

AIRPORT

Spain, Madrid - Getafe

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
Large French Baguette Eco, per piece	
Beadrolls Assortment, per piece	
Bagels Assortment, per piece	
Local Bread (Pan de Pagès), per piece <i>For 2 pax aprox</i>	
Local Bread (Hogaza), per piece <i>For 2 pax aprox</i>	
Dark Loaf, per piece <i>For 2 pax aprox</i>	
Bread with Prepared Tomato with Extra Virgin Olive Oil on the side to spread, per portion	
Sandwich Bread Toast, per piece	
Assorted Grissinis, per piece	

PASTRIES	QTY
Butter Croissants, per piece	
Chocolate Butter Croissants, per piece	
Ensaimadas , per piece	
Mini pastries, per piece <i>croissant, pain au chocolat, ensaimada</i>	
Brioches , per piece	
Mini Brioches , per piece	
Plain Muffins (Magdalenas), per piece	
Chocolate Muffins (Magdalenas), per piece	
Plumcakes, per portion	
CONDIMENTS	QTY
Soft Boiled Eggs, per portion <i>2 Eggs</i>	
Individual Traditional Jams , per piece	
Individual Traditional Honey, per piece	
Individual Maple Syrup, per portion	
Individual butter, per piece	
YOGHURTS	QTY
Premium Plain Greek Yoghourt or Eco, per piece	
Premium Assorted Eco Fruit Yoghourts, per piece	
CEREALS	QTY
Cereals, per portion	
Homemade Porridge, per portion <i>Oatmeal, Dried Fruits, Berries and Milk</i>	

MUESLI & FRUITS	QTY
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Sliced Seasonal and Tropical Fruit with Berries, 300g

Whole Fruit, per piece
market price

Fruit Skewers, per piece
5 Fruit Units, market price

Fruit Skewers, per piece
9 Fruit Units, market price

Homemade Muesli, per portion
Oatmeal, Dried Fruits and Berries

BLINIS & PANCAKES	QTY
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Pancakes, per piece

HOT BREAKFAST	QTY
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French Omelette or Scrambled Eggs, per piece
3 Eggs, Egg white also available Supl. 2,5 €

Stuffed Omelettes Chef choice, per piece
3 Eggs

Pork Sausages, per piece

Chicken Sausages, per piece

Turkey Sausages, per piece

Bacon, per portion

Grilled tomatoes, per piece

Grilled mushroom, per portion

Homemade Baked Beans, per portion

Homemade Hash Browns, per portion

Sauteed Spinachs, per portion

COLD MEALS

CANAPÉS	QTY
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Assorted Cold Canapes, per piece
Smoked Salmon, Sucedaneous Caviar, Roast Beef, Foie-Gras, Vegetables, Chicken, Langoustines, Gorgonzola&Nuts or Mozzarella and Dried Tomato or another locally inspired flavour with Assorted Sandwich Bread

