

AIRPORT

Switzerland, Zurich

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

BREAD	QTY
Bread bun <i>Whole meal brown bread</i>	

COLD MEALS

CANAPÉS	QTY
Crostini with Buendnerfleisch on mascarpone-chervil- cream, 5 pieces	
Crostini with Figs on mascarpone-orange-cream, 5 pieces	
Crostini with Chorizo and cress, 5 pieces	
Crostini with Duck breast with cranberry-mousse, 5 pieces	
Crostini with Crayfish with saffron & apple, 5 pieces	
Toasties with Brie with walnut & honey, 5 pieces	
Toasties with Tete de moine and beef tartar, 5 pieces	
Toasties with Smoked salmon with horse radish & roe fish eggs, 5 pieces	
Toasties with Shrimps with dill-mustard-cream, 5 pieces	
Toasties with Leaf spinach with feta & tomato- confit, 5 pieces	
Toasties with Ananas-Mango chutney, 5 pieces	

FINGER FOODS	QTY
Hommos, 2 verrines <i>Chickpea pure_e with sesame paste and lemon juice Mezze</i>	
Baba Ghanouche, 2 verrines <i>Grilled aubergine pure_e with sesam paste and lemon juice Mezze</i>	
Shrimp cocktail with apple & mango, 2 verrines	
Antipasti salad in verrines, 2 verrines <i>2 verrines of Antipasti on parmiggiano-tomato- confit with olives, dried tomato and fresh basil - skewer</i>	
Japanese tuna-tartar with ginger & roe fish eggs, very spicy, 2 verrines	
Boiled beef salad on avocado-chili- chutney, 2 verrines	
Parmiggiano & olives with date-tomatoes , 2 verrines	
Honeydew-feta-skewer on lemon- basil-oil, 2 verrines	
Tomato-Mozzarella, 2 verrines <i>2 verrines of Double colored tomatoes-buffola- skewer with balsamico-basil-oil in a pipette</i>	
Lebanese Mixed nuts, 2 verrines	

SALADS	QTY
Garden Salad <i>Mixed green salads</i>	
Rocked Salad <i>Rocket salad with grilled vegetables and shaved parmiggiano, corresponding a balsamico-orange-dressing</i>	
Tomato-buffola salad <i>Tomato and buffola-mozzarella with balsamico & oliv oil</i>	
Spinach salad <i>Spinach with eggs corresponding a raspberry-dressing, croutons and sliced smoked salmon topping</i>	
Mixed herbes salad <i>Mixed herbes with avocado & mango corresponding a hazelnut- vinaigrette</i>	

LEBANESE	QTY
Hommos, 1 portion <i>Chickpea pure_e with sesame paste and lemon juice Mezze</i>	
Baba Ghanouche, 1 portion <i>Grilled aubergine pure_e with sesam paste and lemon juice Mezze</i>	
Tabbouleh <i>Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice and oliv dressing Mezze</i>	
Fatoush <i>Lettuce salad with tomatos, cucumbers, radish, lemon juice and fried lebanese bread Mezze</i>	
Labneh <i>Strained yoghurt served with oliv oil and dried thyme, garlic optional Mezze</i>	
Rahib <i>Grilled aubergine with tomato, onion, parsley and mint Mezze</i>	
Moussaka <i>Fried aubergines with tomato, onion, chickpeas Mezze</i>	
Loubieh b'zeit <i>French green beans cooked with tomato, onions and olive oil Mezze</i>	
Wara Inab b'zeit <i>Vine leaves filled with rice, tomato, parsley, mint and onion cooked in lemon juice and olive oil Mezze</i>	
Mouhamara <i>Mixed mediterranean spicy nuts with olive oil Mezze</i>	
Makdouse <i>Baby aubergine stuffed with walnuts Mezze</i>	
Chobes <i>Lebanese bread</i>	

HOT MEALS

SOUPS	QTY
Buendner Gerstensuppe <i>1 liter Barley broth typical for the mountains of the Grisons canton of Switzerland</i>	
Pumpkin-apple <i>1 liter Pumpkin-apple soupe with cinnamon</i>	
Beetroot-apple-shrimps <i>1 liter Beetroot-apple soup with shrimps- skewer</i>	
Pear-leek <i>1 liter Pear-leek-soupe with pumpkin seeds-orange-gremolata</i>	
Carrot-ginger-orange <i>1 liter</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Prawn Thai Panaeng <i>Red curry</i>	
Salmon Pak choi <i>Salmon with sesame-ginger-chili- sauce</i>	
Prawns with coriander, lime and garlic	
Lobster thermidore <i>Lime buttered penne with lobster thermidore and sauce hollandaise</i>	
MAIN DISHES - POULTRY	QTY
Chicken Thai Panaeng <i>Red curry</i>	
Chicken Yellow Curry <i>Chicken curry with apple, pumpkin, chickpeas and coconut-mustard seeds-sauce</i>	
SIDE DISHES	QTY
Basmati rice	

