

AIRPORT

United States, FL - Fort Lauderdale - Executive Airport (KFXE)

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	

MUESLI & FRUITS	QTY
De-constructed Parfait <i>Greek yogurt with a bowl of fresh berries and fully loaded granola</i>	
Parfait Bowl <i>Yogurt, Granola, Blueberries</i>	
COLD CUTS	QTY
Smoked Salmon <i>Exquisite Norwegian smoked salmon, with sliced tomato, Sicilian caper berries, hardboiled egg, cream cheese and bagels</i>	
BLINIS & PANCAKES	QTY
Pancakes, 3 pieces <i>served with maple syrup on the side</i>	
Waffles, 3 pieces <i>served with maple syrup on the side</i>	
French Toast, 3 pieces <i>served with maple syrup on the side</i>	
HOT BREAKFAST	QTY
Quiche Lorraine <i>A creamy blend of cheese, real bacon bits and fresh chives on our artisan crust</i>	
Three Egg Omelet <i>Our cage free eggs omelet is generously filled with ham and swiss cheese or ingredients of your preference</i>	
Shakshuka <i>Slow cooked fresh tomatoes, roasted peppers, garlic, herbs and blend of seasoning finished with poached egg and bread</i>	
Frittata <i>A delicate Italian soufflé served open faced prepared with fresh mozzarella, tomato and basil or your choice of flavors</i>	
Breakfast Burrito <i>Generously filled delicately folded in a tortilla with a side of salsa</i>	
Bagel Egg Bacon <i>Cage free egg fried with swiss cheese, topped with crispy bacon in a bagel</i>	
Eggs Benedict <i>Poached egg and Canadian bacon on open-faced of two halves of an English muffin topped with hollandaise sauce</i>	
Breakfast Enchilada <i>Generously filled delicately folded in a tortilla with a side of salsa</i>	
Breakfast Quesadilla <i>Generously filled delicately folded in a tortilla with a side of salsa</i>	

COLD BREAKFAST SETS	QTY
<p>Continental Breakfast Assortment of freshly baked breakfast pastries, butter, cream cheese, preserve and seasonal fresh fruit cup with orange juice</p>	
<p>European Breakfast Assortment of freshly baked breakfast breads, sliced meats, cheeses, butter, preserves, cream cheese, yogurt, seasonal fresh fruit cup and orange juice</p>	
COLD MEALS	
CRUDITEES	QTY
<p>Veggie Delight Crudite, per person A harvest veggie platter of fresh seasonal vegetables served, with our signature dips</p>	
CANAPÉS	QTY
<p>Gourmet Canapes Chef's choice on artisan created assortment of 10 fresh canapes</p>	
<p>Fresh Canapes, 1-2 bites each</p>	
SANDWICHES	QTY
<p>Caprese Pizza Baguette Fresh mozzarella sliced over tomatoes with basil leaves, pesto sauce on a open faced baguette</p>	
<p>Tenderloin Baguette Medium rare grilled tenderloin, provolone, onion, arugula & tomato in baguette</p>	
<p>Chicken Avocado Baguette Grilled sliced chicken breast, mozzarella cheese, red peppers and fresh avocado with our homemade mustard aioli on baguette</p>	
<p>Prosciutto Ciabatta Thinly sliced imported prosciutto, fresh mozzarella, sun-dried tomatoes, artichoke hearts, fresh greens and fig preserve in freshly baked ciabatta</p>	
<p>Vegetarian Club Grilled portabella mushroom steaks, bell peppers, goat cheese, fresh basil leaves and pesto sauce</p>	
<p>Cuban Sandwich Flavorful oven-roasted pork, sliced ham, swiss cheese, pickle and mustard aioli</p>	
<p>Veggie Wrap Grilled sweet potato, zucchini, squash and eggplant with mixed greens, bell peppers and Karnis hummus hand wrapped in tortilla</p>	
<p>Finger Sandwiches Chef's choice of an assortment of twelve finger sandwiches</p>	
<p>Gyro Pita Sandwich Yummy gyro meat, thinly sliced topped with our tzatziki (yogurt cucumber) sauce hand folded in pita</p>	

ANTIPASTI	QTY
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Antipasto, per person
Cured meats, cheeses, marinated artichoke, mushroom, olives, sun dried tomatoes and crackers

STARTERS	QTY
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Salmon Poke
Hawaiian inspired; raw salmon, diced onions, cucumber, tomato, arugula and sesame seeds

Jumbo Shrimp Cocktail
Chilled, six jumbo shrimps served with cocktail and rosé sauce with lemon and lime

Artichoke, Grape Leaves and Olives
Exquisite artichoke bottoms with taramasalata (roe spread), stuffed grape leaves, crumbled feta cheese, kalamata olives and pita bread

Tuna Tartare
Colorful and tasteful tuna, fresh avocado, juicy mango and cilantro

Seafood Ceviche
Our famous refreshing ceviche: raw seafood, cilantro, onion, choclo, tomato with lemon and lime juice

