

AIRPORT

United Kingdom, London - Heathrow

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

Thick Slices of French Toast with maple syrup whipped butter garnished with fresh berries

| BLINIS & PANCAKES | QTY |
|-------------------|-----|
|-------------------|-----|

Golden Buttermilk Pancakes
with maple syrup whipped butter and garnished with fresh berries

| HOT BREAKFAST | QTY |
|---------------|-----|
|---------------|-----|

Your Choice of Free Range Fried Eggs
with homefries crispy bacon and ham or sausage

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| Your choice of free range fried eggs <i>with sauteed button mushrooms grilled tomatoes back bacon and black pudding</i> | |
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| COLD BREAKFAST SETS | QTY |
|---------------------|-----|
|---------------------|-----|

All Butter Croissant Danish Pastry and a Preserve
served with sliced continental meats and cheeses

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|--|--|
| All Butter Croissant Danish Pastry and a Preserve <i>served with smoked salmon and dill sauce</i> | |
|--|--|

All Butter Croissant Danish Pastry and a Preserve
served with assorted sliced fresh fruit w/exotics and berries

COLD MEALS

| CANAPÉS | QTY |
|---|-----|
| Canape with Baby Asparagus Squares with Red Pepper per piece | |
| Canape with Caviar gold leaf on Blini per piece | |
| Canape with Foie Gras and Cumberland jelly per piece | |
| Canape with Fresh Thai Crab with Chilli and Lime per piece | |
| Canape with Lobster with caviar chervil asparagus and lemon zest on rye bread per piece | |
| Canape with Balik Salmon per piece | |
| Canape with Baby Pepper Filled with Soft Cheese per piece | |
| Canape with Quails Egg Hollandaise in a Ragout Cup per piece | |
| Canape with Chicken and Mango per piece | |
| Canape with Smoked Salmon and Asparagus per piece | |
| Canape with Prawn with Lemon and Dill per piece | |
| Canape with Beef Tartar with Wild Mushroom and Shaved Parmesan per piece | |

| SANDWICHES | QTY |
|---|-----|
| Selection assorted thick filled closed sandwiches | |
| Selection assorted thick filled baguettes | |
| Selection assorted thick filled pittas | |
| Selection assorted thick filled wraps | |
| Selection assorted open sandwiches | |

| STARTERS | QTY |
|--|-----|
| A Selection of "Deluxe" Seafood <i>with lobster tail smoked salmon crab claws and prawns with marie rose cocktail sauce</i> | |
| Asparagus Wrapped in Parma Ham Served with Sesame Dressing | |
| Balik Salmon Accompanied with Fresh Dill and Mustard Sauce | |
| Carpaccio of Beef with parmesan virgin olive oil sliced mushrooms and fresh lemon | |
| Foie Gras D'oise Served with Cumberland Sauce | |
| Fresh Ahi Tuna Tartare with Lime Ginger and Chilli Oil | |
| Fresh Figs with Torn Mozzarella and Proscuitto <i>2 figs per portion</i> | |
| Jumbo Prawns Served with Spicy American Cocktail Sauce <i>5 prawns per portion</i> | |
| Lebanese Mezze per portion | |
| Buffalo Mozzarella with Plum Tomatoes <i>garnished with Torn Basil and Sunblushed Tomatoes</i> | |
| Roasted Jumbo Asparagus with Age Old Reggiano Parmesan Shavings | |
| Smoked Salmon Parcels Filled with Crab Tied with Chives <i>served with Dill and Mustard Sauce</i> | |
| SUSHI | QTY |
| Assorted Sushi per piece | |
| Assorted Sashimi per piece | |
| Soy sauce in a small bottle | |
| Pickled ginger packet | |
| Wasabi tube | |
| Chopsticks | |

| SALADS | QTY |
|---|-----|
| Ahi Tuna Salad Nicoise with Quails Egg | |
| Baby Spinach Leaves with rocket and grilled goats cheese <i>served with balsamic vinaigrette</i> | |
| Baby Spinach with ginger glazed scallops and rocket | |
| Chermoula-Spiced Prawns with rice noodle salad | |
| Cous Cous with grilled summer vegetables lemon and mint | |
| Deluxe Pasta Salad with spinach parmesan tomato and toasted pinenuts | |
| Fattoush Salad with crispy flat bread croutons sprinkled with pomegranate seeds | |
| Greek Salad with Lemon Olive Oil | |
| Grilled Chicken Caesar Salad | |
| Lemony Lentil Salad with Teryaki Salmon | |
| Mixed Baby Leaf Salad with Cherry Tomatoes and Herbs | |
| Pearls of Mozzarella with vine tomatoes <i>garnished with torn basil and sunblushed tomatoes</i> | |
| Spinach and Avocado Salad with Crispy Bacon and Mushrooms | |
| Tabouleh Salad with Rocket and Toasted Pinenuts | |
| Traditional Cobb Salad Served with Blue Cheese Dressing | |
| Wasabi Crab on Endive salad | |
| Thai Tiger Prawn Glass Noodle Salad | |

