

AIRPORT

Croatia, Dubrovnik

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
-------	-----

Assorted bread rolls, per piece

Gluten free bread	
-------------------	--

Loaf of bread, 500g
homemade rye/wholegrain

Focaccia <i>with black olives and rosemary</i>	
---	--

Garlic baguette

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

Croissants, per piece

English muffins, per piece	
----------------------------	--

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

Local honey, 50g

Rosemary butter, 250g	
-----------------------	--

Small butter cube

YOGHURTS	QTY
Greek yoghurt	
Plain yoghurt	
Vanilla yoghurt	
Fruit yoghurt	
BLINIS & PANCAKES	QTY
Waffles <i>with maple syrup and berries</i>	
MUESLI & FRUITS	QTY
Homemade burcher müsli	
HOT BREAKFAST	QTY
Classic French omelette with fresh herbs	
Scrambled eggs <i>made with 4 eggs and butter</i>	
Smoked Salmon, scrambled eggs, sour cream	
Breakfast side - chicken sausages	
Breakfast sides - sauteed mushrooms	
Breakfast sides - hash browns	
Fried bacon	
Grilled pork sausages	
COLD BREAKFAST SETS	QTY
Happy Breakfast <i>Sliced fresh fruit, granola, yoghurt with bluberry coulis, croissant, homemade orange marmelade, fresh pressed orange juice, coffee or tea</i>	

HOT BREAKFAST SETS	QTY
Classic English Breakfast <i>Fried bacon, three fried, poached or scrambled eggs, grilled tomato, fried mushrooms, grilled sausage, fresh pressed orange juice, butter, assorted bread rolls</i>	
Full Breakfast <i>Smoked bacon, pork sausage, hash browns, grilled tomato, grilled portobello mushroom, scrambled egg</i>	
American Breakfast <i>American pancakes, maple syrup, raspberries, fried bacon, fresh pressed orange juice</i>	
COLD MEALS	
SNACKS	QTY
Hummus with pita bread	
CANAPÉS	QTY
Assorted cocktail canapés, 8 pieces	
SANDWICHES	QTY
Baguette with butter & prosciutto <i>with a young cow cheese and basil</i>	
Fresh bagels with smoked salmon <i>provided with cream cheese, dill, lemon and cucumbers</i>	
Baguette with cooked ham & cheese	
Baguette with turkey & cheese	
Baguette with grilled chicken <i>with cucumber & lettuce</i>	
Baguette with prosciutto and cheese	
VEGAN	QTY
Classic deli wraps - vegetarian, 3 pieces	
Classic deli wraps - beef, 3 pieces	
Classic deli wraps - chicken, 3 pieces	
Classic deli wraps - shrimp, 3 pieces	

STARTERS	QTY
Shrimp cocktail with sauce <i>ketchup, horseradish, hot sauce, Worcestershire, lemon</i>	
Buratta <i>Tomatoes, Basil, Olive oil & Aceto Balsamico (seasonal)</i>	
Beef tartare	
Local oysters, per piece	
Local bluefin tuna tartare <i>Lemon zest, chives, tabasco, mascarpone cream, cucumber, green sauce - subject to availability of line caught bluefin tuna</i>	
Goat cheese <i>served with green pea puree, broad beans, honey</i>	
Seabass ceviche <i>with shallots, chillis, coriander</i>	
Vitello Tonnato	
SUSHI	QTY
Local bluefin tuna sashimi <i>Wasabi, ginger, soya sauce, cucumbers, radish - * subject to availability of line caught bluefin tuna</i>	
CAVIAR	QTY
Oscietra caviar , 30 gr <i>with 12 pcs blinis</i>	
Antonius Oscietra 6*, 30g	
Blini for caviar, 16 pieces	
Caviar condiments <i>hard boiled eggwhite, chives, sour creme, capers, red onions</i>	
PLATTERS	QTY
Selection of cheese <i>with dried figs, nuts, chutney</i>	
Crudités <i>with hummus and sour cream dip</i>	
Charcutery platter	