SANDWICHES	QTY
Assorted Little Bocadillos, per piece <i>Cold Cuts, Cheese, Ham, Turkey or another locally inspired flavour with Assorted Breadrolls</i>	
Iberian Ham or Foie-Gras Little Bocadillos, per piece <i>With Assorted Breadrolls</i>	
Assorted Finger Sandwiches, per piece <i>Chicken Salad, Tuna Salad, Smoked Salmon, Roast Beef, Foie-Gras, Vegetables, Ham, Cheese, Turkey or another locally inspired flavour</i>	
Assorted Club Sandwiches, per piece <i>Chicken Salad, Tuna Salad, Smoked Salmon, Roast Beef, Foie-Gras, Vegetables, Ham, Cheese, Turkey or another locally inspired flavour</i>	
Assorted Triangle Club Sandwiches, per piece <i>Chicken Salad, Tuna Salad, Smoked Salmon, Roast Beef, Foie-Gras, Vegetables, Ham, Cheese, Turkey or another locally inspired flavour</i>	
Assorted Half Wrap Sandwiches, per piece <i>Chicken Salad, Tuna Salad, Smoked Salmon, Roast Beef, Vegetables, Ham, Cheese, Turkey or another locally inspired flavour</i>	
Assorted Open Sandwiches, per piece <i>Chicken Salad, Tuna Salad, Smoked Salmon, Roast Beef, Vegetables, Ham, Cheese Turkey or another locally inspired flavour</i>	
Assorted Bagels, per piece <i>Chicken Salad, Tuna Salad, Smoked Salmon, Roast Beef, Vegetables, Bufala Mozzarella with Tomato and Basil, Ham, Cheese, Turkey or another locally inspired flavour</i>	
Assorted Bocadillos Half Baguette, per piece <i>Cold Cuts, Cheese, Ham, Turkey or French Omelette or another locally inspired flavour</i>	
Iberian Ham Half Baguette Bocadillo, per piece	
Stuffed Croissants, per piece <i>Tuna Salad, Ham or Cheese</i>	
Assorted Montaditos, per piece <i>Tuna&Peppers, Smoked Salmon, Sucedaneous Caviar, Roast Beef, Foie-Gras, Vegetables, Chicken, Langoustines, Gorgonzola&Nuts, Mozzarella and Dried Tomato or another locally inspired flavour</i>	
STARTERS	QTY
Cod Carpaccio <i>Cod Carpaccio, Grated Tomato, Kalamata Olives, Extra Virgin Olive Oil and Black Pepper</i>	
Salmon Carpaccio <i>Salmon Carpaccio with Chef's Sauce</i>	
Salmon Tartar <i>Raw Salmon Tartar with Chef's Sauce</i>	
Salmon Tataky <i>Samon Tataky Lightly Seared with Chef's Sauce</i>	
Beef Filet Mignon Carpaccio <i>Beef Carpaccio with Grated Parmesan Cheese, Rucula, Pine Nuts and Modena Dressing on the Side</i>	
Roast Beef <i>Roast Beef Served With Arugula and Dried Tomatoes and Chef's Vinaigrette on the Side</i>	

CAVIAR	QTY
Caviar <i>Market Price</i>	
Caviar Garnish <i>Please Advise your Preference. Market price</i>	
Mini Blinis	
PLATTERS	QTY
Domestic and Imported Cheeses Tray, per person <i>225grs Assorted Cheeses aprox/pax. With Berries, Nuts, Dried fruits, Crackers and Grisini</i>	
Bellota Ham Tray (Joselito declared best ham in the world), per person <i>100 grs ham aprox/pax with Crackers and Grisini</i>	
Cold Cuts Tray with Iberian Ham, per person <i>125 grs/pax aprox of Assorted Local Cold Cuts (i.e. Chorizo, Salchichon, Butifarra) and Iberian Ham. With Crackers and Grisini</i>	
Cold Meats Tray, per person <i>200 grs aprox/pax of Assorted Cold Meats (i.e. Roast Beef, Chicken, Turkey) With Chef Dip Sauce</i>	
Smoked Fish Tray, per person <i>Assortment of Smoked Fish 100gr aprox (i.e. Trout, Cod, Salmon) With Chef Dip Sauce</i>	
Smoked Salmon Tray, per person <i>100 grs. Aprox/ pax Smoked Salmon</i>	
Cold Fish Tray, per person <i>Assortment of Fresh Fish of the Day (i.e. Monkfish, Hake, Salmon) With Chef Dip Sauce. Market price</i>	
Crudites Tray, per person <i>Assorted Seasonal Vegetables (Around 7 kinds)</i>	
Hummus Dip for Crudites, per portion	
Tzatziki Dip for Crudites, per portion	
Antipasto Tray, per person <i>An Assortment of Meats, Cheeses, Vegetables and Olives with Crackers and Grisini. Market price</i>	
Assorted Sushi and/or Sashimi Tray, per piece <i>Assortment of Nigiris, Makis and/or Sashimi. Market price</i>	
Assorted Seafood Tray, per portion <i>Assortment of Fresh Seafood of the Day With Chef Dip Sauce. Please advise 24hrs in advance to ensure best quality. Market price</i>	

