

AIRPORT

Italy, Genova

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
Genoese flatbread, per portion	
Krapfen stuffed to request	
Brioche stuffed to request	
Assorted roasted bread, per portion <i>grissini-cereal, bread-black and white bread</i>	

PASTRIES	QTY
Assorted croissants, 2-3 pcs per person	
Fresh pastry, per portion <i>sweet pastry selection</i>	
Muffin	

CONDIMENTS	QTY
Individual butter, 10-15g	
Ketchup, 30g	
Mayonnaise, 30g	
Mustard, 30g	

YOGHURTS	QTY
Plain yogurt	
Greek yogurt	
Fruit yogurt	
CEREALS	QTY
Cereals, per portion	
BLINIS & PANCAKES	QTY
Pancakes, per portion 3-4 pcs <i>with maple syrup</i>	
COLD CUTS	QTY
Mixed cured breakfast meats and cheese 200g	
Smoked semi-salted sliced salmon, 200g	
MUESLI & FRUITS	QTY
Muesli, per portion	
Sliced fresh exotic fruit, 250-300g	
Assorted berries, 200g	
Mixed seasonal sliced fresh fruit 25-300g	
Fresh fruit salad, per portion	
HOT BREAKFAST	QTY
Boiled eggs	
Fried eggs	
Classic plain omelette	
Omelette <i>with sun-dried tomatoes, cheese, vegetables, bacon, grilled mini sausages</i>	
Fried bacon, per portion	

COLD MEALS

SNACKS	QTY
Pringles chips, per portion	
Nuts assorted, per portion <i>choice of cashews, almonds, walnuts etc</i>	
CANAPÉS	QTY
Canape, 5pcs per person	
SANDWICHES	QTY
Finger sandwiches, 4-5pcs	
Gourmet sandwich <i>cereal bread, parma ham, buffalo cheese from Campania, basil from Pra' and "taggiasco" extra virgin olive oil</i>	
Gourmet sandwich <i>cereal bread with bresaola Della Valtellina and flakes of grana, rocket salad and taggiasco extra virgin olive oil</i>	
Baguette <i>with grilled vegetables and Zeffirino pesto</i>	
Baguette <i>with homemade onion butter and wild smoked Norwegian wild salmon</i>	
ANTIPASTI	QTY
Assortment of mollusc and crustacean <i>with steamed vegetables in extra virgin olive oil</i>	
Tentacle of octopus <i>cooked in extra virgin olive oil with saffron potato cream</i>	
Squid cooked at low temperature <i>seared with black garlic shrimp from S.Margherita, fresh tomato with basil and crunchy bread crumble</i>	
Focaccia from Recco <i>with cheese</i>	
Focaccia from Recco <i>with cheese and pesto Genoese</i>	
Focaccia from Recco <i>with cheese with truffle cream</i>	

STARTERS	QTY
Garlic bruschette, 2pcs 1/2 <i>with datterini tomatoes, basil, evo oil, oregano</i>	
Bruschetta with the foie gras, 2pcs 1/2	
Roasted turkey <i>with brunoise of tomatoes and buffalo and basil mozzarella</i>	
Vitello tonnato	
Beef carpaccio <i>served with caper flowers, sweet onion and parmesan flakes</i>	
Tartar of blonde d'aquitaine <i>seasoned with mustard, lemon zest, Bronte pistachio, smoked Maldon salt and raw egg yolk</i>	
Smoked wild Norwegian salmon	
Mixed fish carpaccio <i>Selection of smoked fish carpaccio</i>	
Prawn cocktail <i>the classic S. Margherita prawn cocktail</i>	
Assortment of raw seafood and shellfish	
Bluefin tuna tartar <i>with Pantelleria capers, taggiasche olives and tomatoes in tzatziki sauce</i>	
SUSHI	QTY
Sushi and sashimi <i>price on request</i>	
Vegetable soup, per portion	
CAVIAR	QTY
Black Caviar <i>price on request</i>	
Red Caviar <i>price on request</i>	

PLATTERS	QTY
Italian mixed cured meats and cheeses, 200g <i>with accompaniments</i>	
San Daniele ham with melon	
Bresaola Della Valtellina <i>with rucola and grana 36 months</i>	
Cappelletti di bresaola <i>with ricotta and Ligurian herbs</i>	
Assorted smoked fish platter, 200g <i>salmon, tuna, spada</i>	
SALADS	QTY
Fennel salad	
Rocket salad	
Mixed salad	
Greek salad	
Caesar salad with smoked salmon	
Fresh salad <i>with sprouts, double consisted tomatoes, buffalo mozzarella, crispy rice wafer, avocado, balsamic "25 years old" and scent of extra virgin olive oil</i>	
Caprese salad <i>with tomato, buffalo mozzarella and basil</i>	
Burrata with Zeffirino pesto	
Caesar salad with chicken	
Pinzimonio <i>with vinagrette of balsamic vinegar "25 years", fresh cut vegetables, crudites with dips</i>	
HOT MEALS	
PIZZA	QTY
Pizza Margherita, medium	
Pizza Diavola, medium	
Pizza 4 formaggi, medium	
SOUPS	QTY
Minestrone, per portion <i>with pesto Genoese</i>	
Seafood soup, per portion <i>with assorted fish, prawns from Sicily and shrimps in thick fish broth</i>	

