

## AIRPORT

Czech Republic, Mnichovo Hradiště

## CONTACT

catering@delisky.com  
 +41 44 586 31 10

## 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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Assorted bread rolls, 4 pieces	
Wholemeal mini rolls, per piece	
Gluten free bread rolls, per piece	
Brown French baguette	
Sliced Czech bread	
Gluten free bread	

PASTRIES	QTY
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Butter croissant	
Assortment of mini butter croissant, 2 pieces	
Pain au chocolate	
Pain aux raisins	
Blueberry muffin	
Chocolate muffin	

CONDIMENTS	QTY
Butter portions	
Honey portions	
Jam portions	
Mini Nutella	
YOGHURTS	QTY
Plain yoghurt	
Soya yoghurt	
Fruit yoghurt	
Actimel yoghurt drink	
BLINIS & PANCAKES	QTY
Pancakes	
Blinis with sour cream and smoked salmon	
Blinis with sour cream and keta caviar	
COLD CUTS	QTY
Assortment of steamed hams, 200 gr <i>and prosciutto San Danielle</i>	
Assortment of French cheese, 200 gr	
Assortment of steamed hams, 200 gr <i>and brie and Emmentaler cheese</i>	
MUESLI & FRUITS	QTY
Tapioca pudding <i>with cherry coulis</i>	
Sliced fresh fruit, 200gr <i>with berries</i>	
Homemade Bircher muesli	

HOT BREAKFAST	QTY
Plain omelette	
Cheese omelette	
Ham omelette	
Bacon omelette	
Mushroom omelette	
Smoked Salmon omelette	
Prague Ham and eggs	
Bacon and eggs	
Scrambled eggs	
Grilled bacon	
Grilled sausages	
Viennese sausages	
Grilled tomatoes	
Grilled mushrooms	
Beans with tomato sauce	
Fruity homemade porridge	
COLD BREAKFAST SETS	QTY
<b>Classic breakfast</b> <i>Steamed ham, San Daniele ham, Brie de Meaux AOC cheese, Emmentaler AOC Le Superbe, quail eggs, sliced fruits, butter, honey, jam, cream cheese, croissant, two bread rolls</i>	
<b>Vegetarian breakfast</b> <i>Goat's cheese Buche de Chevre, Brie de Meaux AOC cheese, quail eggs, sliced fruits, Bircher muesli (muesli with Greek yoghurt and fresh berries), butter, honey, jam, hummus, croissant, two bread rolls</i>	
<b>Healthy breakfast</b> <i>Chia pudding with coconut milk and cherry coulis, Emmentaler AOC Le Superbe, Brie de Meaux AOC cheese, sliced fruit, vegetable cruditees with avocado dip, butter, nuts and dried fruits, two bread rolls</i>	
<b>Big breakfast</b> <i>Butcher's platter with assorted hams, salamis and pate, Emmentaler AOC Le Superbe, Brie de Meaux AOC cheese, cream cheese with chives, quail eggs, sliced fruit with fresh berries, curd cheese with fruit and muesli, butter, honey, jam, Danish pastry, two bread rolls</i>	
<b>Breakfast "Eggs"</b> <i>Wrap with eggs and ham, sliced fruit, cottage cheese with chives, smoked salmon, butter, jam, honey, Danish pastry, two bread rolls</i>	
<b>Light breakfast</b> <i>Tapioca pudding with cherry coulis, poultry ham, Brie de Meaux AOC cheese, vegetable crudite_s with hummus, sliced fruits, butter, jam, honey, croissant, two bread rolls</i>	

## COLD MEALS

CRUDITEES	QTY
Vegetable crudites with dip, 200 gr	
Tray of vegetables - crudites <i>Carrots, cucumbers, radish, sweet pepper, cherry tomatoes, broccoli, cauliflower, sweet peas. with two different dips (see below)</i>	
Dips <i>Choose from: Guacamole, Parmesan cream, Olive tapenade, Tomato dip with basil and olive oil, Buttermilk dip with herbs, Hummus</i>	

