

AIRPORT

Jamaica, Montego Bay

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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Assorted breads and Dinner Rolls

PASTRIES	QTY
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Danish Toast

French toast	
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BLINIS & PANCAKES	QTY
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Banana Pancake

Assorted Pancakes	
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HOT BREAKFAST	QTY
Western Omelet <i>A four eggs omelet stuffed with sweet peppers, bacon and cheese, served with fry carrots and cabbage</i>	
Shrimp Omelet <i>Jumbo shrimp sautéed with spinach And wrapped in a egg tortilla Served with mushrooms tomato ragout and fry noodles</i>	
Vegetarian Omelet <i>Assorted fresh vegetables wrapped in a three eggs omelet topped with tomato ragout and water crest</i>	
Ham and cheese Omelet <i>Three or four eggs omelets stuffed with Virginia ham and cheese, Served with roasted pottatoes</i>	
Country stile Scramble Eggs <i>Three eggs scramble, seasoned with curry, served with Anna potatoes and Italian sausages</i>	
Southern Breakfast Burrito <i>Fresh spinach, cheese and scramble egg wrapped in a flour tortilla</i>	
Roasted Vegetable Frittata <i>8 oz frittata baked with roasted vegetables, toped with tomato her ragout and the breakfast meat of your choice</i>	
COLD MEALS	
CANAPÉS	QTY
Canapes <i>Displayed attractively on a tray</i>	
SANDWICHES	QTY
Assorted deli meats in a selection of breads and rolls <i>served with assorted condiments</i>	
Turkey Club Sandwich	
Open Face Breakfast Sandwich	
Sandwich Tray <i>Finger style deli sandwiches garnished with vegetables</i>	
STARTERS	QTY
Shrimp Cocktail <i>Jumbo shrimp served with a raspberry cocktail sauce and garnished with diced cheese and vegetables</i>	
Black and White Semi Ahi Tuna <i>Served rare, thinly sliced with pickled ginger and wasabi egg whites and toast points</i>	
SUSHI	QTY
Sushi and Sashimi <i>8 portions per person A minimum order for 4 persons (32 pieces) is require with 24 hours in advance</i>	

SALADS	QTY
Portobello Mushroom <i>Grilled on a bed of fresh baby spinach leaves, roasted peppers, artichokes topped with reggianito cheese shavings</i>	
Spinach Salad <i>Baby spinach leaves with sliced mushrooms, bacon, tomato, red onions, and chopped egg</i>	
Caesar Salad <i>Crisp romaine lettuce, seasoned croutons, served as is or with mahi, salmon, grilled shrimp, chicken or filet mignon</i>	
Southwestern Chicken Salad <i>Assorted greens with a medley of vegetables topped with spicy breaded chicken, black beans, cheddar cheese and cilantro</i>	
Greek Salad <i>Crisp greens topped with feta cheese, bell peppers, black olives, cucumbers</i>	
Seared Thai Tuna <i>Black and white semi crusted tuna thinly sliced over a bed of mixed greens with sliced tomatoes, capers, sliced olives and fried noodles</i>	
Pasta Salad	
Garden Salad <i>Crisp mixed greens, served plain or with mahi, salmon, grilled shrimp, chicken or filet mignon</i>	
Tomato Caprese <i>Vine ripe tomatoes, fresh Mozzarella, basil, roasted peppers, red onions served with balsamic dressing</i>	
Cobb Salad <i>Mixed greens tossed with chopped egg, diced bacon, tomato, sliced avocado topped with grilled chicken and gorgonzola cheese</i>	
Oriental Chicken Salad <i>Julienne chicken strips and vegetables with mandarin oranges and fried Chinese noodles served with oriental ginger dressing</i>	
Chef Salad <i>Sliced turkey breast, ham, salami, cheese, boiled egg and crisp greens</i>	
Tri-Colored Pasta with Grilled Vegetables <i>A medley of grilled vegetables tossed with tri-colored pasta with balsamic vinaigrette</i>	
PLATTERS	QTY
Smoked Salmon Display <i>Sliced salmon served with vine-ripe tomatoes, diced onions, chopped egg, capers and sliced cucumber</i>	
Deluxe Seafood Tray <i>8 oz lobster tail, jumbo shrimp, crab claws, assorted sea products and vegetables served with cocktail and mustard sauce</i>	
Fish Finger Trays <i>Exquisitely seasoned and breaded fish finger garnished with fresh vegetables and served with cocktail and tartar sauces</i>	
Deli Sampler <i>Assorted rolled meats and cheese served with vegetables and a snack</i>	
Vegetable and Cheese <i>A variety of domestic and imported cheeses garnished with fresh vegetables and assorted crackers</i>	

