

AIRPORT

Belgium, Ostend-Brugge

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
Rye roll	
Corn roll	
Grainex roll	
Muesli roll	
Softroll white	
Softroll cereal	
Wholemeal bread	
Baguette whole white	
Baguette whole cereal	
Ciabatta	
Pita bread	
White & Brown toast	
Bagel	
French toast with apricot compote	

PASTRIES	QTY
Croissant Plain	
Croissant Chocolate	
Muffins Vanilla	
Muffins Chunky chocolate	
Muffins Blueberry	
Selection of danish pastries, 3 pieces	
CONDIMENTS	QTY
French butter	
YOGHURTS	QTY
Natural yoghurt	
Fruit yogurt of choice	
Greek yogurt	
MUESLI & FRUITS	QTY
Muesli	
Cornflakes	
Rice Crispies	
Dried fruit	
COLD CUTS	QTY
Platter of the finest charcuterie	
BLINIS & PANCAKES	QTY
Belgian waffles with strawberry compote and maple syrup	
American pancakes with blueberry compote and maple syrup	

HOT BREAKFAST	QTY
Scrambled egg	
Omelet	
Dutch omelet <i>omelet with vegetables</i>	
Fried egg	
Boiled egg	
Turkey bacon	
Beef bacon	
Chicken chipolata	
Beef sausage	
Roasted potato wedges	
Pan fried potatoes	

COLD MEALS

CANAPÉS	QTY
Chef's Canape Selection A (Vegetarian), 4 pieces <i>Baby mozzarella and cherry tomato skewer/ Egg and watercress salad/ Old Amsterdam cheese and fig chutney/ Roasted Mediteranian vegetables with parmesan</i>	
Chef's Canape Selection B, 4 pieces <i>Beef brisket, mustard mayonnaise, comichon/ Camembert, redgrape, walnut/ Duck breast on brioche toast, apricot chutney, flamed apricot/ Vitello Tonato</i>	
Chef's Canape Selection C, 4 pieces <i>Dutch shrimp, sour cream and dill/ Boursin pepper cheese/ Scottish smoked salmon, creme fraiche and dill/ Smoked turkey ham, green asparagus</i>	
Baby mozzarella and cherry tomato skewer	
Egg and watercress salad canape	
Old Amsterdam cheese & fig chutney canape	
Roasted Mediteranian vegetables with parmesan canape	
Beef brisket, mustard mayonnaise & cornichon canape	
Camembert, redgrape & walnut canape	
Duck breast on brioche toast, apricot chutney, flamed apricot	
Vitello Tonato canape	
Dutch shrimp, sour cream and dill canape	
Boursin pepper cheese canape	
Scottish smoked salmon, creme fraiche and dill canape	
Smoked turkey ham & green asparagus canape	

