

## AIRPORT

Switzerland, Geneva

## 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

PASTRIES	QTY
Mini Croissant	
Pains au Chocolat	
Danish Pastry	
Kouign Amman, the Famous Pastry from French Brittany, 5 fingers per portion	
Mini Croissants, Pains au Chocolats and Danish Pastries	
Muffin selection by our Pastry Chef, per piece	

CONDIMENTS	QTY
Honey	
Butter Floralp	
Butter D'Isigny	
Jam Bonne Maman	
Sugar sachet	

YOGHURTS	QTY
Homemade Yoghurt, Natural	
Homemade Yoghurt, Seasonal Fruit Flavored	

BLINIS & PANCAKES	QTY
Crepes flavored to your liking, per piece	
Waffles flavored to your liking, per piece	
Plain Pancakes, served with Maple Syrup, 3 pieces per portion	
Banana Pancakes, served with Maple Syrup, 3 pieces per portion	
COLD CUTS	QTY
Local Cold Cuts Assortment	
Selection of Alp Cheeses and Local Cold Cuts, 110gr	
MUESLI & FRUITS	QTY
Fruit salad	
Sliced Fruit Platter, 120gr	
The Swiss Bircher Muesli served plain	
The Swiss Bircher Muesli with Red Berries	
The Swiss Made Granola, Gluten Free, served to your liking	
HOT BREAKFAST	QTY
Scrambled eggs	
Bacon, 3 pieces	
Cherry tomatoes, 1 portion	
Eggs a la Florentine, served with sauteed Spinach	
Eggs Benedict, served on Toast with Turkey Bacon and Hollandaise Sauce	
English Muffin served on a Toast with Turkey Bacon, Egg, Tomato and Coriander	
Mushrooms, per portion	
Omelette	
Omelette with cheese	
Omelette with ham	
Omelette with mushroom	
Sausages, 3 pieces	

HOT BREAKFAST SETS	QTY
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Swiss Excellence Box  
*Banana Pancakes and Canadian Maple Syrup, Fresh Fruit Salad, 2dl Fresh orange juice*

COLD MEALS

SNACKS	QTY
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Potato crisps

CANAPÉS	QTY
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Assorted Canapes Full Tray, 4 pax, 25 pieces

Assorted Canapes Half tray, 2 pax, 15 pieces

Black Truffle Pearls and Sour Cream, per piece

Caviar on a Delice Toast, per piece

Crab, Orange, Sesame and Ginger, per piece

Cured Beef from the Grisons on Toast with Creme Fraiche, per piece

Duck Magret with candied Red Onion, per piece

Foie Gras Mousse Tartlet with Exotic Fruit Chutney, per piece

Scottish Salmon fillet on a Blini, Daikon Cress and Timut Pepper, per piece

Smoked Beluga Fish, Lemon Caviar and Daikon Cress, per piece

Tete de Moine Swiss Cheese, Fruit Chutney, per piece

Vegetable Tartlet and roasted Sesame Oil, per piece

SANDWICHES	QTY
Classic assorted Open Sandwich, per piece	
Classic assorted Rectangle Sandwich, per piece	
Classic assorted Triangle Sandwich, per piece	
Classic assorted Wrapped Sandwich	
Classic Club Sandwich	
Bagel Sandwich with Roast Beef, herbed Mayonnaise, Pickles and Daikon Cress	
Chicken Sandwich with a l'ancienne Mustard, Beetroot Sprouts	
Cured Beef from Grisons (Switzerland) sandwich <i>with Rocket Salad, Cherry Tomatoes and Taggiasche Olives in Cereal Bread</i>	
Duck Club Sandwich with Guinea Fowl and Crusty Smoked Duck Magret	
Finger and Triangle Sandwiches, filling to your liking	
Focaccia Bread with Tomatoes, Mozzarella and Taggiasche Olives	
Open sandwich with Guinea Fowl, Grapes, Celery and Granny Smith Apple	
Shrimps in Polar Bread, with Mango, Lime, Curry and Coriander.	
Smoked Salmon in Polar Bread, Avocado, Lime and Baby Spinach	
Smoked Swordfish with Sour Cream and	
Tartine Composed with grilled Vegetables, Avocado and Radish	
Tuna Sandwich with Dijon Mustard, Onion and Baby Lettuce	
Wrap with Crab, Hyashi Salad and roasted Sesame	
Wrap with grilled Vegetables, Italian Pesto and candied Tomatoes	