| CAVIAR | QTY |
|---|-----|
| Caviar Accompaniments per portion | |
| Melba toast box | |
| Toast points crunchy per portion | |
| Caviar Mother of Pearl Spoon (Small) <i>Market Price</i> | |
| Caviar Mother of Pearl Dish (Small) <i>Market Price</i> | |
| Caviar Mother of Pearl Spoon (Large) <i>Market Price</i> | |
| Caviar Mother of Pearl Dish (Large) <i>Market Price</i> | |
| Farmed Sevruga Caviar 50gr <i>Market Price</i> | |
| Farmed Sevruga Caviar 125gr <i>Market Price</i> | |
| Farmed Oscietra Caviar 50gr <i>Market Price</i> | |
| Farmed Oscietra Caviar 125gr <i>Market Price</i> | |
| Farmed Beluga Caviar 50gr <i>Market Price</i> | |
| Farmed Beluga Caviar 125gr <i>Market Price</i> | |

HOT MEALS

| SNACKS & STARTERS | QTY |
|---|-----|
| Breaded Camembert with Blackberry Marmalade | |
| Chicken Satay with Peanut Sauce 3 pieces | |
| Crispy Aromatic Duck Pancakes with Cucumbers Scallions and Hoisin Sauce 3 pieces | |
| Grilled Goats Cheese on Crostini with Balsamic Reduction | |
| Jumbo Prawns and Sage Leaf Wrapped in Pancetta Skewers | |
| Macadamia Crusted Chicken Tenders with a honey and mustard dipping sauce 3 pieces | |
| Portabello Mushrooms Topped with Stilton Cheese and Rosemary | |
| Steamed potstickers served with Spring Onions and Ginger Soy Dip 3 pieces | |
| Fried potstickers served with spring onion and ginger soy dip 3 pieces | |
| Slider beef Burgers with Cherry Tomato Relish | |
| Slider chicken burgers with honey and mustard mayo | |
| Wild Smoked Salmon on Warm Potato Cake <i>served with Horseradish Cream</i> | |

| SOUPS | QTY |
|---|-----|
| Carrot and Kaffir Lime Leaf Broth with Shrimps and Asparagus Soup | |
| Chicken Noodle soup 330ml | |
| Lebanese Chickpea Lentil and Coriander soup 330ml | |
| Minestrone soup with Parmesan Crisps 330ml | |
| Moroccan Lentil and Coriander soup 330ml | |
| Shrimp and Tiger Prawn Chowder soup 330ml | |
| Spicy Tom Yam with Chicken soup 330ml | |
| Split Pea and Smoked Gammon Hock soup 330ml | |
| Tomato and Fresh Basil soup 330ml | |
| Velvet Lobster Bisque soup 330ml | |
| Wild Mushroom with Maderia soup 330ml | |

| MAIN DISHES - MEAT | QTY |
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| Beef Bourguignon with Winter Vegetables | |
| Beef in Oyster Sauce with Spring Onions | |
| Bourbon Street' New York Strip Steak <i>marinated with Bourbon and Brown Sugar</i> | |
| Cottage Pie with Rosemary Whipped Potatoes | |
| Fillet Mignon with bearnaise sauce or wholegrain mustard demi glaze | |
| Fillet Steak 'Au Poivre' | |
| Medallions of Beef Diane pan seared and finished with mushrooms & shallots in a brandy sauce | |
| Thai Green Curried Beef with Jasmine Rice | |
| Traditional English Roast Beef with yorkshire pudding and horseradish sauce | |
| Yakiniku Barbeque Beef with Watercress | |
| Braised Lamb Shanks with Lentils and Roasted Tomato | |
| Centre Cut Cornish Lamb Rack with a Redcurrant Demi Glaze or Mint Pesto | |
| Garlic and Rosemary Lamb Chops | |
| Irish Stew with Fine Herb Dumplings | |
| Lamb Kapsa (leg of lamb) served with a spicy rice | |
| Lamb Eggplant and Prune Tagine with Saffron Orzo | |
| Malooof (lamb stuffed cabbage rolls in tomato sauce) | |
| Roasted Leg of Lamb with Rosemary Honey Glaze | |
| Scotladito Agnello Coi Carciofi <i>finger blistering lamb chops with artichoke hearts</i> | |
| Shepherds Pie with Rosemary Whipped Potatoes | |
| Shoulder of Lamb Curry from Kashmir | |
| Spiced Lebanese Lamb Chops | |

