

AIRPORT

United States, FL - North Perry Airport (KHWO)

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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From Our Bakery

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

Croissant

Freshly baked croissants with butter and nutella

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

MUESLI & FRUITS	QTY
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Fresh Fruit

A variety of seasonal sliced fresh fruits; including juicy melons, berries, and grapes presented with mint greek yogurt

HOT BREAKFAST	QTY
<p>Three Egg Omelet <i>Our cage free eggs omelet is generously filled with ham and swiss cheese or ingredients of your preference</i></p>	
<p>Frittata <i>A delicate Italian souffle_ served open faced prepared with fresh mozzarella, tomato & basil or your choice of flavors</i></p>	
<p>Breakfast Burrito <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>Bagel Egg Bacon <i>Cage free egg fried with swiss cheese, topped with crispy bacon in a bagel</i></p>	
<p>Eggs Benedict <i>English muffin with canadian back bacon, poached egg and hollandaise sauce</i></p>	
<p>Salmon Florentine Benedict <i>English muffin topped with spinach, smoked salmon and poached egg with bernaise sauce</i></p>	
<p>Breakfast Empanadas <i>Two handcrafted empanadas deliciously stuffed with eggs, bacon and cheese or your filling selection</i></p>	
<p>Quiche Lorraine <i>A creamy blend of cheese, real bacon bits and fresh chives on our artisan crust</i></p>	
<p>Shakshuka <i>Slow cooked fresh tomatoes, roasted peppers, garlic, herbs and blend of seasoning finished with poached egg and bread</i></p>	

COLD BREAKFAST SETS	QTY
<p>Continental Breakfast <i>Assortment of freshly baked breakfast pastries, butter, cream cheese, preserve and seasonal fresh fruit cup with orange juice</i></p>	
<p>European Breakfast <i>Assortment of freshly baked breakfast breads, sliced meats, cheeses, butter, preserves, cream cheese, yogurt, seasonal fresh fruit cup and orange juice</i></p>	
<p>Smoked Salmon <i>Exquisite Norwegian smoked salmon, with sliced tomato, Sicilian caper berries, hardboiled egg, cream cheese & bagels</i></p>	

COLD MEALS

SNACKS	QTY
Guava and Mint Crown, 4 pieces	
Apricot Fresh Sage Bacon Wrapped, 4 pieces	
Guava Pastelito, 4 pieces	
Pomegranate Eggplant Pecan Crown, 4 pieces	
Stuffed Dates with Chorizo, 4 pieces	

CANAPÉS	QTY
Apricot dried Boursin and Nuts, 4 pieces	
Apricot dried Camembert wrapped in Prosciutto, 4 pieces	
Artichoke Bottoms, Feta & Sun-dried Tomato, 4 pieces	
Artichoke Garlic, Black & Green Olives Tapenade, 4 pieces	
Asparagus Green Wrapped in Roast Beef, 4 pieces	
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	
Focaccia Bruschetta Onions & Mushrooms, 4 pieces	
Fig Stilton Cheese Almond, 4 pieces	
Fig wrapped in Prosciutto, 4 pieces	
Hummus Red Pepper Fillo, 4 pieces	
Olive Tapenade Goat Cheese & Bruschetta, 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	
Fresh Mozzarella & Prosciutto, 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	
Melon & Prosciutto, 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	

SANDWICHES	QTY
Veggie Sliders Mini Sandwiches <i>Our famous handcrafted veggie harvest with cheddar cheese and pickles</i>	
Smoked Salmon Mini Sandwiches <i>Tasteful Norwegian smoked salmon finger sandwich with our creamy dill spread on pumpernickel</i>	
Media Noche Sliders <i>Flavorful roasted pork, sliced ham, swiss cheese, pickle and mustard</i>	
Tenderloin Baguette <i>Medium rare grilled tenderloin, provolone, onion, arugula & tomato in baguette</i>	
Chicken Avocado <i>Grilled sliced chicken breast, mozzarella cheese, red peppers and fresh avocado with our homemade mustard aioli on baguette</i>	
Falafel Sandwich <i>Healthy hand-battered chick pea balls, tomato and lettuce paired with our signature Karnis tahini served on open faced pita</i>	
Prosciutto Ciabatta <i>Thinly sliced imported prosciutto, fresh mozzarella, sun-dried tomatoes, artichoke hearts, fresh greens and fig preserve in freshly baked ciabatta</i>	
Vegetarian Club <i>Grilled portabella mushroom steaks, bell peppers, goat cheese, fresh basil leaves & pesto sauce</i>	
Cuban Sandwich <i>Flavorful oven-roasted pork, sliced ham, swiss cheese, pickle and mustard aioli</i>	
Veggie Wrap <i>Grilled sweet potato, zucchini, squash and eggplant with mixed greens, bell peppers and Karnis hummus hand wrapped in tortilla</i>	

