

AIRPORT

United States, CA - Burbank Bob Hope Airport (KBUR)

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 |
|-------|-----|
|-------|-----|

BAGEL BASKET, FOR 2 PAX
Assorted Fresh Bagels with Sweet Butter, Whipped Cream Cheese and Fruit Preserves

| PASTRIES | QTY |
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BREAKFAST BREAD AND PASTRIES TRAY
An assortment of Fresh Homemade Danishes, Croissants, Muffins, Coffeecake and Breakfast Breads. Served with Whipped Sweet Butter and Preserves

| MUESLI & FRUITS | QTY |
|-----------------|-----|
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IRISH OATMEAL
Steel Cut Irish Oatmeal slow cooked and served with Brown Sugar, Golden Raisins and Toasted Walnuts

| FRESH FRUIT DISPLAY | QTY |
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A selection of Exotic Fruits and Berries

PAPAYA HALVES WITH BERRIES BREAKFAST BOX
Hawaiian Papaya filled with Fresh Fruit Salad and Berries served with Yogurt and Freshly Made Granola

| COLD CUTS | QTY |
|-----------|-----|
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SMOKED SALMON TRAY
Superior Scottish Salmon served with thinly sliced Bermuda Onion, Vine-Ripe Tomatoes, Imported Capers and Whipped Cream Cheese with your choice of Bagels

| HOT BREAKFAST | QTY |
|--|-----|
| BREAKFAST BURRITO <i>Scrambled Eggs, Chopped Smoked Bacon, Ham, Potato and Aged Cheddar Cheese wrapped in a Flour Tortilla. Served with Fresh Roasted Tomato Salsa</i> | |
| BELGIAN WAFFLES <i>Served with Vermont Maple Syrup, Fresh Whipped Cream and Strawberry Compote</i> | |
| BUTTERMILK PANCAKES <i>Choice of traditional Banana-Pecan or Blueberry served with Vermont Maple Syrup</i> | |
| CINNAMON-PECAN FRENCH TOAST <i>Thick Sliced Cinnamon Bread Crusted with Pecans, Cinnamon and Nutmeg Pan-Seared and served with Vermont Maple Syrup, Whipped Butter and Powder Sugar</i> | |
| A.G. SIGNATURE VEGETABLE FRITTATA <i>Sauteed Mushrooms, Asparagus, Zucchini Leeks, Peppers, Onions, Fresh Basil, Mozzarella and Parmigiano-Reggiano Cheese</i> | |
| SMOKED BACON | |
| GRILLED HAM STEAK | |
| PORK SAUSAGE | |
| CANADIAN BACON | |
| SMOKED CHICKEN AND APPLE SAUSAGE TURKEY SAUSAGE | |
| TURKEY SAUSAGE | |
| BEEF SIRLOIN STRIPS | |
| FILET MIGNON MEDALLIONS | |
| HOME STYLE BREAKFAST POTATOES | |
| HASHBROWNS | |
| COLD BREAKFAST SETS | QTY |
| CONTINENTAL BREAKFAST TRAY <i>Choice of Breakfast Breads and Pastries with Fresh Fruit Salad, Yogurt and Freshly Made Granola</i> | |
| INDIVIDUAL CONTINENTAL BREAKFAST BOX <i>Your choice of Home-Baked Breakfast Breads and Pastries with Fresh Fruit Salad, Yogurt and Freshly Made Granola</i> | |
| HOT BREAKFAST SETS | QTY |
| BREAKFAST SANDWICH BOX <i>Scrambled Eggs with either Smoked Bacon Ham or Canadian Bacon Aged Cheddar on a Croissant or English muffin served with Fresh Fruit Salad Yogurt and Granola</i> | |
| BREAKFAST BURRITO BOX <i>Scrambled Eggs, Potato, Smoked Bacon, Ham and Aged Cheddar Cheese, wrapped in a Flour Tortilla. Served with Roasted Tomato Salsa, Fresh Fruit Salad, Yogurt and Granola</i> | |

