

AIRPORT

Russia, Krasnodar

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 basket <i>home made</i>	
Ciabatta <i>home made</i>	
Assorted rolls <i>home made</i>	
Grissini <i>home made</i>	
Garlic bread with olive oil <i>home made</i>	

COLD MEALS

SNACKS	QTY
Assorted candied and dried fruit	
Assorted nuts	

STARTERS	QTY
Salmon caviar	
Seasonal oysters	
Spice-salted herring with new potatoes	
Local vegetables "Kuban" style	
King size black and green olives	
Classical veal tenderloin carpaccio	
Karelian salmon ceviche	
Pink tuna tartare and avocado mousse	
Jamon Serrano	
Cured high fat bacon village style	
Caprese salad with ripened tomatoes and mozzarella cheese (to share for 2)	
Chef's Buratta cheese with arugula and tomatoes (to share for 2)	
Duck liver pate	
SALADS	QTY
Warm veal and porcini mushrooms salad	
Signature "Rimar" salad with tender veal and sauteed vegetables	
Freshsalad with seafood	
Signiture scallops with herbs salad	
Traditional "Russian" salad with crayfish tails	
Ceasar salad with chicken	
Ceasar salad with shrimps	
Atlantic crab salad	
Traditional Greek salad	
Pink tomatoes salad	
PLATTERS	QTY
Meat delicacies platter <i>oven-baked ham, roast beef, boiled beef tongue, prosciutto, chorizo</i>	
Fish delicacies platter <i>salmon, light-salted trout and smoked eel</i>	

HOT MEALS

SNACKS & STARTERS	QTY
Sauteed Black Sea mussels with tomato or cream sauce	
Kamchatka crab phalanges	
Chef's octopus with roasty toasty potatoes	
Aubergine and mozzarella bake	
Seared scallops with silky cauliflower and carrot puree	
Home style duck ravioli with sour cream	
Veal and mushrooms agnolotti	
Spinach ravioli with porcini mushrooms and beurre blanc sauce	
SOUPS	QTY
Avocado and crab soup	
Chef's Russian sturgeon soup	
Creamy wild mushroom soup	
Tuscan soup with crunchy croutons and Aioli sauce	
"Kuban" style borsch served with salty doughnuts	
Chicken noodles soup	
MAIN DISHES - MEAT	QTY
Beef Stroganoff with mushrooms and mashed potatoes	
Rib eye steak	
Filet mignon	
Lamb ribs	
BBQ roasted rack of lamb	
Farm pork skewers	

MAIN DISHES - FISH & SEAFOOD	QTY
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Sea bass with "Parmentier" sauce

Fish chop made with fresh-water fish and potato gratin

Zander filet with bugur and beurre blanc sauce(creamy sauce)

Almond crusted pink tuna steak with arugula and cherry tomatoes

Black sea red mullet

Sea bream

Salmon steak

Crispy skin fried turbot with onions

Sea bass

King prawns

Octopus tentacles

Russian Far East crab

Scallops

MAIN DISHES - POULTRY	QTY
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Turkey patties with mashed potatoes and beurre blanc sauce

Turkey kebab

Pan-roasted farm chicken with herbes de Provence

Duck breast

Duck leg served with apple puree and pineapples

PASTA & RISOTTO	QTY
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Seafood spaghetti

Vegetable risotto with tuna tartare

Porcini mushrooms risotto

Cuttlefish ink risotto served with scallops and shrimps

SIDE DISHES	QTY
Steamed vegetables	
Classical French fries with truffle oil	
Asparagus with Parmesan cheese	
Home style fried potatoes	
SAUCES & MORE	QTY
Garlic and walnut sauce	
Caviar butter sauce	
DESSERTS & FRUIT	
DESSERTS	QTY
"Napoleon" cake with Marmalade sauce	
Creme Tiramisu	
Panna Cotta with berry mousse	
FRUIT	QTY
Assorted fresh fruit of the season	
BERRIES	QTY
Assorted fresh berries of the season	
CAKES & TARTS	QTY
Cake "Kiev"	
Cheesecake	
Cake "Esterhazy"	
Cake "Drunk Cherry" on the original recipe	
Souffle "Bird's milk"	
Cake "castle in the air"	
Cake Napoleon with Compote sauce	
Cake "Ginger"	

CHOCOLATES & SWEETS	QTY
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Assorted handmade candies