

## AIRPORT

Spain, Barcelona

## 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
Large French Baguette Eco	
Beadrolls Assortment	
Bagels Assortment	
Local Bread (Pa de Pagès), for 2 Pax	
Local Bread (Pa d'aigua), for 2 Pax	
Dark Loaf, For 2 pax	
Bread with Prepared Tomato <i>with Extra Virgin Olive Oil on the side to spread ("Pa amb tomaquet")</i>	
Sandwich Bread Toast	
Assorted Grissinis	

PASTRIES	QTY
Butter Croissants	
Chocolate Butter Croissants	
Ensaïmadas	
Mini pastry, 1 pc	
Brioche	
Mini Brioche	
Plain Muffins (Madalenas)	
Chocolate Muffins (Madalenas)	

CONDIMENTS	QTY
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Individual Traditional Jams

Individual Traditional Honey

Individual Maple Syrup

Butter, 1 pc

YOGHURTS	QTY
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Premium Plain Greek Yoghourt

Premium Eco Fruit Yoghourts

CEREALS	QTY
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Cereals

BLINIS & PANCAKES	QTY
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Pancakes

MUESLI & FRUITS	QTY
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Homemade Muesli

*Oatmeal, Dried Fruits and Berries*

HOT BREAKFAST	QTY
French Omelette, 3 eggs	
Scrambled Eggs, 3 eggs	
Egg white omelette	
Stuffed Omelettes Chef choice,3 Eggs	
Soft Boiled Eggs, 2 Eggs	
Hard boiled Egg, 1 pc	
Turkey Sausages	
Chicken Sausages	
Pork Sausages	
Bacon, 5 Slices	
Grilled tomatoes	
Grilled mushroom	
Homemade Baked Beans	
Homemade Hash Browns	
Sauteed Spinachs	
Homemade Porridge <i>Oatmeal, Dried Fruits, Berries and Milk</i>	

#### COLD MEALS

CRUDITEES	QTY
Crudites Tray, 300 gr <i>Assorted Seasonal Vegetables (Around 7 kinds)</i>	
Hummus, Ranch or Tzatziki Dip for Crudites,180-200 grs	

SNACKS	QTY
Assorted Little Bocadillos <i>Cold Cuts with Assorted Breadrolls</i>	
Assorted Little Bocadillos <i>Cheese with Assorted Breadrolls</i>	
Assorted Little Bocadillos <i>Ham with Assorted Breadrolls</i>	
Iberian Ham Little Bocadillos <i>With Assorted Breadrolls</i>	
Foie-Gras Little Bocadillos <i>With Assorted Breadrolls</i>	
Cold Montaditos, 1 pc	
Assorted Olives Tapa <i>Gordal, Arbequina and Kalamata Olives Marinated with Extra Virgin Olive Oil</i>	
Almonds Tapa <i>With Salt</i>	
Almonds Tapa <i>With Curry</i>	
CANAPÉS	QTY
Cold Canapes, 1 pc	
Hot Canapes, 1pc	

SANDWICHES	QTY
Finger Sandwiches, 1pc	
Club Sandwiches, 1 pc	
Triangle Club Sandwiches, 1 pc	
Half Wrap Sandwiches, 1 pc	
Open Sandwiches, 1pc	
Chicken salad Bagel, 1 pc	
Tuna salad Bagel, 1 pc	
Smoked Salmon Bagel, 1 pc	
Vegetarian Bagel, 1 pc <i>Bufala Mozzarella with Tomato &amp; Basil</i>	
Iberian Ham Half Baguette Bocadoillo	
Stuffed Croissants, tuna salad, 1 pc	
Stuffed Croissants, ham, 1 pc	
Stuffed Croissants, cheese, 1 pc	
STARTERS	QTY
Caprese Salad with Sauces <i>Tomato, Bufala Mozzarella, Fresh Basil Leaves with Pesto Sauce and Modena Vinaigrette</i>	
Cod Carpaccio <i>Cod Carpaccio, Grated Tomato, Kalamata Olives, Extra Virgin Olive Oil and Black Pepper</i>	
Salmon Carpaccio <i>Salmon Carpaccio with Chef's Sauce</i>	
Salmon Tartar <i>Raw Salmon Tartar with Chef's Sauce</i>	
Salmon Tataky <i>Samon Tataky Lightly Seared with Chef's Sauce</i>	
Beef Filet Mignon Carpaccio <i>with Grated Parmesan, Rucula, Pine Nuts and Modena Dressing on the Side</i>	

