

## AIRPORT

Portugal, Lisbon

## 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 Rolls, per piece	
White Bread Roll	
Brown Bread Roll	
Large French Baguette	
White Sliced Bread Loaf	
Brown Sliced Bread Loaf	
Bread Roll with Seeds	
Portuguese Corn Bread	
Pumpernickel Bread	
Bagel	
Grissini, 125 gr	
Olives, Saffron and Dried Fruits Bread	
Papari, 2 pieces	
Roti, 2 pieces	

PASTRIES	QTY
Selection of Mini Portuguese Pastries, per piece	
Selection of Large Portuguese Pastries, per piece	
Mini Croissant	
Large Croissant	
Mini Croissant with Cheese	
Large Croissant with Cheese	
Mini Croissant with Ham	
Large Croissant with Ham	
Muffin	
Breakfast Cake	
CONDIMENTS	QTY
Butter	
Traditional Portuguese Jam	
Honey	
YOGHURTS	QTY
Organic Fruit Yoghurt	
CEREALS	QTY
Cereal, per portion	
BLINIS & PANCAKES	QTY
Pancakes, per portion	
COLD CUTS	QTY
Breakfast Cheeses, 300 gr	
Breakfast Meats, 300 gr	

MUESLI & FRUITS	QTY
VIP Freshly Sliced Fruits, 300 gr	
Fruit Salad	
HOT BREAKFAST	QTY
Fried Eggs	
Scrambled Eggs	
Grilled Tomatoes	
Mushrooms	
Baked Beans	
Plain Omelette	
Cheese Omelette	
Ham and Cheese Omelette	
Mushroom Omelette	
Pork Bacon	
Paultry Bacon	
Pork Sausage	
Paultry Sausage	
COLD BREAKFAST SETS	QTY
Cold Breakfast Tray <i>fresh orange juice, assorted breads, pastries, fine butter, jam and honey, yoghurt, cereals, sliced matured cheeses, ham and freshly sliced fruits</i>	
CREW BREAKFAST	QTY
Crew Cold Breakfast Tray <i>fresh orange juice, bread, mini pastries, fine butter, jam and honey, yoghurt, cereals, sliced matured cheeses, ham and freshly sliced fruits</i>	
Crew Hot Breakfast Tray <i>fresh orange juice, bread, mini pastries, fine butter, jam and honey, yoghurt, cereals, sliced matured cheeses, ham and freshly sliced fruits, your favourite eggs: scrambled or omelette with bacon or sausage</i>	
HOT BREAKFAST SETS	QTY
Hot Breakfast Tray <i>fresh orange juice, assorted breads, pastries, fine butter, jam and honey, yoghurt, cereals, sliced matured cheeses, ham and freshly sliced fruits, your favourite eggs: scrambled or omelette with bacon or sausage</i>	

## COLD MEALS

CRUDITEES	QTY
-----------	-----

Crudites with 2 dips, 150 gr

Crudites with 2 dips, 300 gr

Crudites with 2 dips, 600 gr

SNACKS	QTY
--------	-----

Pringles, small box

Pringles, large box

Salted Nuts, 200 gr

Salted Dried Fruits, 200 gr

CANAPÉS	QTY
---------	-----

Assorted Cold Canapes, 20 pieces

Assorted Cold Canapes, 45 pieces

Assorted VIP Canape, per piece

Canape with Caviar, per piece  
*min 10 per order*

FINGER FOODS	QTY
--------------	-----

Box of Salted Verrines, 6 pieces

Our Salted Lollipops, 6 pieces

Cherry Tomatoes and Mozzarella, 6 pieces

Cherry Tomatoes and Prawns, 6 pieces

Quail Eggs with Prawns and Cocktail Sauce, 6 pieces

Quail Eggs with Tuna, 6 pieces

Shrimp Tempura with Yoghurt Sauce, 6 pieces

Marinated Salmon, 6 pieces

SANDWICHES	QTY
Smoked Salmon Gourmet Sandwich	
Salmon, Cucumber, White cheese and Chives Gourmet Sandwich	
Duck Foie Gras and Gruyere Cheese Gourmet Sandwich	
Mozzarella and Sun Dried Tomato Gourmet Sandwich	
Roasted Pork Tenderloin Gourmet Sandwich	
Iberian Ham, Tomato and Lettuce Gourmet Sandwich	
Coronation Chicken Gourmet Sandwich	
Iberian Ham and Brie Panini	
Smoked Chicken with Blue Stilton Cheese Panini	
Roast Beef Panini	
Grilled Ham with Honey, Cheddar and Pickles Panini	
Marinated Salmon Open Sandwich	
Tomato and Mozzarella Open Sandwich	
Grilled Chicken, Tomato and Pesto Open Sandwich	
Prawn Mayonnaise and Avacado Open Sandwich	
Club Sandwich with Chips	

