i></p>	
<p><b>De-constructed Parfait</b>  <i>Greek yogurt with a bowl of fresh berries and fully loaded granola</i></p>	
HOT BREAKFAST	QTY
<p><b>Shakshuka</b>  <i>Slow cooked fresh tomatoes, roasted peppers, garlic, herbs and blend of seasoning finished with poached egg and bread</i></p>	
<p><b>Quiche Lorraine</b>  <i>A creamy blend of cheese, real bacon bits and fresh chives on our artisan crust</i></p>	
<p><b>Breakfast Empanadas</b>  <i>Two handcrafted empanadas deliciously stuffed with eggs, bacon and cheese or your filling selection</i></p>	
<p><b>Three Egg Omelet</b>  <i>Our cage free eggs omelet is generously filled with ham and swiss cheese or ingredients of your preference</i></p>	
<p><b>Frittata</b>  <i>A delicate Italian soufflé served open faced prepared with fresh mozzarella, tomato and basil or your choice of flavors</i></p>	
<p><b>Breakfast Burrito</b>  <i>Cage free eggs scrambled with sausage, cheddar cheese, diced tomatoes and bell peppers. Delicately folded in a tortilla with a side of salsa</i></p>	
<p><b>Bagel Egg Bacon</b>  <i>Cage free egg fried with swiss cheese, topped with crispy bacon in a bagel</i></p>	
<p><b>Eggs Benedict</b>  <i>English muffin with canadian back bacon, poached egg and hollandaise sauce</i></p>	
<p><b>Salmon Florentine Benedict</b>  <i>English muffin topped with spinach, smoked salmon and poached egg with bernaise sauce</i></p>	
COLD BREAKFAST SETS	QTY
<p><b>Continental Breakfast</b>  <i>Assortment of freshly baked breakfast pastries, butter, cream cheese, preserve and seasonal fresh fruit cup with orange juice</i></p>	
<p><b>European Breakfast</b>  <i>Assortment of freshly baked breakfast breads, sliced meats, cheeses, butter, preserves, cream cheese, yogurt, seasonal fresh fruit cup and orange juice</i></p>	
COLD MEALS	
CANAPÉS	QTY
<p>Apricot dried Boursin and Nuts, 4 pieces</p>	
<p>Apricot dried Camembert wrapped in Prosciutto, 4 pieces</p>	
<p>Asparagus Green Wrapped in Roast Beef, 4 pieces</p>	

Asparagus White Wrapped in Salmon, 4 pieces	
Beef Carpaccio, 4 pieces	
Beef Picadillo on Tostone, 4 pieces	
Belgium Endive Blue Cheese Glazed Pecan, 4 pieces	
Boursin Pecan on Rye, 4 pieces	
Brie Sugar Walnut Raspberry Tartelette, 4 pieces	
Cherry Tomato Caprese Basil organic Olive Oil, 4 pieces	
Chicken Grilled with Avocado, 4 pieces	
Chicken Salad on Tostone, 4 pieces	
Chicken Santa Fe, 4 pieces	
Chicken Tandoori Hummus Pita, 4 pieces	
Crab Salad on Cucumber, 4 pieces	
Cucumber Rondelle with Chicken Curry, 4 pieces	
Fig Stilton Cheese Almond, 4 pieces	
Fig wrapped in Prosciutto, 4 pieces	
Hummus Red Pepper Fillo, 4 pieces	
Pears with Gorgonzola, 4 pieces	
Roasted Beef Horseradish Pinwheels, 4 pieces	
Vegetable Napoleon, 4 pieces	
Beef Tenderloin Cilantro, 4 pieces	
Beef Tenderloin Spice Mango Tart, 4 pieces	
Caviar Black on Blini Creme Fraise, 4 pieces	
Ceviche in Cucumber Cup, 4 pieces	
Deviled Quail Eggs with Caviar, 4 pieces	
Duck Coffee Seared with Peach Chutney, 4 pieces	
Duck Mandarin Orange Brioche, 4 pieces	
Fruit Compot Dried with Brie Dijon, 4 pieces	
Goat Cheese Asparagus Basil, 4 pieces	
Hearts of Palm roasted Tomato Asparagus, 4 pieces	
Lobster Chefoir, 4 pieces	
Lobster Medallion Caviar, 4 pieces	
Pate Foie Gras with Truffle, 4 pieces	

