

AIRPORT

Switzerland, Geneva

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
Triangle Brown Toast, per piece	
Triangle White Toast, per piece	
Bread Roll, per piece	
Plain bagel, per piece	
Whole French baguette, per piece	
Banana bread, per piece	
PASTRIES	QTY
Homemade muffin, per piece	
Mini Homemade muffin, per piece	
Plain croissant, per piece	
Mini Plain croissant, per piece	
Pain au chocolat, per piece	
Mini Pain au chocolat, per piece	
Danish pastry, per piece	
Mini Danish pastry, per piece	

CONDIMENTS	QTY
Individual jam	
Individual marmalade	
Individual honey	
YOGHURTS	QTY
Fruit yoghurt - glass pot	
Plain yoghurt - glass pot	
Greek yoghurt	
Homemade Granola with Greek yoghurt, fresh berry compote	
CEREALS	QTY
Mini pack cereal	
BLINIS & PANCAKES	QTY
American pancakes with blueberry and maple syrup	
American pancakes with blueberry and maple syrup, crispy bacon	
Buttermilk pancakes with poached peaches and raspberries and coconut yoghurt	
Warm pancakes with maple syrup	
Plain Homemade Crepes, per piece	
COLD CUTS	QTY
Sliced European cheese platter for 3 pax, 450gr	
Sliced European cheese and cured meat platter for 3 pax, 450gr	
Lightly smoked Scottish salmon <i>with rocket salad caper berries cream cheese and lemon wedges</i>	

MUESLI & FRUITS	QTY
Bircher Muesli	
Bircher Muesli with berries	
Green apple bircher muesli with chia yoghurt and a strawberry and rhubarb compote	
Soft fruit salad, 250gr	
Chunky tropical salad, 350gr	
Sliced fruit platter with berries for 3 pax, 1kg	
Large fruit skewers	
Mini Fresh fruit skewers with a yoghurt honey and passion fruit dip, 3 pieces	
Mini fruit skewers, per piece	

HOT BREAKFAST	QTY
Poached eggs	
Fried eggs	
Scrambled eggs	
Free range scrambled eggs with Scottish smoked salmon and caviar	
Raw egg, per piece	
Hard boiled egg - peeled, per piece	
Eggs Benedict served on English muffin <i>with honey roasted ham, free range poached egg and hollandaise</i>	
Plain omelette	
Cornish crab omelette with spring onion and chilli	
Cheese and onion omelette	
Ham and cheese omelette	
Mushroom omelette	
Egg royale with home cured sea trout and topped with a yuzu hollandaise	
Homemade hash browns, 2 pieces	
Baked beans, 150gr	
Sauteed Button mushrooms, 120gr	
Grilled Plum tomato half	
Back bacon	
Crispy streaky bacon	
Chicken sausage, per piece	
Veal sausage, per piece	
Pork sausage, per piece	
Porridge	
Organic porridge with almond milk, dates and caramelised pecan nuts	
Croque - honey roasted ham, emmental, leek fondue and a pear and cider chutney	
Croque - honey roasted ham, blue cheese, emmental and quince jam	
Croque - wild mushroom, cream cheese, emmental and parsley	
Sweetcorn fritters with sweet chilli tomato jam <i>smashed avocado, spinach, lime creme fraiche with treacle bacon</i>	
Sour dough toast with smashed avocado, vine tomato and cottage cheese	

