

## AIRPORT

Switzerland, Zurich

## 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
-------	-----

Basket of assorted Breads

PASTRIES	QTY
----------	-----

Danish Pastry, per piece

Croissant, per piece

Chocolate Croissant, per piece

Chocolate Hazelnut Muffin, per piece

Blueberry Muffin, per piece

CONDIMENTS	QTY
------------	-----

Jam, individual portion

Honey, individual portion

Butter, individual portion

Maple syrup, individual portion

Sugar sticks individual portions, 500g

YOGHURTS	QTY
----------	-----

PlainYoghurt

Fruit Yoghurt

BLINIS & PANCAKES	QTY
Pancake	
COLD CUTS	QTY
Variety of International Cheese	
Cold Meat Garnished on a Tray	
MUESLI & FRUITS	QTY
Seasonal Basket of Fresh Fruit, 6 pieces	
Mixed Berries Garnished	
Fresh Exotic Fruit, Sliced	
Fresh Fruit Salad	
Swiss Birchermuesli	
HOT BREAKFAST	QTY
Omelette	
Scrambled Egg	
Poached Eggs	
Fried Eggs	
Tomato, 100g <i>garnish for eggs</i>	
Cheese, 100g <i>garnish for eggs</i>	
Herbs, 100g <i>garnish for eggs</i>	
Mushrooms, 100g <i>garnish for eggs</i>	
Bacon, 100g <i>garnish for eggs</i>	
Ham, 100g <i>garnish for eggs</i>	
Veal sausages, 100g	
French Toast	

#### COLD MEALS

SNACKS	QTY
Bio vegetable sticks & worldly flavored dips	
Crackers	
Pipers Hand Cooked Potato Chips	
Variety of warmed nuts	
SANDWICHES	QTY
Fresh sandwiches personalized <i>on request</i>	

SUSHI	QTY
6 variety pieces of sushi	
10 variety pieces of sushi	
Portion Sushi & Sashimi (3 Sushi & 4 Sashimi)	
Portion Sushi & Sashimi (6 Sushi & 6 Sashimi)	
Sashimi (10 Sashimi)	
Portion Sashimi (15 Sashimi)	
Tuna Sashimi (9 Sashimi)	
Tuna Sashimi (18 Sashimi)	
Maguro (Tuna) Nigiri, per piece	
Sake (Salmon filet) Nigiri, per piece	
Shiromi (Whiting/ Kingfish) Nigiri, per piece	
Ebi (Giant Prawns) Nigiri, per piece	
Ama- Ebi (Shrimps) Nigiri, per piece	
Inari (Tofu) Nigiri, per piece	
Tamago (Omelette) Nigiri, per piece	
Tekka- Maki (Tuna), 2 pieces	
Kappa- Maki (Cucumber), 2 pieces	
Futomaki (Omelette, Cucumber, Tofu), 1 piece	
Sake- Maki (Salmon), 2 pieces	
California-roll (Avocado, Crab), 2 pieces	
Ura- Maki (Salmon, Cucumber), 2 pieces	
Spicy Tuna, 2 pieces	
CAVIAR	QTY
Caviar <i>on request</i>	
PLATTERS	QTY
A tray of mixed Swiss cheese and cold meat	
Selection of luxury finger food and canapes, 10 pieces	

SALADS	QTY
Le Thon Rouge <i>Tartar of tuna with mango salsa and fresh coriander</i>	
Le Carpaccio <i>Beef Carpaccio with sliced Parmesan and pearl of olive oil</i>	
Le Foie Gras <i>Foie Gras with black fig chutney and brioche</i>	
Le Crabe <i>Russian salad with Alaska King crab legs and black truffles</i>	
Le Saumon <i>Balik Salmon served on a tray with Horseradish Cream</i>	
Le Plateau de Fruits de Mer <i>An enticing French Seafood platter including lobster, crayfish, prawns, crab, shellfish, served with classic dips</i>	
Les Figs <i>Fresh Figs and Goat cheese with smoked Cecina de Leon. Dressings: see "Extra Garnishes and Sauces"</i>	
La Salade Mêlée <i>Colourful Mixed Salad Leaves. Dressings: see "Extra Garnishes and Sauces"</i>	
La Rocquette <i>Rocket Salad with Pear, Walnuts and Blue Cheese. Dressings: see "Extra Garnishes and Sauces"</i>	
La Salade Caesar with Chicken <i>Classic Caesar Salad with Chicken. Dressings: see "Extra Garnishes and Sauces"</i>	
La Salade Caesar with Lobster <i>Classic Caesar Salad with Lobster. Dressings: see "Extra Garnishes and Sauces"</i>	
La Nicoise <i>Roasted Tuna with Beans, Peppers, Cucumber and Olives. Dressings: see "Extra Garnishes and Sauces"</i>	
La Burrata <i>Buffalo Burrata Mozzarella with fresh Basil. Dressings: see "Extra Garnishes and Sauces"</i>	
La Feta <i>Modern Greek salad with Feta and Watermelon. Dressings: see "Extra Garnishes and Sauces"</i>	
Lounge Salad with shrimps	
EXTRA GARNISH & SAUCES	QTY
Mayonnaise, 5 individual portions	
Tomato ketchup, 5 individual portions	
Olive oil - Château d'Estoublon , 200ml	
Balsamic vinegar - Terre Bormane , 60ml	