CANAPÉS	QTY
Selection of Exclusive Canapes, 24 pieces	
Selection of Exclusive Canapes, 48 pieces	
Grilled tiger prawn canape, per piece <i>minimum order of 4</i>	
Smoked salmon with quail egg canape, per piece <i>minimum order of 4</i>	
Veal roastbeef with tuna sauce canape, per piece <i>minimum order of 4</i>	
Prague ham with Russian salad canape, per piece <i>minimum order of 4</i>	
Goat's cheese with beetroot canape, per piece <i>minimum order of 4</i>	
San Danielle Parma ham canape, per piece <i>minimum order of 4</i>	
Caprese tomatoes, mozzarella, basil canape, per piece <i>minimum order of 4</i>	
Foie gras with berries canape, per piece <i>minimum order of 4</i>	

SANDWICHES	QTY
Assortment of mini sandwiches, 12 pieces	
Assortment of mini sandwiches, 24 pieces	
Prawn cocktail with avocado baguette	
Smoked salmo and, fresh cream cheese baguette	
Grilled chicken breasts baguette <i>with mayonnaise made from mustard, cucumbers, tomatoes, rocket, and leaves</i>	
San Danielle prosciutto ham baguette <i>scrambled eggs, butter, rocket salad, and leaves</i>	
Steamed Prague ham baguette <i>and Emmentaler cheese with butter, and leaves</i>	
Bresaola and olive tapenade baguette <i>dried tomatoes, rocket, and leaves</i>	
Mozzarella and tomatoes baguette <i>lettuce, pesto mayonnaise, and leaves</i>	
Veal roastbeef baguette <i>with mayonnaise made from mustard, cucumbers, tomatoes, rocket and leaves</i>	
Prawn cocktail with avocado open sandwich	
Smoked salmo and, fresh cream cheese open sandwich	
Grilled chicken breasts open sandwich <i>with mayonnaise made from mustard, cucumbers, tomatoes, rocket, and leaves</i>	
San Danielle prosciutto ham open sandwich <i>scrambled eggs, butter, rocket salad, and leaves</i>	
Steamed Prague ham open sandwich <i>and Emmentaler cheese with butter, and leaves</i>	
Bresaola and olive tapenade open sandwich <i>dried tomatoes, rocket, and leaves</i>	
Mozzarella and tomatoes open sandwich <i>lettuce, pesto mayonnaise, and leaves</i>	
Veal roastbeef open sandwich <i>with mayonnaise made from mustard, cucumbers, tomatoes, rocket and leaves</i>	

WRAPS	QTY
Egg wrap <i>with cherry tomatoes</i>	
Prawn cocktail with avocado wrap	
Smoked salmo and, fresh cream cheese wrap	
Grilled chicken breasts wrap <i>with mayonnaise made from mustard, cucumbers, tomatoes, rocket, and leaves</i>	
San Danielle prosciutto ham wrap <i>scrambled eggs, butter, rocket salad, and leaves</i>	
Steamed Prague ham wrap <i>and Emmentaler cheese with butter, and leaves</i>	
Bresaola and olive tapenade wrap <i>dried tomatoes, rocket, and leaves</i>	
Mozzarella and tomatoes wrap <i>lettuce, pesto mayonnaise, and leaves</i>	
Veal roastbeef wrap <i>with mayonnaise made from mustard, cucumbers, tomatoes, rocket and leaves</i>	
STARTERS	QTY
Buffalo mozzarella with tomatoes <i>Ligurian olives, basil oil and a drop of balsamic vinegar</i>	
Baked goat cheese <i>with marinated beetroot, lettuce leaves, seeds and nuts, honey and sea salt</i>	
Hummus <i>with olive oil, feta cheese with olives, grilled aubergine, fresh tomato salsa</i>	
Prawn cocktail <i>with avocado and mayonnaise</i>	
Sauteed prawns with garlic <i>fresh parsley, pine nuts and chillies in olive oil, served with rosemary toast</i>	
Tartare of tuna with soy sauce <i>dressing and sesame seed, avocado guacamole</i>	
Terrine of foie gras <i>served with berries</i>	
Carpaccio of marinated slices <i>of sirloin with olives, capers, fresh rocket, lemon and shavings of Parmesan</i>	
Vitello Tonnato <i>Veal slices with tuna sauce, lettuce leaves and crispy toast</i>	
Veal tartare <i>with Grana Padano cheese, quail egg and toast made from homemade bread</i>	
Smoked duck breast <i>with a salad of oranges and rocket with nut and balsamic dressing</i>	

