

AIRPORT

United Kingdom, London - Biggin Hill

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

| PASTRIES | QTY |
|----------|-----|
|----------|-----|

Danish Pastry

| | |
|--|--|
| Bakery Selection <i>Assortment Of French Bakery Items (Croissants and Danish) Served With Butter, Preserves</i> | |
|--|--|

Large croissant

| YOGHURTS | QTY |
|----------|-----|
|----------|-----|

Yogurt Parfait

| MUESLI & FRUITS | QTY |
|-----------------|-----|
|-----------------|-----|

Fresh Sliced Seasonal Fruit

| | |
|-------------------------------------|--|
| Housemade muesli with fresh berries | |
|-------------------------------------|--|

| COLD CUTS | QTY |
|-----------|-----|
|-----------|-----|

Assorted Continental Meats

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

American style pancakes and maple syrup

| | |
|--|--|
| Roasted Banana Pancakes <i>Buttermilk pancakes with sticky golden syrup</i> | |
|--|--|

| HOT BREAKFAST | QTY |
|---|------------|
| American Breakfast <i>Three Eggs (Choose Omelet Or Scrambled), Grilled Bacon, Hash Brown Potatoes, Breakfast Bread of Choice with Condiments</i> | |
| Omelette | |
| Scrambled eggs | |
| Poached eggs | |
| Fried eggs | |
| Egg white omelette | |
| Grilled bacon, portion | |
| Crispy American style bacon, portion | |
| Turkey bacon, portion | |
| Pork sausages, portion | |
| Beef sausages, portion | |
| Chicken sausages, portion | |
| Turkey sausages, portion | |
| Hash browns | |
| Farmhouse style potatoes | |
| Sauteed potatoes | |
| Smoked Haddock Benedict <i>Scrambled egg topped muffin, smoked haddock, hollandaise</i> | |
| Bacon and Eggs <i>Grilled English bacon, Cumberland sausages, baked tomatoes, sauteed mushrooms and scrambled eggs, served with tomato and HP sauces</i> | |
| COLD BREAKFAST SETS | QTY |
| English Breakfast <i>Fresh 3 Egg Omelet Or Scrambled Egg, 2 Grilled Back Bacon, 1 Grilled Link Sausage, 60G Farmhouse Potatoes, 60G Sauteed Mushrooms & Half Sea Salt Baked Tomato</i> | |
| Healthy Breakfast <i>Muesli With Berries, Organic Yogurt, Sliced Fruit</i> | |
| NY Breakfast <i>Thinly Sliced Smoked Salmon (3 oz. per pax), served with Chopped Onions, Capers, Sliced Tomatoes, One Toasted Bagel and Cream Cheese</i> | |
| Continental Breakfast <i>Fresh fruit, pastries, Greek yogurt</i> | |

| HOT BREAKFAST SETS | QTY |
|---|-----|
| Bacon and Eggs Breakfast Set <i>Grilled English bacon, Cumberland sausages, baked tomatoes, sauteed mushrooms and scrambled eggs, served with tomato and HP sauces</i> | |
| COLD MEALS | |
| SNACKS | QTY |
| Antipasti platter <i>Caprese skewers, cured Italian meats and cheeses, olives, grilled vegetables</i> | |
| Cruditees with hummus and savory dip | |
| SANDWICHES | QTY |
| Rueben Sandwich <i>Pastrami, Jarlsberg cheese, dill pickle and Dijon mustard on rye</i> | |
| Honey Baked Ham and Mature Cheddar Cheese Sandwich | |
| Roast Chicken Sandwich | |
| Free Range Egg Mayonnaise Sandwich | |
| Yellow Fin Tuna Sandwich | |
| Roast Beef and Horseradish Sandwich | |
| Traditional Club Sandwich | |
| Smoked Scottish Salmon and Cream Cheese Sandwich | |
| Steak Sandwich | |
| Cajun Chicken Club Sandwich | |
| Smoked Ham Sandwich | |
| STARTERS | QTY |
| Smoked Scottish Salmon | |
| Cheese and Ham Tart | |
| Jumbo Shrimp with spicy cocktail sauce | |
| Potted Lemon Salmon with melba toast and mesclun salad | |
| Thai-Spiced Chicken with Glass Noodles, ginger and kecap manis | |
| Pillow of Scottish Salmon filled with crayfish mousse <i>served with rich lobster mayonase</i> | |

| SALADS | QTY |
|---|-----|
| Caesar Salad | |
| Arugula Salad with pine nuts, shaved Parmesan, sun-dried tomatoes and balsamic vinaigrette | |
| Salad Nicoise | |
| Greek Salad | |
| Culinaire Salad <i>broccoli, olives, chickpeas, sun-dried tomatoes, seeds, palm hearts, lemon dressing</i> | |
| Green Salad | |
| Shaved Fennel, Orange and Walnut Salad with duck | |
| Cobb Salad <i>with egg, ham and sliced turkey, honey and mustard dressing</i> | |
| Caprese salad <i>tomato and mozzarella</i> | |
| Mustard and Smoked Trout Salad | |
| Mediterranean Salad | |
| PLATTERS | QTY |
| Executive Sandwich Platter | |
| CHEESE | QTY |
| Executive Cheese Display | |
| LEBANESE | QTY |
| Houmous with Arabic Bread | |
| Tabbouleh | |
| Moutabel | |
| Stuffed Vine Leaves | |
| Fatoush | |
| HOT MEALS | |