COLD MEALS

| SNACKS | QTY |
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| <p>SHRIMP SUMMER ROLLS, 2 pieces <i>Marinated Tender Shrimp, Morsels with Glass Noodles, Mint and Cilantro Leaves. Wrapped in Rice Paper and served with a Chili-Hoi sin Sauce</i></p> | |
| <p>HAWAIIAN-STYLE AHI POKE, 3 pieces <i>Diced Ahi Tuna blended with Avocado, Mango, Hawaiian Sea Salt and Green Onions, served on a bed of Shredded Napa Cabbage with Ponzu Sauce</i></p> | |
| <p>ENDIVE BOATS, 3 pieces <i>Belgian Endive Boats with Roquefort Cheese, Candied Pecans and Apricot Glaze</i></p> | |
| <p>ITALIAN CAPRESE SKEWERS, 3 pieces <i>Marinated Fresh Bocconcini Mozzarella skewered with Cherry Tomatoes, Sweet Cantaloupe and Fresh Basil, served with a Creamy Balsamic Dipping Sauce</i></p> | |
| <p>SALMON HORNS, 3 pieces <i>House-Cured Salmon with Sprouts Cucumber and Lemon Zest with a touch of Wasabi Creeme Fraiche, wrapped in a Crepe</i></p> | |
| <p>JUMBO SHRIMP COCKTAIL, 5 pieces <i>Marinated Jumbo Shrimp served chilled with our Tangy Remolade or Cocktail Sauce</i></p> | |
| <p>FILET MIGNON CROSTINI, 3 pieces <i>Blackened Beef Tenderloin on a Toasted Crostini with Red Onion Confit and Horseradish Sauce</i></p> | |
| <p>PROSCIUTTO WRAPPED SHRIMP, 3 pieces <i>Jumbo Shrimp wrapped in Imported Prosciutto with Lemon-Basil Aioli, Radish Sprouts and Avocado</i></p> | |
| <p>TUSCAN HUMMUS <i>White Bean Puree with Sesame Garlic Lemon and Spices, garnished with Roma Tomatoes, Basil and Roasted Garlic, served with warm Pita Bread</i></p> | |
| CRUDITEES | QTY |
| CRUDITE TRAY WITH DIP | |
| CANAPÉS | QTY |
| <p>ASSORTED COLD CANAPES, 4 pieces <i>A variety of handmade Canapes. Call to request our selection</i></p> | |
| SUSHI | QTY |
| <p>SUSHI AND SASHIMI, 10 pieces <i>The freshest Sushi of the highest quality artfully arranged to include: Nigiri, Sashimi and Cut Rolls, served with Wood Chop Sticks, Ginger, Wasabi and Soy</i></p> | |

| SALADS | QTY |
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| AIR GOURMET GARDEN SALAD <i>Assorted Mixed Field Greens with Julienned Carrots, Cherry Tomatoes, Sliced Cucumbers, served with choice of dressing</i> | |
| CAPRESE SALAD <i>Sliced Ripe Tomatoes layered with Fresh Mozzarella and Basil with Extra-Virgin Olive Oil and Balsamic Vinaigrette Dressing</i> | |
| THAI CHICKEN SALAD <i>Marinated Grilled Chicken Breast, Diced Avocado, Shredded Cabbage, Mixed Greens, Daikon Sprouts, Assorted Vegetables, Scallions and Cilantro, served with a Spicy Peanut Dressing</i> | |
| POACHED PEAR AND WALNUT SALAD <i>Poached Pears in Red Wine, Mixed Field Greens, Bibb Lettuce, Crumbled Blue Cheese, Cherry Tomatoes and Candied Walnuts. Served with a Pear Vinaigrette Dressing</i> | |
| ARUGULA SALAD <i>Baby Arugula Toasted Pine Nuts, Chopped Bacon with Extra-Virgin Olive Oil and Roasted Garlic Vinaigrette Dressing</i> | |
| ASIAN BARBEQUE SALMON SALAD <i>Mirin and Sake Marinated and Grilled Salmon Filet, Chopped Hearts of Romaine Lettuce, sliced Japanese Cucumbers, Edamame, Daikon Sprouts and Toasted Sesame Seeds, served with Zesty Ponzu Dressing</i> | |
| BBQ CHICKEN CHOPPED SALAD <i>Chopped mixed lettuce, Grilled Corn Jicama, Black Beans, Tomatoes, Jack & Cheddar Cheese and diced BBQ Chicken Breast, served with an Herb-Ranch Dressing</i> | |
| MEDITERRANEAN SALAD <i>Chopped romaine, Diced Tomatoes, Artichoke Hearts, Cucumbers, Chopped Parsley, Crumbled Feta, Garbanzo Beans and Sliced Onion</i> | |
| SMOKED BACON AND GORGONZOLA SALAD <i>Romaine Lettuce, fresh Basil, Smoked Bacon, crumbled Gorgonzola Cheese, Jicama Red Cabbage, Diced Tomatoes with and Herb Ranch Vinaigrette</i> | |