SUSHI	QTY
Sushi <i>on request</i>	
PLATTERS	QTY
Assortment of steamed hams, 200 gr <i>and prosciutto San Danielle</i>	
Assortment of French cheese, 200gr	
Assortment of steamed hams, 200 gr <i>and brie and Emmentaler cheese</i>	
Antipasti tray, small <i>Prosciutto San Danielle, Italian Felino, Sopressa Veneta salami, Coppa di Parma, Parmesan and Pecorino cheese, salted almonds, Taggiasca olives, mini Mozzarella, dried tomatoes, Grissini</i>	
Antipasti tray, large <i>Prosciutto San Danielle, Italian Felino, Sopressa Veneta salami, Coppa di Parma, Parmesan and Pecorino cheese, salted almonds, Taggiasca olives, mini Mozzarella, dried tomatoes, Grissini</i>	
Assortment of smoked fish <i>Salmon, Trout fillet, Halibut fillet, Mackerel fillet, Tomato dip with basil, olive oil and lemon</i>	
Fish and seafood plate <i>grilled tuna fillet, salmon steak, boiled prawns, grilled prawns, calamari, scallops, mussels, octopus with tomato mayo and lemon</i>	
Seafood plate <i>Boiled prawns, grilled prawns, calamari, scallops, mussels, octopus with tomato mayo and lemon</i>	
Seafood and lobster plate <i>Lobster, boiled prawns, grilled prawns, calamari, scallops, mussels, octopus with tomato mayo and lemon</i>	
Smoked salmon <i>with chive creme fraiche</i>	
Sliced meat tray <i>smoked duck breast, roast veal, chicken breast, pork medallions and San Danielle ham</i>	
Cold cuts <i>Prague ham, San Danielle Parma ham, Bresaola beef, Spicy Italian salami</i>	

SALADS	QTY
Egg mayonnaise salad, 200gr	
<b>Prawn Caesar salad</b> <i>Lettuce, croutons, grilled prawns, hard boiled eggs, Parmesan dressing</i>	
<b>Tuna Caesar salad</b> <i>Lettuce, croutons, grilled tuna, hard boiled eggs, Parmesan dressing</i>	
<b>Chicken Caesar salad</b> <i>Lettuce, croutons, grilled chicken breast, hard boiled eggs, Parmesan dressing</i>	
<b>Tuna steak salad</b> <i>Grilled tuna, lettuce, tomatoes, cucumber, onion, green beans, artichokes, eggs, black olives, anchovies</i>	
<b>Greek salad</b> <i>Cucumber, tomatoes, onion, feta cheese, olives, capers</i>	
<b>Caprese salad</b> <i>Buffalo mozzarella with cherry tomatoes, lettuce, Ligurian olives, basil oil and a drop of balsamic vinegar</i>	
<b>Mixed green salad</b> <i>Mesclun, rucola, endives, cucumber, red onion with dressing</i>	
<b>Melon Prosciutto di Parma</b> <i>San Daniele ham with melon and rucola and leaves</i>	
<b>Goat's cheese salad</b> <i>Salad with baked goat cheese, balsamic vinegar, pear and roasted hazelnuts</i>	
<b>Mamma mia salad</b> <i>Eight lettuces and herbs with avocado, red onion, boiled egg, Ligurian olives, sun-dried tomatoes, buttermilk dressing and baked croutons</i>	



EXTRA GARNISH & SAUCES	QTY
Guacamole, 200gr	
Mustard	
Ketchup	
Guacamole dip	
Parmesan cream dip	
Olive tapenade dip	
Tomato dip with basil and olive oil	
Buttermilk dip with herbs	
Hummus	
Balsamic vinegar and olive oil	
Eight-year-old balsamic vinegar	
Nicoise dressing	
Parmesan Caesar dressing	
Buttermilk dressing with herbs	
Pesto Genovese	
Olive tapenade	
Tomato with basil and olive oil	
Cottage cheese, 200gr	