COLD MEALS

CRUDITEES	QTY
Crudites with a selection of dip, 230gr	
Rustic crudites platter with a selection of dips for 3 pax, 700gr	
CANAPÉS	QTY
Assorted canapes, per piece	
Assorted Cold Canapes Platter, 18 pieces	
Parmesan shortbread topped with buffalo mozzarella and slow roasted cherry tomato <i>with homemade pesto</i>	
Fresh peach, buffalo mozzarella, fig, mint and prosciutto	
Fresh tuna, avocado, carrot, basil and mint wrapped in rice paper topped <i>with a wasabi mayo</i>	
Bang bang chicken with julienne of peppers and coriander	
Superfood rice paper roll, <i>with avocado, alfalfa, spinach, mung beans, carrot, rice vermicelli noodles and wasabi</i>	
Foie gras terrine on a brioche croute with Sauternes jelly <i>topped with a fig croute</i>	
Foie gras mousse tartlet with exotic fruit chutney	
Black truffle pearls and sour cream tartlet	
Beef carpaccio on a horseradish blini <i>with a shaving of parmesan and drizzled with truffle oil</i>	
Home cured gravadlax on a dill blini with creme fraiche and dill and mustard sauce	
Gruyere and grisson mille feuille with tete de moine	
Tuna Nicoise tartlet	
Home cured sea trout on a tiny chive scone <i>with a creme fraiche and a splash of Bloody Mary ketchup</i>	
Lemon crab salad served on a tiny cucumber cup <i>topped with a green tomato and herb salad and cucumber jelly</i>	
Marinated chicken with kaffir lime, crispy betel leaf, fresh mint <i>with nam jim wrapped in a spring onion pancake</i>	

SANDWICHES	QTY
Sandwich triangle platter, 18 pieces	
Mini baguette platter, 6 pieces	
Mini Triangle sandwich, per piece	
Open sandwiche, per piece	
Mini bread roll sandwich, per piece	
Mini wrap sandwich , per piece	
Mini baguette sandwich, per piece	
Sandwiches and wraps platter for 3 pax	
Delice sandwiches platter, 8 pieces	
STARTERS	QTY
King crab, avocado with butter lettuce <i>served with a lemon vinaigrette</i>	
Fillet of lightly smoked Scottish salmon and caviar duo <i>with lemon zest and fresh herbs on a focaccia croute</i>	
Smoked salmon, tartare sauce, capers and rocket	
Fresh crab and avocado stack <i>with a lemon dressing and baby leaf garnish</i>	
Butter poached lobster stack bound in a lemon and herb creme fraiche <i>with caviar, seeded croute and a baby leaf salad</i>	
Balik salmon with chive dill blinis, lemon creme fraiche and a baby leaf salad	
Raw and cooked crudites with a sour cream dip in a tartlet	
Carpaccio of beef with truffle oil, rocket salad and shaved parmesan	
Heirloom beetroot, carpaccio and roasted with Crottin de Chavignol and quince jelly	
Fresh burrata <i>served with beautiful Heritage tomatoes served simply with Virgin olive oil, sea salt and the perfect Haas avocado topped with fresh torn basil</i>	
Grilled halloumi, Mediterranean vegetables. cherry tomatoes, oregano, and chilli	
Hand cut 5J Iberico ham <i>with rocket, peach and fresh mint tossed with Jerez sherry vinaigrette</i>	
Crispy aromatic duck with spring onion, cucumber, hoisin dressing with wonton crisps	
Spinach, avocado, crispy bacon, rustic croutons with a French dressing	