STARTERS	QTY
Baked Guinea Fowl <i>served with Roman Salad with Smoked Duck Magret, Cereal Bread Croutons, Chorizo and Truffle Vinaigrette</i>	
Bunch of Freshness composed with cooked and raw Crudites in a Tartlet <i>seasoned with Virgin Oil and Sour Cream Dip</i>	
Fillet of lightly Smoked Scottish Salmon, Caviar Duo, Lemon Zest and fresh herbs	
Foie Gras Ballotine and Apple condiments <i>Gluten free Menu</i>	
Foie Gras Served with an Exotic Fruit Chutney, Cereal Bread Croutons, toast	
Guinea Fowl cooked with The Original Japanese Gomasio, served cold	
Halibut Tartar served with Lime and Granny Smith Apple	
King Crab, Avocado, roasted Tomatoes and Lime <i>Gluten free Menu</i>	
Mixed Color Tomatoes and A.O.P Mozzarella di Buffala, Pesto Dressing	
Slow Braised Lamb Shank and Coriander, served with Hummus and marinated Beetroot	
Smoked Salmon Aumoniere with Shrimps and Crab on Mixed Salad Leaves	
Tapenade made with Roasted Peppers, boneless Sardines and Cereal Bread Croutons	
Low Temperature cooked Veal <i>served like a Tartar with a l'ancienne Mustard and Parmesan Cheese</i>	

PLATTERS	QTY
Assorted Canapes Full Tray, 4 pax, 25 pieces	
Assorted Canapes Half tray, 2 pax, 15 pieces	
Antipasti Full Tray, 4 pax	
Antipasti Half tray, 2 pax	
Assorted Italian Antipasti	
Assorted crudites Full Tray, 4 pax	
Assorted crudites Half tray, 2 pax	
Assorted cold meat Full Tray, 4 pax	
Assorted cold meat Half tray, 2 pax	
Assorted cold meat & cheese Full Tray, 4 pax	
Assorted cold meat & cheese Half tray, 2 pax	
Assorted seafood Full Tray, 4 pax	
Assorted seafood Half tray, 2 pax	
Assorted smoked fish Full Tray, 4 pax	
Assorted smoked fish Half tray, 2 pax	
Assortment of cheese Full Tray, 4 pax	
Cold Cuts Assortment <i>Gluten free Menu</i>	
Sea Food Platter Shrimps, Scallops, Lobster, Octopus, Salmon	
Smoked Fish Assortment <i>Salmon, Tuna, Swordfish, Halibut and Beluga</i>	

SALADS	QTY
Caprese Salad with AOP Mozzarella Di Buffala <i>Gluten free Menu</i>	
Coral Yellow Lentils, Granny Smith Apple, Spring Onions and Ginger	
Grisons Style Salad with crispy Cured Beef and poached Egg on a bed of Mixed Salad Leaves	
Lobster off the Shell, Watermelon, Grapes, Cherry Tomatoes and Lettuce Salad	
Mixed roasted Tomatoes, Thyme Flower and Chorizo Crisps	
Nicoise Salad <i>with grilled Tuna, Taggiasche Olives, Potatoes and candied Tomatoes, poached Egg and Lettuce</i>	
Our Chef's Caesar Salad <i>made with Guinea Fowl, Cereal Bread Croutons, Cos Salad, candied Cherry Tomatoes, Parmesan Cheese and dressing</i>	
Perigourdine Salad (from South West France), <i>Gluten free Menu - with Rocket Salad, Foie Gras, Duck Confit, Smoked Duck Magret, Balsamic Vinaigrette</i>	
Perigourdine Salad (from South West France) <i>with Rocket Salad, Foie Gras, Duck Confit, Smoked Duck Magret, white truffle and Balsamic Vinaigrette</i>	
Swiss Potato Salad, made with Grenaille Potatoes, Creme Fraiche, Spring Onions and Chives	
The amazing boneless Sardine Salad, roasted Peppers, Lettuce and Croutons	
The classic Greek Salad	
The Executive Garden Salad, bed of Creme Fraiche, steamed and raw Vegetables, Green Oil <i>Gluten free Menu</i>	
The healthy Taboule made with Quinoa, Mango, Tomato, Orange and Mint <i>Gluten free Menu</i>	
Young baby Leaf Salad and Crunchy Mini Vegetables	
LEBANESE	QTY
Arabic cold Mezze <i>on request</i>	
Hummus, 200gr	
Fattoush, salad 200gr	
Moutabal, 200gr	

