

## AIRPORT

Australia, Sydney Bankstown Airport

## 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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Bread roll selection with butter

Brioche bread

PASTRIES	QTY
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Bakery basket  
*selection of 3 bakeries, comes with a side of jam, butter and honey*

Mini Danish selection of the day

Croissant, per piece

Pain au chocolat, per piece

Plain donut, per piece

Jam donut, per piece

Chocolate donut, per piece

Muffin, per piece

YOGHURTS	QTY
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Plain greek yogurt cup topped with berry compote

Plain greek yogurt cup topped with mango

BLINIS & PANCAKES	QTY
Belgian waffles <i>with whipped cream and maple syrup</i>	
MUESLI & FRUITS	QTY
Granola Parfait with plain creamy greek yogurt	
Granola Parfait with coconut yogurt (dairy free)	
Granola Parfait with Macha pannacotta and seasonal berries	
Birsher muesli with our homemade blend	
Fresh seasonal fruit salad	
Fresh exotic fruit salad	
HOT BREAKFAST	QTY
Cinnamon and maple syrup Porridge	
Sultanas and quinoa porridge <i>gluten free</i>	
Poached eggs, 2 eggs	
Scrambled eggs, 2 eggs	
Eggs over easy, 2 eggs	
Omelette, 2 eggs	
Grilled bacon, per piece	
Vegetarian bacon, per piece	
German krenski sausage, per piece	
Vegetarian sausage, per piece	
Potato hashbrown, per piece	
Baked Roma tomato, per piece	
Baked vine cherry tomatoes	
Creamy wilted spinach	
Sauteed mushrooms	
Baked chat potatoes	
Baked beans	

#### COLD MEALS

SANDWICHES	QTY
Sandwich platter, for 2 pax <i>selection of breads and gourmet filling</i>	
STARTERS	QTY
Black angus beef tendreloin carpaccio <i>with Asian salad and Japanese dressing</i>	
Vodka and beetroot cured salmon carpaccio <i>lemon and capers dressing, mesclun salad</i>	
Truffle and pumpkin arrancini <i>tomato coulis and balsamic glaze</i>	
Heirloom tomato and buffalo mozzarella assiette with fresh pesto	
SUSHI	QTY
Sushi tray, for 2 pax <i>assorted sushi and rolls, wasabi, soy sauce, pickled ginger</i>	
PLATTERS	QTY
Crudites, for 2 pax <i>fresh vegetable sticks, cherry tomato medley, smoked eggplant dip, hummus and tzatziki</i>	
Assorted Australian cheese platter, for 2 pax <i>with variety of lavish and crackers, berry nuts and dried fruits, quince paste</i>	
Charcutier board, for 2 pax <i>local and imported cured meats and country style pate with German mustard and seeded, mustard, varieties of bread and pickles.</i>	
Seafood platter, for 2 pax <i>Sydney rock oysters, smoked salmon, tiger prawns, salmon caviar and blinis, king crab rillette, creme fraiche, lemon wedges, sourdough bread crisps</i>	

SALADS	QTY
Fresh Garden Salad, for 2 pax	
Fattoush salad, for 2 pax	
German potato salad	
Greek salad	
Roasted Pumpkin, parmesan and rocket salad	
Spiced grilled eggplant and carrot salad	
Chicken Caesar salad	
Tuna nicoise salad	
Spicy Asian noodle salad with prawns	

#### HOT MEALS

SOUPS	QTY
Seasonal soup of the day, for 2 pax	
Borsch, for 2 pax <i>delicious beetroot and beef soup with a side of bread roll and butter portion</i>	
French onion soup, for 2 pax <i>with a side of bread roll and butter portion</i>	
Arabic lentil soup, for 2 pax <i>with Lebanese bread crisps</i>	
Pumpkin and coconut veloute, for 2 pax <i>with a side of bread roll and butter portion</i>	
Forest Mushroom creamy soup, for 2 pax <i>with a side of bread roll and butter portion</i>	
Tom yum, for 2 pax	
Chicken Laksa, for 2 pax	

MAIN DISHES - MEAT	QTY
Black Angus Beef Fillet Mignon <i>creamy potato gratin, garlic french beans and red wine jus</i>	
Lamb chops <i>Moroccan style warm quinoa salad, grilled wine cherry tomatoes and smoked tomato jus</i>	
BBQ pork ribs <i>honey and soy glaze, parmesan and rosemary polenta cake, roasted baby carrots</i>	
Uzbek Manti <i>steamed lamb and potato parcels with a side of yogurt sauce and spicy tomato salsa</i>	
Haloumi with smoked chorizo <i>asparagus, green beans, olives, chat potato, balsamic glaze, parmesan and capsicum puree</i>	
Pulled pork lasagne <i>side of mesclun leaves and vinaigrette dressing</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Grilled Barramundi Fillet <i>broccolinis, lemon wild rice and wasabi beurre blanc</i>	
MAIN DISHES - POULTRY	QTY
Chicken Shish tawook <i>saffron rice, tabouleh, grilled peppers and spanish onions, Lebanese bread and tahini sauce</i>	
DESSERTS & FRUIT	
DESSERTS	QTY
Russian Mille feuille, for 2 pax	
Triple chocolate brownies, for 2 pax <i>Walnut and chocolate vanilla creme anglaise</i>	
Peanut butter creme caramel, for 2 pax	
Petite Patisserie Selection plate, for 2 pax	
Chocolate Fondant, for 2 pax	
Scones, per piece <i>with Strawberry jam and vanilla chantilly cream</i>	
FRUIT	QTY
Sliced fruit platter, for 2 pax <i>seasonal fresh fruits and berries selection</i>	

CAKES & TARTS	QTY
Apple tart and toffee coulis, for 2 pax	
Baileys Cheese cake, for 2 pax	

ICE CREAM	QTY
Ice cream <i>with dry ice, on request</i>	

#### BEVERAGES

JUICES	QTY
Freshly squeezed juice, 1l <i>let us know your selection</i>	