## HOT MEALS

SNACKS & STARTERS	QTY
Harumaki - Spring rolls, 2 pieces	
Ebi Fly - fried prawns , 1 piece	
SOUPS	QTY
Miso Soup, per portion	
Seasonal Vegetables soup, 0.5 L	
Onion soup with cheese crostini, 0.5 L	
Minestrone with fresh pesto and Taggiasca olives, 0.5 L	
Creamy Lobster Bisque with half blue Lobster, 0.5 L	
Wagyu beef slices in noodles soup, 0.5 L	
MAIN DISHES - MEAT	QTY
Le Wagyu Beef, 300g <i>Wagyu ribeye with crunchy/confit shallots and Jus (300gr)</i>	
L' Agneau <i>Braised Lamb shank with figs and almonds</i>	
Le Veau <i>Filet of veal, fig confit with a ginger-honey chutney</i>	
Le Boeuf <i>Roasted filet of beef with Sauce Bernaise</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
La Sole <i>Atlantic sole, golden fried meunière</i>	
Le Loup de Mer <i>Mediterranean crispy Sea bass</i>	
Le Thon <i>Grilled Red Tuna glazed with soya sauce and lemon grass</i>	
Les Crevettes <i>Grilled jumbo shrimps with lemon and oregano butter</i>	
Le Cabillaud <i>Cod with lemon and parsley served with Monégasque garniture</i>	
Le Homard <i>Grilled Lobster with garlic-lemon butter and fresh herbs</i>	

MAIN DISHES - POULTRY	QTY
La Volaille de Bresse <i>French farmer's chicken breast with rosemary and Taggiasca olives</i>	
Le Canard <i>Roasted Duck breast with orange glaze</i>	
MAIN DISHES - VEGETARIAN	QTY
Les Legumes <i>Coconut Curry with variety of vegetables served with Basmati rice</i>	
Selection de Mezze <i>Selection of Mezze served with pita bread and hummus</i>	
Le Risotto <i>Saffron Risotto with Mediterranean vegetables and goat cheese</i>	
SIDE DISHES	QTY
Steamed mini vegetables (organic)	
Grilled vegetables with basil cream	
Basmati rice with fresh herbs	
Potatoes gratin with cream from Gruyère Switzerland	
Tomatoes Farcies stuffed with basil ricotta	
Roasted potatoes with thyme	
Black rice with star anis	
DESSERTS & FRUIT	
DESSERTS	QTY
Le Chocolat <i>Crunchy chocolate tart</i>	
La Mascarpone Fruits Rouges <i>Finest almond sponge with cherry compote and mascarpone mousse</i>	
Le Tiramisu <i>Traditional coffee flavored Mascarpone dessert</i>	
CAKES & TARTS	QTY
Le Citron <i>Lemon tart</i>	
Le Cheesecake <i>Raspberry Cheesecake</i>	

CHOCOLATES & SWEETS	QTY
---------------------	-----

Le Paris Brest Praline  
*Paris Brest Choux with Hazelnut smooth Praline cream*

Les Chocolats  
*Swiss chocolate pralinés*

PETIT FOURS	QTY
-------------	-----

Les Macarons, 10 pieces

Selection de Petit fours

ICE CREAM	QTY
-----------	-----

Les Glaces & Sorbets  
*Bio Ice Creams: Vanilla, Chocolate, Strawberry, Mango Sorbet, Raspberry Sorbet, Lemon Sorbet*

#### BEVERAGES

MILK & CREAM	QTY
--------------	-----

Swiss milk 3.8% fat, 1 L

Skimmed milk 0% fat, 1 L

Half & half cream for coffee, 5ml

LEMON	QTY
-------	-----

Lemon, per piece

Lime, per piece

HOT BEVERAGES	QTY
---------------	-----

Finest black tea, 7 bags

Finest peppermint tea, 7 bags

Finest chamomile tea, 7 bags

Coffee instant, 150g

Hot water including thermos flask, 1 L

#### NON-FOOD



ICE	QTY
Dry ice, 3kg	
Ice cubes, 2.5kg	