SALADS	QTY
Greek Salad with Vinaigrette <i>Tomato, Cucumber, Red Onion, Feta Cheese, Kalamata Olives, Oregan with Sherry Vinaigrette</i>	
Nicoise Salad with Vinaigrette <i>Lettuce Hearts, Baby Green Beans, Potatoes, Tomato, Kalamata olives, Canned Tuna, Anchovies, Hard Boiled Eggs and Chef Vinaigrette</i>	
Caprese Salad with Sauces <i>Tomato, Bufala Mozzarella, Fresh Basil Leaves with Pesto Sauce and Modena Vinaigrette</i>	
Caesar Salad with Sauces <i>Lettuce Hearts, Grilled Chicken Breast, Parmesan Cheese Shavings, Croutons, Caesar Sauce and Modena Vinaigrette</i>	
Caesar Salad with Prawns or Langoustines and Sauces <i>Lettuce Hearts, Grilled Prawns or Langoustines, Parmesan Cheese Shavings, Croutons, Caesar Sauce and Modena Vinaigrette</i>	
Super Food Salad <i>Lettuce Hearts, raspberries, pomegranate seeds, assortment of vegetables, Kale, quinoa, broccoli florrets, chia, spinach, cherry tomato</i>	
Lobster Salad with Vinaigrette <i>Mixed Greens and Vegetables with Lobster (1/2) and Chef's Vinaigrette. Market price</i>	
Green Salad with Vinaigrette <i>Mixed Greens, Vegetables and Olives with Chef's Vinaigrette</i>	
Mixed Greens Salad with Tuna and Vinaigrette <i>Mixed Greens, Vegetables, Olives, Hard Boiled Egg and Canned Tuna with Chef's Vinaigrette</i>	
Tomato and Tuna Ventresca Salad with Vinaigrette <i>Tomato, Spring Onion, Olives, Pickles and Tuna Ventresca with Chef's Vinaigrette</i>	
Lentils and Vegetables Salad <i>Lentils with Julienne Vegetables and Chef's Sauce</i>	
Quinoa and Vegetables Salad <i>Quinoa with Julienne Vegetables and Chef's Sauce</i>	
Fattoush Salad <i>Arab inspired Salad with lettuce hearts, assorted peppers, onion, radish, tomato, zumaque and lemon based vinaigretteSalad</i>	
Ensaladilla Rusa <i>Diced Mixed Vegetables, Potatoes, Tuna Ventresca and Hard Boiled Egg with Mayonnaise</i>	
Pasta Salad with Vinaigrette <i>Pasta with Mixed Vegetables and Chefs Sauce</i>	
Rice Salad <i>Rice with Mixed Vegetables and Chefs Sauce</i>	

CHEESE	QTY
Manchego, 225g <i>Sheep cheese.- Spain, Castilla-La Mancha</i>	
Tou Tiller, 225g <i>Cow cheese.- Spain, Lleida</i>	
Eth Gran, 225g <i>Cow cheese.- Spain, Valle De Aran</i>	
Payoyo, 225g <i>Goat cheese.- Spain, Andalucía</i>	
Petit Nevat, 225g <i>Goat cheese.- Spain, Cataluña</i>	
Gorgonzola, 225g <i>Cow cheese.-Italy</i>	
Brie de Meaux, 225g <i>Cow cheese.-France</i>	
Comté, 225g <i>Cow cheese.-France</i>	
Mahó, 225g <i>Cow cheese.- Spain, Menorca</i>	
EXTRA GARNISH & SAUCES	QTY
Ketchup, Moutard, Mayonnaise, per piece <i>Individual Terrines</i>	
Herbs Bunch Selection <i>Please Advise your Preference. Market price</i>	
HOT MEALS	
SNACKS & STARTERS	QTY
Assorted Hot Canapes, per piece <i>Grilled Vegetales, Roasted Chicken, Chickpea Fritter with Tarator sauce, Tomato& basil puff pastry, Chistorra, Spanish Omelette or another locally inspired flavour</i>	
Assorted Hot Montaditos, 3 pieces	
Assorted Mini Quiches, per piece <i>Bacon, Ham, Cheeses, Chicken, Langoustines or Vegetables or another locally inspired flavour</i>	
Chicken & Veg Mini Skewers, per piece	
Monkfish and Prawn Mini Skewers, per piece	
Monkfish and Langoustines Mini Skewers, per piece	
Prawn Mini Skewers, per piece	
Langoustines Mini Skewers, per piece	
Beef & Veg Mini Skewers, per piece	

