

AIRPORT

United States, SC - Aiken Regional (KAIK)

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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ASSORTED BAGELS

N.Y. Style Freshly Baked Bagels with Butter, Whipped Cream Cheese and Fruit Preserves

BREAKFAST BREAD TRAY

An assortment of Fresh Baked Favorites such as Danish, Breakfast Breads, Mini Croissants and Muffins, served with Whipped Cream Cheese, Whipped Butter and Fruit Preserves

CROISSANT BASKET

Buttery, Flaky Crescents accompanied by Whipped Cream Cheese, Flavored Whipped Butter, Honey and Fruit Preserves

CINNAMON ROLL

YOGHURTS	QTY
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INDIVIDUAL GREEK YOGURT

CEREALS	QTY
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ASSORTED CEREALS

Served with a pint of Milk and Fresh Fruit Salad

BLINIS & PANCAKES	QTY
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BANANA NUT PANCAKES

Fluffy Buttermilk Pancakes served with Ripe Banana, Chopped Georgia Pecans and Maple Syrup

CHEESE BLINTZES

Super-Thin, Egg-Batter Pancakes filled with Sweet Cheese and dusted with Powdered Sugar

SILVER DOLLAR PANCAKES

Served with Fresh Fruit Salad, Whipped Butter, Syrup and a pint of Milk or Orange Juice

HOT BREAKFAST	QTY
FARM FRESH THREE EGG OMELETTE	
SOUTHWEST BREAKFAST BURRITO <i>Scrambled Eggs, Monterey Jack Cheese, Scallions, Spicy Sausage and Diced Tomato wrapped in a Flour Tortilla served with Salsa, Sour Cream and Guacamole</i>	
BREAKFAST BURRITO YOUR WAY <i>Farm Fresh Eggs with Ham, Bacon or Sausage, and Cheese wrapped In a Flour Tortilla served with Salsa, Sour Cream and Guacamole</i>	
CORNED BEEF AND PASTRAMI HASH <i>Our Housemade Blend of Irish Corned Beef and Pastrami served with Eggs Any Style</i>	
SHRIMP AND GRITS <i>SautEed Shrimp in a Cream Based Gravy, Stone Ground Grits, Buttermilk Biscuits</i>	
STEAK AND EGGS <i>Seared Petite Beef Filet and Poached Eggs</i>	
HAM LORRAINE <i>Custard Baked Favorites in our Flaky, Savory Crust</i>	
FLORENTINE QUICHE <i>Custard Baked Favorites in our Flaky, Savory Crust</i>	
HARD BOILED EGGS	
TURKEY SAUSAGE	
HICKORY SMOKED BACON	
GRILLED COUNTRY HAM	
SAUSAGE PATTIES	
HOMESTYLE BREAKFAST POTATOES	
STONE GROUND GRITS	
SWEET POTATO HOME FRIES	
COLD BREAKFAST SETS	QTY
CONTINENTAL BREAKFAST <i>An assortment of Bagels, Muffins and Breakfast Pastries accompanied by Orange Juice, Low Fat Yogurt and our Seasonal Fruit Cup</i>	
HEALTHY START <i>Mini Boxes of Cereal or Low Fat Granola, Banana, Skim Milk, Low Fat Yogurt and Bran Muffin accompanied by Whipped Butter and Fruit Preserves</i>	
LOX AND BAGEL TRAY <i>Thin Sliced Scottish Smoked Salmon and N.Y. Style Bagels accompanied by Hard Boiled Egg Whites, Hard Boiled Egg Yolks, Sliced Red Onion, Sliced Tomatoes, Capers, Whipped Cream Cheese and Lemon Wedges</i>	

