

AIRPORT

Italy, Genova

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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Assorted bread
Breadsticks, white and dark bread, walnut bread

Local Focaccia <i>Genoa's traditional focaccia's assortment</i>	
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PASTRIES	QTY
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Krapfen stuffed with cream

Krapfen stuffed with jam	
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Krapfen stuffed with nutella

Croissant with chocolate	
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Croissant with cream

Muffin	
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CONDIMENTS	QTY
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Individual butter

CEREALS	QTY
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Cereals

Muesli	
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BLINIS & PANCAKES	QTY
Pancakes	
COLD CUTS	QTY
Mixed cured meats and cheeses <i>breakfast selection</i>	
HOT BREAKFAST	QTY
Boiled eggs	
Fried eggs	
Omelette with herbs and cheese	
Fried bacon	
COLD MEALS	
SNACKS	QTY
Recco cheese focaccia <i>traditional focaccia with Recco cheese and with Genoa Pesto sauce</i>	
Recco cheese focaccia and truffles cream <i>traditional focaccia with Recco cheese and with truffle creamy sauce</i>	
CANAPÉS	QTY
Canapes, 5 pcs	
SANDWICHES	QTY
Gourmet Parma ham sandwich <i>Cereal bread with DOP Parma ham, buffalo mozzarella, Pra' basil with extra virgin taggiasco oil</i>	
Gourmet Parma bresaola sandwich <i>Cereal bread with Valtellina bresaola, parmesan shaving, rocket leaves and taggiasco extra virgin olive oil</i>	
Vegetarian baguette <i>filled with grilled vegetables and Zeffirino pesto</i>	
Salmon baguette <i>with homemade onion, butter and wild smoked Norway wild salmon</i>	

STARTERS	QTY
Fish tartar <i>Tuna with zatziki, seabass with lime sauce and salmon with Sicilian orange sauce</i>	
Bresaola cappelletti <i>Cappelletti made with Bresaola and filled with ricotta cheese and Ligurian herbs</i>	
Roasted turkey <i>with tomato brunnoise, buffalo mozzarella and fresh basil</i>	
Vitello tonnato	
Beef carpaccio <i>served with caper flowers, sweet onion and parmesan flakes</i>	
Blonde D'Acquitaine Tartar <i>seasoned with mustard, lemon zest, Bronte pistacchio, smoked Maldon salt and raw egg yolk</i>	
Smoked Norway salmon	
Salmon carpaccio <i>smoked wild Norway salmon</i>	
Mix fish carpaccio <i>selection of smoked fish carpaccio</i>	
Prawn cocktails <i>the classic S. Margherita prawn cocktail</i>	
Tuna tartar <i>Bluefin tuna tartar with Pantelleria capers, taggiasche olives and tomatoes in tzatzichi sauce</i>	
Burrata with Pesto Zeffirino	
PLATTERS	QTY
Cheeses assortment <i>with fruit, jam, honey and dried fruit</i>	
Organic crudites <i>with vinaigrette made from a 25 years aged balsamic</i>	
Cured meats and cheeses <i>Italian mixed cured meats and cheeses with garnish</i>	
Ham and melon <i>San Daniele ham served with seasonal melon</i>	
Seafood platter <i>assortment of raw seafood and shellfish</i>	
Aubergine Bruschetta <i>bruschetta made from aubergines and anchovies</i>	
Tomatoes Bruschette <i>garlic bruschette with tomatoes, basil, evo oil and oregano</i>	
Foie gras bruschette	

SALADS	QTY
Bresaola salad <i>Valtellina Bresaola with rocket leaved and 36 years old grana cheese</i>	
Porcini mushroom salad <i>with parmesan flakes</i>	
Artichoke salad <i>with Ementhal cheese</i>	
Fresh salad <i>made with fresh sprouts, tomatoes, buffalo mozzarella, crispy rice wafer and avocado - flavored with 25 years balsamic and with extra virgin scent</i>	
Home made caprese <i>oxheart tomatoes with buffalo mozzarella and fresh basil</i>	
Caesar salad	
Fennel salad	
Rocket salad	
Mixed salad	
Greek salad	
Salmon Caesar salad <i>with smoked salmon</i>	