SANDWICHES	QTY
Chef's Sandwich selection A (vegetarian), 4 pieces <i>Egg and watercress salad/ Old Amsterdam cheese and fig chutney/ Roasted Mediterranean vegetables and parmesan/ Cream cheese and cucumber</i>	
Chef's Sandwich selection B, 4 pieces <i>Roasted Mediterranean vegetables and parmesan/ Chicken Caesar/ Tuna selery mayonnaise mix/ Beef pastrami, grain mustard and cucumber</i>	
Chef's Sandwich selection C, 4 pieces <i>Scottish smoked salmon, creme fraiche and dill/ Cream cheese and cucumber/ Beef brisket, mustard mayonnaise and cornichon/ Traditional bacon, lettuce and tomato (BLT) with homemade mayonnaise</i>	
Egg and watercress salad sandwich	
Old Amsterdam cheese & fig chutney sandwich	
Roasted Mediterranean vegetables and parmesan sandwich	
Cream cheese and cucumber sandwich	
Chicken Caesar sandwich	
Tuna selery mayonnaise mix sandwich	
Beef pastrami, grain mustard and cucumber sandwich	
Scottish smoked salmon, creme fraiche and dill sandwich	
Beef brisket, mustard mayonnaise and cornichon sandwich	
Traditional bacon, lettuce and tomato (BLT) <i>with homemade mayonnaise</i>	
WRAPS	QTY
Roasted Mediterranean vegetables, pesto and cream cheese Pita Bread <i>garnished with stuffed Greek olives, cherry tomatoes, mixed pickles, lettuce and parsley</i>	
Chicken Pita Bread <i>garnished with stuffed Greek olives, cherry tomatoes, mixed pickles, lettuce and parsley</i>	
Beef Pita Bread <i>garnished with stuffed Greek olives, cherry tomatoes, mixed pickles, lettuce and parsley</i>	
Curried quinoa Pita Bread <i>garnished with stuffed Greek olives, cherry tomatoes, mixed pickles, lettuce and parsley</i>	
Salmon Pita Bread <i>garnished with stuffed Greek olives, cherry tomatoes, mixed pickles, lettuce and parsley</i>	
Chicken Tortilla <i>garnished with stuffed Greek olives, cherry tomatoes, mixed pickles, lettuce and parsley</i>	
Beef Tortilla <i>garnished with stuffed Greek olives, cherry tomatoes, mixed pickles, lettuce and parsley</i>	
Curried quinoa Tortilla <i>garnished with stuffed Greek olives, cherry tomatoes, mixed pickles, lettuce and parsley</i>	
Salmon Tortilla <i>garnished with stuffed Greek olives, cherry tomatoes, mixed pickles, lettuce and parsley</i>	

STARTERS	QTY
Salmon carpaccio	
Scottish smoked balik salmon with caper and horseradish	
Canadian lobster tail <i>with marinated roasted artichokes, mesclun lettuce and cocktail sauce</i>	
Foie Gras Pate, 50 gr <i>Accompanied with Caramelised Turkish figs, apricot chutney</i>	
SUSHI	QTY
Plateau Sushi, selection of 4 sushi rolls <i>Choose from: Maki: Sake (Salmon)/Tekka (Tuna)/Tamago (Egg)/Mo (Avocado)/Kappa (Cucumber)/Chicken; Nigiri: Sake (Salmon)/Maguro (Tuna)/Tamago (Egg)/Kani (Crab)/Ebi (Shrimp); Temaki: Sake (Salmon)/Spicy Tuna/California (Crab, avocado and shrimp roe)</i>	
Plateau Sashimi <i>Selection of fresh thin sliced salmon, tuna and coquille sashimi, served with soy sauce, ginger and wasabi</i>	
SALADS	QTY
Chicken or shrimp caesar salad <i>Choose your dressing: Lemon olive oil, Balsamic, Italian vinaigrette, Yogurt dill, Caesar, Honey mustard, French</i>	
Greek salad <i>Choose your dressing: Lemon olive oil, Balsamic, Italian vinaigrette, Yogurt dill, Caesar, Honey mustard, French</i>	
Buffalo mozzarella, plum tomato, wild rocket, roasted pine seed and roquette pesto <i>Choose your dressing: Lemon olive oil, Balsamic, Italian vinaigrette, Yogurt dill, Caesar, Honey mustard, French</i>	
Salad nicoise with grilled tuna filet and pink peppercorn <i>Choose your dressing: Lemon olive oil, Balsamic, Italian vinaigrette, Yogurt dill, Caesar, Honey mustard, French</i>	
Crisp fresh garden salad with roasted pine seeds <i>Choose your dressing: Lemon olive oil, Balsamic, Italian vinaigrette, Yogurt dill, Caesar, Honey mustard, French</i>	
PLATTERS	QTY
Canadian lobster, Atlantic prawns, Grilled calamari <i>Accompanied with cocktail sauce, horseradish dip and lemon wedge</i>	
Shrimp marinated with dill <i>Accompanied with cocktail sauce, horseradish dip and lemon wedge</i>	
Dutch Seafood platter with Grey shrimp, Eel, Mussels & Mackerel <i>Accompanied with cocktail sauce, horseradish dip and lemon wedge</i>	