Skewer sauce, per portion	
Assorted Croquettes, per piece <i>Ham, Cheese, Chicken, Mushroom or Seafood</i>	
Tuna Empanadillas, per piece	
Meat Empanadillas, per piece	
Spanish Omelette Tapa (2 small triangles), per portion <i>With or Without Onion. Please Advise</i>	
Bravas Potato Tapa, per portion <i>Fried Potatoes, Mayonnaise and Spicy Sauce</i>	
Garlic Langoustines Tapa, 3 pieces <i>Langoustines sauteed with Garlic</i>	
Garlic Prawn Tapa, 3 pieces <i>Langoustines sauteed with Garlic</i>	
Assorted Olives Tapa, per portion <i>Gordal, Arbequina and Kalamata Olives Marinated with Extra Virgin Olive Oil</i>	
Almonds Tapa, per portion <i>With Salt or Curry</i>	
A Feira Octopus Tapa (1/3 leg), per portion <i>Boiled Octopuss with Boiled Potatoes, Paprika and Extra Virgin Olive Oil</i>	
Padron Peppers Tapa, per portion	
Homemade Meatballs Tapa, 3 pieces	
Wood Oven Pizzas, per portion <i>market price</i>	
Grilled Vegetables <i>A Selection of Seasonal Grilled Vegetables. .10 Different kinds aprox.</i>	
Steamed Vegetables <i>A Selection of Seasonal Steamed Vegetables.10 Different kinds aprox.</i>	
Catalan Spinachs <i>Boiled and Sauteed Spinachs with Raisins and Pine Nuts</i>	
Spinachs à la Crème <i>Steamed Spinachs with Light Beurre Blanc Sauce</i>	
Green beans with potatoes <i>Steamed Beans and Potatoes with EVO, Salt and Pepper</i>	

SOUPS	QTY
Shrimp red soup, per portion <i>cous cous, vegetables, red pepper, green pepper, tomato, oignons. Market price</i>	
Poultry broth, per portion <i>400gr aprox /pax</i>	
Minestrone Soup, per portion <i>Vegetable Soup. 400 grs aprox / pax</i>	
Pumpkin Soup with Garnish, per portion	
Zucchini Soup with Garnish, per portion	
Mushroom Soup with Garnish, per portion	
Lentils Soup with Garnish, per portion	
Vichysoisse (Summer), per portion	
Gazpacho with Garnish, per portion <i>Served cold! Tomato, Pepper, Onion, Cucumber, Garlic, Extra Virgin Olive Oil, Bread, Vinegar, Salt and Pepper</i>	
Seafood Bisqué with Garnish, per portion <i>Fish and Seafood Broth with Seafood and Fish Pieces and Croutons. Market price</i>	
MAIN DISHES - MEAT	QTY
Filet Mignon <i>Grilled. 225gr aprox. Please Advise if you need it Rare, Medium or Cooked</i>	
Chuleton <i>Grilled. 500gr aprox. Please Advise if you need it Rare, Medium or Cooked. Market price</i>	
Beef Goulash <i>Beef cubes stew (with tomato, onion, garlic, paprika and spices sauce)</i>	
Fricandó <i>Beef filets stew (with Tomato, Onion, Garlic, Mushroom and Nuts sauce)</i>	
Filet Strogonoff <i>Beef Cubes with Sauce with Sour Cream, Butter, Mushrooms, Onion and Spices. Market price</i>	
Homemade Meatballs <i>Beef, Pork and white veal Meatballs with Chef's Sauce</i>	
Lamb chops <i>Grilled</i>	
Lamb Carré - French Rack <i>Grilled</i>	
Boneless Goatling Shoulder <i>Roasted with its Juice. Market price</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Cod a La Llauna, per portion <i>Grilled Cod with Garlic, Parsley, Paprika and extra Virgin Olive Oil. 220 grs aprox</i>	
Sole local Extra large, per portion <i>Grilled. 220 grs aprox. Market price</i>	
Monkfish, per portion <i>Grilled or Steamed. 220 grs aprox. Market price</i>	
Seabass, per portion <i>Grilled or Steamed. 220 grs aprox. Market price</i>	
Turbot, per portion <i>Grilled. 220 grs aprox. Market price</i>	
Salmon, per portion <i>Grilled or Steamed. 220 grs aprox</i>	
Hake, per portion <i>Grilled or Steamed. 220 grs aprox</i>	
Fish Suquet, per portion <i>Local Fish Stew. Market price</i>	