EXTRA GARNISH & SAUCES	QTY
Balsamic and extra virgin olive oil, 20gr	
Basilica dressing, 20gr	
Basilica pesto, 20gr	
Blue cheese, 20gr	
Caesar dressing, 20gr	
Cocktail, 20gr	
Herbs and sour cream, 20gr	
Horseradish, 20gr	
Italian vinaigrette, 20gr	
Mild curry, 20gr	
Tartare, 20gr	
Tzatziki, 20gr	
Wholegrain mustard vinaigrette, 20gr	

COLD MEAL SETS	QTY
<b>Pearls Garden Excellence Box</b> <i>Mozzarella A.O.P, grilled Vegetables, roasted Tomatoes and Taggiasche Olives ,Executive Garden Salad served with Dips , Pineapple and Passion Fruit Cream with Mascarpone, Chocolate and Coconut Crumble</i>	
<b>Salmon Excellence Box</b> <i>Lightly Heart of Smoked Scottish Salmon, Bruschetta Style, Water Cress, Creme Fraiche and Lemon Caviar, Mille Feuilles Kouing Amann Pastry With Tahitian Vanilla Cream, Taboule, Quinoa Salad with Citrus Fruit and Mango</i>	
<b>Tea Time Excellence Box</b> <i>Assorted Mini Sandwiches, Crepes Suzette, Exotic Fruit</i>	
<b>Duck Excellence Box</b> <i>Foie Gras Bruschetta Style, Smoked Duck Magret and White Truffle Dressing, Green Asparagus and Rocket Salad, Paris Brest Style, Choux Pastry filled with a Praline Mousse</i>	

#### HOT MEALS



SNACKS & STARTERS	QTY
Assorted Mini Pizzas, per piece	
Assorted Mini Quiches	
Beef Hamburger with Sweet Potato Chips	
Breaded Chicken Burger	
Breaded Crab Burger	
Chicken Vol au Vent, per piece	
Mushroom Vol au Vent, per piece	
Chicken and Mushroom Vol au Vent, per piece	
Chicken Curry Samosa, per piece	
Chicken Nuggets, 9 pieces	
Cod Fish Fingers	
Cod Fish Fingers with Tartar Sauce, 6 pieces	
Crusted Lamb and herbed Mayonnaise	
Crusty Veal Ravioli	
Fish and Chips for Kids	
French Fries, per portion 100grs	
Hot Sandwich- Baguette Appenzeller Swiss Cheese, Cured Beef Meat from Grisons (Switzerland)	
Hot Sandwich- Bruschetta with grilled Vegetables, candied Tomatoes, Mozzarella and Basil	
Hot Sandwich- Chicken Shawarma by our Chef	
Hot Sandwich- Chorizo and Mozzarella Panini	
Hot Sandwich- Tacos Al Pastor, with Sliced Veal, Vegetables and Creme Fraiche	
Hot Sandwich- The Executive Croque Monsieur	
Mini Cheese Burgers	
Mozzarella Sticks, 6 pieces	
Mozzarella Sticks, 6 pieces	
Pizza like Quesadillas	
White Pizza with Black Truffle and Rocket Salad	

SOUPS	QTY
Carrot and Coriander soup, 1 litre	
Cauliflower and White Truffle Oil soup, 1 litre	
Chicken and Vegetable Cream soup, 1 litre	
Chicken Thom Kha Soup soup, 1 litre	
Minestrone soup, 1 litre	
Mushroom soup, 1 litre	
Potato Soup with Smoked Duck Magret soup, 1 litre	
Roasted Vegetables soup, 1 litre	
Tomato and Basil soup, 1 litre	
Zucchini Cream soup, 1 litre	