| MAIN DISHES - FISH & SEAFOOD | QTY |
|---|-----|
| Singapore Style Jumbo Prawn Curry <i>from the famous Muttha restaurant</i> | |
| Cod and Smoked Haddock Fish <i>Pie with baby spinach hard boiled egg in a cheese sauce with buttered mashed potato topping</i> | |
| Pan Seared Diver Scallops with Crispy Bacon and Sage | |
| Poached Salmon with a Light Saffron Broth and Tomato Concasse | |
| Samak Bi Sabanikh - red snapper with wilted spinach | |
| Steamed Cod with Ginger Spring Onion and Crispy Garlic Slivers | |
| Teriyaki Jumbo Shrimps with Sliced Courgette <i>7 prawns per portion</i> | |
| Traditional Beer Battered Cod and Chunky Chip with Crushed Petit Pois | |
| MAIN DISHES - POULTRY | QTY |
| Agrodolce Chicken <i>A reduction of aged balsamic rosemary and honey honey topped with a grilled portabello mushroom</i> | |
| Chicken Cordon Bleu <i>Breast of chicken stuffed with thinly sliced hama nd swiss cheese rolled in herb breadcrumbs</i> | |
| Chicken Piri Piri | |
| Chicken Supreme with Fine Herbs and Tomato Concasse | |
| Chicken Stroganoff on a Bed of Buttered Noodles | |
| Coq au Vin | |
| Grilled Chicken Breast with Baby Fennel and Sunblushed Tomatoes | |
| Lemon Grass Chicken Pad Thai | |
| Morrocan Chicken with Chargrilled Vegetables and Harissa Cous Cous | |
| Saag Murgh - spinach and chicken | |
| Traditional Crispy Roast Chicken with Natural Pan Gravy | |
| Teriyaki Chicken with Sliced Courgette | |

| MAIN DISHES - VEGETARIAN | QTY |
|--|-----|
| Chargrilled Mediterranean Vegetable Stack <i>with Meltin Buffalo Mozzarella and Pesto</i> | |
| Cous Cous with Chargrilled Vegetables Mint Lemon and Harissa | |
| Lemon and Thyme Roasted Vegetable Lasagne with Herbed Ricotta | |
| North African Vegetable Tagine | |
| Orzo with Courgette Tomatoes and Goats Cheese | |
| Tinkerbell Peppers Filled with Rice Salad Topped with Parmesan Crust | |
| Portabello Mushroom Stroganoff with Herb Crumbb Toppinig | |
| Potato Gnocchi with Spinach and Toasted Pinenuts | |
| Roasted Mediterranean Vegetable Quiche | |
| Rustic Vegetable Paella | |
| Thai Vegetable Curry with Fragrant Rice | |
| Wild Mushroom and Goats Cheese Lasagne | |
| Asparagus Tips with Hollandaise Sauce | |
| Candied Carrots | |
| Cheesy Cauliflower Au Gratin | |
| Creamed Spinach | |
| Grilled Mediterranean Vegetables with Shaved Parmesan | |
| Minted Petit Pois | |
| Selection of Steamed Baby Vegetables | |
| Snow Peas and Roasted Cherry Tomatoes | |
| Crispy Stir Fry Vegetables | |

