



DELUXE

CATERING

— EST 1989 —

LONDON'S LEADING
EXECUTIVE JET CATERER

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“ Dear DeLuxe Team,
I would like to thank the entire Team for the excellent job everyone is doing! Everything from placing the order to the delivery is perfect. The quality and presentation of each item is just fantastic! From the beautiful flowers, the best sandwiches in the world, the fantastic desserts, the wonderful fresh meat, the freshest vegetables and crudités, and everything else in between, to the perfect packing and punctual and friendly delivery, and the fact that nothing is ever missing surely makes you by far the best catering in the world!
Rest assured, not only the crew and myself, also the passengers, including the Principal, appreciate the quality and your service very much! We are all thankful for your hard work.
Thank you for keeping up with our changing schedule, cancelled and delayed orders, phone calls in the middle of the night and last minute additions, and for going out of your way to get everything together.
DeLuxe Catering has the best team and no other caterer in the world reaches your standard! You are simply the best! Keep up the excellent work, and I'm looking forward to doing business with you for many years to come. ”

A340, Saudi Royal Flight

A company ^{with a} *worldwide*
reputation ^{as the} *best.*

DeLuxe appreciates that, for many clients, their time aboard an aircraft can be just as important as the business to which they have to attend at the end of their journey.

DeLuxe specialises in the creation and delivery of remarkable catering to suit our clients’ schedules and their personal requirements.

Since the company’s inception in 1989 DeLuxe has become a service partner to many of the world’s top companies, personalities and governments, and since 2003 DeLuxe has been exclusively contracted to 32 (The Royal) Squadron, which serves HM The Queen, the British Royal Household, the Prime Minister and the UK Government.

DeLuxe is *the* only UK caterer with ex private aviation crew on hand to offer 24hr advice and assistance. DeLuxe operates a 24hr, 7 days a week 365 days a year, state of the art kitchens able to offer you extraordinary catering including Arabic, Halal, Sushi, Asian and Indian specialities. Order “online” and access your dedicated database which stores all your previous orders for instant recall when you reorder or to refresh your ideas.

DeLuxe is of course authorised by the Civil Aviation Authority as a ‘Designated Caterer’ to guarantee that your catering is absolutely secure, from inception to delivery.

DeLuxe is fully authorised to deliver airside to airports nationwide, and we are one of only two caterers licenced to deliver airside at London Heathrow. Our refrigerated vans and high loader are Tracker controlled to give us, and you, peace of mind at all times and to ensure on time delivery.

With over 26 years in the private jet business our experience is unrivalled. DeLuxe offers a very personalised catering service, supported by the supply of local newspapers (from 87 countries in 42 languages), exotic flower arrangements, fine wines, personal shopping from selected outlets, laundry services, and the refurbishment of the aircraft cabin with luxuries and essential items.

Our renowned ‘no compromise’ approach means we care about your order, we care about your satisfaction, and we care about you as our customer.

Best wishes and happy landings.

Produce

We have built a reputation on the quality of our produce and take pride in sourcing all of our meat and fish from the best suppliers available.

BEEF

We source our beef from only the finest highland cattle, from Ballindalloch Castle itself, home to the oldest Angus herd of all. Here the cattle graze on ancient pastures, drink pure highland water and, come wintertime feed on the barley draft from local distilleries. Our beef is hung on the bone for as long as three to four weeks and the result is the tastiest, most tender beef available.

LAMB

We are renowned for our lamb; the unique taste of our Cornish lamb is due to the warmer climate of Launceston. Added to this, the granite composition of the soil gives rise to the perfect condition for natural herbs to grow in lush green pasture. It's the herbs that add the flavour.

FISH

We carefully choose our fresh fish suppliers for their freshness, quality and traceability, for example the sea bass is line caught and comes tagged with the name of the boat and time of catching. The wild salmon, bluefin 'sashimi grade' tuna (*illustrated*) and Dover sole are always popular and customers are now ordering Arctic char and mahi mahi which are flown in fresh to our supplier daily as are the huge fresh Canadian lobster tails. DeLuxe also offers the stunning Kamchatka giant king crab legs caught in the Bering Sea.

HALAL MEAT

We source a selection of Halal meats from a quality family run company. We provide top-quality, naturally reared, 'organic' and ethically sourced halal meat through a business model that supports localisation and contributes to charitable causes through a fixed percentage donation from profits.