LEBANESE	QTY
Kibbeh, 2 pieces <i>Hot mezze with deep-fried lamb and beef meetballs mixed with cracked wheat and onions, filled with minced meat and onions and pine nuts</i>	
Falafel, 2 pieces <i>Hot mezze with deep-fried beans and fine herb croquettes</i>	
Fatayer b'sabanekh 2 pieces <i>Hot mezze with baked lebanese pastry filled with spinach and onions, lemon, olive oil and sumac.</i>	
Jawaneh, 1 portion <i>Hot mezze grilled marinated chicken wings</i>	
Shaurbet al Aadas soup <i>Yellow lentils cooked with carrots, celeries, onions and spices 1 liter</i>	
Shaurbet al Frike soup <i>Chicken soup with cracked wheat cooked in bouillon 1 liter</i>	
Lamb Kafta <i>Grilled skewers of minced lamb, spicy</i>	
Beef Kafta <i>Grilled skewers of minced beef, spicy</i>	
Chicken _____Tawouk <i>Grilled skewers of marinated chicken breast</i>	
Beef Shawarma <i>Roasted thin slices of marinated prime beef, served with parsley, tomato and onion</i>	
Fisch Samake harra <i>Grilled Red Snapper with tomato, coriander-pepper-sauce</i>	
Vegetarian Couscous <i>Vegetarian: Steamed semolina with vegetables and chickpeas</i>	
Chicken Couscous <i>With chicken, vegetables and chickpeas</i>	
Lamb Couscous <i>With lamb, vegetables and chickpeas</i>	
Lebanese Basmati <i>Side dish with yellow basmati rice, lebanese spices and mixed nuts</i>	
Basmati <i>Side dish with White basmati rice properly cooked</i>	
Batata harra <i>Side dish with Fried potatoes with coriander and garlic</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Lebanese Mouhallabieh <i>Lebanese milk pudding topped with rosewater syrup sprinkled with raisins</i>	
Lebanese Moughly <i>Crushed rice with pistachios, seasoned with cinnamon and coconut</i>	
Cheesecake Macademia, per piece <i>Cheesecake Macademia with blueberries & crispy almond crust</i>	
Chocolate cake, 2 verrines <i>Trepide chocolate cake with raspberry</i>	
FRUIT	QTY
Exotic fruit plate <i>Mango, strawberry, cantaloupe, spanish melon, mixed berries, 1 tray</i>	
Fruit salad, 2 verrines <i>Fruit salad with vanilla & fresh mint</i>	
CHOCOLATES & SWEETS	QTY
Lebanese Baklawa <i>Selection of miniature traditional lebanese pastry filled with nuts and syrup</i>	
BEVERAGES	
MINERAL WATER	QTY
Evian, 330ml	
Evian, 1 liter	
Volvic, 1.5 liter	
JUICES	QTY
Lemonade, 1 liter <i>Lebanese lemonade with fresh mint</i>	
Passion fruit & mango juice, 1 liter	
Lemon-kiwi-celeries juice, 1 liter	
Orange juice, 1 liter	
Carrots-ginger-lime juice, 1 liter	
Grape fruit-cranberry juice, 1 liter	
Strawberries juice, 1 l iter	

SMOOTHIES	QTY
The green, 1 liter <i>Spinach, cucumber, peach, raspberry vinegar, chili</i>	
The red, 1 liter <i>Beetroot, ginger, orange, date, white balsamico & caraway, 1 liter</i>	
The yellow, 1 liter <i>Mango, orange, celery, lime and vanilla, 1 liter</i>	
The orange, 1 liter <i>Rockmelon, banana, papaya, lime & curcuma, 1 liter</i>	
The black, 1 liter <i>Blueberries, cassis, grape juice, sepia, 1 liter</i>	
BEER	QTY
Almaza, 33cl <i>Lebanese beer</i>	
HOT BEVERAGES	QTY
Qahua, 1 liter <i>Libanese coffee with kardamon</i>	
Shay Nana, 1 liter <i>Fresh mint tea</i>	
WHITE WINE	QTY
Blanc de blanc-Cha_teau KSARA 2014, Lebanon <i>Sauvignon, Semillon and Chardonnay 750ml</i>	
RED WINE	QTY
Chateau KSARA, Prieure_ 2012, Lebanon <i>Cinsaut, Carignan, Cabernet Sauvignon, Mourvedre 750ml</i>	
Chateau KSARA Reserve Couvent 2012, Lebanon <i>Syrah, Cabernet Sauvignon, Cabernet Franc 750ml</i>	
Chateau KSARA Rouge 2010, Lebanon <i>Cabernet Sauvignon, Merlot, Petit Verdot 750ml</i>	
Chateau Musar Rouge 2207, Lebanon <i>Cabernet Sauvignon, Cinsault, Carignan 750ml</i>	
SPIRITS	QTY
Arak, 0.75 liter <i>Aniseed schnaps 53%</i>	