CAVIAR	QTY
Beluga Caviar <i>Served with sour cream, chopped onion, egg whites and toast points</i>	
EXTRA GARNISH & SAUCES	QTY
Balsamic Vinaigrette	
Raspberry Vinaigrette	
Bleu Cheese Dressing	
Ranch Dressing	
Thousand Island Dressing	
Honey Mustard Dressing	
Caesar Dressing	
Ginger Oriental and Low fat Italian Dressing	
COLD MEAL SETS	QTY
Box Lunch <i>Served with one sandwich, garden salad, fresh fruit salad, peanuts, bottled water, dessert, condiments and utensils</i>	
Executive Box Lunch <i>Served with one sandwich, garden salad, fresh fruit salad, jumbo shrimp, peanuts, bottled water, dessert, condiments and utensils</i>	
Salad Box Lunch <i>Choose any salad from our garden menu Served on the side: Fruit salad, dessert, Bottled water and utensils Breads: Kaiser roll, Wheat roll, Rye bread, Flavored Wraps</i>	
HOT MEALS	
SNACKS & STARTERS	QTY
Chicken Fingers <i>Boneless chicken strips served with dipping sauces, fresh fruit salad and a sack</i>	
Maryland Crab cakes <i>Lump crabmeat served with Jamaican sauce</i>	
Mushu Egg Rolls <i>Vegetable or chicken served with oriental dipping sauce</i>	
Thai Marinated Beef Skewers <i>Skewered tenderloin of beef marinated with Thai sauce</i>	
Vegetable Cheese Quesadillas <i>Assorted cheese and vegetables wrapped in a bite size cornet</i>	

