

AIRPORT

United States, NJ - Morristown Municipal Airport (KMMU)

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 <i>Assorted freshly baked bagels with butter, cream cheese and jams. We have flavored cream cheeses upon request!</i>	
Gourmet Breakfast Bread Basket <i>An assortment of sweet breads baked daily served with butter and jams</i>	

PASTRIES	QTY
Country Muffin, Pastry and Croissant Tray <i>A varied selection of fresh danish pastry, homemade muffins and croissant with butter and jams</i>	

MUESLI & FRUITS	QTY
Swiss Muesli Parfait <i>Fresh berries and natural yogurt topped with Swiss Mueslix granola</i>	
Fresh Cut Fruit Platter <i>A selection of melons, citrus fruits, berries, and seasonal exotic fruits served with our gourmet dipping sauce</i>	

COLD CUTS	QTY
Smoked Scottish Salmon Tray <i>Thin cut Scottish salmon served with sliced red onion, hard boiled egg, tomato, capers, lemon wedges, cream cheese and assorted fresh bagels</i>	

HOT BREAKFAST	QTY
<p>Breakfast Meats <i>Choice of Meats for hot breakfast items, pork sausage, smoked bacon, apple cured bacon, Canadian ham, Taylor ham, and turkey bacon</i></p>	
<p>Omelettes (3 eggs) with our old style home fries <i>Please choose from the following fillings: onion, tomato, asparagus, mushroom, artichoke, assorted cheeses of choice, brie, cheddar, Swiss, American and feta. Special requests are cheerfully encouraged.</i></p>	
<p>Challah French Toast <i>hick slices of egg bread dipped in whole milk, egg, cinnamon, fresh vanilla bean served with 100% Vermont maple syrup</i></p>	
<p>Silver Dollar Country Pancakes <i>Topped with cinnamon and 100% Vermont maple syrup.</i></p>	
<p>Belgian Waffles <i>Traditional waffles with a hint of honey and cinnamon served with 100% Vermont maple syrup</i></p>	
<p>Fresh French Fruit Crepes <i>Fresh julienne of pears, apples, peaches and walnuts wrapped around paper thin crepes served with a wild berry coulis</i></p>	
<p>Gourmet Air Oatmeal <i>Served with apples, raisins and honey topped with cinnamon</i></p>	
<p>Picante Burrito <i>Scrambled eggs, chicken, cheese, scallions and tomato wrapped in a soft tortilla. Served with salsa, chipotle home fries</i></p>	
<p>The European Frittata <i>Three egg open faced omelet topped with jumbo lump crabmeat, red onions, peppers and chopped spinach. Served with cocktail sauce</i></p>	
<p>The Italian Frittata <i>Three eggs with prosciutto, spinach, mascarpone cheese, mozzarella cheese, chopped basil.</i></p>	
<p>Croissant Sandwich <i>Grilled Canadian ham, egg, cheese on freshly baked croissant. Served with our old style home fries.</i></p>	
COLD BREAKFAST SETS	QTY
<p>Traditional Continental Breakfast <i>Breakfast box that includes fresh fruit salad, bagel, mini croissant, freshly baked breakfast pastry, juice and all condiments</i></p>	
<p>Light Breakfast <i>Breakfast box that includes individual box cereal, 2% milk, fresh fruit bowl, yogurt, freshly baked corn muffin with butter and assorted jams</i></p>	
CREW BREAKFAST	QTY
<p>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></p>	
<p>Cold Crew Breakfast <i>Cold platter with cold cuts (no pork), cheese and vegetables ** 2 bread rolls, butter and jam ** Yoghurt ** Fruit salad</i></p>	