POULTRY

Any of these dishes can be prepared with either corn-fed Loire Valley hens or free-range chickens.

VEAL

We at DeLuxe believe passionately that veal from the UK's organic farms is providing a higher welfare rearing system which produces 'British rose veal' a robust meat, pink in colour, aged for flavour and a good bite! "A dish to grace any table".

GAME

We carefully select and inspect all of our suppliers and most of these dishes are dependent on season. A real treat is the venison, which is from the royal herd at Balmoral Castle in Scotland, where it is hung in the estates own game larders.

PORK

Our free-range pork is produced in Suffolk where the natural environment is ideal, with areas of land close to the estuary and coast. The salty sea breeze complements the clay based soil ensuring a superb cut of pork with full traceability.



Breakfast

BAKERY BREAKFAST WITH SLICED FRUIT

To include all butter croissant, Danish pastry, and a preserve served with sliced fruit and berries.

THE ALL AMERICAN

Your choice of free-range eggs (fried, scrambled, poached) comes complete with home fries, crispy bacon and ham or sausage.

THE GREAT ENGLISH

Eggs of your choice: fried, poached or scrambled with bacon, sausage, baked beans, tomato, black pudding and mushrooms.

OFF THE GRIDDLE

Your choice of golden buttermilk pancakes or thick slices of French toast. Comes complete with maple syrup and whipped butter.

EGGS BENEDICT

English muffins with soft poached free-range eggs, Canadian bacon and served with hollandaise sauce.

OMELETTES

Fluffy free-range egg omelette with your choice of any combination of filling.

FRESH JUICES

- Orange
- Carrot
- Grapefruit
- Lemonade with mint
- Apple
- Mango
- Fresh berry
- Raspberry
- Strawberry
- Watermelon

LOX & BAGELS

Nova lox (wild Severn and Wye smoked salmon) with plain and chive cream cheeses, sliced onions, tomatoes and cucumbers. Served with award winning authentic kettle boiled bagels and kosher pickles.

Multi-national breakfast options are available. Just ask one of our culinary advisors, or make any suggestion you would like us to fulfil.



Sandwiches

DeLuxe signature sandwiches are renowned throughout the world. You can choose from any of our listed sandwiches or choose your own, in the style of American thick filled triangles or English thin filled. All selections can also be made as a baguette option.

- Turkey with sage stuffing and cranberry sauce sandwich
- Dolphin friendly tuna salad with mayonnaise sandwich
- Diced egg with mayonnaise and cress sandwich
- Corned beef with mango chutney sandwich
- Crispy bacon with lettuce and tomato sandwich
- Fresh crab claw meat with mayonnaise and fresh lemon open sandwich
- Grated cheese and Branston pickle sandwich
- Chicken breast with mayonnaise and salad sandwich
- Roast beef, rocket and horseradish sandwich
- Honey roast ham with English mustard sandwich
- Coronation chicken and coriander sandwich
- Prawn with marie rose sauce sandwich
- Smoked salmon with cream cheese and dill sandwich
- Falafel, tomato, parsley, garlic mayonnaise and cos lettuce wrap or pitta
- Grilled mediterranean vegetable, mozzarella and pesto wrap or pitta
- Mexican grilled chicken with guacamole and coriander wrap or pitta
- Thai jumbo prawn with coriander, mint and lime wrap or pitta
- Pulled pork with apple sauce and sage stuffing wrap or pitta
- Peking duck with cucumber, spring onion and hoisin sauce wrap or pitta
- Grilled chicken caesar wrap or pitta
- Fresh crab with lemon mayonnaise and coriander open sandwich
- Grilled rare fillet steak with caramelised onion and bearnaise sauce wrap or pitta
- Seared ahi tuna fillet with lime and pickled ginger open sandwich
- Foie gras with rocket and red onion marmalade open sandwich
- Parma ham with basil and fig open sandwich
- Balik salmon with dill and lemon open sandwich
- Viande de grisson with cornichons and basil open sandwich
- Smoked trout fillet with watercress and horseradish open sandwich



