

AIRPORT

Switzerland, Dubendorf

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

BREAD	QTY
Bread bun <i>Whole meal brown bread</i>	

COLD MEALS

CANAPÉS	QTY
Crostini with Buendnerfleisch on mascarpone-chervil- cream, 5 pieces	
Crostini with Figs on mascarpone-orange-cream, 5 pieces	
Crostini with Chorizo and cress, 5 pieces	
Crostini with Duck breast with cranberry-mousse, 5 pieces	
Crostini with Crayfish with saffron & apple, 5 pieces	
Toasties with Brie with walnut & honey, 5 pieces	
Toasties with Tete de moine and beef tartar, 5 pieces	
Toasties with Smoked salmon with horse radish & roe fish eggs, 5 pieces	
Toasties with Shrimps with dill-mustard-cream, 5 pieces	
Toasties with Leaf spinach with feta & tomato- confit, 5 pieces	
Toasties with Ananas-Mango chutney, 5 pieces	

FINGER FOODS	QTY
Hommos, 2 verrines <i>Chickpea pure_e with sesame paste and lemon juice Mezze</i>	
Baba Ghanouche, 2 verrines <i>Grilled aubergine pure_e with sesam paste and lemon juice Mezze</i>	
Shrimp cocktail with apple & mango, 2 verrines	
Antipasti salad in verrines, 2 verrines <i>2 verrines of Antipasti on parmiggiano-tomato- confit with olives, dried tomato and fresh basil - skewer</i>	
Japanese tuna-tartar with ginger & roe fish eggs, very spicy, 2 verrines	
Boiled beef salad on avocado-chili- chutney, 2 verrines	
Parmiggiano & olives with date-tomatoes , 2 verrines	
Honeydew-feta-skewer on lemon- basil-oil, 2 verrines	
Tomato-Mozzarella, 2 verrines <i>2 verrines of Double colored tomatoes-buffola- skewer with balsamico-basil-oil in a pipette</i>	
Lebanese Mixed nuts, 2 verrines	

SALADS	QTY
Garden Salad <i>Mixed green salads</i>	
Rocked Salad <i>Rocket salad with grilled vegetables and shaved parmiggiano, corresponding a balsamico-orange-dressing</i>	
Tomato-buffola salad <i>Tomato and buffola-mozzarella with balsamico & oliv oil</i>	
Spinach salad <i>Spinach with eggs corresponding a raspberry-dressing, croutons and sliced smoked salmon topping</i>	
Mixed herbes salad <i>Mixed herbes with avocado & mango corresponding a hazelnut- vinaigrette</i>	

LEBANESE	QTY
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Hommos, 1 portion
Chickpea pure_e with sesame paste and lemon juice Mezze

Baba Ghanouche, 1 portion
Grilled aubergine pure_e with sesam paste and lemon juice Mezze

Tabbouleh
Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice and oliv dressing Mezze

Fatoush
Lettuce salad with tomatos, cucumbers, radish, lemon juice and fried lebanese bread Mezze

Labneh
Strained yoghurt served with oliv oil and dried thyme, garlic optional Mezze

Rahib
Grilled aubergine with tomato, onion, parsley and mint Mezze

Moussaka
Fried aubergines with tomato, onion, chickpeas Mezze

Loubieh b'zeit
French green beans cooked with tomato, onions and olive oil Mezze

Wara Inab b'zeit
Vine leaves filled with rice, tomato, parsley, mint and onion cooked in lemon juice and olive oil Mezze

Mouhamara
Mixed mediterranean spicy nuts with olive oil Mezze

Makdouse
Baby aubergine stuffed with walnuts Mezze

Chobes
Lebanese bread

HOT MEALS

SOUPS	QTY
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Buendner Gerstensuppe
1 liter Barley broth typical for the mountains of the Grisons canton of Switzerland

Pumpkin-apple
1 liter Pumpkin-apple soupe with cinnamon

Beetroot-apple-shrimps
1 liter Beetroot-apple soup with shrimps- skewer

Pear-leek
1 liter Pear-leek-soupe with pumpkin seeds-orange-gremolata

Carrot-ginger-orange
1 liter

MAIN DISHES - FISH & SEAFOOD	QTY
Prawn Thai Panaeng <i>Red curry</i>	
Salmon Pak choi <i>Salmon with sesame-ginger-chili- sauce</i>	
Prawns with coriander, lime and garlic	
Lobster thermidore <i>Lime buttered penne with lobster thermidore and sauce hollandaise</i>	
MAIN DISHES - POULTRY	QTY
Chicken Thai Panaeng <i>Red curry</i>	
Chicken Yellow Curry <i>Chicken curry with apple, pumpkin, chickpeas and coconut-mustard seeds-sauce</i>	
SIDE DISHES	QTY
Basmati rice	