MAIN DISHES - POULTRY	QTY
Chicken Thigh (Red Label) <i>Grilled</i>	
Chicken Breast (Red Label) <i>Grilled</i>	
Chicken Goujons, per portion <i>Breaded Chicken filets</i>	
Chicken Nuggets, per portion <i>Breaded Chicken</i>	
Chicken Wings, per portion <i>Marinated with Chef's Sauce</i>	
Duck Magret <i>Roasted</i>	

PASTA & RISOTTO	QTY
Homemade Meat Cannelloni <i>Cannelloni Pasta Stuffed with Meat (Pork and Beef)</i>	
Homemade Spinach Cannelloni <i>Cannelloni Pasta Stuffed with Spinachs and Pine Nuts</i>	
Homemade Meat Lasagna <i>Lasagna Pasta Stuffed with Meat (Pork and Beef) and Tomato Sauce.</i>	
Penne Arrabiatta <i>Penne with Tomato Spicy Sauce. Grated Parmesan on the side</i>	
Spaghetti a Macarroni with Homemade Bolognesa <i>Spaghetti or Macarroni with Tomato, Onion, Garlic, Spices and Meat (Pork and Beef). Grated Parmesan on the side</i>	
Spaghetti Napolitana <i>Spaghetti with Tomato, Basil, Onion, Garlic and Spices. Grated Parmesan on the side</i>	
Spaghetti (Ciprianni) al Pesto (Ciprianni) <i>Spaghetti with Fresh Basil, Garlic, Fresh Cheese and Pine Nuts. Grated Parmesan on the side</i>	
Fettucini Frutti Di Mare (Ciprianni) <i>Fettucini with Assorted Fresh Fish and Seafood of the Day. Market price</i>	
Fettuccini Alfredo (Ciprianni) <i>Fettucini with Butter, Parmesan and Bufala Mozzarella Cheese and Black Pepper.</i>	
Tagliatelle (Ciprianni) with Mushroom <i>Tagliatelle with Seasonal Mushrooms. Grated Parmesan on the side</i>	
Vegetables and Chicken Noodles <i>Noodles with Assorted Vegetables and Chicken and Japanese sauces</i>	
Vegetables Noodles <i>Noodles with Assorted Vegetables and Japanese Sauces</i>	
Fideuà <i>Fideos with Fish or Seafood. With allioli on the side (Sauce with garlic and Extra Virgin Olive Oil). MINIMUM 2 PORTIONS TO BE ORDERED. Market price</i>	
Bellota Ham Risotto <i>Risotto Rice with Iberian Ham. Grated Parmesan on the side</i>	
Seasonal Mushroom Risotto <i>Risotto Rice with Mushrooms. Grated Parmesan on the side</i>	
Seafood Paella <i>Rice with Fish and Seafood. MINIMUM 2 PORTIONS TO BE ORDERED. Market price</i>	
Chicken Paella, per portion <i>Rice with Chicken. MINIMUM 2 PORTIONS TO BE ORDERED. Market price</i>	
Seafood and Meat or Seafood and chicken Paella <i>Rice with Seafood and Meat (Pork and Beef). MINIMUM 2 PORTIONS TO BE ORDERED. Market price</i>	
Vegetables Paella <i>Rice with Assorted Vegetables. MINIMUM 2 PORTIONS TO BE ORDERED.</i>	
Rice a Banda <i>seafood, monkfish, seafood broth, ali-oli. MINIMUM 2 PORTIONS TO BE ORDERED. Market price</i>	

