

AIRPORT

Ireland, Dublin

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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Basket of breakfast bread, serves 4 pax

PASTRIES	QTY
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Pastries tray, for 4 pax

Luxury individual treats such as mini brownies, carrot cakes, chocolate gateaux and fruit tartlets.

Muffins <i>choose from bran and raisin, chocolate, blueberry or lemon</i>	
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Plain croissant

Chocolate croissant	
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Mini Danish pastries

English muffins	
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Almond croissant

Pecan Danish pastries	
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Savoury filled croissants, serves 4 pax

Choose from cheese, cheese and ham, ham, smoked salmon and cream cheese, crispy bacon and tomato, sausage and relish

YOGHURTS	QTY
Fruit yoghurt <i>please choose flavour</i>	
Natural yoghurt	
Diet yoghurt <i>please choose flavour</i>	
Bio / organic yoghurt <i>please choose flavour</i>	
MUESLI & FRUITS	QTY
Melon, per person <i>Choose from Cantaloupe, Gallia or Charentais melon</i>	
Orange segments, per person	
Grapefruit segments, per person	
Fruit kebabs, per person	
Strawberries, per person	
Seasonal berry selection, per person	
Melon basket filled with seasonal berries	
Carved pineapple, per person	
COLD BREAKFAST SETS	QTY
Continental Breakfast tray, for 4 pax <i>A selection of croissants, muffins, Danish pastries and scones served with preserves and butter.</i>	
Cold breakfast, per person	
Standard Breakfast A <i>Croissant and Pastry (or 2 of each if mini size) butter and preserve, seasonal sliced fruit and berries - served on a half atlas tray</i>	
Standard Breakfast B <i>Seasonal sliced fruit and berries, cream cheese bagel with smoked salmon - served on a half atlas tray</i>	
Standard Breakfast C <i>Seasonal sliced fruit and berries, cold sliced meat & continental cheese platter, fruit yoghurt, bread roll, butter and preserve - served on a half atlas tray</i>	
Standard Breakfast D <i>Seasonal sliced fruit and berries, crunchy muesli, fruit yoghurt - served on a half atlas tray</i>	
Continental breakfast, per person <i>Cold cuts of breakfast meats and cheese Smoked salmon and cream cheese</i>	
Cold Crew Breakfast <i>Cold platter with cold cuts (no pork), cheese and vegetables ** 2 bread rolls, butter and jam ** Yoghurt ** Fruit salad</i>	

HOT BREAKFAST SETS	QTY
Hot breakfast, per person	
Hot Crew Breakfast <i>1 omelet or scrambled eggs (with additions like onion, cheese, mushrooms) ** 2 bread rolls, butter and jam ** Yoghurt ** Fruit salad</i>	

CREW BREAKFAST	QTY
Hot Crew Breakfast <i>1 omelet or scrambled eggs (with additions like onion, cheese, mushrooms) ** 2 bread rolls, butter and jam ** Yoghurt ** Fruit salad</i>	
Cold Crew Breakfast <i>Cold platter with cold cuts (no pork), cheese and vegetables ** 2 bread rolls, butter and jam ** Yoghurt ** Fruit salad</i>	

COLD MEALS

SNACKS	QTY
Savoury bites	
Chocolate-covered nuts Potato chips	
Tortilla chips with assorted dips	
Pretzels	
Confectionary	
Assorted nuts	

CANAPÉS	QTY
Blue cheese canape with red grapes, 4 pieces	
Blinis with caviar, crème fraiche and spring onion, 4 pieces	
Mini fruit and cheese kebabs, 4 pieces	
Parma ham canape with black olives, 4 pieces	
Smoked salmon canape with cream cheese and chives, 4 pieces	
Stilton canape with caramelised onion marmalade, 4 pieces	
Fois gras canape with apricot chutney and apricots, 4 pieces	
Salmon tartar canape, 4 pieces	
Trout eggs canape with tomato on walnut bread, 4 pieces	
Goats cheese canape with tomato and spices, 4 pieces	
Shredded duck canape with melon, 4 pieces	

