

## AIRPORT

Switzerland, Bern

## 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 French Breads, 6 pieces

Rye Bread

Assorted Bagels

Butter Brioche

Selection of Gluten-Free Bread (plain and fruit bread)

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

Danish Pastry

French Croissant

Chocolate Croissant

Almond Croissant

Pain au Raisin

Chocolate Hazelnut Muffin

Blueberry Muffin

CONDIMENTS	QTY
Jam	
Honey	
Butter Rosette	
Maple syrup	
Red berries Sauce	
Salted Caramel	
YOGHURTS	QTY
Classic Greek Yoghurt	
Plain Yoghurt	
Fruit Yoghurt	
Greek Yoghurt Pitaya Bowl with Mango	
Chia and Coconut Pudding Served with Kiwi	
CEREALS	QTY
Cornflakes	
MUESLI & FRUITS	QTY
Fresh Exotic Fruit, Sliced	
Homemade Muesli	
Gluten-Free Muesli, Honey, Raisins, Pumpkin Seeds, Almonds, Walnuts	
Cinnamon and Walnut Porridge	
Oatmeal	
Homemade Granola	
World Famous Swiss Bircher Muesli	
Seasonal Basket of Fresh Fruit	
Mixed Red Berries	
Fresh Fruit Salad	
Fresh Fruit Skewer	
Chunks of Pineapple, Coconut, Watermelon, Kiwi and Cantaloupe	

BLINIS & PANCAKES	QTY
Classic Pancake	
Russian Pancake with Cottage cheese	
French Toast	
French Crepes	
Belgian Waffles with Icing Sugar	

COLD CUTS	QTY
Variety of Local Cheese	
Cold cuts of Veal, Beef and Chicken	
Cold Smoked Fish Served Lemon	
Cecina de Leon Cold Meat 100% Beef	

HOT BREAKFAST	QTY
Classic Eggs Benedict with English Muffin, Truffle, Hollandaise Sauce	
Soft-Boiled Eggs and Crystal Gold Caviar	
Eggs Muffin with Veal Bacon, Crispy Shallots Topped with Black Truffles Sauce	
Pulled Veal Burger with Sunny Side Up Eggs and Homemade Coleslaw Salad	
Toasted Dark Bread, Avocado Guacamole, Tomatoes and Micro Herbs	
Fava Bean Stew with Poached Eggs and Middle East Spices	
Spinach Quiche with Ricotta and Pesto	
Lobster with Hollandaise Sauce, Asparagus and English Muffin	
Scrambled Eggs	
Sunny Side Up Eggs	
Soft-Boiled, Eggs	
Poached Eggs	
Omelette	
Veal Bacon	
Veal Pastrami	
Chicken Sausages	
White Truffles	
Beef Sausages	
Smoked Salmon	
Fresh dice Tomatoes	
Grill Tomatoes	
Mixed Vegetables	
Grill Mushrooms	
COLD MEALS	
CRUDITEES	QTY
Bio Vegetable Sticks and Worldly Flavored Dips	

SNACKS	QTY
Selection of Marinated Olives	
Parmesan Bites	
Hand Cooked Potato Chips	
Grissini Bread Sticks	
CANAPÉS	QTY
Luxury Finger Food and Canapes platter	
SANDWICHES	QTY
Finger of Mini Luxury Sandwich Platter	
Open Sandwich Platter	
Truffle Brie Sandwich, Young Salad and Crispy Veal Bacon	
Classic Club Sandwich	
Lobster Brioche Sandwich with Granny Smith Apples	
WRAPS	QTY
Selection of Filled Tortilla Wraps	
ANTIPASTI	QTY
Antipasti with Cold Cuts and Vintage Parmigianino with Cecina de Leon 100 % Beef	
Vegetables Antipasti with Basil Cream	