STARTERS	QTY
<p>Prosciutto, Asiago and Melon <i>Imported thinly sliced prosciutto and asiago cheese served with seasonal sweet melons</i></p>	
<p>Artichoke, Grape Leaves & Olives <i>Exquisite artichoke bottoms with taramasalata (roe spread), stuffed grape leaves, crumbled feta cheese, kalamata olives & pita bread</i></p>	
<p>Tuna Tartare <i>Colorful and tasteful tuna, fresh avocado, juicy mango and cilantro</i></p>	
<p>Salmon Poke <i>Hawaiian inspired; raw salmon, diced onions, cucumber, tomato, arugula and sesame seeds</i></p>	
<p>Seafood Ceviche <i>Our famous refreshing ceviche: raw seafood, cilantro, onion, choclo, tomato with lemon and lime juice</i></p>	
<p>Chilled Seafood <i>Lobster tail, jumbo shrimps, lump crab meat and marinated octopus, served with lemon and our signature aiolis</i></p>	
<p>Grilled Marinated Octopus <i>Succulent octopus immersed in our signature first cold press extra virgin olive oil marinate</i></p>	
<p>Shrimp Brochettes <i>Hand cut and skewered, bell peppers and onions perfectly paired with our signature chutneys</i></p>	
<p>Caprese <i>Delectable fresh mozzarella cheese, roasted tomatoes, and basil; over freshly sliced baguette</i></p>	
SUSHI	QTY
<p>Combo Roll <i>Spicy tuna roll, JB roll, California roll and Dragon roll. Order needs 48 hours notice</i></p>	
<p>Combo 54 <i>8 Sashimi, 6 Nigiri, Spicy tuna roll, JB roll, Dragon roll and 2 California roll. Order needs 48 hours notice</i></p>	
<p>Sashimi and Nigiri <i>Premium Sashimi, 3 tuna, 3 salmon; Nigiri 3 tuna, 3 salmon. Order needs 48 hours notice</i></p>	
CAVIAR	QTY
<p>Caviar, 1 oz <i>Lavishly presented black caviar, caper berries, egg, red onion, herbs, lemon, rich cre_me frai_che and blini</i></p>	
<p>Caviar, 2 oz <i>Lavishly presented black caviar, caper berries, egg, red onion, herbs, lemon, rich cre_me frai_che and blini</i></p>	

PLATTERS	QTY
Veggie Delight Crudite Platter <i>A harvest veggie platter of fresh seasonal vegetables, with our handmade signature dips</i>	
Smoked Salmon Platter <i>Norwegian smoked salmon, tomatoes, red onion, caper berries, hardboiled egg, butter, cream cheese and bagels</i>	
Cheese & Fruits Platter <i>Imported & domestic gourmet cheeses paired with nuts, fresh and dried fruit</i>	
Antipasto Platter <i>Imported prosciutto, salami and deli meats, artichoke, sun-dried tomato, mozzarella, tortellini, olives, side of breads</i>	
Mediterranean Platter <i>Karnis kosher Mediterranean dips, hummus, baba ganoush, spanish eggplant, roasted veggie, turkish salad and pita</i>	
Rainbow Fresh Fruit Platter <i>Assortment of eight skewers of seasonal fruits</i>	
Finger Sandwiches Platter <i>Chef's choice of an assortment of twelve finger sandwiches</i>	
Gourmet Canapes Platter <i>Chef's choice on artisan created assortment of ten fresh canapes</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>	
Seared Tuna Quinoa Salad <i>Delicious seared tuna, quinoa, arugula, tomatoes, sweet peppers & 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>	
Chicken Caesar Salad <i>Crispy romaine lettuce, chicken breast, crou_tons, shaved Parmesan cheese, Caesar dressing</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>	
Black & 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 Salad <i>Deliciously roasted sweet potato, zucchini, eggplant, mushrooms with our garlic basil aioli</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 & a freshly baked cookie</i>	
Peanut Butter & Jelly Sandwich	
HOT MEALS	
SNACKS & STARTERS	QTY
Beef Tenderloin Brochettes (medium rare) <i>Hand cut and skewered, bell peppers and onions perfectly paired with our signature chutneys</i>	
Hawaiian Chicken Brochettes <i>Hand cut and skewered, bell peppers and onions perfectly paired with our signature chutneys</i>	
Jumbo Shrimp Cocktail <i>Chilled, six jumbo shrimps served with cocktail and rose_ sauce with lemon and lime</i>	
Pork Loin Brochettes <i>Hand cut and skewered, bell peppers and onions perfectly paired with our signature chutneys</i>	
Salmon Sate <i>Fillet cut delicately threaded onto skewer paired with our signature chutneys.</i>	
Shrimp Sate <i>Cut delicately threaded onto skewer paired with our signature chutneys.</i>	
Chicken Sate <i>Fillet cut delicately threaded onto skewer paired with our signature chutneys. Choose from: chicken, beef churrasco (medium rare), veal, salmon or shrimp</i>	
Veal Sate <i>Fillet cut delicately threaded onto skewer paired with our signature chutneys.</i>	
Lamb Lollipop <i>Greek style baby lamb chop, prepared with lemon and oregano paired with our tzatziki (yogurt cucumber) sauce, thyme polenta and side of mint jelly</i>	
Caprese Pizza Baguette <i>Fresh mozzarella sliced over tomatoes with basil leaves, pesto sauce on a open faced baguette</i>	
Beef Churrasco Sate <i>Medium Rare Fillet cut delicately threaded onto skewer paired with our signature chutneys.</i>	
Kobe X Burger Sliders <i>Handmade at our USDA inspected facility, lean and succulent burger, cheddar cheese, pickles, and condiments</i>	
Gyro Mini Sandwiches <i>Yummy gyro meat, thinly sliced topped with our tzatziki (yogurt cucumber) sauce hand folded in pita</i>	
Gourmet Burger <i>USDA inspected, hand made, succulent 6 oz of lean ground beef, herbed, stuffed with feta cheese, lettuce, sliced tomato and onion</i>	
Veggie Burger <i>Our famous handcrafted 4.5 oz veggie harvest. incredible and delicious to satisfy the vegetarian palate</i>	
Braised Portabella Mushroom, 2 pieces <i>Stuffed with veggies, sweet potato & spinach</i>	

