



PALMA VELA REGATTA MENU 2019

**WE OFFER FRESHLY MADE SANDWICHES ON A CHOICE OF BREADS:
WHITE OR WHOLEMEAL BAGUETTES, FLOUR BAPS & TORTILLA WRAPS**

**EXPERIENCE OUR SELECTION OF NEWLY CREATED SANDWICH FILLINGS
ALL DELICIOSO PACKAGING ARE NOW ECO FRIENDLY**

CHOOSE ONE OF OUR DELICIOUS DAILY FILLINGS:

Soft 5" White Flour Bap	6.50€
White Half Baguette	6.50€
Wholemeal Half Baguette	6.50€
Gluten Free White Baguette	8.50€
30cm Flour Durum Tortilla Wrap	6.50€

CARBOHYDRATE SALAD BOX: 7.50€

SWEET TREATS

Ecological Quinoa & Sesame Bar 53g	3.00€
Ecological Energy Bar 40g	3.00€
Strawberry Cheesecake Muffin	3.95€
Double Chocolate Muffin	3.95€
Red Velvet Muffin	3.95€
Cranberry & Yoghurt Muffin	3.95€
Chocolate & Walnut Brownie	3.95€
Piece of Seasonal Fresh Fruit	1.95€

**Pre Orders for the Duration of the Palma Vela Regatta
recommended.**

The Catering & Provisioning Experts

PALMA VELA REGATTA MENU 2019

DAY 1/Saturday 4th-May:

Roasted Topside of Galician Beef with Horseradish Sauce
Topped with Caramelized Onions & Rocket

New – “Bang Bang” Chicken Topped with a Crunchy Asian Slaw
Chopped Coriander & a Creamy Satay Peanut Sauce

B.L.T. Smoked Bacon Rashers, Plum Tomatoes
Crisp Shredded Lettuce with Mayonnaise

Roasted Mediterranean Vegetables & Feta Cheese
With our Homemade Hummus & Rocket (V)

CARBOHYDRATE SALAD BOX

Fusilli Pasta tossed in Virgin Olive Oil & Basil
Roasted Cherry Tomatoes, Garden Peas & Fresh Parmesan (V)

DAY 2/Sunday 5th-May

New - American Style Deli Beef & Sweet Mustard
With Sliced Gherkin, Tomato, Red Onion & Baby Spinach

Chicken Caesar Bound in our Homemade Dressing
Fresh Parmesan Shavings & Shredded Romana Lettuce

Home Baked Honey Glazed Ham
Sliced Tomato, Cucumber, Shredded Lettuce & Dijon Mayonnaise

New - Creamed Goats Cheese with Toasted Walnuts
Roasted Beetroot, Caramelised Balsamic Red Onion & Rocket (V)

CARBOHYDRATE SALAD BOX

Moroccan Style Cous Cous Spiced with Ras el Hanout
Roasted Mediterranean Vegetables & Chickpeas (V)

DAY 3/Monday 6th-May:

Manchego Cheese & Quince With Caramelised Onions & Rocket (V)

Slow Roasted Loin of Pork
Sage & Onion Stuffing & Apple Sauce

Tandoori Marinated Chicken with a Fresh Coriander Yoghurt
Mango Chutney, Sliced Cucumber & Lambs Lettuce

New - Smoked Salmon with a Lemon & Herb Cream Cheese
Cucumber Slices, Wasabi Caviar Pearls & Baby Spinach

CARBOHYDRATE SALAD BOX

Black Rice, Broccoli & Roasted Butternut Squash
With Feta Cheese, Cranberries & Pumpkin Seeds (V)



PALMA VELA REGATTA MENU 2019

DAY 4/Tuesday 7th- May:

Home Baked Honey Glazed Ham & Mature Cheddar Cheese
With Branston Pickle

Roasted Topside of Galician Beef with Mild Cheddar Cheese
Mushroom Pate & Caramelised Onions

New - Mexican Spiced Chicken with Monterrey Jack Cheese
Guacamole & Tomato Salsa

Moroccan Spiced Carrot & Chickpea Falafel
with a Roasted Red Pepper Hummus (V)

CARBOHYDRATE SALAD BOX

Chargrilled Haloumi & Quinoa Salad
With Roasted Peppers & Courgette (V)

DAY 5/Wednesday 8th-May:

New - Carved Pork Loin Roasted on a Bed on Fresh Herbs
Topped with Caramelised Onions & Mushrooms

Hand Sliced Chicken Breast with Smoked Bacon Rashers
Plum Tomato, Dijon Mustard Mayo & Mixed Baby Leaves

Coronation Turkey in a Korma Spiced Yoghurt with Apricots & Sultanas
With Sliced Cucumber & Baby Spinach

New - Pesto & Sun-Dried Tomato Cream Cheese
Medley of Roasted Vegetables & Lambs Lettuce (V)

CARBOHYDRATE SALAD BOX

Farfalle Pesto Pasta Caprese Salad
Cherry Tomatoes & Baby Mozzarella (V)

DAY 6/Thursday 9th- May:

New - Pulled Pork bound in a Smokey BBQ Sauce
Topped with a Crunchy Slaw

Roasted Turkey Breast, Stuffing & Cranberry Sauce
Sliced Tomato, Red Onion & Mixed Baby Lettuce