SALADS	QTY
Beetroot salad <i>young goat cheese, beetroot gel, fresh figs (seasonal)</i>	
Niçoise Salad <i>Adriatic bluefin tuna, green beans, potatoes, olives, egg, tomatoes, rocket salad, capers</i>	
Fresh greens salad <i>Seasonal greens, tomatoes, peppers, celery leaves, coriander, young onion, olives, herbs</i>	
Prawns Salad <i>with artichokes, grilled Zucchini, Parmesan, thousand island dressing</i>	
Greek salad <i>Tomatoes, cucumbers, black olives, feta cheese, red onion, mint</i>	
Caesar salad <i>Lettuce, panfried chicken breast sliced a la tagliata, croutons, cherry tomatoes, parmesan shavings, caesar dressing (mustard, dijon, Worcestershire, lemon juice, white wine vinegar)</i>	
Local rucola salad <i>cherry tomatoes, lemon dressing (seasonal)</i>	
Seasonal salad <i>with vinaigrette</i>	
Egg salad	
Mediterranean pasta salad <i>with dressing</i>	
Fresh greens salad	
Octopus salad	
EXTRA GARNISH & SAUCES	QTY
Sliced lemon	
Whole lemon	
Whole lime	
Mixed fresh herbs <i>and edible flowers</i>	
Pitted olives	
Tabasco red 60 ml	

HOT MEALS

SNACKS & STARTERS	QTY
Vegan snack platter <i>Patties (barley, red bean and mushroom) & coleslaw spicy salad, focaccia, smoked beetroot, capers, cheddar sauce (gluten free), vegan blu cheese (cashews), sesame oil (gluten free), homemade seitan marinated in fusion of olive oil and soya sauce, risotto with coconut milk, tamari, spring onion and carrot, green spread (olives, chickpeas and olive oil) & pink spread (Chickpeas, Beetroot)</i>	
Spring rolls <i>with fresh vegetables, sweet & chilli sauce</i>	
Spinach pie <i>with Feta cheese, pine nuts and rosemary</i>	
Spinach feta rolls, 3 pieces	
Pulled oxtail croquettes <i>Granny Smith apple ketchup</i>	
Sweet & sour butter fried prawns	
Shrimp tempura with sauce, 8 pieces <i>Dashi, soy sauce, mirin, sugar, radish</i>	
Regular snack platter <i>Chicken liver parfait, spinach feta rolls, vegetable spring rolls, beef carpaccio</i>	
Chicken Liver pâté	
Mediterranean mussels <i>with white wine garlic bread crumbs sauce</i>	
SOUPS	QTY
Cauliflower soup, per portion <i>gorgonzola dolce, seared scallop</i>	
Red tomato gazpacho, per portion <i>stracciatella, coriander</i>	
Truffle & champagne soup, per portion	
Minestrone, per portion <i>clear vegetable soup with beans and summer vegetables</i>	
Chicken soup, per portion <i>with noodles</i>	

MAIN DISHES - MEAT	QTY
<p>Cheeseburger A <i>with cheddar cheese, lettuce, tomatoes, gherkins, onions, burger sauce (ketchup, mayo, dijon mustard)</i></p>	
<p>Pulled lamb <i>slow cooked & pressed, green peas, green beans, roasted polenta</i></p>	
<p>Braised ox cheeks <i>marinated and slow cooked in red wine with bacon, served with seasonal vegetables and young potatoes</i></p>	
<p>Beef tenderloin <i>young potatoes, cauliflower puree, seared mushrooms, demi-glace</i></p>	
<p>Cordon bleu <i>Served with roasted summer vegetables and potato puree</i></p>	
MAIN DISHES - FISH & SEAFOOD	QTY
<p>Fish of the day <i>A thick fillet of prime fish of the day, roasted vegetables, green sauce (garlic, parsley, herbs, cream)</i></p>	
<p>Panfried salmon fillet <i>Wilted spinach, young potatoes</i></p>	
<p>Panfried squid <i>Garlic, parsley olive oil, black ink mayo, cherry tomatoes</i></p>	
<p>Adriatic blue fin tuna loin <i>organic rocket salad, roasted vegetables, subject to availability of line caught local bluefin tuna</i></p>	
MAIN DISHES - POULTRY	QTY
<p>Panfried duck breast <i>Panfried duck breast, apricot sauce, potato puree, roasted green peppers</i></p>	
<p>Panfried rosemary chicken breast <i>Served with potato puree and roasted vegetables</i></p>	
MAIN DISHES - VEGETARIAN	QTY
<p>Eggplant parmesan <i>Baked breaded eggplant slices, mozzarella, Parmesan, basil and tomato sauce</i></p>	