Quail Egg Sausage Bacon Polenta, 4 pieces	
Red Bliss Potato with Crab Meat and Parsley, 4 pieces	
Salmon Smoked Roses, 4 pieces	
Scallops seared with avocado salad, 4 pieces	
Shrimp Baby Polenta Tomato Salsa, 4 pieces	
Shrimp on Mango Tartelette, 4 pieces	
Strawberry filled with triple Brie cream, 4 pieces	
Strawberry Grand Marnier, 4 pieces	
Tuna Carpaccio Wonton with Wasabi, 4 pieces	
Tuna Seared Fig Tomato Mint Relish Crostini, 4 pieces	
Watermelon Cup Mint Feta, 4 pieces	
Gourmet Canapes, 4 pieces <i>Chef's choice on artisan created assortment of ten fresh canapes</i>	
Artichoke Bottoms, Feta and Sun-dried Tomato, 4 pieces	
Artichoke Garlic, Black and Green Olives Tapenade, 4 pieces	
Focaccia Bruschetta Onions and Mushrooms, 4 pieces	
Olive Tapenade Goat Cheese and Bruschetta, 4 pieces	
Fresh Mozzarella and Prosciutto, 4 pieces	
Melon and Prosciutto, 4 pieces	

SANDWICHES	QTY
<p>Falafel Sandwich  <i>Healthy hand-battered chick pea balls, tomato and lettuce paired with our signature Karnis tahini served on open faced pita</i></p>	
<p>Prosciutto Ciabatta  <i>Thinly sliced imported prosciutto, fresh mozzarella, sun-dried tomatoes, artichoke hearts, fresh greens and fig preserve in freshly baked ciabatta</i></p>	
<p>Vegetarian Club  <i>Grilled portabella mushroom steaks, bell peppers, goat cheese, fresh basil leaves and pesto sauce</i></p>	
<p>Cuban Sandwich  <i>Flavorful oven-roasted pork, sliced ham, swiss cheese, pickle and mustard aioli</i></p>	
<p>Veggie Wrap  <i>Grilled sweet potato, zucchini, squash and eggplant with mixed greens, bell peppers and Karnis hummus hand wrapped in tortilla</i></p>	
<p>Tenderloin Baguette  <i>Medium rare grilled tenderloin, provolone, onion, arugula &amp; tomato in baguette</i></p>	
<p>Chicken Avocado Baguette  <i>Grilled sliced chicken breast, mozzarella cheese, red peppers and fresh avocado with our homemade mustard aioli on baguette</i></p>	
<p>Caprese Pizza Baguette  <i>Fresh mozzarella sliced over tomatoes with basil leaves, pesto sauce on a open faced baguette</i></p>	
<p>Finger Sandwiches  <i>Chef's choice of an assortment of twelve finger sandwiches</i></p>	
<p>Gyro Pita Sandwich  <i>Yummy gyro meat, thinly sliced topped with our tzatziki (yogurt cucumber) sauce hand folded in pita</i></p>	
<p>Smoked Salmon Sandwich  <i>Tasteful Norwegian smoked salmon finger sandwich with our creamy dill spread on pumpernickel</i></p>	

STARTERS	QTY
Tuna Tartare <i>Colorful and tasteful tuna, fresh avocado, juicy mango and cilantro</i>	
Salmon Poke <i>Hawaiian inspired; raw salmon, diced onions, cucumber, tomato, arugula and sesame seeds</i>	
Seafood Ceviche <i>Our famous refreshing ceviche: raw seafood, cilantro, onion, choclo, tomato with lemon and lime juice</i>	
Chilled Seafood <i>Lobster tail, jumbo shrimps, lump crab meat and marinated octopus, served with lemon and our signature aiolis</i>	
Grilled Marinated Octopus <i>Succulent octopus immersed in our signature first cold press extra virgin olive oil marinate</i>	
Caprese <i>Delectable fresh mozzarella cheese, roasted tomatoes, and basil; over freshly sliced baguette</i>	
Jumbo Shrimp Cocktail <i>Chilled, six jumbo shrimps served with cocktail and rosé sauce with lemon and lime</i>	
Prosciutto, Asiago and Melon <i>Imported thinly sliced prosciutto and asiago cheese served with seasonal sweet melons</i>	
Artichoke, Grape Leaves and Olives <i>Artichoke, Grape Leaves and Olives Exquisite artichoke bottoms with taramasalata (roe spread), stuffed grape leaves, crumbled feta cheese, kalamata olives and pita bread</i>	

SUSHI	QTY
Combo Roll <i>Spicy tuna roll, JB roll, California roll and Dragon roll</i>	
Combo 54 <i>8 Sashimi, 6 Nigiri, Spicy tuna roll, JB roll, Dragon roll and 2 California roll</i>	
Sashimi and Nigiri <i>Premium Sashimi, 3 tuna, 3 salmon; Nigiri 3 tuna, 3 salmon</i>	