SANDWICHES	QTY
Closed Sandwiches platter, for 4 pax <i>From the traditional to the exotic, we offer a variety of fillings all served in fresh breads.</i>	
Open Sandwiches platter, for 4 pax <i>Scandinavian specialities made with gourmet breads such as ciabatta, focaccia, rye, and pumpernickel are generously loaded with a variety of toppings.</i>	
Chopped egg salad closed sandwich	
Corned beef closed sandwich with mango chutney	
BLT closed sandwich with mayonnaise <i>crispy bacon, lettuce and tomato</i>	
Tuna closed sandwich with lettuce, and mayonnaise	
French Brie closed sandwich with walnut and grape	
Cheese and pickle closed sandwich	
Grilled chicken breast closed sandwich with bacon, lettuce, and mayonnaise	
Honey roast ham closed sandwich with Emmental cheese, and wholegrain mustard	
Italian salami closed sandwich with sun-dried tomato, cream cheese	
King prawn closed sandwich with crisp lettuce and Marie Rose sauce	
Stilton and walnuts closed sandwich	
Roast beef closed sandwich with cherry tomatoes, crispy lettuce and horseradish sauce	
Buffalo mozzarella, tomatoes, and basil closed sandwich	
Sliced turkey closed sandwich with stuffing, lettuce and cranberry sauce	
Smoked salmon closed sandwich with cream cheese and rocket	
Smoked salmon open sandwich with cream cheese and lemon zest	
Grilled chicken open sandwich with crispy bacon and tomato	
Honey roast ham open sandwich with cheese and pickles	
King prawn open sandwich with crisp lettuce and Marie Rose sauce	
Parma ham open sandwich with orange and basil	
Roast turkey open sandwich with stuffing and cranberry sauce - Roast beef with horseradish	
Fresh asparagus open sandwich with red peppers	
Stilton and grapes open sandwich	
Mozzarella and beef tomato open sandwich with basil, toasted pine nuts and virgin olive oil	
Pate open sandwich with tomato relish	
Toasted Club Sandwich <i>iceberg lettuce, egg, tomato, cucumber, cheese, bacon, mayonnaise, and any other ingredient you wish to include</i>	

STARTERS	QTY
Smoked mackerel pate, per person	
Croistini with black olive tapenade and tomato, per person	
King prawn cocktail with Marie Rose sauce, per person	
Avocado with prawns and lime mayonnaise, per person	
Fresh salmon and dill, per person	
Thai fish cakes with chilli and lime dressing, per person	
Gravadlax and mustard mayonnaise, per person	
Homemade pâté and toast, per person	
Cantaloupe melon with strawberry coulis, per person	
Irish smoked salmon and lemon capers, per person <i>served with homemade brown bread</i>	
Melon wrapped in parma ham, per person	
Seafood selection with dill mustard, per person	
Melon selection with fruit coulis and fresh mint, per person <i>vegetarian</i>	
Fresh baby spinach, cherry tomatoes, black olives, and feta cheese, per person <i>vegetarian</i>	
Asparagus with lime vinaigrette, per person <i>vegetarian</i>	
Humous with cherry tomatoes and basil, per person <i>vegetarian</i>	
Roast Mediterranean vegetables in virgin olive oil, per person <i>vegetarian</i>	
Buffalo mozzarella, tomato, basil and olive oil, per person <i>vegetarian</i>	
Red onion and goats cheese croistini, per person	
SUSHI	QTY
Vegetarian Sushi Platter <i>Cucumber rolls, roasted pepper and pesto, tamagoyaki, futomaki with carrot, cucumber and avocado. Served with pickled ginger, soy sauce, wasabi, and chopsticks. Price on request.</i>	
Fish Sushi Platter <i>Fresh tuna and salmon nigiri, tamago, crab and tuna gunkan, cucumber nori maki, Mediterranean chicken and sun-dried tomato maki, sweet chilli chicken maki, roasted pepper and pesto maki. Served with pickled ginger, soy sauce, wasabi, and chopsticks. Price on request.</i>	
Combination Sushi Platter <i>Fresh tuna, salmon, smoked salmon and prawn nigiri (scallop and mackerel depending on availability), crab and tuna gunkan, Philadelphia rolls, California rolls, tekka maki and sake maki. Served with pickled ginger, soy sauce, wasabi, and chopsticks. Price on request.</i>	

