

AIRPORT

Russia, Moscow - Vnukovo

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
Brown bread	
White bread	
Borodinsky bread	
Kye bread BIO	
Gluten-free bread	
Rye bread BIO triangular	
Borodinsky bread BIO triangular	
Buckwheat bread BIO triangular	
Brown bread	
French bun	
Crispbread Finn Crisp	
Quinoa crispbread	
Corn crispbread	
PASTRIES	QTY
French Croissant	
Croissant with almonds	

CONDIMENTS	QTY
Portion butter	
Rose-shaped butter	
Portion honey	
Portion jam	
YOGHURTS	QTY
Sour cream	
Natural yogurt	
BLINIS & PANCAKES	QTY
Syrniki/Cottage cheese dishes	
Syrniki with sour cream	
Syrniki with berries with sour cream	
Syrniki with raisins with sour cream	
Cottage cheese pie with sour cream	
Cottage cheese pie with dried apricots	
Cottage cheese pie with pear	
Homemade pancakes with sour cream	
Blinis with farm cottage cheese and sour cream	
Blinis with chicken and mushrooms in a creamy sauce	
Blinis with salmon	
Blinis with veal	
Blinis with hot berries and mascarpone cheese	
Blinis with honey, apple and walnut	
COLD CUTS	QTY
Cheese for breakfast	

HOT BREAKFAST	QTY
Omelette classic	
Omelette with chees and herbs	
Omelette with tomatoes and cheddar cheese	
Omelet with ham and cheese	
Crabs omelette with spinach and feta cheese	
Omelette with salmon and spinach	
Sausages	
Oatmeal porridge	
Millet porridge with pumpkin	
Rice porridge with coconut milk with cherry	
Semolina porridge with "mango" souse	
Flaxseed porridge with nuts and blueberries	
Hemp flour porridge with dried cranberries	

COLD MEALS

SNACKS	QTY
Bruschetta with cod liver	
Bruschetta with shrimp and guacamole	
Bruschetta with avocado and salmon of weak salt	
Bruschetta with strachatella and Uzbek tomatoes	
Bruschetta with tomatoes and mozzarella	
Bruschetta with brisket, yogurt, arugula	
Bruschetta with roast beef	

CANAPÉS	QTY
Canape with shrimp and avocado	
Canape with Parma ham	
Prosciutto with melon	
Olyutorskaya herring on Borodino bread with beet pesto	
Canapes with pastrami, Unagi mango cream and pickled kumquat	
Canapes with smoked salmon, cream with sweet chili and ginger plum	
Gorgonzola canapes in almonds with marmalade	
Canapes with parmesan and dried tomatoes	
Crudite vegetable with Blue Cheese sauce	
Baked beetroot salad with pine nuts, parmesan, coconut puree cream, miso and truffle oil	
Palpetti with crab, shitake and cremetto with teriyaki sauce	
Shrimp and guacamole with coconut milk	
Fried camembert with cherry jam	
Mini mozzarella with dried tomatoes and basil	
Rabbit pate with onion jam	
Salmon fillet with chuka salad	
Pickled grilled sweet pepper in ginger-honey sauce	
Canapé with ham and Dijon mustard	
Salad with baked beetroot, Feta cheese and Pesto in shot	
Smoked duck with jam from cones	
SANDWICHES	QTY
Sandwich on gluten-free bread with cottage cheese and lingonberry jam with roast beef	
Sandwich on gluten-free bread with turkey, tomatoes, cremetto and basil	
Sandwich on gluten-free bread with pastrami and nectarine	
Sandwich on gluten-free bread with salmon, cucumber, cremetto with mango & guacamole	
Sandwich with turkey, ham, bacon, tomatoes, Tilsiter and Cheddar cheeses	
Sandwich with roastbeef	
Sandwich with tuna	
Sandwich with chicken breast, tomatoes, lettuce and Tilsiter cheese	
Sandwich with salmon and avocado	