Canapés

- Caviar on blinis with gold leaf
- Foie gras crostini with Cumberland jelly
- Lobster with caviar; chervil, asparagus spears, lemon zest on rye bread
- Steak tartar with caper, chive, shaved parmesan and wild mushroom
- Mini roasted red pepper filled with soft cheese and herbs
- Baby asparagus with red peppers
- Quails egg hollandaise in a ragout cup
- Chicken and mango salad in a sesame cone
- Smoked salmon and baby asparagus
- Fresh thai crab, chilli and lime cup
- Balik salmon
- Prawn, lemon and dill

Cold Appetisers

- Fresh ahi tuna tartare with lime ginger and chilli oil
- Severn & Wye smoked salmon parcels filled with crab tied with chives with a dill and mustard sauce
- Fresh fig with torn mozzarella and prosciutto *(illustrated)*
- Foie gras with truffle served with Cumberland sauce
- Smoked River Test trout fillets with horseradish cream sauce
- Severn & Wye smoked wild salmon with dill and lemon
- Avocado topped with lump crab
- Lemon crab salad served in mini crab shells on rocket leaves
- Beef carpaccio of Aberdeen angus beef fillet with shaved parmesan and balsamic jelly
- Asparagus wrapped in Parma ham with sesame dressing
- Balik salmon accompanied by fresh dill and mustard sauce
- Jumbo prawn wrapped with pancetta with rocket pesto
- English style prawn cocktail with marie rose cocktail sauce on a bed of leaves
- Roasted jumbo asparagus with age old reggiano parmesan shavings
- Smoked duck breast with fresh figs and rocket served with a wild berry dressing
- Spanish tapas
- DeLuxe signature lobster seafood platter
- 'Kamchatka' giant king crab leg prepared with lemon
- Carpaccio of veal, pinenuts, capers and lemon
- Bluefin 'sashimi grade' sesame seared tuna with mango salsa or asian salad *(illustrated on pages 2-3)*



Hot Appetisers

- Portobello mushroom topped with stilton cheese and rosemary *(illustrated)*
- Giant sautéed diver scallops with ginger and honey glaze on a bed of baby leaves
- Severn & Wye wild smoked salmon on warm potato cake with horseradish cream
- Crispy aromatic duck pancakes with cucumbers, scallions and hoisin
- Breaded camembert with blackberry marmalade
- Macadamia crusted chicken tenders with honey mustard dip
- Marinated Moroccan chicken skewers with mint, saffron and cucumber dip
- Roasted figs stuffed with blue cheese wrapped in prosciutto
- Maryland lump crab cakes with coriander mayonnaise
- Jumbo prawns and sage leaf wrapped in pancetta skewers
- Steamed or fried potstickers with a spring onion and ginger soy dip
- Beef or chicken slider burgers with relish
- Selection of satay (tiger prawn, chicken, beef)



Salads

- Edamame beans (either whole in pods with sea salt or out of pods with asian salad and ginger dressing)
- Grilled haloumi with beetroot cucumber parsley and lemon salad
- Baby spinach leaves with rocket and grilled goat's cheese with balsamic vinaigrette
- Caesar – plain or with sliced breast of grilled chicken, grilled salmon or tiger prawns
- Couscous with grilled summer vegetables, lemon and mint
- Greek salad with vine cherry tomatoes
- Pearls of mozzarella with vine tomatoes garnished with torn basil and sunblushed tomatoes
- Lemony lentil salad with teriyaki salmon or hot smoked salmon
- Ahi tuna salad niçoise with quails egg *(illustrated)*
- DeLuxe pasta salad with spinach, parmesan, tomato and toasted pine nuts
- Fattouch salad with crispy flat bread croutons sprinkled with pomegranate seeds
- Tabouleh salad
- Jumbo king prawn and avocado salad with citrus dressing
- Traditional cobb salad served with crumbled blue cheese dressing
- Wasabi crab on endive
- Mixed baby leaf salad with cherry tomatoes and herbs
- German dijon potato salad with crispy bacon
- Spinach and avocado salad with crispy bacon and mushroom
- Quinoa and avocado salad
- Thai minced chicken salad

Soups

- Belgian asparagus
- Chicken noodle
- Butternut squash bisque
- Lebanese lentil and coriander
- Carrot, ginger and coriander
- Cream of broccoli with stilton
- Wild mushroom with madeira
- Fresh crab bisque
- French onion with gruyere croutons
- Gazpacho with accompaniments
- Chicken and sweet corn chowder
- Velvet lobster bisque
- Minestrone with basil oil and parmesan crisps
- New England clam chowder
- Miso and tofu
- Chunky potato and leek
- Split pea and smoked gammon hock
- Vegetable and barley broth
- Shrimp and tiger prawn chowder
- Tomato and fresh basil
- Lemon spring vegetable
- Spicy tom yam with chicken or tiger prawn
- Clear tomato consommé



