

AIRPORT

Russia, Ekaterinburg

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

SNACKS	QTY
Focaccia with parmigiano	
Focaccia with pesto	
Focaccia with black truffles	
Focaccia with porcini mushrooms	
Focaccia with garlic	
Focaccia	

STARTERS	QTY
Oyster, 1 pc	
Oysters, 6 pcs	
Oysters, 12 pcs	
Giant king crab	
Tuna fish tartar	
Foie gras with figs and berries, 175 gr	
Tuna or liver pate with giant olives, 200 gr	
Seabass in salt, 800gr	
Beef tartar, 200 gr	
Octopus carpaccio with grilled zucchini	
Fresh tuna carpaccio and rucola "Pesto"	
Marinated salmon carpaccio	
Beef carpaccio with porcini and black truffle	
Scallop carpaccio with fresh spinach	
SALADS	QTY
Salad of roasted beets with tomatoes and cheese stracciatella	
Nizzarda salad with fresh tuna	
Sliced veal with tuna sauce	
Caprese with cow's milk mozzarella	
Burrata classica Fresh Burrata	
Crab meat and avocado salad	
Beef mixed with leaves of salad	
Fresh rucola, king prawn, cherry tomatoes and Parmesan cheese salad	
"Caesar" salad with sous vide chicken fillet	
Salad of pickled salmon with carrot mousse	
Grilled avocado salad with Provolone cheese	

PLATTERS	QTY
Italian cheese platter with nuts and jam	
Fresh vegetable platter	
Italian delicious meat platter	
Assorted smoked fish <i>salmon, tuna, chilean seabass and mehr</i>	

HOT MEALS

PIZZA	QTY
Pizza Margherita	
Pizza with seafood	
Pizza with tuna and onion	
Pizza "Diavola"	
Pizza "Four cheese"	
Pizza with ham and mushrooms	
Pizza with ham	
Pizza with salame "Felino"	
Pizza parm ham and rucola	

SNACKS & STARTERS	QTY
Warm seafood salad	
Octopus and baby potatoes salad	
Aubergine a-la Parmigiana	
Deep-sea scallop baked in a cream sauce, 200vgr	
Baked snails "a la Bourgogne", 12 pcs	

SOUPS	QTY
Tomato seafood soup, 400 gr	
Cream of pumpkin soup, 250 gr	
Onion soup, 450 gr	
Lamb and vegetable tuscan soup, 280 gr	
Cream of mushroom & truffle soup, 300 gr	
Chicken broth with truffles and spinach, 250 gr	
Vegetable soup, 250 gr	
MAIN DISHES - MEAT	QTY
"Angus" beef fillet "Rossini"	
Rack of lamb with parsnips and Royal oyster mushrooms	
Lamb saddle with meat sauce and celery puree	
Beef fillet with cream julienne from local species of mushrooms	
Beef cheeks with mashed potatoes	
"Angus" steak	
Beef fillet	
Lamb rack	

MAIN DISHES - FISH & SEAFOOD	QTY
Black cod fillet with pesto-puree and vegetable bruschetta	
Fried octopus with mini potatoes and lettuce leaves	
Crisp Halibut and mashed potatoes with leek	
Steamed sea bass fillet with roasted vegetables	
Sea bass fillet with cauliflower and Noisette sauce	
Cod with carrot puree and bean edam	
Fried kalkan with mushroom sause	
Grilled Prawns, 3 sizes	
Grilled Octopus	
Grilled Deep-sea scallop	
Grilled Giant scallop	
Grilled Salmon fillet	
Grilled Branzino grill	
Grilled Dorado grill	
Grilled Chilean seabass steak	
Grilled Tuna fillet	
Grilled Crab	
Grilled Black cod	
MAIN DISHES - POULTRY	QTY
Duck fillet with orange and cinnamon sauce	

PASTA & RISOTTO	QTY
Seafood spaghetti	
Spinach tagliatelle in a cream and smoked salmon sauce	
Tagliatelle with Bolognese sauce	
Home-made tagliatelle with porcini sauce	
Spaghetti in a tomato and basil sauce	
Porcini risotto	
Classic lasagne	
Porcini ravioli with Parmigiano fondue	
Lamb ravioli in a meat sauce	
Duck and duck demi-glace ravioli	
Home-made shrimp tagliatelle with strachatella cheese, tomato sauce and pesto	
SIDE DISHES	QTY
Steamed vegetables	
Grilled vegetables	
Rice with delicate vegetables	
Mashed potatoes	
French fries	
Spinach	
Asparagus	
Fried baby potatoes with herbs	
SAUCES & MORE	QTY
Meat sauce	
Pepper sauce with cognac	
Cream sauce with porcini	
Tomato hot sauce	
Cheese sauce	

DESSERTS & FRUIT

DESSERTS	QTY
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Passion with fresh berries

CAKES & TARTS	QTY
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Cake "Rome night"

3 chocolate cake with sauce

Cheesecake mango-passion fruit

Capri with vanilla sauce

Carrot cake with orange sauce

Cake "Rome Day" like a light coffee sauce