

AIRPORT

Brazil, Sao Paulo - Guarulhos International Airport

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

HOT BREAKFAST	QTY
Omelet with Cheddar and bacon	
Omelet with asparagus and Brie	
Omelet with ham	
Omelet with mushroom and Gruyere cheese	

COLD BREAKFAST SETS	QTY
Continental Breakfast <i>Assorted Bread, ham & cheese sandwich, egg and cream cheese sandwich, toasts, jam and butter, cookies, yogurt, orange muffin and fresh fruit salad</i>	
No Carb Breakfast <i>Assorted cheese and cold cuts, yogurt and fresh fruit salad</i>	
Gluten free Breakfast <i>Fruit Salad, yogurt, granola, mini breads, mini cheese bread, chocolat muffin, butter, cream cheese and jam</i>	

HOT BREAKFAST SETS	QTY
Paulista Hot Breakfast <i>Ham & cheese paninni, cheese bread basket, toasts, jam and butter, yogurt and fresh fruit salad</i>	
English Hot Breakfast <i>Mini breads, cream cheese and jam, home fries, sauteed onion sausage, stuffed tomato, mini banana French toast, yogurt, fresh fruit salad</i>	

COLD MEALS

SNACKS	QTY
Cream cheese and pistachio stuffed apricot	
Dried fig with Brie and walnuts honey topping	
Spicy caramelized nuts, per 500gr portion	
Traditional Brazilian cheese bread basket, 50 pieces	
Cashew nuts, 20 gr	
Almonds, 20 gr	
Pistache, 20 gr	

CANAPÉS	QTY
Sun dried tomato, mozzarella and eggplant rolls	
Caprese stick with cherry tomato	
Smoked salmon blinis with radicchio and sour cream	
Shitake & Shimeji bread rolls	
Goat cheese balls in a leek crust	
Dried pear, cream cheese and Parma ham roll	

SANDWICHES	QTY
Buffalo mozzarella sandwich <i>with sun dried tomato</i>	
Yogurt tuna salad, capers and carrots	
Smoked salmon sandwich <i>with cream cheese</i>	
Damask cream cheese sandwich <i>with chives and apricot</i>	
Damask and Brie cheese sandwich	
Parma ham sandwich <i>with thyme marinated heart of palm</i>	
Parma ham and buffalo mozzarella sandwich <i>with tomato</i>	
Parma ham and Emmenthal cheese sandwich	
Parma ham and brie sandwich	
Salami sandwich <i>with sun dried tomato and cream cheese</i>	
Salami and Provolone cheese sandwich	
Roast beef sandwich <i>with mushroom and Dijon mustard</i>	
Smoked Canadian pork sandwich <i>with spicy ricotta and lettuce</i>	
Buffalo mozzarella sandwich <i>with tomato</i>	
Vegetarian zucchini, eggplant and mushrooms in a thyme and basil oil <i>with chopped sun dried tomato and buffalo mozzarella slices</i>	
Pastrami and Dijon mustard sandwich	
Ham, ementhal cheese and tomato with oregano oil	
Chicken sandwich	
Goat cheese sandwich <i>with marinated red & yellow peppers</i>	
Caesar sandwich	

STARTERS	QTY
Goat cheese, sun dried tomato and marinated eggplant terrine <i>with toast points</i>	
Chicken liver pate with raspberry jam and toast points, for 4 pax	
Eggplant caponata with Italian bread	
Blue cheese pate with caramelized onions and toast slices	
Salmon tartar and phyllo toasts for 4 pax	
Artichoke bottom filled with Parma ham and mushroom <i>on champagne cream sauce</i>	
Moroccan Couscous with apricots, almonds, cherry tomatoes & spices	
PLATTERS	QTY
Antipasti plate selection, 350g <i>Antipasti with marinated vegetables, spicy olives, caponata and Italian bread</i>	
Seafood with tartar and golf dips for 2 pax	
Smoked salmon with capers <i>Smoked salmon with capers, chives, sour cream and toast points</i>	
Vegetable crudites with hummus, Small	
Vegetable crudites with hummus, Medium	
Vegetable crudites with hummus, Large	
Assorted cheese and cold cuts platter, Small	
Assorted cheese and cold cuts platter, Medium	
Assorted cheese and cold cuts platter, Large	
Traditional Cheese platter, Small	
Traditional Cheese platter, Medium	
Traditional Cheese platter, Large	
VIP Cheese platter <i>VIP - Valmadeiros and Prima Donna cheese with truffle honey oil and toast points</i>	