PLATTERS	QTY
Bellota Ham Tray, 100 gr <i>ham aprox/pax with Crackers and Grisini</i>	
Cold Cuts Tray with Iberian Ham, 125 gr <i>Assorted Local Cold Cuts (i.e. Chorizo, Salchichon, Butifarra) and Iberian Ham. With Crackers and Grisini</i>	
Cold Meats Tray, 200gr <i>Assorted Cold Meats (i.e. Roast Beef, Chicken, Turkey) With Chef Dip Sauce</i>	
Smoked Fish Tray, 100gr <i>Assortment of Smoked Fish (i.e. Trout, Cod, Salmon) With Chef Dip Sauce</i>	
Smoked Salmon Tray, 100 gr <i>Smoked Salmon With Chef Dip Sauce</i>	

SALADS	QTY
<p>Greek Salad with Vinaigrette <i>Tomato, Cucumber, Red Onion, Feta Cheese, Kalamata Olives, Oregan with Sherry Vinaigrette</i></p>	
<p>Niçoise Salad with Vinaigrette <i>Lettuce Hearts, Baby Green Beans, Potatoes, Tomato, Kalamata olives, Canned Tuna, Anchovies, Hard Boiled Eggs and Chef Vinaigrette</i></p>	
<p>Seared Tuna Niçoise Salad with Vinaigrette <i>Lettuce Hearts, Baby Green Beans, Potatoes, Tomato, Kalamata olives, Seared Fresh Tuna, Anchovies, Hard Boiled Eggs and Chef Vinaigrette</i></p>	
<p>Caesar Salad with Sauces <i>Lettuce Hearts, Grilled Chicken Breast, Parmesan Cheese Shavings, Croutons, Caesar Sauce and Modena Vinaigrette</i></p>	
<p>Caesar Salad with Prawns or Langoustines and Sauces <i>Lettuce Hearts, Grilled Prawns or Langoustines, Parmesan Cheese Shavings, Croutons, Caesar Sauce and Modena Vinaigrette</i></p>	
<p>Cod "Esqueixada" Salad <i>Crumbled Cod with Tomato, Olives, EVO and Black Pepper</i></p>	
<p>Green Salad with Vinaigrette <i>Mixed Greens, Vegetables and Olives with Chef's Vinaigrette</i></p>	
<p>Mixed Greens Salad with Tuna and Vinaigrette <i>Mixed Greens, Vegetables, Olives, Hard Boiled Egg and Canned Tuna with Chef's Vinaigrette</i></p>	
<p>Garden Salad <i>Mixed Greens and Seasonal Garden Vegetables with Chef's Vinaigrette</i></p>	
<p>Tomato and Tuna Ventresca Salad with Vinaigrette <i>Tomato, Spring Onion, Olives, Pickles and Tuna Ventresca with Chef's Vinaigrette</i></p>	
<p>Lentils and Vegetables Salad <i>Lentils with Julienne Vegetables and Chef's Sauce</i></p>	
<p>Quinoa and Vegetables Salad <i>Quinoa with Julienne Vegetables and Chef's Sauce</i></p>	
<p>Fattoush Salad <i>Arab inspired Salad with lettuce hearts, assorted peppers, onion, radish, tomato, zumaque and lemon based vinaigretteSalad</i></p>	
<p>Ensaladilla Rusa <i>Diced Mixed Vegetables, Potatoes, Tuna Ventresca and Hard Boiled Egg with Mayonnaise</i></p>	
<p>Pasta Salad with Vinaigrette <i>Pasta with Mixed Vegetables and Chefs Sauce</i></p>	
<p>Rice Salad <i>Rice with Mixed Vegetables and Chefs Sauce</i></p>	

CHEESE	QTY
Domestic and Imported Cheeses, 225 gr <i>Assorted Cheeses With Berries, Nuts, Dried fruits, Crackers and Grisini</i>	
Manchego (Sheep cheese.- Spain, Castilla-La Mancha),225gr	
Tou Til.ler (Cow cheese.- Spain, Lleida), 225gr	
Payoyo (Goat cheese.- Spain, Andalucía), 225gr	
Sant Gil d'Albio (Goat cheese.- Spain, Tarragona), 225gr	
Gorgonzola (Cow cheese.-Italy), 225gr	
Brie de Meaux (Cow cheese.-France), 225gr	
Comté (Cow cheese.-France), 225gr	
Mahó (Cow cheese.- Spain, Menorca.), 225gr	
Idiazábal (Sheep cheese.- Spain, Pais Vasco), 225gr	