SALADS	QTY
Garden Salad <i>Vibrant mixed spring greens, grape tomatoes, cucumbers, shredded carrots and olives</i>	
Arugula Salad <i>Fresh arugula, bean sprouts, golden mandarin orange and shredded Parmesan cheese drizzled over sliced almonds with grilled shrimp and lemon aioli</i>	
Spinach Strawberry Salad <i>Baby spinach, mixed greens, sweetly fresh strawberries, crumbled feta cheese and crunchy walnut with grilled shrimp, drizzled with dates balsamic vinaigrette</i>	
Watermelon Feta Mint Salad <i>Juicy melon chunks, fresh blueberries, feta cheese and mint</i>	
Seared Tuna Quinoa <i>Delicious seared tuna, quinoa, arugula, tomatoes, sweet peppers and our ginger soy vinaigrette</i>	
Greek Salad <i>Colorful tomatoes, cucumbers, feta cheese, onions, bell peppers and kalamata olive served with stuffed grape leaves</i>	
Black and Blue Salad <i>Mixed spring greens, crumbled Gorgonzola cheese, pecan, sweet grape tomatoes, red onion with grilled medium rare filet mignon and our mustard vinaigrette</i>	
Roasted Veggie <i>Deliciously roasted sweet potato, zucchini, eggplant, mushrooms with our garlic basil aioli</i>	
PLATTERS	QTY
Veggie Delight Crudites, for 2- 3 people <i>A harvest veggie platter of fresh seasonal vegetables, with our handmade signature dips</i>	
Antipasti, for 2- 3 people <i>Imported prosciutto, salami and deli meats, artichoke, sun-dried tomato, mozzarella, tortellini, olives, side of breads</i>	
Smoked Salmon, for 2- 3 people <i>Norwegian smoked salmon, tomatoes, red onion, caper berries, hardboiled egg, butter, cream cheese and bagels</i>	
Cheese and Fruits, for 2-3 people <i>Imported and domestic gourmet cheeses paired with nuts, fresh and dried fruit</i>	
Mediterranean Platter, for 2- 3 people <i>Karnis kosher Mediterranean dips, hummus, baba ganoush, spanish eggplant, roasted veggie, turkish salad and pita</i>	
CHILDREN MEALS	QTY
Deli Box <i>Rolled turkey, ham, provolone and mozzarella, veggie sticks and fruit salad cup</i>	
Lunch Box <i>Turkey and cheese finger sandwich, chips and a freshly baked cookie</i>	
Peanut Butter and Jelly Sandwich	
HOT MEALS	
SNACKS & STARTERS	QTY

### Pork Loin Brochettes

*Hand cut and skewered, bell peppers and onions perfectly paired with our signature chutneys*

### Salmon Sate

*Fillet cut delicately threaded onto skewer paired with our signature chutneys*

### Shrimp Sate

*Hand cut and skewered, bell peppers and onions perfectly paired with our signature chutneys*

### Chicken Sate

*Fillet cut delicately threaded onto skewer paired with our signature chutneys*

### Veal Sate

*Fillet cut delicately threaded onto skewer paired with our signature chutneys*

### Lamb Lollipop

*Greek style baby lamb chop, prepared with lemon and oregano paired with our tzatziki (yogurt cucumber) sauce, thyme polenta and side of mint jelly*

### Kobe X Burger Sliders

*Handmade at our USDA inspected facility, lean and succulent burger, cheddar cheese, pickles, and condiments*

### Gourmet Burger

*USDA inspected, hand made, succulent 6 oz of lean ground beef, herbed, stuffed with feta cheese, lettuce, sliced tomato and onion*

### Veggie Burger

*Our famous handcrafted 4.5 oz veggie harvest. incredible and delicious to satisfy the vegetarian palate*

### Jumbo Shrimp Cocktail

*Chilled, six jumbo shrimps served with cocktail and rose\_ sauce with lemon and lime*

### Caprese Pizza Baguette

*Fresh mozzarella sliced over tomatoes with basil leaves, pesto sauce on a open faced baguette*

### Braised Portabella Mushroom, 2 pieces

*Stuffed with veggies, sweet potato & spinach*

### Beef Churasco Sate

*Fillet cut delicately threaded onto skewer paired with our signature chutneys*

### Beef Tenderloin Brochettes

*Hand cut and skewered, bell peppers and onions perfectly paired with our signature chutneys*

### Hawaiian Brochettes

*Hand cut and skewered, bell peppers and onions perfectly paired with our signature chutneys*