STARTERS	QTY
Shrimp cocktail	
Parma ham with melon	
Light-salted salmon	
Spinach hummus with artichokes and flatbread	
Baked pepper with feta mousse with pesto and Passion fruit sauce	
Persimmon with strachatella and pine nuts	
Tomato carpaccio with cheese pate and fried krayukha	
Burrata on a tartare of fresh tomatoes, sweet onions and herbs with garnet dressing	
Herring "Alutorskaya" home-salted with mashed potatoes	
Herring forshmak with halibut caviar	
Tuna tiradito, avocado with chili passion fruit dressing	
Tomato stuffed with strachatella	
Shrimp with Wasabi sauce	
Duck pate with ginger plum and croutons	
Dorado ceviche with mango and avocado	
Chilean sea bass ceviche	
Salmon tartare with guacamole	
Blue Fin tuna and salmon tartare	
Pepper-salted salmon with toast, black olive tapenade and herb oil	
carpaccio from Sakhalin scallop with white truffle oil	
Tuna tataki with sesame sauce and vegetable noodles	
Cod liver pate and smoked salmon with crispy onions	
Smoked duck with wild berries and nuts with resin dressing	
Broken cucumbers	
Porcini mushroom pate with baked potatoes	
Burrata with shrimp, Rioja sauce, eggplant puree, pink pepper and light pesto	
Cucumbers are lightly salted	
Foie Gras on honey toast with a sauce of fresh berries and dark rum	
Roast beef from the meat of a young bull with soy honey sauce	
Chikhirtma	
Cod under marinade	

Jamon with melon and figs	
Cold spring roll with crab meat	
Jelly with horseradish	
Smoked salmon with horseradish and pink salmon caviar	
Beef tartare	
Vitello tonato with tuna sauce	
Rabbit pate with hazelnuts and onion and pomegranate jam	
Beef jerky carpacho Bresaolo with arugula and dried tomatoes	
Veal tongue with Satsivi sauce	
Eggplant rolls with cottage cheese and walnuts	
Aspic from sturgeon	
Veal carpaccio	
Grilled eggplant carpaccio with tomatoes, feta cream and pink pepper	
Traditional okroshka (on kvass or kefir)	
Beetroot soup <i>served cold</i>	
Gazpacho with crab meat and avocado <i>served cold</i>	
Cold avocado soup with tiger prawns <i>served cold</i>	
PLATTERS	QTY
Assorted cheeses with nuts and grapes	
Cheese plateau	
Crudite of fresh vegetables with Blue cheese sauce	
Assorted fresh vegetables	
Assorted fish	
Assorted fish and seafood	
Baku vegetables	
Assorted sashimi	
Assorted dried sausages	
Assorted boiled meat with horseradish	
SALADS	QTY