EXTRA GARNISH & SAUCES	QTY
Lemon - sliced <i>in Ziplock bags</i>	
Lemon - wedges <i>in Ziplock bags</i>	
Limes - sliced <i>in Ziplock bags</i>	
Limes - wedges <i>in Ziplock bags</i>	

CREW MEALS	QTY
Crew Meal <i>Including main dish with one side, 1 whole fruit or yoghurt+1 breadroll+1 butter+1 cutlery</i>	

#### HOT MEALS



SNACKS & STARTERS	QTY
Assorted Hot Montaditos, 3 Pieces	
Chicken & Veg Mini Skewers, 1 pc	
Langoustines Mini Skewers, 1 pc	
Prawn Mini Skewers, 1 pc	
Beef & Veg Mini Skewer, 1 pc	
Assorted Croquettes <i>Ham, Cheese, Chicken, Mushroom and Seafood</i>	
Tuna Empanadillas	
Meat Empanadillas	
Spanish Omelette Tapa, 2 small triangles	
Bravas Potato Tapa <i>Fried Potatoes, Mayonnaise and Spicy Sauce</i>	
Garlic Langoustines Tapa (3 pieces) <i>Langoustines sauteed with Garlic</i>	
Prawns Tapa (3 pieces) <i>sauteed with Garlic</i>	
A Feira Octopus Tapa (1/3 leg) <i>Boiled Octopuss with Boiled Potatoes, Paprika and Extra Virgin Olive Oil</i>	
Padron Peppers Tapa	
Homemade Meatballs Tapa, 3 pcs <i>in tomato sauce</i>	
SOUPS	QTY
Poultry broth, 400 gr	
Chicken noodles Soup with Garnish, 400 gr	
Minestrone Soup, 400 gr	
Tomato and Basil Soup, 400 gr	
Pumpkin Soup with Garnish, 400 gr	
Zucchini Soup with Garnish, 400 gr	
Mushroom Soup with Garnish, 400 gr	
Lentils Soup with Garnish, 400 gr	
Vichysoisse (Summer), 400 gr	
Gazpacho with Garnish and croutons, 400 gr <i>Tomato, Pepper, Onion, Cucumber, Garlic, Extra Virgin Olive Oil, Bread, Vinegar, Salt and Pepper with garnish and croutons</i>	

MAIN DISHES - MEAT	QTY
Roast Beef <i>Roast Beef Served With Arugula and Dried Tomatoes and Chef's Vinaigrette</i>	
Filet Mignon <i>Grilled. 225gr aprox. Please Advise if you need it Rare, Medium or Cooked</i>	
Beef Goulash <i>stew with tomato, onion, garlic, paprika and spices sauce</i>	
Fricandó <i>Beef filets stew(with Tomato, Onion, Garlic, Mushroom and Nuts sauce)</i>	
Filet Strogonoff <i>Beef Cubes with Sour Cream, Butter, Mushrooms, Onion and Spices</i>	
Homemade Meatballs <i>Beef and Pork Meatballs with Chef's Sauce</i>	
Grilled Lamb chops	
Grilled Lamb Carré - French Rack	
MAIN DISHES - FISH & SEAFOOD	QTY
Cod a La Llauna, 220 gr <i>Grilled Cod with Garlic, Parsley, Paprika and extra Virgin Olive Oil.</i>	
Grilled Sole local Extra large, 220 gr	
Grilled Monkfish, 220 gr	
Grilled Seabass, 220 gr	
Grilled Turbot , 220 gr	
Grilled Salmon, 220 gr	
Grilled Hake, 220 gr	
MAIN DISHES - POULTRY	QTY
Chicken Thigh or Breast <i>Grilled</i>	
Chicken Goujons <i>Breaded Chicken filets</i>	
Chicken Nuggets <i>Breaded Chicken</i>	
Chicken Wings <i>Marinated with Chef's Sauce</i>	
Duck Magret <i>Roasted</i>	

