

## AIRPORT

Russia, Saint Petersburg

## 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?

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## BREAKFAST & BAKERY

| BREAD | QTY |
|-------|-----|
|-------|-----|

Assorted Bread and Toasts

French Toasts  
*Served with Maple Syrup*

| YOGHURTS | QTY |
|----------|-----|
|----------|-----|

Natural Yoghurt

Fruit Yoghurt

Berry Yoghurt

| CEREALS | QTY |
|---------|-----|
|---------|-----|

Cornflakes

| BLINIS & PANCAKES | QTY |
|-------------------|-----|
|-------------------|-----|

Pancakes  
*Served with Maple Syrup or Sour Cream*

Waffles  
*Served with Honey or Maple Syrup*

| COLD CUTS | QTY |
|-----------|-----|
|-----------|-----|

Meat Cold Cuts

Morning Cheese Platter

| MUESLI & FRUITS | QTY |
|-----------------|-----|
|-----------------|-----|

Muesli

Bircher Muesli

Chocolate Muesli

| HOT BREAKFAST | QTY |
|---------------|-----|
|---------------|-----|

Oatmeal Porridge

Fried Eggs

*Served with Mushrooms and Grilled Tomato*

Poached Eggs

*Served with Mushrooms and Grilled Tomato*

Boiled Eggs

*Served with Mushrooms and Grilled Tomato*

Scrambled Eggs

*Served with Mushrooms and Grilled Tomato*

Eggs Benedict

*Served with Bacon and Hollandaise Sauce*

Plain Omelette

Mushroom Omelette

Cheese Omelette

Ham Omelette

Shrimp Omelette

Bacon

Beef Sausages

Chicken Sausages

Pork Sausages

Mushrooms

Grilled Tomatoes

Fried Potatoes

Baked Beans

COLD MEALS

| CANAPÉS | QTY |
|---------|-----|
|---------|-----|

Assorted Canapes

| SANDWICHES  | QTY |
|---|-----|
| Club Sandwich with Chicken and Bacon  |     |
| Sandwich with Smoked Salmon and Remoulade   |     |
| Ham and Cheese Sandwich   |     |
| Kamchatka Crab Sandwich   |     |
| STARTERS  | QTY |
| Beef Tongue<br><i>with Horseradish Veloute and Pickles</i>  |     |
| Beef Carpaccio  |     |
| Sakhalin Treasure<br><i>Duo of Olivier Salad with Octopus and Smoked Trout Napoleon</i>   |     |
| Baltic Sea Herring<br><i>with Boiled Potatoes, Beetroot Parfait and Spring Onion Dressing</i>   |     |
| Smoked Salmon with Fresh Leaves   |     |
| Oysters in Beef Carpaccio, 3 pieces   |     |
| Oysters in Beef Carpaccio, 6 pieces   |     |
| Traditional Russian Fish and Seafood Variety<br><i>King Crab Salad in Cucumber Fillet, Egg and Mushroom Salad in Smoked Salmon, Salad Mimosa with Smoked Trout, Seafood Aspic</i> |     |
| Caspian Sturgeon Julienne with Oscietra Caviar<br><i>Sour Cream Sauce, Fresh Dill and Young Potato</i>  |     |
| Caspian Sturgeon Julienne<br><i>Sour Cream Sauce, Fresh Dill and Young Potato</i>   |     |
| Smoked Salmon and Kamchatka Crab<br><i>with Lemon Confit, Salmon Caviar Parcel, Chard Yogurt Sauce</i>  |     |
| Marinated Scallops and Cucumber Salad<br><i>with Sunflower Oil, Tomato Sorbet and Avocado Carpaccio)</i>  |     |
| Farm Quail Pate and Foie Gras<br><i>Nut Brioche, Pine Nuts, Grape Mousselini</i>  |     |
| Foie Gras Chocolate Velvet<br><i>Roasted Hazelnut Crunch, Pineapple Confit and Puree</i>  |     |
| Avocado and Sour Cream Parfait with Oscietra Caviar   |     |
| Egg in Egg<br><i>3 Egg Shells Filled with Truffle Flavored Scrambled Eggs, Beluga, Oscietra and Salmon Caviar</i>   |     |
| Chilled Cold Gazpacho with Iranian Albino Oscietra Caviar, 10 gr  |     |

