

AIRPORT

Denmark, Copenhagen - Kastrup

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
Danish soft seed rye bread <i>4 slices</i>	
Bread baguette, whole white	
Assortment of bread rolls, 3 piece	
Bread baguette, whole brown	
Pita bread, 6 piece	
Indian naan bread	
Bagel	
Danish soft seed rye bread <i>whole uncut 850g</i>	
Grissini (bread sticks)	
Rye crackers	
PASTRIES	QTY
Pain au chocolate	
Muffin sweet	
Danish pastry	
Mini danish pastry	
Croissant	
Mini croissant	

CONDIMENTS	QTY
Honey, 50ml	
Homemade strawberry jam	
Butter Pats, 10 pieces	
French butter portion <i>with flaked salt</i>	
Sugar sachets <i>50 pieces assorted</i>	
Sweetener, 50 sachets	
YOGHURTS	QTY
Natural yoghurt 10%	
Fruit yoghurt 10%	
Skyr- high protein yoghurt 0.2%	
CEREALS	QTY
Cornflake portion, 50g	
Oaty porridge <i>served with salt, sugar & honey</i>	
Cinnamon, apple & rasin porridge	
BLINIS & PANCAKES	QTY
Americain buttermilk pancakes <i>served with mapel syrup</i>	
Traditional pancakes <i>served with strawberry compote & lemon</i>	
MUESLI & FRUITS	QTY
Fresh fruit salad	
Cut semi dried fruit, 50g <i>strawberry, melon, mango</i>	
Sliced fresh fruits with berries	
Mixed berries per gram	
Muesli portion, 70g	

HOT BREAKFAST	QTY
Poached egg	
Boiled egg - soft	
Boiled egg - hard	
Scrambled eggs, 3 eggs	
Fried egg	
Egg benedict	
Egg florentine	
Omelet natural, 3 eggs	
Omelet mushroom, 3 eggs	
Omelet cheese, 3 eggs	
Omelet ham & cheese, 3 eggs	
Omelet fresh herbs, 3 eggs	
Omelet cheese & fresh tomato	
Omelet with smoked salmon & dill	
Omelet with malossol caviar, 30g <i>price on request</i>	
Omelet with fresh truffle <i>price on request</i>	
Baked cherry plum tomatoes	
Baked portabello mushrooms	
Grilled bacon	
Grilled turkey bacon	
White beans in tomato sauce	
Chicken sausage, 3 pieces	
Mini beef sausage, 3 pieces	
Mini pork sausage, 3 pieces	
Hash browns, 2 pieces	
Full english breakfast	
Americain breakfast	
COLD BREAKFAST SETS	QTY
Full continental breakfast	

COLD MEALS

CRUDITEES	QTY
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Crudite platter, per person
with dip

Crudite & snack platter, per person
with dip

SNACKS	QTY
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Salted pistachio

Salted almonds

Salted peanuts

Salted macadamia nuts

CANAPÉS	QTY
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Canape, per piece

FINGER FOODS	QTY
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Skewer with mozzarella, basil and cherry tomato, 3 pieces

Skewer with melon and air dried ham, 3 pieces

Skewer with bresola, marinated artichoke & red pepper, 3 pieces

Skewer with gouda & marinated olive, 3 pieces

SANDWICHES	QTY
Triangle sandwich- smoked salmon with cream cheese & cucumber	
Triangle sandwich- ham with tomat grain mustard and salad	
Triangle sandwich- roast beef with horseraddish	
Triangle sandwich- egg mayonnaise & tomato	
Triangle sandwich- grilled vegetables with pesto	
Triangle sandwich- italian salami & brie with onion marmalade	
Triangle sandwich- parma ham with grilled pepper	
Triangle sandwich- gouda with semi dried tomato	
Triangle sandwich- BLT	
Triangle sandwich- tuna mayonnaise with sweetcorn & red onion	
Triangle sandwich- brie & strawberry with balsalmic glaze	
Rye bread sandwich- smoked salmon with cream cheese & cucumber	
Rye bread sandwich- ham with tomato, grain mustard & salad	
Rye bread sandwich- roast bef with horseraddish	
Rye bread sandwich- egg mayonnaise & tomato	
Rye bread sandwich- grilled vegetables with pesto	
Rye bread sandwich- italian salami & brie with onion marmalade	
Rye bread sandwich- parma ham with grilled peppers	
Rye bread sandwich- gouda with semi dried tomato	
Rye bread sandwich- BLT	
Rye bread sandwich- tuna mayonnaise with sweetcorn & red onion	
Rye bread sandwich- brie & strawberry with balsalmic glaze	
ANTIPASTI	QTY
Vegetable antipasti	
Antipasti plate - meat	

