

AIRPORT

United States, FL - Miami-Opa Locka Executive Airport (KOPF)

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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Breakfast Pastry, Bread and Bagel Tray
Assortment of four freshly baked breakfast breads or pastries, served with butter, preserves, cream cheese and Nutella

Bread, per piece	
Bagel, per piece	
Toasted Sliced Bread, per slice	

PASTRIES	QTY
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Breakfast Pastry, Bread and Bagel Tray
Assortment of four freshly baked breakfast breads or pastries, served with butter, preserves, cream cheese and Nutella

Muffin	
Croissant	
Pastry	
Brownie	

CONDIMENTS	QTY
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Butter, per piece	
Cream Cheese, per piece	
Preserve, per piece	
Nutella, per piece	

YOGHURTS	QTY
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De-constructed Parfait
Greek yogurt with a bowl of fresh berries and fully loaded granola

MUESLI & FRUITS	QTY
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De-constructed Parfait
Greek yogurt with a bowl of fresh berries and fully loaded granola

Parfait Bowl <i>Yogurt, Granola, Blueberries</i>	
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COLD CUTS	QTY
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Smoked Salmon
Exquisite Norwegian smoked salmon, with sliced tomato, Sicilian caper berries, hardboiled egg, cream cheese and bagels

BLINIS & PANCAKES	QTY
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Pancakes, 3 pieces
served with maple syrup on the side

Waffles, 3 pieces <i>served with maple syrup on the side</i>	
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French Toast, 3 pieces
served with maple syrup on the side

HOT BREAKFAST	QTY
<p>Shakshuka <i>Slow cooked fresh tomatoes, roasted peppers, garlic, herbs and blend of seasoning finished with poached egg and bread</i></p>	
<p>Quiche Lorraine <i>A creamy blend of cheese, real bacon bits and fresh chives on our artisan crust</i></p>	
<p>Three Egg Omelet <i>Our cage free eggs omelet is generously filled with ham and swiss cheese or ingredients of your preference</i></p>	
<p>Frittata <i>A delicate Italian soufflé served open faced prepared with fresh mozzarella, tomato and basil or your choice of flavors</i></p>	
<p>Bagel Egg Bacon <i>Cage free egg fried with swiss cheese, topped with crispy bacon in a bagel</i></p>	
<p>Breakfast Burrito <i>Generously filled delicately folded in a tortilla with a side of salsa</i></p>	
<p>Eggs Benedict <i>Poached egg and Canadian bacon on open-faced of two halves of an English muffin topped with hollandaise sauce</i></p>	
<p>Breakfast Enchilada <i>Generously filled delicately folded in a tortilla with a side of salsa</i></p>	
<p>Breakfast Quesadilla <i>Generously filled delicately folded in a tortilla with a side of salsa</i></p>	
COLD BREAKFAST SETS	QTY
<p>Continental Breakfast <i>Assortment of freshly baked breakfast pastries, butter, cream cheese, preserve and seasonal fresh fruit cup with orange juice</i></p>	
<p>European Breakfast <i>Assortment of freshly baked breakfast breads, sliced meats, cheeses, butter, preserves, cream cheese, yogurt, seasonal fresh fruit cup and orange juice</i></p>	
COLD MEALS	
CRUDITEES	QTY
<p>Veggie Delight Crudite, per person <i>A harvest veggie platter of fresh seasonal vegetables served, with our signature dips</i></p>	
CANAPÉS	QTY
<p>Gourmet Canapes <i>Chef's choice on artisan created assortment of 10 fresh canapes</i></p>	
<p>Fresh Canapes, 1-2 bites each</p>	

