

## AIRPORT

Italy, Pisa

## 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
Homemade Breadrolls, per piece	
Baguette bread, per piece	
Arabic bread, per piece	
Black bread made with mother yeast	
Focaccia, per piece	
White bread made with mother yeast	
Toasted bread with foie gras pate, 100 gr	

PASTRIES	QTY
Mixed mini pastries, per piece	
Croissant, per piece <i>assortmeent</i>	

CONDIMENTS	QTY
Butter, per piece	
Butter Salted, per piece	
Honey, per piece	

YOGHURTS	QTY
Organic Fruit Yogurt	
Organic Plain Yogurt	
MUESLI & FRUITS	QTY
Organic granola	
Dried fruits	
BLINIS & PANCAKES	QTY
Pancakes with organic maple syrup	
HOT BREAKFAST	QTY
Buckwheat on the water	
Buckwheat on the milk	
Oatmeal on milk	
Oatmeal on water	
Boiled eggs, per piece <i>free range</i>	
Cheese Omelette <i>free range</i>	
Ham and cheese Omelette <i>free range</i>	
Ham omelette <i>free range</i>	
French omelette <i>free range</i>	
Tomato Omelette <i>free range</i>	
Scrambled eggs <i>free range</i>	
Fried Bacons	
Grilled Sausages, 3 pieces	
CREW BREAKFAST	QTY

**BREAKFAST**

*Possibilities: Fish/Meat/Vegan/Vegetarian/Lactose free/Gluten free*

COLD MEALS

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

English butter biscuits, per package

CANAPÉS	QTY
---------	-----

Small canape, per piece

SANDWICHES	QTY
------------	-----

Finger Sandwiches, 2 pieces

STARTERS	QTY
Bruschetta with fresh tomatoes and basil, 3 pieces	
Panzanella <i>Typical Italian welcome dish with tomato, bread and onions</i>	
Parma ham with melon	
Tasting of seafood carpaccio, 180gr <i>Tunafish, Swordfish and Salmon (cold/smoked fish)</i>	
Raw fish tasting <i>3 Shellfish, 2 Fish tartares, 3 Oyster</i>	
Smoked wild red salmon (Alaska) platter <i>with cream cheese, capers, chives and triangle toasted bread</i>	
Small Langostine tartare <i>seasoned with apple vinegar</i>	
Octopus, cooked in low temperature, browned and served with celeriac sauce <i>seasonal menu</i>	
Tasting of cooked seafood of the day <i>4 types of appetizers</i>	
Shrimps with kataifi served with soy reduction	
Bresaola carpaccio with argula, cherry tomatoes and shaved parmesan	
Beef Carpaccio served with argula, lemon and shaved parmesan	
Roasted scallops with Colonnata lard served with celeriac cream	
Raw vegetables <i>Pinzimonio</i>	
Salmon Tartare, Avocado and crunchy onions	
Beef tartare <i>with stracciatella, dried tomatoes and anchoives from the Cantabrian sea</i>	
Guacamole pate, 200 gr	
Hummus, 200 gr	
Oysters Tsarskaya, per piece	
Pate de foie gras, 300 gr	
SUSHI	QTY
Mix of sushi line, 50 pieces <i>Sashimi, Nigiri, Uramaki, California Rolls</i>	

SALADS	QTY
Caprese salad	
Octopus salad	
Burrata Salad <i>Tomatoes, Burrata, Fresh Basil and Pesto Dressing</i>	
Argula salad <i>Argula, shaved parmesan</i>	
Avocado salad <i>Tomatoes, cucumber, avocado, onions, parsley, olives, basil</i>	
Caesar salad with prawns <i>Tomatoes, Lettuce, Parmesan, Bread, Prawns</i>	
Caesar salad with chicken <i>Tomatoes, Lettuce, Parmesan, Toasted bread, Chicken</i>	
Cobb Salad <i>Chicken, Eggs, Bacon, Roquefort Cheese 1st selection, Cherry tomatoes, Avocado, Onions</i>	
Crab Salad <i>Crab, Celery, red onions, cherry tomatoes, Mayonese, black pepper</i>	
Greek Salad <i>Olives, Feta, Tomatoes, Onions, Toasted bread</i>	
Green salad <i>A mix of green leaves</i>	
Lobster salad <i>The typical Italian Catalana</i>	
Nicoise Salad <i>Fresh Red Tuna, Eggs, Green leaves, Boiled potatoes, Green beans, Cherry tom., Anchoves, Yellow pepperon</i>	
Olivier salad <i>Potatoes, carrots, cucumber, peas, eggs, celeriac, onions, chicken</i>	
Quinoa salad <i>Quinoa, tomatoes, onions, roasted vegetables, Green leaves</i>	
Seafood salad <i>Shellfish, clams, mussels, squids, cherry tomatoes</i>	
Superfood Salad <i>Sweet potatoes, dried chilli flakes, coriander, cinnamon, quinoa, broccoli, mixed nuts, lime, salad cress, avocado, feta</i>	
Tofu Salad <i>Romaine Lettuce, celery, cucumber, carrots, corn and tofu</i>	
PLATTERS	QTY
Italian Antipasto Display <i>Parma Ham, Salami, Bresaola, Turkey</i>	
Meat platter <i>Beef tongue, Beef roast-beef, Turkey, Pickless and dried tomatoes</i>	