### Veggie Burger Sliders

*Our famous handcrafted veggie harvest with cheddar cheese and pickles*

### Media Burger Noche Sliders

*Flavorful roasted pork, sliced ham, swiss cheese, pickle and mustard*

### Baby Bella Pizzaiola

### Brie Raspberry Puff Purse

### Brie and Pear Fillo Purse

### Feta and Sun-dried Tomato Fillo

### Gruyere and Leek Quiche

### 3 Cheese Empanada

### Spanakopita (Spinach Pie)



Vegetable Spring Rol

Potato Samosa

Broccoli Calzone

Corn Basil and Goat Cheese Quich

Lemon Grass Chicken Roll

Duck a L'Orange Crown

Buffalo Chicken Spring roll

Chicken Ginger Bacon Wrapped

Chicken Quesadilla

Chicken Empanada

Coxinha (Chicken Croquette)

Beef Scallion Roll

Beef Chimichanga

Beef Wellington

Meatballs

Beef Empanada

Pork Dumpling

Chorizo Manchego Empanada

Lobster and Shrimp Empanada

Scallops and Bacon

Curry Crab Lollipop

Lobster Coconut Bites

Lobster Wellington

Crab Lump Cakes

Shrimp Butterfly Macadamia

Shrimp Coconut

MAIN DISHES - MEAT	QTY
New Zealand Baby Rack of Lamb <i>Mouth watering marinated succulent rack of lamb</i>	
Filet Mignon Center Cut <i>No description necessary. Medium rare or at your cooking preference</i>	
Beef Wellington <i>Filet Mignon, mushroom duxelle enfolded in puff pastry</i>	
Tenderloin Brochette <i>Filet skewered with grilled mushroom, bell peppers and onions</i>	
NY Strip Steak, 12 oz <i>All time favorite. Medium rare or at your cooking preference</i>	
Pork Medallion Bacon Wrapped <i>Tender pork loin rubbed with rosemary and bay leaves, wrapped in bacon</i>	
Lamb Braised <i>Slowly cooked in our signature sauce</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Shrimp Stuffed with Lump Crab Meat <i>Delightful 4 jumbo shrimps lavishly topped with chunky lump crab</i>	
Shrimp Mykonos <i>Golden jumbo shrimp with light tomato, basil sauce and feta cheese</i>	
Fresh Grilled Fish <i>Choice of salmon, mahi mahi, grouper or red snapper</i>	
Grilled Shrimp and Scallop Brochette <i>Guiltless sautéed jumbo shrimp and sea scallops</i>	
MAIN DISHES - POULTRY	QTY
Roasted Chicken <i>Perfectly roasted half a chicken freshly seasoned with lemon and oregano</i>	
Grilled Chicken "Paillard" <i>Satisfying tender white wine-marinated grilled chicken</i>	
Chicken Breast stuffed with Brie, Bacon and Apples <i>Palate pleasing breaded chicken breast deliciously filled with brie cheese, crispy bacon and green apple</i>	
MAIN DISHES - VEGETARIAN	QTY
Braised Portabella Mushroom, 2 pieces <i>Stuffed with veggies, sweet potato and spinach</i>	
Primavera Veggie Spaghetti <i>Fresh veggies tossed with vegetable spaghetti and tomato basil sauce</i>	

PASTA & RISOTTO	QTY
Lobster Ravioli in Vodka Sauce <i>Jumbo lobster ravioli, sun-dried tomatoes, kalamata olives and truffle oil</i>	
Shrimp, Scallops Penne <i>Delicious shrimp and scallops, trio julienne peppers over buttery garlic sauce</i>	
Primavera Veggie Spaghetti <i>Fresh veggies tossed with vegetable spaghetti and tomato basil sauce</i>	
SIDE DISHES	QTY
Side Garden Salad	
Roasted Beets Herbed Greek Yogurt	
Steamed Seasonal Veggies	
Grilled Asparagus with Gorgonzola	
Grilled Portabella	
Green beans with Almond	
Quinoa	
Baked Tomato with Feta	
Loaded Baked Potato	
Sweet Potato Mashed	
Garlic Mashed Potato	
Mediterranean Orzo	
Yellow Rice with Peas	
Wild Rice or White Rice	
Lemon Zest Risotto	
Orange Glazed Carrot	
LEBANESE	QTY
Falafel	
Kibbe	
CHILDREN MEALS	QTY
Chicken Tenders <i>Flavorful breaded chicken breast stripes served with sweet potato fries</i>	
Banana Nutella Crepe <i>Fresh banana with nutella and granola wrapped in a delicious crepe</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Tiramisu	
Key Lime Pie, 6 inches <i>Orders require 48 hours notice</i>	
Key Lime Pie, 10 inches <i>Orders require 48 hours notice</i>	
Apple Pie, 6 inches <i>Orders require 48 hours notice</i>	
Apple Pie, 10 inches <i>Orders require 48 hours notice</i>	
Dessert Shots, tray of 3 <i>An assortment of verrine dessert shots, garnishly presented</i>	
Dessert Shots, tray of 9 <i>An assortment of verrine dessert shots, garnishly presented</i>	
Creme Brulee	

