

AIRPORT

United States, NY - New York LaGuardia Airport (KLGA)

CONTACT

catering@delisky.com
+41 44 586 31 10

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
Breakfast sandwich <i>scrambled eggs, apple smoked bacon, Vermont cheddar cheese, brioche bun or bagel</i>	
Avocado tartines <i>seven grain toast, edible micro-flower salad</i>	
Classic Lux bagel <i>Plain bagel with a gaspe nova smoked salmon, cream cheese, dill</i>	
Classic Lux bagel <i>Nine-grain bagel with a gaspe nova smoked salmon, cream cheese, dill</i>	
NY famous bagel platter <i>assorted bagels wiht plain cream cheese, butter and preserves</i>	
Bagel selection <i>plain, everything , nine-grain</i>	
Epi baguette, 1 pc <i>mini pull apart dinner roll</i>	
Seven grain, 1 pc <i>mini pull apart dinner roll</i>	
Pecan & cranberry, 1 pc <i>mini pull apart dinner roll</i>	
Olives, 1 pc <i>mini pull apart dinner roll</i>	

PASTRIES	QTY
Maine blueberry muffins <i>oatmeal crumble</i>	
Vegan blueberry muffins <i>Gluten free</i>	
Assorted mini pastries <i>mini plain croissants, pain au chocolat, fruit danish, butter preserves</i>	
YOGHURTS	QTY
Yogurt parfait <i>greek yogurt, house-made granola, fresh berries</i>	
CEREALS	QTY
5-grain rolled hot cereal <i>organic trail mix, milk</i>	
5-grain rolled hot cereal <i>organic trail mix, oatmilk</i>	
Steel cut oatmeal <i>golden raisins, maple syrup, milk- Gluten free</i>	
BLINIS & PANCAKES	QTY
Buttermilk fluffy pancakes <i>butter, Vermont maple syrup</i>	
Waffels <i>butter, Vermont maple syrup</i>	
Paelo vegan pancakes <i>blueberries, earth balance vegan butter, Vermont maple syrup</i>	
Waffles <i>blueberries, earth balance vegan butter, Vermont maple syrup</i>	
Smoked salmon blini <i>salmon roe caviar, herbed creme fraiche</i>	

HOT BREAKFAST	QTY
Three-egg white omelette with cheddar or gruyere cheese	
Three-egg white omelette with ham	
Three-egg white omelette with mixed mushrooms	
Three-egg white omelette with peppers	
Three-egg white omelette with tomatoes	
Three-egg white omelette with spinach	
Three-egg white omelette with seasonal vegetables	
Poached eggs	
Scrambled eggs	
Plain omelette	
Hard boiled eggs	
Fried eggs	
Breakfast sausages <i>chicken, apples</i>	
Honey glazed ham <i>thickly sliced</i>	
Apple smoked bacon <i>nueske's</i>	
American crispy home fries <i>peppers, onions</i>	
Potato hash browns patties	
COLD BREAKFAST SETS	QTY
Continental breakfast <i>3 assorted mini pastries: plain croissants, pain au chocolat, fruit danish *** greek yogurt *** fresh fruit salad *** preserves & butter</i>	
HOT BREAKFAST SETS	QTY
American breakfast <i>Cheese and herbs omelette *** 1 hash brown *** 2 smoked apple bacon strips *** 1 slice of white or seven grain toast</i>	
English breakfast <i>scramble eggs *** 2 smoked apple bacon strips 2 breakfast sausages *** beans *** tomatoes *** mushrooms *** toast: white or seven-grain</i>	

