

AIRPORT

Italy, Massa Cinquale Airport Airport

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
Bread rolls, 3 pieces	
Baguette bread	
Black bread made with mother yeast	
Focaccia	
White bread made with mother yeast	
Toasted bread with foie gras pate, 100gr	

PASTRIES	QTY
Croissant	

CONDIMENTS	QTY
Butter	
Honey	
Mayonese	

YOGHURTS	QTY
Fruit Yogurt	
Plain Yogurt	

BLINIS & PANCAKES	QTY
Pancakes, 8 pieces	
HOT BREAKFAST	QTY
Ham and cheese Omelette	
Ham omelette	
Cheese Omelette	
Tomato Omelette	
Scrambled eggs	
Boiled egg, per piece	
Fried Bacons	
Grilled Sausages, 3 pieces	
Buckwheat on the water	
Buckwheat on the milk	
Oatmeal on milk	
Oatmeal on water	
COLD MEALS	
SNACKS	QTY
Guacamole pate, 200gr	
Hummus, 200gr	
Pate de foie gras	
CANAPÉS	QTY
Small canapes, 15 pieces	
SANDWICHES	QTY
Finger Sandwiches, per piece	
Salt pastry tartellette, 3 pieces	

STARTERS	QTY
Bresaola rolls filled with ricotta, 3 pieces	
Bruschetta mix, 4 pieces	
Burrata, per piece	
Meat Carpaccio, 150gr	
Panzanella	
Parma ham with melon	
Tasting of seafood carpaccio, 180gr	
Tasting of raw fish, selection of shellfish, clams, oysters and caught - served as raw <i>seasonal menu</i>	
Small Langostine tartare <i>seasonal menu</i>	
Tasting of three raw fish tartare <i>seasonal menu</i>	
Two-storey tower of Oysters, tartares and shellfish <i>seasonal menu</i>	
Three-storey tower of Oysters, tartares, shellfish and boiled seafood <i>seasonal menu</i>	
Two shrimp, two scallops and two red shrimp flavored with citrus <i>seasonal menu</i>	
Octopus, cooked in low temperature, browned and served with celeriac sauce <i>seasonal menu</i>	
Tasting of seafood <i>seasonal menu</i>	
Shrimps with Kataifi <i>seasonal menu</i>	
Culatello Di Zibello Dop <i>Seasoned 26 months, seasonal menu</i>	
SUSHI	QTY
Mix of sushi line <i>Sashimi, Nigiri, Uramaki, California Rolls</i>	
CAVIAR	QTY
Caviar Beluga, 28gr	
Caviar Iranian, 50gr	

PLATTERS	QTY
----------	-----

Italian Antipasto Display
Parma Ham, Salami, Bresaola, Turkey

SALADS	QTY
--------	-----

Caprese salad

Octopus salad

Lobster salad

Argula salad

Avocado salad

Prawn Caesar salad

Chicken Caesar salad

Cobb Salad

Crab Salad

Greek Salad

Green salad

Green salad mix

Nicoise Salad

Olivier salad

Quinoa salad

Seafood salad

EXTRA GARNISH & SAUCES	QTY
------------------------	-----

Fresh herbs garnish

HOT MEALS

SOUPS	QTY
-------	-----

Lobster soup, per portion

Minestrone, per portion

Mussels soup, per portion

Seafood soup, per portion

MAIN DISHES - MEAT	QTY
Filet of tuscan beef in whisky sauce, 300gr	
Grilled mix of meat <i>1 piece Steak, 1 piece Chicken, 1 piece Sausage</i>	
Grilled Veal steak, 300gr	
Hole Rabbit roasted	
Meat balls, 6 pieces <i>with tomato and meat sauce</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Grilled Salmon, 200gr	
Grilled seabass	
Grilled seabream	
Grilled swordfish	
Steamed Seabass	
Seabass cooked "Isolana" style	
Steamed Seabrem	
Turbot Fillet <i>Marinated with white balsamic vinegar, golden and crisp with caponata, seasonal menu</i>	
Cubes of Tuna Fish <i>Lightly seared crusted with Bronte pistachios, seasonal menu</i>	
Sliced yellow tail fish <i>At herbs and purple potato chips, seasonal menu</i>	
Sea beam, price per kg <i>seasonal menu</i>	
Sea bass, price per kg <i>seasonal menu</i>	
Saint Peter fish, price per kg <i>seasonal menu</i>	
Turbot fish, price per kg <i>seasonal menu</i>	
Gurnard fish, price per kg <i>seasonal menu</i>	
Redfish, price per kg <i>seasonal menu</i>	
Snapper, price per kg <i>seasonal menu</i>	
Monkfish, price per kg <i>seasonal menu</i>	
Lobster Catalan <i>Cooked at 90 degrees, seasonal menu</i>	
Grilled prawns, 5 pieces	
Small langoustine <i>Cooked with steam, Beluga caviar and mayonnaise prawns from Mazara del Vallo, seasonal menu</i>	
Squids "in zimino" <i>Tuscan traditional recipe with tomatoes and spinach</i>	
Grilled squid and shellfish <i>With its mayonnaise express, seasonal menu</i>	