Hot Entrées

POULTRY

- 'Agrodolce chicken' - a reduction of aged balsamic, rosemary and honey, topped with a grilled portobello mushroom
- Citrus chicken tagine with saffron orzo
- Coq au vin
- Chicken chasseur
- Grilled chicken breast with baby fennel and sun-blushed tomatoes
- Moroccan chicken with chargrilled vegetable and harissa couscous
- Lemongrass chicken with ginger, chillies, and shitake mushrooms
- Chicken piri piri
- Pecan crusted chicken breast, sautéed in garlic butter
- Poached chicken florentine with roasted red pepper coulis and ceviche of artichokes
- Chicken stroganoff on a bed of buttered noodles
- Roasted lemon and thyme corn fed poussin
- Roast turkey breast with trimmings
- Chicken Kiev

BEEF

- 'The worlds most extravagant burger' pure Aberdeen Angus with shaved black truffles and arugula-cornichon relish on a whole-wheat bun
- Beef stroganoff with buttered noodles
- Beef bourguignon
- 'Bourbon Street' New York strip steak, marinated with bourbon and brown sugar
- Cottage pie with rosemary whipped potatoes
- Aged fillet mignon with shallot candy sauce
- Medallions of beef diane - pan seared and finished with mushrooms and shallots in a brandy mustard sauce (can be made without alcohol)
- Traditional English roast beef with Yorkshire pudding and horseradish sauce
- Meat loaf with caramelised onion gravy
- Seared aged fillet steak with entrecôte sauce
- Seared sliced sirloin with potato, vegetables and rich gravy (*illustrated on pages 14-15*)
- Beef wellington with foie gras fondant potato, vegetables and rich red wine jus (*illustrated below*)



Hot Entrées

LAMB

- Grilled Cornish lamb fillet served with any sauce of your choice
- Centre cut Cornish lamb rack with a redcurrant demi glace or mint pesto
- Roasted lamb racks with puy lentils on rosti
- Irish stew with fine herb dumplings
- Lamb, eggplant and prune tagine with saffron orzo
- Shepherds pie with rosemary whipped potatoes
- Spicy lamb brochette with a minted-cucumber yogurt dipping sauce
- Braised lamb shanks with lentils and roasted tomato
- Sliced leg of lamb with mint and honey sauce

VEAL

- Deluxe signature veal T bone with Dijon tarragon sauce on bubble and squeak cake
- 'Oscar' - medallions of veal with lime-bay crabmeat and asparagus topped with sauce béarnaise
- Veal escalope diane
- DeLuxe signature veal T-bone with sage compound butter
- Grilled veal fillet with Dijon and capers
- Pan fried calves liver with crispy sage
- Veal fillet zurichoise
- Veal saltimbocca alla Romana

PORK

- Chilli-rubbed pork tenderloin with apricot-ginger glaze
- Roast fresh ham with cider-mustard gravy
- Grilled lime pork tenderloin with warm onion-jalapeño salsa
- Smoked 'super tender' gammon hock osso bucco
- Honey mustard glazed gammon with pineapple salsa
- Grilled pork fillet with mustard and poppy seeds
- Smoked 'super tender' gammon hock with pepper sauerkraut, potato and Dijon mustard
- Maple-mustard pork fillet with caramelised apples
- Pork medallions with Cointreau and ginger
- Traditional roast pork with crackling stuffing and apple sauce

GAME (when in season)

- Aromatic pheasant with blueberries
- Chargrilled boneless quail with a cherry reduction
- Duck breast with a fresh orange and Cointreau sauce
- Haunch of venison with essence of blackberry
- Guinea fowl with a lemon and thyme stuffing
- Game casserole with stilton dumplings

Please note vegetables must be ordered separately.