PLATTERS	QTY
Sliced cured meat platter for 3 pax, 450gr	
Lightly smoked Scottish salmon platter for 3 pax , 400gr <i>with rocket salad, caper berries, cream cheese and lemon wedges</i>	
Seafood platter for 3 pax, 700gr <i>Smoked salmon, prawns, smoked halibut, smoked trout, lobster, crab meat served with cocktail sauce and lemon wedges</i>	
Seafood, 230 gr <i>Smoked salmon, prawns, smoked halibut, smoked trout, lobster, crab meat served with cocktail sauce and lemon wedges</i>	
Smoked fish platter for 3 pax, 700gr <i>Salmon, halibut, trout, haddock, mackerel, caper berries, cream cheese and lemon wedges</i>	
Smoked fish, 230gr <i>Salmon, halibut, trout, haddock, mackerel, caper berries, cream cheese and lemon wedges</i>	
Mediterranean selection Platter for 3 pax, 700gr <i>Chunks of parmesan, diced tomatoes with basil, mozzarella balls with fresh basil, marinated artichoke, deli olives, bunch of cherry tomatoes, sliced Italian cured meat served with toasted ciabbata</i>	
Sandwich triangle platter, 18 pieces	
Mini baguette platter, 6 pieces	
Assorted Cold Canapes Platter, 18 pieces	
Seasonal sliced fruit platter for pax, 1kg	
Seasonal sliced fruit platter with berries for 3 pax, 1kr	
Sliced cured meat, 150gr	
Plateau Valaisan, 150gr <i>Selection of Swiss cured meats (herbed dry bacon, Viande de Grison, black forest ham) and tete de Moine cheese</i>	
Plateau Valaisan platter for 3 pax, 450gr <i>Selection of Swiss cured meats (herbed dry bacon, Viande de Grison, black forest ham) and tete de Moine cheese</i>	
Tapas, 230gr <i>Manchego cheese chunks, toast with tomato pesto, deli olives, cashew nuts, ham, chorizo, pita bread and romesco sauce</i>	
Tapas platter for 3 pax, 700gr <i>Manchego cheese chunks, toast with tomato pesto, deli olives, cashew nuts, ham, chorizo, pita bread and romesco sauce</i>	
Assorted Afternoon Tea Size Cakes Platter, 12 pieces	

SALADS	QTY
Traditional Greek salad <i>Persian feta, kalamata olive, cucumber, tomato, red onion and a lemon and olive dressing</i>	
Tuna tataki with a salad of apple and mustard seeds with smashed	
Roasted vegetable stack, red and yellow peppers, aubergine, courgette <i>and slow roasted cherry tomato with buffalo mozzarella and pesto served with rocket</i>	
Classic prawn cocktail <i>Mediterranean prawns with a marie rose sauce, iceberg lettuce, julienne of apple, julienne of cucumber and topped with a spicy tomato salsa</i>	
Caesar salad <i>rustic croutons, shaving parmesan, oven dried prosciutto and homemade ceasar dressing</i>	
Chicken Caesar salad <i>grilled chicken breast, little gem, rustic croutons, shaving parmesan, oven dried prosciutto and homemade ceasar dressing</i>	
Salmon Caesar salad <i>grilled salmon, little gem, rustic croutons, shaving parmesan, oven dried prosciutto and homemade ceasar dressing</i>	
Grilled Mediterranean Prawns Caesar salad <i>little gem, rustic croutons, shaving parmesan, oven dried prosciutto and homemade ceasar dressing</i>	
Plum, cherry and vine tomato with buffalo mozzarella and fresh basil with a pesto dressing	
Endive, Roquefort, caramelised pecan and red and yellow chicory with a lemon dressing	
Classic tuna nicoise salad <i>chargrilled fresh tuna, new potatoes, green beans, cherry tomato, black olive, soft poached quails eggs with a French dressing</i>	
Traditional Cobb salad <i>Romaine lettuce, grilled chicken, croutons, avocado, blue cheese, egg, cherry tomatoes, nuts and bacon and a salad dressing</i>	
Superfood salad <i>quinoa, alfalfa, roasted beetroot, roasted butternut, edamame beans, fresh peas, sprouts and spinach with a light French dressing</i>	
Poached salmon with shaved fennel and cucumber salad, lemon and olive oil dressing	
American chopped mixed salad <i>cobb lettuce, chopped cucumber, chopped red onions, chopped gruyere, chopped tomatoes and ranch dressing</i>	
Roasted butternut squash, caramelised pecans, crumbled Roquefort with rocket salad	
Fresh lobster, crayfish tail and king prawn salad <i>with new potatoes, baby gem and a julienne of cucumber served with a lemon mayonnaise</i>	
Perigourdine salad <i>rocket, foie gras, duck confit, smoked duck magret with a balsamic dressing</i>	
Swiss potato salad <i>with creme fraiche, spring onions and chives</i>	
EXTRA GARNISH & SAUCES	QTY
Fresh mint for mint tea	