SIDE DISHES	QTY
White Jazmin Rice	
White Basmati Rice	
Brown Rice	
Wild Rice	
Mashed Potatoes <i>With Butter</i>	
French Fries	
Thyme Potatoes <i>Sauteed Potatoes with Fresh Thyme and Extra Virgin Olive Oil and Black Pepper</i>	
Potatoes with Onion <i>Roasted Potatoes with Onion and Extra Virgin Olive Oil and Black Pepper</i>	
Eggplant Escalivada <i>Baked Eggplant with Chef's Sauce</i>	
Bulgur Pilaff <i>Bulgur Sauteed with Onion, Pepper, Coriander and Sultanas</i>	
Grilled or Steamed Vegetables <i>6 Different Vegetable Kinds Aprox</i>	
Cerdanya Trinxat <i>Mashed Cabbage and Potato with Pancetta</i>	
Sauteed Beans with Onion and Shitake	
Sauteed Spinach	
Spinach À La Crème <i>Spinachs with Light Beurre Blanc Sauce</i>	
Pasta <i>Boiled</i>	
Wheat Semolina <i>Boiled</i>	
Sauteed Mushroom <i>Seasonal Mushrooms</i>	
Potatoes Saute <i>Garlic, vinegar and parsley</i>	

SAUCES & MORE	QTY
White Wine Sauce, per portion <i>Sauce for Fish with Wine, Broth and Butter (125 grs)</i>	
Red Wine Sauce, per portion <i>Sauce for Fish with Wine, Broth and Butter (125 grs)</i>	
Green Sauce, per portion <i>Sauce for Fish with Parsley, Garlic and Butter. (125 grs)</i>	
Lemon Sauce, per portion <i>Sauce for Fish with Lemon, Broth and Butter. (125 grs)</i>	
Romesco Sauce, per portion <i>Sauce for Fish with Mashed Almonds and Tomato (125 grs)</i>	
Mojo (sauce typical Gran Canaria), per portion <i>tomato ,olive oil, red pepper, chili, vinagre</i>	
Spanish Sauce, per portion <i>Sauce for Meat with Meat Glaze. (125 grs)</i>	
Red Wine Sauce, per portion <i>Sauce for Meat with Wine, Broth and Butter. (125 grs)</i>	
Oporto Sauce, per portion <i>Sauce for Meat with Oporto Wine and Meat Glaze. (125 grs)</i>	
Chimichurri Sauce, per portion <i>Sauce for Meat with Tomato, Onion, Vinegar, Garlic, Chili, Lemon, Herbs and Spices. (125 grs)</i>	
Red mojo Typical Canarian Sauce, per portion <i>tomato ,olive oil, red pepper, chili, vinagre</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Lemon Mousse in glass cup <i>Individual lemon mousse and crumble</i>	
Berries Mousse in glass cup <i>Individual berries mousse with fresh berries on top</i>	
Chocolate Mousse with Hazelnut Praliné in glass cup <i>Individual Chocolate Mousse with topping of hazelnut Praliné</i>	
Continental Cheesecake <i>Individual Cheesecake with Bluberries Confiture (Continental) or Fresh Berries Coulis (NY)</i>	
NY Cheesecake <i>Individual Cheesecake with Bluberries Confiture (Continental) or Fresh Berries Coulis (NY)</i>	
Mascarpone and Yuzu Cake <i>Individual Mascarpone and Yuzu cake with Berries</i>	
Sacher Cake <i>Individual Chocolate Cake with Berries Coulis Inside and chef's sauce on the side</i>	
Tatin Tart <i>Individual Apple Tart With Sour Cream on the Side</i>	
Fine Apple Tart <i>Individual round and fine Apple Tart With Vainilla Sauce on the side</i>	
Lemon Pie <i>Individual Pie with Lemon and Meringue</i>	
Homemade Crema Catalana in clay casserole <i>Individual Crème with Sugar Brulée on Top</i>	
Homemade Vainilla Flan with Berries <i>Individual Traditional Egg Puddin with Berries on Top</i>	
Tiramisu in glass cup <i>Individual Mascarpone Cake with Chocolate and Coffee</i>	
Pannacotta with Berries <i>Individual Traditional Cream Pudding with Berries on Top</i>	
Homemade Brownies, per piece <i>Chocolate cake with nuts</i>	
Chocolate Soufflé, per piece <i>To be served Hot</i>	
Lionesas, per piece <i>Byte Cake of Pasta Choux Stuffed with Chocolate or Cream with Chocolate Sauce on the side</i>	