STARTERS	QTY
Foie Gras Torchon <i>fruit chutney and assorted toasts</i>	
Veal Carpaccio <i>with Grana Podano slivers, arugula salad, white truffle oil and wasabi vinaigrette</i>	
Prawn Cocktail	
Chevre en Croute <i>with walnuts and green apple</i>	
The Woods Toast <i>toasted rye bread, flavoured with garlic and corander, covered in green asparagus, wild mushrooms and Grana Panado</i>	
Portuguese Traditional Poultry filled Sausage	
Sea Carpaccio <i>with fresh herbs and lemon aroma</i>	
Iberian Smoked Ham Blades with tomato pesto and traditional bread toasts	
Fresh Mussels in Indias Saffron Cream	
Marinated Foie Gras Terrine <i>with fig jam and brioche toast</i>	
Scallops Carpaccio	
Ham and Melon Kebab, 2 pieces	
Crab Mille Feulle <i>crab mousse with avocado pear, lime vinaigrette and baby leaves salad</i>	
SUSHI	QTY
Sushi <i>on request</i>	
Sashimi <i>on request</i>	
Susho rolls <i>on request</i>	
Sushi Moriawase, 12 pieces	
Sushi to Sashimi, 20 pieces	
Sushi to Sashimi Premium, 30 pieces	

CAVIAR	QTY
Sevruga Caviar <i>on request</i>	
Beluga Caviar <i>on request</i>	
Oscietra Caviar <i>on request</i>	
PLATTERS	QTY
Cold Cuts with Pork	
Cold Cuts without Pork	
Cold Meat Delicatessen	
Cold Cuts- Non Processed Meats, 300 gr	
Cold Seafood Platter with Lobster, 300 gr	
Cold Seafood Platter without Lobster, 300 gr	
Cold Smoked Fish Platter	
Smoked Salmon Platter	
SALADS	QTY
Chicken Caesar Salad	
Tuna Caesar Salad	
Prawn Caesar Salad	
Caprese Salad	
Salmon Salad	
Cheese Salad	
Cobb Salad	
Azorean Tuna Salad	
Lobster Salad	
Roast Beef Salad	
Dried Tuna on a Tender Leaves Salad with Orange Vinaigrette Sauce	
Potuguese Octopus Salad	
Portuguese Chickpea Salad with Cod	
Crunch Salad	
Tofu Salad	

EXTRA GARNISH & SAUCES	QTY
------------------------	-----

Herb Bunch

Garnish Box

COLD MEAL SETS	QTY
----------------	-----

Cold Lunch Tray

*one starter, one main course, cheese, bread and butter, one dessert*

Short Flight Cold Lunch Tray

*one salad, antipasti, cold cut meats, smoked salmon or cheeses, freshly sliced fruit or dessert, bread, butter and condiments*

Cold Snack Tray

*four assorted finger sandwiches, one salad with dressing, one dessert, bread and butter*

Six O'clock Tea

*three scones, three petit fours, three macaroons, assortment of jam and honey, bread, butter and a slice of cheese*

CREW MEALS	QTY
------------	-----

Crew Cold Lunch Tray

*one starter, one main course, cheese, bread and butter, one dessert*

Crew Short Flight Cold Lunch Tray

*one salad with dressing, six finger sandwiches, one dessert or fresh sliced fruits, bread, butter and two slices of cheese*

## HOT MEALS



SNACKS & STARTERS	QTY
Large Pizza	
Individual Pizza	
Quiche	
Finger Pizza, 3 pieces	
Assorted Traditional Portuguese Snacks, 3 pieces	
Asparagus with Bacon, 3 pieces	
Chicken and Pineapple Brochette, 3 pieces	
Mini Burgers, 3 pieces	
Marinated Tuna with Sesame, 150 gr	
Chicken Samosas, 2 pieces	
Onion Bhaji	
Chicken Gyoza, 3 pieces	
Shrimp Gyoza, 3 pieces	
Vegetable Tempura	
Tempura Moriwase	
Steam White and Green Asparagus Salad with Fresh Lobster	
Wild Mushroom Tartlet <i>with blues stilton cheese and arrugula salad</i>	
Sautéed Foie over Fried Bread, Caramelized Pear and Sprout Salad	
Stuffed Paris Mushrooms <i>baked with herb butter and bacon</i>	