SANDWICHES	QTY
Vegetarian Club <i>Grilled portabella mushroom steaks, bell peppers, goat cheese, fresh basil leaves and pesto sauce</i>	
Veggie Wrap <i>Grilled sweet potato, zucchini, squash and eggplant with mixed greens, bell peppers and Karnis hummus hand wrapped in tortilla</i>	
Chicken Avocado Baguette <i>Grilled sliced chicken breast, mozzarella cheese, red peppers and fresh avocado with our homemade mustard aioli on baguette</i>	
Caprese Pizza Baguette <i>Fresh mozzarella sliced over tomatoes with basil leaves, pesto sauce on a open faced baguette</i>	
Gyro Pita Sandwich <i>Yummy gyro meat, thinly sliced topped with our tzatziki (yogurt cucumber) sauce hand folded in pita</i>	
Tenderloin Baguette <i>Medium rare grilled tenderloin, provolone, onion, arugula & tomato in baguette</i>	
Prosciutto Ciabatta <i>Thinly sliced imported prosciutto, fresh mozzarella, sun-dried tomatoes, artichoke hearts, fresh greens and fig preserve in freshly baked ciabatta</i>	
Cuban Sandwich <i>Flavorful oven-roasted pork, sliced ham, swiss cheese, pickle and mustard aioli</i>	
Finger Sandwiches <i>Chef's choice of an assortment of twelve finger sandwiches</i>	
ANTIPASTI	QTY
Antipasto, per person <i>Cured meats, cheeses, marinated artichoke, mushroom, olives, sun dried tomatoes and crackers</i>	

STARTERS	QTY
<p>Tuna Tartare <i>Colorful and tasteful tuna, fresh avocado, juicy mango and cilantro</i></p>	
<p>Salmon Poke <i>Hawaiian inspired; raw salmon, diced onions, cucumber, tomato, arugula and sesame seeds</i></p>	
<p>Seafood Ceviche <i>Our famous refreshing ceviche: raw seafood, cilantro, onion, choclo, tomato with lemon and lime juice</i></p>	
<p>Grilled Marinated Octopus <i>Succulent octopus immersed in our signature first cold press extra virgin olive oil marinate</i></p>	
<p>Jumbo Shrimp Cocktail <i>Chilled, six jumbo shrimps served with cocktail and rosé sauce with lemon and lime</i></p>	
<p>Prosciutto, Asiago and Melon <i>Imported thinly sliced prosciutto and asiago cheese served with seasonal sweet melons</i></p>	
<p>Artichoke, Grape Leaves and Olives <i>Exquisite artichoke bottoms with taramasalata (roe spread), stuffed grape leaves, crumbled feta cheese, kalamata olives and pita bread</i></p>	
<p>Chilled Seafood <i>Lobster tail, jumbo shrimps, lump crab meat and marinated octopus, served with lemon and our signature aiolis</i></p>	

SUSHI	QTY
<p>Combo Rolls <i>available 48 hours notice</i></p>	
<p>Sashimi <i>available 48 hours notice</i></p>	
<p>Nigiri <i>available 48 hours notice</i></p>	

