

## AIRPORT

United States, AL - Huntsville International Airport (KHSV)

## 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?	

## COLD MEALS

SNACKS	QTY
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Olive Medley  
*Marinated in citrus and herbs, with bread*

Rosemary ciabatta with herbed cream cheese  
*3 pieces toasted & served with herbed cream cheese and Spanish olives*

Beef and potato empanadas  
*Specially seasoned beef and potato with Manchego cheese in a deep-fried empanada crust (2 to an order). Served with salsa and drizzled with a sour cream-cilantro- lime sauce.*

Tilapia fish tacos  
*Fajita seasoned tilapia with a spicy cole slaw and mango pico de gallo in corn tortilla (2 to an order).*

SANDWICHES	QTY
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Chicken Cordon bleu sliders  
*Seasoned chicken topped with Swiss cheese and ham, served with honey mustard & seasoned fries*

Grilled Cheese  
*Toasted Brioche with aged Gouda, Havarti, & our homemade herbed cream cheese. Perfect with the addition of our soup of the day.*

Meatball sandwich  
*Four beef and pork meatballs topped with Romesco- based sauce and Gruyere cheese on rosemary Ciabatta.*

VEGAN	QTY
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Turkey provolone wrap  
*Oven-roasted turkey slices, provolone cheese, tomatoes, lettuce and yellow bell peppers in a spinach wrap served with honey mustard*

STARTERS	QTY
<p>Herb crusted goat cheese log  <i>Rolled in herbs, golden raisins &amp; walnuts served with crackers</i></p>	
SALADS	QTY
<p>Steak Salad  <i>Seasoned, sliced, filet petit chateau select steak topped with blue cheese crumbles on a salad of red onion, tomato, candied pecans, blue cheese dressing and a balsamic glaze drizzle</i></p>	
<p>Salmon Salad  <i>Grilled and seasoned then served on a bed of spinach with carrots, walnuts, grape slices, black olives, goat cheese and fried capers with a lemon zest vinaigrette</i></p>	
<p>Chicken Salad  <i>Served on a bed of mixed greens with red onion, tomato, sun-dried tomato, candied pecans, shaved parmesan with a golden vinaigrette</i></p>	
<p>Chicken Skewer Salad  <i>Two chicken skewers on a bed of spring mix, tomatoes, onions, bell peppers, black olives, and mozzarella with basil vinaigrette</i></p>	
<p>House Salad  <i>Spring mix, tomatoes, carrot, bell pepper strip, black olives, and Vermont cheddar with a golden vinaigrette</i></p>	
PLATTERS	QTY
<p>Cheese and sausage medley  <i>Aged Gouda, Gruyere, Lemon Zest Stilton w/ Genoa Salami, Spicy Capicola &amp; Sopressata sausage, served w/ marinated olives, grapes, red fig spread &amp; crackers.</i></p>	
<p>Red wine cheese pairing medley  <i>Aged Gouda, Smoked Cheddar, Edam, Manchego cheese, with marinated olives, red grapes, red fig spread &amp; crackers</i></p>	
<p>White wine cheese pairing medley  <i>Brie, Gruyere, Lemon Stilton and Manchego cheese, with marinated olives, red grapes, red fig spread &amp; crackers</i></p>	
CHEESE	QTY
<p>Smoked blue cheese  <i>Half pound of Rogue brand, smoked over hazelnut shells</i></p>	

#### HOT MEALS

MAIN DISHES - MEAT	QTY
<p>Spicy pork belly  <i>Oven baked and topped with a serrano pepper infused rum and orange juice barbeque sauce served with spicy cole slaw.</i></p>	
<p>Beef and pork stuffed meatballs  <i>Stuffed w/ manchego cheese, with a romesco sauce topping (4 to an order).</i></p>	
<p>Stuffed portobello  <i>A large Portobello mushroom stuffed with Country sausage and Chorizo, mixed with bell peppers, Romano cheese and spices, topped with Manchego cheese.</i></p>	
<p>Carne Ole!  <i>House seasoned Chateau Petit steak served with a specially seasoned skewer of red and yellow bell peppers, red onions and a serrano pepper.</i></p>	
<p>Pepperoni Pizza  <i>Cured pepperoni &amp; mozzarella</i></p>	
MAIN DISHES - FISH & SEAFOOD	QTY
<p>Hoisin salmon  <i>Cooked in Hoisin sauce and seasoned with black and white sesame seeds &amp; served with edamame jasmine rice</i></p>	
<p>Shrimps and conecuh sausage skewers  <i>Three skewers with red peppers, red onions, and brushed with ancho chili butter.</i></p>	
<p>Polenta and shrimps  <i>Creamy, cheesy polenta served with house seasoned shrimp, conecuh sausage and a bell pepper and onion mix.</i></p>	
MAIN DISHES - POULTRY	QTY
<p>Chiccken and pepper skewers  <i>Skewers with marinated Spanish seasoned chicken with red and yellow peppers.</i></p>	
MAIN DISHES - VEGETARIAN	QTY
<p>Jasmine rice and mushrooms  <i>Cooked with coconut milk and mixed with a mushroom medley sautéed in a white wine and spices.</i></p>	
<p>Margherita Pizza  <i>Margherita style with pesto sauce, sun-dried tomatoes, mozzarella, parmesan &amp; basil</i></p>	
<p>Three cheese pizza  <i>Mozzarella, goat &amp; aged gouda</i></p>	
SIDE DISHES	QTY
<p>Cole slaw</p>	
<p>Jasmine rice</p>	

#### DESSERTS & FRUIT

CAKES & TARTS	QTY
Flourless chocolate torte <i>Fudge bundt cake dipped in chocolate ganache (gluten free)</i>	
Smoked Cheesecake <i>Cold smoked over Hickory wood (gluten free)</i>	
Red Velvet cheesecake <i>Oreo crust with a cream cheese icing</i>	
Amy's apple delight <i>Baked apples and cranberries, struesel crumbles and whipped cream</i>	

#### BEVERAGES

MINERAL WATER	QTY
Sparkling water <i>San pellegrino</i>	
Mineral Water <i>Toto Chico</i>	

  

SOFT DRINKS	QTY
Coke	
Sprite	
Mexican Coke	
Diet coke	

  

JUICES	QTY
Orange Juice	
Mimosa <i>Prosecco and orange juice</i>	