CREW BREAKFAST	QTY
Crew Breakfast <i>Breakfast sandwich, fruit salad, mini pastries, Plain yogurt</i>	
COLD MEALS	
SNACKS	QTY
Heirloom popcorn <i>sea salt, butter parmesan, rosemary</i>	
Roasted mixed nuts <i>rosemary, sea salt</i>	
CRUDITEES	QTY
Fresh market crudites <i>rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers and chickpea hummus dip</i>	
CANAPÉS	QTY
Selection of crostini, 6 pcs <i>brie, apple truffle jam onion jam & stilton cheese feta & olive tapenade prosciutto, fig jam</i>	
SANDWICHES	QTY
Italian sandwich <i>prosciutto, provolone, pepperoncini, lettuce, tomato, mayo, ciabatta -served with North Fork Potato Chips</i>	
NY's Katz's pastrami <i>rye bread, mustard, pickles</i>	
Chicken parmesan sandwich <i>arugula, mozzarella, marinara sauce, ciabatta -served with North Fork Potato Chips</i>	
Mozzarella pesto sandwich <i>grilled vegetables, arugula, ciabatta -served with North Fork Potato Chips</i>	
Turkey club sandwich <i>fresh roasted turkey, crispy bacon, herbed-mayo, lettuce, tomatoes, white pullman bread -served with North Fork Potato Chips</i>	
Grilled cheese sandwich <i>three-cheese blend -served with North Fork Potato Chips</i>	
Assorted tea sandwiches <i>prosciutto, figs *** tuna salad, celery, light mayo *** turkey, white cheddar, apples *** curried egg salad, watercress *** served on pullman white bread, seven grain, brioche</i>	

VEGAN	QTY
Classic turket wrap <i>with mayo</i>	
Classic tuna salad wrap <i>whole wheat wrap, cucumber spears</i>	
SALADS	QTY
Mixed baby green salad <i>local greens, creamy lemon herb dressing - Gluten free</i>	
Chopped kale & apple salad <i>kale, cranberry cheese, candied autumn nuts, balsamic syrup</i>	
Greek salad <i>feta cheese, kalamata olives, greens, cucumbers, vine ripe tomatoes, oregao, red wine dressing - Gluten free</i>	
Persian salad <i>cherry tomatoes, cucumber, parsley, dill, mint, chick peas, peppers, lemon-olive oil vinaigrette - gluten free</i>	
Caesar salad <i>romaine, baby gem lettuce, cherry tomatoes, parmesan croutons, shaved parmesan, caesar dressing</i>	
Cobb salad <i>neuske's bacon, tomato, avocado, hard boiled egg, greens, blue cheese, carrots, cucumber, red wine mustard dressing</i>	
Nicoise salad <i>mixed greens, haricot vert, baby potatoes, cherry tomatoes, olives, hard boiled egg, red wine mustard vinaigrette with Pepper-Crusted Tuna</i>	
Quinoa tabbouleh <i>parsley, mint, cucumber, cherry tomatoes, lemon dressing</i>	
PLATTERS	QTY
Antipasto platter <i>mixed meat charcuterie, olives, parmesan chunks, marinated mozzarella, grilled vegetables</i>	
Mezze platter, per person <i>classic hummus dip, tzatziki dip(cucumber-mint yogurt) , muhammara dip, tabouleh salad, marinated feta, cheese, stuffed grape leaves (dolma) , herbed pita</i>	
Gaspa nova smoked salmon <i>smoked gaspé salmon, cream cheese, scallion cream cheese , capers, sliced red onions, sliced tomatoes, fresh dill, lemon wedges, assorted bagels</i>	
Chilled seafood platter <i>Maine lobster 1 1/2lb, Maryland lump crab salad, colossal shrimp cocktail, white pullman toast & 7 grain, selection of cocktail sauce, herb tartar sauce</i>	
Charcuterie <i>sliced meat selections , cornichons, grainy mustard, olives, dried fruits, crackers</i>	

CAVIAR	QTY
Hybrid caviar	
Osetra caviar	
Transmontanous caviar	
Hackleback caviar	
Paddlefish caviar	
Salmon roe caviar	
Caviar top tier package <i>imperial osetra, imperial golden hybrid and danish trout roe with blinis, house-made rainbow potato chips and mother of pearl caviar spoon</i>	
Caviar and blini duo <i>salmon roe , creme fraiche</i>	
Caviar accompagniements <i>blini, toast points, creme fraiche, lemon wedges, minced onions, rainbow potato chips (upon request - 24 hour notice required), hard-boiled eggs yolks, egg whites</i>	
Caviar tartlets, 4" round <i>creme fraiche</i>	
Deviled qual eggs <i>smoked whitefish caviar</i>	
Blini <i>gaspe nova smoked salmon, caviar</i>	
Caviar mother of pearl spoon	
Caviar presentoirs	
CHEESE	QTY
Assorted cheeseboard <i>local & imported cheese selection, grapes, candied nuts, dried fruits, crackers</i>	
EXTRA GARNISH & SAUCES	QTY
Cocktail garnish kit <i>Fruits: lemon, lime, orange, berries *** Herbs: mint leaves, rosemary *** Condiments: salt, rock sugar, tajin (mexican chili powder)</i>	
CREW MEALS	QTY
Sandwich crew lunch <i>Chicken parmesan sandwich, Chopped kale & apple salad, coconut cookie</i>	