SUSHI	QTY
Spicy Tuna, 2 pieces	
Maguro Nigiri, per piece	
Sake Nigiri, per piece	
Shiromi Nigiri, per piece	
Ebi Nigiri, per piece	
Ama- Ebi Nigiri, per piece	
Inari Nigiri, per piece	
Tamago Nigiri, per piece	
Tekka- Maki, 2 pieces	
Kappa- Maki, 2 pieces	
Futomaki, 2 pieces	
Sake- Maki, 2 pieces	
California-roll, 2 pieces	
Ura- Maki, 2 pieces	
Assorted Sushi, 6 pieces	
Assorted Sushi, 10 pieces	
Portion Sushi and Sashimi <i>3 Sushi and 4 Sashimi</i>	
Portion Sushi and Sashimi <i>6 Sushi and 6 Sashimi</i>	
Sashimi, 10 pieces	
Portion Sashimi, 15 pieces	
Tuna Sashimi, 10 pieces	
Tuna Sashimi, 18 pieces	

STARTERS	QTY
Balik Salmon with Horseradish Cream	
Marinated Lobster Salad with Mango and vanilla dressing	
Ceviche of Cod Fish with Data Tomatoes and Coriander Dressing	
Sicilian Tomato Carpaccio with Taggiasca Olives	
Cold Mediterranean Ratatouille with Fresh Basil	
Blue Lobster, Baked and Tartare of Avocado Served with a Passion Fruit Dressing	
Tartar of Tuna with Mango Salsa and Fresh Coriander	
Russian Salad with Alaska King Crab Legs	
Beef Carpaccio with Sliced Parmesan and Black Truffles Vinaigrette	
Cod Fish Ceviche with Crystal Caviar	
Smoked Duck Breast and Foie Gras with Green Bean Salad	
Foie Gras with Black Figs Chutney and Brioche	
Simmental Veal Tartare with Seasonal Truffles and Vegetables Confit	
Vegetables Tartare with Smoked Trout and Caviar	
SALADS	QTY
Lounge Salad with shrimps	
Fresh Figs and Goat Cheese with Cmoked Cecina de Leon	
Colourful Mixed Salad Leaves	
Rocket Salad with Pear, Walnuts and Blue Cheese	
Classic Caesar Salad with Chicken	
Classic Caesar Salad with Lobster	
Roasted Tuna with Beans, Peppers, Cucumber and Olives	
Buffalo Burrata Mozzarella with Fresh Basi	
Modern Greek Salad with Feta and Watermelon	
Crispy Tomme Cheese from Swiss Valais with Cress Salad	
Super food Salad with Avocado, Beetroot, Quinoa	
Classic Spinach Salad with Shitake Mushrooms and Nuts	

PLATTERS	QTY
Smoked Fish Platter	
Seafood Platter Served with Classic Dips	
Swiss Cheese and Cold Meat	
Luxury Finger Food and Canapes platter	
Finger of Mini Luxury Sandwich Platter	
Open Sandwich Platter	
CHEESE	QTY
Variety of Local Cheese from Switzerland	
LEBANESE	QTY
Selection of Mezze Served with Pita Bread and Hummus	
<b>HOT MEALS</b>	
SNACKS & STARTERS	QTY
Harumaki - Spring rolls, 2 pieces	
Ebi Fly - fried prawns, per piece	
Vegetables Samosa Served with Yoghurt dip	
SOUPS	QTY
Miso Soup	
Creamy Lobster Bisque with Half Blue Lobster	
Coconut Green Pea Soup with Mint	
Roasted Pumpkin Soup	
Rustic Ratatouille Soup	
Creamy Mushroom Soup	
Carrot Soup with Ginger	
Red Tomato Gazpacho with Croutons	
Truffle and Leek potato Soup	
Vegan Corn and Lentil Soup with Curry and Almond milk	
Cabbage Soup	



