

AIRPORT

Switzerland, Samedan

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
Basket of assorted bread, 6 x 80 gr	
Basket of assorted bread, 6 x 40 gr	
Bread roll, 80 gr	
Bread roll, 40 gr	
French toast, 2 pieces	
French crepes, 4 pieces	
PASTRIES	QTY
Croissant, 40 gr	
Apricot croissant, 70 gr	
Chocolate croissant, 60 gr	
Nut - pastries, 120 gr	
Almond - pastries, 120 gr	
CONDIMENTS	QTY
Garnishing jam, 28.3 gr	
Garnishing honey, 28.3 gr	
Garnishing butter, 20 gr	

CEREALS	QTY
Cornflakes	
BLINIS & PANCAKES	QTY
Classic pancakes, 4 pieces	
COLD CUTS	QTY
Meat platter , per portion	
Meat platter, 2 portions	
Bresaola platter, per portion	
Bresaola platter, 2 portions	
Cheese platter, per portion	
Cheese platter, 2 portions	
Fish platter (salmon and smoked trout), per portion	
Salmon platter, per portion	
MUESLI & FRUITS	QTY
Homemade muesli (Birchermuesli), per portion	
Fruit platter, per portions	
Fruit platter, 2 portions	
Fruit sticks, per piece	
HOT BREAKFAST	QTY
Porridge, per portion	
Soft-boiled eggs, per piece	
Scrambled eggs, 2 eggs	
Sunny side up eggs, 2 eggs	
Omelette, 2 eggs	
COLD MEALS	QTY
CRUDITEES	QTY
Cruditee platter with 2 dips	

SNACKS	QTY
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Artichokes in oil, 100 gr

CANAPÉS	QTY
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Mixed mini canape, per piece
meat, fish, egg, cheese, asparagus

Smoked salmon, prawns, salmon tartare, raw ham canape, per piece

Salami, ham, egg, cheese canape, per piece

Beef tartare canape, per piece

Tuna tartare canape, per piece

La Curunabrotli, smoked salmon on sourdough bread, per piece

FINGER FOODS	QTY
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Chestnuts wrapped in bacon, per piece

STARTERS	QTY
Graved salmon and smoked salmon "La Curuna", horseradish foam and dill mustard sauce, 100 gr	
Tuna carpaccio and tartar with sauteed king prawns, 100 gr	
Carpaccio of Fassona beef , per portion	
Vitello Tonnato "Geronimi", 100 gr	
Vitello tonnato "Suvretta", per portion	
Homemade terrine of foie gras with mango, 100 gr	
Beef tartare, 150 gr <i>sauce a part</i>	
Squid carpaccio with shrimp salad and avocados, 150 gr	
Tartar of Fassona beef "al coltello", small portion	
Tartar of Fassona beef "al coltello", large portion	
Variation of beet wtih burrata, sanddorn and baru nut	
Carpaccio of venison with goat cheese, walnuts and blackberry sauce, per portion	
Salmon tataki with asian salad and ponzu vinaigrette, per portion	
Duo of foie gras with fig chutney, P.X. Sherry vinegar and brioche, small portion	
Duo of foie gras with fig chutney, P.X. Sherry vinegar and brioche, large portion	
Marinated king fish with avocado, cucumber, bottarga and finger lime	
Pickled swiss salmon trout with beetroot, horseradish, mandarin and Szechuan pepper	
Pickled swiss salmon trout <i>with beetroot, horseradish, mandarin and Szechuan pepper with "Golden Oscietra" Caviar</i>	
Tomato and nectarine variation with burrata, zatar and baru nuts	

SUSHI	QTY
Assorte sushi, 15 pieces	
Assorted sashimi, 100 gr <i>market price</i>	
Salmon Maki, per piece	
Tuna Maki, per piece	
Scallop Maki, per piece	
Eel Maki, per piece	
Salmon Futomaki, per piece	
Tuna Futomaki, per piece	
Scallop Futomaki, per piece	
Eel Futomaki, per piece	
Salmon Insideout, per piece	
Tuna Insideout, per piece	
Scallop Insideout, per piece	
Eel Insideout, per piece	
Salmon Nigiri, per piece	
Tuna Nigiri, per piece	
Scallop Nigiri, per piece	
Eel Nigiri, per piece	
CAVIAR	QTY
Albino Beluga from Iran <i>market price</i>	
Royal Beluga from Iran <i>market price</i>	
Siberian caviar from Italy <i>market price</i>	
Oscietra Premium Gold from China <i>market price</i>	
Royal Oscietra from Belgium <i>market price</i>	