SALADS	QTY
Greek salad of tomato, lettuce, cucumber, feta, and kalamata olives	
Couscous tabouleh with feta cheese	
Rocket, mango, pine nut and chilli salad	
Thai beef salad <i>with a chilli and lime dressing</i>	
Moroccan café salad of roast vegetables <i>with a saffron, sultana and mustard dressing</i>	
Watercress salad with blue cheese and honeyed pecans	
Broccoli, feta, hazelnut and cherry tomato	
Chicken Caesar Salad <i>cos (romaine) lettuce, parmesan shavings, croutons, and Caesar dressing</i>	
Crispy Bacon Caesar Salad <i>cos (romaine) lettuce, parmesan shavings, croutons, and Caesar dressing</i>	
Potato salad of baby new potatoes, spring onions and mayonnaise	
Waldorf salad of apple, celery, and walnuts <i>in a creamy dressing served on a bed of lettuce</i>	
Salad Nicoise <i>tuna, eggs, anchovies, lettuce, tomatoes, potatoes, green beans, black olives and capers</i>	
Tuna, sweetcorn and mayonnaise	
Stilton with walnut, apple and rocket	
Green beans with pine nuts and olive oil	
White cabbage and grated carrot	
Couscous with roasted vegetables	
Pasta salad with sun-dried tomatoes	

PLATTERS	QTY
<p>Closed Sandwiches platter, for 4 pax <i>From the traditional to the exotic, we offer a variety of fillings all served in fresh breads.</i></p>	
<p>Sliced Fruits platter for 4 pax <i>An assortment of sliced fruits including pineapple, mango, kiwi, melon and berries.</i></p>	
<p>Crudités & Dips platter for 4 pax <i>Batons of crisp fresh vegetables presented with a selection of homemade dips such as red pepper and feta, black olive tapenade, humous and guacamole.</i></p>	
<p>Seafood Selection platter for 4 pax <i>Crab claws, smoked salmon, crabmeat, lobster, smoked mackerel and king prawns served on a bed of crisp lettuce garnished with lemon wedges.</i></p>	
<p>Irish Smoked Salmon platter for 4 pax <i>Smoked salmon on brown Irish soda bread garnished with lemon wedges and capers.</i></p>	
<p>Open Sandwiches platter, for 4 pax <i>Scandinavian specialities made with gourmet breads such as ciabatta, focaccia, rye, and pumpernickel are generously loaded with a variety of toppings.</i></p>	
<p>Antipasto Platter, for 4 pax <i>Antipasto platter with prosciutto, Parma ham, cured ham, other cold meats, pâtés, tapenades, sundried tomatoes, olives, cheeses.</i></p>	
<p>Cheese board, for 4 pax <i>A selection of European and Irish farmhouse cheeses artistically arranged and garnished with celery, grapes, dried fruits, nuts, and crackers.</i></p>	
CAVIAR	QTY
<p>Sevruga caviar <i>Served with chopped parsley, chopped egg white, egg yolk, capers, blinis, lemon wedges, toast points, and sour cream .Price on request</i></p>	
<p>Beluga caviar <i>Served with chopped parsley, chopped egg white, egg yolk, capers, blinis, lemon wedges, toast points, and sour cream .Price on request</i></p>	

