

AIRPORT

Germany, Karlsruhe/Baden-Baden

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

Assorted bread freshly sliced

Assorted mini bread rolls, 3 different kinds

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

Mini Royal Danish crown pastries

Mini butter- croissant

Mini chocolate- croissant

Large ham-cheese croissant

Mini pretzel

Mini pretzel breadstick with paprika- cream cheese

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

Plain yoghurt

Fruit yoghurt

MUESLI & FRUITS	QTY
-----------------	-----

Fresh Bircher Muesli

Fresh fruit salad

Seasonal fruit platter

COLD CUTS	QTY
Selection of international cheese, per portion <i>with grapes and fig mustard</i>	
Assorted cold cuts of Italian sausage and ham, per portion	
Smoked salmon with apple- horseradish cre_me, per portion	
HOT BREAKFAST	QTY
Scrambled eggs	
Scrambled eggs with cheese and cherry tomato	
Scrambled eggs with fresh baby leaf spinach and cherry tomato	
Omelet with ham and cheese	
Omelet with fresh vegetables and cheese	
Fried bacon, per portion	
Breakfast sausages, per portion	
Hash browns, per portion	
Pancakes with maple siroup, per portion	
COLD BREAKFAST SETS	QTY
Standard Breakfast A <i>Croissant and Pastry (or 2 of each if mini size) butter and preserve, seasonal sliced fruit and berries - served on a half atlas tray</i>	
Standard Breakfast B <i>Seasonal sliced fruit and berries, cream cheese bagel with smoked salmon - served on a half atlas tray</i>	
Standard Breakfast C <i>Seasonal sliced fruit and berries, cold sliced meat & continental cheese platter, fruit yoghurt, bread roll, butter and preserve - served on a half atlas tray</i>	
Standard Breakfast D <i>Seasonal sliced fruit and berries, crunchy muesli, fruit yoghurt - served on a half atlas tray</i>	
COLD MEALS	
CANAPÉS	QTY
Selection of VIP Canapes, per piece	

FINGER FOODS	QTY
Fingerfood platter No.1, 6 pieces and 1 dessert <i>crepe with smoked salmon ** canapee with goat cream cheese and honey almonds ** canapee with sauce tartar and roast beef ** potato salad with meatballs ** moorish chicken skewer ** antipasti skewer ** fresh fruit salad</i>	
Fingerfood platter No.2, 6 pieces and 1 dessert <i>tuna tartar with avocado wasabi creme ** glazed duck breast with fig cous cous ** caramelized goat cheese with pineapple and curry - baked aubergine with Miso creme ** roast beef cube with BBQ-sauce and black sesame and paprika ** giant prawns on asian fruit salad ** Praline-mousse with mango ragout</i>	
SANDWICHES	QTY
Tuna sandwich with egg, cucumber, red onions, rocket	
Salmon sandwich with grilled vegetables, lettuce, honey mustard	
Roast beef sandwich with tartar sauce, dried tomato, olives	
Ham and cheese sandwich, with Freshfood-sandwich sauce, lettuce, cucumber and tomato	
STARTERS	QTY
Tuna Carpaccio, olive oil, roasted fennel, dried tomato, rocket	
Selection of homemade Mediterranean specialties	
Vitello tonnato <i>Tuna, lemon creme, caper, celery, rocket</i>	
Grilled Mediterranean vegetables with mushrooms and honey balsamic, per portion	
Smoked salmon with apple- horseradish cre_me, per portion	
Selection of smoked salmon, smoked trout, giant prawns and shrimp salad, per portion <i>with apple horseradish cre_me, cocktail sauce, lettuce and fresh herbs</i>	
Assorted cold cuts of Italian sausage and ham, per portion	
Cold crepe with smoked salmon, lettuce and dill creme, per piece	
Cold crepe with honeydew melon with Italian ham, per piece	
Cold crepe with shrimps, tomato, lettuce and cocktail sauce, per piece	
SALADS	QTY
Caprese salad <i>Mini mozzarella, cherry tomato, basil, honey balsamic vinegar</i>	
Caesar salad <i>Grilled chicken breast, parmesan dressing, oregano bread chips</i>	
Corn salad <i>Glazed grapes, roasted bacon, oregano bread chips, walnut dressing</i>	
Rocket salad <i>Balsamic dressing, giant prawn, garlic and oil, roasted sunflower seeds and dip</i>	

PLATTERS	QTY
Fingerfood platter No.1, 6 pieces and 1 dessert <i>crepe with smoked salmon ** canapee with goat cream cheese and honey almonds ** canapee with sauce tartar and roast beef ** potato salad with meatballs ** moorish chicken skewer ** antipasti skewer ** fresh fruit salad</i>	
Fingerfood platter No.2, 6 pieces and 1 dessert <i>tuna tartar with avocado wasabi creme ** glazed duck breast with fig cous cous ** caramelized goat cheese with pineapple and curry - baked aubergine with Miso creme ** roast beef cube with BBQ-sauce and black sesame and paprika ** giant prawns on asian fruit salad ** Praline-mousse with mango ragout</i>	
CHEESE	QTY
Selection of international cheese, per portion <i>with grapes and fig mustard</i>	
COLD MEAL SETS	QTY
Standard Lunch/Dinner A <i>Seasonal sliced fruit and berries, assorted finger sandwiches, selection of petit fours - served on a half atlas tray</i>	
Standard Lunch/Dinner B <i>Seasonal sliced fruit and berries, Chicken Caesar salad, chef choice of dessert, bread roll + butter - served on a half atlas tray</i>	
Standard Lunch/Dinner C <i>Seasonal sliced fruit and berries, Seafood salad, green salad, chef choice of dessert, bread roll + butter - served on a half atlas tray</i>	
Standard Afternoon Tea <i>Assorted finger sandwiches, assorted mini pastries - served on a half atlas tray</i>	
HOT MEALS	
SOUPS	QTY
Pumpkin orange creme soup with tandoori chicken skewer	
Tomato and basil soup with cherry tomato and croutons	
Goulash soup <i>With beef, potato cubes and pepper</i>	
MAIN DISHES - MEAT	QTY
Beef tenderloin steak <i>With Barolo red wine sauce, gratin potatoes and beans cassoulet</i>	
Grilled lamp chops <i>With thyme sauce, gratin polenta and ratatouille</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Grilled salmon <i>On avocado crust, saffron and lemon sauce, fettuccine and fresh vegetables</i>	
Mixed grilled seafood <i>With giant prawn, vegetable with sparkling wine-sauce and basmati rice</i>	
MAIN DISHES - POULTRY	QTY
Chicken breast <i>Milanese style, with tomato spaghetti and fresh vegetables</i>	
PASTA & RISOTTO	QTY
Spaghetti aglio e olio and grilled giant prawns	
Fettuccine with salmon, saffron and lemon sauce, spinach and cherry tomato	
DESSERTS & FRUIT	
DESSERTS	QTY
Praline mousse with mango ragout	
Mascarpone and passion fruit mousse with passion fruit jelly	
FRUIT	QTY
Exotic fruit salad with orange liqueur	
Standard small fruit basket (4 pax)	
BEVERAGES	
HOT BEVERAGES	QTY
Hot water, 1 liter with thermos flask	
Hot coffee, 1 liter with thermos flask	