| PLATTERS | QTY |
|---|-----|
| CRACKER BASKET | |
| FRESH FRUIT TRAY <i>Assorted succulent seasons best Fruits to include Cantaloupe, Honey Dew, Sun-Sweet Pineapple, Kiwi, Mango, Navel Oranges, Seedless Watermelon and Fresh Berries</i> | |
| IMPORTED AND DOMESTIC CHEESES TRAY <i>A selection of the finest Cheeses served with Assorted Gourmet Crackers</i> | |
| DELUXE SEAFOOD TRAY <i>Sea Scallops, Cold Water Lobster Tail, Sweet Poached Jumbo Shrimp and Alaskan King Crab. Served with Remolade or Cocktail Sauce</i> | |
| ANTIPASTO TRAY <i>A zesty mix of Prosciutto Genoa, Salami, Roasted Peppers, Marinated Artichoke Hearts, Aged Provolone Cheese, Fresh Mozzarella, Assorted Olives and Roasted Tomato Salad. Served with Sliced Italian Bread</i> | |
| MEDITERRANEAN TRAY <i>Trio of Salads with Hummus, Babaganouj and Tabouleh with Marinated Mushrooms, Feta Cheese and Assorted Olives. Served with Toasted Pita Chips</i> | |
| SANTA FE SAMPLER <i>Roasted Spicy Tomato and Serrano Chili Salsa Black Bean and Corn Salsa and Guacamole served with Tortilla Chips</i> | |
| GOURMET PLATTER - SLICED FILET MIGNON SANDWICH <i>artfully arranged on a tray served with Crudites & Dip Roll & Butter, Pasta Primavera Salad, Fresh Fruit Salad and Dessert</i> | |
| GOURMET PLATTER - GRILLED CHICKEN <i>artfully arranged on a tray served with Crudites & Dip Roll & Butter, Pasta Primavera Salad, Fresh Fruit Salad and Dessert</i> | |
| GOURMET PLATTER - POACHED SALMON <i>artfully arranged on a tray served with Crudites & Dip Roll & Butter, Pasta Primavera Salad, Fresh Fruit Salad and Dessert</i> | |
| GOURMET PLATTER - MIXED SEAFOOD <i>artfully arranged on a tray served with Crudites & Dip Roll & Butter, Pasta Primavera Salad, Fresh Fruit Salad and Dessert</i> | |

| COLD MEAL SETS | QTY |
|--|-----|
| <p>CLASSIC GOURMET BOX LUNCH <i>With your choice of select deli Meats & Cheeses. Served on Rustic Breads with Fresh Fruit Salad, Crudites & Dip, Pasta Primavera Salad, Traditional Condiments, Choice of Dessert. Presented Exquisitely with Utensils</i></p> | |
| <p>SEAFOOD BOX LUNCH <i>Jumbo Poached Shrimp Scallops Cold Water Lobster and Alaskan King Crab, garnished with Homemade Cocktail Sauce and Lemon Wedge. Served with Gourmet Crackers, Coleslaw and Dessert</i></p> | |
| <p>FRIED CHICKEN BOX LUNCH <i>With a special blend of herbs & spices, served cold with Crudites & Ranch Dip, New Potato Salad with Fresh Dill, Fruit Salad, Corn Muffin and Dessert</i></p> | |
| <p>PEPPERED BEEF TENDERLOIN <i>Peppercorn-Encrusted Tenderloin Pan-Seared to a medium rare, sliced and served with Horseradish Sauce, Crudites & Dip, Primavera Pasta Salad with Herb Vinaigrette, Fruit Salad, Roll & Butter and Dessert</i></p> | |
| <p>ASIAN MOON BOX LUNCH <i>A combination of Shrimp Summer Rolls, Chicken Satay, Thai Glass Noodle Salad and Fresh Fruit Salad. Served with Chop Sticks, Chili-Hoi sin and Peanut Dipping Sauces</i></p> | |
| <p>SHRIMP COCKTAIL BOX LUNCH <i>Sweet Jumbo Shrimp served with Homemade Cocktail Sauce, Lemon, Coleslaw, Fresh Fruit Salad, Crackers and Dessert</i></p> | |
| <p>PAPAYA WITH CURRY CHICKEN SALAD BOX LUNCH <i>Stuffed Papaya Halves with Curry Chicken Salad with Apples Raisins and Toasted Coconut. Served with Fresh Fruit Salad and Dessert</i></p> | |