EXTRA GARNISH & SAUCES	QTY
Salad dressing: Balsamic vinaigrette	
Salad dressing: Blue cheese	
Salad dressing: Caesar	
Salad dressing: French	
Salad dressing: Honey and mustard Ranch	
Salad dressing: Ranch	
Salad dressing: Low fat yogurt	
Dill mayonnaise	
Garlic mayonnaise Lime mayonnaise	
Wholegrain mustard mayonnaise	
Pesto mayonnaise	
Dill mustard	
Red or green pesto	
Seafood sauce	
Hoi sin sauce	
Chilli sauce	
Marie Rose sauce	
Basil pesto dip	
Sun-dried tomato pesto dip	
Black olive tapenade dip	
Coriander chilli pesto dip	
Red pepper and feta cheese dip	
Cream cheese and chives dip	
Sour cream dip	
Guacamole dip	
Mint and cucumber dip	
Spicy tomato salsa dip	

COLD MEAL SETS	QTY
Standard Lunch/Dinner A <i>Seasonal sliced fruit and berries, assorted finger sandwiches, selection of petit fours - served on a half atlas tray</i>	
Standard Lunch/Dinner B <i>Seasonal sliced fruit and berries, Chicken Caesar salad, chef's choice of dessert, bread roll + butter - served on a half atlas tray</i>	
Standard Lunch/Dinner C <i>Seasonal sliced fruit and berries, Seafood salad, green salad, chef's choice of dessert, bread roll + butter - served on a half atlas tray</i>	
Standard Afternoon Tea <i>Assorted finger sandwiches, assorted mini pastries - served on a half atlas tray</i>	

CREW MEALS	QTY
Cold boxed crew meal	

HOT MEALS

SNACKS & STARTERS	QTY
Asparagus with hollandaise sauce, per person	
Baby spare ribs with barbeque sauce, per person	
Cantonese chicken wings with soy sauce, per person	
Chicken satay with peanut sauce, per person	
Garlic king prawns with fresh coriander, per person	
Oven baked camembert with fruit sauce, per person	
Potato skins with sour cream, per person	
Prawn kebabs with spicy salsa sauce, per person	
Deep fried scampi with lime mayonnaise, per person	
Stuffed cup mushrooms with garlic butter, per person	

FINGER FOODS	QTY
Spring rolls, per person	
Pork ribs, per person	
King prawns in garlic, per person	
Prawn wontons, per person	
Breaded prawns, per person	
Chicken wings, per person	
Chicken fingers, per person	
Chicken satay, per person	
Mini chicken kebabs, per person	
Mini pizzas, per person	
Mini quiches, per person	
Cocktail sausages, per person	
Mozzarella sticks, per person	
Dates wrapped in bacon, per person	
SOUPS	QTY
Broccoli soup, per person	
Carrot and orange soup, per person	
Cauliflower cheese soup, per person	
Courgette and almond soup, per person	
Leek and potato soup, per person	
Mushroom soup, per person	
Scotch broth, per person	
Tomato and basil soup, per person	
Tomato and red pepper soup, per person	
Vegetable soup, per person	
Chicken noodle soup, per person	
Consomme, per person	
Country broth, per person	
Cream of chicken soup, per person	
French onion soup, per person	

MAIN DISHES - MEAT	QTY
Fillet steak with black pepper sauce	
Steak and Guinness pie	
Beef Wellington	
Irish stew	
Shepherds pie	
Beef curry	
Beef lasagne	
Lamb cutlets with rosemary butter Duck à l'orange	
MAIN DISHES - FISH & SEAFOOD	QTY
Grilled tuna	
Grilled sea bass	
Grilled Dover sole	
Grilled trout with almonds	
Baked salmon with dill and mustard sauce Herb crusted salmon	
Cajun style salmon	
Seafood pie	
Dressed lobster	
MAIN DISHES - POULTRY	QTY
Duck a l'orange	
Roast chicken	
Panfried breast of chicken	
Chicken chasseur	
Sweet and sour chicken	
Chicken curry	
Thai chicken curry	