STARTERS	QTY
Selection of balik salmon - starter	
Tartar of balik salmon	
Nori wrapped balik salmon with light wasabi cream	
Avocado & crab tian	
Foie gras terrine <i>with sweet wine jelly & classic melba toast</i>	
classic smoked salmon <i>served with lemon & brown bread</i>	
Parma ham <i>served with a melon and herb salad</i>	
Smoked duck breast <i>served with horseraddish cream and beetroot & onion sprouts</i>	
Gravad lax <i>with a sweet dill and mustard sauce</i>	
Rillette of hot smoked salmon <i>served with rye crackers</i>	
Veal sweetbreads <i>with port glaze sauce</i>	
Portobello mushrooms stuffed with cheese <i>served with a tomato chutney</i>	
Vitello tonnato <i>price on request</i>	
Bresola with roasted figs, endive salad & herb oil	
Carpaccio of beef <i>with shaved parmesan & truffle oil</i>	
Dill marinated balik salmon <i>with a mango salsa & salted filo flakes</i>	

SUSHI	QTY
Nigiri selection 6 piece	
Maki roll 8 piece- salmon	
Maki roll 8 piece- tuna	
Maki roll 8 piece- shrimp	
Maki roll 8 piece- avocado	
Maki roll 8 piece- spicy tuna	
California roll 5 piece- salmon	
Big California roll, 5 pieces	
California roll ebi, 5 pieces	
California roll tuna, 5 pieces	
Sushi inside out salmon, 8 pieces	
Sushi inside out 8 pieces- tuna	
Sushi inside out 8 pieces- lion king (japanese crab stick)	
Sushi inside out 8 pieces- tofu & omelet	
Sushi inside out 8 pieces- wasabi ebi <i>tiger shrimp, avocado, cream cheese & cucumber</i>	

CAVIAR	QTY
Caviar - Malossol <i>price on request</i>	
Caviar - St James <i>price on request</i>	
Caviar - Paris <i>price on request</i>	

PLATTERS	QTY
Danish fish plate, per person	
Selection of balik salmon - main course	
International tapas plate	
International tapas plate with warm dish	
Classic danish plate	

SALADS	QTY
Marinated tibstrup goat cheese set on a herb salad	
Chilled lobster salad <i>served in a filo basket</i>	
Caesar salad	
Caesar salad with chicken	
Salad capresse with fresh basil	
Salad nicoise	
Greek salad	
Hot smoked salmon salad	
Green salad	
EXTRA GARNISH & SAUCES	QTY
Mustard,40ml	
Ketchup, 40ml	
Mayonnaise,40ml	
Vinaigrette dressing, 100ml	
Mustard mayonnaise dressing, 100ml	
Olive oil & balsalmic vinegar, 100ml	
Caesar dressing, 100ml	
Spring onion dressing, 100ml	
Sesame dressing, 100ml	
Reita, yoghurt & cucumber dip	
Tomato chutney	
Herb bunch for garnish - small	
Herb bunch for garnish - large	

COLD MEAL SETS	QTY
Standard Lunch/Dinner A <i>Seasonal sliced fruit and berries, assorted finger sandwiches, selection of petit fours - served on Atlas tray</i>	
Standard Lunch/Dinner B <i>Seasonal sliced fruit and berries, Chicken Caesar salad, chef's choice of dessert, bread roll + butter - served on Atlas tray</i>	
Standard Lunch/Dinner C <i>Seasonal sliced fruit and berries, Seafood salad, green salad, chef's choice of dessert, bread roll + butter - served on Atlas tray</i>	
Standard Afternoon Tea <i>Assorted finger sandwiches, assorted mini pastries - served on Atlas tray (mini pastry & 2 x cake)</i>	