MAIN DISHES - MEAT	QTY
7 Hours Cooked Lamb Shank in its Juice <i>served with Vegetables and its cooking Juice</i>	
Angus Chateaubriand Beef Fillet 200grs <i>cooked to your liking, roasted New Potatoes and Bearnaise Sauce</i>	
Beef Stroganoff served with Pilaf Rice and steamed Mini Vegetables	
Boneless Veal Chop, Morel sauce with pan fried Vegetables and Homemade Tagliatelle Pasta	
Breaded Veal Picatta Cutlet with Parmesan, served with Baby Vegetables	
Green Risotto with chlorophyll Herbs and Crispy Chorizo	
Grilled Beef Fillet, Bearnaise Sauce and sauteed Potatoes	
Grilled Beef Fillet, sauteed Potatoes and Vegetables <i>Gluten free Menu</i>	
Grilled Lamb Chops with Rosemary and Thyme <i>served with sauteed Potatoes and Pan Fried Vegetables, Rosemary Sauce</i>	
Indian Lamb Biryani	
Osso Bucco with Vegetables, candied Tomatoes, Orange Zest and Basil	
Risotto with cherry Tomatoes, Taggiasche Olives	
Roasted Spatchcock, served with the cooking Juice, Sesame Oil flavored Crispy Rice <i>Gluten free Menu</i>	
Seven Hours braised Lamb Shank, Gravy and Mini steamed Vegetables	
Swiss Style Risotto with Gruyere Cheese and Cured Beef from Grisons (Switzerland) <i>Gluten free Menu</i>	
Tender Lamb Fillet cooked on a very low Temperature, fresh Herbs and Vegetables a la Barigoule	
The Black Angus Burger <i>Executive recipe, made with white and Black Truffle, crispy Smoked Duck and Virgin Sauce</i>	
Tortellini Swiss Style, Cured Beef from Grisons (Switzerland), Creme Fraiche Risottos	
Veal Zurich Style, Swiss Roesti	
Vegetable Tajine with Mixed Nuts	
Angus Beef Burger	

MAIN DISHES - FISH & SEAFOOD	QTY
Asian Fried Rice with Shrimps, Mushrooms, Zucchini and Ginger	
Asian Ramen with pan fried Monkfish, Thom Kha Broth	
Baked Cod Fish, Beurre Blanc Sauce with roasted Potatoes and sauteed Fresh Chanterelles Pastas	
Fera Fish from the Geneva Lake, Beurre Blanc Sauce, Basmati Rice	
Indian Shrimp Madras medium hot Curry with diced Tomato and Coriander	
Indian Shrimps Biryani	
Lobster Tail, Lemongrass broth, Baby Vegetables	
Lobster Thermidor off the shell, Pilaf Rice	
Monkfish Medallion and Crayfish from the Lake Geneva cooked as a Cassolette, Pilaf Rice <i>Gluten free Menu</i>	
Mushroom Risotto with Morels, Shallots and Chives <i>Gluten free Menu</i>	
Ombre Chevalier (White river Fish), served hot and cold with a Tartar Sauce and Pilaf Rice	
Amble Chevalier (White river Fish), with roasted Hazelnuts and Fleur de Sel, sauteed Sweet Potatoes	
Orecchiette with garlicky Seafood and Herbs	
Pan fried Scallops with Grilled mashed Potatoes, Thom Kha Broth	
Perch Fillet from the Geneva Lake <i>Meuniere Style with steamed Potatoes and chopped Parsley</i>	
Roasted Monkfish Medallion <i>with Ginger and Garlic, Pan Fried Potatoes and Pilaf Rice</i>	
Salmon a la Grenobloise <i>cooked with Onions, Capers and Lime, served on braised Mini Fennels</i>	
Sauteed Tiger Prawns <i>served on a cold crushed Avocado Tartar, roasted Tomatoes</i>	
Scallops topped with a Hazelnut Crust <i>with Crispy Smoked Duck Magret and sauteed Fennel</i>	
Steamed Cod Fish, Beurre Blanc Sauce, Chanterelles and Potatoes <i>Gluten free Menu</i>	