HOT MEALS

SNACKS & STARTERS	QTY
Selection of samosas with dipping sauce, per piece	
Individual Quiche Lorraine, per piece	
Mini Quiche Lorraine, per piece	
Chicken goujons with dip, per piece	
Vegetable spring rolls with sweet chilli dip, per piece	
Vegetable samosa with dipping sauce, per piece	
Mini pizza, per piece	
Baby brioche filled with wild mushrooms and topped with a lemon hollandaise, per piece	
Thai chicken skewers with a sweet chilli and creme fraiche dip, per piece	
Wild mushroom and asparagus tartlet with a chervil cream, per piece	
Caramelised onions with dolcelatte tartlet, per piece	
Salt and pepper crusted fillet of beef skewers with a herby hollandaise dip, per piece	
Panko crusted Mediterraen prawns with a sweet chilli dip, per piece	
Caprese arancini, per piece	
Wild mushroom and truffle arancini, per piece	
Wild mushroom risotto cakes with a creme fraiche and basil dip, per piece	
Skewers of slow cooked pork belly, per piece <i>with star anise, chilli & pineapple jam dip and a crackling dust</i>	
Fresh crab cakes with a smashed avocado and chilli topping, per piece	
Lobster thermidor, per piece	
Charred chicken skewers, per piece <i>marinated with lemon, garlic and fresh herbs served with a orange and miso glaze</i>	
Spiced lamb koftas, minted yoghurt, rocket and coriander, per piece	
Spring lamb on rosemary skewers with redcurrant and mint jelly dip, per piece	
Pumpkin seed toast with cauliflower cheese and homemade pesto, per piece	
Deep fried chili squid, per piece <i>served with a chimichurri dip, deep fried chilli and garlic and julienne of spring onions</i>	
Mini Burger, per piece	

SOUPS	QTY
Pea and mint Soup with a truffle creme fraiche, per litre	
Fresh oven roasted tomato and basil soup, per litre	
Creamy mushroom soup with Cognac, per litre	
French onion Soup with Gruyere croutes, per litre	
Butternut with creme fraiche and butternut crisps Soup, per litre	
Lobster bisque, per litre	
Minestrone soup, per litre	
Crab and sweetcorn chowder, per litre	
Creamy chicken soup, per litre	
Carrot and coriander soup, per litre	
Fresh pea and ham soup with pea shoot, per litre	
Thom Kha Gai soup, per litre	
Healthy chicken noodle Soup, per litre	
MAIN DISHES - MEAT	QTY
Grilled lamb chops <i>with rosemary and thyme, sauteed potatoes, steamed vegetables with a rosemary sauce</i>	
Seven hour cooked lamb shank <i>served with a creamy mash and seasonal vegetables</i>	
Rump of lamb <i>with a pine nut and wild garlic crust, served with boulangere potatoes, tarragon butter carrots, spinach and a shoulder of lamb filo cigarette</i>	
Veal Zurich style <i>with Swiss rosti, spinach and fine French beans</i>	
Beef filet <i>with a horseradish and shallot confit, fondant potato, celeriac puree, wild mushrooms and hispi cabbage with a Bordeaux sauce</i>	
Beef stroganoff with fluffy rice	
Angus burger <i>with truffled wild mushrooms and foie gras</i>	
Fillet steak, 200gr	
Rib eye steak, 220gr	
Sirloin steak, 220gr	

MAIN DISHES - FISH & SEAFOOD	QTY
Perch fillet from the Lake Geneva, Meuniere style <i>with steamed potatoes and chopped parsley</i>	
Roasted turbot <i>on spinach puree with wild mushrooms, roasted baby fennel, crispy potato galette</i>	
Salmon a la Grenobloise <i>cooked with onions, capers and lime, served on braised baby fennel</i>	
Fera fish from the Lake Geneva <i>with beurre blanc sauce, served with basmati rice</i>	
Sea bass, 180gr	
Salmon Fillet, 180gr	
Halibut fillet, 180gr	
Turbot, 180gr	
Lobster tail, per portion	
MAIN DISHES - POULTRY	QTY
Thai green chicken curry <i>with Thai rice and sauteed Asian vegetables</i>	
Roast breast of chicken <i>stuffed with boursin, pine nuts, sunblush tomato and basil, served with dauphinoise potatoes, pan fried spinach and creamed leeks</i>	
Roasted duck breast <i>confit of duck leg with a salad of fregola, wild mushrooms, blackberries and goats cheese</i>	
Duck breast, 200gr	
MAIN DISHES - VEGETARIAN	QTY
Vegetable tajine and mixed nuts	

