

## AIRPORT

Congo , Brazzaville

## 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

PASTRIES	QTY
Pastries assortment	
Mini brioche <i>per piece</i>	
Mini milk bread <i>per piece</i>	
Raisin bread <i>per piece</i>	
Mini croissant	
Mini pain au chocolat	

YOGHURTS	QTY
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Yoghurt

BLINIS & PANCAKES	QTY
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Pancake  
*per piece*

HOT BREAKFAST	QTY
Boiled egg	
Fried egg	
Scrambled eggs	
Omelette	
Mushroom omelette	
Cheese omelette	
Ham omelette	
Ham & cheese omelette	
Ham, cheese & mushroom omelette	
Sausage	
<b>COLD MEALS</b>	
SNACKS	QTY
Mini quiche	
Mini spinach pie	
CANAPÉS	QTY
Canape <i>Per piece</i>	
FINGER FOODS	QTY
Fish accra <i>Per piece</i>	
Chicken wings <i>Per piece</i>	

SANDWICHES	QTY
Mixed sandwich <i>Ham and cheese sandwich</i>	
Club Sandwich	
Mini club sandwich	
Mini salmon sandwich	
Mini croque monsieur	
Cheese sandwich	
Chicken sandwich	
Tuna sandwich	
Ham- butter sandwich	

STARTERS	QTY
Duck foie gras medaillon	
Pear, avocado and shrimp	
Pear, avocado	
Fish terrine	
Norwegian smoked salmon, chive cream and toasts	
Marinated Nile perch in olive oil, with crunchy veggies	
Perigord foie gras, dry fruits chutney, homemade ginger bread	
Beef carpaccio, parmesan shavings	
Bayonne raw ham platter	
Avocado with shrimps, cocktail sauce	
Avocado with crab from Pointe-Noire	
Browned avocado and lobster, shallots cream	
Nile perch accras, African bird's eye chili sauce	
Gambas tempura, sweet and sour sauce	
Salmon tartate with herbs, gravlax style	

PLATTERS	QTY
British platter <i>crudites, boiled egg, cold meat</i>	
Assiette appetissante	
Sweet banana platter	
Cheese platter	
Manioc platter	
Delicatessen plate	
Smoked salmon plate	

SALADS	QTY
Chef salad <i>lettuce, smoked salmon, foie gras and toasted goat cheese</i>	
Fisherman s salad with young mackerel filet, schrimps and salmon pate	
Avocado, shrimps salad	
Ceasar salad	
Crudite salad	
Greak salad	
Mixed salad	
Nicoise salad <i>Lettuce, tuna, tomato, anchovies</i>	
Tomato mozarella salad	
Green salad	
Sea salad with lobster, smoked salmon, muscles and gambas	
Perigourdine salad with foie gras, smoked duck filet and confit gizzard	
Roasted goat cheese salad with marinated Crottin de Chavignol and goat cheese log	

#### HOT MEALS

SNACKS & STARTERS	QTY
Shrimp dumplings <i>Per piece</i>	
Shrimp crepe	
Chicken drumstick <i>per piece</i>	
A dozen of Burgundy snail, butter and parsley	
Frog legs a la lyonnaise	

SOUPS	QTY
Mboto fish soup <i>can be served with manioc, sorrel or plantain banana</i>	

MAIN DISHES - MEAT	QTY
Pork chop	
Beef stroganoff	
Entrecote	
Beef filet	
Beef skewer <i>per piece</i>	
Beef rib with sea salt <i>Can be served with pepper sauce, bearnaise, blue cheese sauce or tomato sauce</i>	
Rossini beef filet <i>beef filet pan-fried in butter, served on a crouton, and topped with a hot slice of fresh whole foie gras briefly pan-fried at the last minute. Can be served with pepper sauce, bearnaise, blue cheese sauce or tomato sauce.</i>	
Lamb rib with herbs <i>Can be served with pepper sauce, bearnaise, blue cheese sauce or tomato sauce</i>	
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Steak tartare with french fries <i>Can be served with pepper sauce, bearnaise, blue cheese sauce or tomato sauce</i>	
Lamb cotelette	