PLATTERS	QTY
St. Moritz platter, per person <i>Minimum order for 3 people. Grisons meat, raw ham, salsiz, Grisons bacon, pickles, tomatoes, silver onions, corn on the cob</i>	
Pie and terrine platter, per person <i>Minimum order for 6 people. House pie, venison pie, game terrine, vegetable terrine. Mushroom terrine, duck breast and chicken breast aspic</i>	
Plate with various smoked fish, per person <i>Minimum order for 6 people. Eel, squid, trout, whitefish fillets, swordfish, smoked salmon, trimmings, horseradish foam</i>	
Hors d'oeuvre platter, per person <i>Minimum order for 4 people. Fish terrine, smoked salmon, graved salmon, smoked trout, game terrine, vegetable terrine, shrimp salad, melon raw ham, garnish, sauces</i>	
Gourmet plate 'La Curuna', per person <i>Smoked salmon 'La Curuna', graved salmon, salmon tartare, lobster salad, homemade foie gras terrine</i>	
SALADS	QTY
Lobster salad with Canadian lobster and cocktail sauce, 100 gr	
Cous cous salad with smoked lamb entrecote, 100 gr <i>with mediterranean vegetables and yoghurt mint dip</i>	
Couscous salad with rocket salad, dried tomatoes, artichokes, spinach, pumpkin, per portion	
Glass noodle salad with beef fillet tires, Asian vegetables, soy and coriander, 100 gr	
"Engadine" Caesar salad, per portion	
Quinoa salad with tuna tataki, vegetables and wasabi dip, 100 gr	
Chicken salad with curry sauce, 100 gr	
Cucumber salad, 100 gr	
Waldorf salad, 100 gr	
Carrot salad, 100 gr	
Tomato salad, 100 gr	
Leaf salad, 100 gr	
Warm salad of Maine-lobster with pumpkin, blood orange and lamb's lettuce, small portion	
Warm salad of Maine-lobster with pumpkin, blood orange and lamb's lettuce, large portion	
Warm salad of Maine-lobster with melon and togarashi, small portion	
Warm salad of Maine-lobster with melon and togarashi, large portion	

HOT MEALS

SNACKS & STARTERS	QTY
Quiche with leeks, bacon and mushrooms, small portion	
Quiche with leeks, bacon and mushrooms, large portion	
Freshly baked puff pastry, 100 gr	
Risotto "Gran Riserva" with lobster, champagne and salicorn, small portion	
Pumpkin risotto with pistachios, pear and gorgonzola, small portion	
Roasted cauliflower with tahini, yogurt and spicy herb vinaigrette	
"Pizzoccheri Suvretta House", small portion	
Polenta Gnocchi with wild boar ragout and cranberries, small portion	
Baked aubergine with chickpea puree and roasted mushrooms, per portion	
Spaghettini with lemon and caviar	
Risotto "Gran Riserva" with lobster, champagne and salicorn, large portion	
Pumpkin risotto with pistachios, pear and gorgonzola, large portion	
Taglierini with summer truffle	
Risotto with summer truffle	
"Pizzoccheri Suvretta House", large portion	
Homemade Tagierini with tomato ragout, Taggiasca oives, burrata and basil, small portion	
Homemade Tagierini with tomato ragout, Taggiasca oives, burrata and basil, large portion	
Polenta Gnocchi with wild boar ragout and cranberries, large portion	
SOUPS	QTY
Beef bouillon - with vegetables, boiled meat, 300 ml	
Hungarian goulash soup, 300 ml	
Tomato cream soup, 300 ml	
Pumpkin soup, 300 ml	
Grisons barley soup, 300 ml	
Lobster bisque, 300 ml	
Bouillabaisse 'La Curuna', 400 ml	
Grisons barley soup, per portion	
Cream soup of roasted pumpkin with amaretti crumble, per portion	
French onion soup, per portion	
Ramen with chicken, per portion	