HOT BREAKFAST SETS	QTY
PASSPORT BREAKFAST <i>Any Style Eggs, Homemade Buttermilk Pancakes, choice of Ham, Bacon or Sausage, Breakfast Potatoes, Fresh Fruit Salad, Whipped Butter and Maple Syrup</i>	
GOLDEN TEXAS FRENCH TOAST <i>Custard dipped slices of Country Bread, caramelized to a golden brown served with Whipped Butter and Real Maple Syrup</i>	
COLD MEALS	
SANDWICHES	QTY
BREAKFAST SANDWICH <i>Farm Fresh Eggs with your choice of protein, Cheese served on Bagel, Biscuit, English Muffin, Wrap, Toast or Croissant</i>	
ASSORTED SANDWICHES AND WRAPS <i>A savory assortment of Classic Sandwiches and Wraps</i>	
FINGER SANDWICH <i>Choose 3 types: B-L-T, Lemon Crab Salad, Egg Salad, Sesame-Crusted Chicken, Cucumber Watercress Cream Cheese, Steak AuPoive</i>	
CAPRESE SANDWICH <i>Fresh Mozzarella, Prosciutto, Tomatoes, Roasted Red Pepper, Balsamic Glaze, Pesto, Baguette</i>	
MEDITERRANEAN TURKEY SANDWICH <i>Roasted Turkey Breast, Roasted Red Peppers, Hummus, Mixed Greens, Tomato, Cucumber, Kalamata Olives, Flavorful Wrap</i>	
CLASSIC HAM AND TURKEY CLUB SANDWICH <i>Black Forest Ham, Oven Roasted Turkey Breast, Applewood Smoked Bacon, Swiss, Lettuce, Tomato, Whole Grain Wheat</i>	
SLOW COOKED ROAST BEEF SANDWICH <i>Roasted Red Peppers, Provolone, Mixed Greens, Tomato, Baguette</i>	
TURKEY BLT SANDWICH <i>Oven Roasted Turkey Breast, Mixed Greens, Applewood Smoked Bacon, Whole Grain Wheat</i>	
ITALIAN BAGUETTE <i>Genoa Salami, Pepperoni, Hot Capicola, Roasted Red Peppers, Banana Peppers, Provolone Cheese, Lettuce, Tomato, Balsamic Vinaigrette</i>	
MOROCCAN PITA <i>Mediterranean Roasted Vegetables, Hummus, Mixed Greens stuffed into a Pita Pocket</i>	
CRAB CAKE SANDWICH <i>Maryland Jumbo Lump Crab Cake with Pickled Aioli on a Kaiser Roll</i>	
WRAPS	QTY
GRILLED CHICKEN WRAP <i>Swiss, Lettuce, Tomato, Flavorful Wrap</i>	
GRILLED PORTOBELLO WRAP <i>Fresh Mozzarella, Roasted Red Peppers, Lettuce, Tomato, Balsamic Vinaigrette in a Toasted Wrap</i>	

STARTERS	QTY
JUMBO SHRIMP COCKTAIL <i>Chilled White Gulf Shrimp served with Lemon Wedges and Tangy Cocktail Sauce</i>	
CHIPS AND SALSA BASKET <i>Served with Tomato Salsa, Guacamole and Queso</i>	
HUMMUS AND PITA CHIPS <i>Classic or Roasted Red Pepper Hummus with a basket of Fresh Toasted Pita Chips</i>	
SEVEN LAYER DIP <i>Seven Layer Mexican style dip, served with Tri-colored Tortilla Chips</i>	
PATE SAMPLER <i>A Trio of Pate served with Cornichons & Toasted Crostini</i>	
CAPRESE SKEWERS <i>Individual Skewers with Fresh Mozzarella, Tomato and Fresh Basil served with Balsamic Glaze</i>	
AMUSE BOUCHE CUPS	
SUSHI	QTY
SUSHI AND SASHIMI <i>Assortment of Sushi and Sashimi with Fresh Ginger, Wasabi and Soy Sauce</i>	