| CAVIAR  | QTY |
|---|-----|
| Pasteurized Beluga Caviar, 10 gr<br><i>Served with Blinis, Egg and Sour Cream</i>   |     |
| Astrakhan Oscietra Caviar, 10 gr<br><i>Served with Blinis, Egg and Sour Cream</i>   |     |
| Beluga Caviar, 30 gr<br><i>Served with Blinis, Egg and Sour Cream</i>   |     |
| Astrakhan Oscietra Caviar, 30 gr<br><i>Served with Blinis, Egg and Sour Cream</i>   |     |
| Siberian Oscietra Caviar, 30 gr<br><i>Served with Blinis, Egg and Sour Cream</i>  |     |
| Sevruga Caviar, 30 gr<br><i>Served with Blinis, Egg and Sour Cream</i>  |     |
| Sterlet Caviar, 30 gr<br><i>Served with Blinis, Egg and Sour Cream</i>  |     |
| Armenian Oscietra Caviar, 30 gr<br><i>Served with Blinis, Egg and Sour Cream</i>  |     |
| Iranian Albino Oscietra Caviar, 10 gr<br><i>Served with Blinis, Egg and Sour Cream</i>  |     |
| PLATTERS  | QTY |
| Traditional Russian Assorted Appetizers<br><i>Homemade Smoked Salmon, Baltic Sea Herring with Potatoes, Pickles, Lard with Rye Bread</i>                      |     |
| Traditional Russian Assorted Appetizers<br><i>Kamchatka Crab in Cucumber Fillet, Baltic Sea Herring with Potatoes, Smoked Vension and Marinated Mushrooms</i> |     |
| Assorted Cold Fish  |     |
| SALADS  | QTY |
| Salad Stolichnyi with Chicken   |     |
| Greek Salad   |     |
| Olivier Salad with Kamchatka Crab   |     |
| Vegetable Salad   |     |
| Insalate Caprese  |     |
| Classic Caesar Salad  |     |
| Caesar Salad with Shrimps   |     |
| Caesar Salad with Chicken   |     |
| Kamchatka Crab Salad<br><i>White Chocolate Cauliflower Ganache, Mango, Oscietra Caviar</i>  |     |

| CHILDREN MEALS  | QTY |
|---|-----|
| Assorted Fruits and Berries<br><i>on request</i>  |     |
| Fruit Platter<br><i>on request</i>  |     |
| Olivier Salad   |     |
| Grated Carrot and Apple Salad   |     |
| Vegetable Salad   |     |
| Ham and Cheese Rolls  |     |
| Ham and Cheese Toast  |     |
| <b>HOT MEALS</b>  |     |
| SNACKS & STARTERS   | QTY |
| Hot Smoked Sturgeon with Oscietra Caviar<br><i>Potato Mustard Sorbet, Organic Micro Salad</i> |     |
| Hot Smoked Sturgeon<br><i>Potato Mustard Sorbet, Organic Micro Salad</i>                      |     |
| Sakhalin Sea Scallops<br><i>Fennel Confit, Orange Grapefruit Sauce</i>                        |     |
| Duck Roulettes Moscow Style   |     |
| Country Rabbit Blinis<br><i>with Drunk-Cherry Sauce</i>                                       |     |
| Country Style Pancakes with Beef and Cabbage  |     |
| Signature Pelmeni with Meat in Broth  |     |
| Russian Pie with Cabbage  |     |
| Russian Pie with Mushrooms  |     |
| Russian Pie with Meat   |     |
| Beefburger  |     |
| Cheeseburger  |     |
| Pizza Margarita   |     |
| Pizza Four Seasons  |     |
| Vegetarian Pizza Mediterranean Style  |     |
| Forest Mushrooms Pizza  |     |
| Pizza Salami Milano   |     |
| Hawaiian Pizza  |     |

| SOUPS  | QTY |
|--|-----|
| Borsch Moscow Style, per portion   |     |
| Chicken Broth with Chicken and Vegetables, per portion                         |     |
| Minestrone Soup, per portion   |     |
| Tomato Cream Soup with Pesto and Croutons, per portion                         |     |
| Classic Mushroom Soup , per portion  |     |
| Cabbage Duck Soup Suvorov Style, per portion<br><i>Served with Russian Pie</i> |     |
| Fish Soup, per portion<br><i>with Seabass, Flavored with Lemongrass</i>        |     |
| Rassolnik with Game Meat, per portion  |     |

| MAIN DISHES - MEAT  | QTY |
|---|-----|
| Baked Rabbit Leg<br><i>Filled with Ham, Stewed Lentils, White Wine Sauce</i>  |     |
| Beef-Stroganoff in Sour Cream<br><i>with Mashed Potatoes</i>  |     |
| Prime Beef Stroganoff in Rich Creamy Sauce<br><i>with Mashed Potatoes and Pickles</i>                                       |     |
| Prime Beef with Potatoes<br><i>Slow-cooked Tenderloin, Truffled Quinoa Cornet, Tomato Confit, Zucchini Savarin</i>          |     |
| Composition of Tender Prime Beef and Dry Ceps Pelmeni<br><i>with Truffle Parsnip, Spring Vegetables and Cassandra Sauce</i> |     |
| Beef Ribeye Steak, 200 gr   |     |
| High Quality Beef Tenderloin, 200 gr  |     |
| Fillet of Veal Tenderloin<br><i>Port Wine Sauce, Caramelized Shallots</i>   |     |
| Milk-fed Veal Fillet<br><i>Panache of baby vegetables bean medley, Coriander Jus</i>  |     |
| Rack of Lamb<br><i>with Celery Puree, Mini Vegetables and Port Wine Sauce</i>   |     |
| Lamb Chops<br><i>Grilled Vegetables, Rosemary, Black Olives</i>   |     |