“ *The Prince and the Princess said the food on the flight was the best meal they have ever had on an aircraft, well done and thank you.* ”

A319 UAE Royal Flight

“ *I would like to say a big thank you to DeLuxe. You have the best catering in the world. I have been flying worldwide privately for 10 years and you guys do it so right. It is always a pleasure dealing with DeLuxe, the catering always comes on time and is beautifully presented.* ”

USA Corporate BBJ flight

Sample of seafood from DeLuxe
signature seafood platter



“ *All food delivered for this ‘upper tier’ Royal flight was to a very high standard. Please forward our thanks on to DeLuxe.* ”

32 The Royal Squadron, following a flight for H.M The Queen

“ *The best Spaghetti Bolognese I have ever tasted.* ”

Simon Cowell, Music mogul

Hot Entrées

At the early morning quayside fish markets we are able to source a wide variety of the freshest fish landed that day. As well as fresh Cornish fish we also cast our nets further afield and source a range of exotic fish and shellfish to suit your needs.

SEAFOOD

- Blackened tiger prawn with pomegranate-orange salsa
- Ahi tuna steak with mango avocado and chilli salsa
- Roast thick cut cod with tomato vierge
- Pan fried roasted sea bass fillets with lemon and parsley compound butter (*illustrated*)
- Chilli-ginger marinated ahi tuna steak with a cool tomato and cucumber relish
- Grilled Dover sole meunière
- Hot mustard salmon with miso glazed asparagus
- Pacific cod 'vera cruz' roasted plum tomatoes, capers, olives, and chilli
- Pecan crusted red mullet with a nectarine salsa
- Poached salmon with a light saffron broth and tomato concasse
- Roasted cod with warm tomato-olive-caper tapenade
- Steamed seabass with ponzu sauce
- Paella Valenciana - slowly cooked shrimp, mussels, chicken, sausage and sweet peppers with an aromatic saffron rice
- Traditional beer battered cod and twice cooked chunky chips with mashed peas
- Caramelised diver scallops with rocket and lemon dressing
- Pan seared scallops with crispy bacon and sage
- Traditional lobster thermidor
- Jumbo Maryland crab cakes with lime and coriander mayonnaise
- Broiled lobster tails with drawn butter
- Seared king crab legs with 'Toban jan' sauce
- Grilled cod topped with lump crab and parmesan with lemon beurre blanc
- Cod and smoked haddock fish pie
- Cod fillets with chilli ginger and tomato relish
- Roasted seabass with an agrodolce balsamic reduction
- Steamed cod with ginger spring onion and crispy garlic slivers
- Fillet of mahi mahi on bubble and squeak cakes with smoked haddock sauce and asparagus spears



A Taste of the Orient

SOUP

- Miso soup
- Crab leg and sweetcorn
- Tom yam soup with chicken or tiger prawn
- Wonton soup
- Carrot and kaffir lime leaf broth with shrimp and asparagus

STARTER

- Steamed or pan fried dumplings with ginger and chilli soy dipping sauce
- Assorted dim sum with dips
- Fragrant lump crab cakes with sweet chilli mayonnaise
- King crab legs with wasabi mayonnaise
- Thai tiger prawn or chicken glass noodle salad
- Sesame-crusted rare ahi tuna chunks with a wasabi mayonnaise dip
- Vietnamese fresh rice paper with ahi tuna, mint and vegetables (*illustrated*)
- Yakatori chicken bamboo skewers
- Edamame beans (either whole in pods with sea salt or out of pods asian salad with ginger dressing)
- Tiger prawn, beef or chicken satay

SUSHI & SASHIMI

We supply assorted sushi and sashimi with pickled ginger, soy sauce, and wasabi

MAINS

- Seared salmon, bok choy, chilli, and lime
- Ginger pork medallions with lemongrass, chillies and shiitakes
- Yakiniku barbeque beef with watercress
- Lemongrass chicken pad thai
- Beef in oyster sauce with spring onion
- Black cod with miso (24hrs notice)
- Pan fried seabass with mango, noodle salad and spicy dressing
- Teriyaki chicken, beef or jumbo shrimp
- Steamed herb infused red snapper with chilli, ginger and tomato relish
- Steamed cod with ginger, spring onion and crispy garlic slivers
- Thai yellow curried lobster with jasmine rice and fresh basil
- Thai green curried chicken, beef or jumbo shrimp with jasmine rice
- Vegetables in a spicy coconut broth
- Seared king crab legs with 'Toban jan' sauce
- Slow roasted tender asian pork belly with braised spring cabbage in asian spiced broth



