

AIRPORT

United Kingdom, Carlisle

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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Bagel Basket, 2 pieces
Selection of Bagels with Cream Cheese

Bagel Basket, 2 pieces <i>Selection of Bagels with Smoked Salmon and Cream Cheese</i>	
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Croissants, 2 pieces - with butter / jam / marmalade in a Glass

Danish pastry, 2 pieces	
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BLINIS & PANCAKES	QTY
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Pancakes with Syrup, Bacon and Sausage

HOT BREAKFAST	QTY
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French Toast with Syrup

Omelet with Ham	
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Omelet with Cheese

Omelet with Mushrooms	
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Omelet with Peppers

Omelet with Spinach	
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COLD BREAKFAST SETS	QTY
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Cold Continental Breakfast
Includes Fresh Fruit Salad, Croissant, Muffins, Danish Pastry, Butter, Jam and Condiments

Light Breakfast <i>Includes Cold Cereal, Yogurt with Fresh Fruit, Blueberry Muffin, Butter and Jam</i>	
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HOT BREAKFAST SETS	QTY
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Full Scottish Breakfast
Dry Cured Bacon, Link Sausage, Mushrooms, Scrambled Eggs, Black Pudding, Potato Scone and Tomatoes

COLD MEALS

SANDWICHES	QTY
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Sandwich Platter, 8 triangles
with a selection of classic fillings on a selection of Breads with Pickles, Olives and Sun Blushed Tomatoes

SALADS	QTY
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Chicken Caesar Salad

Caesar Salad	
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Baby Spinach with Warm Bacon Dressing

Baby Spinach and Dried Cranberries	
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Endive, Radicchio and Blue Cheese with Champagne Dressing

Cobb Salad	
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Field Greens, Peas and Walnut Salad

Mixed Greens with Balsamic Dressing	
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PLATTERS	QTY
Scottish Cheese Platter, per person <i>with Cheese Biscuits and Chutney</i>	
Continental Cheese Platter, per person <i>with Cheese Biscuits and Chutney</i>	
Vegetable Crudites with Various Dips, per person	
Seafood Platter, per person <i>Lobster, King Prawn, Smoked Salmon, Smoked Trout with Lemon and Brown Malted Wheat Bread</i>	
Smoked Salmon Platter, per person <i>with all the Traditional Accompaniments</i>	
Smoked Scottish Salmon Tray, per person <i>Includes Red Onions, Capers, Tomato, Lemon Wedge, Cream Cheese and your choice of Bagels or Malted Wheat Bread</i>	
Hummus, Tzatziki and Roasted Vegetable Platter, per person <i>served with Pita Bread</i>	
Sandwich Platter, 8 triangles <i>with a selection of Classic Fillings on a selection of Breads with Pickles, Olives and Sun Blushed Tomatoes</i>	
COLD MEAL SETS	QTY
Afternoon Tea <i>Finger Sandwiches, Cream Scones, Variety of Dairy Cakes</i>	
HOT MEALS	
SOUPS	QTY
Julienne Chicken and Vegetable Soup, per portion	
Lobster Bisque Soup, per portion	
Butternut Squash Soup, per portion	
Potato and Leek Soup, per portion	
Minestrone Milanese Soup, per portion	
Clam Chowder Soup, per portion	
Cream Corn Chowder Soup, per portion	
Cream of Broccoli soup, per portion	
Roasted Tomato Soup, per portion	
Vegetarian Yellow Lentil Soup, per portion	

MAIN DISHES - MEAT	QTY
<p>Veal Marsala <i>including one starch and one vegetable - choose from the section "Side Dishes" below (any items marked with a *)</i></p>	
<p>Veal Piccata with Sauce of Pan Juices, Lemon and Parsley <i>including one starch and one vegetable - choose from the section "Side Dishes" below (any items marked with a *)</i></p>	
<p>Veal Saltimbocca with Sage, Prosciutto and Wine Sauce <i>including one starch and one vegetable - choose from the section "Side Dishes" below (any items marked with a *)</i></p>	
<p>Veal Scaloppini, Morel Mushrooms, Coriander and Cream <i>including one starch and one vegetable - choose from the section "Side Dishes" below (any items marked with a *)</i></p>	
MAIN DISHES - FISH & SEAFOOD	QTY
<p>Pan Seared Scottish Salmon <i>including one starch and one vegetable - choose from the section "Side Dishes" below (any items marked with a *)</i></p>	
<p>Roast Seabass <i>including one starch and one vegetable - choose from the section "Side Dishes" below (any items marked with a *)</i></p>	
<p>Baked Cod <i>including one starch and one vegetable - choose from the section "Side Dishes" below (any items marked with a *)</i></p>	
MAIN DISHES - POULTRY	QTY
<p>Chicken Parmigiana <i>including one starch and one vegetable - choose from the section "Side Dishes" below (any items marked with a *)</i></p>	
<p>Chicken Stuffed with Haggis, Whisky and Mushroom Sauce <i>including one starch and one vegetable - choose from the section "Side Dishes" below (any items marked with a *)</i></p>	
<p>Grilled Chicken Breast with Rosemary and Garlic <i>including one starch and one vegetable - choose from the section "Side Dishes" below (any items marked with a *)</i></p>	
<p>Sauteed Chicken Breast with Chardonnay, Lemon and Capers <i>including one starch and one vegetable - choose from the section "Side Dishes" below (any items marked with a *)</i></p>	
<p>Stuffed Chicken with Chevre, Spinach and Roasted Peppers <i>including one starch and one vegetable - choose from the section "Side Dishes" below (any items marked with a *)</i></p>	
PASTA & RISOTTO	QTY
<p>Grilled Chicken, Mushroom and Red Pepper Lasagne</p>	
<p>Linguine Seafood Carbonara</p>	
<p>Penne Pasta with Fresh Tomato and Basil</p>	
<p>Rigatoni with Vodka Sauce</p>	
<p>Spaghetti Bolognese</p>	
<p>Thai Red Noodles with Sweet Chili and Chicken</p>	
<p>Vegetable Lasagne</p>	

SIDE DISHES	QTY
Basmati Rice *	
Cajun Dirty Rice *	
Jasmine Rice with Saffron *	
Rice Pilaf *	
Buttered New Potatoes *	
Dauphinoise Potatoes *	
Mashed Potatoes *	
Potato Au Gratin *	
Rosti Potato *	
Twice Baked Potato *	
Roasted Sweet Potato with Almonds *	
Spanish Chorizo Roasted Potatoes *	
Garlic Mashed Turnips *	
Broccoli and Cheddar Bake *	
Asparagus Hollandaise *	
Cauliflower Cheese *	
Roasted Asparagus *	
Steamed Asparagus *	
Sauted Spinach with Garlic and Olive Oil *	
Green Beans Almandine *	
Green Beans with Almonds *	
Honey Glazed Carrots	
Ratatouille	
Roasted Thyme Vegetables	
Vegetable Medley	
Couscous	

DESSERTS & FRUIT

DESSERTS	QTY
Chocolate Mousse	
Crepe Brulee	

FRUIT	QTY
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Fruit Platter

CAKES & TARTS	QTY
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Assorted Fresh Fruit Tarts

Lemon Tart

New York Style Cheesecake

Various Cheesecakes

PETIT FOURS	QTY
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Petit Fours, per piece

Petit Fours, 6 pieces

SWEET PASTRY	QTY
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Cream Scones

Miniature Pastries