| SNACKS & STARTERS | QTY |
|---|-----|
| Mini Chicken Filo | |
| Spiced Lamb Empanadas | |
| Spinach and Feta Parcels | |
| Filo Shrimp | |
| Sticky Ribs and Spicy Wings | |
| Coconut Shrimp with mango salsa | |
| Spiced Lemon Chicken Skewers with wasabi mayonnaise | |
| Sweet Potato Falafel with tahini dip | |

| SOUPS | QTY |
|--------------------------------------|-----|
| Chunky Tomato Soup | |
| Leek, White Onion and Potato Soup | |
| Classic Minestrone Soup | |
| West Coast Seafood Chowder | |
| Lobster Bisque | |
| Carrot and Coriander | |
| Seasonal Garden Vegetable Soup | |
| Lightly Spiced Butternut Squash Soup | |
| Roasted Onion Soup | |

| MAIN DISHES - MEAT | QTY |
|---|-----|
| Pan-Fried Lamb Cutlets <i>served with a heirloom tomatoes filled with a pea and mint puree, asparagus and served with a leek and onion potato cake and redcurrant jus</i> | |
| Bangers and Mash <i>Cumberland sausages with creamy mash potatoes and caramelized red onion sauce</i> | |
| Irish Stew <i>with cabbage and new potatoes</i> | |
| Braised Beef and Guinness Pie <i>served with mashed potatoes and braised root vegetables</i> | |
| Traditional Shepherds Pie <i>slow-cooked minced lamb in a rich gravy, topped with creamy mashed potato and baked until crisp</i> | |
| Beef Bourguignon with braised rice | |
| Veal Cordon Bleu served with olive oil mash and spinach | |
| Beef Stroganoff with pilaf rice | |
| Green Masala with Lamb | |
| Murgi Masala <i>mix of chicken and lamb with chili</i> | |
| Gaeng Dang <i>red Thai beef curry</i> | |
| MAIN DISHES - FISH & SEAFOOD | QTY |
| Loin of Line-Caught Cod with a Crab and Herb Topping <i>served with crushed new herb potatoes and cheddar cheese crisps</i> | |
| Scottish Salmon and Dill Fishcakes <i>served with wilted greens and a chunky homemade tartar sauce</i> | |
| Tandoori King Prawns | |
| Goan Fish Curry | |
| Pla Raj Prig <i>fried sea bass with chilli sauce</i> | |
| Pad Thai <i>stir-fry rice noodles with prawns, peanuts and vegetables</i> | |
| Moroccan-Spiced Salmon <i>rose spice apricot couscous and harissa mayonnaise</i> | |

| MAIN DISHES - POULTRY | QTY |
|--|-----|
| Supreme of Pot Roast Free-Range Chicken <i>with a lemon thyme jus, served with a braised potato fondant and root vegetables</i> | |
| Chicken Tagine with vegetable couscous | |
| Chicken Pot Pie with garden vegetables in a rich chicken gravy | |
| Chicken Tikka | |
| Haash Jalfrezi (duck) | |
| Green Masala with Chicken | |
| Gai Phad Gra Prao <i>chicken with long beans, chili and basi</i> | |
| Ped Bai Ho Ra Pa <i>stir-fry duck with garlic and sweet basil</i> | |
| Smokey Roasted Chicken, Cajun spices, crushed sweet maple potatoes, chimichurri | |
| Stuffed Breast of Free Range Guinea Fowl, wild mushrooms, sauteed potatoes, snow peas | |
| Pave of Duck, wilted greens, rissole potatoes, port wine glaze | |
| MAIN DISHES - VEGETARIAN | QTY |
| Eggplant Parmigiana | |
| Gnocchi Al Pesto | |
| Vegetable Lasagne | |
| Saag Bhaji | |
| Panir Tikka Masala | |
| Phad Gra Paow Hed <i>stir-fry bean curd with garlic, mushrooms and holy basil</i> | |
| PASTA & RISOTTO | QTY |
| Wild Mushroom Risotto | |
| Tortellini with Spinach | |
| Penne Arrabiatta | |
| Linguini with Smoked Salmon | |
| Spaghetti Bologanise | |
| Beef Lasagne | |

| LEBANESE | QTY |
|---|-----|
| Falafel | |
| Kebbah | |
| Mixed Grill | |
| Samboussek | |
| Haloumi Meshwi | |
| DESSERTS & FRUIT | |
| DESSERTS | QTY |
| Apple, Sultana Lattice Pie | |
| Creme Brulee | |
| Chocolate Brownie | |
| Sticky Toffee Pudding - with toffee sauce | |
| Mini Cake and Dessert Selections (5 per portion) | |
| Coconut Pina Colada Mousse | |
| White Chocolate and Raspberry Ingot | |
| FRUIT | QTY |
| Fresh Sliced Seasonal Fruit and Berries | |
| CAKES & TARTS | QTY |
| Baked New York Style Cheesecake | |
| Fresh Fruit Tart | |
| Rich Chocolate Fudge Cake | |
| Classic Individual Lemon Tart - with raspberry coulis | |
| ICE CREAM | QTY |
| Haagen Dazs Cookies and Cream, 100ml | |
| Haagen Dazs Vanilla, 100ml | |
| Haagen Dazs Strawberries and Cream, 100ml | |
| Haagen Dazs Belgian Chocolate, 100ml | |
| Haagen Dazs Pralines and Cream, 100ml | |

| CHEESE | QTY |
|--------|-----|
|--------|-----|

Sliced Cheeses