SALADS	QTY
Garden Salad <i>Vibrant mixed spring greens, grape tomatoes, cucumbers, shredded carrots and olives</i>	
Watermelon Feta Mint Salad <i>Juicy melon chunks, fresh blueberries, feta cheese and mint</i>	
Seared Tuna Quinoa <i>Delicious seared tuna, quinoa, arugula, tomatoes, sweet peppers and our ginger soy vinaigrette</i>	
Black and Blue Salad <i>Mixed spring greens, crumbled Gorgonzola cheese, pecan, sweet grape tomatoes, red onion with grilled medium rare filet mignon and our mustard vinaigrette</i>	
Greek Salad <i>Colorful tomatoes, cucumbers, feta cheese, onions, bell peppers and kalamata olive served with stuffed grape leaves</i>	
Caprese Salad <i>Delectable fresh mozzarella cheese, roasted tomatoes, and basil; over freshly sliced baguette</i>	
Caprese Salad with Burrata <i>Delectable fresh mozzarella cheese, roasted tomatoes, and basil; over freshly sliced baguette</i>	
Chicken Cobb Salad <i>Grilled chicken breast, mixed greens, tomato, crisp bacon, hard-boiled eggs, avocado and crumble blue cheese</i>	
Chicken Caesar Salad <i>Crispy romaine lettuce, chicken breast, Caesar dressing, croutons and shaved parmesan cheese</i>	
Shrimp Arugula Salad <i>Fresh arugula, bean sprouts, shredded Parmesan cheese drizzled over sliced almonds with grilled shrimp and aioli</i>	
PLATTERS	QTY
Smoked Salmon Platter, per person <i>Exquisite Norwegian smoked salmon, thin sliced, served with sliced tomato, capers, hardboiled egg, preserves, cream cheese and toast</i>	
Charcuterie Plate, per person <i>Prosciutto, salami, cured deli meats, nuts, appropriate accompaniment and toast</i>	
Cheese Plate, per person <i>Imported and domestic cheeses, paired with fresh and dried fruits and crackers</i>	
Mediterranean Platter, per person <i>Mediterranean dips, Hummus, Baba Ganoush, Spanish eggplant, Turkish salad and pita</i>	
Fresh Fruit Sliced, per person <i>A variety of seasonal fruit freshly cut and beautifully plated</i>	
CHILDREN MEALS	QTY
Deli Box <i>Rolled turkey, ham, provolone and mozzarella, veggie sticks and fruit salad cup</i>	
Lunch Box <i>Turkey and cheese finger sandwich, chips and a freshly baked cookie</i>	

HOT MEALS

SNACKS & STARTERS	QTY
<p>Jumbo Shrimp Cocktail <i>Chilled, six jumbo shrimps served with cocktail and rose_ sauce with lemon and lime</i></p>	
<p>Caprese Pizza Baguette <i>Fresh mozzarella sliced over tomatoes with basil leaves, pesto sauce on a open faced baguette</i></p>	
<p>Kobe X Burger Sliders <i>Handmade at our USDA inspected facility, lean and succulent burger, cheddar cheese, pickles, and condiments</i></p>	
<p>Gourmet Burger <i>USDA inspected, hand made, succulent 6 oz of lean ground beef, herbed, stuffed with feta cheese, lettuce, sliced tomato and onion</i></p>	
<p>Veggie Burger <i>Our famous handcrafted 4.5 oz veggie harvest. incredible and delicious to satisfy the vegetarian palate</i></p>	
<p>Braised Portabella Mushroom, 2 pieces <i>Stuffed with veggies, sweet potato & spinach</i></p>	
<p>Veggie Burger Sliders <i>Our famous handcrafted veggie harvest with cheddar cheese and pickles</i></p>	
<p>Media Burger Noche Sliders <i>Flavorful roasted pork, sliced ham, swiss cheese, pickle and mustard</i></p>	
<p>Chicken Sate <i>Fillet cut delicately threaded onto skewer paired with our signature chutneys</i></p>	
<p>Beef Churasco Sate <i>Fillet cut delicately threaded onto skewer paired with our signature chutneys</i></p>	
<p>Veal Sate <i>Fillet cut delicately threaded onto skewer paired with our signature chutneys</i></p>	
<p>Salmon Sate <i>Fillet cut delicately threaded onto skewer paired with our signature chutneys</i></p>	
<p>Shrimp Sate <i>Fillet cut delicately threaded onto skewer paired with our signature chutneys</i></p>	
<p>Beef Tenderloin Brochettes <i>Hand cut and skewered, bell peppers and onions perfectly paired with our signature chutneys</i></p>	
<p>Hawaiian Brochettes <i>Hand cut and skewered, bell peppers and onions perfectly paired with our signature chutneys</i></p>	
<p>Pork Loin Brochettes <i>Hand cut and skewered, bell peppers and onions perfectly paired with our signature chutneys</i></p>	
<p>Shrimp Brochetas <i>Hand cut and skewered, bell peppers and onions perfectly paired with our signature chutneys</i></p>	
<p>Lamb Lollipop <i>Greek style baby lamb chop, prepared with lemon and oregano paired with our tzatziki (yogurt cucumber) sauce, thyme polenta and side of mint jelly</i></p>	
<p>Hors D'Oeuvres <i>Four pieces per order</i></p>	