Spanakopita (Spinach Pie), 4 pieces

Vegetable Spring Roll, 4 pieces

Falafel, 4 pieces

Potato Samosa, 4 pieces

Broccoli Calzone, 4 pieces

Corn Basil & Goat Cheese Quiche, 4 pieces

Veggie Wellington, 4 pieces

Baby Bella Pizzaiola, 4 pieces

Brie Raspberry Puff Purse, 4 pieces

Brie and Pear Fillo Purse, 4 pieces

Cheese Bread, 4 pieces

Feta and Sun-dried Tomato Fillo, 4 pieces

Gruyere and Leek Quiche, 4 pieces

Cheese Empanada, 3 pieces

Lobster & Shrimp Empanada, 4 pieces

Scallops & Bacon, 4 pieces

Curry Crab Lollipop, 4 pieces

Lobster Coconut Bites, 4 pieces

Lobster Wellington, 4 pieces

Crab Lump Cakes, 4 pieces

Shrimp Butterfly Macadamia, 4 pieces

Shrimp Coconut, 4 pieces

Lemon Grass Chicken Roll, 4 pieces

Duck a L'Orange Crown, 4 pieces

Buffalo Chicken Spring roll , 4 pieces

Chicken Ginger Bacon Wrapped, 4 pieces

Chicken Quesadilla, 4 pieces

Coxinha (Chicken Croquette), 4 pieces

Chicken Coconut, 4 pieces

Chicken Empanada, 4 pieces

Beef Scallion Roll, 4 pieces

Beef Chimichanga, 4 pieces

Kibbe, 4 pieces

Beef Wellington, 4 pieces

Meatballs, 4 pieces

Beef Empanada, 4 pieces

Pork Dumpling, 4 pieces

Quiche Lorraine, 4 pieces

Chorizo Manchego Empanada, 4 pieces

MAIN DISHES - MEAT

QTY

New Zealand Baby Rack of Lamb
Mouth watering marinated succulent rack of lamb

Lamb Braised
Slowly cooked in our signature sauce

Filet Mignon Center Cut
Medium rare or at your cooking preference

Beef Wellington
Filet Mignon, mushroom duxelle enfolded in puff pastry

Tenderloin Brochette
Filet skewered with grilled mushroom, bell peppers and onions

NY Strip Steak, 12 oz
Medium rare or at your cooking preference

Pork Medallion Bacon Wrapped
Tender pork loin rubbed with rosemary and bay leaves, wrapped in bacon

MAIN DISHES - FISH & SEAFOOD

QTY

Grilled Shrimp & Scallop Brochette
Guiltless saute_ed jumbo shrimp and sea scallops

Shrimp Stuffed with Lump Crab Meat
Delightful 4 jumbo shrimps lavishly topped with chunky lump crab