MAIN DISHES - MEAT	QTY
Simmental Beef Stew with Porcini Mushrooms	
Swiss Wagyu Ribeye Luma with candied shallots and juice, 300gr	
Braised Lamb Shank with Figs and Almonds	
Simmental Veal, Figs Confit with a Ginger-Honey Chutney	
Filet of Beef with Black Pepper Crust and Meat Jus	
Real Zurich "Geschnetzeltes" with Veal Kidneys	
Boiled Beef Meat "Siedfleisch" Served with Local Vegetables	
Slow Cooker Five Spice Pulled Lamb Shoulder	
MAIN DISHES - FISH & SEAFOOD	QTY
Turbot Fish with Salty, Seaweed Butter and Lemon confit	
Atlantic Sole, Golden Fried Meuniere	
Mediterranean Crispy Sea Bass	
Red Saku Tuna Glazed with Soya Sauce and Crispy Shallots	
Cod with Monegasque Garniture	
Grilled Shrimps with Lemon and Oregano Butter	
Full Lobster with Garlic-Lemon Butter and Fresh Herbs	
Scallop with Green Apple and White Celery Remoulade	
Langoustine with Cauliflower Tartare and Lime Cream	
French Calamari with Pan Fried Artichokes and Edamame Beans	
MAIN DISHES - POULTRY	QTY
Farmer's Chicken Breast with Rosemary Lemon Butter	
Roasted Duck Breast with Orange Glaze	

MAIN DISHES - VEGETARIAN	QTY
Pumpkin and Sweet Potatoes Curry with Baked Avocado Served with Green Lentils	
Truffles Risotto Topped with Cream from Switzerland and Micro herbs	
Mushroom and Chia Seed Curry with Cauliflower Rice	
Baked Tofu in Peanut Sauce with Chia Served Rice Noodles	
Zucchini Spaghetti with Pesto Served with Green Chutney	
Quinoa Risotto with Fresh Herbs and Goat Cheese from the Alps	
Coconut Curry with Variety of Vegetables Served with Basmati Rice	
Stuffed Bell Pepper Pimientos del Piquillo's with Safran Rice	
Roasted Cauliflower Steak with Chimichurri Sauce	

SIDE DISHES	QTY
Steamed Mini Vegetables Organic	
Grilled Vegetables with Basil Cream	
Basmati Rice with Fresh Herbs	
Potatoes Gratin with Cream from Gruyere Switzerland	
Green Spinach	
Tomatoes Farcies Stuffed with Basil Ricotta	
Roasted Potatoes with Thyme	
Black Rice with Star Anis	
Truffles French Fries	
Potato Puree	
Steamed Fine Beans	
Sauteed Wild Mushrooms	

#### DESSERTS & FRUIT

DESSERTS	QTY
Scones with Jam and Cream <i>Afternoon Team</i>	
Traditional Coffee Flavored Mascarpone Dessert	
Paris Brest Choux with Hazelnut Smooth Praline Cream	
Apple Tarte Tatin	
Blueberry Pie	
Swiss Chocolate Mousse	
Apricot Pie	
Panna Cotta with Red Fruit Sauce	

FRUIT	QTY
Sliced Fruit Platter	

CAKES & TARTS	QTY
Afternoon Tea Cakes	
Crunchy Chocolate Tart	
Lemon Tart	
Raspberry Cheesecake	
Cup Cakes <i>Afternoon Team</i>	
Chocolate Homemade Brownies <i>Afternoon Team</i>	