Creamy Brie with Sliced Tomatoes & Red Onion
Pesto Mayonnaise & Baby Spinach (V)

Tuna, Sweetcorn & Red Onion bound in Mayonnaise
Baby Spinach, Sun Dried Tomato & Cucumber

CARBOHYDRATE SALAD BOX

Tuna Niçoise Salad & Tapenade Dressing
Green Beans, Potato, Tomato & Black Olives

The Catering & Provisioning Experts



PALMA VELA REGATTA MENU 2019

DAY 7/ Friday 10th-May:

Roasted Topside of Galician Beef with Horseradish Sauce
Topped with Caramelized Onions & Rocket

New – “Bang Bang” Chicken Topped with a Crunchy Asian Slaw
Chopped Coriander & a Creamy Satay Peanut Sauce

B.L.T. Smoked Bacon Rashers, Plum Tomatoes
Crisp Shredded Lettuce with Mayonnaise

Roasted Mediterranean Vegetables & Feta Cheese
With our Homemade Hummus & Rocket (V)

CARBOHYDRATE SALAD BOX

Fusilli Pasta tossed in Virgin Olive Oil & Basil
Roasted Cherry Tomatoes, Garden Peas & Fresh Parmesan (V)

DAY 8/Saturday 11th-May:

Roasted Topside of Galician Beef with Horseradish Sauce
Topped with Caramelized Onions & Rocket

New – “Bang Bang” Chicken Topped with a Crunchy Asian Slaw
Chopped Coriander & a Creamy Satay Peanut Sauce

B.L.T. Smoked Bacon Rashers, Plum Tomatoes
Crisp Shredded Lettuce with Mayonnaise

Roasted Mediterranean Vegetables & Feta Cheese
With our Homemade Hummus & Rocket (V)

CARBOHYDRATE SALAD BOX

Fusilli Pasta tossed in Virgin Olive Oil & Basil
Roasted Cherry Tomatoes, Garden Peas & Fresh Parmesan (V)

DAY 9/Sunday 12th-May

New - American Style Deli Beef & Sweet Mustard
With Sliced Gherkin, Tomato, Red Onion & Baby Spinach

Chicken Caesar Bound in our Homemade Dressing
Fresh Parmesan Shavings & Shredded Romana Lettuce

Home Baked Honey Glazed Ham
Sliced Tomato, Cucumber, Shredded Lettuce & Dijon Mayonnaise

New - Creamed Goats Cheese with Toasted Walnuts
Roasted Beetroot, Caramelised Balsamic Red Onion & Rocket (V)

CARBOHYDRATE SALAD BOX

Moroccan Style Cous Cous Spiced with Ras el Hanout
Roasted Mediterranean Vegetables & Chickpeas (V)

The Catering & Provisioning Experts



PALMA VELA REGATTA MENU 2019

DAY 10/Monday 13th-May:

Manchego Cheese & Quince With Caramelised Onions & Rocket (V)

Slow Roasted Loin of Pork

Sage & Onion Stuffing & Apple Sauce

Tandoori Marinated Chicken with a Fresh Coriander Yoghurt

Mango Chutney, Sliced Cucumber & Lambs Lettuce

New - Smoked Salmon with a Lemon & Herb Cream Cheese

Cucumber Slices, Wasabi Caviar Pearls & Baby Spinach

CARBOHYDRATE SALAD BOX

Black Rice, Broccoli & Roasted Butternut Squash

With Feta Cheese, Cranberries & Pumpkin Seeds (V)

The Catering & Provisioning Experts



WATER, SOFT DRINKS, BEER & ICE

Here is a small selection of our drinks, for our full list of drink options please see our interior page at <http://www.deli-delicioso.com/yacht-catering-provisioning/interior-provisioning/>

Font Vella 500ml x 24 bottles Plastic	€11.80
Font Vella 330ml x 35 bottles Plastic	€13.20
Evian 500ml x 24 bottles Plastic	€19.60
Evian Sport 750ml x 12 bottles Plastic	€16.50
San Pellegrino 500ml x 24 bottles Glass	€31.55
Fonten 500ml x 24 bottles Plastic	€20.75
Perrier Water 330ml x 24 bottles Glass	€29.80
Coca Cola, Coke Zero x 24 Cans	€17.15
Fanta Orange/Lemon, 7Up x 24 cans	€15.90
Ginger Beer x 24 cans	€25.25
Gatorade Orange or Lemon 500ml x 12 bottles	€19.20
Mahou Classic Beer x 24 cans	€14.00
Heineken Beer x 24 cans	€15.10
Ice 10kg	€15.00
WHITE WINES	
D'Mateo Quintas Ribeiro.	€6.50
Oro De Castilla Sauvignon Blanc.	€9.00
ROSE WINES	
Finca de Manzanos Rosa	€6.50
Chateau Pigoudet Premier Rose	€9.00
RED WINES	
Marqués Ulia Crianza	€7.50
Marqués de Burgos Roble Ribera del Duero	€9.00

The Catering & Provisioning Experts



PALMA VELA REGATTA MENU 2019

FULLY STAFFED CATERING EVENT SERVICE

- We can cater any Events or Parties
- Canapes & Bowl Food
- Tapas & Paella
- BBQ & Buffets
- Full Bar Service

Please call 971 699 221

Or

Email info@deli-delicioso.com

The Catering & Provisioning Experts