

AIRPORT

Ukraine, Lviv

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?	

COLD MEALS

STARTERS	QTY
Herring with boiled potatoes, onion and arugula <i>Ukrainian Traditional Cuisine</i>	
Meat pate with toasts and wine jelly	
Salmon carpaccio stuffed with scallops <i>Served with side of arugula, olive oil and lemon</i>	
Salmon tartare with avocado and toast	
Salted salmon with red caviar, cream cheese and toasts	
Veal carpaccio with arugula and parmesan <i>topped with Alioli sauce and olive oil</i>	
Veal tartare with toasts	

CAVIAR	QTY
Black caviar, 50g <i>Served with toast, butter and quail eggs</i>	
Red caviar, 70g <i>Served with toasts and butter</i>	

PLATTERS	QTY
Cheese plate "Nobilis" <i>with Camembert, Parmesan, Gorgonzola, Goat cheese and Gauda with nuts, grapes and peach sause</i>	
Fish platter with smoked escolar, salted salmon and fried eel	
Meat platter, 380g <i>with prosciutto, baked pork, chicken roll, salami and baked sausage with horseradish sauce</i>	
Ukrainian snak, 350g <i>two types of salo, lard, speck, gravy, horseradish, garlic, green onion and toasts. Ukrainian Traditional Cuisine</i>	
SALADS	QTY
"Olivier" salad with salted salmon and caviar <i>Ukrainian Traditional Cuisine</i>	
"Olivier" salad with smoked meat <i>Ukrainian Traditional Cuisine</i>	
Caesar salad with grilled chicken	
Caesar salad with grilled salmon	
Caesar salad with grilled shrimps	
Caesar salad with grilled veal <i>with cherry tomatoes, cucumber, garlic, croutons, bacon, parmesan and classic "Caesar" sauce</i>	
Greek salad with spicy dressing	
Salad le Bouche <i>with goat cheese, cashew and flambe pear, flavored with honey-mustard sauce</i>	
Salad with chicken <i>arugula, pine nuts, cherry tomatoes and parmesan cheese</i>	
Salad with fried eel, Wokame seaweed, pepper under Oriental sauce	
Salad with shrimps <i>arugula, pine nuts, cherry tomatoes and parmesan cheese</i>	
Salad with veal <i>arugula, pine nuts, cherry tomatoes and parmesan cheese</i>	
Warm grilled salad with chicken <i>bell pepper fillet, cherry tomatoes, champignons, oyster mushrooms, asparagus, red onions and carrots fried and chili sauce</i>	
Warm grilled salad with shrimps <i>bell pepper fillet, cherry tomatoes, champignons, oyster mushrooms, asparagus, red onions and carrots fried and chili sauce</i>	
Warm grilled salad with veal <i>bell pepper fillet, cherry tomatoes, champignons, oyster mushrooms, asparagus, red onions and carrots fried and chili sauce</i>	
Warm vegetable salad with Feta cheese under sweet-and-sour sauce	

HOT MEALS

SNACKS & STARTERS	QTY
Baked eggplant with mozzarella cheese and tomato sauce	
Crepes with red caviar	
Dumplings with potato and cabbage <i>served with mushroom sauce</i>	
Dumplings with potato/ cabbage served with: <i>served with onions and bacon</i>	
Dumplings with potato/ cabbage served with: <i>served with sour cream</i>	
Foie gras on apple pyramid with raspberry and black currant sauce	
Fried Camembert with cranberry sauce	
Grilled shrimps with fresh salad and pomegranate sauce	
Julien with porcini mushrooms under cheese crust	
Potato pancakes served with mushroom sauce <i>Ukrainian Traditional Cuisine</i>	
Potato pancakes served with sour cream <i>Ukrainian Traditional Cuisine</i>	
Stuffed pepper with pork, Gauda cheese, asparagus and tomatoes	
SOUPS	QTY
Chicken noodle soup, 300g	
Cream soup with broccoli, 300g	
Cream soup with porcini mushrooms, 300g	
Cullen Skink - Creamy fish soup with trout, 300g <i>Served with toasts</i>	
Noodle soup with mushrooms and sour cream, 280g <i>Ukrainian Traditional Cuisine</i>	
Spanish pea soup with tomatoes and bacon, 300g <i>Served with garlic croutons</i>	
Ukrainian borsch with meat, sour cream, buns and salo, 340g	

MAIN DISHES - MEAT	QTY
Beef fillet on the pillow of stewed chanterelles in cream	
Beef fillet with grilled Camembert cheese under raspberry souse	
Beef Steak with spicy sauce	
Pork Steak served with fried mushrooms sand spicy sauce <i>Ukrainian Traditional Cuisine</i>	
Pork with porcini mushrooms under Camembert sause	

MAIN DISHES - FISH & SEAFOOD	QTY
Grilled Dorado fillet on pillow of spinach, bell pepper and carrots under Camembert sauce	
River trout baked with vegetables and fish sauce <i>Ukrainian Traditional Cuisine</i>	
Salmon Steak with red caviar under fish sauce	

MAIN DISHES - POULTRY	QTY
Chicken breast stuffed with tomatoes, mushrooms and Parmesan cheese	
Duck confit baked with caramel apple under orange sauce	
Kyiv Chicken Cutlet served on garlic toasts <i>Ukrainian Traditional Cuisine</i>	

PASTA & RISOTTO	QTY
"Al Porcini" with porcini mushrooms and cream sauce	
"Carbonara" with smoked meat, mushrooms under creamy Garlic-Basil sauce	
Parmesan cheese, 15g	

SIDE DISHES	QTY
Baked potatoes with oyster mushrooms and onions <i>Ukrainian Traditional Cuisine</i>	
Grilled vegetables	
Mashed potato	
Mashed potato with Parmesan cheese	
Potatoes baked with rosemary	
Rice with vegetables	
Steamed spinach in cream with mushrooms and Parmesan	
Vegetables stewed with cream	

DESSERTS & FRUIT

DESSERTS	QTY
Panna Cotta with raspberry sauce	
Apple Caramel biscuit	
Baked apple with honey and nuts, per 100g	
Cheese pudding with raspberry sauce <i>Ukrainian Traditional Cuisine</i>	
Chocolate Fondant <i>Hot chocolate brownie with hot chocolate inside, served with vanilla sauce and fruit ice-cream</i>	
Crème brulee <i>A rich custard base with a crispy crust, served with vanilla ice-cream and strawberry sauce</i>	
Crepes with orange - liqueur Suzette sauce	
Macaroons in stock	
New York Cheesecake with flambe cherries	
Old-Viennese Strudel <i>Apple strudel with ice-cream and vanilla sause</i>	
Sauce on your choice: <i>Raspberry, caramel, vanilla</i>	
Tiramisu <i>A light Savoyard biscuit fused with coffee and amaretto, topped with cocoa served on a base of creamed mascarpone cheese</i>	

FRUIT	QTY
Fresco Fruit salad <i>Fruit salad with vanilla sause and Cream de Cassis liqueur</i>	

ICE CREAM	QTY
Fruit sorbet	
Ice-cream on your choice: <i>chocolate, vanilla, fruit, raspberry</i>	