SOUPS	QTY
Soup, per pint <i>Pint of your favorite soup</i>	
MAIN DISHES - MEAT	QTY
NY Strip Steak, 12 oz <i>All time favorite. Medium rare or at your cooking preference</i>	
Pork Medallion Bacon Wrapped <i>Tender pork loin rubbed with rosemary and bay leaves, wrapped in bacon</i>	
New Zealand Baby Rack of Lamb <i>Mouth watering marinated succulent rack of lamb</i>	
Lamb Braised <i>Slowly cooked in our signature sauce</i>	
Filet Mignon Center Cut <i>No description necessary. Medium rare or at your cooking preference</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Shrimp Stuffed with Lump Crab Meat <i>Delightful 4 jumbo shrimps lavishly topped with chunky lump crab</i>	
Shrimp Mykonos <i>Golden jumbo shrimp with light tomato, basil sauce and feta cheese</i>	
Fresh Grilled Fish <i>Choice of salmon, mahi mahi, grouper or red snapper</i>	
Grilled Shrimp and Scallop Brochette <i>Guiltless sautéed jumbo shrimp and sea scallops</i>	
MAIN DISHES - POULTRY	QTY
Roasted Chicken <i>Perfectly roasted half a chicken freshly seasoned with lemon and oregano</i>	
Grilled Chicken "Paillard" <i>Satisfying tender white wine-marinated grilled chicken</i>	
Chicken Breast stuffed with Brie, Bacon and Apples <i>Palate pleasing breaded chicken breast deliciously filled with brie cheese, crispy bacon and green apple</i>	
MAIN DISHES - VEGETARIAN	QTY
Braised Portabella Mushroom, 2 pieces <i>Stuffed with veggies, sweet potato and spinach</i>	
Primavera Veggie Spaghetti <i>Fresh veggies tossed with vegetable spaghetti and tomato basil sauce</i>	
Moussaka <i>Greek creation layers of eggplant, potato, meat sauce and bechamel sauce</i>	

PASTA & RISOTTO	QTY
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Primavera Veggie Spaghetti
Fresh veggies tossed with vegetable spaghetti and tomato basil sauce

Lobster Ravioli in Vodka Sauce
Jumbo lobster ravioli, sun-dried tomatoes, kalamata olives and truffle oil

Shrimp, Scallops Penne
Delicious shrimp and scallops, trio julienne peppers over buttery garlic sauce

Classic Lasagna
Traditional, tasteful lasagna homemade meat sauce and tons of cheese

SIDE DISHES	QTY
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Side Garden Salad

Roasted Beets Herbed Greek Yogurt

Steamed Seasonal Veggies

Grilled Asparagus with Gorgonzola

Grilled Portabella

Green beans with Almond

Quinoa

Baked Tomato with Feta

Loaded Baked Potato

Garlic Mashed Potato

Mediterranean Orzo

Yellow Rice with Peas

Wild Rice or White Rice

Orange Glazed Carrot

CHILDREN MEALS	QTY
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Banana Nutella Crepe
Fresh banana with nutella and granola wrapped in a delicious crepe

Chicken Tenders
Flavorful breaded chicken breast stripes served with sweet potato fries

Hot Dog
One regular or 3 Mini Hot Dogs with condiments

DESSERTS & FRUIT

DESSERTS	QTY
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Dessert Shots, tray of 3
An assortment of verrine dessert shots, garnishly presented

Dessert Shots, tray of 9
An assortment of verrine dessert shots, garnishly presented

FRUIT	QTY
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Rainbow Fresh Fruit
Assortment of eight skewers of seasonal fruits