MAIN DISHES - POULTRY	QTY
Chicken in white cream	
Grilled Chicken, 1/2 chicken	
Grilled chicken breast with salad	
Steamed Chicken cutlets	
Duck breast <i>Cooked in low-temperature vacuum, lacquered with honey in orange sauce and cointreau, seasonal menu</i>	
Hole duck roasted	
MAIN DISHES - VEGETARIAN	QTY
Melanzane alla parmigiana <i>Eggplants baked with tomatoes and Parmesan</i>	

PASTA & RISOTTO	QTY
Pasta Bolognese	
Pasta Carbonara	
Pasta "in bianco" <i>Italian pasta served with Parmesan on the side</i>	
Penne with tomato and basil	
Spaghetti with seafood	
Spaghetti with steamed fish ball	
Cylinders pasta with chlorophyll's algae <i>Stuffed with clams in sweet garlic sauce, seasonal menu</i>	
Fagotelli pasta <i>Stuffed with octopus in sauce of red shrimps from Mazara del Vallo, seasonal menu</i>	
Tagliolini of fresh homemade pasta <i>With sea urchins and bottarga, seasonal menu</i>	
Chitarrine of fresh homemade pasta <i>With blu lobster in sauce of shellfish, seasonal menu</i>	
Potatoe gnocchi with seafood <i>seasonal menu</i>	
Maltagliati pasta 100% egg yolk <i>Hare marinade cooked at low temperature and olives from Imperia, seasonal menu</i>	
Homemade ravioli with spinach and ricotta in 4 cheese sauce	
Ravioli with meat	
Cannelloni, 2 pieces	
Lasagne	
Rice with fresh truffle	
Rice with lobster	
Rice with mushrooms	
Rice with saffron	
Rice with truffle olive oil	
1 years seasoned rice with the Island of Elba's lobster <i>seasonal menu</i>	

SIDE DISHES	QTY
Baked potatoes	
French fries	
Grilled vegetables	
Mashed potatoes	
Salted Asparagus	
Salted Spinach	
Steamed rice	

DESSERTS & FRUIT

DESSERTS	QTY
Cannolo Siciliano	
Creme brulee	
Panna Cotta	
Panna spray	
Tiramisu in glass	
Decomposed Tiramisu <i>A reinterpretation of the recipe with spume expressed to siphon, seasonal menu</i>	
Nugat parfait with Madagascar vanilla <i>Served with mascarpone mousse and orange jelly, seasonal menu</i>	
Waffle <i>Chantilly cream flavored with orange and berries, seasonal menu</i>	
Chocolate flan amedei 75% fudge <i>Stuffed with pear and reduction of strawberries and lemon, seasonal menu</i>	

FRUIT	QTY
Fruit Mix	

BERRIES	QTY
Fresh strawberries	

CAKES & TARTS	QTY
Apple tart	
Berries Tartlet	
Cheese Cake	
Cheesecake with raspberries <i>seasonal menu</i>	
PETIT FOURS	QTY
Tasting of Macarons, 3 pieces	
SWEET PASTRY	QTY
Tasting of pastry, 18 pieces	
Cylinders of pastry <i>Stuffed with cream milk, seasonal menu</i>	
CHEESE	QTY
Assorted local cheese, 3 pieces	
BEVERAGES	
MINERAL WATER	QTY
Water "Acqua levissima" Sparkling	
Water "Acqua panna" Still	
Perrier water, 330ml	
San Pellegrino, 330ml	
SOFT DRINKS	QTY
Coca-cola, 330ml	
Fanta, 330ml	
Red-Bull	

JUICES	QTY
Freshly squeezed apple juice, 500ml	
Freshly squeezed apple juice, 1L	
Freshly squeezed grapefruit juice, 1L	
Freshly squeezed orange juice, 500ml	
Freshly squeezed orange juice, 1L	
Freshly squeezed orange juice, 1.5L	
Freshly squeezed pineapple juice, 500ml	

MILK & CREAM	QTY
Low fat Milk, 250ml	
Milk, 250ml	
Skimmed Milk, 250ml	

BEER	QTY
Beer Becks	
Beer Heineken	
Beer Moretti	
Local beer from Pisa based on Vermentino grape	

LEMON	QTY
Lemon	
Sliced Lemon	

HOT BEVERAGES	QTY
Coffee espresso, 500ml	
Hot Coffee, 500ml	
Hot Water, 500ml	
Thermos flask, 1L	

NON-FOOD

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

Ice cubes, 1kg