HOT MEALS

| SNACKS & STARTERS | QTY |
|---|-----|
| MOROCCAN CHICKEN KABOBS, 2 pieces <i>Moroccan Spiced Chicken Kabobs with Cucumber-Mint Dip</i> | |
| SEARED SEA SCALLOPS, 3 pieces <i>Seared Sea Scallops with Charred-Tomato Vinaigrette</i> | |
| TEX-MEX EGG ROLLS, 2 pieces <i>Seasoned Chicken Green Chilies and Sun-Dried Tomatoes with Creamy Cilantro-Avocado Dipping Sauce</i> | |
| STUFFED PORTOBELLO MUSHROOMS, 3 pieces <i>Stuffed Baby Portobello Mushrooms with Lump Crab Meat Cilantro and Serrano Cream</i> | |
| RED CURRY AND GARLIC GRILLED PRAWNS, 3 pieces <i>Grilled Jumbo Prawns with Chili-Hoi sin Vinaigrette Dipping Sauce</i> | |
| SESAME CRUSTED CHICKEN FILETS, 6 pieces <i>Golden Brown Chicken Tenders served with Pickled Ginger Aioli</i> | |
| SANG CHOY LETTUCE WRAPS, 3 pieces <i>Minced Chicken Wok Seared with Shiitake Mushrooms Water Chestnuts Bamboo Shoot and Green Onions served with Bibb Lettuce Cups and a Spicy Chili-Hoi sin Sauce</i> | |
| MINI CRAB CAKES, 2 pieces <i>Prepared with Maryland Style Herbs and Spices served with a Tangy Remo lade Dipping Sauce</i> | |
| SESAME CRUSTED AHI TUNA, 3 pieces <i>Sesame Crusted Ahi Tuna seared and served with Ponzu Wasabi and Fried Won Tons</i> | |
| SPICY CHICKEN DRUMETTES, 6 pieces <i>Marinated in a Spicy Marinade of Honey Soy and Chilies and served with a Jalapeno-Honey Mustard Dip</i> | |
| JERK CHICKEN SKEWERS, 3 pieces <i>Tender Chicken Tenderloin marinated with Jerk Spices grilled and served with a Mango Vinaigrette Dipping Sauce</i> | |
| LARGE PIZZA - ARUGULA PROSCIUTTO AND CAMELIZED ONIONS | |
| LARGE PIZZA - GOAT CHEESE AND ROASTED PEPPERS | |
| LARGE PIZZA - SICILIAN-STYLE <i>with spicy marinara julienned Genoa salami sweet Italian sausage Mozzarella</i> | |
| LARGE PIZZA - BBQ CHICKEN WITH CILANTRO AND SMOKED GOUDA | |
| LARGE PIZZA - GRILLED CHICKEN ASPARAGUS SUN-DRIED TOMATO AND BROCCOLI | |
| LARGE PIZZA - PANCETTA OVEN-ROASTED TOMATO TAPENADE | |
| LARGE PIZZA - GRILLED SHRIMP AND LEMON-BASIL PESTO | |