COLD MEALS

CRUDITEES	QTY
<p>Gourmet Vegetables Crudite <i>A fine selection of baby carrots, zucchini, squash, celery, broccoli, cauliflower, snow peas, tri-color Holland peppers, grape tomatoes and grilled asparagus. Served with a tangy dipping sauce.</i></p>	
CANAPÉS	QTY
<p>Gourmet Canapes <i>Handmade canapes to mention a few, smoked salmon on black bread with horseradish dill dolops, Filet Mignon on toast points, Pate on herbed bread, prosciutto and homemade fresh mozzarella topped with basil and brushetta.</i></p>	
SANDWICHES	QTY
<p>Gourmet Finger Sandwiches <i>An assortment of sliced meats, cheeses and variety of cold salad on fresh baked breads. Served with all condiments and garnishes.</i></p>	
<p>Tuscan Sandwich <i>Fresh mozzarella, prosciutto, grilled eggplant, sun dried tomatoes, roasted peppers and arugula, balsamic dressing on Tuscan bread</i></p>	
<p>Grilled Filet Mignon Steak Sandwich <i>Grilled to perfection with caramelized onions, tomato and arugula served on a French baguette.</i></p>	
<p>Blackened Swordfish Sandwich <i>Swordfish steak blackened topped with fresh peppers, plum tomatoes, baby lettuce and spicy mayo served on a fresh roll</i></p>	
<p>Herbed Loin of Pork Sandwich <i>Grilled and served with a fruit chutney on a brick oven bread</i></p>	
<p>Grilled Marinated Chicken Breast Sandwich <i>Chicken breast topped with fontina cheese, roasted peppers, sun-dried tomatoes and honey mustard on brick oven bread</i></p>	
<p>The NY Deli Sandwich <i>Your choice of boiled ham, hard salami, turkey, roast beef, American cheese, Swiss cheese, provolone cheese, tuna salad, chicken salad, egg salad, on your choice of bread</i></p>	
STARTERS	QTY
<p>Fresh Homemade Mozzarella and Prosciutto <i>Served with grilled eggplant, Parma prosciutto roasted peppers and tomatoes served with Italian bread and basil infused virgin olive oil.</i></p>	
<p>Seafood Salad Sampler <i>Maine lobster salad, jumbo shrimp salad, jumbo lump crabmeat salad served on a bed of red leaf lettuce served with assorted imported crackers and lemon wedges.</i></p>	
<p>Chilled Gazpacho <i>1 pint (0.47 liter)</i></p>	
<p>Chilled Melon Soup <i>1 pint (0.47 liter)</i></p>	
<p>Chilled Yogurt with Cucumber and Dill Soup <i>1 pint (0.47 liter)</i></p>	

SUSHI	QTY
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Sushi & Sashimi
Assorted and served with Wasabi and fresh ginger.

SALADS	QTY
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Seafood Salad Sampler
Maine lobster salad, jumbo shrimp salad, jumbo lump crabmeat salad served on a bed of red leaf lettuce served with assorted imported crackers and lemon wedges.

Arrowhead Spinach Salad
Young leaves with grilled shrimp, oyster mushrooms, crisp bacon, Goat cheese chopped egg and pignoli nuts tossed with a sherry vinaigrette.

Pear Endive & Shrimp
Crisp endive tossed with baby greens, Bosc pears, walnuts and aged Roquefort cheese in a light balsamic dressing topped with grilled jumbo shrimp.

Greek Salad
Romaine lettuce, Kalamata olives, chopped celery, ripe tomato, red onion, feta cheese topped with grilled shrimp and pita triangles with lemon vinaigrette.

Classic Caesar
Romaine lettuce tossed with seasoned croutons, aged parmesan cheese served with a Caesar dressing.

Tri-Color Salad
Radicchio, endive and arugula with herbed vinaigrette.

Mesclun Greens
Ten different kinds of baby greens with aged balsamic vinaigrette.