Green mango salad with shrimp, vegetables, cilantro and peanuts

Crab meat salad, spinach, avocado, mango and coconut dressing

Greek salad

Salad with shrimp, tomatoes, chukka and wasabi sauce

Salad with Kamchatka crab, Crimean onion and Uzbek tomatoes

Salad with slices of Parma ham, berries and cream cheese

Salad with stewed brisket, spinach, tangerines, hemp seeds and pine nuts

Salad with tomatoes and avocado, shrimp, coriander and coconut milk dressing

Tuna poke with quinoa

Nicoise Salad

Salad with seafood, seaweed, Edamame beans, fresh cucumbers with Asian dressing

Warm salad with seafood

Salad with king scallop and artichokes

Octopus with cherry tomatoes, baby potatoes, Tajas olives and toasted Romano

Romano salad with fried cod, fresh tomatoes and cod liver dressing

Eel salad with cucumber, cilantro and Wasabi sauce

Cod liver salad with smoked pear, quail eggs, sweet onion and apple mayonnaise

Arugula salad, Tandoori chicken breast, dried tomatoes and balsamic cream

Chuka salad with nut sauce

Salad with young zucchini, anchovies and truffle oil

Avocado salad with tomatoes and seaweed

Salad with ripe pear and blue cheese

Salad with spinach, brisket, avocado and cherries

Avocado, fruit and shrimp salad

Quinoa salad with zucchini and tomatoes

Salad of pink shrimp, avocado and tomatoes

Avocado salad with seaweed and tiger prawns

Warm grilled Turkey and vegetable salad with cumin flavor

Crab meat with vegetables and thick balsamic

"Olivier" salad with smoked salmon

"Olivier" salad with beef tongue

"Olivier" salad with quail meat and eggs

Salad of 14 flavors, seasoned with olive juice	
Salad with baked brisket, poached egg and anchovy dressing	
Green salad with grilled scallops and green apple	
Seafood salad with orange fillet and citrus dressing	
Salad with turkey, dried tomatoes and crispy zucchini	
Salad with roast beef, baked pepper, mozzarella cheese and pesto sauce	
Vinaigrette with sauerkraut	
Salad with spinach, quinoa and fresh vegetables	
Salad with quinoa, green peas, radishes and shrimp	
Crab, mozzarella and orange salad	
Crab, mango and lime salad	
Smoked duck salad and red currant dressing	
Salad with duck breast, mini spinach, soy sprouts, cashews and grapefruit	
Burrata with shrimp, Rioja sauce, eggplant puree, pink pepper and light pesto	
Buratta with grilled vegetables, wine toast and hazelnuts	
Burrata with Parma ham, baked pumpkin and salad leaves	
Vinaigrette with porcini mushrooms	
Vinaigrette with Baltic sprat	
Herring under a fur coat	
Mimosa	
Caesar Salad	
Caesar salad with chicken breast	
Caesar salad with shrimp	
Caesar salad with salmon in hot spices	
Baked pumpkin salad with walnuts and feta cheese	
Baked beetroot and goat cheese salad	
Beetroot and feta cheese salad	
Salad with Baku tomatoes and Yalta onions	
Caprese salad with tomatoes and mozzarella cheese	
Arugula salad with smoked eel meat	
Arugula salad with veal	
Arugula salad with tiger prawns and Grana cheese Served	
Salad with Parma ham, crabs and green asparagus	

EXTRA GARNISH & SAUCES	QTY
Lemon	
Lime	
Mint	
Assorted homemade pickles	
Assorted micro - greens	
Assorted greens	

HOT MEALS

SNACKS & STARTERS	QTY
Tempura shrimp	
Crab coquille	
Mussels baked with wasabi sauce and tobiko caviar	
Trumpeter fricassee with Uzbek tomatoes and garlic	
Spring rolls with shrimp and vegetables	
Julienne of champignons	
Julienne with chicken fillet	
Zucchini pancakes with shrimp	
Eggplant in Thai sauce	
Eggplant in Thai sauce with Argentine shrimp	
Argentine prawns Pil-Pil	
Seafood saute	
Mini rolls of sea tongue in white wine sauce with saffron	
Baked phalanges of Kamchatka crab	
Khachapuri	

SOUPS	QTY
Borscht with smoked pear and black bread with twisted bacon	
Cheddar Cheese Soup	
Healing soup with chicken and ginseng	
Sour-spicy Chinese soup	
Tom Yam	
Tom Yam with Kamchatka crab	
Tom Kha	
Miso soup with salmon	
Borscht on bull meat with sour cream	
Mushroom soup of porcini mushrooms and vegetables	
Mediterranean Fish soup	
Bisque soup with Kamchatka crab	
Tomato soup with quinoa	
Sorrel soup with quail eggs	
Meat solyanka	
Minestrone Soup	
Seafood soup	
Potato cream soup with porcini mushrooms and truffle flavor	
Chicken noodle soup	
Pumpkin soup with curry, ginger and shrimp	
White fish soup with vegetables and baked pepper	
Mushroom cream soup	
MAIN DISHES - MEAT	QTY
Beef with vegetables in Black Pepper sauce with Basmati rice	
Plov (rice) with lamb	
"Golubtsy" with veal and vegetables	
Filet mignon in the ashes of herbs, with mashed potatoes, vegetables and Gravy sauce	
Stewed Brisket Beef Brisket with grilled vegetables with pepper sauce	
Burger with beef patty, camembert cheese and cherry sauce with truffle oil	
Beef "Kalbi" with baked sweet potatoes and spinach	

Beef cheeks stewed with mushroom sauce, mashed potatoes and shiitake mushrooms	
Stewed lamb shank with potatoes, pearl onions, chickpeas and cumin	
Dumplings with veal	
Manti with mutton	
Beef Stroganoff from veal	
Lula-lamb kebab	
Stewed lamb gigot with vegetables	
Veal in morel sauce with potato charlotte	
Baked veal on buckwheat risotto	
Beef Ossobuco (beef chop in vegetable sauce with white wine)	
Tenderloin locket with foie gras on brioche with applesauce and demi	
Home-made cutlets	
Rack of lamb (medium well)*	
Lamb fillet with baked eggplant and homemade adjika	
Veal with chanterelle sauce	
Dolma in grape leaves	
Medallions of dairy veal	
Stuffed pepper with meat and vegetables	
Rib Eye Steak	
Steak New York	
Filet Mignon (medium well)*	
Chuck Roll	
Tibon steak	
Machete steak	
"Golubtsy" with rabbit	
Rabbit cutlets	
Stewed rabbit leg, with vinfume sauce, Romanesco cabbage and tarragon gramalata	
Rabbit stew	
MAIN DISHES - FISH & SEAFOOD	QTY
Black Sea kalkan baked in parchment with vegetables	
Black Sea kalkan steamed with broccoli	
Black Sea kalkan fried in butter	

