

AIRPORT

Russia, Krasnodar

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
Ciabatta	
Rye bread with cereals	
Cheese and garlic bread	

COLD MEALS

SNACKS	QTY
Pickles <i>pickled tomatoes, cucumbers, assorted salted mushrooms, pickled cabbage</i>	

STARTERS	QTY
Burrata cheese <i>with vegetable salad, pine nuts and spinach</i>	
Russian style herring <i>with boiled potatoes and red onions</i>	
Tuna tartar <i>with avocado</i>	
Beef tail jelly <i>with homemade mustard and horseradish</i>	
Farmer tenderloin tartare <i>with capers popcorn and rice flakes</i>	

PLATTERS	QTY
Cheese platter <i>with honey and nuts: Parmesan, Dor blue, Cheddar, Camembert, Maasdam</i>	
Assorted vegetables	
Home salted assorted fish delicacies <i>salmon, omul, tuna</i>	
Lightly salted herring pate <i>with three types of caviar (pike, halibut, red)</i>	
Homemade meat specialties <i>served with mustard (boiled pork, chicken roll, beef tongue, roast beef) with horseradish and mustard</i>	
Assorted cured meat <i>basturma, sudjuk, chorizo, salami, proschiutto</i>	
SALADS	QTY
Salad with spinach <i>granular cottage cheese, a mix of light vegetables and pomegranate seeds</i>	
Crispy eggplant salad <i>with cheese cream</i>	
Salad with pastrami <i>with arugula, cherry, suluguni and peanut sauce</i>	
"Pushkinist" salad <i>with mini-octopus, shrimp, rapana meat, asparagus, salad mix and chili-mango sauce</i>	
Caesar salad with tiger prawns	
Caesar salad with chicken fillet <i>with fried bacon</i>	
Homemade Olivier salad <i>with smoked chicken</i>	
Salad with sous-vide duck fillet <i>with pear, grapes and raspberries with honey-yoghurt dressing.</i>	

HOT MEALS

SNACKS & STARTERS	QTY
Far Eastern scallop <i>with avocado and raspberry-chili</i>	
Assorted Kuban bacon (pork fat) <i>salted, classic with garlic, cold smoked</i>	
Fried Camembert <i>with fruit salad and sweet mango</i>	
Scallop, per piece <i>baked in a shell with "White Wine" sauce</i>	
Baked Kiwi mussels <i>with Parmesan cheese and cognac sauce</i>	
Potato Deruny (potato pancake) <i>with salmon, fresh cucumber and flying fish roe</i>	
Cockill with crab, squid, pike perch <i>with homemade cheese and croutons</i>	
Meat pies	
Pies with potatoes	
Pies with cabbage	

SOUPS	QTY
Beetroot cream soup <i>with coconut milk and tiger prawns</i>	
Royal fish soup <i>made of pike perch, salmon and sturgeon</i>	
Rich Marseille soup <i>with seafood</i>	
Homemade broth <i>with chicken and quail eggs</i>	
Kuban borsch <i>with bacon and meat pie</i>	

MAIN DISHES - MEAT	QTY
Smoked beef tongue <i>with porcini mushrooms and sun-dried tomato and crispy onions sauce</i>	
Farm tenderloin medallions <i>with champignons and wine sauce</i>	
Glazed Beef Rib <i>with Cole Slow</i>	
Signature Beef Stroganoff «Pushkinist»	
Grilled Sturgeon steak	
Grilled Filet mignon <i>Kuban tenderloin</i>	
New Zealand lamb rack <i>Roasted</i>	
Grilled Striploin Steak <i>Grass Feeding</i>	
Steak Rib eye steak grain fed	
MAIN DISHES - FISH & SEAFOOD	QTY
Whole trout <i>from the aquarium baked with mushrooms and cheese</i>	
Whole baked sterlet <i>from the aquarium</i>	
Pike perch fillet <i>with mini vegetables in a creamy sauce</i>	
Pike cutlet <i>with green puree, marinated zucchini and shrimp bisque</i>	
Assorted seafood <i>with potatoes, tomatoes and artichokes</i>	
Backed phalanx of crab <i>with cream sauce</i>	
Grilled Squid	
Grilled Dorado	
Grilled Seabass	
Grilled Salmon	
Grilled King prawn	
Grilled Scallops	

MAIN DISHES - POULTRY	QTY
Sous-vide duck leg <i>with Iceberg steak and orange sauce</i>	
Turkey cutlets <i>with spinach and mashed potatoes</i>	
Kuban grain chicken <i>with fried potatoes, cheese sauce and vegetable salad</i>	
Grilled Turkey	
PASTA & RISOTTO	QTY
Varenyky <i>with seasonal berries (check with the waiters)</i>	
Potato gnocchi <i>in cheese sauce</i>	
Handmade pasta <i>with veal and vegetables in tomato sauce</i>	
Pelmeni pork and beef	
Khinkali lamb	
Khinkali pork and beef	
SIDE DISHES	QTY
Mashed potatoes	
French fries <i>with parmesan and Blue Cheese sauce</i>	
Home-style potatoes <i>with porcini mushrooms</i>	
Baby potatoes with leeks	
Spinach with pine nuts	
Young asparagus	
Broccoli <i>with shallots and chili sauce</i>	
Assorted grilled vegetables	
DESSERTS & FRUIT	
DESSERTS	QTY
Ricotta with fruit chutney	
Souffle «Bird's milk»	

CAKES & TARTS	QTY
Chocolate tortino <i>with vanilla ice cream and tropical sauce</i>	
Honey cake	
Mille-feuille with cherry sauce	
Anna Pavlova <i>with raspberries and berries</i>	

CHOCOLATES & SWEETS	QTY
Handmade chocolates cherry	
Handmade chocolates coconut	
Handmade chocolates marble	
Handmade chocolates Baileys	
Handmade chocolates hazelnut	

BEVERAGES

FRESH FRUIT MIX & DETOX DRINKS	QTY
Fruit Compote, 250ml <i>Strawberry apricot sour cherry black cherry compote</i>	
Mors, 250ml <i>Cranberry drink</i>	
Kvass, 250ml <i>traditional fermented Slavic beverage commonly made from rye bread</i>	