COLD MEAL SETS	QTY
Lunch set 1, half atlas tray <i>Tiger prawns with avocado and mayonnaise Breaded chicken breast, potato salad with spring onion, Small vegetable salad, Mini dessert, Bread rolls, butter</i>	
Lunch set 2, half atlas tray <i>Couscous with grilled vegetables, olives, rucola, Cherry tomatoes with buffalo mozzarella Assortment of sliced fruits with berries Cheesecake, Bread rolls, butter</i>	
Lunch set 3, half atlas tray <i>Roasted chicken breast supreme with Caesar salad, Veal tartare "French style" with Parmesan, Assortment of sliced fruit with berries, Mini dessert, Bread rolls, butter</i>	
Lunch set 4, half atlas tray <i>Smoked salmon, quail eggs with pesto mayonnaise, Slices of roast veal with salad of pasta, rucola, tomatoes and Parmesan cre_me, Small vegetable salad, Mini dessert, Bread rolls, butter</i>	
Lunch set 5, half atlas tray <i>Vitello tonnato - Roast veal with a tuna sauce, lettuce leaves and crispy toast, Caesar salad with Parmesan, French cheese, Two mini esserts, Bread rolls, butter</i>	
Lunch set 6, half atlas tray <i>Smoked salmon with potatoes Russian salad, Assortment meat cold canape_s 4 cups, Assortment of sliced fruit with berries, Two mini desserts, Bread rolls, butter</i>	
Lunch set 7, half atlas tray <i>Wrap of your choice Small vegetable salad, Assortment of sliced fruit with berries, Two mini desserts, Bread rolls, butter</i>	
<b>HOT MEALS</b>	
SNACKS & STARTERS	QTY
Slices of flash-grilled tuna fillet <i>with tomato mayonnaise</i>	
<b>SOUPS</b>	
Tomato soup, per portion	
Chicken soup with meat, vegetables and noodles, per portion	
Lentil soup, per portion	
Cream of wild mushroom soup, per portion	
Creme Dubarry, per portion <i>cauliflower, potato, cream</i>	
Cream of carrot with ginger, per portion	
Traditional Czech soup, per portion <i>beef broth with liver dumplings, noodles and vegetables</i>	
Seasonal soup of the day, per portion	
MAIN DISHES - MEAT	QTY
Steamed knuckle of lamb	

*with potato puree, steamed spinach leaves and sweet garlic*

Pork tenderloin sous-vide  
*with roast vegetables and buttery potato puree*

Veal escalope  
*in a strong gravy with dried porcini mushrooms and potato puree*

Beef shoulder  
*top blade steak braised all day using the sous-vide method with a celery-potato puree, sauteed pancetta, Portobello mushrooms, onion and a sauce made from red wine and demi\_glace*

Slow-roasted neck of pork  
*with refined fresh-spinach cream and homemade potato gnocchi*

Steamed beef  
*with creamy Slovakian sauce, Czech dumplings*

Beef goulash  
*Czech dumplings*

Beef fillet Stroganoff  
*a dish of beef sautéed with onions, mushrooms and pickle, cooked in a creamy sour sauce*

Pork wok  
*with chilli, coriander lemon gras, garlic, spring onion and soy sauce*

Veal wok  
*with chilli, coriander lemon gras, garlic, spring onion and soy sauce*

Beef wok  
*with chilli, coriander lemon gras, garlic, spring onion and soy sauce*

Grilled veal rib-eye steak

Pan-seared veal rib-eye steak

Grilled veal fillet steak

Pan-seared veal fillet steak

Grilled veal fillet medallion

Pan-seared veal fillet medallion

Grilled beef fillet steak

Pan-seared beef fillet steak

Grilled beef fillet medallions

Pan-seared beef fillet medallions

Fried pork tenderloin schnitzel  
*with potato puree, lemon*

Fried veal rib eye schnitzel  
*with potato puree, lemon*

Grilled rack of lamb

Pan-seared rack of lamb

Grilled lamb chops

Pan-seared lamb chops

Grilled lamb shank	
Pan-seared lamb shank	
<b>MAIN DISHES - FISH &amp; SEAFOOD</b>	<b>QTY</b>
Poached dorado fillet	
Grilled dorado fillet <i>Please choose sauce from "Sauces and more"</i>	
Pan-seared dorado fillet <i>Please choose sauce from "Sauces and more"</i>	
Poached salmon fillet <i>Please choose sauce from "Sauces and more"</i>	
Grilled salmon fillet <i>Please choose sauce from "Sauces and more"</i>	
Pan-seared salmon fillet <i>Please choose sauce from "Sauces and more"</i>	
Poached sea bass fillet <i>Please choose sauce from "Sauces and more"</i>	
Grilled sea bass fillet <i>Please choose sauce from "Sauces and more"</i>	
Pan-seared sea bass fillet <i>Please choose sauce from "Sauces and more"</i>	
Poached turbot fillet <i>Please choose sauce from "Sauces and more"</i>	
Grilled turbot fillet <i>Please choose sauce from "Sauces and more"</i>	
Pan-seared turbot fillet <i>Please choose sauce from "Sauces and more"</i>	
Poached tuna fillet yellowfin <i>Please choose sauce from "Sauces and more"</i>	
Grilled tuna fillet yellowfin <i>Please choose sauce from "Sauces and more"</i>	
Pan-seared tuna fillet yellowfin <i>Please choose sauce from "Sauces and more"</i>	
Poached halibut fillet <i>Please choose sauce from "Sauces and more"</i>	
Grilled halibut fillet <i>Please choose sauce from "Sauces and more"</i>	
Pan-seared halibut fillet <i>Please choose sauce from "Sauces and more"</i>	
Poached Canadian chix lobster <i>Please choose sauce from "Sauces and more"</i>	
Grilled Canadian chix lobster <i>Please choose sauce from "Sauces and more"</i>	