MAIN DISHES - MEAT	QTY
Rack of lamb with a crust of thyme, per portion	
Saddle of lamb "Green Egg" hay smoked, for 2 people	
Grisons lamb chops, per portion	
Veal chop "Green Egg", 300 gr	
Zurich-style veal slices, per person <i>Minimum order for 4 people</i>	
Sliced veal "Zurich style", per portion	
Roasted veal loin with mushroom cream sauce, per person <i>Minimum order for 2 people</i>	
Veal steak with morel sauce, per person <i>Minimum order for 2 people</i>	
Veal Escalope "Viennese style", per portion	
Veal Paillard, per portion	
Miyazaki-Gyu Wagyu Japonnais vom Grill "Green Egg" Tenderloin A4, 180 gr	
Beef fillet goulash 'Stroganoff', per person <i>Minimum order for 4 people</i>	
Beef fillet Wellington, per person <i>Minimum order for 4 people</i>	
Roastbeef with sauce bernaise, per person <i>Minimum order for 6 people</i>	
US Prime Sirloin, 300 gr	
US Prime Tenderloin, 200 gr	
Black Angus Beef fillet, 200 gr	
Black Angus beef skewer "Suvretta House", per portion	
Grande Piece vom Grill "Green Egg" Cote de Bouef, for 2 people	
Saddle of deer "Suvretta house", for 2 people	

MAIN DISHES - FISH & SEAFOOD	QTY
Catch of the day <i>market price</i>	
Atlantic seabass <i>market price</i>	
Fried salmon medallion with saffron sauce	
Fish - fricassee, per person <i>Minimum order for 4 people. Salmon, sole, lobster, champagne sauce</i>	
Grilled South African Scampi , per piece	
Sole meuniere or grilled, per portion	
Sole grilled, per portion	
Lobster Thermidor "Suvretta House", small portion	
Lobster Thermidor "Suvretta House", large portion	
Tuna "Poke", per portion	
MAIN DISHES - POULTRY	QTY
Poulet de Bresse "Suvretta House", for 2 people	
Glazed king pigeon "Suvretta House", per portion	
Asian glazed chicken thigh with pak choi, per portion	
PASTA & RISOTTO	QTY
Spaghettini with lemon and caviar	
Risotto "Gran Riserva" with lobster, champagne and salicorn, large portion	
Pumpkin risotto with pistachios, pear and gorgonzola, large portion	
"Pizzoccheri Suvretta House", large portion	
Homemade Tagierini with tomato ragout, Taggiasca oives, burrata and basil, small portion	
Homemade Tagierini with tomato ragout, Taggiasca oives, burrata and basil, large portion	
Polenta Gnocchi with wild boar ragout and cranberries, large portion	

SIDE DISHES	QTY
Steamed white rice, per portion	
Buttered rice, per portion	
Butter noodles, per portion	
Potato gratin, per portion	
Leaf spinach Italian style, per portion	
Buttered beans, per portion	
Mixed vegetables sauteed in butter, per portion	
Ratatouille vegetables, per portion	
Seasonal vegetables, per portion	
Grilled vegetables, per portion	
Fried potatoes with thyme, per portion	
Potato salad, per portion	
Rosti, small portion	
Rosti, large portion	
French fries, per portion	
Country cuts gratinated with parmesan and truffle, per portion	
SAUCES & MORE	QTY
Truffle Jus, 100 ml	
Vine Jus, 100 ml	
Bernaise sauce, 10 ml	
Chimichurri sauce, 10 ml	
Lemon butter sauce, 10 ml	
Red wine jus, 10 ml	
Peppercorn sauce, 10 ml	
Cafe de Paris butter, 10 ml	

DESSERTS & FRUIT

DESSERTS	QTY
Crepes Suzette "Suvretta House", per portion	
Vegetal chocolate mousse with caramelized pears and miso, per portion	
Profiteroles "Suvretta House", per portion	
CAKES & TARTS	QTY
Assorted cakes "Suvretta", per piece	
CHOCOLATES & SWEETS	QTY
Pralines, per piece	
PETIT FOURS	QTY
Petit fours, per piece	
Strawberries with chocolate, per piece	
Assorted cakes, per piece	
COOKIES	QTY
Assorted cookies, per piece	
SWEET PASTRY	QTY
Pastry glas, per piece <i>tiramisu, panna cotta</i>	
BEVERAGES	
JUICES	QTY
Fresh orange juice, 500 ml	
Fresh orange juice, 1 L	
SMOOTHIES	QTY
Smoothies, 500 ml	

HOT BEVERAGES	QTY
Hot Water, 1 L	
Coffee, 750 ml	