PLATTERS	QTY
<p>Gourmet Canapes <i>Handmade Canapes to mention a few, smoked salmon on black bread with horseradish dill dolops, Filet Mignon on toast points, Pate on herbed bread, prosciutto and homemade fresh mozzarella topped with basil and brushetta.</i></p>	
<p>Assorted Pate Tray <i>Chef's choices of Pate for the day, garnished with cornichons, hard cheese and grapes with French baguette</i></p>	
<p>Imported Cheeses <i>A variety of imported hard and soft cheeses; Brie, Roquefort, Goat cheese, Fontina, Gruyere, Homemade Fresh Mozzarella. Including a selection of imported crackers and gourmet breadsticks</i></p>	
<p>Gourmet Vegetables Crudite <i>A fine selection of baby carrots, zucchini, squash, celery, broccoli, cauliflower, snow peas, tri-color Holland peppers, grape tomatoes and grilled asparagus. Served with a tangy dipping sauce.</i></p>	
<p>Fruit and Cheese <i>A variety of fruits, imported and domestic cheeses and our selection of imported crackers and gourmet bread sticks</i></p>	
<p>Gourmet Canapes <i>Handmade Canapes to mention a few, smoked salmon on black bread with horseradish dill dolops, Filet Mignon on toast points, Pate on herbed bread, prosciutto and homemade fresh mozzarella topped with basil and brushetta.</i></p>	
<p>Fresh Homemade Mozzarella and Prosciutto <i>Served with grilled eggplant, Parma prosciutto roasted peppers and tomatoes served with Italian bread and basil infused virgin olive oil.</i></p>	
<p>Chilled Deluxe Seafood Platter <i>Includes colossal jumbo shrimp, South American lobster tail, snow crab claws, jumbo lump crab meat & grilled scallops. Served with cocktail sauce, r}»molade sauce and oyster crackers.</i></p>	
<p>Gourmet Finger Sandwiches <i>An assortment of sliced meats, cheeses and variety of cold salad on fresh baked breads. Served with all condiments and garnishes.</i></p>	
<p>Jumbo Colossal Shrimp Cocktail Platter <i>Colossal jumbo shrimp steamed and chilled. Served with cocktail sauce, remolade sauce and lemon wedges.</i></p>	
<p>Smoked Fish Tray <i>A selection of smoked fish on premises consisting of Colorado trout, salmon, white fish and sable. Accompanied with cucumbers, red onions, Spanish capers, garlic herb mayo, cream cheese and crl©me fraichl©. Choice of bagels or Black German bread.</i></p>	
CAVIAR	QTY
<p>Caviar <i>Imported Russian caviar, served with creme Fraiche with traditional garnishes. Price on request.</i></p>	
<p>Caviar Setup Tray <i>Blinis and toast points, chopped egg whites and egg yolks, capers, onions, creme freche, chopped parsley and lemon wedges</i></p>	

COLD MEAL SETS	QTY
<p>The Tuscan Sandwich <i>Fresh mozzarella, prosciutto, grilled eggplant, sun dried tomatoes, roasted peppers and arugula, balsamic dressing on Tuscan bread. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils.</i></p>	
<p>Grilled Filet Mignon Steak Sandwich <i>Grilled to perfection with caramelized onions, tomato and arugula served on a French baguette. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils.</i></p>	
<p>Blackened Swordfish Sandwich <i>Swordfish steak blackened topped with fresh peppers, plum tomatoes, baby lettuce and spicy mayo served on a fresh roll. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils.</i></p>	
<p>Herbed Loin of Pork Sandwich <i>Grilled and served with a fruit chutney on a brick oven bread. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils.</i></p>	
<p>Grilled Marinated Chicken Breast Sandwich <i>Chicken breast topped with fontina cheese, roasted peppers, sun-dried tomatoes and honey mustard on brick oven bread. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils.</i></p>	
<p>The New York Deli <i>Your choice of boiled ham, hard salami, turkey, roast beef, American cheese, Swiss cheese, provolone cheese, tuna salad, chicken salad, egg salad, on your choice of bread. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils.</i></p>	
<p>Grilled Chicken Salad <i>Chicken breast sliced over baby arugula, endive, topped with mandarin oranges and walnuts, in balsamic vinaigrette. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils.</i></p>	
<p>Seared Spicy Rare Tuna <i>Sashimi grade tuna seared with spices sliced over field greens with a citrus sauce. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils.</i></p>	
<p>Grilled Salmon Salad <i>Filet of salmon grilled over baby greens with capers, sun dried tomatoes in a lemon pepper vinaigrette. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils.</i></p>	
<p>Grilled Duck Breast Wrap <i>Marinated and grilled with julienne vegetables and fruit chutney. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils.</i></p>	
<p>Grilled Vegetable Wrap <i>Grilled eggplant, Portobello mushrooms and julienne fresh vegetables. Served with Wasabi cucumber dressing. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils.</i></p>	
<p>Cuban Sandwich <i>Herbed Lechon of pork, roasted, thinly sliced, served with pickles, mustard, Swiss cheese, and red onions. *Bread selection for New York deli sandwiches white, rye, pumpernickel, grain, foccacia, flavored soft tortillas, French baguettes, brick oven, and olive bread. With fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils.</i></p>	

HOT MEALS

SNACKS & STARTERS	QTY
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Spicy Boneless Chicken Tenders
Chicken tenders baked in our four alarm hot sauce, served with carrots, celery and blue cheese dressing.

Assorted Satay
Chicken, beef, shrimp skewers marinated and grilled served with scallion soy dressing.