A Taste of the Middle East

SOUP

- Lentil and coriander soup
- Spinach and lamb soup
- Harira

STARTER

- Cold Mezze – a full selection of appetisers
- Hummus
- Moutabel
- Hot Mezze – Kofta Kibbeh, Fataya, Falafel, Samosa
- Grilled haloumi cheese with beetroot and cucumber salad
- Lebanese salad
- Cheese or spinach fataya
- Tabouleh salad
- Fattouch salad with pomegranate seed and flat bread crispy croutons

MAINS

- Spiced lamb rack (*illustrated*)
- Marinated lemony tiger prawn kebabs with almond coriander couscous
- Koosa mahshi – stuffed courgettes in tomato sauce
- Moroccan chicken served with chargrilled vegetable couscous, mint and harissa
- Lamb, eggplant and prune tagine with saffron orzo
- Djaj mtabbel – lemon spicy chicken
- Lamb kapsa – lamb leg served with spicy rice
- Spiced lebanese lamb chops
- Malfoof – lamb stuffed cabbage rolls in tomato sauce
- Circassian chicken with chickpeas and spinach
- Spicy tomato coriander prawns and basmati rice

DESSERTS

- Figs in honey with yogurt and cardamom spiced nuts
- Baklava
- Rice pudding with cardamom and rose water
- Milk pudding with mango
- Um Ali



A Taste of Spice

We have re-created the age-old art of the spice cuisine by meticulously researching diverse global variations, the many combinations of spices and herbs, and the myriad of flavours that they exude.

At DeLuxe we cook with the finest ingredients to offer you a selection of authentic curries that truly represent the grand legacy of this wonderful cuisine. These are just a few dishes we offer and we do of course offer the regular traditional curries.

SOUP

- Spicy tomato and spinach shorbas
Traditional Indian spicy curry soup
- Curry mee
Malaysian prawn curry soup with noodles
- Fajeto
South African sweet, hot and sour mango soup
- Green curry soup
Thai green curry soup with chicken or king prawn soup

CHICKEN CURRIES

- Saag murgh
Indian chicken curry with spinach
- Cari ga
Vietnamese chicken curry
- Gaeng kari gai
Thai yellow chicken curry
- See-payan
Burmese chicken curry from the Myanmar region

LAMB CURRIES

- Palak gosht
Lamb curry with wilted spinach from Punjab
- Nalli korma
Lamb shank korma curry from Lucknow
- Rogan josh
Lamb curry from Kashmir

FISH & SEAFOOD CURRIES

- Mutthu prawn curry
Singapore style jumbo prawn curry from the famous Mutthu restaurant in Singapore's Little India
- Samar codi
Goan coconut based jumbo prawn curry
- Lobster in yellow curry sauce
Thai lobster curry in a yellow coconut sauce
- Sookhi macchi
Indian fish masala curry

VEGETABLE CURRIES

- Dal
Lentil curry
- Masala baingan
Stuffed baby aubergine
- Chanas
Sindhi style chickpea curry
- Kath katha
Mixed vegetable curry from Goa
- Kashmiri dum aloo
Potato curry from Kashmir

THE CURRY TRAIL

We also offer traditional korma, vindaloo, bhuna, rogan josh, biryani, and jalfrezi.



A Taste of Italy

STARTER

- Minestrone soup with basil oil and parmesan crisps
- Beef carpaccio of Aberdeen Angus beef fillet with shaved parmesan and balsamic jelly
- Shaved Parma ham with balsamic and shaved parmesan cheese
- 'Panzanella' - vine ripened tomatoes with olives, capers and basil leaves tossed with a balsamic vinaigrette and rustic Italian bread
- Antipasto - selection of Italian salami, grilled artichokes, olives, balsamic onions, marinated mushrooms, filled roasted baby peppers, shaved parmesan and sliced Parma ham
- Grilled bruschetta topped with garlic tomato, basil and mozzarella pearls
(illustrated on pages 4-5)

