

AIRPORT

Spain, Castellon

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
-------	-----

Assortment of bread
white, cereal and bioche bread

PASTRIES	QTY
----------	-----

Croissants, brioches and other breakfast pastries

CONDIMENTS	QTY
------------	-----

Individual jam portion

Individual butter portions	
----------------------------	--

YOGHURTS	QTY
----------	-----

Yogurt

COLD MEALS

CRUDITEES	QTY
-----------	-----

Crudittes
celery, cucumber, pepper, carrots,tomatoes) with Greek Yogurt and Cucumber Sauce, Hummus and Guacamole

SNACKS	QTY
--------	-----

Mixed olives and pickles

CANAPÉS	QTY
Savory puff pastry miniatures, 8 units <i>spinachs, tuna and tomate, vegetables, sobrasada and onion</i>	
STARTERS	QTY
Typical Andalusian Gazpacho, 0.5 lt <i>Tomato Soup with Cucumber, Onion, Garlic, Pepper & croutons</i>	
PLATTERS	QTY
Iberian Bellota Ham, 150 gr <i>with bread peaks</i>	
Tray of cooked Seafood, 2 Pax <i>prawn, crayfish, clams and red shrimp</i>	
Iberian Tasting	
SALADS	QTY
Mixed lettuce sprouts with burrata cheese, cherry tomatoes, avocado and nuts	
Cesar Salad with bacon, chicken, egg, parmesan, croutons and Cesar sauce	
Crab and Shrimp salad with Sweet Corn, Apple & pink Sauce	
CHEESE	QTY
Assortment of Gourmet Cheeses with crackers, dates and walnuts	
EXTRA GARNISH & SAUCES	QTY
Extra Virgin Olive Oil & Balsamic Vinegar	
Mustard	
Mayonnaise	
Aioli	
Ketchup	
HOT MEALS	
SNACKS & STARTERS	QTY
Fish Cake and Red Peppers with Mayonnaise and Cracker	
Grilled Galician octopus with smoked potatoes, olive oil and paprika	
Spanish homelette Pintxo with Ham and Chistorra	

MAIN DISHES - MEAT	QTY
Iberian Cheek Cooked at low temperatura <i>with Red Wine Sauce and Parisian Potatoes</i>	
Barbacue Pork Ribs with Fried Potato Cubes & Corn Cob	
Combo of 4 mini burgers with Straw Potatoes <i>chicken and beef with assorted breads, sliced cheese, candied onion and mayonnaise</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Fresh Grilled Salmon and Aromatic Herbs <i>Tartara Sauce and Grilled Vegetables.</i>	
PASTA & RISOTTO	QTY
Valencian Paella (chiken and vegetables)	
Arroz Senyoret Rice (fish and seafood)	
SIDE DISHES	QTY
Wild Rice	
DESSERTS & FRUIT	
FRUIT	QTY
Fresh Fruit Tray <i>grapes, kiwi, piña, kaki, raspberry</i>	
CAKES & TARTS	QTY
Cheese Cake	
Choco- Cake	
Fresh fruits and jam Cake	
Gluten Free cake	
CHOCOLATES & SWEETS	QTY
Dark chocolate truffles, 3 units	
SWEET PASTRY	QTY
Sweet Miniatures	

BEVERAGES

JUICES	QTY
--------	-----

Orange juice, 500ml

MILK & CREAM	QTY
--------------	-----

Milk, 250ml

Milk, 500ml	
-------------	--