MAIN DISHES - VEGETARIAN	QTY
Green curry Vegetables <i>Thai green curry with Vegetables</i>	
PASTA & RISOTTO	QTY
Homemade Meat Cannelloni <i>Cannelloni Pasta Stuffed with Meat (Pork and Beef)</i>	
Homemade Spinach Cannelloni <i>Cannelloni Pasta Stuffed with Spinachs and Pine Nuts</i>	
Homemade Meat Lasagna <i>Lasagna Pasta Stuffed with Meat (Pork and Beef) and Tomato Sauce.</i>	
Penne Arrabiatta <i>Penne with Tomato Spicy Sauce. Grated Parmesan on the side</i>	
Spaghetti a Macarroni with Homemade Bolognesa <i>Spaghetti or Macarroni with Tomato, Onion, Garlic, Spices and Meat (Pork and Beef). Grated Parmesan on the side</i>	
Spaghetti Napolitana <i>with Tomato, Basil, Onion, Garlic and Spices. Grated Parmesan on the side</i>	
Spaghetti al Pesto <i>Spaghetti with Fresh Basil, Garlic, Fresh Cheese and Pine Nuts. Grated Parmesan on the side</i>	
Fettuccini Alfredo <i>with Butter, Parmesan and Bufala Mozzarella Cheese and Black Pepper.</i>	
Tagliatelle with Mushroom <i>Tagliatelle with Seasonal Mushrooms. Grated Parmesan on the side</i>	
Vegetables and Chicken Noodles <i>Noodles with Assorted Vegetables and Chicken and Japanese sauces</i>	
Vegetables Noodles <i>Noodles with Assorted Vegetables and Japanese Sauces</i>	
Bellota Ham Risotto <i>Risotto Rice with Iberian Ham. Grated Parmesan on the side</i>	
Seasonal Mushroom Risotto <i>Risotto Rice with Mushrooms. Grated Parmesan on the side</i>	
Chicken Paella (2 portions min) <i>Rice with Chicken</i>	
Vegetables Paella (2 portions min) <i>Rice with Assorted Vegetables</i>	
Plain Pasta	
SIDE DISHES	QTY
Escalivada portion (Cold or Warm) <i>Roasted Pepper, Eggplant and onion with Garlic Oil</i>	
Grilled or Steamed Vegetables <i>Grilled or Steamed Vegetables. 10 Different kinds aprox.</i>	