CREW MEALS	QTY
Crew meals- 2 course chef choice	
Crew meals- 3 course chef choice	
Crew meals- tapas plate	
Crew meals- sandwich	
Crew meals- chicken salad	
Crew meals- salmon salad	

HOT MEALS

SOUPS	QTY
Roast tomato & sweet pepper soup	
Hearty bean & vegetable soup	
Crab bisque soup	
Creamy artichoke and truffle soup	
Roast pumpkin and hazelnut soup	
Leek & potato soup	
Wild mushroom soup	

MAIN DISHES - MEAT	QTY
Pan fried lamb fillet <i>with spring onion mash & traditional mint jus</i>	
Veal tenderloin <i>with a mushroom ragout & potato & parsnip dauphinoise</i>	
Fillet of beef <i>with roasted roots, red wine jus & fondant potato</i>	
Classic chateaubriand for 2 <i>served with duchess potato , baked cherry tomat & wild mushroom</i>	
Beef fillet <i>From the grill</i>	
Sirloin of beef <i>From the grill</i>	
Pork tenderloin <i>From the grill</i>	
Rib eye of beef <i>From the grill</i>	
Lamb fillet <i>From the grill</i>	
Rack of lamb <i>From the grill</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Grilled tuna steak <i>served with wild mushroom risotto & herb salad</i>	
Poached fillet of cod <i>served with a mustard cream sauce , new potatoes and wilted spinach</i>	
Roast salmon <i>with light basil jus, steamed asparagus & cous cous</i>	
Baked fillet of sea bass <i>with braised fennel, lovage cream and small roast potatoes</i>	
Classic lobster thermidor	
Fillet of salmon <i>From the grill</i>	

MAIN DISHES - POULTRY	QTY
Poached breast of chicken <i>with light vegetable broth</i>	
Panfried breast of guinea fowl <i>with herb polenta and tomato jus</i>	
Panfried breast of duck <i>with sauteed red cabbage, confit potato and masala jus</i>	
Chicken breast <i>From the grill</i>	
MAIN DISHES - VEGETARIAN	QTY
Stuffed pepper with ratatouillie	
Grilled halloumi	
Leek, courgette & feta crumble	
PASTA & RISOTTO	QTY
Mushroom, asparagus & saffron risotto	
Plain pasta tagliatelle	
Plain pasta penne	
Lasagne bolognaise	
Lasagne vegetarian	
Gnocchi with parma ham, cherry tomato & basil	
Pasta penne	
Pasta tagliatelle	
Pasta farfalle	
Spaghetti	

SIDE DISHES	QTY
Grilled green asparagus	
Grilled mixed vegetables	
Steamed vegetables	
Grilled zucchini	
Steamed green beans	
Grilled cherry plum tomatoes	
Ratatouillie	
Steamed broccoli	
Sugar snaps	
Steamed cauliflower	
Steamed green asparagus	
Sauteed mushrooms	
Carrots	
Sauteed spinach	
Green peas	
Boiled potatoes with herbs	
Boiled potatoes plain	
Roasted mini potatoes	
Jacket potato with cream \$	
Mashed potato	
Duchesse potato	
Rosti potato	
Basmati rice	
Saffron rice	
Wild rice	

SAUCES & MORE	QTY
Pasta sauce- Napolitana	
Pasta sauce- bolognaise	
Pasta sauce- pesto	
Pasta sauce- mushroom & truffle	
Pasta sauce- carbonara	
HOT MEAL SETS	QTY
2 course hot lunch, seasonal chef choice	
3 course hot lunch, seasonal chef choice	
2 course hot dinner, seasonal chef choice	
3 course hot dinner, seasonal chef choice	
DESSERTS & FRUIT	
DESSERTS	QTY
Tiramisu	
Raspberry creme brulee	
Rich chocolate mousse	
Vanilla panna cotta with mango	
Banoffi pie	
Chocolate brownie with vanilla creme fraiche	
FRUIT	QTY
Sliced fresh fruit & berries	
Small whole fruit selection, for 4 persons	
BERRIES	QTY
Fresh strawberries & cream	
Chocolate dipped strawberries, for 2 persons	
Fresh berry selection per gram	