LEBANESE	QTY
Kibbeh, 2 pieces <i>Hot mezze with deep-fried lamb and beef meetballs mixed with cracked wheat and onions, filled with minced meat and onions and pine nuts</i>	
Falafel, 2 pieces <i>Hot mezze with deep-fried beans and fine herb croquettes</i>	
Fatayer b'sabanekh 2 pieces <i>Hot mezze with baked lebanese pastry filled with spinach and onions, lemon, olive oil and sumac.</i>	
Jawaneh, 1 portion <i>Hot mezze grilled marinated chicken wings</i>	
Shaurbet al Aadas soup <i>Yellow lentils cooked with carrots, celeries, onions and spices 1 liter</i>	
Shaurbet al Frike soup <i>Chicken soup with cracked wheat cooked in bouillon 1 liter</i>	
Lamb Kafta <i>Grilled skewers of minced lamb, spicy</i>	
Beef Kafta <i>Grilled skewers of minced beef, spicy</i>	
Chicken _____Tawouk <i>Grilled skewers of marinated chicken breast</i>	
Beef Shawarma <i>Roasted thin slices of marinated prime beef, served with parsley, tomato and onion</i>	
Fisch Samake harra <i>Grilled Red Snapper with tomato, coriander-pepper-sauce</i>	
Vegetarian Couscous <i>Vegetarian: Steamed semolina with vegetables and chickpeas</i>	
Chicken Couscous <i>With chicken, vegetables and chickpeas</i>	
Lamb Couscous <i>With lamb, vegetables and chickpeas</i>	
Lebanese Basmati <i>Side dish with yellow basmati rice, lebanese spices and mixed nuts</i>	
Basmati <i>Side dish with White basmati rice properly cooked</i>	
Batata harra <i>Side dish with Fried potatoes with coriander and garlic</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Lebanese Mouhallabieh <i>Lebanese milk pudding topped with rosewater syrup sprinkled with raisins</i>	
Lebanese Moughly <i>Crushed rice with pistachios, seasoned with cinnamon and coconut</i>	
Cheesecake Macademia, per piece <i>Cheesecake Macademia with blueberries & crispy almond crust</i>	
Chocolate cake, 2 verrines <i>Trepide chocolate cake with raspberry</i>	

FRUIT	QTY
Exotic fruit plate <i>Mango, strawberry, cantaloupe, spanish melon, mixed berries, 1 tray</i>	
Fruit salad, 2 verrines <i>Fruit salad with vanilla & fresh mint</i>	

CHOCOLATES & SWEETS	QTY
Lebanese Baklawa <i>Selection of miniature traditional lebanese pastry filled with nuts and syrup</i>	

BEVERAGES

MINERAL WATER	QTY
Evian, 330ml	
Evian, 1 liter	
Volvic, 1.5 liter	

JUICES	QTY
Lemonade, 1 liter <i>Lebanese lemonade with fresh mint</i>	
Passion fruit & mango juice, 1 liter	
Lemon-kiwi-celeries juice, 1 liter	
Orange juice, 1 liter	
Carrots-ginger-lime juice, 1 liter	
Grape fruit-cranberry juice, 1 liter	
Strawberries juice, 1 liter	

SMOOTHIES	QTY
The green, 1 liter <i>Spinach, cucumber, peach, raspberry vinegar, chili</i>	
The red, 1 liter <i>Beetroot, ginger, orange, date, white balsamico & caraway, 1 liter</i>	
The yellow, 1 liter <i>Mango, orange, celery, lime and vanilla, 1 liter</i>	
The orange, 1 liter <i>Rockmelon, banana, papaya, lime & curcuma, 1 liter</i>	
The black, 1 liter <i>Blueberries, cassis, grape juice, sepia, 1 liter</i>	
BEER	QTY
Almaza, 33cl <i>Lebanese beer</i>	
WHITE WINE	QTY
Blanc de blanc-Cha_teau KSARA 2014, Lebanon <i>Sauvignon, Semillon and Chardonnay 750ml</i>	
HOT BEVERAGES	QTY
Qahua, 1 liter <i>Libanese coffee with kardamon</i>	
Shay Nana, 1 liter <i>Fresh mint tea</i>	
RED WINE	QTY
Chateau KSARA, Prieure_ 2012, Lebanon <i>Cinsaut, Carignan, Cabernet Sauvignon, Mourvedre 750ml</i>	
Chateau KSARA Reserve Couvent 2012, Lebanon <i>Syrah, Cabernet Sauvignon, Cabernet Franc 750ml</i>	
Chateau KSARA Rouge 2010, Lebanon <i>Cabernet Sauvignon, Merlot, Petit Verdot 750ml</i>	
Chateau Musar Rouge 2207, Lebanon <i>Cabernet Sauvignon, Cinsault, Carignan 750ml</i>	
SPIRITS	QTY
Arak, 0.75 liter <i>Aniseed schnaps 53%</i>	