## Roasted Vegetables

*A Selection of Seasonal Roasted Vegetables.*

### Catalan Spinachs

*Boiled and Sauteed Spinachs with Raisins and Pine Nuts*

### Spinachs à la Crème

*Steamed Spinachs with Light Beurre Blanc Sauce*

### Green beans with potatoes

*Steamed Beans and Potatoes with EVO, Salt and Pepper*

### Basmati Rice

*Boiled*

### Brown Rice

*Boiled*

### Wild Rice

*Boiled*

### Mashed Potatoes

*With Butter*

### French Fries

### Thyme Potatoes

*Sauteed Potatoes with Fresh Thyme and Extra Virgin Olive Oil*

### Potatoes with Onion

*Roasted Potatoes with Onion and Extra Virgin Olive Oil and Black Pepper*

### Escalivada (Cold or Warm)

*Roasted Pepper, Eggplant and onion with Garlic Oil*

### Eggplant Escalivada (Cold or Warm)

*Baked Eggplant with Chef's Sauce*

### Bulgur Pilaff

*Bulgur Sauteed with Onion, Pepper, Coriander and Sultanas*

### Grilled Vegetables

*6 Different Vegetable Kinds Aprox*

### Steamed Vegetables

*6 Different Vegetable Kinds Aprox*

### Sauteed Beans with Onion and Shitake

### Sauteed Spinach

### Spinach À La Crème

*Spinachs with Light Beurre Blanc Sauce*

### Wheat Semolina -plain

### Sauteed Mushroom

*Champignon or other farmed mushrooms*

### Sauteed Wild Mushroom

*Seasonal Wild Mushrooms*

SAUCES & MORE	QTY
Skewer sauce	
Red Wine Sauce, 100 gr	
White Wine Sauce, 100 gr	
Green Sauce, 100 gr	
Lemon Sauce, 100 gr	
Romesco Sauce (Cold Sauce), 125 gr	
Spanish or demi-glace Sauce, 100gr <i>Sauce for Meat with Meat Glaze</i>	
Red Wine Sauce, 100gr <i>Sauce for Meat with Wine, Broth and Butter</i>	
Oporto Sauce, 100gr <i>Sauce for Meat with Oporto Wine and Meat Glaze</i>	
Chimichurri Sauce (Cold Sauce), 100gr <i>with Tomato, Onion, Vinegar, Garlic, Chili, Lemon, Herbs &amp; Spices</i>	
Romesco Sauce (Cold Sauce), 125gr <i>Sauce for Fish with Mashed Almonds and Tomato</i>	
<b>DESSERTS &amp; FRUIT</b>	
DESSERTS	QTY
Lemon Mousse in glass cup <i>Individual lemon mousse and crumble</i>	
Berries Mousse in glass cup <i>Individual berries mousse with fresh berries on top</i>	
Chocolate Mousse <i>Individual Chocolate Mousse with topping of hazelnut Praliné in glass cup</i>	
Homemade Crema Catalana <i>Individual Crème Brulée with Caramelized Sugar on Top -in clay casserole</i>	
Homemade Vainilla Flan with Berries <i>Individual Traditional Egg Puddin with Berries on Top</i>	
Tiramisu in glass cup <i>Individual Mascarpone Cake with Chocolate and Coffee</i>	
Pannacotta with Berries <i>Individual Traditional Cream Pudding with Berries on Top</i>	
Chocolate Soufflé <i>To be served Hot</i>	

FRUIT	QTY
Sliced Fruits with Berries, 300gr	
Whole seasonal Fruit, 1 pc	
Fruit Skewers, 5 Fruit pieces per skewer	
BERRIES	QTY
Assorted Berries, 250gr	
CAKES & TARTS	QTY
Cheesecake (Continental Version) <i>Individual Cheesecake with Blueberries Confiture</i>	
Cheesecake ( NY Version) <i>Individual Cheesecake with Fresh Berries Coulis</i>	
Sacher Cake <i>Chocolate Cake with Berries Coulis Inside and chef's sauce on the side</i>	
Opera Cake <i>Individual Sponge Cake with butter cream, coffee and chocolate cream</i>	
Tatin Tart <i>Individual Apple Tart With Sour Cream on the Side</i>	
Lemon Pie <i>Individual Pie with Lemon and Meringue</i>	
Homemade Brownies <i>Chocolate cake with nuts</i>	
Lionesas <i>Byte Cake of Pasta Choux Stuffed with Chocolate or Cream with Chocolate Sauce on the side</i>	
PETIT FOURS	QTY
Petit Fours <i>Assorted</i>	
SWEET PASTRY	QTY
Macarons <i>Assorted</i>	
ICE CREAM	QTY
Assorted Ice-Creams, 100ml <i>Häagen-Dazs Brand. Terrine. Assorted flavours</i>	

## BEVERAGES

MINERAL WATER	QTY
Evian water 1,250Lt Bottle	
Evian water 0.5 Lt Bottle	
Evian water 0.33 Lt Bottle	
Sparkling Water Perrier, 0.5 Lt	
Sparkling Water Vichy Catalan, 0.33 Lt	

JUICES	QTY
Orange Juice, Fresh Squeezed, 1 Lt	
Fresh Squeezed juice: Apple, 1 Lt	
Fresh Squeezed juice: carrot, 1 Lt	
Fresh Squeezed juice: grapefruit, 1 Lt	
Fresh Squeezed juice: pineapple, 1 Lt	
Fresh Squeezed juice: mango, 1 Lt	
Fresh Squeezed juice: watermelon, 1 Lt	
Fresh Squeezed juice: melon, 1 Lt	

MILK & CREAM	QTY
Fresh Milk - Semi-Skimmed	
Fresh Milk Skimmed	
Fresh whole Milk	
Vegetable Milk	
Almond milk	

SMOOTHIES	QTY
Standard smoothies, 1 Lt	

HOT BEVERAGES	QTY
Hot Chocolate	

NON-FOOD

ICE	QTY
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Dry Ice KG  
*Please Advise 24hrs in Advance*

KITCHEN EQUIPMENT	QTY
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Inox Thermos, 0.5lt

Inox Thermos ,1lt	
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