CAVIAR	QTY
Caviar Beluga, 28gr	
Caviar Iranian, 50gr	
CHEESE	QTY
Cheese selection, 3 pieces <i>Assorted local cheese</i>	
LEBANESE	QTY
Arabic mezzeh platter	
EXTRA GARNISH & SAUCES	QTY
Fresh herbs garnish	
Sour cream <i>panna acida</i>	
Ligury Olive Oil with "Taggiasche Olives", per bottle <i>100% Italian, "Piccardo Savore"</i>	
Tuscan Olive Oil, per bottle <i>100% Italian, "Piazza del Palio"</i>	
Mayonaise, per piece	
Ketchup, per piece	
CREW MEALS	QTY
LUNCH COLD MEALS (Possibilities: Fish/Meat/Vegan/Vegetarian/Lactose free/Gluten free) <i>Possibilities: Fish/Meat/Vegan/Vegetarian/Lactose free/Gluten free</i>	
DINNER COLD MEALS <i>Possibilities: Fish/Meat/Vegan/Vegetarian/Lactose free/Gluten free</i>	
HOT MEALS	
SNACKS & STARTERS	QTY
Crab cutlets with thai sauce, 3 pieces	
Mini burger gourmet, per piece	
Hamburger gourmet <i>Chef's choice with Bio items</i>	
Arrosticini Abruzzesi with Tzatziki sauce <i>Lamb skewers</i>	
Chicken skewers served with sweet-and-sour sauce	

SOUPS	QTY
Lobster soup, per portion	
Minestrone, per portion	
Seafood soup, per portion	
Frontaiana Soup, per portion <i>Zuppa alla Frantoiana with organic vegetables</i>	
Miso Soup, per portion	
Chicken noodles soup, per portion	
Borsch Soup, per portion	
Caciucco alla Livornese, per portion <i>Typical seafood soup from Livorno city</i>	
Impepata di cozze sarde, per portion <i>Soup made with sea mussels</i>	
Spezzatino di vitello e verdure, per portion <i>Soup made with piece of veal cooked low temperature, organic vegetable and tomato sauce</i>	
MAIN DISHES - MEAT	QTY
Grilled mix of meat <i>1 pcs filet of beef, 1 pcs orgnic chicken, 1 pcs lamb chop</i>	
Meat balls, 6 pieces <i>with tomato and meat sauce</i>	
Bistecca fiorentina - T-bone steak, Min. 1 Kg	
Filet of tuscan beef in whisky sauce	
Grilled Veal steak	
Beef stroganoff	
Rosticciate alla Massese <i>Pork ribs marinated and cooked on the embers</i>	
Tomahawk cooked on the embers served with its demi-glace sauce <i>Local meat</i>	
Grilled lamb chops and herb sauce	
Stufato di Cinghiale <i>Wild boar from San Rossore park cooked with tomato sauce, red wine and vegetables</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Searred Red Snapper	
Grilled Salmon	
Grilled seabass, 4.5hg	
Grilled seabream, 4.5hg	
Grilled swordfish	
Seabass Steamed, 4.5 hg	
Seabass cooked "Isolana" style, 4.5 hg	
Seabrem Steamed, 4.5 hg	
Squids "in zimino" <i>Tuscan traditional recipe with tomatoes and spinach</i>	
Grilled squid and shellfish served with its mayonnaise express	
Cubes of tunafish cooked low temperature	
Steamed black cod with potatoes cream and Herring caviar	
Roasted langostine from Isola d'Elba and lemon garlic sauce	

MAIN DISHES - POULTRY	QTY
Grilled Chicken, 1/2 chicken	
Grilled chicken breast	
Steamed Chicken breast	
Duck breast cooked in low temperature vacuum, lacquered with honey in orange sauce	
Free range corn fed chicken ballotine, tender seasonal vegetables and chicken jus	

MAIN DISHES - VEGETARIAN	QTY
Melanzane alla parmigiana <i>Eggplants baked with tomatoes and Parmesan</i>	