MAIN DISHES - MEAT	QTY
Beef strips <i>with uccelletto and crisp vegetables with artichokes and mushrooms according to the season</i>	
Blonde d'aquitaine fillet <i>cooked on lava stone with potatoes flavored with rosemary fume'</i>	
Tagliata of prussian beef <i>with its seasonal vegetables, with salt from Trapani, pepper and extra virgin olive oil Zeffirino selection</i>	
Fried veal <i>with tomatoes, flakes of grana and fresh salad</i>	
Lamb ribs <i>cooked at low temperature with pearls of potatoes in its cooking sauce</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Steamed lobster and prawns <i>in citrus cream with fennel, celery and cucumber salad</i>	
Assortment of fish and seafood <i>fresh fish, cuttlefish, shrimps, crustaceans, shellfish, sautéed in pan with seasonal vegetables</i>	
Fresh fish cooked on lava stone <i>with sauteed vegetables</i>	
Bluefin tuna 220° <i>cooked in three ways: seared on stone, in Bronte pistachio crust, in sesame seed rind, on stracciatella, perfumed with citrus and vegetables brunoise</i>	
MAIN DISHES - POULTRY	QTY
Grilled chicken breast	
Roasted chicken <i>half chicken</i>	
Turkey	
PASTA & RISOTTO	QTY
Paccheri pasta <i>with lobster, datterino confit tomatoes and basil leaves</i>	
Gragnano black linguine <i>with clams, fresh bottarga and parsley powder</i>	
Ravioli <i>stuffed with herbs and vegetables in basil sauce</i>	
Trofiette <i>with pesto Genoese by Zeffirino</i>	
Seafood risotto	

SIDE DISHES	QTY
Steamed potatoes	
Rosemary potatoes	
Fried potatoes	
Sauteed string beans	
Rice with safron	
Grilled vegetables	
Potatoes and assorted vegetables	
Ratatouille	

CHILDREN MEALS	QTY
Chicken soup	
Mini pizza	
Pasta with pesto	
Pasta Bolognese	
Beef lasagna	
Penne or short pasta <i>with butter and sage</i>	
Penne or short pasta <i>with ragout</i>	
Penne or short pasta <i>with tomatoes</i>	
Steamed salmon filet <i>with broccoli</i>	
Chicken cutlets	
Chicken nuggets	
French fries	

CREW MEALS	QTY
Crew set, per set <i>tomato and mozzarella salad or smoked salmon or green salads - roast beef or grilled salmon with herbs or fish fillet - tiramisu or chocolate cake or sliced fruit - condiments and cutlery</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Tiramisu	
Cheesecake	
Chocolate cake <i>with pistachio cream</i>	
Pannacotta	
FRUIT	QTY
Sliced fresh exotic fruit, 300g	
Mixed sliced seasonal fresh fruit, 300g	
Macedonia - fresh cut fruit, 300g	
BERRIES	QTY
Assorted berries, 200g	
Strawberres, 100g	
Blueberries, 100g	
Blackberries, 100g	
PETIT FOURS	QTY
Petit four, 3pcs <i>assorted desserts</i>	
SWEET PASTRY	QTY
Cannoli	
Pastry with chantilly cream, per portion	
Fresh pastry, per portion <i>sweet pastry selection</i>	
ICE CREAM	QTY
Home made ice cream, 3 scoops	

CHILDRENS DESSERTS	QTY
Pancakes <i>with maple syrup or date syrup</i>	
Fruit salad <i>with berries</i>	
Homemade fruit tart	
Apple pie <i>with vanilla cream</i>	
Milkshake, 0,5L	
Fruit-berry smoothie, 0,5L	
CHEESE	QTY
Mixed cheeses, per portion <i>with fruit, marmelade, honey and dried fruit</i>	
BEVERAGES	
MINERAL WATER	QTY
Mineral water San Pellegrino, 0,75L	
Mineral water Aqua Panna, 0,75L	
SOFT DRINKS	QTY
Coca-Cola Classic, 0,33L	
Coca-Cola Zero, 0,33L	
Fanta, 0,33L	
Sprite, 0,33L	
Schweppes, 0,33L	
JUICES	QTY
Juice of fresh fruits, 1L	

MILK & CREAM	QTY
Milk, 1L	
Soya milk, 1L	
Almond milk, 1L	
Coconut milk, 1L	
Rice milk, 1L	
SMOOTHIES	QTY
Fruit smoothie, 1L	
Vegetable green smoothie, 1L	
HOT BEVERAGES	QTY
Espresso coffee + thermos, 1L	
Caffee 'dec + thermos, 1L	
Caffe' americano + thermos, 1L	
Tea - Tisane (in sachets)	
Hot water + thermos, 1L	
NON-FOOD	
ICE	QTY
Cube ice, 1kg	
Crushed ice, 1kg	
Dry ice, per portion	
PRINTED MENU	QTY
Menu in English <i>on request</i>	
FLOWERS	QTY
Flowers arrangement and assistance <i>on request</i>	