CHOCOLATES & SWEETS	QTY
Duty Free: Lindt Assorted Napolitains, 1000g <i>Swiss milk, dark and white chocolates</i>	
Duty Free: Lindt Assorted Napolitains Tin Suitcase, 360g <i>Assorted Napolitains - a selection of six LINDT bestsellers made from finest Swiss Premium Chocolate</i>	
Duty Free: Lindt Assorted Lindor Ball Tube, 400g <i>Swiss milk, dark and white chocolates with a smooth melting filling</i>	
Duty Free: Dark Selection, 387g <i>Dark chocolate with a smooth melting filling</i>	
Duty Free: Victorinox Chocolate Knife, 280g <i>Milk chocolate with hazelnut filling</i>	
Duty Free: Toblerone crispy coconut, 360g	
Duty Free: Lindt Assorted Swiss Masterpieces Ballotin, 250g <i>Assorted Pralines made from the best ingredients and finest Lindt Swiss chocolate.</i>	
Duty Free: Lindt Assorted Swiss Masterpieces Box, 440g <i>Assorted Pralines made from the best ingredients and finest Lindt Swiss chocolate.</i>	
PETIT FOURS	QTY
Mini Eclairs <i>Afternoon Team</i>	
Petit Four Platter	
COOKIES	QTY
Selection of Homemade Cookies <i>Afternoon Team</i>	
ICE CREAM	QTY
Bio Ice Creams <i>on request</i>	
BEVERAGES	
MINERAL WATER	QTY
Evian bottle, 330 ml	
Mineral water, 500 ml	
Sparkling water bottle, 500 ml	

SOFT DRINKS	QTY
-------------	-----

Soft drink can, 330 ml

Mint Lemonade

Ginger Lemonade

JUICES	QTY
--------	-----

Orange Juice, 1 L

Kiwi Juice, 1 L

Strawberry Juice, 1 L

Pineapple Juice, 1 L

Apple Juice, 1 L

Watermelon Juice, 1 L

Carrot Juice, 1 L

Cucumber Juice, 1 L

Mango Juice, 1 L

Celery and Apple Juice, 1 L

Beets Juice, 1 L

Fresh Coconut Juice, 1 L

Pomegranate Juice, 1 L

Tomato Juice, 1 L

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

Bio Swiss Milk 3.8% fat

Bio Swiss Milk 0% fat

Almond Milk

Rice Milk

Soja Milk

SMOOTHIES	QTY
Spinach and Apple Smoothie, 1 L	
Red fruit and Avocado Smoothie, 1 L	
Banana and Peanut Smoothie, 1 L	
Mango and Almond Smoothie, 1 L	
Avocado and Parsley Lassi Smoothie, 1 L	
Almond, Brown Sugar and Vanilla Smoothie, 1 L	
Strawberry and Banana Smoothie, 1 L	
Kale and Avocado Smoothie, 1 L	
Pineapple and Banana Smoothie, 1 L	
Kiwi and Fresh Spinach Smoothie, 1 L	
Red Fruit with Ginger and Lemon Smoothie, 1 L	
CHAMPAGNE	QTY
Duty Free: Krug Grand Cuvee Brut, white, 0.75 L	
Duty Free: Dom Perignon, 0.75 L	
Duty Free: Dom Perignon Rose, 0.75 L	
Duty Free: Louis Roederer Rose Vintage, 0.75 L	
Duty Free: Louis Roederer Brut Premier, 0.75 L	
Duty Free: Moet & Chandon Ice Imperial, 0.75 L	
Duty Free: Veuve Clicquot Brut White, 0.75 L	
Duty Free: Laurent-Perrier Cuvee Rose Brut, 0.75 L	
Duty Free: Louis Roederer Cristal Brut White, 0.75 L	
HOT BEVERAGES	QTY
Coffee Espresso quality, 1 L <i>incl. thermos flask</i>	
Hot water, 1 L <i>incl. thermos flask</i>	

SPIRITS	QTY
Duty Free: Hennessy X.O., 1 L	
Duty Free: Hendricks Gin, 1 L	
Duty Free: Beluga Vodka, 1 L	
Duty Free: James Signatures Whiskey, 1 L	
Duty Free: Teeling Small Bartch Whiskey, 1 L	
Duty Free: Patron Tequila Silver	

NON-FOOD

CIGARS AND CIGARETTES	QTY
Camel Filter 200S	
Camel Active 200S	
Marlboro Gold 3.0 200S	
Marlboro Red 200S	
Davidoff Classic 400S	
Davidoff White 200S	
Vogue Superslims LA Cigarette Lilas 200S	
Vogue Superslims Bleue 200S	
Vogue Superslims Verte Cigarette 200S	
Davidoff Gold 400S	