| PASTA & RISOTTO | QTY |
|--|-----|
| Farfalle alla Marie Bow Tie <i>Pasta with garden peas smoked ham and roasted peppers in a alfredo sauce</i> | |
| Fazzoletti Con Astice <i>open faced ravioli with lobster asparagus and wild mushrooms in a delicate lobster saffron and cream sauce</i> | |
| Pasta Con Pollo in Zafferano <i>Pasta with chicken in a saffron tomato sauce</i> | |
| Riosotto with Four Varieties of Cheese | |
| Risotto with Lobster | |
| Risotto with Prawns Peas and Mint | |
| Risotto with Wild Mushrooms and Thyme | |
| Spaghetti Con Salsa Di Gamberi E Basilica <i>Tiger prawns with basil fresh baby spinach leaves and sunblushed tomatoes</i> | |
| Tortellini Filled with Spinach and Ricotta in a Fresh tomato Sauce | |
| Penne pasta | |
| Linguini pasta | |
| Farfelle pasta | |
| Spaghetti pasta | |
| Tagliatelle pasta | |

| SIDE DISHES | QTY |
|---|-----|
| Arabic Spiced rice | |
| Basmati rice | |
| Brown rice | |
| Jasmine rice | |
| Red Carmague rice | |
| Saffron rice | |
| Special Fried rice | |
| White Long Grain rice | |
| Wild rice | |
| Baby new Roasted Potatoes with Herbs | |
| Colcannon - mashed potatoes with leeks cabbage and shallots | |
| Dauphinoise Potatoes | |
| Perfect Mashed Potatoes | |
| Potato Skins Served with Sour Cream Chopped Crispy Bacon and Shredded Cheddar | |
| Twice Baked Potato with Spinach and Cheddar | |
| SAUCES & MORE | QTY |
| Arrabbiata pasta sauce | |
| Bolognese pasta sauce | |
| Carbonara pasta sauce | |
| Marinara pasta sauce | |
| Pesto pasta sauce | |
| DESSERTS & FRUIT | |

| DESSERTS | QTY |
|--|-----|
| Chocolate truffle cake with mirror glaze and gold leaf | |
| Raspberry shortcake with fresh cream | |
| Fresh fruit tart | |
| Strawberry tiramisu | |
| Tiramisu | |
| Creme brulee | |
| Chocolate mousse | |
| Baked new york cheesecake with fresh berries | |
| Assorted Fruit Crumble | |
| Bread and Butter Pudding Laced with Baileys | |
| English Sherry Trifle | |
| Poached Pears in White Wine Fresh Vanilla and Honey Mascarpone | |
| Profiteroles with Bitter Sweet Orange Chocolate Fondue | |
| Rice Pudding with Cardoman and Rose Water | |
| FRUIT | QTY |
| Assorted Sliced Fresh Fruit with Exotics and Berries | |
| CAKES & TARTS | QTY |
| Apple and Cinnamon Lattice | |
| Cheesecake Topped with Assorted Berries | |
| PETIT FOURS | QTY |
| Petit Fours Assorted per piece | |
| ICE CREAM | QTY |
| Assorted Ice Cream 500ml | |
| Assorted individual Ice Cream | |
| Assorted Sorbet 500ml | |

BEVERAGES

| MINERAL WATER | QTY |
|--|-----|
| Still water 33cl evian | |
| Still water 50cl evian | |
| Still water 1 litre evian | |
| Still water 33cl volvic | |
| Still water 50cl volvic | |
| Still water 1 litre volvic | |
| Still water 33cl fiji | |
| Still water 50cl fiji | |
| Still water 1 litre fiji | |
| Sparkling water 33cl perrier | |
| Sparkling water 50cl perrier | |
| Sparkling water 1 litre perrier | |
| SOFT DRINKS | QTY |
| Soft Drinks Airline Cans 150ml | |
| Soft Drinks Large Can 33cl | |
| JUICES | QTY |
| Freshly squeezed orange juice 1l | |
| Freshly squeezed pink grapefruit juice 1l | |
| Freshly squeezed lemonade w/finely chopped mint 1l | |
| Freshly pressed carrot juice 1l | |
| Freshly pressed apple juice 1l | |
| Freshly squeezed mixed berry juice 1l | |
| Freshly squeezed strawberry juice 1l | |
| Freshly squeezed watermelon juice 1l | |
| HOT BEVERAGES | QTY |
| Coffee Instant litre in a thermos 1l | |
| Hot Water litre in a thermos 1l | |

NON-FOOD

| ICE | QTY |
|-----|-----|
|-----|-----|

Wet Ice 1kg

Dry ice 1kg

| NEWSPAPERS & MAGAZINES | QTY |
|------------------------|-----|
|------------------------|-----|

UK Newspapers

International Papers

Magazines

| FLOWERS | QTY |
|---------|-----|
|---------|-----|

Flowers
Market Price