

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 |
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Assorted Bread and Toasts

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|---|--|
| French Toasts <i>Served with Maple Syrup</i> | |
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| YOGHURTS | QTY |
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Natural Yoghurt

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|---------------|--|
| Fruit Yoghurt | |
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Berry Yoghurt

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

Cornflakes

| BLINIS & PANCAKES | QTY |
|-------------------|-----|
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Pancakes
Served with Maple Syrup or Sour Cream

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| Waffles <i>Served with Honey or Maple Syrup</i> | |
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| COLD CUTS | QTY |
|-----------|-----|
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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 <i>with Horseradish Veloute and Pickles</i> | |
| Beef Carpaccio | |
| Sakhalin Treasure <i>Duo of Olivier Salad with Octopus and Smoked Trout Napoleon</i> | |
| Baltic Sea Herring <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 <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 <i>Sour Cream Sauce, Fresh Dill and Young Potato</i> | |
| Caspian Sturgeon Julienne <i>Sour Cream Sauce, Fresh Dill and Young Potato</i> | |
| Smoked Salmon and Kamchatka Crab <i>with Lemon Confit, Salmon Caviar Parcel, Chard Yogurt Sauce</i> | |
| Marinated Scallops and Cucumber Salad <i>with Sunflower Oil, Tomato Sorbet and Avocado Carpaccio)</i> | |
| Farm Quail Pate and Foie Gras <i>Nut Brioche, Pine Nuts, Grape Mousselini</i> | |
| Foie Gras Chocolate Velvet <i>Roasted Hazelnut Crunch, Pineapple Confit and Puree</i> | |
| Avocado and Sour Cream Parfait with Oscietra Caviar | |
| Egg in Egg <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 <i>Served with Blinis, Egg and Sour Cream</i> | |
| Astrakhan Oscietra Caviar, 10 gr <i>Served with Blinis, Egg and Sour Cream</i> | |
| Beluga Caviar, 30 gr <i>Served with Blinis, Egg and Sour Cream</i> | |
| Astrakhan Oscietra Caviar, 30 gr <i>Served with Blinis, Egg and Sour Cream</i> | |
| Siberian Oscietra Caviar, 30 gr <i>Served with Blinis, Egg and Sour Cream</i> | |
| Sevruga Caviar, 30 gr <i>Served with Blinis, Egg and Sour Cream</i> | |
| Sterlet Caviar, 30 gr <i>Served with Blinis, Egg and Sour Cream</i> | |
| Armenian Oscietra Caviar, 30 gr <i>Served with Blinis, Egg and Sour Cream</i> | |
| Iranian Albino Oscietra Caviar, 10 gr <i>Served with Blinis, Egg and Sour Cream</i> | |
| PLATTERS | QTY |
| Traditional Russian Assorted Appetizers <i>Homemade Smoked Salmon, Baltic Sea Herring with Potatoes, Pickles, Lard with Rye Bread</i> | |
| Traditional Russian Assorted Appetizers <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 <i>White Chocolate Cauliflower Ganache, Mango, Oscietra Caviar</i> | |

| CHILDREN MEALS | QTY |
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| Assorted Fruits and Berries <i>on request</i> | |
| Fruit Platter <i>on request</i> | |
| Olivier Salad | |
| Grated Carrot and Apple Salad | |
| Vegetable Salad | |
| Ham and Cheese Rolls | |
| Ham and Cheese Toast | |
| HOT MEALS | |
| SNACKS & STARTERS | QTY |
| Hot Smoked Sturgeon with Oscietra Caviar <i>Potato Mustard Sorbet, Organic Micro Salad</i> | |
| Hot Smoked Sturgeon <i>Potato Mustard Sorbet, Organic Micro Salad</i> | |
| Sakhalin Sea Scallops <i>Fennel Confit, Orange Grapefruit Sauce</i> | |
| Duck Roulettes Moscow Style | |
| Country Rabbit Blinis <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 |
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| 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 <i>Served with Russian Pie</i> | |
| Fish Soup, per portion <i>with Seabass, Flavored with Lemongrass</i> | |
| Rassolnik with Game Meat, per portion | |

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

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

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