CAKES & TARTS	QTY
Chocolate cake with fresh raspberries	
Tosca cake	
Coffee & hazelnut cake	
CHOCOLATES & SWEETS	QTY
Oat , nut & nougat bar	
PETIT FOURS	QTY
Chocolate petit four per piece	
Petit fours per piece	
COOKIES	QTY
Chocolate chip cookies, 6 pieces	
Oat cookies, 6 pieces	
ICE CREAM	QTY
Ice cream <i>price on request</i>	
CHEESE	QTY
European cheese selection	
BEVERAGES	
MINERAL WATER	QTY
Aqua d'or, 0.5lt	
San pelegriano, 0,5lt	

SOFT DRINKS	QTY
Coca cola, 0.33lt	
Coca cola light, 0.33lt	
Coca cola zero, 0.33lt	
Fanta orange, 0.33lt	
Sprite, 0.33lt	
Tuborg squash, 0.33lt	

JUICES	QTY
Fresh pineapple juice, 0.5lt	
Fresh pineapple juice, 1lt	
Organic orange juice, 0.5lt	
Organic orange juice, 1lt	
Fresh orange juice, 0.5lt	
Fresh orange juice, 1lt	
Fresh blood orange juice, 0.5lt	
Fresh blood orange juice, 1lt	
Fresh lemon juice, 0.5lt	
Fresh lemon juice, 1lt	
Fresh clementine juice, 0.5lt	
Fresh clementine juice, 1lt	
Fresh pommegranit juice, 0.5lt	
Fresh pommegranit juice, 1lt	
Fresh pommegranit juice & orange, 1lt	
Fresh pommegranit & orange juice, 0.5lt	
Fresh lime juice, 1lt	
Fresh lime juice, 0.5lt	
Fresh carrot juice, 0.5lt	
Fresh carrot juice, 1lt	
Fresh carrot & orange juice, 1lt	
Fresh carrot & orange juice, 0.5lt	
Fresh pink grapefruit juice, 1lt	
Fresh pink grapefruit, 0.5lt	
Fresh pink grapefruit & orange juice, 1lt	
Fresh pink grapefruit & orange juice, 0.5lt	
Fresh beetroot juice, 1lt	
Fresh beetroot juice, 0.5lt	

MILK & CREAM	QTY
Milk fresh, 1lt	
Coffee creamer, 0.5lt	
BEER	QTY
Tuborg, 0.33lt	
Tuborg classic, 0.33lt	
Carlsberg, 0.33lt	
CHAMPAGNE	QTY
Moet & chandon, 75cl	
LEMON	QTY
Whole lemon	
Sliced lemon	
Whole lime	
Sliced lime	
HOT BEVERAGES	QTY
Black tea selection, 25 bags	
Ggreen tea selection, 25 bags	
Fruit tea selection, 25 bags	
Hot water	
Hot coffee, 1lt	
WHITE WINE	QTY
Chablis	
Chardonnay	
RED WINE	QTY
Saint Emilion	
Barolo	

NON-FOOD

ICE	QTY
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Ice cubes, 2kg

NEWSPAPERS & MAGAZINES	QTY
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Newspapers & magazines
on request

FLOWERS	QTY
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Flowers- small table arrangement

Flowers- dining table arrangement

KITCHEN EQUIPMENT	QTY
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Thermos flask

DISPOSABLES	QTY
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Plastic cutlery set, 10 pieces

Paper napkins, 100 pieces

Toothpicks

Ttin foil roll

Cling film

Paper roll

Plastic gloves, 10 pairs

Waste bags large, 10 pieces

Paper cups, hot cups 20 pieces

Plastic plates, 10 pieces