MAINS

- 'Melanzane alla parmigiana' -aubergines coated with parmesan breadcrumbs lightly pan fried served stacked, layered with marinara sauce, fresh basil and buffalo mozzarella
- 'Pollo saltimbocca alla romana' - chicken supreme with fresh mozzarella and sage, wrapped with thinly sliced prosciutto with a drizzle of tomato-cream sauce
- 'Fazzoletti con astice' - open faced ravioli with lobster, asparagus, and wild mushrooms in a delicate lobster-saffron cream sauce
- 'Filetto di maiale farcito' - pork loin stuffed with olives and sun-blushed tomatoes with a natural pan jus
- Scotladito' agnello con carciofi - 'finger blistering' lamb chops with artichoke hearts
- 'Involtini di vitello con asparagi'- medallions of veal 'rolled up' with asparagus tips and smoked ham
- Seared scallop on rocket pesto *(illustrated)*

DESSERTS

- Tiramisu
- Figs with honey and mascarpone
- Zabaglione
- Poached pears in white wine saffron and fresh vanilla served with honey vanilla mascarpone
- Panna Cotta with fresh berry coulis

PASTA SUGGESTIONS

- 'Farfalle alla marie' - bow tie pasta with garden peas, smoked ham and roasted peppers in an alfredo sauce
- 'Pasta con pollo in zafferano' - pasta with chicken in saffron tomato sauce
- Linguini topped with king crab and tiger prawns in a lemon chili herb olive oil dressing
- 'Spaghetti con salsa di gamberi e basilica' - tiger prawns with basil

CREATE YOUR OWN PASTA

Please choose any combination of pasta, sauce, and or condiment. Options are limitless, here are just a sample of what you can do.

Farfalle	Arrabbiata sauce	Sliced grilled chicken
Linguine	Bolognese sauce	Sautéed tiger prawns
Penne	Carbonara sauce	Smoked salmon
Ravioli	Marinara sauce	Artichoke hearts
Spaghetti	Pesto sauce	Grilled vegetables
Tagliatelle		
Tortellini		



Vegetables, potatoes, risotto & rice

We source the freshest organic produce available. Below is just a reference list; if you have any other ideas or would like us to advise you on the perfect seasonal vegetable accompaniment please don't hesitate to call.

- Asparagus tips with hollandaise sauce
- Grilled Mediterranean vegetables with shaved parmesan
- Selection of steamed, sautéed or roasted baby vegetables
- Minted petit pois
- Roasted parsnips with honey
- Cheesy cauliflower au gratin
- Fresh ratatouille
- Crispy stir-fry vegetables
- Roasted butternut squash
- Roast brussel sprouts and chestnuts
- Sautéed or creamed spinach
- Candied baby carrots
- Snow peas and roasted cherry tomatoes

VEGETARIAN MEALS

- Portobello mushroom filled with fricassee of wild mushrooms rosemary and roquefort
- Couscous with chargrilled vegetable, mint, lemon and harissa
- Lentil shepherds pie with saffron potato and parsnip mash
- Wild mushroom and goats cheese lasagne
- North African vegetable tagine
- Grilled halloumi wrapped in courgettes with fresh thyme (*illustrated*)
- Tinkerbell Peppers filled with rice salad topped with parmesan crust
- Orzo with courgette, tomatoes and goats cheese
- Portobello mushroom stroganoff with herb crumb topping
- Potato gnocchi with spinach and toasted pine nuts
- Roasted butternut squash, rosemary and garlic lasagne
- Rustic vegetable paella
- Smoked gouda macaroni & cheese with caramelised shallots and roasted peppers
- Roasted Mediterranean vegetable quiche

POTATO

- Potato skins served with sour cream, chopped crispy bacon, and shredded cheddar
- Boulangere potatoes
- Chive mashed potatoes
- Colcannon – mash with leek, cabbage and shallots
- Creamy potato with parsnip mash
- French fries
- Hash browns
- Perfect mash potatoes
- Potato au gratin
- Baby new roast potatoes with herbs
- Twice baked potatoes with spinach and cheddar
- Wasabi mash

RISOTTO

- Risotto with four cheeses
- Risotto with seafood and lobster
- Risotto with wild mushrooms and thyme
- Risotto with asparagus
- Risotto with prawn, peas and mint
- Risotto with chicken and asparagus
- Risotto with marinated courgette lemon and thyme

RICE

- Arabic spiced
- Basmati
- Brown
- Egg fried
- Jasmine
- Mediterranean pilaf
- Red carmague
- Saffron
- Special fried
- White long grain
- Wild
- Wild rice with toasted pinenuts