SALADS	QTY
GARDEN SALAD <i>Spring Mix, Cucumbers, Grape Tomatoes, Artichoke Hearts, Julienne Peppers and Carrots, Balsamic Vinaigrette</i>	
CAESAR SALAD <i>Hearts of Romaine, Garlic Croutons, Creamy Parmesan Dressing</i>	
COBB SALAD <i>Grilled Breast of Chicken, Avocado, Cheddar Cheese, Diced Tomatoes, Bacon, Chopped Egg & Crumbled Bleu Cheese served over Crisp Greens with your choice of Dressing</i>	
CHEF SALAD <i>Crisp Greens topped with Smoked Turkey Breast, Baked Ham, Cheddar & Swiss Cheese, Hard Boiled Egg Wedges & Seasonal Vegetables, served with your choice of Dressing</i>	
SPINACH SALAD <i>Fresh Spinach, Cucumbers, Hard Boiled Egg, Chick Peas, Julienne Peppers, Feta, Dried Cranberries, Candied Pecans, Tomatoes, Raspberry Vinaigrette</i>	
QUINOA SALAD <i>Spring Mix, Quinoa, Feta, Grape Tomatoes, Kalamata Olives, Carrots, Cucumbers, Greek Vinaigrette</i>	
MEDITERRANEAN SALAD WITH GRILLED VEGETABLE <i>Grilled Marinated Vegetables, Feta Cheese, Tomatoes, Olives, Pepperoncini & Red Onion served over Crisp Romaine Lettuce with Lemon Vinaigrette Dressing</i>	
ASIAN CHICKEN SALAD <i>Chilled Breast of Chicken over Fine Rice Noodles, Green Onion, Almonds, Julienne Carrots, Baby Corn, Bean Sprouts, Crisp Wontons with our Asian Plum Dressing</i>	
SANTA FE SALAD <i>Mixed Greens, Cheddar and Jack Cheese, Roasted Corn, Black Beans, Tomato and Crisp Tortilla Threads served with Avocado Ranch Dressing</i>	
GREEK SALAD <i>Crisp Romaine Lettuce, crumbled Feta Cheese, Tomatoes, Kalamata Olives, Pepperoncini, Cucumbers & Red Onion, Lemon Olive Oil Vinaigrette</i>	
NICOISE SALAD <i>Seared Tuna, French Green Beans, Hard Cooked Egg, Olives, Red Onion and Baby Potatoes, Fresh Herb Vinaigrette</i>	

PLATTERS	QTY
COLD CANAPE DISPLAY	
VEGETABLE CRUDITEES <i>A large variety of Fresh Seasonal Vegetables with Hummus and Ranch Dipping Sauce</i>	
MIDDLE EASTERN SAMPLER	
<i>Classic Hummus, Baba Ganoush, Tabouli Salad, Feta Cheese, Stuffed Grape Leaves and Mediterranean Olives served with Pita Bread</i>	
ANTIPASTI <i>Prosciutto; Salami; Sopresseta Grande; Fresh Mozzarella, Tomato and Basil Caprese Stack, Marinated Artichoke Hearts, Roasted Peppers, Gourmet Olives; Grilled Portobello Mushroom; Hard Boiled Egg; Mini Bottle Olive Oil; Bread Basket of Crostini</i>	
NEW YORK DELI	
<i>An artfully arranged selection of your favorite Deli Meats and Cheeses with Fresh Baked Breads and Condiments on the side</i>	
IMPORTED AND DOMESTIC CHEESE <i>A variety of Imported Hard and Soft Cheeses including a selection of Imported Crackers and Breadsticks</i>	
POACHED SALMON TRAY	
<i>Cucumbers, Roma Tomatoes, Asparagus, Lemons, Dill Sauce, assorted Gourmet Crackers & Sliced Baguettes</i>	
ASSORTED DELI SALAD TRAY <i>Tuna, Chicken, Egg and Potato Salad served on a bed of Mixed Greens with Fresh Baked Bread and Roll</i>	
SEAFOOD TRAY	
<i>Chilled Jumbo Shrimp, Maine Lobster Tail, Smoked Trout and Snow Crab Claws served with Lemon Wedges and Tangy Cocktail Sauce</i>	
CAVIAR TRAY <i>Your choice of Caviar with Creme Fraiche accompanied by Blinis, Garlic Toast Points, Chopped Egg Whites, Chopped Egg Yolks, Minced Red Onion and a Mother of Pearl Spoon</i>	
HOT MEALS	
SNACKS & STARTERS	QTY
CHICKEN TENDERS	
<i>Grilled or Fried, Celery, Honey Mustard, Bbq Sauce and Lemon</i>	
RUSTIC FLATBREADS	
GOURMET PIZZA	
BRUSCHETTA WITH GRILLED CROSTINI <i>Vine Ripe Tomatoes, Red Onion, Garlic, Fresh Basil and Olive Oil</i>	
THAI SATAYS	
<i>Seasoned Chicken, Beef or Shrimp Satays Served with Peanut and Plum Sauce</i>	
BAKED BRIE <i>Creamy Brie Cheese In golden Puff Pastry with Fresh Berries, Crostini Bread and Gourmet Crackers</i>	
HOT HORS D'OEUVRES	
ALL BEEF BURGER <i>Served on an Artisan Roll with Red Onion, Lettuce & Tomato. Cheese available upon request</i>	