MAIN DISHES - VEGETARIAN	QTY
Baked stuffed mushrooms with garlic Pasta with wild mushroom sauce	
Roast vegetables with tomato coulis Ratatouille	
Vegetable bake	
Vegetable curry	

PASTA & RISOTTO	QTY
Pasta with wild mushroom sauce	
Vegetarian lasagne	
Risotto	
Macaroni cheese with parmesan	
Risotto	

SIDE DISHES	QTY
Asparagus	
Aubergine	
Baby corn	
Broccoli	
Cauliflower	
Chef's selection of seasonal organic vegetables	
Corn on the cob	
Mangetout	
Petit pois	
Roast vegetable selection	
Spinach	
Stir-fried vegetables	
Roast potatoes	
Patato Gratin Dauphinoise	
Baked potatoes	
Mashed potatoes	
New boiled potatoes	
Basmati rice	
Brown rice	
Egg fried rice	
Long grain rice	
Pilau rice	
Wild rice	

CREW MEALS	QTY
Hot Crew Meal - Vegetarian <i>Vegetarian meal with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	
Hot boxed crew meal	
Hot crew meal - Meat <i>Meat meal (beef or lamb) with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	
Hot crew meal - Chicken <i>Chicken meal with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	
Hot Crew Meal - Fish <i>Fish meal with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Apple and cinnamon lattice	
Baileys cheesecake	
Chocolate gateau	
Deep-filled apple pie	
Duo of dark and white chocolate	
Fresh fruit tartlets	
Fruit cheesecake	
Fruit crumble	
Orange chocolate torte	
Passion fruit bavaois	
Profiteroles with rich chocolate sauce Raspberry and chocolate duo	
Tiramisu	
Standard small fruit basket (4 pax)	

FRUIT	QTY
Melon, per person <i>Choose from Cantaloupe, Gallia or Charentais melon</i>	
Orange segments, per person	
Grapefruit segments, per person	
Fruit kebabs, per person	
Strawberries, per person	
Sliced Fruits platter for 4 pax <i>An assortment of sliced fruits including pineapple, mango, kiwi, melon and berries.</i>	
Standard small fruit basket (4 pax)	
BERRIES	QTY
Seasonal berry selection, per person	
PETIT FOURS	QTY
Assorted petit fours, for 4 pax <i>A selection of delicious treats including handmade Irish chocolate truffles.</i>	
Assorted petit fours, per person	
Handmade chocolate truffles	
Mini éclairs, per person	
Choux pastry with praline, per person	
Mocha cream cake, per person	
Passionfruit mousse, per person	
Chocolate torte, per person	
Prune cake, per person	
Pineapple and kiwi tartlet, per person	
Mango and chocolate square, per person	
Pistachio and raspberry tartlet, per person	
Chocolate and coconut twist, per person	
CHEESE	QTY
Cheese board, per person <i>A selection of European and Irish farmhouse cheeses artistically arranged and garnished with celery, grapes, dried fruits, nuts, and crackers.</i>	

BEVERAGES

MINERAL WATER	QTY
Still water, 500ml	
Sparkling water, 500ml	

JUICES	QTY
Freshly squeezed Orange juice, 1 liter	
Freshly squeezed Grapefruit juice, 1 liter	
Freshly squeezed Apple juice, 1 liter	
Freshly squeezed Pineapple juice, 1 liter	
Freshly squeezed Carrot juice, 1 liter	
Freshly squeezed Mango juice, 1 liter	
Freshly squeezed Cranberry juice, 1 liter	
Freshly squeezed Tomato juice, 1 liter	

MILK & CREAM	QTY
Full fat milk (3.5%), half liter	
Low fat milk (1.5%), half liter	
Skimmed milk (0.5%), half liter	
Cream, half liter	

NON-FOOD

NEWSPAPERS & MAGAZINES	QTY
Newspapers	

FLOWERS	QTY
Flower arrangement <i>on request</i>	