Shrimp Mykonos
Golden jumbo shrimp with light tomato, basil sauce and feta cheese

Fresh Grilled Fish
Choice of salmon, mahi mahi, grouper or red snapper

MAIN DISHES - POULTRY	QTY
Grilled Chicken Paillard <i>Satisfying tender white wine-marinated grilled chicken</i>	
Roasted Chicken <i>Perfectly roasted half a chicken freshly seasoned with lemon & oregano</i>	
Chicken Breast stuffed with Brie, Bacon & Apples <i>Palate pleasing breaded chicken breast deliciously filled with brie cheese, crispy bacon and green apple</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	
Orange Glazed Carrots	
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	

CHILDREN MEALS	QTY
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Chicken Tenders
Flavorful breaded chicken breast stripes served with sweet potato fries

Banana Nutella Crepe
Fresh banana with nutella and granola wrapped in a delicious crepe

DESSERTS & FRUIT

DESSERTS	QTY
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Tiramisu

Creme Brulee

Key Lime Pie, 6 inches
Orders require 48 hours notice

Key Lime Pie, 10 inches
Orders require 48 hours notice

Apple Pie, 6 inches
Orders require 48 hours notice

Apple Pie, 10 inches
Orders require 48 hours notice

Dessert Shots, 3 pieces
An assortment of verrine dessert shots, garnishly presented

Dessert Shots, 9 pieces
An assortment of verrine dessert shots, garnishly presented

FRUIT	QTY
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Large Fresh Fruit
Assortment of fresh melon slices, grapes and seasonal fruits

Fruit Basket
Assortment of seasonal whole fresh fruit

CAKES & TARTS	QTY
Key Lime Tart	
NY Cheesecake	
Fruit Tart	
Pecan Tart	
Chocolate Tort	
Lava Cake Chocolate	
Red Velvet Layer Cake, 6 inches <i>Orders require 48 hours notice</i>	
Red Velvet Layer Cake, 10 inches <i>Orders require 48 hours notice</i>	
Carrot Layer Cake, 6 inches <i>Orders require 48 hours notice</i>	
Carrot Layer Cake, 10 inches <i>Orders require 48 hours notice</i>	
Chocolate Fudge Cake, 6 inches <i>Orders require 48 hours notice</i>	
Chocolate Fudge Cake, 10 inches <i>Orders require 48 hours notice</i>	
Oreo Cheesecake, 6 inches <i>Orders require 48 hours notice</i>	
Oreo Cheesecake, 10 inches <i>Orders require 48 hours notice</i>	
Marble Cheesecake, 6 inches <i>Orders require 48 hours notice</i>	
Marble Cheesecake, 10 inches <i>Orders require 48 hours notice</i>	
CHOCOLATES & SWEETS	
Brigadeiros, 2 pieces <i>Gourmet Brazilian truffles</i>	
Brigadeiros, 24 pieces <i>Gourmet Brazilian truffles</i>	
Gourmet Brigadeiros <i>12 Delectable Dark Chocolate Brazilian Truffles with gift box and ribbon</i>	
Assorted Brigadeiros <i>12 Assorted Brigadeiros with gift box and ribbon</i>	

COOKIES	QTY
Cookies, 3 pieces <i>Three gourmet cookies with garnish</i>	
Cookie & Brownies Tray <i>Freshly baked assorted cookies & brownies</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>	
Parisian Macarons <i>12 Assorted Parisian Macarons</i>	
SWEET PASTRY	QTY
Chocolate Pastries, 3 pieces <i>A chocolate base variety of mini pastries, garnishly presented</i>	
Chocolate Pastries, 9 pieces <i>A chocolate base variety of mini pastries, garnishly presented</i>	
Exotic Pastries, 3 pieces <i>Fruity and exotic selection of mini dessert pastries, garnishly presented</i>	
Exotic Pastries, 9 pieces <i>Fruity and exotic selection of mini dessert pastries, garnishly presented</i>	
BEVERAGES	
MINERAL WATER	QTY
Water Domestic, 16.9 oz	
Water Imported, 16.9 oz <i>Sparkling or Still</i>	
Large Water Imported <i>Sparkling or Still</i>	
SOFT DRINKS	QTY
Soda Can <i>Coke, Diet, Sprite</i>	
Soda Bottle <i>Coke, Diet, Sprite</i>	

JUICES	QTY
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Fresh Fruit Juice
Mixed Berry, Pineapple Strawberry, Duo Melon

Orange Juice, 8 oz	
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Orange Juice, 16 oz

MILK & CREAM	QTY
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Milk, 8 oz

Milk, 16 oz	
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SMOOTHIES	QTY
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Fresh Fruit Smoothie