SOUPS	QTY
Tomato Soup with Egg Threads	
Partridge Soup with its Breast, Eggs and Green Asparagus	
Miso Soup, per portion	
Pea Cream with Crispy Bacon Soup	
Lobster Bisque	
Dubarry Cream with Toaste Pine Nuts Soup	
French Onion Soup with Gruyere Cheese	
Tomato Cream with Basil Soup	
Wild Mushroom Soup	
Vegetable Soup	
Vichyssoise	

MAIN DISHES - MEAT	QTY
Grilled Pork Tenderloin <i>marinated in rosemary with stuffed mushrooms</i>	
Roasted Pasture Lamb <i>with pesto and dried fruits couscous</i>	
Crusted Lamb Loin <i>with parsnip puree and romanesque cauliflower</i>	
Grilled Azorean Veal <i>with potato au gratin, shallots confit, roasted cherry tomatoes and wild mushrooms</i>	
Iberian Pork Tenderloin <i>with clums, coriander and baked potatoes</i>	
Lamb Biryani	
Lamb Tikka	
Cachupa	
Dried Meat Funge	
Lamb Tagine with Prunes	
Traditional Lamb Couscous	
Pork Chow Mein	
Sweet and Sour Pork	
Beef with Oyster Sauce	
Beef Filet	
Beef Tournedos	
Beef Kebab	
Beef Stroganoff	
Lamb Filet	
Lamb Chops	
Rack of Lamb	
Veal Filet	
Veal Chops	

MAIN DISHES - FISH & SEAFOOD	QTY
Sole Fillet Rolls <i>filled with prawns wrapped in chives, cream and Chardonnay sauce</i>	
Diced Monkfish <i>sauteed with vegetables and basmati rice</i>	
Brazed Sea Bass Filet <i>with capers and lemon butter</i>	
Azorean Tuna on Mshed Potatoes <i>with black olives salad and fresh tomato quenell</i>	
Roast Crusted Sea Beam <i>with garlic confit in olive oil, creamy suffron rice and bock choy</i>	
Salted Cod Confit <i>with coriander, bread and chickpea crumble, caramelized carrots and toasted bread</i>	
Madeiras Scabbard Fish Filet <i>with palenta and spinach</i>	
Prawn Masala	
Calulu	
Spicy Shrimp Tagine	
Prawn Chow Mein	
Prawn Chop Suey	
Gilthead Bream	
John Dory	
Red Mullet	
Sea Bass	
Sea Bream	
Sole	
Salmon	
Tuna	
Lobster	
Prawns	
Large Prawns	
Scallops	

MAIN DISHES - POULTRY	QTY
Duck Margret <i>with gnocchi, sauteed green beans and grapes macerated in port wine</i>	
Traditional Duck Rice	
Chicken Biryani	
Chicken Korma	
Chicken Tikka	
Cafriela	
Chicken Muamba	
Traditional Chicken Couscous	
Chicken Chow Mein	
Chicken with Almonds and Spicy Sauce	
Chicken Chop Suey	
Duck Leg	
Chicken Breast	
Chicken Kebab	
MAIN DISHES - VEGETARIAN	QTY
Vegetables Chow Mein	
PASTA & RISOTTO	QTY
Fusilli Frutti di Mare	
Linguinni with Mussels in a Light Mustard Cream	
Spinach Fettuccine with Vegetables and Prawns	
Tagliatelle with Salmon and Vodka	
Tagliatelle with Lobste and Asparagus	
Safran Risotto with Green Asparagus	
Mushroom and Soybeans Risotto	
Creamy Fish and Shrimps Risotto	
Pasta Arabiata	
Pasta Bolognese	

