

## AIRPORT

United States, FL - Orlando Sanford International Airport (KSFB)

## 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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Toast

Assorted Bagel Tray

Breakfast Breads Tray

PASTRIES	QTY
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English Muffin

Croissant

YOGHURTS	QTY
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Yogurt Parfait

*Greek yogurt, fresh berries and granola*

Assorted Greek and low fat yogurts

BLINIS & PANCAKES	QTY
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Ricotta Crepe

*Sweet ricotta creme filled crepes topped with fresh berries and whipped cream*

COLD CUTS	QTY
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Smoked Salmon Tray

MUESLI & FRUITS	QTY
Sliced Fruit Tray	
HOT BREAKFAST	QTY
Breakfast Burrito <i>Sausage, ham, bacon or vegetarian with eggs, peppers and shredded cheddar</i>	
Breakfast Sandwich <i>Bacon, ham or sausage with cheddar on English muffin, bagel or croissant</i>	
Artichoke and Red Pepper Frittata	
Baby Spinach, Feta and Mushroom Omelet	
Bacon, Tomato and Swiss Omelet	
Create Your Own Omelet	
Bacon	
Sausage	
Turkey Bacon	
Turkey Sausage	
Hash Browns	
Home Fries	
COLD BREAKFAST SETS	QTY
Continental Breakfast <i>Greek yogurt, sliced fruit, bagel and muffin</i>	
COLD MEALS	
SNACKS	QTY
Bruschetta <i>served with crostini, fresh mozzarella and basil</i>	
Caprese Skewers <i>served with balsamic glaze</i>	
Toasted Pita Triangles <i>served with homemade hummus</i>	
Fiesta Tortilla Chips <i>served with salsa and guacamole</i>	
CANAPÉS	QTY
Assorted Canapes <i>chefs creation</i>	

SANDWICHES	QTY
<p>Italian Sandwich <i>Salami, prosciutto, ham, Provolone, pepperoncini, lettuce and tomatoes on artisan bread</i></p>	
<p>Caprese Sandwich <i>Vine ripe tomato, fresh mozzarella, basil, pesto and balsamic glaze on ciabatta</i></p>	
<p>Chicken Pesto Sandwich <i>Grilled chicken, pesto, Provolone and arugula on ciabatta</i></p>	
<p>Florida Grouper Sandwich <i>Lightly seasoned and served with a cilantro lime aioli on Kaiser Roll</i></p>	
<p>Turkey and Brie Sandwich <i>Roasted turkey, brie, sliced apples and cranberry aioli on multi-grain bread</i></p>	
<p>Roasted Vegetable Sandwich <i>Layers of roasted vegetables and basil goat cheese spread on focaccia</i></p>	
<p>Lemon Tarragon Chicken Salad Sandwich <i>served with lettuce and tomato on croissant</i></p>	
<p>All American Deli Sandwiches <i>Available with your choice: Roast Beef, Turkey, Ham, Chicken Salad, Tuna Salad or Egg Salad Cheddar, Swiss, American, or Provolone Cheese White, Wheat, Multigrain, Rye, Ciabatta, Kaiser Roll or Croissant</i></p>	
<p>Mini Sandwiches <i>Your choice or chefs choice of mini sandwiches</i></p>	
<p>Assorted Gourmet Sandwiches <i>An assortment of our gourmet sandwiches</i></p>	
<p>Assorted Deli Sandwiches <i>An assortment of all American deli sandwiches</i></p>	
STARTERS	QTY
<p>Shrimp Cocktail <i>Colossal shrimp served with cocktail sauce</i></p>	
<p>Prosciutto, Goat Cheese and Melon <i>served with fresh basil leaves</i></p>	
<p>Flaxseed and Pistachio Crusted Chicken Lollipops <i>served with a honey yogurt dipping sauce</i></p>	
<p>Caribbean Shrimp Skewers <i>served with a mango salsa</i></p>	

PLATTERS	QTY
Assorted Gourmet Sandwich Tray	
Assorted Deli Sandwich Tray	
European Finger Sandwich Tray	
Sliced Fruit <i>Sliced seasonal melons, fruits and berries</i>	
Exotic Sliced Fruit <i>Sliced fruits, berries and exotic fruits</i>	
Domestic Cheeses <i>A domestic variety of cheeses complimented with grapes</i>	
Artesian Cheeses <i>Chefs selection of imported cheeses, mixed nuts, fruit preserves, grapes and dried fruit garnish</i>	
Cheese and Charcuterie <i>Prosciutto de Parma, sopressatta, Genoa salami, capicola, olives, Fontina and Parmesan Reggiano</i>	
Cruditees <i>A colorful array of fresh vegetables served with hummus or ranch</i>	
Seafood Platter <i>Cold water lobster tail, cocktail crab claws, jumbo shrimp and scallops, served with mustard and cocktail sauce</i>	
SALADS	QTY
Rocket Salad <i>Arugula, fennel, avocado, red onion and mandarin oranges</i>	
Primo Chopped Salad <i>Romaine, tomato, red onion, bacon, blue cheese and ditalini pasta</i>	
BBQ Shrimp Salad <i>Romaine, cucumber, tomato, red onion, sweet corn, jicama and BBQ Shrimp</i>	
Roasted Beet Salad <i>Field greens, roasted beets, pecans, sliced cucumber and panko breaded goat cheese</i>	
Caesar Salad <i>Romaine, shaved parmesan and herbed croutons. Add Grilled Chicken or Shrimp</i>	
Greek Salad <i>Romaine hearts, olives, tomatoes, cucumbers, peppers, feta and pepperoncini. Add Grilled Chicken or Shrimp</i>	
Chicken Cobb Salad <i>Grilled chicken, blue cheese, avocado, bacon, tomatoes and hardboiled egg</i>	
Caprese Salad <i>Vine ripe tomato, fresh mozzarella and basil</i>	
Chef Salad <i>Mixed greens, grilled chicken, sliced ham, egg, cucumbers tomato, Swiss and cheddar cheese</i>	
Spinach Salad <i>Baby spinach, walnuts, cranberries, red onion, bacon and feta</i>	
Asian Chicken Salad <i>Field greens, red pepper, carrots, edamame, green onion, cabbage, almonds, and oranges</i>	

