

AIRPORT

United Kingdom, London - Oxford

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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Danish Pastry

Bakery Selection
Assortment Of French Bakery Items (Croissants and Danish) Served With Butter, Preserves

Large croissant

| YOGHURTS | QTY |
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Yogurt Parfait

| MUESLI & FRUITS | QTY |
|-----------------|-----|
|-----------------|-----|

Fresh Sliced Seasonal Fruit

Housemade muesli with fresh berries

| COLD CUTS | QTY |
|-----------|-----|
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Assorted Continental Meats

| BLINIS & PANCAKES | QTY |
|-------------------|-----|
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American style pancakes and maple syrup

Roasted Banana Pancakes
Buttermilk pancakes with sticky golden syrup

| HOT BREAKFAST | QTY |
|---|-----|
| American Breakfast <i>Three Eggs (Choose Omelet Or Scrambled), Grilled Bacon, Hash Brown Potatoes, Breakfast Bread of Choice with Condiments</i> | |
| Omelette | |
| Scrambled eggs | |
| Poached eggs | |
| Fried eggs | |
| Egg white omelette | |
| Grilled bacon, portion | |
| Crispy American style bacon, portion | |
| Turkey bacon, portion | |
| Pork sausages, portion | |
| Beef sausages, portion | |
| Chicken sausages, portion | |
| Turkey sausages, portion | |
| Hash browns | |
| Farmhouse style potatoes | |
| Sauteed potatoes | |
| Smoked Haddock Benedict <i>Scrambled egg topped muffin, smoked haddock, hollandaise</i> | |
| Bacon and Eggs <i>Grilled English bacon, Cumberland sausages, baked tomatoes, sauteed mushrooms and scrambled eggs, served with tomato and HP sauces</i> | |
| COLD BREAKFAST SETS | QTY |
| English Breakfast <i>Fresh 3 Egg Omelet Or Scrambled Egg, 2 Grilled Back Bacon, 1 Grilled Link Sausage, 60G Farmhouse Potatoes, 60G Sauteed Mushrooms & Half Sea Salt Baked Tomato</i> | |
| Healthy Breakfast <i>Muesli With Berries, Organic Yogurt, Sliced Fruit</i> | |
| NY Breakfast <i>Thinly Sliced Smoked Salmon (3 oz. per pax), served with Chopped Onions, Capers, Sliced Tomatoes, One Toasted Bagel and Cream Cheese</i> | |
| Continental Breakfast <i>Fresh fruit, pastries, Greek yogurt</i> | |

| HOT BREAKFAST SETS | QTY |
|---|-----|
| Bacon and Eggs Breakfast Set <i>Grilled English bacon, Cumberland sausages, baked tomatoes, sauteed mushrooms and scrambled eggs, served with tomato and HP sauces</i> | |
| COLD MEALS | |
| SNACKS | QTY |
| Antipasti platter <i>Caprese skewers, cured Italian meats and cheeses, olives, grilled vegetables</i> | |
| Cruditees with hummus and savory dip | |
| SANDWICHES | QTY |
| Rueben Sandwich <i>Pastrami, Jarlsberg cheese, dill pickle and Dijon mustard on rye</i> | |
| Honey Baked Ham and Mature Cheddar Cheese Sandwich | |
| Roast Chicken Sandwich | |
| Free Range Egg Mayonnaise Sandwich | |
| Yellow Fin Tuna Sandwich | |
| Roast Beef and Horseradish Sandwich | |
| Traditional Club Sandwich | |
| Smoked Scottish Salmon and Cream Cheese Sandwich | |
| Steak Sandwich | |
| Cajun Chicken Club Sandwich | |
| Smoked Ham Sandwich | |
| STARTERS | QTY |
| Smoked Scottish Salmon | |
| Cheese and Ham Tart | |
| Jumbo Shrimp with spicy cocktail sauce | |
| Potted Lemon Salmon with melba toast and mesclun salad | |
| Thai-Spiced Chicken with Glass Noodles, ginger and kecap manis | |
| Pillow of Scottish Salmon filled with crayfish mousse <i>served with rich lobster mayonase</i> | |

| SALADS | QTY |
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| Caesar Salad | |
| Arugula Salad with pine nuts, shaved Parmesan, sun-dried tomatoes and balsamic vinaigrette | |
| Salad Nicoise | |
| Greek Salad | |
| Culinaire Salad <i>broccoli, olives, chickpeas, sun-dried tomatoes, seeds, palm hearts, lemon dressing</i> | |
| Green Salad | |
| Shaved Fennel, Orange and Walnut Salad with duck | |
| Cobb Salad <i>with egg, ham and sliced turkey, honey and mustard dressing</i> | |
| Caprese salad <i>tomato and mozzarella</i> | |
| Mustard and Smoked Trout Salad | |
| Mediterranean Salad | |
| PLATTERS | QTY |
| Executive Sandwich Platter | |
| CHEESE | QTY |
| Executive Cheese Display | |
| LEBANESE | QTY |
| Houmous with Arabic Bread | |
| Tabbouleh | |
| Moutabel | |
| Stuffed Vine Leaves | |
| Fatoush | |
| HOT MEALS | |