SIDE DISHES	QTY
Jirra Rice	
Palau Rice	
Raita	
Fresh Baby Vegetables	
Fresh Green Salad	
Grilled Vegetables	
Steamed Vegetables	
Steamed Potatoes	
Mashed Potatoes	
Sauteed Potatoes	
Roasted Potatoes	
Chips	
Potato Gratin	
Plain Rice	
Basmati Rice	
Wild Rice	
Jasmin Rice	
Plain Pasta	
Ratatouille	
Seasonal Vegetables	
Stewed Mushrooms	
Stewed Vegetables	
HOT MEAL SETS	QTY
Hot Lunch Tray <i>one starter, one main course, cheese, bread and butter, one dessert</i>	
Hot Snack Tray <i>one quiche, one salad with dressing, one dessert, bread and butter</i>	
CREW MEALS	QTY
Crew Hot Lunch Tray <i>one starter, one main course, cheese, bread and butter, one dessert</i>	

## DESSERTS &amp; FRUIT

DESSERTS	QTY
Sweet Verrines, per piece <i>min 6 per order</i>	
Creme Brulee with Vanila	
Chocolate Mousse	
Chocolate and Raspberry Delight	
Caramel Delight salted with "Fleur de Sel" Butter	
Conventual Portuguese Traditional Pudding	
Almond Delight	
Rice Gyoza, Coconut, Pineapple and Ginger	
Jasmin, Mango and Sansho Burned Creme Brulee	
Green Tea and Banana Cake with Coconut Ice Cream	
Baby Cupcake, per piece	
Lemon Meringue Pie	
Tiramisu	
FRUIT	QTY
Sliced Fruit, 150 gr	
Sliced Fruit, 500 gr	
Sliced Fruit, 1 kg	
Fruit Salad	
Small Fruit Kebab, 2 pieces	
Whole Fruits, per kilo	
Basket for Fruits	
BERRIES	QTY
Strawberries Dipped in Belgian Chocolate, per piece	
Berries, 375 gr	

CAKES & TARTS	QTY
Baby Cupcakes, per piece <i>min 6 per order</i>	
Apple Tart	
Red Fruit Cheesecake	
Cheesecake with Passion Fruit	
CHOCOLATES & SWEETS	QTY
Brownie	
Macaroons, per piece	
Custard Cream Patel de Nata, per piece	
Assorted Portuguese Conventual Sweets, per piece	
Orangettes, 105 gr	
Truffles, 125 gr	
Truffles Liqueur, 175 gr	
Godiva Mousse Meringue, 200 gr	
Creation Pralines, 200 gr	
PETIT FOURS	QTY
Fresh Petit Fours, per piece	
Dry Petit Fours, per piece	
Portuguese Conventual Petit Fours, per piece	
ICE CREAM	QTY
Mars Ice Cream	
Twix Ice Cream	
Bounty Ice Cream	
Magnum Ice Cream	
Haagen-Daz Ice Cream, 100 ml	
Haagen-Daz Ice Cream, 500 ml	



CHEESE	QTY
Sliced Matured Cheeses, 150 gr	
Sliced Matured Cheeses, 500 gr	
Sliced Matured Cheeses, 1 kg	
Whole Matured Cheeses, 1 kg	
Grated Parmesan, 100 gr	
Parmesan Chips, 100 gr	
Selection of Best Portuguese Cheeses, 1.5 kg	

BEVERAGES

MINERAL WATER	QTY
Badoit, 330 ml	
Badoit, 750 ml	
Evian, 330 ml	
Evian, 500 ml	
Evian, 750 ml	
Portuguese Still Water, 250 ml	
Portuguese Still Water, 500 ml	
Portuguese Still Water, 1.5 L	
Voss, 330 ml	
Voss, 1 L	
Acqua Panna, 250 ml	
Acqua Panna, 750 ml	
Fiji Water, 500 ml	
Fiji Water, 1 L	
San Pellegrino, 250 ml	
San Pellegrino, 500 ml	
San Pellegrino, 750 ml	
Perrier, 500 ml	
Perrier, 750 ml	
Voss Sparkling, 330 ml	
Portuguese Sparkling Water, 250 ml	
Portuguese Sparkling Water, 750 ml	

SOFT DRINKS	QTY
Fanta, 330 ml	
Coke, 330 ml	
Coke Zero, 330 ml	
Diet Coke, 330 ml	
Ice Tea, 330 ml	
Seven Up, 330 ml	
Red Bull	
Red Bull Light	
Tonic Water	
Ginger Ale	