Sample Menu

TO START

- Pressed terrine of duck liver foie gras served with apple jelly, DeLuxe chutney and toasted brioche
- Pan seared diver caught Scottish scallops served with confit leek and ginger scented light shellfish broth
- Roast parsnip soup garnished with spiced apple and curry oil
- Open crab lasagne served on a warm gazpachio bed of vegetables
- Carpaccio of Aberdeen Angus beef fillet with wasabi cream and balsamic vinegar jelly
- Smoked ham hock croquette served with red onion marmalade and a broad bean, mint and watercress salad
- Balik Salmon served with baby gem, fine herbs and basil lemon oil

TO FOLLOW

- Smoked and poached thick cod loin served with braised baby gem and puy lentil salad garnished with crisp chorizo
- Two styles salmon served with baby leeks, creamed potato and tomato reduction
- Roasted cod on baby spinach with pea shoots
- Pan fried sea bass served with lobster risotto and two styles of fennel
- Crisp confit belly of free range pork served with apple compote, smoked garlic creamed potato and caramelised baby onions
- Seared Angus beef fillet with entrecote sauce and triple cooked sea salt and cracked pepper chips
- Confit duck leg served with roasted balsamic shallots, fondant potatoes and glazed fig tatin

TO FINISH

- Tart tatin served with fresh vanilla ice cream
- Warm rich chocolate brownie served with clotted cream cinnamon rice pudding
- Assorted shot glass desserts (some of which are illustrated)
Champagne trifle or double chocolate velvet mousse or berry jelly
- Warm brioche bread and butter pudding laced with Baileys
- Lightly spiced poached pears in white wine served with fresh vanilla and honey mascarpone
- Selection of British farmhouse and continental cheese served with celery, grapes, quince jelly, homemade breads and biscuits

PLEASE SEE OUR WEBSITE FOR
UPDATED SEASONAL MENU IDEAS

www.deluxe-uk.com

“ *I have been using DeLuxe for over 20 years and wouldn’t change a thing.* ”

RR

“ *DeLuxe is my favourite catering company worldwide. You guys are reliable in every way, the cuisine is always perfect.* ”

F/A G550



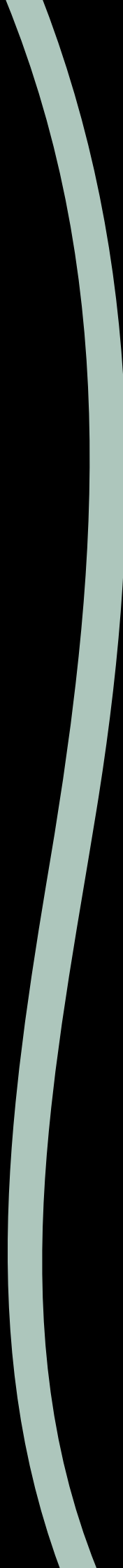
Desserts

The dessert selection is available in individual portions or whole cakes. Please tell us if you require desserts garnished or set on the side.

- Selection of crumbles with crème anglaise
- Crème caramel
- Bread and butter pudding laced with Baileys
- Profiteroles with bitter-sweet orange chocolate fondue
- Crêpes suzette
- Assorted sliced fresh fruit including exotics and berries
- Pears poached in saffron and white wine with fresh vanilla and honey mascarpone
- Honey roasted figs with toasted almonds and vanilla mascarpone
- Raspberry shortcake with fresh vanilla ice cream
- Velvet chocolate truffle mousse
- Trio of chocolate
- Fine apple tart
- Carrot passion cake
- Opera cake
- Strawberry tiramisu
- Selection of locally produced ice cream and sorbets
- Assorted gourmet cheeses presented on a slate board

- Chocolate truffle cake with mirror glaze and gold leaf
- Mango with ginger mint syrup
- Rice pudding with cardamom and rose water
- Toffee and pecan cheesecake
- Strawberries in balsamic vinegar
- Tiramisu
- Baked New York cheesecake with berry coulis
- Fresh fruit tarts
- English sherry trifle
- Cheesecake with fresh berries
- Apple and cinnamon lattice
- Tart citron with mint
- Passion fruit and carrot cake
- Scones, clotted cream and strawberry jam
- Assortment of petit fours (some of which are illustrated)
Raspberry, mint mango tart and gold leaf
Mango mint and strawberry tart
Passion fruit and rose tart





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