SALADS	QTY
Endive, roasted beet, walnuts and Roquefort salad in lemon vinaigrette	
Caesar with chicken <i>Roman and American lettuce, croutons, parmesan cheese</i>	
Caesar with tuna <i>Roman and American lettuce, croutons, parmesan cheese</i>	
Dried cod and chicken-pea salad <i>with black olives, tomato, onion, and lime vinaigrette</i>	
Complete salad <i>with chicken assorted greens, tomato, heart of palm, buffalo mozzarella and olives</i>	
Balsamic pears and blue cheese salad <i>with walnuts and assorted greens</i>	
Caprese <i>Tomato, buffalo mozzarella, basil pesto and arugula salad</i>	
Green salad with walnuts and grilled pear stuffed with Roquefort cheese	
Green salad with carrots, tomato, heart of palm and crispy potatoes	
Green salad with tomatoes, baby carrots, mini zucchini and lemon sauce	
Vegetable salad	
Baby greens with mini lentil salad with caramelized onion	
Quinoa salad with diced tomato and cucumber mint, walnuts and raisins	
Wheat salad with parsley, pomegranate, walnuts <i>with balsamic vinager and spices</i>	
HOT MEALS	
SNACKS & STARTERS	QTY
Quiches with rosemary and white cheese	
Quiche with Leek	
Quiches with Goat cheese and cherry tomatoes	
Quiches with Jerked beef and pumpkin	
Quiches with smoked salmon and gruyere cheese	
Caramelized onion tart on a lemon & thyme base	
Chicken tart	
Heart of palm tart	
Mini quiches <i>spinach with bacon, lorraine, leek</i>	
Cheese balls	
Chicken or shrimp closed tarts	

Chicken breaded cake
Brazilian Coxinha

Dried cod mini cakes

Savory mini muffins small basket
Savory mini muffins basket - parmesan with herbs, cheese and ham, asparagus with smoked salmon, feta cheese and sun-dried tomatoes, caramelized onions with cheese, zucchini with leek

Savory mini muffins Medium basket
Savory mini muffins basket - parmesan with herbs, cheese and ham, asparagus with smoked salmon, feta cheese and sun-dried tomatoes, caramelized onions with cheese, zucchini with leek

Savory mini muffins Large basket
Savory mini muffins basket - parmesan with herbs, cheese and ham, asparagus with smoked salmon, feta cheese and sun-dried tomatoes, caramelized onions with cheese, zucchini with leek

Mini esfihas (meat or ricotta)

Mushroom phyllo tart

Croque Monsieur

Croque Madame

Meat hamburger
with cheddar and caramelized onions

Salmon burger
with sour cream and sauteed spinach

Ham and cheese hot sandwich

Goat cheese hot sandwich
with roasted cherry tomatoes and sauteed mushrooms

Steak hot sandwich
with cheese and barbeque sauce

Steak and cheese hot sandwich

Grilled chicken hot sandwich
with white cheese and tomato

Grilled chicken and cheese hot sandwich

Smoked turkey breast hot sandwich
with brie and basil pesto

Smoked turkey breast hot sandwich
with cheese and buffalo mozzarella

SOUPS	QTY
Caldo verde soup, 500 ml <i>Potato, sausage and winter greens</i>	
Carrot ginger soup, 500 ml	
Red lentil and lemon soup, 500 ml	
Canja soup, 500 ml <i>Chicken soup with potatoes and carrots</i>	
Baroa potato and basil soup, 500 ml	
Vichyssoise cold soup, 500 ml <i>potato and leek</i>	
Gazpacho cold soup, 500 ml <i>tomato soup</i>	
Cucumber and mint cold soup, 500 ml	
Mango and coconut cold soup, 500 ml	
Manioc soup with kale, 500 ml	
Fresh peas soup with croutons, 500 ml	
Pink lentil soup with fresh lemon, 500 ml	
MAIN DISHES - MEAT	QTY
Paulista style filet cubs <i>with white rice, buttered flour, bread crumbs, crusted banana and corn cream</i>	
Tenderloin fillet filled with brie cheese in a red wine sauce <i>with sauteed spinach and saffron rice</i>	
Herbs crusted roast beef <i>with bread crumbs, stuffed tomato and potato salad</i>	
Boeuf Bourguignon, with mini breads	
Apple and ginger roasted pork <i>with Moroccan couscous</i>	
Fillet alla Parmigiana	
Rack of veal in mushroom sauce <i>with blue cheese mashed potatoes and sauteed haricot verts</i>	
Grilled Tenderloin <i>choose a sauce and 2 side dishes. Price on request.</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Grilled shrimps, 6 pieces <i>choose a sauce and 2 side dishes. Price on request.</i>	
Sesame crusted salmon <i>with Teriyaki sauce and stir fried vegetables</i>	
Salmon and sea bass medallion <i>in a creamy leek sauce with almond rice</i>	
Cod and potato roll <i>in a bread crumb crust with garlic oil sauteed broccoli</i>	
Creamy cod with roasted sweet potatoes and black olives	
Sea bass papillote roasted in white wine <i>with red onions, black olives, basil, and sauteed manioc and chives</i>	
Grilled sole fish fillet <i>with sauteed potatoes and broccoli</i>	
Shrimps in a creamy Prosecco sauce <i>with rice in its own sauce and crispy potato sticks</i>	
Provence shrimp with white rice and vegetables	
Grilled salmon <i>choose a sauce and 2 side dishes. Price on request.</i>	
Grilled sole fish <i>choose a sauce and 2 side dishes. Price on request.</i>	