MAIN DISHES - POULTRY	QTY
Asian fried Rice with Smoked Duck Breast, Onions, Peas and Carrots	
Asian Ramen with Guinea Fowl, fried Shitake, Spring Onions and Duck Breast powder	
Asian Thai Green Chicken Curry, Ginger, Lemon Grass and Coconut Milk	
Chicken Ballotine with assorted Mushrooms, pan fried Vegetables	
Grilled Guinea Fowl Supreme <i>served with a Black Truffle Sauce, sauteed Potatoes and Vegetables Down to the Sea, Up to the Sky</i>	
Grilled Marinated Chicken Breast, served with Mushroom Sauce	
Guinea Fowl Ballotine <i>with Cured Meat from Grisons and Gruyere Cheese, served with Homemade Pasta</i>	
Indian Chicken Biryani	
Indian Chicken Madras medium hot Curry with diced Tomato and Coriander	
Indian Chicken Tandoori	
Slowly cooked Duck Leg, Mashed Sweet Potatoes and Vegetables	
MAIN DISHES - VEGETARIAN	QTY
Asay Ramen with Pak Choi, Tofu, Enoki Mushrooms and roasted Sesame Oil	
Asian Fried rice with Eggs, Red Onion, Zucchini and Sesame	
Asian Satay Creamy Peanut and Cashew sauce	
PASTA & RISOTTO	QTY
Homemade Tagliatelle Pasta with Saffron and Green Asparagus	
Fregola Pasta with Chanterelles Mushrooms and Red Onions	
Guinea Fowl Risotto, gravy	
Homemade Spaghetti alle Vongole (according to seasonal availability)	
Homemade Tagliatelle with Black Truffle sprinkles and White Truffle Oil	
Homemade Tagliatelle with Saffron and a L'Ancienne Mustard	
Orecchiette with Chorizo and Spring Onions	
Prepared with Cardoon, the typical Vegetable from the Alps, with Gruyere Cheese	
Tiger Prawns, Peas and Saffron	
Spaghetti Bolognese	

SIDE DISHES	QTY
Potato gratin	
Sauteed potatoes	
Lyonnais potatoes	
Mashed potatoes	
Leek gratin	
Polenta	
Biryani Rice	
Basmati Rice	
Jasmin Rice	
Grilled vegetables <i>Mini bell peppers, mini aubergine, zucchini and asparagus</i>	
Steamed vegetables <i>Oyster mushroom, romanesco, mini zucchinis, radish, asparagus, mange tout and baby sweetcorn</i>	
Roesti	
Oven baked ptatoes	
Pearl potatoes	
LEBANESE	QTY
Arabic hot Mezze <i>on request</i>	
Arabic hot meze Falafel, Cheese Cigar, Fatayer, Samboussek, Kebbeh, per piece	
Arabic Lamb Chops	
Arabic Mixed Grill	
Chich Taouk, our Chef's Recipe	
Chicken with Lemon and Coriander	
Lamb Tajine	
Manakiche, per pce	
Muhalabieh	
Okra Bamia	
Tahini Fish	
Um Ali	

CHILDREN MEALS	QTY
Angus Beef Burger	
Beef Hamburger with Sweet Potato Chips	
Breaded Chicken Burger	
Breaded Crab Burger	
Chicken Nuggets	
Cod Fish Fingers	
Egg Mimosa disguised as a Chick	
Fish and Chips for Kids	
Mozzarella Sticks, 6 pieces	
Pizza like Quesadillas	
Quinoa and Vegetable Pie	
Spaghetti Bolognese	
The Caprese in a Caterpillar Shape	
Vegetable Balls as a Game	

#### DESSERTS & FRUIT

DESSERTS	QTY
70% Black Chocolate Moelleux with Crushed Banana Dressing	
Cream of the Caribbean and Passion Fruit	
Creme Brulee, Carambar flavored	
Creme Brulee, Carambar flavored	
Fruit and Marshmallows Skewers	
Millefeuille with Tahitian Vanilla Cream	
Pineapple and Passion Fruit Mascarpone, Chocolate and Coconut Crumble	
Sliced Exotic Fruit Platter, 120gr	
The Executive Tiramisu	
The Mont Blanc <i>Heart of Blueberry Marmelade, Topped with Meringue, whipped and Chestnut Cream</i>	
The New York Baked Cheesecake	
Three Chocolate Dessert, Summer Style	
Three Chocolate Mousse as an Ice Cream	

FRUIT	QTY
Whole orange	
Sliced orange	
Fresh Fruit Salad	
Fruit and Marshmallows Skewers	
Sliced exotic fruits Full Tray, 4 pax	
Sliced exotic fruits Half tray, 2 pax	