Fresh Fruit Sliced, per person
A variety of seasonal fruit freshly cut and beautifully plated

Whole Fruit Basket
Seasonal whole fresh fruit as banana, apple, grape and orange

Deluxe Fruit Basket
Assortment of fresh seasonal and exotic whole fruits

Fresh Fruit Skewers

BERRIES	QTY
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Berries Bowl
Selection of fresh berries

CAKES & TARTS	QTY
Key Lime Tart	
NY Cheesecake	
Pecan Tart	
Chocolate Tart	
Carrot Cake	
Lava Cake	
Red Velvet Layer Cake, 6 inches <i>Birthdays Cake</i>	
Red Velvet Layer Cake, 10 inches <i>Birthdays Cake</i>	
Carrot Layer Cake, 6 inches <i>Birthdays Cake</i>	
Carrot Layer Cake, 10 inches <i>Birthdays Cake</i>	
Chocolate Fudge Cake, 6 inches <i>Birthdays Cake</i>	
Chocolate Fudge Cake, 10 inches <i>Birthdays Cake</i>	
Cheesecake, 6 inches <i>Birthdays Cake</i>	
Cheesecake, 10 inches <i>Birthdays Cake</i>	
Key Lime Pie, 6 inches <i>Birthdays Cake</i>	
Key Lime Pie, 10 inches <i>Birthdays Cake</i>	
Apple Pie, 6 inches <i>Birthdays Cake</i>	
Apple Pie, 10 inches <i>Birthdays Cake</i>	
CHOCOLATES & SWEETS	QTY
Brigadeiros, 2 pieces <i>Gourmet Brazilian truffles</i>	
Brigadeiros, 24 pieces <i>Gourmet Brazilian truffles</i>	

PETIT FOURS	QTY
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Brigadeiros, 2 pieces
Gourmet Brazilian truffles

Brigadeiros, 24 pieces
Gourmet Brazilian truffles

Parisian Macarons, 3 pieces
Delicate almond flour cookie with a layer of creamy ganache

Parisian Macarons, 12 pieces
Delicate almond flour cookie with a layer of creamy ganache

COOKIES	QTY
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Cookies, 3 pieces
Three gourmet cookies with garnish

Parisian Macarons, 3 pieces
Delicate almond flour cookie with a layer of creamy ganache

Parisian Macarons, 12 pieces
Delicate almond flour cookie with a layer of creamy ganache

Cookie and Brownies Tray, for 2- 3 people
Freshly baked assorted cookies and brownie

Cookie, per piece

SWEET PASTRY	QTY
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Chocolate Pastries, tray of 3
A chocolate base variety of mini pastries, garnishly presented

Exotic Pastries, tray of 3
Fruity and exotic selection of mini dessert pastries, garnishly presented

Chocolate Pastries, tray of 9
A chocolate base variety of mini pastries, garnishly presented

Exotic Pastries, tray of 9
Fruity and exotic selection of mini dessert pastries, garnishly presented

CHILDRENS DESSERTS	QTY
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Banana Nutella Crepe
Fresh banana with nutella and granola wrapped in a delicious crepe

BEVERAGES

MINERAL WATER	QTY
Imported Still Water, 16.9 oz	
Water Domestic, 16.9 oz	
Imported Sparkling Water, 16.9 oz	
Large Imported Still Water	
Large Imported Sparkling Water	

SOFT DRINKS	QTY
Coca Cola can	
Diet Coke can	
Sprite can	

JUICES	QTY
Pineapple Strawberry, Fresh Fruit Juice, 8 oz	
Duo Melon Fresh Fruit Juice, 8 oz	
Orange Juice, 8 oz	
Orange Juice, 16 oz	
Juice Ready, 8 oz	
Juice Ready, 16 oz	

MILK & CREAM	QTY
Milk, 16 oz	
Milk, 8 oz	

SMOOTHIES	QTY
Fresh Fruit Smoothie, 8 oz	