SOUPS	QTY
Chicken Noodle Soup	
Lobster Bisque	
Shrimp Bisque	
Maryland Crab Bisque	
Minestrone	
Cream of Broccoli Cheddar Soup	
Clam Chowder Soup	
Cream of Chicken Rice Soup	
Cream of Potato Leek Soup	
Northern Navy Bean Soup	
Tomato Basil Soup	
French Onion Soup	
Cream of Pumpkin Soup	
MAIN DISHES - MEAT	QTY
Beef Tips with Burgundy Wine <i>Filet mignon tips smothered with mushrooms simmered in a burgundy wine reduction</i>	
Filet and Lobster Tail <i>8 oz beef filet with an 8 oz lobster tail served with Grandmeuniare and your choice of side dish</i>	
Filet Mignon <i>10 oz Filet grilled to perfection topped with pearl onions and mushrooms sauce</i>	
Beef Kebabs <i>Blackened skewered beef tips with bell peppers and onions</i>	
Lamb Chops <i>New Zealand baby lamb chops marinated with Dijon mustard and rosemary grilled to perfection</i>	
Veal Piccata <i>Tender veal medallions sauteed in a lemon butter sauce and capers</i>	
Teriyaki Boneless Pork Chops <i>Grilled 8 oz pork loin with a teriyaki glaze and fresh pineapple</i>	
Veal Marsala <i>Tender veal medallions lightly sauteed and smothered with sliced mushrooms in a sweet marsala sauce</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Blackened Mahi <i>Grilled mahi topped with a mango cilantro salsa</i>	
Coconut Shrimp <i>Jumbo shrimp with a light coconut breading served with sweet citrus sauce for dipping</i>	
Seafood Symphony <i>Cajun style Seafood Jambalaya shrimp, mahi and scallops with stewed tomatoes, white rice and bell peppers</i>	
Herb Crusted Salmon <i>Crusted salmon with basil, dill and parsley served with a roasted pepper salsa</i>	
Shrimp or Mussel Fra Diavlo <i>Fresh shrimp or mussels sauteed and simmered in a rich spicy Fra Diavlo sauce</i>	
Shrimp Scampi <i>Sauteed in a white wine, lemon, butter and herbs served with angel hair pasta</i>	
Grilled Swordfish <i>8 oz grilled swordfish with herbs and topped with basil butter sauce</i>	
MAIN DISHES - POULTRY	QTY
Chicken Piccata <i>Tender chicken breast sauteed in a lemon butter sauce and capers</i>	
Chicken Fricassee <i>Sauteed in white wine, lemon, butter and herbs, served with pasta or rice</i>	
Chicken Marsala <i>Tender chicken breast lightly sautéed and smothered with sliced mushrooms in a sweet Marsala sauce</i>	
Romano Crusted Chicken <i>Topped with a Margarita sauce</i>	
Chicken Parmigiana <i>Breaded chicken breast smothered with tomato sauce and melted mozzarella cheese</i>	
Southwestern Chicken <i>Grilled chicken breast topped with a black bean corn and tomato salsa</i>	
Stuffed Chicken Breast <i>Chicken breast overstuffed with a mushroom stuffing topped with a wild mushroom sau</i>	
Macadamia Crusted Chicken <i>Served with a Hawaiian pineapple salsa</i>	

PASTA & RISOTTO	QTY
Fettuccine Alfredo <i>Fettuccine pasta tossed in reggiano, parmesan cream sauce served with or without grilled salmon or shrimps</i>	
Penne Primavera <i>Fresh market vegetables, garlic and herbs in a light wine sauce</i>	
Linguini and Clams <i>Sautee garlic little neck clams, herbs and white wine sauce, pour over fresh linguini, topped with salmon</i>	
Penne Alla Vodka <i>Penne pasta with prosciutto, peas, onion and vodka tossed in a rich blush sauce</i>	
Meat Lasagna <i>Layers of pasta and ricotta topped with mozzarella and a rich tomato sauce</i>	
Vegetable Lasagna <i>Layers of pasta and ricotta topped with mozzarella and a rich tomato sauce</i>	
Fra Diavlo <i>Penne pasta in a spicy marinara sauce</i>	
Wild Mushroom Ravioli <i>Stuffed with mushroom and cheese topped with tomato and basil Sauce and parmesan cheese</i>	
DESSERTS & FRUIT	
DESSERTS	QTY
Assorted Individual Desserts	
Assorted Cakes Cheesecakes and Mousse	
FRUIT	QTY
Fruit Tray <i>Fresh seasonal fruits and berries served with a fruit dip</i>	
CAKES & TARTS	QTY
Assorted Tartlets <i>Fruit, keylime, applespice, chocolate mousse</i>	
COOKIES	QTY
Double Chocolate Brownie and Cookies <i>Extra rich chocolate brownies with assorted cookies freshly</i>	
SWEET PASTRY	QTY
Mini Pastries <i>Canolies, nepolians, cream puffs, chocolate dipped strawberries</i>	

ICE CREAM	QTY
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Frozen Desserts
Sorbet, ice creams, frozen yogurts

CHEESE	QTY
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Fruit and Cheese
A variety of fresh fruits and berries garnished with hard and soft cheeses served with a fruit dip

BEVERAGES

JUICES	QTY
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Freshly squeezed Orange Juice

Freshly squeezed Grapefruit Juice	
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SMOOTHIES	QTY
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Assorted Energizer Smoothies