FRUIT	QTY
Whole Fruit, per piece <i>market price</i>	
Fruit Skewers, per piece <i>5 Fruit Units, market price</i>	
Fruit Skewers, per piece <i>9 Fruit Units, market price</i>	
Fruit Basket <i>Seasonal and Exotic Fruit. Market price</i>	
BERRIES	QTY
Assorted Berries, per person, 250g	
CAKES & TARTS	QTY
Birthday Cakes and Candles <i>Please Advise your Preference. Market price</i>	
CHOCOLATES & SWEETS	QTY
Fine Chocolates and Chocolate Truffles, per portion <i>Market Price</i>	
PETIT FOURS	QTY
Petit Fours, per piece	
Macarons, per piece	
SWEET PASTRY	QTY
Tea Pastries, per portion <i>Market Price</i>	
Puff Pastries, per portion <i>Market Price</i>	
ICE CREAM	QTY
Assorted Ice-Creams, per piece <i>Häagen-Dazs Brand. 100ml Terrine. Assorted flavours</i>	

BEVERAGES

MINERAL WATER	QTY
Mineral Still Water Evian or Other Local Premium Brands, 1 litre	
Mineral Still Water Evian or Other Local Premium Brands, 0.5 litre	
Mineral Still Water Solan de Cabras, 0.33 litre	
Sparkling Water Perrier, 0.5 litre	
Sparkling Water Vichy Catalan, 0.33 litre	

JUICES	QTY
Orange Juice, 1 litre <i>Fresh Squeezed</i>	
Seasonal Juices, 1 litre <i>Fresh Squeezed: Apple, Carrot, Grapefruit</i>	
Exotic Juices, 1 litre <i>Fresh Squeezed: Pineapple, Mango, Watermelon, Melon</i>	

MILK & CREAM	QTY
Fresh milk, 1 litre <i>Whole, Skimmed or Semi-Skimmed</i>	
Regular milk, 1 litre <i>Whole, Skimmed or Semi-Skimmed</i>	
Vegetable milk, 1 litre	
Almond milk, 1 litre	

SMOOTHIES	QTY
Standard smoothies, 1 litre	

LEMON	QTY
Lemons, per piece <i>Sliced or Wedges in Ziplock bags</i>	
Limes, per piece <i>Sliced or Wedges in Ziplock bags</i>	

HOT BEVERAGES	QTY
Hot Chocolate, per portion	
Inox Thermos, 0.5lt	
Inox Thermos, 1lt	

NON-FOOD

ICE	QTY
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Dry Ice, 1 kg
Please Advise 24hrs in Advance (minimum quantity 5kg)

MENU CARD PRINTING	QTY
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Hard-Copy Menus
Price on request

FLOWERS	QTY
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Flower Arrangements
Seasonal and Exotic Flowers. Market price