PASTA & RISOTTO	QTY
Pasta agnolotti <i>seasonal vegetables, tomato essence, black olives and parmesan</i>	
Penne with tomato sauce	
Bucatini <i>with tomatoes, burrata, tomatoes, basil and parmesan</i>	
Tagliatelle with seafood	
Spaghetti <i>aglio olio and peperoncini, parmesan</i>	
Tagliatelle with truffles	
Vegetable risotto	
Gnocchi Bolognese <i>(contains bacon)</i>	
SIDE DISHES	QTY
Roasted vegetables <i>Zucchini, aubergines, tomatoes, garlic, onion, bell peppers, corn, mushrooms, fennel, potatoes, leek, parsley roots, parsnip roots, rosemary, thyme, olive oil, chillies</i>	
Steamed vegetables <i>Zucchini, aubergines, tomatoes, garlic, onion, bell peppers, corn, mushrooms, fennel, potatoes, leek, parsley roots, parsnip roots, rosemary, thyme, olive oil, chillies</i>	
Sauteed carrots <i>honey glazed carrots & zucchini</i>	
Roasted young potatoes <i>with thyme and lemon</i>	
Potato wedges, 500 g	
Potato puree, 500g	
Steamed rice	
Basmati rice	
Carrot puree	
Cauliflower puree	
Sauteed vegetables, 200 ml	

CHILDREN MEALS	QTY
Fish goujons <i>with mashed potatoes</i>	
Panfried breaded chicken breast <i>steamed rice, cream sauce</i>	
Pizzetta <i>with Tomatoes and Basil</i>	
Penne <i>with white sauce or tomato sauce, black pitted olives and Parmesan</i>	
Apple juice <i>in small container</i>	
Panfried sea bream fillet, 80-120g <i>with steamed rice and carrots</i>	
Colorful pasta salad	
Chocolate rice	
DESSERTS & FRUIT	
DESSERTS	QTY
Panna cotta <i>with coulis</i>	
Chocolate mousse	
Walnut roll	
FRUIT	QTY
Fresh sliced fruit with yoghurt and granola	
Fresh fruit skewer	
Sliced fresh fruit platter <i>quantity will be enough for 2</i>	
Diced watermelon <i>only seasonal</i>	
Diced melon <i>only seasonal</i>	
Whole fruits, 1 each <i>lemon, lime, orange and grapefruit</i>	
Whole avocado	

BERRIES	QTY
Fresh berries, 300g	
Bowl of berries <i>only seasonal</i>	
CAKES & TARTS	QTY
Cheese cake	
CHOCOLATES & SWEETS	QTY
Chocolate brownie	
Assorted chocolate pralines, per piece	
ICE CREAM	QTY
Vanilla ice cream, 1kg <i>with fresh berries, delivered with dry ice</i>	
BEVERAGES	
MINERAL WATER	QTY
Baby water, 25 cl	
JUICES	QTY
Pressed fruit & veg <i>Beetroot, Carrot and Apple Juice</i>	
Pressed pineapple juice	
Green juice <i>spinach, celery, broccoli, lime juice, Granny Smith apples</i>	
Pressed orange, 1lt	
Grapefruit juice, 1lt	
MILK & CREAM	QTY
Whole milk, 0.5l	
Oat milk, 1l	
Semi skimmed milk 0,5 lit	

SMOOTHIES	QTY
-----------	-----

Banana Smoothie

Strawberry Smoothie

Blueberry Smoothie

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

Black coffee 1 lit in thermo bottle

Hot water in thermo bottle

SPIRITS	QTY
---------	-----

Fernet Branca

NON-FOOD

ICE	QTY
-----	-----

Ice cubes, 1 kg

Crashed iced, 1kg

NEWSPAPERS & MAGAZINES	QTY
------------------------	-----

English-language newspaper copy

FLOWERS	QTY
---------	-----

Table flowers