| SOUPS | QTY |
|--|-----|
| JAPANESE MISO SOUP <i>Miso Bean Curd and Dashi</i> | |
| VEGETABLE MINISTRONE <i>A hearty array of Fresh Vegetables served with Parmigiano-Reggiano Cheese</i> | |
| POTATO LEEK ARGENTEUIL WITH ASPARAGUS <i>Cream of Leeks Potatoes and Asparagus</i> | |
| TOMATO BISQUE WITH FRESH THYME <i>Pureed Tomatoes Carrots and Leeks with Extra-Virgin Olive Oil and a hint of Fresh Thyme</i> | |
| SPICY SOUTHWESTERN CORN CHOWDER <i>A Creamy Corn Soup with the smoked hot flavor of Chipotle and Cilantro</i> | |
| THAI CHICKEN <i>Sauteed Chicken Breast with Lemongrass Red Curry Coconut Milk Fish Sauce and Fresh Lime</i> | |
| VEGETARIAN BLACK BEAN <i>Topped with Chopped Cilantro and a dollop of Sour Cream</i> | |
| LOBSTER BISQUE <i>Tender Lobster Pieces in a Rich Creamy Bisque</i> | |
| ROASTED BUTTERNUT SQUASH <i>The sweet flavor of Winter Squash tempered with a bit of Sherry</i> | |
| OVEN-DRIED TOMATO & LENTIL <i>French Green Lentils with Vegetables New Potatoes and Oven-Dried Tomatoes garnished with Crumbled Feta</i> | |
| CHICKEN TORTILLA & LIME <i>Chili-Spiked Chicken Soup with Crisp Tortillas Avocado and Fresh Lime</i> | |
| OLD-FASHIONED CHICKEN NOODLE <i>Homemade broth Shredded Chicken Assorted Vegetables and Egg Noodles</i> | |
| GARDEN VEGETABLE <i>Full of Seasonal Garden Fresh Vegetables</i> | |
| MEDITERRANEAN FISH <i>Traditional French style Bouillabaisse served with Crunchy French Bread and Rouille</i> | |

| MAIN DISHES - MEAT | QTY |
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| DRY RUBBED NEW YORK STEAK WITH COURSE PEPPER AND COGNAC SAUCE | |
| BEEF BOURGUINON WITH RED WINE SAUCE MUSHROOMS AND PEARL ONIONS | |
| GRILLED SIRLOIN WITH GREEN PEPPERCORN SAUCE | |
| FILET OF BEEF WITH CHOICE OF SAUCE (PROT RED WINE OR MUSHROOM) | |
| BEEF TIPS SAUTEED IN MUSHROOM SAUCE | |
| PRIME RIB STEAK WITH PAN JUICE AND HORSERADISH SAUCE | |
| MOROCCAN BEEF SKEWERS MARINATED IN LEMON AND CILANTRO | |
| RACK OF LAMB WITH ROASTED GARLIC DIJON MUSTARD AND HERBS | |
| PAN-SEARED VEAL CHOP WITH WILD MUSHROOM BORDELAISE SAUCE | |
| GRILLED LAMB CHOPS WITH ROSEMARY-MINT AIOLI | |
| VEAL SALTIMBOCCA WITH FRESH SAGE PROSCIUTTO AND WINE SAUCE | |
| JERK SPICED PORK CHOPS PAN-SEARED WITH APPLES AND ORANGE ESSENCE | |

| MAIN DISHES - FISH & SEAFOOD | QTY |
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| ORANGE GLAZED SALMON PAN-SEARED WITH A TROPICAL CITRUS SALSA | |
| BAKED BLACK COD WITH ASIAN SAUCE AND JULIENED VEGETABLES | |
| BAKED MAHI MAHI WITH MACADAMIA CRUST AND CITRUS BUTTER | |
| RED CURRY SHRIMP SKEWERS WITH COCONUT LIME AND RED CURRY SAUCE | |
| PAN-SEARED HALIBUT AU POIVRE | |
| GRILLED SALMON WITH SHALLOTS AND WHITE WINE SAUCE | |
| SEARED JUMBO SCALLOPS WITH FIRE-ROASTED TOMATO VINAIGRETTE | |
| SEARED AHI TUNA WITH WASABI BEURRE BLANC SAUCE | |
| SWORDFISH MEDALLION WITH HERBS AND MANGO SALSA | |