MAIN DISHES - MEAT	QTY
VEAL SCALOPINI <i>Forest Mushroom Ragout</i>	
GRILLED LAMB CHOPS <i>New Zealand Lamb Chops with Balsamic Onions</i>	
ROASTED PORK LOIN MEDALLIONS <i>Toasted Georgia Pecans, Tart Dried Cranberries and Gorgonzola Cheese and drizzled with Apricot Infused Vinaigrette</i>	
NEW YORK STRIP <i>With Gorgonzola Cream Sauce and Red Wine Shallot Sauce</i>	
GRILLED FILET MIGNON <i>With Horseradish Crème Sauce</i>	
SURF AND TURF <i>Seared Filet Mignon and Prosciutto Wrapped Jumbo Shrimp</i>	
BURRITO SUPREME <i>Black Beans and Spanish Rice in a Flour Tortilla. Your choice of Chicken, Beef, Shrimp or Grilled Vegetables</i>	
PAD THAI NOODLES <i>Thin Rice Noodles, Slivered Green Onions, Garlic Chili Peppers, Tofu and Peanuts in a Pad Thai Sauce. Available with Grilled Chicken, Tenderloin, Shrimp or Tuna Steak</i>	
VEGETARIAN LASAGNA <i>Roasted Garden Vegetables layered with Béchamel Sauce</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
GRILLED SHRIMP SCAMPI <i>Roasted Garlic, Fresh Herbs, Finished in a Chardonnay Lemon Butter Sauce</i>	
BLACKENED TUNA <i>With Orange-Ginger Sauce and Garlic- Lime Aioli</i>	
MESQUITE GRILLED SALMON <i>Honey Dijon Glaze</i>	
STUFFED FILLET OF SOLE <i>Filled with Maryland Crabmeat Stuffing</i>	
SOUTHERN STYLE CRAB CAKES <i>Our famous Maryland Jumbo Lump Crab Cakes with Lobster Sauce</i>	