FRUIT	QTY
Large Fresh Fruit <i>Assortment of fresh melon slices, grapes and seasonal fruits</i>	
Rainbow Fresh Fruit <i>Assortment of eight skewers of seasonal fruits</i>	
Fruit Basket <i>Assortment of seasonal whole fresh fruit</i>	

CAKES & TARTS	QTY
Key Lime Tart	
NY Cheesecake	
Fruit Tart	
Pecan Tart	
Chocolate Tort	
Red Velvet Layer Cake, 6 inches <i>Birthdays Cake</i>	
Red Velvet Layer Cake, 10 inches <i>Birthdays Cake</i>	
Carrot Layer Cake, 6 inches <i>Birthdays Cake</i>	
Carrot Layer Cake, 10 inches <i>Birthdays Cake</i>	
Chocolate Fudge Cake, 6 inches <i>Birthdays Cake</i>	
Chocolate Fudge Cake, 10 inches <i>Birthdays Cake</i>	
Oreo Cheesecake, 6 inches <i>Birthdays Cake</i>	
Oreo Cheesecake, 10 inches <i>Birthdays Cake</i>	
Marble Cheesecake, 6 inches <i>Birthdays Cake</i>	
Marble Cheesecake, 10 inches <i>Birthdays Cake</i>	
Chocolate Lava Cake	
Key Lime Pie, 6 inches <i>Birthdays Cake</i>	
Key Lime Pie, 10 inches <i>Birthdays Cake</i>	
Apple Pie, 6 inches <i>Birthdays Cake</i>	
Apple Pie, 10 inches <i>Birthdays Cake</i>	
<b>CHOCOLATES &amp; SWEETS</b>	<b>QTY</b>
Brigadeiros, 2 pieces <i>Gourmet Brazilian truffles</i>	
Brigadeiros, 24 pieces <i>Gourmet Brazilian truffles</i>	

PETIT FOURS	QTY
Brigadeiros, 2 pieces <i>Gourmet Brazilian truffles</i>	
Brigadeiros, 24 pieces <i>Gourmet Brazilian truffles</i>	
Parisian Macarons, 3 pieces <i>Delicate almond flour cookie with a layer of creamy ganache</i>	
Parisian Macarons, 12 pieces <i>Delicate almond flour cookie with a layer of creamy ganache</i>	

COOKIES	QTY
Cookies, 3 pieces <i>Three gourmet cookies with garnish</i>	
Parisian Macarons, 3 pieces <i>Delicate almond flour cookie with a layer of creamy ganache</i>	
Parisian Macarons, 12 pieces <i>Delicate almond flour cookie with a layer of creamy ganache</i>	
Cookie and Brownies Tray, for 2- 3 people <i>Freshly baked assorted cookies and brownie</i>	

SWEET PASTRY	QTY
Chocolate Pastries, tray of 3 <i>A chocolate base variety of mini pastries, garnishly presented</i>	
Chocolate Pastries, tray of 9 <i>A chocolate base variety of mini pastries, garnishly presented</i>	
Exotic Pastries, tray of 3 <i>Fruity and exotic selection of mini dessert pastries, garnishly presented</i>	
Exotic Pastries, tray of 9 <i>Fruity and exotic selection of mini dessert pastries, garnishly presented</i>	

CHILDRENS DESSERTS	QTY
Banana Nutella Crepe <i>Fresh banana with nutella and granola wrapped in a delicious crepe</i>	

## BEVERAGES

MINERAL WATER	QTY
Water Domestic, 16.9 oz	
Imported Still Water, 16.9 oz	
Imported Sparkling Water, 16.9 oz	
Large Imported Still Water	
Large Imported Sparkling Water	
SOFT DRINKS	QTY
Coca Cola can	
Diet Coke can	
Sprite can	
Coca Cola bottle	
Diet Coke bottle	
Sprite bottle	
JUICES	QTY
Orange Juice, 8 oz	
Orange Juice, 16 oz	
Mixed Berry Fresh Fruit Juice	
Pineapple Strawberry, Fresh Fruit Juice	
Duo Melon Fresh Fruit Juice	
MILK & CREAM	QTY
Milk, 8 oz	
Milk, 16 oz	
SMOOTHIES	QTY
Fresh Fruit Smoothie	