CAKES & TARTS	QTY
Individual English Chocolate cake	
Individual English Classic cake	
Individual English Gingerbread Cake	
Individual English Lemon Cake	
Individual English Pistachio Cake	
Almond Financier Cake	
Baba, with Honey and Citrus Fruit Syrup, whipped Cream	
Banoffee Pie, Banana Compote, Creamy Chocolate and Caramelized Hazelnuts Sprinkles <i>Gluten free</i>	
Blueberry Muffin	
Dark Chocolate Cake like a Brownie	
Exotic Fruit Tartlet	
Granny Smith Apple Tartlet, light Vanilla Cream and Cinnamon Crumble	
Honey Cake	
Individual Lemon Cake	
Lime and Lemon Tartlet, Swiss Meringue	
Madeleine	
Pistachio and Raspberry Tartlet	
Strawberry and Lemon Finger with Olive Oil	
The Paris Brest Pastry, with Praline Mousse, Crispy Chocolate and Caramelized Hazelnuts	



SWEET PASTRY	QTY
Kouign Amman, the Famous Pastry from French Brittany, 5 fingers per portion	
Swirl Kouign Amman, Pastry from French Brittany	
CHEESE	QTY
Assortment of cheese Half tray, 2 pax	
BEVERAGES	
MINERAL WATER	QTY
Evian, 0.33 litre	
Evian, 0.5 litre	
Evian, 1.5 litre	
Perrier, 0.33 litre	
San Pellegrino, 1 litre	
Volvic, 1.5 litre	
Volvic, 0.5 litre	
SOFT DRINKS	QTY
Ginger Beer, 1 litre	
Coke Zero, 330ml	
Coke, 330ml	
Diet Coke, 330ml	
Fanta, 330ml	
Ginger Ale, 330ml	
Schweppes, 330ml	
Seven Up, 330ml	

JUICES	QTY
Fresh Carrot juice, 1 litre	
Fresh Cucumber juice, 1 litre	
Fresh Granny Smith and Verbena juice, 1 litre	
Fresh Granny Smith Apple juice, 1 litre	
Fresh Grapefruit juice, 1 litre	
Fresh Kiwi juice, 1 litre	
Fresh Mango juice, 1 litre	
Fresh Orange juice, 1 litre	
Fresh Passion juice, 1 litre	
Fresh Pineapple juice, 1 litre	
Fresh Pomegranate juice, 1 litre	
Fresh Red berries juice, 1 litre	
Fresh Strawberry juice, 1 litre	
Fresh Tangerine juice, 1 litre	
Fresh Tomato juice, 1 litre	
Fresh Tropical juice, 1 litre	
MILK & CREAM	QTY
Coffee cream	
Hot Milk	
SMOOTHIES	QTY
Apple and Cucumber, 1 litre	
Blueberry and Mango, 1 litre	
Melon and Mint, 1 litre	
Peach and Raspberry (according to seasonal availability), 1 litre	
Strawberry and Banana, 1 litre	

LEMON	QTY
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Whole lemon

Sliced lemon

Sliced orange

Whole orange

HOT BEVERAGES	QTY
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Arabic coffee

Hot water

Tea, includes a box of 10 bags

Coffee

NON-FOOD

DISH WASHING & LAUNDRY	QTY
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Washing services

ICE	QTY
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Dry ice

Wet ice

NEWSPAPERS & MAGAZINES	QTY
Financial times	
NZZ	
Al Hayat	
Al Quds	
Argumenti & Facti	
Asharq al Awsat	
Blick	
Cobepwehho Cekpetho	
International New York Times	
Komsomolskaja Pravda	
La Tribune de Genève	
Le Figaro	
Le Matin	
Le Monde	
Le Temps	
Tages Anzeiger	
The Guardian	
Wall street	
KITCHEN EQUIPMENT	QTY
Thermos	
Styrofoam box	
Serving dishes	

DISPOSABLES	QTY
Kleenex	
Gloves, 2 pieces	
Toilet rolls	
Drinking cups	
Coffee spoon	
Serving dishes	
Bags <i>Upon request</i>	
Big Ziploc bags	
Bulgari refreshing wipes	
Hot towels	
Oshibori wet towels cotton	
Refreshing wipes	
Styrofoam box	
Tooth brush, upon request	
TOILETRIES	QTY
Refreshing wipes	
Bulgari refreshing wipes	