Fillet of Mediterranean lamb, fried in a frying pan in olive oil

Steamed salmon with asparagus, poached egg and crispy daikon

Fried pike perch with poached egg, spinach and baked sweet potato

Cod fillets in a brew of herbs with pink sauce

Salmon steak

Tuna steak with guacamole

Halibut in ink cuttlefish with risotto Bianco

Black cod with Kimchi sauce with vegetables and sorrel and spinach sauce

Russian sturgeon steak with pomegranate sauce and celery puree

Curry shrimp with coconut milk and rice

Fried smelt with mashed potatoes and Tzatziki sauce

Blue fin tuna in coriander with daikon and lime dressing

Chilean sea bass on a pillow of quinoa with avocado and cucumber and sauce "10 flavors"

Ice fish with baked potatoes

Mussels in blue cheese sauce

Ice fish fried the old-fashioned way

Crab cutlets with Asian sauce

Eel in unagi sauce with mashed potatoes

Octopus with broccoli and olives

Baked halibut fillet with piquant greens oil

Sybas fillet in capers and vegetables sauce

Flounder on baked potatoes with garlic and rosemary

Baked sturgeon in a spicy sauce with spring vegetables

Baked king crab legs

Cod with creamy caviar sauce

Salmon fillet in parchment with vegetables

Salmon and sturgeon kebab

Sturgeon kebab

Flounder in Muddy sauce

Salmon fillet with creamy porcini mushroom sauce

Trout stuffed with shrimp mousse

Black cod with olive sauce and dried tomatoes

Pike fish cutlets	
Fish cutlets from pike perch	
Scallops in cream sauce	
Kebab of tiger shrimp and sea scallops	
File dorado	
Chilean sybas	
Steamed sibas steam	

MAIN DISHES - POULTRY	QTY
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Turkey leg stewed with Champ potatoes and cream sauce with truffle paste	
Duck quarter, with buckwheat, morel sauce and duck liver pate	
Duck breast fillet with lingonberry sauce and jerusalem artichoke puree	
Thai chicken with stir fry vegetables and rice	
Chicken (bone-free) with home adjika	
Goose steak with fried foie gras with berry sauce	
Duck leg confi with lentils	
Turkey cutlets with morel sauce	
Baked quail stuffed with rabbit liver, green apple and grape sauce	
Baked turkey fillet with spinach and smoked suluguni cheese from K.Ivleva	
Duck leg with baked pear and porcini mushrooms	
Foie gras escalope with smoked eel and apricot puree	
Chicken leg stuffed with vegetables	
Chicken cutlets	
Kiev-style cutlet	
Grilled duck fillet	
Duck fillet with calvados sauce and paradise apples	
Quail stuffed with porcini mushrooms	
Turkey stew	

MAIN DISHES - VEGETARIAN	QTY
Pearl porridge with vegetables in the style of ajapsandali	
Zucchini pancakes with Feta cheese	
Buckwheat porridge with porcini mushrooms and crispy onions	
Potato casserole with smoked suluguni cheese	
Homemade vegetable caviar with bread chips	
Draniki with sour cream	
Grilled vegetables with matzoni sauce and herbs	
Baked potatoes with cucumber tartare	
Bulgur with baked pepper and green peas	
Lentils stewed in carrot juice with spinach and fried zucchini	
Porcini mushroom pate with baked potatoes	
Smoked eggplant caviar	
Potato chips with porcini mushroom sauce	
Baked zucchini with homemade adjika	
Crispy tofu with spicy cilantro sauce with shiitaki	
Manti with pumpkin and adjika sauce	
Provençal vegetables	
Vegetable beet cutlets	
Fried zucchini with herbs	
Vegetable cutlets from cauliflower	
Pumpkin and carrot cutlets	
Zucchini fritters	
Potato Zrazy with mushrooms	
Pepper stuffed with couscous	
Potato gratin baked with cheese and butter	
Eggplant casserole	
Zucchini casserole	
Ratatouille	
Vegetable saute	
Buckwheat with porcini mushrooms	
Noodles with shiitake mushrooms and vegetables	

PASTA & RISOTTO	QTY
Oregetti with rabbit and oregano flavor	
Pasta with seafood	
Linguini in cream sauce with tiger prawns and green peas	
Meat lasagna	
Pasta Bolognese	
Fettuccine with Kamchatka crab, asparagus and dried tomatoes in cream sauce	
Penne with crab meat in arabiata sauce	
Fusilli with spinach and salmon	
Pappardelle with porcini mushrooms and truffle	
Fusilli with duck stew	
Spaghetti carbonara	
Risotto with duck stew and black truffle	
Risotto with porcini mushrooms and truffle paste	
Cheese risotto with pear	
Risotto with seafood and avocado	