| MAIN DISHES - FISH & SEAFOOD   | QTY |
|--|-----|
| Marble Perch Fillet<br><i>with Artichokes, Carrots and Saffron Sauce</i>   |     |
| Dover Sole<br><i>with Pickled Vegetables and Orange Butter Sauce with a hint of Fennel</i>   |     |
| Chilean Seabass<br><i>Red Caviar, Modern Bouillabaisse Coulis, White Kale Mousseline</i>   |     |
| Old Russian Style Boneless Rainbow Trout<br><i>with Baby Vegetables and Cream Sauce</i>  |     |
| Steamed Kamchatka Crab Romanov Style<br><i>Champagne Sauce, Salmon Caviar)</i>   |     |
| Slow Cooked Atlantic Cod Fillet and Crayfish Tails<br><i>Served with Cauliflower Puree, baby Green Asparagus Quinoa Patty and Crayfish Shells Cappuccino</i> |     |
| Steamed Sterlet  |     |
| Steamed Black Cod<br><i>Celeriac Puree, Spinach Emulsion</i>   |     |
| Ladoga Lake Pike Perch<br><i>with Caviar Sauce</i>   |     |
| Steamed Salmon<br><i>with Spinach, Champagne and Dill Sauce and a Red Caviar Toast</i>   |     |
| Salmon Fillet<br><i>with Smoked Potato Espume and Green Peas</i>   |     |
| Grilled Tiger Prawns<br><i>with Marinated Vegetables, Aioli and spicy tomato Sauces</i>  |     |
| Fish Kulebyaka<br><i>Pie Stuffed with Salmon and Pike Perch</i>  |     |
| Seafood Pelmeni<br><i>Siberian Salmon, Fragrant Herb Dumplings, Red Caviar</i>   |     |
| John Dory<br><i>Homemade Squid Ink Ravioli with Prawn and Ginger</i>   |     |
| MAIN DISHES - POULTRY  | QTY |
| Chicken Kiev<br><i>with Mashed Potatoes and Cranberry Jam</i>  |     |
| Chicken Cutlet Pozharskyi style<br><i>Pan-Fried Minced Chicken in Bread Croutons, Potato, Mushroom Puree and Capers Sauce</i>                                |     |
| Guinea Fowl Marechal Stuffed with Forest Morels<br><i>with Perfumed Potato and Parsley Puree and Young Leek</i>  |     |
| Duck Supreme<br><i>Marinated Pear, Galangal Chutney, Fig Jus</i>   |     |

| PASTA & RISOTTO  | QTY |
|--|-----|
| Pasta Arrabbiata   |     |
| Pasta with Pesto   |     |
| Pasta Bolognese  |     |
| Pasta Carbonara  |     |
| Spaghetti with Crab Meat, Cream Sauce and Oregano        |     |
| Ravioli with Spinach, Pine Nuts and Fresh Ricotta        |     |
|  |     |
| SIDE DISHES  | QTY |
| Mashed Potatoes  |     |
| French Fries   |     |
| Steamed Rice   |     |
| Potatoes Village Style                                   |     |
| Grilled Vegetables                                       |     |
| Vegetable Salad  |     |
|  |     |
| CHILDREN MEALS   | QTY |
| Fish Fingers   |     |
| Steamed or Grilled Salmon with Vegetables in Cream Sauce |     |
| Chicken Breast with Vegetables and Mashed Potatoes       |     |
| Sausages   |     |
| Warm Sausages and Potatoes Salad                         |     |
| Mini Pizza   |     |
| Pelmeni  |     |
| Spaghetti Bolognese                                      |     |
| French Fries   |     |
| Spaghetti  |     |
| Mashed Potatoes  |     |
| Steamed Rice   |     |

#### DESSERTS & FRUIT



| DESSERTS   | QTY |
|--|-----|
| Apple Pie  |     |
| Tiramisu   |     |
| Panna Cotta  |     |
| Russian Winter Cranberry Meringue  |     |
| Anna Pavlova   |     |
| Pistachio Creme Brulee   |     |
| Orange Marmelade, Sesame Seed Crisp, Chocolate Orange Mousse   |     |
| Bombe Glacee<br><i>Kummel-flavoured Parfait, Diced Candied Fruit, Fresh Strawberry</i>                       |     |
| Chocolate Sphere<br><i>Tender Chocolate Texture, Mango Jelly, Hot Chocolate Sauce</i>                        |     |
| Arabica<br><i>Light Coffee Mousse, Crispy Praline, Cinnamon Ice Cream</i>                                    |     |
|  |     |
| CAKES & TARTS  | QTY |
| Napoleon   |     |
| Russian Classic Honey Cake Medovik   |     |
| Charm<br><i>Orange Caramel and Chocolate Rhapsody, Raspberry and Chocolate Sponge</i>                        |     |
|  |     |
| PETIT FOURS  | QTY |
| Assorted Petit Fours, 5 pieces   |     |
|  |     |
| CHEESE   | QTY |
| Cheese Platter<br><i>Served with Fruit Chutney, Roasted Nuts, Grapes and a Basket of Freshly Baked Bread</i> |     |
| Cottage Cheese   |     |