CAVIAR	QTY
Caviar Beluga, 50g <i>Market price</i>	
Caviar Beluga, 125g <i>Market price</i>	
Caviar Sevruga, 50g <i>Market price</i>	
Caviar Sevruga, 125g <i>Market price</i>	

CHEESE	QTY
Dutch cheese selection, 150g <i>Old Amsterdam, Gouda, Edammer, Cumin</i>	
International cheese selection, 150g <i>Gruyere, Cheddar, Beauforst, Soignon chevre, French Brie, Camembert, Emmenthal, Bresse blue</i>	

LEBANESE	QTY
Hummus	
Babaganou	
Grilled halloumi	

HOT MEALS

SNACKS & STARTERS	QTY
Mini chicken samosa	
Duck spring roll	
Chicken spring roll	
Vegetarian springroll, 3 pieces	
Chicken drumstick	
Baked sausage roll	
Teriyaki beef skewer	
Grilled gambas, 3 pieces	
Calamaris	
Fresh tuna skewer	
Grilled Portobello mushrooms, 2 pieces	
Mini margarita pizza, 3 pieces	
Cheese sticks, 3 pieces	
Stuffed peppers with ratatouille, 3 pieces	
Grilled tofu, 3 pieces	

SOUPS	QTY
Tomato soup	
Minestrone soup	
Lobster bisque	
French onion soup	
Mushroom soup	

MAIN DISHES - MEAT	QTY
Arabian Mixed Grill <i>Lamb kofta, Roasted chicken, Marinated prawns, Dill and oriental rice, Tomato and peppers</i>	
Lamb Vindaloo <i>A specialty of Goa. lamb cooked with potatoes served spicy. Served with traditional rice and nan bread</i>	
Australian Double rack of Lamb <i>Finished in the oven, Grainly mustard mash, Green beans, Roasted cherry tomatoes on the vine, Rosemary jus and mint gelee</i>	
Leg of Lamb Ouzi <i>Roasted with traditional rice, vegetables and a delicious Oriental sauce</i>	
Beef Tenderloin in black pepper <i>Yellow and green zucchini with assorted mushrooms and steamed Thai rice</i>	
Irish greenfield beef filet Grilled <i>Potato dauphinoise, Vegetable panache, baby carrot, baby turnip, baby squash, broccoli, Green pepper, corn jus</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Palak Shrimp <i>Shrimp marinated and cooked with fresh leafy spinach with ginger. Served with traditional rice and nan bread</i>	
Sauteed Prawn Szechuan Style <i>Dried chili and cashew nuts served with steamed Thai rice</i>	
Lobster Oriental style <i>Roasted lobster and Oriental sauce mixed in lobster shell, sauteed vegetables with garlic coriander</i>	
Norwegian Black Cod <i>Lentil and green peas ragout, Light lemon dill sauce</i>	
MAIN DISHES - POULTRY	QTY
Chicken Tikka Masala <i>Chicken cooked with red yoghurt sauce. Served with traditional rice and nan bread</i>	
Chicken with sweet and sour Sauce <i>Stir fried pak choy in ginger garlic sauce and egg fried rice</i>	
Roasted duck Beijing Style <i>Marinated roasted duck served with a sauce of Chinese mushrooms and white rice.</i>	
Baby Chicken <i>Stuffed with freekeh and served with vegetables, cumin roast potato and yogurt sauce</i>	
Corn fed Chicken Supreme <i>Homemade Ratatouille, Asparagus tips, green zucchini, potato gratin, Morel sauce and harissa dip</i>	

MAIN DISHES - VEGETARIAN	QTY
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Chana Masala