MAIN DISHES - POULTRY	QTY
GRILLED BREAST OF CHICKEN <i>With choice of two sauces: Pesto Sauce, Mango Salsa, Lemon Cream Sauce or Chimichurri</i>	
CHICKEN and FETTUCCHINI WITH SUN DRIED TOMATO <i>Creamy Sun Dried Tomato Parmesan Sauce</i>	
PICCATA CHICKEN <i>In a buttery Lemon Herb Sauce</i>	
GREEK BAKED CHICKEN <i>Herb Marinated Breast of Chicken with toasted Pine Nuts</i>	
PARMESAN AND PEPPERCORN CRUSTED CHICKEN <i>With Chicken Mushroom Veloute and Herb Butter Sauce</i>	
CHICKEN ROULADE <i>Chicken Breast rolled with Brie Cheese and Fresh Herbs baked to perfection</i>	
CHICKEN AND FARFALLE <i>Grilled Breast of Chicken, Crispy Pancetta, Sweet Peas, Caramelized Onions, and Mushrooms tossed in a Garlic Cream Sauce</i>	
CRISPY ROAST DUCK <i>Grand Marnier Demi Glace and Sun Dried Cherries</i>	
PASTA & RISOTTO	QTY
CAJUN JAMBALAYA PASTA <i>White Gulf Shrimp and Chicken Jambalaya in a spicy Cajun Sauce</i>	
SIDE DISHES	QTY
ROASTED ROOT VEGETABLES	
SOUTHERN GREEN BEANS	
YELLOW, BROWN OR WILD RICE	
BAKED SWEET POTATO	
SOUTHERN CANDIED SWEET POTATOES	
HERB AND GARLIC ROASTED RED POTATOES	
STONE GROUND CREAMY GRITS	
ZITI, ANGEL HAIR OR BOW TIE PASTA	
COLESLAW	
POTATO SALAD	
PASTA SALAD	
TOMATO AND CUCUMBER SALAD	

CHILDREN MEALS	QTY
HOMESTYLE MACARONI AND CHEESE <i>Served with French Fries</i>	
HOT DIGGITY DOG <i>Classic All Beef Dog served with Fries or Chips</i>	
ALL AMERICAN BURGER <i>Served with Fries or Chips, available with Cheese</i>	
CHICKEN FINGERS <i>Boneless Chicken Strips served with Dipping Sauces, Fresh Fruit Salad and a Dessert</i>	
PERSONAL PIZZA <i>Small Pizza customized with client's choice of Topping</i>	
DESSERTS & FRUIT	
DESSERTS	QTY
CHEWY DOUBLE FUDGE BROWNIES <i>With or without Walnuts</i>	
ASSORTED DESSERT TRAY <i>Miniature Tartlets, Bars, Eclairs and Cream Puffs</i>	
TIRAMISU <i>Layers of Creamy Custard set atop Espresso-Soaked Ladyfingers</i>	
CREME BRULEE <i>Rich Vanilla Custard in a Burnt Sugar Crust</i>	
BERRIES AND CREAM <i>Trio of Berries and Vanilla Chantilly Cream</i>	
CHOCOLATE COVERED STRAWBERRY TRAY <i>Large Driscoll Strawberries dipped in Melted Milk Chocolate</i>	
FRUIT	QTY
FRESH SLICED FRUIT <i>Seasonal Sliced Fruits and Berries with our Tangy Yogurt Dip</i>	
FRUIT AND CHEESES <i>Imported and Domestic Cheeses paired with Fresh Fruits and Berries</i>	
CAKES & TARTS	QTY
NEW YORK STYLE CHEESECAKE <i>Graham Cracker Crust and Rich Creamy Filling served with a Seasonal Fresh Fruit Compote</i>	
CARROT CAKE <i>A local favorite made with Fresh Carrots and Toasted Walnuts, Filled and Frosted with Cream Cheese Icing</i>	
CLASSIC CHOCOLATE CAKE <i>Traditional Devils Food Cake with creamy Dark Chocolate Butter Cream</i>	

COOKIES	QTY
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GOURMET COOKIE TRAY
An assortment of Fresh Baked Chocolate Chip, Peanut Butter, Sugar, Snickerdoodle, Oatmeal Raisin, White Chocolate Macadamia

GOURMET COOKIE AND BROWNIE TRAY	
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CHILDRENS DESSERTS	QTY
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PEANUT BUTTER AND JELLY
White, Wheat or Texas Toast