MAIN DISHES - FISH & SEAFOOD	QTY
Salmon filet	
Grilled lobster	
Gambas skewer <i>per piece</i>	
Fish skewer <i>per piece</i>	
Nile perch steak	
Sole roll with shrimps	
Grilled sole	
Sea food vol au vent	
Red tuna steak, pepper ginger chutney <i>Can be served with butter sauce, tomato sauce or bearnaise</i>	
Pointe-Noire lobster tail with parsley butter <i>Can be served with butter sauce, tomato sauce or bearnaise</i>	
Poached salmon filet with butter sauce <i>Can be served with butter sauce, tomato sauce or bearnaise</i>	
Grilled Nile perch a la plancha with tomato sauce <i>Can be served with butter sauce, tomato sauce or bearnaise</i>	
Salted fish with green eggplant <i>can be served with manioc, sorrel, plantain banana</i>	
Maboke de Ngolo <i>Local Fish stew. can be served with manioc, sorrel, plantain banana</i>	
MAIN DISHES - POULTRY	QTY
Grilled chicken breast	
Chicken vol au vent	
Chicken medailon <i>per piece</i>	
Chicken skewer <i>per piece</i>	
Chicken fricassee	
Roasted chicken	
Smoked chicken with peanuts <i>can be served with manioc, sorrel, plantain banana</i>	

PASTA & RISOTTO	QTY
Smoked salmon tagliatelle, sour cream with fresh herbs	
Gambas tagliatelle, tomato sauce with spices	
Carbonara tagliatelle, ham, mushrooms, bacon and eggs	
Chicken breast spaghetti, mushroom cream sauce	
Bolognese spaghetti, minced beef, onions, mushrooms, tomatoes	
Plain spaghetti or with tomato sauce	

SIDE DISHES	QTY
Spinach	
Fried plantain banana	
Mushroom	
Veggies	
Sauteed potatoes	
Steamed potatoes	
Rice	
Saka Saka <i>Manioc leafs</i>	

#### DESSERTS & FRUIT

DESSERTS	QTY
Creme caramel	
Chocolate mousse	
Poire belle Helene <i>Poached pear with chocolate sauce</i>	
Tiramisu	
Pasties and dessert buffet	
Coffee with 3 macarons	
Flambeed homemade crepe with cointreau	
Homemade crepe with Vanilla ice cream, hot chocolate and whipped cream	
Homemade crepe with Orange or fresh fruits	
Crepe with sugar, chocalate or jam	

FRUIT	QTY
Lemon	
Fruits ( whole)	
Fruit skewer <i>per piece</i>	
Fruit plater	
Fruit salad	
Fresh fruits and vanilla ice cream bowl	
CAKES & TARTS	QTY
Mini tartelette	
Chocolate cake	
Lemon pie	
Apple pie	
PETIT FOURS	QTY
Petit four, 100g <i>Biscuits</i>	
Mignardise	
COOKIES	QTY
Madeleine <i>Small individual sponge cakes. Per piece</i>	
ICE CREAM	QTY
Homemade lemon, vodka sorbet	
Homemade coconut-vanilla and coffee-malibu ice cream	
Banana split with vanilla ice cream, berries, chocolate and whipped cream	
Profiterolles	
Ice cream and sorbet bowl of your choice	
CHEESE	QTY
Trilogy of selected cheese	

BEVERAGES

JUICES	QTY
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Fresh squized juice, 1l

Fresh Ginger juice, 1l	
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MILK & CREAM	QTY
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Milk, 25cl

NON-FOOD

ICE	QTY
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Ice cube  
*Per kg*

NEWSPAPERS & MAGAZINES	QTY
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Magazines