SIDE DISHES	QTY
Grilled vegetables with aromatic spices	
Mini steamed vegetables	
3 cabbage (cauliflower, Brussels sprouts and broccoli with peanuts)	
3 cabbage in truffle sauce	
Bulgur with tomatoes and herbs	
Baked potatoes with rosemary	
Young potatoes with dill	
Mashed potatoes with cream	
Mashed potatoes with wasabi	
Mashed potatoes with truffle	
Fried potatoes with mushrooms	
Rustic potatoes	
Moroccan Couscous with grilled vegetables and Tzatziki sauce	
Basmati rice	
Wild rice	
A mixture of white and wild rice with vegetables and herbs (in vegetable broth)	
Rice with saffron	
Jasmine rice	
Broccoli	
Cauliflower	
Boiled pasta in the assortment	
Buckwheat	
Buckwheat with porcini mushrooms and onions	
Green buckwheat	
Steamed asparagus with Olandez sauce	
Fried artichokes	
Stewed cabbage	
Spinach with garlic	
Celery puree	
Mashed broccoli	
Potato halves with spicy butter	

DESSERTS & FRUIT

DESSERTS	QTY
Milfey with vanilla and berry sauces	
Yogurt mousse with berries	
Panakota Green Tea with Mango Sauce	
Berry Panacota	
Juicer with cottage cheese	
Cottage Cheese ring	
Tiramissu	
Tiramissu raspberry	
Chocolate salami	
Vanilla eclair	
Vanilla eclair mini	
Eclair Praline	
Chantilly eclair with fresh berries	
Chocolate eclair	
Chocolate éclair mini	
Baked apple	
Apple pie	
Profiteroles with vanilla cream	
Apple strudel	
Cherry pies	
Apple pies	
FRUIT	QTY
Fruit assorted	
Fruit basket	
BERRIES	QTY
Chocolate-covered strawberries	
Basket with berries	
Berry platter	

CAKES & TARTS	QTY
Herman Cake	
Anna Pavlova	
Cherry tart	
Hot chocolate tart	
Lenten gingerbread	
Creme brulee	
Traditional Cheesecake	
Lime tart	
Medovik	
Meringue roll with raspberries	
Napoleon Classic	
Napoleon with banana and chocolate	
Napoleon with raspberries	
Napoleon with a lean pear	
Cake "Shakespeare in Love"	
Potato Cake	
Red Velvet Cake	
Poppy seed cake	
Carrot cake	
Opera Cake	
Oreo Cake	
Bird's Milk Cake	
Truffle Cake (post)	
Cake Crispy chocolate	
Lemon tartlet	
Cake Moscow	
Mousse cake with strawberry jam	
Three Chocolate Cake	
Cheesecake with caramel	
San Sebastian Cheesecake with strawberry sauce	
Chocolate banana tart	

PETIT FOURS	QTY
Makaruns	
SWEET PASTRY	QTY
Baklava lean	
BEVERAGES	
JUICES	QTY
Orange juice freshly squeezed, 1 liter	
Apple juice freshly squeezed, 1 liter	
Pineapple juice freshly squeezed, 1 liter	
Strawberry juice freshly squeezed, 1 liter	
Mango juice freshly squeezed, 1 liter	
Grapes juice freshly squeezed, 1 liter	
Pear juice freshly squeezed, 1 liter	
Grapefruit juice freshly squeezed, 1 liter	
Carrot juice freshly squeezed, 1 liter	
Pomegranate juice freshly squeezed, 1 liter	
Celery juice freshly squeezed, 1 liter	
Beet juice freshly squeezed, 1 liter	
Vegetable juice freshly squeezed, 1 liter	
MILK & CREAM	QTY
Portion cream	
Milk Premium, 1 liter	
Milk, 220ml	
SMOOTHIES	QTY
Banana Oatmeal smoothie, 330ml	
Strawberry, banana smoothie, 330ml	
Vanilla Berries smoothie, 330ml	
Orange-Ginger smoothie, 330ml	

HOT BEVERAGES	QTY
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Thermos for hot water

NON-FOOD

ICE	QTY
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Ice cubes

Ice dry	
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MENU CARD PRINTING	QTY
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Menu printout