

AIRPORT

Spain, Malaga

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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White bread bun
with butter portion

Brown bread bun
with butter portion

Seeded bread bun
with butter portion

PASTRIES	QTY
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Croissant and Danish pastries, per portion

YOGHURTS	QTY
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Plain yoghurt

Fruit yoghurt

CEREALS	QTY
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Homemade cereals, per portion

BLINIS & PANCAKES	QTY
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Pancakes, per portion
with berries and Maple syrup

COLD CUTS	QTY
Breakfast sliced cheeses, per portion <i>4 types of continental selection</i>	
Smoked salmon plate, per portion <i>with lemon wedges, capers and whole wheat toast</i>	
HOT BREAKFAST	QTY
Plain omelette	
Scrambled eggs	
Potato rosti	
Grilled mushroom, per portion	
Grilled tomatoes, per portion	
Grilled chicken sausages per portion	
COLD MEALS	
CRUDITEES	QTY
Assorted vegetable crudites, per person <i>served with two dips: mint yogurt and caeser</i>	
CANAPÉS	QTY
Canape, per piece	
SANDWICHES	QTY
Gourmet finger sandwich	
ANTIPASTI	QTY
Antipasi selection, per person <i>meat and Mediterranean delicacies with crostinies</i>	

STARTERS	QTY
Sea bass ceviche <i>with "aji amarillo", ginger, lime, served with pickled red onion</i>	
Salmon tartar <i>with a yuzu and citrics dressing, mango, avocado and watercress</i>	
Bluefin tuna tartar <i>served over marinated wakame, with Granny Smith apple and an Asian vinaigrette</i>	
Confit organic artichokes <i>served with a light Iberian ham sauce</i>	
Foie gras <i>with a Granny Smith apple emulsion, ginger breadcrumbs, and port wine apple pearls</i>	
Marinated sardines <i>served on homemade toast with Spanish roasted pepper salad</i>	
CAVIAR	QTY
Oscietra Caviar Imperial, 20 gr jar	
Oscietra Caviar Imperia, 30 gr jar	
Oscietra Caviar Imperia, 50 gr jar	
Caviar garnish, per portion <i>mini blinis, creme fraiche, capers, finely grated egg white and egg yolks</i>	
PLATTERS	QTY
Spanish cheese platter, per person	
Iberian ham plate, per person	
Assortment cold cut plate, per person	
Roast chicken platter, per person <i>served with potatoes, vegetables, and homemade alioli</i>	
Roast beef platter, per person <i>served with potatoes, vegetables, and horseradish cream</i>	
Seafood platter, per person <i>peeled fresh shrimps, octopus "Galician" style with confit potatoes, mussels</i>	

SALADS	QTY
Beetroot salad <i>with rocket, feta cheese, and pistachios, served with a balsamic vinaigrette</i>	
Lentil salad <i>with rocket, celery root, mint, and hazelnuts</i>	
Traditional Spanish potato salad <i>made with langoustines and extra virgin olive oil mayonnaise</i>	
Little gem salad <i>with Malaga avocados and raf tomatoes</i>	
Baby spinach and rocket salad <i>with charred peppers and onions, fresh avocado and a lime cilantro vinaigrette</i>	
Local tomato salad <i>with conserved tuna belly and Spanish "piparra" peppers</i>	

EXTRA GARNISH & SAUCES	QTY
Tomate, red onion, and fresh herbs vinaigrette, per portion	
Black olive, lemon, and oregano vinaigrette, per portion	
Bottle of Malaga Extra Virgin Olive Oil "Finca de la Torre", 250 ml	

HOT MEALS

SNACKS & STARTERS	QTY
Warmed goat Cheese <i>served with toast points</i>	
Galician octopus "pulpo a la gallega" <i>with confit potatoes and extra virgin olive oil</i>	
Homemade croquettes, per piece <i>oxtail, wild mushrooms and pil pil fillings</i>	
Tapas selection: broad beans with ham, per portion	
Tapas selection: classic potato tortilla, per portion	
Tapas selection: Pimientos de Padron, per portion	
Tapas selection: Gambas al Ajillo, per portion	

SOUPS	QTY
Tomato soup, per person <i>served with basil oil</i>	
Spicy Thai butternut squash soup, per person	
Courgette, green pea, and basil soup, per person <i>served with lemon marinated feta cheese</i>	
Salmorejo, per person <i>traditional cold tomato soup</i>	
Malaga "ajoblanco", per person <i>traditional cold garlic and almond soup</i>	
MAIN DISHES - MEAT	QTY
Grilled beef tenderloin	
Baby lamb shoulder <i>slow cooked (24 hours) in it's own reduced juices, finished in charcoal oven, served with a carrot and rosemary emulsion</i>	
Iberian pork fillets <i>served with a thyme sauce, and smoked potato pure</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Salmon supreme <i>served with a miso and orange glaze and toasted seeds</i>	
Sea bream <i>served with sauce vierge</i>	
Sea bass <i>served with a black olive, oregano, and lemon vinaigrette</i>	
Cod fish <i>served with roasted garlic "pil-pil" sauce and Spanish roasted peppers</i>	
Char-grilled octopus <i>served with sweet potato and yuzu</i>	
MAIN DISHES - POULTRY	QTY
Grilled chicken breast <i>marinated in a slightly spicy peri peri sauce</i>	
MAIN DISHES - VEGETARIAN	QTY
Japanese "miso dengaku" <i>Baked aubergine with a Japanese miso glaze</i>	
Thai vegetarian curry <i>served with a side of white rice</i>	

SIDE DISHES	QTY
Fresh steamed vegetables	
New potatoes confited in extra virgin olive oil	
Smoked mashed potatoes	
White rice	
Wild rice	
Polenta	
Sauteed spinach	
Cous Cous	
CHILDREN MEALS	QTY
Chicken goujons	
Beef schnitzel	
Chicken schnitzel	
Spaghetti bolognaise <i>served with grated parmesan</i>	
Penne pasta <i>served with tomato sauce and grated cheese</i>	
SAUCES & MORE	QTY
Masala wine and mushroom sauce, per portion	
Pepper sauce, per portion	
Red wine sauce, per portion	
Peri peri sauce, per portion	
Thyme sauce, per portion	
Peruvian anticucho sauce, per portion	
King prawn pil-pil sauce, per portion	
Ginger and lemongrass sauce, per portion	
Saffron sauce, per portion	
Tomato and sherry wine pil-pil sauce, per portion	

DESSERTS & FRUIT

DESSERTS	QTY
New York style cheesecake <i>with blueberry glaze</i>	
Classic tiramisu	
Creamy caramel mousse lingot <i>with a crispy cookie base and caramelized popcorn</i>	
Duo of caramel and creamy cheese <i>with a crispy cookie base and caramelized apples</i>	
Oreo brownie <i>with a white chocolate sauce</i>	
Dark chocolate mousse <i>topped with berries</i>	
FRUIT	QTY
Selection of fresh seasonal fruits	
BERRIES	QTY
Mixed Berries, 300 gr	