Chilled Seafood
Lobster tail, jumbo shrimps, lump crab meat and marinated octopus, served with lemon and our signature aiolis

Grilled Marinated Octopus
Succulent octopus immersed in our signature first cold press extra virgin olive oil marinate

Prosciutto, Asiago and Melon
Imported thinly sliced prosciutto and asiago cheese served with seasonal sweet melons

SUSHI	QTY
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Combo Rolls
available 48 hours notice

Sashimi
available 48 hours notice

Nigiri
available 48 hours notice

SALADS	QTY
Garden Salad <i>Vibrant mixed spring greens, grape tomatoes, cucumbers, shredded carrots and olives</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>	
Watermelon Feta Mint Salad <i>Juicy melon chunks, fresh blueberries, feta cheese and mint</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>Kobe X Burger Sliders <i>Handmade at our USDA inspected facility, lean and succulent burger, cheddar cheese, pickles, and condiments</i></p>	
<p>Media Burger Noche Sliders <i>Flavorful roasted pork, sliced ham, swiss cheese, pickle and mustard</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>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>Veggie Burger Sliders <i>Our famous handcrafted veggie harvest with cheddar cheese and pickles</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>Hors D'Oeuvres <i>Four pieces per order</i></p>	

SOUPS	QTY
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Soup, per pint
Pint of your favorite soup

MAIN DISHES - MEAT	QTY
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>	
NY Strip Steak, 12 oz <i>All time favorite. Medium rare or at your cooking preference</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Grilled Shrimp and Scallop Brochette <i>Guiltless sautéed jumbo shrimp and sea scallops</i>	
Shrimp Mykonos <i>Golden jumbo shrimp with light tomato, basil sauce and feta cheese</i>	
Shrimp Stuffed with Lump Crab Meat <i>Delightful 4 jumbo shrimps lavishly topped with chunky lump crab</i>	
Fresh Grilled Fish <i>Choice of salmon, mahi mahi, grouper or red snapper</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
Lobster Ravioli in Vodka Sauce <i>Jumbo lobster ravioli, sun-dried tomatoes, kalamata olives and truffle oil</i>	
Shrimp, Scallops Penne <i>Delicious shrimp and scallops, trio julienne peppers over buttery garlic sauce</i>	
Classic Lasagna <i>Traditional, tasteful lasagna homemade meat sauce and tons of cheese</i>	
SIDE DISHES	QTY
Mediterranean Orzo	
Wild Rice	
White Rice	
Side Garden Salad	
Roasted Beets Herbed Greek Yogurt	
Grilled Asparagus with Gorgonzola	
Green beans with Almond	
Baked Tomato with Feta	
Loaded Baked Potato	
Garlic Mashed Potato	
Yellow Rice with Peas	
Orange Glazed Carrot	
Steamed Seasonal Veggies	
Grilled Portabella	
Quinoa	
CHILDREN MEALS	QTY
Chicken Tenders <i>Flavorful breaded chicken breast stripes served with sweet potato fries</i>	
Hot Dog <i>One regular or 3 Mini Hot Dogs with condiments</i>	

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 <i>An assortment of verrine dessert shots, garnishly presented</i>	
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FRUIT	QTY
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Fresh Fruit Sliced, per person
A variety of seasonal fruit freshly cut and beautifully platted

Rainbow Fresh Fruit <i>Assortment of eight skewers of seasonal fruits</i>	
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Whole Fruit Basket
Seasonal whole fresh fruit as banana, apple, grape and orange

Deluxe Fruit Basket <i>Assortment of fresh seasonal and exotic whole fruits</i>	
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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>	
PETIT FOURS	QTY
Brigadeiros, 24 pieces <i>Gourmet Brazilian truffles</i>	
Parisian Macarons, 12 pieces <i>Delicate almond flour cookie with a layer of creamy ganache</i>	
Brigadeiros, 2 pieces <i>Gourmet Brazilian truffles</i>	
Parisian Macarons, 3 pieces <i>Delicate almond flour cookie with a layer of creamy ganache</i>	

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

Cookies, 3 pieces <i>Three gourmet cookies with garnish</i>	
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Cookie, per piece

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

Chocolate Pastries, tray of 9 <i>A chocolate base variety of mini pastries, garnishly presented</i>	
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Exotic Pastries, tray of 3
Fruity and exotic selection of mini dessert pastries, garnishly presented

Exotic Pastries, tray of 9 <i>Fruity and exotic selection of mini dessert pastries, garnishly presented</i>	
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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
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Imported Still Water, 16.9 oz

Water Domestic, 16.9 oz	
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Imported Sparkling Water, 16.9 oz

Large Imported Still Water	
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Large Imported Sparkling Water

SOFT DRINKS	QTY
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Coca Cola can

Diet Coke can	
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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	