HOT MEALS

SNACKS & STARTERS	QTY
Gulf Tigullio salad <i>Assortment of clams and shellfish with steamed vegetables in extra virgin oil</i>	
Octopus tentacle <i>cooked with extra virgin oil and served on a saffron potato cream</i>	
Squid seared in black garlic <i>cooked a low temperature and served with a S. Margherita shrimp, fresh tomatoes with basil and bread crumble</i>	
Seared fois gras <i>with crispy Iberian jamon, mango pulp and Taggiasche olives dust</i>	

SOUPS	QTY
Vegetable soup	
Genoa traditional minestrone <i>local minestrone with Genoa traditional pesto</i>	
Thick fish soup <i>seafood soup with assorted fish, Sicilian prawns and shrimps in a thick fish broth</i>	

MAIN DISHES - MEAT	QTY
<p>Striped beef <i>beef stripped in uccelletto style, with crispy vegetables, artichokes and mushrooms according to the seasonality</i></p>	
<p>Breaded fried veal <i>with tomatoes, parmesan shavings and fresh salad</i></p>	
<p>Lamb ribs <i>Wales lamb ribs cooked in low temperature with potato pearls in its own sauce</i></p>	
<p>Blonde D'Acquitaine fillet <i>cooked on lava stone with smoked potatoes flavored with rosemary</i></p>	
<p>Beef tagliata <i>Prussian beef tagliata with seasonal vegetables, Trapani salt, pepper and extra virgin oil - Zeffirino selection</i></p>	
MAIN DISHES - FISH & SEAFOOD	QTY
<p>Lobster and prawns <i>Steamed lobster and prawns in a citrus cream with fennel, celery and cucumber salad</i></p>	
<p>Catch of the day- fish <i>assortment of fresh fish, cuttlefish, shrimps, shellfish all sauteed in pan with seasonal vegetables</i></p>	
<p>Daily catch on lava stone <i>fresh fish cooked on lava stone with sauteed vegetables</i></p>	
<p>Three ways Bluefin tuna <i>Cooked in three ways: - seared on stone - in Bronte pistacchio crust - in sesame crust - citrus scented and with Brunoise vegetables</i></p>	
MAIN DISHES - POULTRY	QTY
<p>Duck on cherries <i>duck on a cherry layer with a. barolo reduction, asparagus tips and crispy pan brioche</i></p>	
MAIN DISHES - VEGETARIAN	QTY
<p>Margherita pizza</p>	

PASTA & RISOTTO	QTY
Lobster paccheri pasta <i>with a tomato confit and basil leaves</i>	
Prawn ravioli <i>home made ravioli with S. Margherita shrimps in a saffron sauce</i>	
Purple potato gnocchi <i>Trentino gnocchi with seafood, shellfish and prawns</i>	
Gagnano black linguine <i>with clams, fresh bottarga and parsley dust</i>	
Seafood risotto	
Meat Plin pasta <i>Special ravioli filled with meat in a truffle creamy sauce, porcini mushrooms and organic eggs</i>	
Paffutellu pasta <i>ravioli filled with herbs and vegetables in a basil sauce with pine nuts</i>	
Gagnano paccheri pasta <i>paccheri with a lamb ragout and garnished with a burrata cream</i>	
Troffiette pasta <i>with the special pesto made from the family traditional recipe</i>	
SIDE DISHES	QTY
Steamed potatoes <i>with parsley</i>	
Rosemary Roasted potatoes	
Mashed potatoes	
Sauteed Stringbeans	
Saffron rice	
Grilled vegetables	
Potatoes and assorted vegetables	
Ratatouille	
Porcini mushroom <i>Porcini "a la paesana" - according to seasonality</i>	
Artichoke with chilly pepper <i>Fiori D'albegna artichokes with chilli pepper</i>	
CHILDREN MEALS	QTY
Penne pasta <i>with tomato and basil sauce</i>	
Bolognese pasta <i>Penne pasta with the traditional Bolognese sauce</i>	

DESSERTS & FRUIT

DESSERTS	QTY
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Tiramisu

Panna cotta

Cannoli dessert

FRUIT	QTY
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Sliced exotic fruits, 500 gr

Fresh sliced fruit
seasonal selection

Fruit salad

Fresh sliced fruits

BERRIES	QTY
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Berries, 300 gr

CAKES & TARTS	QTY
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Chantilly pastry
sweet pastry with a chantilly cream

Cheese cake

Chocolate cake
with pistacchio cream

ICE CREAM	QTY
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Home made ice cream, 1kg