

AIRPORT

Russia, Vladivostok

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
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Flatbread
Aioli, mix of greens, red caviar, smoked protein caviar, nuts

Greek olives
Large olives, citrus marinade, garlic

STARTERS	QTY
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Shrimp ceviche
Tiger prawns, protein caviar, aioli, spicy lime dressing

Beef tataki
Beef tenderloin scorched by live fire, sesame sauce, lime and orange juice

Scallop ceviche
Steamed seaside scallop, cucumber, Tiger milk dressing, black caviar

Octopus
Far Eastern octopus, lemon gel, lemon zest, olive oil, cubeb pepper

Pate
Chicken liver pate, cocoa, coffee-caramel sauce, bread

Coppa
Dried pork neck, olive oil, cubeb peppe

Beef Tartar
Chopped marbled beef, green aioli, capers, mustard, gherkins

SALADS	QTY
<p>Shrimps and coppa salad <i>Mix of greens, fried shrimps, coppa, sesame - citrus dressing</i></p>	
<p>Green <i>Mix of greens, edamame beans, cucumber, broccoli, avocado, tomatoes, mix of seeds</i></p>	
<p>Beet & duck <i>Baked beetroot, duck - confit, spicy nuts, prunes</i></p>	
HOT MEALS	
SNACKS & STARTERS	QTY
<p>Shrimp a la plancha <i>Tiger prawns, bisque sauce, sun-dried tomatoes, oranges, prunes</i></p>	
SOUPS	QTY
<p>Celery & porcini mushrooms <i>Celery root cream, porcini mushrooms, pine nuts, croutons</i></p>	
<p>Corn <i>Corn, chili, spicy nuts, cream cheese</i></p>	
<p>Duck soup <i>Aged duck meat, edamame beans, mushrooms, young potatoes</i></p>	
MAIN DISHES - MEAT	QTY
<p>Veal cheeks <i>Stewed veal cheeks, mushroom puree with truffle, sauce with oyster mushrooms</i></p>	
<p>Stewed beef shank <i>Stewed beef shank, demi-glace sauce, bone marrow, parsley, stem salsa, mix of greens</i></p>	
<p>Skirt steak <i>Skirt - steak, demi-glace sauce, parsley root puree</i></p>	
<p>Striploin <i>Striploin, demi-glace sauce, mix of greens</i></p>	
<p>Wellington <i>Beef tenderloin, puff pastry, mushroom duxel, coppa, demi-glace</i></p>	
MAIN DISHES - FISH & SEAFOOD	QTY
<p>Black cod <i>Black cod, lemon gel, fish sauce, cauliflower</i></p>	
<p>Halibut & green peas <i>Halibut, green pea puree, artichokes, mix of greens</i></p>	

MAIN DISHES - POULTRY	QTY
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Chicken
Chicken gherkin, vanilla sauce, fries, citrus oil

Aged duck
Dry-aged duck breast, banana chutney, pear in wine

Duck leg
Duck leg, green buckwheat risotto, malt caramel

MAIN DISHES - VEGETARIAN	QTY
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Eggplant
Eggplant, BBQ sauce, pangrattato, baked pepper, miso sauce, fries, mix of nuts

Pumpkin & millet risotto
Stewed sweet pumpkin, spicy nuts, millet risotto, onion demi-glace

PASTA & RISOTTO	QTY
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Tortellini with crab
Pasta stuffed with crab, bisque sauce, red caviar, black caviar

Pappardelle with duck
Pappardelle pasta, duck stew, parmesan, pine nuts

SIDE DISHES	QTY
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Mix of greens
Mix of greens, lemon vinaigrette, tomatoes

New potatoes
Mustard sauce, pearl onions

Broccoli
Broccoli, seed mix, lemon vinaigrette

DESSERTS & FRUIT

CAKES & TARTS	QTY
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Honey cake

Chocolate cake

Charlotte apple pie