HOT MEALS

VEGAN	QTY
Wild mushroom ragu <i>parsnip puree</i>	
Tempeh Bolognese <i>lentil pasta, broccoli, vegan parmesan</i>	
SNACKS & STARTERS	QTY
Wild mushroom arancini <i>truffle aioli, fontina cheese</i>	
Maryland crab cake <i>herbed tartar sauce</i>	
Chicken croquettes <i>paprika aioli, carrots, leeks</i>	
Nuhma pigs in a blanket <i>puff spiral pastry, ketchup, mustard</i>	
Grilled cheese bites <i>three-cheese blend</i>	
Bacon wrapped dates <i>honey glaze</i>	
SOUPS	QTY
Curried red lentil soup <i>turmeric, carrots, cilantro, lime juice - Gluten free</i>	
Wild mushroom soup <i>thyme, sherry wine</i>	
Clamato tomato soup <i>basil, parmesan crisp</i>	
MAIN DISHES - MEAT	QTY
Rack of lamb <i>Herbed crusted with a fig port sauce</i>	
Fillet mignon <i>bordelaise sauce</i>	
Pichanha steak <i>Argentinean style - with chimichurri</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Grilled Faroe island salmon plank <i>preserved lemon yogurt sauce</i>	
Poached Faroe Island salmon <i>green goddess sauce</i>	
Pan seared black cod <i>pickled ginger, miso glaze</i>	
Asian stype steamed black cod <i>cellophane noodles & wild mushrooms, ginger- scallion sauce</i>	
Thai basil stirfried shrimp <i>colossal shrimp, medium spicy</i>	
MAIN DISHES - POULTRY	QTY
Coq au vin <i>braised chicken, red wine, wild mushrooms, lardons</i>	
Roasted whole sasso chicken <i>organic free-range, French herbs (sliced)</i>	
Chicken Milanese <i>parmesan breading, arugula, cherry tomatoes</i>	
Thai green chicken curry <i>seasonal vegetables, holy basil</i>	
PASTA & RISOTTO	QTY
Pasta primavera <i>seasonal vegetables, parmesan</i>	
Shrimp penne pasta <i>seared colossal shrimp, arugula, cherry tomatoes -Served with parmigiano-reggiano</i>	
Lasagna <i>bolognese, bechamel, mozzarella, parmesan -Served with parmigiano-reggiano</i>	
Rigatoni pasta <i>with pomodoro sauce -Served with parmigiano-reggiano</i>	
Spaghetti pasta <i>with vodka sauce -Served with parmigiano-reggiano</i>	
Penne pasta <i>with pesto sauce -Served with parmigiano-reggiano</i>	
Penne pasta <i>with Bolognese sauce -Served with parmigiano-reggiano</i>	
Whole wheat pasta <i>with pomodoro sauce -Served with parmigiano-reggiano</i>	