PASTA & RISOTTO	QTY
Penne Pesto	
Penne arrabiata	
Penne with wild boar ragu and tomato sauce	
Penne carbonara	
Penne with tomato and basil sauce	
Penne with white tuna, spicy tomato sauce, black olives and capers	
Spaghetti aglio e olio	
Spaghetti bolognese	
Linguini with lobster, prawns, squid, chilli and tomato sauce	
Linguini with crab, chilli and tomato sauce	
Linguini with a creamy wild mushroom sauce	
Wild mushroom ravioli <i>with a creamy mushroom sauce topped with rocket, shavings of parmesan and crispy parmesan crackling</i>	
Butternut squash ravioli <i>with roasted butternut, sage and brown butter and shavings of parmesan</i>	
Wild mushroom risotto <i>with truffle oil, rocket and parmesan crackling</i>	
Primavera risotto <i>green vegetable with parmesan, rocket and parmesan crackling</i>	
Fresh pea and crab risotto with pea shoots	
Butternut squash puree and roasted butternut squash with parmesan and parmesan crackling	
Spinach risotto <i>with crispy green vegetables topped with parmesan crisps and crispy kale</i>	
Lobster, prawn, langoustine, squid and mussels risotto with spinach and shavings of parmesan	

SIDE DISHES	QTY
Jacket potato	
Sauteed potato	
Boulangere potato	
Hasselback potato	
Wild and white rice	
Portobello mushrooms	
Onion rings	
Grilled tomatoes	
Seasonal steamed vegetables	
Chargrilled Mediterranean vegetables	

SAUCES & MORE	QTY
Hollandaise <i>free of charged when ordered with meat or fish main course</i>	
Herby hollandaise <i>free of charged when ordered with meat or fish main course</i>	
Peppercorn sauce <i>free of charged when ordered with meat or fish main course</i>	
Blue cheese sauce <i>free of charged when ordered with meat or fish main course</i>	
Lemon beurre blanc <i>free of charged when ordered with meat or fish main course</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Classic creme brulee	
Tiramisu	
Seasonal fruit crumble <i>with an Amaretto and macadamia topping and classic creme anglaise</i>	
Banoffee pie	
Chocolate mousse <i>with a liquid raspberry centre and fresh raspberries</i>	
Chocolate fondant <i>with a creme fraiche ice cream and fraise des bois</i>	
Milk and white Toblerone chocolate mousse <i>with almonds and pistachios tuile</i>	
Dark chocolate and caramel mousse <i>with raspberries, salted peanut ice cream and banana tuilles</i>	
Raspberry and strawberry millefeuille <i>with creme patisserie with white chocolate dipped raspberries</i>	
Cinnamon panna cotta <i>with apple jelly, topped with a Granny Smith and cinnamon compote, with a crisp apple slice</i>	
Elderflower panna cotta <i>with a strawberry and basil salad and Eton mess</i>	
Vanilla panna cotta <i>with lemon curd, poached rhubarb and a ginger crumble</i>	
Eton Mess	
Chocolate brownie	

