

AIRPORT

United Kingdom, Chester - Hawarden Airport

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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Bread, per person

HOT BREAKFAST	QTY
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Breakfast sandwich

COLD BREAKFAST SETS	QTY
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Cold continental breakfast
Croissants and pastries with preserves, fruit skewer, yoghurt and blueberry muffin

HOT BREAKFAST SETS	QTY
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Hot English breakfast with omelette
Omelette with bacon, beans, tomato, hash brown, sausage, black pudding and toast

Hot English breakfast with scramble eggs <i>Scramble eggs with bacon, beans, tomato, hash brown, sausage, black pudding and toast</i>	
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COLD MEALS

CANAPÉS	QTY
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Canapes, per person

SANDWICHES	QTY
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Assorted sandwich selections, per person (1.5 rounds)

STARTERS	QTY
Traditional prawn cocktail	
Smoked salmon and prawn cornets served with a cream cheese and lemon chive dressing	
Chicken liver pate with red onion chutney and melba toast	
SALADS	QTY
Salad of Avocado, mozzarella and tomato drizzled with olive oil and sprinkled with black pepper	
Vegetarian Salad bowls	
Salad bowls with meat	
Vegetarian Potato salad	
Potato salad with meat	
Vegetarian Pasta salad	
Pasta salad with meat	
PLATTERS	QTY
Continental meat and cheese platter, per person	
Seafood platters <i>prawns, smoked salmon, cockles, mussels, poached salmon and crab meat</i>	
CHEESE	QTY
Mixed cheese platters with grapes & celery	
COLD MEAL SETS	QTY
Afternoon tea, per person	
CREW MEALS	QTY
Crew cold meal provided with drink, cutlery, yoghurt, fruits, crisps	
HOT MEALS	
SNACKS & STARTERS	QTY
Homemade sausage rolls served with piccalli	
Homemade quiche	

MAIN DISHES - MEAT	QTY
BBQ Beef Koftes	
Loin of pork steak in a creamy peppercorn sauce with sautéed potatoes	
Braised beef casserole with roasted new potatoes, peas and carrots	
Beef chilli con carne served with rice and sour cream	
Sausage, bacon & onion casserole served with mashed potatoes & topped with black pudding	
BBQ Platter <i>chicken wings, pork spare ribs, spicy chicken wings, minted lamb ribs and Cajun spiced wedges</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Roasted fillet of salmon with a tomato and red pepper sauce <i>served with new potatoes & freshly steamed vegetables</i>	
Pan seared tuna steak served on a bed of nicoise salad	
MAIN DISHES - POULTRY	QTY
Piri-Piri spiced chicken skewers	
Deep fried chicken goujons served with a sweet chilli mayo	
Butterflied chicken breast topped with bacon & cheese in a spicy tomato sauce on a bed of pasta	
Pan fried chicken breast in a creamy mushroom sauce served with new potatoes & fresh vegetables	
Chicken curry served with Rice & naan bread	
Chicken & Mushroom stroganoff served with rice	
PASTA & RISOTTO	QTY
Homemade beef lasagne	
Panache of mixed vegetables in a rich tomato sauce topped with grated parmesan on a bed of pasta	
CREW MEALS	QTY
Crew hot meal provided with drink, cutlery, yoghurt, fruits, crisps	
DESSERTS & FRUIT	
FRUIT	QTY
Fruit platter, per person	
Fruit skewers, per person	

CAKES & TARTS	QTY
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Cake of the day

PETIT FOURS	QTY
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Petit Fours, per person