| MAIN DISHES - POULTRY | QTY |
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| STUFFED CHICKEN BREAST <i>With Spinach Roasted Red Peppers Basil and Goat Cheese</i> | |
| ROTISSERIE CHICKEN <i>Half-Roasted with Herbs Lemon and Spices</i> | |
| CHICKEN PARMESAN <i>Breaded Scaloppini topped with Marinara Sauce and Aged Provolone</i> | |
| GRILLED JERK SPICE CHICKEN BREAST WITH MANGO-CILANTRO RELISH | |
| CLASSIC CHICKEN DIJONNAISE WITH MUSTARD-CREAM SAUCE | |
| BBQ CHICKEN WITH HOMEMADE SAUCE | |
| STIR-FRIED CHICKEN AND ASPARAGUS WITH BLACK BEAN SAUCE | |
| CHICKEN PAILLARD <i>Breaded Scaloppini topped with Tomato Basil and Fresh Mozzarella</i> | |
| THAI RED CURRY CHICKEN <i>Sauteed with Lemongrass and Straw Mushrooms in a Red Curry-Coconut Sauce</i> | |
| GRILLED CHICKEN BREAST WITH FRESH HERBS AND GARLIC | |
| CHICKEN AU PORTO - PORT WINE SAUCE | |
| CHICKEN ENCHILADAS <i>With a Smoked Chili Sauce served with Cumin Scented Black Beans and Spanish Rice</i> | |
| SUN-DRIED TOMATO AND BRIE STUFFED CHICKEN <i>Served with natural jus</i> | |
| PASTA & RISOTTO | QTY |
| LINGUINI WITH PANCETTA OLIVE OIL CHILI CLAMS AND WHITE WINE SAUCE | |
| RISOTTO WITH SHRIMP ARTICHOKE AND CHERRY TOMATOES | |
| RIGATONI WITH CLASSIC BOLOGNESE SAUCE | |
| PENNE WITH ARUGULA SPICY SAUSAGE AND ROSEMARY | |
| FARFALLE WITH SPINACH MUSHROOMS AND FRESH TOMATO SAUCE | |
| PENNE WITH BASIL-LEMON PESTO | |
| SPAGHETTI WITH MINI MEATBALLS AND MARINARA SAUCE | |
| GRILLED VEGETABLE LASAGNA <i>With assorted marinated grilled vegetables and oven-roasted tomato-pesto cream sauce</i> | |
| CHEESE TORTELLINI WITH CHICKEN BASIL AND SUN-DRIED TOMATOES | |
| CHEESE RAVIOLI WITH GRILLED SHRIMP ARTICHOKE AND TOMATOES WITH COGNAC SAUCE | |

| SIDE DISHES | QTY |
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| POTATOES AU GRATIN | |
| POLENTA WITH MUSHROOM RAGOUT AND GORGONZOLA | |
| SAFFRON BASMATI RICE | |
| STIR-FRIED RICE WITH SCALLIONS AND RED PEPPERS | |
| SMASHED POTATOES WITH FRESH BASIL AND PARMESAN | |
| CURRIED POTATOES CAULIFLOWER AND PEAS | |
| COUSCOUS WITH WILTED ARUGULA AND ROASTED CHERRY TOMATOES | |
| PAN-FRIED NEW POTATOES WITH PANCETTA AND ROSEMARY | |
| CREAMY ORZO WITH SAUTEED SPINACH AND PARMESAN | |
| CARMELIZED CAULIFLOWER | |
| MIXED GRILLED VEGETABLES WITH FRESH BASIL | |
| CLASSIC CREAMED SPINACH | |
| STIR-FRIED SPICY ASIAN VEGETABLES | |
| GREEN BEANS WITH ORANGE ESSENCE AND TOASTED MAPLE PECANS | |
| SAUTEED SPINACH WITH LEMON ZEST AND GARLIC | |
| PAN-ROASTED ARTICHOKE HEARTS | |
| CLASSIC RATATOUILLE | |
| TUSCAN GRILLED GARDEN VEGETABLES | |
| SZECHWAN-STYLE GREEN BEANS | |
| STEAMED SEASONAL BABY VEGETABLES | |