JUICES	QTY
Freshly Squeezed Orange Juice, 1 L	
Freshly Squeezed Grapefruit Juice, 1 L	
Freshly Squeezed Apple Juice, 1 L	
Freshly Squeezed Carrot Juice, 1 L	
Freshly Squeezed Mango Juice, 1 L	
Freshly Squeezed Pineapple Juice, 1 L	
Freshly Squeezed Orange Juice, 250 ml	
Freshly Squeezed Grapefruit Juice, 250 ml	
Freshly Squeezed Apple Juice, 250 ml	
Freshly Squeezed Carrot Juice, 250 ml	
Freshly Squeezed Mango Juice, 250 ml	
Freshly Squeezed Pineapple Juice, 250 ml	

MILK & CREAM	QTY
Whole Milk, 250 ml	
Low Fat Milk, 250 ml	
Semi Skimmed Milk, 250 ml	
Soy Milk, 250 ml	

BEER	QTY
Heineken, 330 ml	
Guinness, 330 ml	
Carlsberg, 330 ml	
Portuguese Beer, 330 ml	
Portuguese Beer, 500 ml	
Grosch, 500 ml	
Corona, 330 ml	

CHAMPAGNE	QTY
A.O.C. Veuve Clicquot, 750 ml	
A.O.C. Veuve Clicquot, 200 ml	
A.O.C. Veuve Clicquot Rose, 750 ml	
A.O.C. Dom Perignon, 750 ml	
A.O.C. Ruinart Brut, 375 ml	
A.O.C. Ruinart Brut, 750 ml	
A.O.C. Ruinart Blanc de Blancs, 375 ml	
A.O.C. Ruinart Blanc de Blancs, 750 ml	
A.O.C. Ruinart Rose, 375 ml	
A.O.C. Ruinart Rose, 750 ml	
A.O.C. Dom Ruinart Vintage, 750 ml	
A.O.C. Dom Ruinart Vintage Rose, 750 ml	
A.O.C. Roederer Brut Premier, 750 ml	
A.O.C. Cristal Roederer, 750 ml	
A.O.C. Cristal Roederer Rose, 750 ml	
A.O.C. Moet and Chandon Brut Imperial, 750 ml	
A.O.C. Moet and Chandon Brut Imperial, 375 ml	
A.O.C. Moet and Chandon Nectar Imperial, 750 ml	
A.O.C. Moet and Chandon Nectar Imperial Rose, 750 ml	
A.O.C. MUMM Rose, 750 ml	
A.O.C. MUMM, 750 ml	

LEMON	QTY
Whole Lemon	
Sliced Lemon	
Whole Lime	
Sliced Lime	

HOT BEVERAGES	QTY
American Coffee, 1 L	
American Decaffeinated Coffee, 1 L	
Hote Water, 1 L	
Hot Milk, 1 L	
Premium Coffee, 1 L	

SPIRITS	QTY
Bull Dog Gin	
Bull Dog Gin Mini	
Gordons Gin	
Gordons Gin Mini	
Macaronesian Gin	
Bombay Sapphire Gin	
Bombay Sapphire Gin Mini	
Blackwood Gin	
Martin Millers Gin	
Johnnie Walker Red	
Johnnie Walker Double Black	
Johnnie Walker Gold Label	
Johnnie Walker Premium 18	
Johnnie Walker Blue	
Bushmills 10	
Bushmills 16	
Bushmills 21	
Jameson 18	
James Martins 20	
James Martins 20	
Frapin VS	
Frapin VSOP	
Frapin VIP XO	
Courvoisier XO	
Courvoisier VSOP	
Remy Martin VSOP Mature Cask	
Remy Martin XO Excellence	
Hennessy XO	
Hennessy Prive	

NON-FOOD

ICE	QTY
-----	-----

Dry Ice, 1 kg

Ice Cubes Bag, 2 kg

AIRCRAFT CLEANING	QTY
-------------------	-----

Cleaning Wipes

KITCHEN EQUIPMENT	QTY
-------------------	-----

Thermos, 1 L

Cool Box, small

Cool Box, large

Cool Box, XXL

Ice Cooler

Ziploc Bags

DISPOSABLES	QTY
-------------	-----

Box of Gloves

Cutlery Set

Garbage Bag Roll, 30 L

Garbage Bag Roll, 50 L

Kitchen Roll

Paper Cups

TOILETRIES	QTY
------------	-----

Razor

Toothbrush

Toothpaste