SIDE DISHES	QTY
Wilted spring spinach <i>garlic, olive oil</i>	
Mashed potatoes <i>butter, cream</i>	
Roasted broccoli <i>lemon, garlic oil, zest</i>	
Pomme Paillasson fries <i>rosemary</i>	
Seasonal mixed vegetables <i>grilled vegetables with lemon zest, oregano sherry wine vinegar</i>	
Sauteed mixed mushrooms <i>shiitake, oyster, enoki, shimeji mushrooms</i>	
Roasted fingerling potatoes <i>Baby potatoes twice-cooked, rosemary, thyme, parsley</i>	
Haricot vert <i>smoked almonds, warm mustard dressing</i>	
Steamed brown rice <i>Japanese short-grain</i>	
Steamed jasmine rice <i>plain</i>	
CHILDREN MEALS	QTY
Chicken fingers <i>ketchup</i>	
Grilled cheese sandwich <i>pullman white bread</i>	
Macaroni & cheese <i>organic cheddar cheese</i>	
Roberta's personal pizza <i>margarita pizza</i>	
CREW MEALS	QTY
Salad crew lunch <i>Salad with picanha steak, classic chicken soup, classic semi-sweet chocolate chip cookies</i>	
Dinner crew meal <i>Chicken Milanese with a parmesan breading, arugula, cherry tomatoes, diner rolls, mashed potatoes, oatmeal & nuts with dried fruits, brown sugar cookies</i>	
Dinner crew meal <i>Grilled Ora King Salmon Plank with preserved lemon yogurt sauce, diner rolls, roasted broccoli with lemon, garlic oil and zest, coconut cookies</i>	
DESSERTS & FRUIT	

FRUIT	QTY
-------	-----

Sliced fruit platter
assorted seasonal sliced fruits

Fresh market fruits
Single pieces of local apple, orange and organic banana

BERRIES	QTY
---------	-----

Assorted berries platter
raspberries, blueberries, strawberries, blackberries

CAKES & TARTS	QTY
---------------	-----

Financier tartlet, 4" round
seasonal fruits

NY Cheesecake, 1 slice
cherry compote

Lemon Yuzu tart, 4" round
meringue

Nuhma chocolate cake, 1 slice
chocolate ganache

COOKIES	QTY
---------	-----

Assorted cookies
classic semi-sweet chocolate chip, double chocolate & peanut butter chips, oatmeal & nuts with dried fruits, brown sugar (GF)

ICE CREAM	QTY
-----------	-----

Il laboratorio del gelato
Sampler pack: 6 gelato flavors, 6 sorbet flavors, individual 4 oz containers

CHILDRENS DESSERTS	QTY
--------------------	-----

Chocolate chip cookies
semi-sweet

BEVERAGES

MINERAL WATER	QTY
San Pellegrino water, 1 lt	
San Pellegrino water, 8.45 oz	
Fiji water, 330 ml	
Fiji water, 1lt	
Essentia water, 12 oz	
Essential water, 1 lt	

SOFT DRINKS	QTY
Coca cola	
Diet coca cola	
Ginger Ale	

JUICES	QTY
Mixed oranges juice <i>Fresh house squeezed juice</i>	
Pink grapefruit juice <i>Fresh house squeezed juice</i>	
Carrot juice <i>Fresh house squeezed juice</i>	
Apple cider juice <i>Fresh house squeezed juice</i>	
Watermelon juice <i>Fresh house squeezed juice</i>	
Tomato juice <i>Fresh house squeezed juice</i>	
Pineapple juice <i>Fresh house squeezed juice</i>	
Lemon juice <i>Fresh house squeezed juice</i>	
Lime juice <i>Fresh house squeezed juice</i>	

MILK & CREAM	QTY
Organic whole milk	
Fat free milk	
Skimmed milk	
Lactose free milk	
Barista oat milk	
Unsweetened soy milk <i>Organic</i>	
Unsweetened almond milk <i>Organic</i>	
Coconut milk <i>Organic</i>	
Heavy cream, 473 ml	
Half & half, 473 ml	

FRESH FRUIT MIX & DETOX DRINKS	QTY
Powergreen juice <i>kale, cucumber, celery apple, ginger, lemon</i>	
Detox juice <i>celery, pineapple, lime</i>	
Sunset juice <i>mixed carrots, fresh ginger, turmeric, lemon</i>	

SPIRITS	QTY
Grey goose vodka	
Tito's vodka	
NY Vodka	
Casamigos tequila	
Casa dragones tequila	
Don Julio tequila	
Espolon tequila	
Roku Japanese Craft	
Bombay Sapphire	
Wolffer Estate Pink Gin	
Brugal rum	
Diplomatico reserva rum	
Tenjaku Whisky <i>Pure Malt</i>	
Macallan 12 Year	
Bulleit Bourbon	