DESSERTS & FRUIT

| DESSERTS | QTY |
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| DESSERT BARS - 2 pieces <i>Coconut-Macadamia, Raspberry-Almond, Lemon or Pecan</i> | |
| ASSORTED DESSERT SAMPLER <i>Munchies - tempting bites of over fifteen different kinds of Cakes and Cheesecakes</i> | |
| CREME BRULEE <i>Classic cup of French Vanilla Custard topped with Brown Sugar and lightly broiled, served with Fresh Fruit</i> | |
| FLAN <i>Traditional recipe Creamy Custard with a Caramel Sauce bottom</i> | |
| CHOCOLATE MOUSSE <i>Nonfat low fat or regular classic recipe</i> | |
| FROZEN DESSERT (INCLUDING DRY ICE) <i>Premium Ice Creams Frozen Yogurts and Sorbets</i> | |
| BREAD PUDDING <i>Cinnamon Raisin Bread with a Rum Caramel Sauce</i> | |
| FRUIT | QTY |
| FRESH FRUIT TRAY <i>Assorted succulent seasons best Fruits to include Cantaloupe, Honey Dew, Sun-Sweet Pineapple, Kiwi, Mango, Navel Oranges, Seedless Watermelon and Fresh Berries</i> | |
| FRESH FRUIT TRAY <i>Assorted succulent seasons best Fruits to include Cantaloupe, Honey Dew, Sun-Sweet Pineapple, Kiwi, Mango, Navel Oranges, Seedless Watermelon and Fresh Berries</i> | |
| FRESH FRUIT AND BERRY COBBLER <i>Deep-dish made with any Fresh Fruit or Berries in season</i> | |
| CAKES & TARTS | QTY |
| FRUIT TARTLETS <i>Individual Homemade Fruit Tartlets made with Bavarian Cream Exotic and Seasonal Fruits and Fresh Berries</i> | |
| ASSORTED CAKES & CHEESECAKES <i>Chocolate Ganache Carrot Chocolate Fantasy Tiramisu or Lemon Torte</i> | |
| CHOCOLATES & SWEETS | QTY |
| BROWNIES, 2 pieces <i>Homemade deep rich brownies (with or without nuts)</i> | |
| ASSORTED COOKIES - 3 pieces <i>Freshly baked cookies including; White Chocolate, Macadamia, Chocolate Chip (with or without nuts), Double Chocolate Chip, Peanut Butter, Oatmeal Raisin or Butter Sugar</i> | |
| SWEET PASTRY | QTY |
| GOURMET MINI FRENCH PASTRIES, 3 pieces <i>About ten different kinds just ask</i> | |

BEVERAGES

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| MINERAL WATER | QTY |
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STILL WATER, 0.5L BOTTLE

STILL WATER, 1.5L BOTTLE

SPARKLING WATER, 0.5L BOTTLE

SPARKLING WATER, 1.5L BOTTLE

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| SOFT DRINKS | QTY |
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COKE CAN

DIET COKE CAN

SPRITE CAN

FANTA CAN

SODA CAN

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| JUICES | QTY |
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FRESHLY SQUEEZED ORANGE JUICE, 1 pint

FRESHLY SQUEEZED STRAWBERRY JUICE, 1 pint

FRESHLY SQUEEZED CRANBERRY JUICE, 1 pint

FRESHLY SQUEEZED APPLE JUICE, 1 pint

FRESHLY SQUEEZED WATERMELON JUICE, 1 pint

FRESHLY SQUEEZED MANGO JUICE, 1 pint

FRESHLY SQUEEZED JUICE PINT - CHOICE OF FRUITS

| | |
|--------------|-----|
| MILK & CREAM | QTY |
|--------------|-----|

SKIMMED MILK, 1 pint

WHOLE MILK, 1 pint

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| HOT BEVERAGES | QTY |
|---------------|-----|

HOT COFFEE IN THERMOS, 1 quart

HOT TEA PINT IN THERMOS
price on request

NON-FOOD

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| ICE | QTY |
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WET ICE
price on request

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| DRY ICE <i>price on request</i> | |
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| NEWSPAPERS & MAGAZINES | QTY |
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ENGLISH NEWSPAPERS
on request

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|---|--|
| INTERNATIONAL NEWSPAPERS <i>on request</i> | |
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| | |
|---------|-----|
| FLOWERS | QTY |
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FLOWER ARRANGEMENTS
on request