Marinated Grilled Shrimp
Jumbo shrimp grilled served over cannellini bean salad with fresh basil, scallions and drizzled with virgin olive oil and lemon.

Coconut Shrimp
Jumbo shrimp encrusted with shredded coconut served with mango chutney.

Pu Pu Platter

SOUPS	QTY
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Shrimp Bisque with jumbo crabmeat, 1 pint (0.47 liter)

Lobster Bisque, 1 pint (0.47 liter)
1 pint (0.47 liter)

Chicken Vegetable, 1 pint (0.47 liter)
1 pint (0.47 liter)

Minestrone, 1 pint (0.47 liter)
1 pint (0.47 liter)

Split Pea, 1 pint (0.47 liter)
1 pint (0.47 liter)

Potato Leek, 1 pint (0.47 liter)
1 pint (0.47 liter)

Chicken Orzo, 1 pint (0.47 liter)
1 pint (0.47 liter)

Corn Chowder, 1 pint (0.47 liter)
1 pint (0.47 liter)

Cream of Mushroom, 1 pint (0.47 liter)
1 pint (0.47 liter)

Cream of Broccoli, 1 pint (0.47 liter)
1 pint (0.47 liter)

Tomato Rice, 1 pint (0.47 liter)
1 pint (0.47 liter)

Black Bean, 1 pint (0.47 liter)
1 pint (0.47 liter)

Manhattan Clam Chowder, 1 pint (0.47 liter)
1 pint (0.47 liter)

MAIN DISHES - MEAT	QTY
<p>Filet Mignon <i>grilled and served with wild mushroom. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Stuffed Filet Mignon <i>with spinach and fontina cheese in a demi-glace. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Blackened Ribeye Steak <i>with red chile onions. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Prime Angus New York Sirloin <i>topped with Roquefort cheese butter. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Rack of Lamb <i>encrusted with parmesan herb crust. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Veal Chop Campagnole <i>sauteed onions, vinegar peppers, potatoes in a garlic white wine. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Veal Marsala <i>served with wild mushrooms in a Marsala wine brown sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Veal Pierre <i>served with wild mushrooms in a Marsala wine brown sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Veal Roulade Stuffed <i>with Parma prosciutto, mozzarella and spinach. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Pork Tenderloin Oven <i>roasted, thinly sliced with ratatouille, smashed potato in a moral mushroom sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Ostrich <i>Marinated and grilled, sliced thin over caramelized onions with dried fruits and a port demi-glace. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Venison Tenderloin <i>Roasted with exotic mushrooms, apricots and caramelized onions. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Crescent Duck <i>oasted and served over a cranberry walnut couscous and pomegranate mustard jus reduction, topped with fresh berries. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	

MAIN DISHES - FISH & SEAFOOD	QTY
<p>Seared Tuna <i>over broccoli rabe and citrus sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Atlantic Salmon <i>garnished with mussels and clams served in a lemon juice. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Grilled Swordfish <i>over wilted spinach and sundried tomato. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Stuffed Sole <i>with lump Maryland crabmeat. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Baked Chilean Sea Bass <i>encrusted with horseradish breadcrumb crust. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Grilled Snapper <i>over a creamy white bean Provençal. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Marinated Shrimp <i>grilled with fresh basil, scallion and lemon. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Snapper Marcherria <i>sauteed in a plum tomato basil broth. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
MAIN DISHES - POULTRY	QTY
<p>Free Range Chicken <i>Sauteed with fresh herbs, served over a wild mushroom risotto. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Chicken Chanterelle <i>Sauteed chicken breast over polenta with a sundried tomato exotic mushroom sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Sauteed Chicken Breast <i>Topped with Maryland jumbo crabmeat, asparagus, roasted pepper and mozzarella. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Chicken Marsala <i>Sauteed with mushrooms in a Marsala wine sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	
<p>Stuffed Chicken Breast <i>With spinach and lobster in a garlic lemon sauce. Choose from assorted seasonal vegetables (steamed, grilled, or sauteed), Rice (white, brown, wild) or Potato (mashed, rosemary roasted, baked).</i></p>	

