

AIRPORT

Sweden, Stockholm - Arlanda

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
Bread roll with cheese and ham, vegetables	
Bread roll with cheese and turkey, vegetables	
Bread and butter	
Banana bread, peanut butter, fresh berries, walnuts	

PASTRIES	QTY
Croissant	
Pain au chocolate	

YOGHURTS	QTY
Yogurt Lactose Free, per litre	

MUESLI & FRUITS	QTY
Yogurt with granola and berry compote	
Chia pudding with granola and berry compote	
Watermelon with lime and toasted coconut and whipped coconut cream	
Mixed fresh berries	
Sliced fruit, chefs choice (minimum 4 types), per person	

HOT BREAKFAST	QTY
<p>Omelette <i>Choose up to 3 ingredients: Gruyere cheese, pepper, spinach, onions, asparagus, mushroom, ham, turkey</i></p>	
COLD BREAKFAST SETS	QTY
<p>Breakfast Tray 1 <i>Turkey and cheese sandwich, yoghurt, granola, fresh berries and orange juice</i></p>	
<p>Breakfast Tray 2 <i>Pain au chocolate and Croissants, ham and cheese, vegetables. Homemade marmelade and butter. Yoghurt with fresh berries and granola</i></p>	
HOT BREAKFAST SETS	QTY
<p>Healthy Breakfast Tray 3 <i>Chia pudding, berry compote and granola. Watermelon and toasted coconut, poached egg and crushed avocado on gluten free rye bread and orange juice</i></p>	
COLD MEALS	
CANAPÉS	QTY
<p>Pontus Classic Canapes platter, 5 pieces <i>fresh shrimps with quail egg, foie gras with sauternes jelly, smoked salmon with parsley, omelette trout roe and horseradish</i></p>	
SANDWICHES	QTY
<p>Curried chicken open sandwich, grapes and pepper <i>on dark rye bread</i></p>	
<p>XXL shrimp sandwich half size <i>with hand peeled shrimps, Pontus smoked mayonnaise and chopped egg,</i></p>	
<p>XXL shrimp sandwich, full size <i>with hand peeled shrimps, Pontus smoked mayonnaise and chopped egg,</i></p>	
WRAPS	QTY
<p>Chicken ceasar wrap</p>	
<p>Roast seasonal vegetables, pesto, salad and feta wrap</p>	
<p>Prawns in mayonnaise wrap</p>	
ANTIPASTI	QTY
<p>Selection of cold cut meats, pickled veg and bread</p>	

STARTERS	QTY
Bleak roe from Kalix with brioche, smetana, red onion and lemon	
Prawns in mayonnaise on dark rye bread and bleak roe WHOLE	
Prawns in mayonnaise on dark rye bread and bleak roe HALF	
Burratina with tomatoes, shallot, lemon and rocket salad	
Selection of cold cut meats and cheeses	
Selection of French and Swedish cheeses, bread and fig marmelade	
Selection of cold cut meats, pickled vegetable and bread	
Crudite served with two dips sauces <i>hummus/rhode island dips / 4 different vegetables</i>	
SALADS	QTY
Caprese salad <i>small side salad</i>	
Salad with blackened salmon sashimi <i>mango, avocado, soya shiitake mushroom, cashew nuts, shrimp chips and soya mayonnaise</i>	
Caesar salad with grilled chicken, croutons and parmasan	
Greek pasta salad	
Greek pasta salad with chicken	
Shrimp salad with poached egg, cucumber, tomato and rhode island dressing	
Pumpkin salad with feta cheese, hazelnuts, apple, rocket salad, and balsamic mayo	
Shrimp salad <i>small side salad</i>	
Feta cheese and tomato <i>small side salad</i>	
Mixed green salad <i>small side salad</i>	
CAVIAR	QTY
Siberian caviar (30g) with butter fried brioche and smetana	
Kalix caviar (30g) with butter fried brioche and smetana	
HOT MEALS	
SOUPS	QTY
Green pea soup with summer truffle cream	

MAIN DISHES - MEAT	QTY
Sauteed reindeer with forest mushrooms, potato puree and rowanberry jelly	
Sirloin Steak	
Wagyu steak	
MAIN DISHES - FISH & SEAFOOD	QTY
Monkfish with green pea pure, <i>confit baked new potatoes, wild asparagus and pickled wild garlic seeds</i>	
Salmon with grilled seasonal vegetables and the chefs choice of sauce	
MAIN DISHES - POULTRY	QTY
Chicken breast with Serrano ham <i>confit baked new potatoes and tomato and chorizo sauce</i>	
Chicken with grilled seasonal vegetables and the chefs choice of sauce	
MAIN DISHES - VEGETARIAN	QTY
Veggie Lasagna	
Deep fried tofu with coconut quinoa <i>broccoli and spiced curry pumpkin and mango salsa</i>	
Truffle omelette with Gruyere cheese and side salad	
PASTA & RISOTTO	QTY
Lasagne	
Tortellini with truffle cream tomato, aubergine and zucchini	
CHILDREN MEALS	QTY
Kids Pasta	
Kids meatballs	
DESSERTS & FRUIT	QTY
DESSERTS	QTY
Chocolate mousse with fresh berries	
Pannacotta with fresh berries	
Honey roasted apples <i>french toast with walnut crumble and vanilla cream</i>	

FRUIT	QTY
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Sliced fruit chefs choice, small portion
Minimum 4 types of fruit

BERRIES	QTY
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Fresh mixed berries

CHOCOLATES & SWEETS	QTY
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Coconut tops, per piece
Swedish chocolate balls

Chocolate pralines, 12 pieces

Chocolate pralines, 24 pieces

CHEESE	QTY
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Selection of french and swedish cheeses, Bread and fig marmalade

BEVERAGES

JUICES	QTY
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Apple Juice Tropicana, 0.9 litre

Orange Juice Tropicana, 0.9 litre

Fresh juice, 15 cl

MILK & CREAM	QTY
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Milk, per litre

Lactose free Milk, per litre

SMOOTHIES	QTY
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Red smoothie

Green smoothie

Yellow smoothie

LEMON	QTY
Whole Lemon	
Lemon sliced	