FRUIT	QTY
Seasonal sliced fruit platter for pax, 1kg	
Seasonal sliced fruit platter with berries for 3 pax, 1kg	
Sliced fruit platter for 3 pax, 1kg	
Mini fruit skewers	
Apple, per piece	
Banana, per piece	
Orange, per piece	
Peach, per piece	
Pear, per piece	
Plum, per piece	
Apricot, per piece	
Fig, per piece	
Kiwi, per piece	
Pink grapefruit, per piece	
Grapefruit, per piece	
Clementine, per piece	
Tangarine, per piece	
Mandarin, per piece	
BERRIES	QTY
Cherries, 200gr	
Blackberries, 200gr	
Blueberries, 200gr	
Strawberries, 200gr	
Raspberries, 200gr	
Mixed berries, 200gr	

CAKES & TARTS	QTY
Lemon and lime tartlet <i>topped with Swiss meringue</i>	
Baked New York cheesecake	
Passionfruit cheesecake <i>with spiced pineapple</i>	
Chocolate truffle torte <i>topped with gold leaf and chocolate decoration</i>	
Chocolate espresso torte with vanilla mascarpone	
Granny smith apple tartlet <i>with light vanilla cream and cinnamon crumble</i>	
Absolute taste Mini Muffins	
Raspberry and almond cake	
Carrot cake	
Chocolate brownie	
Lemon drizzle cake	
Orange and polenta cake	
Scone, per piece <i>with double cream and jam</i>	
Lemon and blueberry tea cake	
PETIT FOURS	QTY
Assorted petit fours platter, for 3 pax	
Assorted Petit Four, per piece	
COOKIES	QTY
Salted caramel pecan brownie	
Oat, caramel and chocolate brownie	
Gluten free brownie	
Anzac biscuits	
Choc chip cookies	
Double choc chips cookies	

ICE CREAM	QTY
Individual ice cream	
Individual sorbet	
CHEESE	QTY
Cheese board for 3 pax, 450gr	
Cheese board, per portion	
BEVERAGES	
MINERAL WATER	QTY
Evian water, 1.5L	
Volvic water, 1.5L	
Evian water, 500ml	
Evian water, 330ml	
Volvic water, 500ml	
Perrier water, 330ml	
Vittel water, 330ml	
SOFT DRINKS	QTY
Coke, 330ml	
Diet coke, 330ml	
Coke Zero, 330ml	
Caffeine free Coke, 330ml	
Caffeine free diet Coke, 330ml	
Fanta, 330ml	
Fanta Zero, 330ml	
Sprite, 330ml	
Sprite Zero, 330ml	
Lemonade, 330ml	
Gingerbeer, 330ml	
Tonic water, 150ml	

JUICES	QTY
Freshly squeezed orange juice, 1L	
Freshly squeezed apple juice, 1L	
Freshly squeezed grapefruit juice, 1L	
Freshly squeezed carrot juice, 1L	
Freshly squeezed kiwi juice, 1L	
Freshly squeezed mango juice, 1L	
Freshly squeezed cranberry juice, 1L	
Freshly squeezed carrot, apple and orange juice, 1L	
Freshly squeezed pineapple, cantaloupe melon and watermelo juice, 1L	
Freshly squeezed very berry juice, 1L	
Freshly squeezed orange and raspberry juice, 1L	
Freshly squeezed cranberry and raspberry juice, 1L	
Freshly squeezed pineapple juice, 1L	
Freshly squeezed strawberry juice, 1L	
Freshly squeezed blueberry juice, 1L	
Orange juice long life, 1L	
Apple juice long life, 1L	
Grapefruit juice long life, 1L	
Cranberry juice long life, 1L	
Tomato juice long life, 1L	
Tomato juice, 150ml	
MILK & CREAM	QTY
Semi skimmed milk, 1 pint	
Skimmed milk, 1 pint	
Whole milk, 1 pint	
Semi skimmed milk, 1L	
Skimmed milk, 1L	
Whole milk, 1L	

SMOOTHIES	QTY
Strawberry and banana smoothie, 1L	
Just very berry smoothie, 1L	
Blueberry and mango smoothie, 1L	

LEMON	QTY
Whole lemon	
Lemon wedges	
Lime wedges	

NON-FOOD

ICE	QTY
Ice cubes, 1kg	