PASTA & RISOTTO	QTY
Rigatoni Con Vodka <i>Tomato and basil sauce with a touch of Absolute Vodka and cream.</i>	
Penne Marinara <i>Fresh tomato and basil sauce.</i>	
Linguine with Seafood <i>An array of fresh seafood consisting of shrimp, scallops, clams and mussels in a garlic fresh tomato basil sauce.</i>	
Orecchiette <i>Hat-shaped pasta sauteed with sweet sausage, Tuscan beans, broccoli rabe and a touch of tomato.</i>	
Fusilli Primavera <i>Sauteed with chicken in a melody of seasonal vegetables and herbs in a light garlic tomato basil sauce.</i>	
Mediterranean Fettuccini <i>Sauteed spinach and garlic with fresh plum tomato and feta cheese in a light chicken broth.</i>	
Exotic Mushroom Ravioli <i>Served in a porcini mushroom sauce.</i>	
Lobster Ravioli <i>Served in a pink sauce, garnished with steamed lobster meat and tri-color pepper.</i>	
New York Style Lasagna <i>Homemade pasta sheets layered with meat and cheese.</i>	
SIDE DISHES	QTY
Assorted seasonal vegetables, steamed <i>included in the main dishes</i>	
Assorted seasonal vegetables, grilled <i>included in the main dishes</i>	
Assorted seasonal vegetables, sauteed <i>included in the main dishes</i>	
Mashed potato <i>included in the main dishes</i>	
Rosemary roasted potato <i>included in the main dishes</i>	
Baked potato <i>included in the main dishes</i>	

CHILDREN MEALS	QTY
Pizza <i>Small pizza with choice of toppings</i>	
PB & J <i>Peanut butter and jelly in a white bread pocket, with optional banana slices</i>	
Mozzarella Sticks <i>Five sticks served with tomato sauce on the side.</i>	
Hot Dignity Dog <i>Served with waffle fries.</i>	

CREW MEALS	QTY
Hot Crew Meal tray (Fish) <i>Blackened Tilapia, or Atlantic Salmon with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	
Hot Crew Meal tray (Meat) <i>Marinated Skirt Steak, or Beef Bourguignone with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	
Hot Crew Meal tray (Chicken) <i>Free range Chicken, or Chicken Marsala with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	
Hot Crew Meal tray (Vegetarian) <i>Mediterranean Fettucine, or Fusilli Primavera ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Tiramisu	
Key Lime Mousse	
Creme Brule	
Peach Cobbler	

FRUIT	QTY
Fresh Sliced Fruits <i>A selection of ripened seasonal fruits including assorted melons, pineapple, berries, grapes, citrus fruits and other exotic fruits</i>	

CAKES & TARTS	QTY
NY Cheesecake	
Cookies & Cream Cake	
Chocolate Mousse Cake	
Linzer Tart	
Frangipane Pear	

CHOCOLATES & SWEETS	QTY
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Godiva Chocolates, 19 pieces
price on request

Godiva Chocolates, 36 pieces
price on request

PETIT FOURS	QTY
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Miniature Pastries & Petit Fours

ICE CREAM	QTY
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Assorted Sorbets & Ice Creams

BEVERAGES

MINERAL WATER	QTY
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Regular water, 500ml
price on request

Evian Water Small
price on request

Evian Water, 1.5 L
price on request

Fiji Water Small
price on request

Mineral water
price on request

SOFT DRINKS	QTY
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Soft drink of your choice, per can
price on request

JUICES	QTY
Fresh Squeezed Orange Juice, 1 pint (0.57 l)	
Fresh Squeezed Grapefruit Juice, 1 pint (0.57 l)	
Fresh Squeezed Tomato Juice, 1 pint (0.57 l)	
Fresh Squeezed Carrot Juice, 1 pint (0.57 l)	
Fresh Squeezed Cranberry Juice, 1 pint (0.57 l)	
Fresh Squeezed Apple Juice, 1 pint (0.57 l)	
Fresh Squeezed Orange Juice, 1 qt (1.14 l)	
Fresh Squeezed Grapefruit Juice, 1 qt (1.14 l)	
Fresh Squeezed Tomato Juice, 1 qt (1.14 l)	
Fresh Squeezed Carrot Juice, 1 qt (1.14 l)	
Fresh Squeezed Cranberry Juice, 1 qt (1.14 l)	
Fresh Squeezed Apple Juice, 1 qt (1.14 l)	

HOT BEVERAGES	QTY
Hot water, 1 liter <i>price on request</i>	
Coffee, 1 liter <i>price on request</i>	

NON-FOOD

ICE	QTY
Dry ice, 10lb <i>on request</i>	

NEWSPAPERS & MAGAZINES	QTY
Newspapers (on request) <i>on request</i>	