Poached black tiger prawns - tail, 10 pieces  
*Please choose sauce from "Sauces and more"*

Grilled black tiger prawns - tail, 10 pieces  
*Please choose sauce from "Sauces and more"*

Poached octopus  
*Please choose sauce from "Sauces and more"*

Grilled octopus  
*Please choose sauce from "Sauces and more"*

Pan-seared octopus  
*Please choose sauce from "Sauces and more"*

Pan-seared Canadian chix lobster  
*Please choose sauce from "Sauces and more"*

Pan-seared black tiger prawns - tail, 10 pieces  
*Please choose sauce from "Sauces and more"*

#### MAIN DISHES - POULTRY

QTY

Juicy chicken breast  
*supreme with porcini mushroom gnocchi, albufera sauce and roasted seasonal vegetables*

Bio chicken green curry

Chicken wok  
*with chilli, coriander lemon gras, garlic, spring onion and soy sauce*

Fried corn-fed chicken schnitzel  
*breast escalopes with potato puree, lemon*

Grilled farm-style chicken breast

Pan-seared farm-style chicken breast

Grilled farm-style chicken marinated and wrapped in bacon on a skewer

Pan-seared farm-style chicken marinated and wrapped in bacon on a skewer

Pan-seared duck breast

Grilled duck breast

Pan-seared confit duck leg

Grilled confit duck leg

Confit leg of duck  
*steamed red cabbage with apple, Czech dumplings*

#### MAIN DISHES - VEGETARIAN

QTY

Vegetable wok  
*with chilli, coriander lemon gras, garlic, spring onion and soy sauce*

PASTA & RISOTTO	QTY
Creamy risotto with spinach, garlic and peas	
Creamy risotto with Taleggio cheese, chicory leaves and balsamic vinegar	
Risotto with porcini mushrooms <i>champignons and truffle oil with Parmesan</i>	
Risotto allo Zafferano <i>with Champagne, dried cep mushrooms and a hearty veal broth</i>	
Vegetarian risotto "Chef's choice"	
Risotto with baby mozzarella, basil and olive oil	
Risotto alla pescatora	
Risotto alla carbonara with scallops <i>saffron risotto with tuna, octopus and prawns</i>	
Risotto with spicy Italian salami and prawns	
Saffron risotto with tomato and prawns	
Saffron risotto with half a lobster and gremolata butter	
Parmesan risotto with chicken supreme	
Risotto with spicy Spianata Calabria salami and roast sweet pepper	
Risotto with beef tenderloin, chilli, tomato, cream and Parmesan	
Pasta Aglio e olio <i>with chilli peppers sauteed in olive oil, garlic and chives. Please choose spaghetti, fusilli, penne, tagliatelle or potato gnocchi</i>	
Pasta with sauteed cep mushrooms, onion and parmesan <i>Please choose spaghetti, fusilli, penne, tagliatelle or potato gnocchi</i>	
Pasta with grilled aubergine <i>sun dried tomatoes, truffle paste, spinach leaves and truffle oil. Please choose spaghetti, fusilli, penne, tagliatelle or potato gnocchi</i>	
Homemade jumbo ravioli with spinach, ricotta, sage butter <i>Please choose spaghetti, fusilli, penne, tagliatelle or potato gnocchi</i>	
Pasta with spicy tomato sauce <i>with garlic, chilli peppers, chopped parsley and basil. Please choose spaghetti, fusilli, penne, tagliatelle or potato gnocchi</i>	
Pasta with seafood mix <i>tomato tartare, olive oil, garlic, chives and Parmesan. Please choose: homemade spaghetti, fusilli, tagliatelle, penne or potato gnocchi</i>	
Pasta with fresh and smoked salmon <i>with spinach leaves, creme fraiche. Please choose: homemade spaghetti, fusilli, tagliatelle, penne or potato gnocchi</i>	
Pasta with black tiger prawns <i>garlic, cherry tomatoes, courgette and fresh basil. Please choose: homemade spaghetti, fusilli, tagliatelle, penne or potato gnocchi</i>	
Pasta with fresh tuna, garlic, chilli <i>and broccoli in a strong tomato sauce. Please choose: homemade spaghetti, fusilli, tagliatelle, penne or potato gnocchi</i>	

