

Smoked Salmon Tray

DeliSky — VIP Jet Catering Menu

AIRPORT	ORDER DETAILS		
United States, FL - Melbourne International Airport (KMLB)	Delivery Date:		
	Delivery Time (LT):		
CONTACT	A/C Registration:		
catering@delisky.com +41 44 586 31 10	Handling:		
741 44 380 31 10	Heating Equipment: Name:		
	Phone:		
	Email:		
	Bulk or ready to serve?		
BREAKFAST & BAKERY			
BREAD			QTY
Toast			
Assorted Bagel Tray			
Breakfast Breads Tray			
PASTRIES			QTY
English Muffin			
Croissant			
YOGHURTS			QTY
Yogurt Parfait Greek yogurt, fresh berries and granola			
Assorted Greek and low fat yogurts			
BLINIS & PANCAKES			QTY
Ricotta Crepe			
Sweet ricotta creme filled crepes topped with fresh berries and w	thipped cream		
COLD CUTS			QTY

MUESLI & FRUITS	QTY
Sliced Fruit Tray	
HOT BREAKFAST	QTY
Breakfast Burrito Sausage, ham, bacon or vegetarian with eggs, peppers and shredded cheddar	
Breakfast Sandwich Bacon, ham or sausage with cheddar on English muffin, bagel or croissant	
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 Greek yogurt, sliced fruit, bagel and muffin	
COLD MEALS	
SNACKS	QTY
Bruschetta served with crostini, fresh mozzarella and basil	
Caprese Skewers served with balsamic glaze	
Toasted Pita Triangles served with homemade hummus	
Fiesta Tortilla Chips served with salsa and guacamole	
CANAPÉS	QTY

Assorted Canapes chefs creation

SANDWICHES QTY Italian Sandwich Salami, prosciutto, ham, Provolone, pepperoncini, lettuce and tomatoes on artisan bread Caprese Sandwich Vine ripe tomato, fresh mozzarella, basil, pesto and balsamic glaze on ciabatta Chicken Pesto Sandwich Grilled chicken, pesto, Provolone and arugula on ciabatta Florida Grouper Sandwich Lightly seasoned and served with a cilantro lime aioli on Kaiser Roll Turkey and Brie Sandwich Roasted turkey, brie, sliced apples and cranberry aioli on multi-grain bread Roasted Vegetable Sandwich Layers of roasted vegetables and basil goat cheese spread on focaccia Lemon Tarragon Chicken Salad Sandwich served with lettuce and tomato on croissant All American Deli Sandwiches 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 Mini Sandwiches Your choice or chefs choice of mini sandwiches Assorted Gourmet Sandwiches An assortment of our gourmet sandwiches Assorted Deli Sandwiches An assortment of all American deli sandwiches

STARTERS	QTY
Shrimp Cocktail Colossal shrimp served with cocktail sauce	
Prosciutto, Goat Cheese and Melon served with fresh basil leaves	
Flaxseed and Pistachio Crusted Chicken Lollipops served with a honey yogurt dipping sauce	
Caribbean Shrimp Skewers served with a mango salsa	

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

Asian Chicken Salad

Field greens, red pepper, carrots, edamame, green onion, cabbage, almonds, and oranges

CHEESE QTY

Domestic Cheeses

A domestic variety of cheeses complimented with grapes

Artesian Cheeses Chefs selection of imported cheeses, mixed nuts, fruit preserves, grapes and dried fruit garnish

COLD MEAL SETS QTY

Salad Box Lunch sliced fruit and dinner roll

Sandwich Box Lunch sliced fruit, pasta salad and a sweet treat

Deluxe Box lunch Served on individual trays with sliced fruit, pasta salad, cheese and crackers and a gourmet dessert

HOT MEALS

Chicken Satay
served with sweet chili and spicy peanut sauce

Beef Satay
served with sweet chili and spicy peanut sauce

Tuna Satay
served with sweet chili and spicy peanut sauce

Crab Cakes
served with remoulade and mango salsa

Prosciutto Wrapped Asparagus

Pepperoni Pizza

Margherita Pizza

Rucola Flatbread Arugula, prosciutto, parmesan, olive oil and garlic

Spinaci Flatbread Spinach, goat cheese, roasted peppers, artichoke hearts and basil

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

Grilled chicken breasts served in a tomato base of olives, red peppers and capers

PASTA & RISOTTO	QTY
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
Roasted Potatoes	
Whipped Cauliflower	
Herbed Wild Rice Pilaf	
Steamed Baby Spinach	
Green Beans Almandine	
Grilled Vegetable medley	
Steamed Broccoli	
DESSERTS & FRUIT	
DESSERTS	QTY
Chocolate Mousse	
Panna Cotta served with fresh berries	
Assorted Mini Desserts	
FRUIT	QTY
Sliced Fruit Sliced seasonal melons, fruits and berries	
Exotic Sliced Fruit Sliced fruits, berries and exotic fruits	

Chocolate Covered Strawberries

7/8

CAKES & TARTS	QTY
Tiramisu	
Hummingbird Cake	
Key Lime Pie	
New York Cheesecake served with berry coulis and fresh berries	
COOKIES	QTY
Assorted Cookies	
Brownies	

Assorted Cookie and Brownie Tray