MAIN DISHES - POULTRY	QTY
Chinese chicken chops <i>in a soy sauce with peanuts and rice</i>	
Chicken curry with coconut rice	
Grilled chicken breast in a mint oil <i>with white wine roasted vegetables and mashed potatoes</i>	
Chicken scallops in an orange sauce <i>with rice and vegetables</i>	
Coq-au-Vin with butter and parsley farfalle	
Orange turkey breast and sauteed mini potatoes	
Grilled chicken fillet <i>choose a sauce and 2 side dishes. Price on request.</i>	

MAIN DISHES - VEGETARIAN	QTY
Spinach quiche with tomato confit and green salad <i>Gluten Free!</i>	
Leek quiche with mushrooms and green salad <i>Gluten Free!</i>	
Vegetarian lasagna with goat cheese and pomodoro sauce	
Aubergine with tofu cheese and pomodoro sauce au gratin	
PASTA & RISOTTO	QTY
Baroa potato gnocchi in a meat and mushroom sauce	
Penne with Pomodoro and basil	
Bolognese Lasagna	
Goat cheese and roasted vegetables lasagne	
Buffalo mozzarella and basil filled ravioli in a pomodoro sauce	
Ricotta filled ravioli in a pomodoro sauce	
Ricotta filled ravioli in a cheese sauce	
Seven grains risotto <i>with roasted cherry tomatoes, almonds, sun dried raisins, zucchini, basil and lime zest</i>	
Seven grains risotto <i>with zucchini, diced tomato, basil and almonds. Gluten Free!</i>	

SIDE DISHES	QTY
White rice <i>complementary to grill main course</i>	
Spinach rice <i>complementary to grill main course</i>	
Almond rice <i>complementary to grill main course</i>	
Saffron rice <i>complementary to grill main course</i>	
Mashed potatoes <i>complementary to grill main course</i>	
Mashed Baroa potatoes <i>complementary to grill main course</i>	
Potato and Gruyere gratin <i>complementary to grill main course</i>	
Rosemary roasted baby potatoes <i>complementary to grill main course</i>	
Bread crumbs stuffed tomato <i>complementary to grill main course</i>	
Moroccan couscous with damask, almonds, cherry tomatoes & spices <i>complementary to grill main course</i>	
Sausage buttered flour <i>complementary to grill main course</i>	
Roasted vegetables with white wine <i>complementary to grill main course</i>	
Steamed vegetables <i>complementary to grill main course</i>	
SAUCES & MORE	QTY
Blue cheese sauce <i>complementary to grill main course</i>	
Mustard sauce <i>complementary to grill main course</i>	
Belle Meuniere sauce <i>butter, caper, parsley. Complementary to grill main course</i>	
Parsley pesto <i>complementary to grill main course</i>	
Creamy leek <i>complementary to grill main course</i>	
Passion fruit and orange <i>complementary to grill main course</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Grilled mango with vanilla and cachaca (Brazilian spirit) <i>with mascarpone cream</i>	
Yogurt and fruits parfait	
Bavaroise aux trois chocolats	
Banana truffle with dulce de leche	
Traditional Brazilian desserts	
Apple pie	
Parfait with berries	
FRUIT	QTY
Fresh fruits small tray	
Fresh fruits medium tray	
Fresh fruits large tray	
CAKES & TARTS	QTY
Lime tart	
Cheese cake with berries sauce	
Pecan nut tart	
Chocolate cheese cake	
Chocolate mousse tart with peanut flour top	
Yummy chocolate cake	
Chocolate brownie <i>Gluten Free!</i>	
Creamy banana cake <i>Gluten Free!</i>	
CHOCOLATES & SWEETS	QTY
Mini sweets tray, 24 pieces	
PETIT FOURS	QTY
Petit fours tray, 100 gr	

COOKIES	QTY
---------	-----

Homemade cookies, small tray

BEVERAGES

MINERAL WATER	QTY
---------------	-----

Imported water

National water	
----------------	--

SOFT DRINKS	QTY
-------------	-----

Sodas

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

Freshly squeezed orange juice

Freshly squeezed pineapple juice	
----------------------------------	--

Freshly squeezed mango juice

Tomato juice	
--------------	--

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

Whole milk

Skim milk	
-----------	--

BEER	QTY
------	-----

Imported beer

National beer	
---------------	--

HOT BEVERAGES	QTY
---------------	-----

Hot coffee, per litre

Hot decaffeinated coffee, per litre	
-------------------------------------	--

Tea (Box with 15 bags) - brazilian or imported

NON-FOOD

ICE	QTY
Ice bags, 5 kg	
Dry ice per kilo	

NEWSPAPERS & MAGAZINES	QTY
Brazilian newspapers <i>on request</i>	
International newspapers <i>on request</i>	
Magazines <i>on request</i>	