Pasta with Prosciutto crudo ham <i>sun dried tomatoes, team, fresh basil and Parmesan. Please choose: homemade spaghetti, fusilli, tagliatelle, penne or potato gnocchi</i>	
Pasta Carbonara <i>Sauteed Italian pancetta bacon, egg, cream and Parmesan. Please choose: homemade spaghetti, fusilli, tagliatelle, penne or potato gnocchi</i>	
Pasta with chicken breast and spinach cream <i>Please choose: homemade spaghetti, fusilli, tagliatelle, penne or potato gnocchi</i>	
Pasta with veal <i>dried porcini mushrooms, creme fraiche, truffle oil and Parmesan. Please choose: homemade spaghetti, fusilli, tagliatelle, penne or potato gnocchi</i>	
Pasta with pork tenderloin <i>with fresh rosemary and cep mushrooms cream sauce. Please choose: homemade spaghetti, fusilli, tagliatelle, penne or potato gnocchi</i>	
Pasta with meat ragout "Bolognese" <i>with parmesan. Please choose: homemade spaghetti, fusilli, tagliatelle, penne or potato gnocchi</i>	
Lasagne with confit veal <i>and prosciutto ham, tomatoes, bechamel, Parmesan and fresh basil.</i>	
<b>SIDE DISHES</b>	<b>QTY</b>
Boiled La Ratte potatoes	
Mashed potatoes	
Jasmine steamed rice	
Steamed seasonal vegetables	
Roasted seasonal vegetables	
Provençal ratatouille vegetables	
Spinach leaves with garlic	
Grilled cherry tomatoes	
Sauteed mixed seasonal mushrooms	
Root celery puree	

SAUCES & MORE	QTY
Herb sauce with butter <i>sauce for the fish</i>	
Roasted red pepper creme sauce <i>sauce for the fish</i>	
Spinach creme sauce <i>sauce for the fish</i>	
Wine butter sauce <i>sauce for the fish</i>	
Beurre blanc sauce <i>sauce for the fish</i>	
Albufera sauce <i>sauce for the fish</i>	
Red wine Barolo sauce <i>sauce for the fish</i>	
DESSERTS & FRUIT	
DESSERTS	QTY
Assortment of mini desserts, per piece	
Gluten free and lactose free mini dessert, per piece <i>on request</i>	
Tiramisu	
Vanilla creme brulee	
Apple strudel	
Plum crumble	
FRUIT	QTY
Plate of sliced seasonal fruits, 1kg	
Plate of sliced seasonal fruits with berries, 1kg	
Strawberries dipped in fine chocolate, 1kg	
Fruit kebabs with chocolate, per piece	
Basket of whole seasonal and exotic fruits, per kilo	
Plate of mixed dried fruits and nuts	
BERRIES	QTY
Assortment of fresh berries, 1kg <i>strawberries, raspberries, blueberries, blackberries, red currant</i>	



CAKES & TARTS	QTY
Apple pie	
Curd cheese cake with apricots	
Cheese cake	
CHOCOLATES & SWEETS	QTY
French macarons, per piece	
Chocolate <i>on request</i>	
ICE CREAM	QTY
Ice cream <i>on request</i>	
<b>BEVERAGES</b>	
JUICES	QTY
Freshly squeezed orange juice, 1 litre	
Freshly squeezed pineapple juice, 1 litre	
Freshly squeezed grapefruit juice, 1 litre	
Freshly squeezed apple juice, 1 litre	
Freshly squeezed carrot juice, 1 litre	
Freshly squeezed mandarin juice, 1 litre	
Freshly squeezed grape juice, 1 litre	
MILK & CREAM	QTY
Milk, 500ml	
Low fat milk, 500ml	
Soya milk, 1 litre	
Rice milk, 1 litre	
Almond milk, 1 litre	
Coconut milk, 1 litre	