CHEESE	QTY
Domestic Cheeses <i>A domestic variety of cheeses complimented with grapes</i>	
Artesian Cheeses <i>Chefs selection of imported cheeses, mixed nuts, fruit preserves, grapes and dried fruit garnish</i>	
COLD MEAL SETS	QTY
Salad Box Lunch <i>sliced fruit and dinner roll</i>	
Sandwich Box Lunch <i>sliced fruit, pasta salad and a sweet treat</i>	
Deluxe Box Lunch <i>Served on individual trays with sliced fruit, pasta salad, cheese and crackers and a gourmet dessert</i>	
<b>HOT MEALS</b>	
SNACKS & STARTERS	QTY
Chicken Satay <i>served with sweet chili and spicy peanut sauce</i>	
Beef Satay <i>served with sweet chili and spicy peanut sauce</i>	
Tuna Satay <i>served with sweet chili and spicy peanut sauce</i>	
Crab Cakes <i>served with remoulade and mango salsa</i>	
Prosciutto Wrapped Asparagus	
Margherita Pizza	
Pepperoni Pizza	
Rucola Flatbread <i>Arugula, prosciutto, parmesan, olive oil and garlic</i>	
Spinaci Flatbread <i>Spinach, goat cheese, roasted peppers, artichoke hearts and basil</i>	

MAIN DISHES - MEAT	QTY
<b>Rack of Lamb</b> <i>Rosemary, olive oil, garlic and lemon infused lamb served with rosemary demi-glaze</i>	
<b>Broiled Filet Mignon</b> <i>Fresh cracked black pepper and herb crusted filet served with blue cheese crumbles and a cabernet demi-glaze</i>	
<b>Grilled New York Strip</b> <i>Marinated and grilled New York strip served with saute_ed mushrooms and a red wine demi-glaze</i>	
<b>Veal Piccata</b> <i>Panko breaded veal cutlets lightly saute_ed in a lemon, caper, parsley butter sauce with fresh dill</i>	
<b>Short Ribs</b> <i>Braised short ribs simmered with carrots and onions in a red wine reduction</i>	
<b>Roasted Pork Tenderloin</b> <i>Mojo marinated pork tenderloin served with a sweet and spicy mango salsa</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
<b>Florida Grouper</b> <i>served with a Vera Cruz sauce</i>	
<b>Mahi Mahi</b> <i>served with grilled pineapple slices</i>	
<b>Chilean Seabass</b> <i>served over braised fennel with an orange mustard reduction</i>	
<b>Scottish Salmon</b> <i>served with a lemon caper dill sauce</i>	
<b>Ahi Tuna</b> <i>soy marinated and sesame seed crusted</i>	
<b>Red Snapper</b> <i>served with a jicama and coconut slaw with a tomato ceviche</i>	
MAIN DISHES - POULTRY	QTY
<b>Lemon Caper Chicken</b> <i>Grilled chicken breasts saute_ed in a lemon caper sauce with artichoke hearts and tomatoes</i>	
<b>Chicken Puttanesca</b> <i>Grilled chicken breasts served in a tomato base of olives, red peppers and capers</i>	

PASTA & RISOTTO	QTY
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Lasagna  
*Seasoned ground beef, house marinara, ricotta and mozzarella*

Penne  
*House marinara, Bolognese or Bella Rosa sauce available with or without meatballs*

Farfalle  
*Asparagus and grilled jumbo shrimp tossed in a light tarragon cream sauce*

Cavatappi  
*Baby spinach, grape tomatoes, artichoke hearts and roasted red peppers tossed in olive oil, garlic and lemon*

SIDE DISHES	QTY
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Roasted Potatoes

Whipped Cauliflower

Herbed Wild Rice Pilaf

Steamed Baby Spinach

Green Beans Almandine

Grilled Vegetable medley

Steamed Broccoli

DESSERTS & FRUIT

DESSERTS	QTY
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Chocolate Mousse

Panna Cotta  
*served with fresh berries*

Assorted Mini Desserts

FRUIT	QTY
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Sliced Fruit  
*Sliced seasonal melons, fruits and berries*

Exotic Sliced Fruit  
*Sliced fruits, berries and exotic fruits*

Chocolate Covered Strawberries

CAKES & TARTS	QTY
Tiramisu	
Hummingbird Cake	
Key Lime Pie	
New York Cheesecake <i>served with berry coulis and fresh berries</i>	

COOKIES	QTY
Assorted Cookies	
Brownies	
Assorted Cookie and Brownie Tray	