An Indian classic, chickpeas simmered in a lightly spiced tomato stew. Served with traditional rice and nan bread

Fried Tofu

With pak choy, snow peas, carrot, baby corn and Asian mushrooms in Thai green curry sauce and Thai style vegetable noodles

Chakchouka (Vegetarian)

Middle Eastern ratatouille with vegetables and egg garnished with feta cheese

Quiche Vega

Vegetarian quiche, made with the finest herbs and vegetables

PASTA & RISOTTO	QTY
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Penne pasta Chicken breast with pesto

semi dried tomatoes, pine nuts and parmesan

Spaghetti Bolognaise

served with herb breadcrumbs and parmesan

Orecchiette pasta with wild mushrooms

tomato concasse with gremolata and parmesan

Fusilli pasta with moked salmon in a creamy sauce

with egg, parsley, dill and parmesan

Tagliatelle pasta Classic Carbonara

cream sauce with egg yolk, bacon and cheese garnished with parmesan

Truffel Ravioli

Mediterranean vegetables and tomato sauce, basil and parmesan

SIDE DISHES	QTY
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Green grilled asparagus

Grilled vegetables

DESSERTS & FRUIT

DESSERTS	QTY
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Tiramisu

Raspberry mille feuille

Creme caramel

Chocolate almond slice

Creme Brulee

Classic French vanilla custard dessert, served cold with a thin crust of caramelised brown sugar.

FRUIT	QTY
Fresh fruit basket <i>Water melon, Cantaloupe melon, Banana, Pear, Mandarin, Oranges, Mango, Dutch strawberries, Pineapple</i>	
Fresh fruit platter <i>Water melon chunks, Cantaloupe melon chunks, Banana slices, Sliced mango, Slices pineapple, Orange segments, Mixed berries, Grape segments</i>	
CAKES & TARTS	QTY
Classic plain cake, per slice	
Cheese cake, per slice	
Chocolate tart, per slice	
Apple pie, per slice	
Meringue cake <i>Delicious tart, filled with a refreshing meringue creme</i>	
Passion fruit cake <i>A tart filled with a refreshing passion fruit mousse</i>	
Black forest cake <i>Whipped cream and cherries between delicious chocolate layers of sponge cake garnished with cherries and chocolate savings</i>	
CHOCOLATES & SWEETS	QTY
Selection of Belgian chocolate, 250 gr	
PETIT FOURS	QTY
Selection of Petit Fours, 5 pieces	
COOKIES	QTY
Selection of Macaroons, 5 pieces	
ICE CREAM	QTY
Ben & Jerry Ice cream cups	
DESSERT SAUCES & GARNISHES	QTY
Dessert garnish options <i>Mint leaf, orange and lemon zest, mixed berries, chocolate garnish, caramelised nuts</i>	

BEVERAGES

JUICES	QTY
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Orange Juice, 1 liter

Carrot Juice, 1 liter

LEMON	QTY
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Lemon

NON-FOOD

DISH WASHING & LAUNDRY	QTY
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Laundry Service
On request

Dishwashing service
On request

ICE	QTY
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Wet Ice

Dry Ice

NEWSPAPERS & MAGAZINES	QTY
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Newspapers
On request

Magazines
On request

FLOWERS	QTY
Individual Flower - Tulip <i>Market price</i>	
Individual Flower - Rose <i>Market price</i>	
Individual Flower - Orchid <i>Market price</i>	
Individual Flower - Other <i>Market price</i>	
Small Flower Bouquet, 20 x 20 cm <i>Market price</i>	
Medium Flower Bouquet, 25 x 30 cm <i>Market price</i>	
Large Flower Bouquet, 25 x 35 cm <i>Market price</i>	
Small Arrangement, 10 x 20 x 20 cm <i>Market price</i>	
Medium Arrangement, 15 x 30 x 30 cm <i>Market price</i>	
Large Arrangement, 15 x 40 x 50 cm <i>Market price</i>	