PASTA & RISOTTO	QTY
Pasta Bolognese	
Cannelloni, 2 pieces	
Pasta Carbonara	
Lasagne	
Vegetarian Lasagne	
Pappardelle al cinghiale <i>Typical pasta from Tuscany with Wild boar</i>	
Pasta "in bianco" <i>Italian pasta served with Parmesan and olive oil on the side</i>	
Penne with tomato and basil	
Polenta with mushrooms and fresh truffle	
Spaghetti with seafood	
Tagliatelle al Ragù di Cervo del Parco di San Rossore <i>Typical pasta from Tuscany with Wild venison Ragù from Pisa</i>	
Tagliolini fresh pasta with sea urchins and bottarga	
Chitarrine fresh pasta with lobster in sauce of shellfish	
Homemade gnocchi pasta with seafood <i>prepared with purple potatoes</i>	
Homemade ravioli stuffed with burrata <i>served with scallops and pine nuts from San Rossore park</i>	
Homemade ravioli stuffed with scallops and shrimps <i>served with seafood sauce and raw red shrimps quenelle</i>	
Homemade ravioli with spinach and ricotta in 4 cheese sauce	
Ravioli with meat	
Rice with fresh truffle	
Rice with lobster	
Rice with mushrooms	
Rice with saffron	
Venere black rice toasted with vermouth and shellfish sauce	

SIDE DISHES	QTY
Backed potatoes	
Grilled organic tomatoes	
French fries	
Grilled vegetables <i>Zucchini, Pepperoni, Eggplant</i>	
Organic steamed seasonal vegetables	
Mashed potatoes	
Salted Asparagus	
Salted Spinach	
Steamed broccoli	
Hash browns, 3 pieces	
Steamed pilaf rice	
Steamed jasmine rice	
Steamed basmati rice	

CREW MEALS	QTY
LUNCH HOT MEALS <i>Possibilities: Fish/Meat/Vegan/Vegetarian/Lactose free/Gluten free</i>	
DINNER HOT MEALS (Possibilities: Fish/Meat/Vegan/Vegetarian/Lactose free/Gluten free) <i>Possibilities: Fish/Meat/Vegan/Vegetarian/Lactose free/Gluten free</i>	

#### DESSERTS & FRUIT

DESSERTS	QTY
Cannolo Siciliano	
Mousse with cheese cream and salted caramel <i>served in glass</i>	
Chocolate hot flan	
Creme brulee	
Muffins	
Panna cotta with coconut and mango <i>In Vip glass ready to serve</i>	
Tiramisu in glass	

FRUIT	QTY
Sliced seasonal fresh fruit and berries	
Fruit salad <i>Italian Macedonia with sugar syrup and lemon juice</i>	
BERRIES	QTY
Berries, per kilo	
CAKES & TARTS	QTY
Apple tart	
Berries Tartlets, per piece	
Cheese Cake	
Lime Tarte	
Torta del nonno , per piece <i>Typical italian cake</i>	
Tartlet with chantilly cream and berries	
Cake carrot	
PETIT FOURS	QTY
Tasting of Macarons, 3 pieces	
Tasting of pastry , per piece <i>Small petit fours/Gourmandise</i>	
ICE CREAM	QTY
Ice cream scoops homemade <i>In Vip glass ready to serve</i>	
Homemade assorted liquid sorbets, 250ml <i>Possibilities: Lemon/Apple/Coffee</i>	

## BEVERAGES

MINERAL WATER	QTY
Water "Acqua panna" Still	
Perrier water, 330ml	
San Pellegrino, 330ml	
Water "Fiji", 330 ml	
Water "Evian", 330 ml	

SOFT DRINKS	QTY
Coca-cola, 330 ml	
Fanta, 330 ml	
Red-Bull	

JUICES	QTY
Freshly squeezed apple juice, 500ml	
Freshly squeezed apple juice, 1L	
Freshly squeezed grapefruit juice, 1L	
Freshly squeezed orange juice, 500ml	
Freshly squeezed orange juice, 1L	
Freshly squeezed orange juice, 1.5L	
Freshly squeezed pineapple juice, 500ml	
Squeezed Grapefruit Juice, 500 ml.	

MILK & CREAM	QTY
Low fat Milk, 250 ml	
Milk, 250 ml	
Skimmed Milk, 250 ml	

SMOOTHIES	QTY
Strawberry Smoothie, 500 ml	
Green Smoothie, 500 ml	
Avocado-Banana Smoothie, 500 ml	
Raspberry Banana Smoothie, 500 ml	
Coconut Matcha and Banana Smoothie, 500 ml	
Watermelon Smoothie, 500 ml	
Pineapple Smoothie, 500 ml	
Mixed Berry Smoothie, 500 ml	
Mango Green Smoothie, 500 ml	
Blueberry Smoothie, 500 ml	

BEER	QTY
Beer Becks	
Beer Heineken	
Beer Moretti	
Local beer from Pisa based on Vermentino grape	

LEMON	QTY
Lemon hole, per piece	
Lemon slides, per piece	
Lime hole, per piece	
Lime sliced, per piece	
Orange hole, per piece	
Orange Sliced, per piece	

HOT BEVERAGES	QTY
Coffee espresso, 500 ml	
Hot Coffee, 500 ml	
Hot Water, 500 ml	
Thermos flask, 1 L	

NON-FOOD

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

Ice cubes, 1kg