| SNACKS & STARTERS | QTY |
|---|-----|
| Mini Chicken Filo | |
| Spiced Lamb Empanadas | |
| Spinach and Feta Parcels | |
| Filo Shrimp | |
| Sticky Ribs and Spicy Wings | |
| Coconut Shrimp with mango salsa | |
| Spiced Lemon Chicken Skewers with wasabi mayonnaise | |
| Sweet Potato Falafel with tahini dip | |

| SOUPS | QTY |
|--------------------------------------|-----|
| Chunky Tomato Soup | |
| Leek, White Onion and Potato Soup | |
| Classic Minestrone Soup | |
| West Coast Seafood Chowder | |
| Lobster Bisque | |
| Carrot and Coriander | |
| Seasonal Garden Vegetable Soup | |
| Lightly Spiced Butternut Squash Soup | |
| Roasted Onion Soup | |

| MAIN DISHES - MEAT | QTY |
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Pan-Fried Lamb Cutlets
served with a heirloom tomatoes filled with a pea and mint puree, asparagus and served with a leek and onion potato cake and redcurrant jus

Bangers and Mash
Cumberland sausages with creamy mash potatoes and caramelized red onion sauce

Irish Stew
with cabbage and new potatoes

Braised Beef and Guinness Pie
served with mashed potatoes and braised root vegetables

Traditional Shepherds Pie
slow-cooked minced lamb in a rich gravy, topped with creamy mashed potato and baked until crisp

Beef Bourguignon with braised rice

Veal Cordon Bleu served with olive oil mash and spinach

Beef Stroganoff with pilaf rice

Green Masala with Lamb

Murgi Masala
mix of chicken and lamb with chili

Gaeng Dang
red Thai beef curry

| MAIN DISHES - FISH & SEAFOOD | QTY |
|------------------------------|-----|
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Loin of Line-Caught Cod with a Crab and Herb Topping
served with crushed new herb potatoes and cheddar cheese crisps

Scottish Salmon and Dill Fishcakes
served with wilted greens and a chunky homemade tartar sauce

Tandoori King Prawns

Goan Fish Curry

Pla Raj Prig
fried sea bass with chilli sauce

Pad Thai
stir-fry rice noodles with prawns, peanuts and vegetables

Moroccan-Spiced Salmon
rose spice apricot couscous and harissa mayonnaise

| MAIN DISHES - POULTRY | QTY |
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| Supreme of Pot Roast Free-Range Chicken <i>with a lemon thyme jus, served with a braised potato fondant and root vegetables</i> | |
| Chicken Tagine with vegetable couscous | |
| Chicken Pot Pie with garden vegetables in a rich chicken gravy | |
| Chicken Tikka | |
| Haash Jalfrezi (duck) | |
| Green Masala with Chicken | |
| Gai Phad Gra Prao <i>chicken with long beans, chili and basi</i> | |
| Ped Bai Ho Ra Pa <i>stir-fry duck with garlic and sweet basil</i> | |
| Smokey Roasted Chicken, Cajun spices, crushed sweet maple potatoes, chimichurri | |
| Stuffed Breast of Free Range Guinea Fowl, wild mushrooms, sauteed potatoes, snow peas | |
| Pave of Duck, wilted greens, rissole potatoes, port wine glaze | |
| MAIN DISHES - VEGETARIAN | QTY |
| Eggplant Parmigiana | |
| Gnocchi Al Pesto | |
| Vegetable Lasagne | |
| Saag Bhaji | |
| Panir Tikka Masala | |
| Phad Gra Paow Hed <i>stir-fry bean curd with garlic, mushrooms and holy basil</i> | |
| PASTA & RISOTTO | QTY |
| Wild Mushroom Risotto | |
| Tortellini with Spinach | |
| Penne Arrabiatta | |
| Linguini with Smoked Salmon | |
| Spaghetti Bologanise | |
| Beef Lasagne | |

| LEBANESE | QTY |
|---|-----|
| Falafel | |
| Kebbah | |
| Mixed Grill | |
| Samboussek | |
| Haloumi Meshwi | |
| DESSERTS & FRUIT | |
| DESSERTS | QTY |
| Apple, Sultana Lattice Pie | |
| Creme Brulee | |
| Chocolate Brownie | |
| Sticky Toffee Pudding - with toffee sauce | |
| Mini Cake and Dessert Selections (5 per portion) | |
| Coconut Pina Colada Mousse | |
| White Chocolate and Raspberry Ingot | |
| FRUIT | QTY |
| Fresh Sliced Seasonal Fruit and Berries | |
| CAKES & TARTS | QTY |
| Baked New York Style Cheesecake | |
| Fresh Fruit Tart | |
| Rich Chocolate Fudge Cake | |
| Classic Individual Lemon Tart - with raspberry coulis | |
| ICE CREAM | QTY |
| Haagen Dazs Cookies and Cream, 100ml | |
| Haagen Dazs Vanilla, 100ml | |
| Haagen Dazs Strawberries and Cream, 100ml | |
| Haagen Dazs Belgian Chocolate, 100ml | |
| Haagen Dazs Pralines and Cream, 100ml | |

| CHEESE | QTY |
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Sliced Cheeses