

AIRPORT

France, Paris - Charles de Gaulle

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
White Toast	
Wheat Toast	
Brown Toast	
Whole Wheat Toast	

PASTRIES	QTY
Mini French Bakery, 5 pieces <i>Mini Croissant, chocolate croissant, raisin roll, apple turnover</i>	
Croissant	
Chocolate Croissant	
Raisin Roll	

CONDIMENTS	QTY
Butter Echire, 30 gr	
Apricot Preserves	
Strawberry Preserves	
Orange Preserves	
Cherry Preserves	
Plume Preserves	

Honey

YOGHURTS	QTY
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Plain Yoghurt

Fruit Yoghurt

MUESLI & FRUITS	QTY
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Fresh Fruit Salad

Melon, ananas, mangue, kiwi

Bircher muesli with red berries

Oats, almonds, walnuts, honey, fruit dry, cinnamon, natural yaourt, red berries

COLD CUTS	QTY
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Deli Meat Display

Ham, turkey, chicken

Sliced Cheeses

BLINIS & PANCAKES	QTY
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Pancakes, 3 pieces

With Maple syrup

Belgian Waffles, 2 pieces

Mini French Pancakes, 5 pieces

With sugar glaze

HOT BREAKFAST	QTY
Fried Eggs, 3 eggs	
Scrambled Eggs, 3 eggs	
Poached Eggs, 3 eggs	
3 Egg Omelette	
Grilled Bacon	
Grilled Chicken Sausage	
Hash Browns	
Grilled Tomatoes	
Grilled Mushrooms	
Baked Beans	
Grilled Vegetables <i>Zucchini, eggplant, tomato, bell pepper, mushroom, asparagus</i>	
French Toast <i>Brioche tranche eggs, almond creme , suger glaze</i>	

COLD BREAKFAST SETS	QTY
Vegan Breakfast <i>Green Smoothie and Almond Milk, Grape Fruit And Orange Juice, Rye Toasts, Peanut Butter, Lin Seeds, Pomegranate, Squash, Nuts, Muffins</i>	
Continantal Breakfast <i>Milk, Orange Juice Bread Roll, Mini Pain au Chocolate, Mini Croissant , Butter, Jam, Honey, Marmalade , Fresh Fruit Salad, Ham and Cheese</i>	

HOT BREAKFAST SETS	QTY
English Breakfast <i>Orange Juice , Toasts and Orange Jam And Butter , Grilled Bacon And Grilled Sausages, White Beans, Tomato , Grilled Mushrooms, Sauteed Potatoes, Ketchup</i>	
French Breakfast <i>Grapefruit Juice Or Orange Juice Or Tomato Juice, 3 Mini Viennoiseries And 2 Tartines (Spreads), Butter, Jam, Honey, Marmalade, Cottage Cheese, Sugar & Berries</i>	
American Breakfast <i>Porridge Or Muesli and Fresh Fruit Salad , Scrambled egg Or Poached egg and Ham Omelet, Grilled Bacon, Grilled Sausages, Cheese , Pan Cakes,</i>	

COLD MEALS

CRUDITEES	QTY
Vegetable Crudites with Dips	

SANDWICHES	QTY
Club Sandwich	
Air Culinaire Club Sandwich	
Pan-Bagnat Niccois <i>Sandwich from Nice with tomato, onion, boiled egg, tuna, black olives from Nice, basil</i>	
New York Bagels Sandwich with Ham	
New York Bagels Sandwich with Goat Cheese	
New York Bagels Sandwich with Smoked Salmon	
New York Bagels Sandwich with Avacado Cocktail	
New York Bagels Sandwich with Chicken	
Half Baguette Sandwich with Ham	
Half Baguette Sandwich with Goast Cheese	
Half Baguette Sandwich with Smoked Salmon	
Half Baguette Sandwich with Beef	
Half Baguette Sandwich with Veal	
Half Baguette Sandwich with Chicken	
Triangular Sandwich with Tuna, 2 pieces	
Triangular Sandwich with Egg Salad, 2 pieces	
Triangular Sandwich with Roast Beef, 2 pieces	
Triangular Sandwich with Smoked Salmon, 2 pieces	
Triangular Sandwich with Crab Salad, 2 pieces	
Triangular Sandwich with Turkey Breast, 2 pieces	
Triangular Sandwich with Grilled Vegetables, 2 pieces	
Triangular Sandwich with Tomato Mozzarella and Basil, 2 pieces	
Croque Monsieur with Ham	
Croque Monsieur with Turkey	
Foie Gras and Fig Chutney Open Sandwich, 2 pieces <i>Garnished Display of: 2 Open Faced Sandwiches Diplay</i>	
Parma Ham, Mozzarella and Parmesan Open Sandwich, 2 pieces <i>Garnished Display of: 2 Open Faced Sandwiches Diplay</i>	
Roast Beef Open Sandwich, 2 pieces <i>Garnished Display of: 2 Open Faced Sandwiches Diplay</i>	
Serrano ham Open Sandwich, 2 pieces <i>Garnished Display of: 2 Open Faced Sandwiches Diplay</i>	
Gourmet Sandwich with Tuna	

Gourmet Sandwich with Smoked Salmon	
Gourmet Sandwich with Tomato Mozzarella	
Gourmet Sandwich with Chicken Caesar	
WRAPS	QTY
Wrap Sandwich with Chicken Caesar	
Wrap Sandwich with Goat Cheese	
Wrap Sandwich with Smoked Salmon	
Wrap Sandwich with Beef	
ANTIPASTI	QTY
Italian Antipasti <i>Bresaola, parma ham, coppola, grilled vegetables, marinated olives, calamari, eggplant caviar and sn-dried tomatoes, served with gressini</i>	
STARTERS	QTY
Foie Gras <i>With Candied Apples</i>	
Salmon Gravlax Mille-feuille <i>Cream Flavored With Fresh Herbs</i>	
Beetroot and Goat Cheese <i>Marinated Beetroot with Grilled Goat's Cheese</i>	
Avocado Shimp Cocktail	
Double beef carpaccio	
Melon Prosciutto di Parma	
Bruschetta	
SUSHI	QTY
Nigiri <i>on request</i>	
Sushi <i>on request</i>	
Sashimi <i>on request</i>	
Sushi Rolls <i>on request</i>	

SALADS	QTY
Buddha Salad <i>Avocado, pumpkin, pomegranate, mango, coriander, turnip Jicama</i>	
Nicoise Traditional Salad	
Sarrasin Salad <i>Buckwheat seeds, avocado, tomatoes and olives</i>	
Roasted Pumpkin and Beetroot Salad <i>Roasted Pumpkin, Roasted Beetroot, Couscous, Feta Cheese, Roquette Leaves, Candied Walnuts, Parsley, Pesto Vinaigrette</i>	
Royale Quinoa Salad <i>Sprout Seeds Topped With Marinated Vegetables</i>	
Caesar Salad	
Salad Nicoise	
Greek Salad	
Garden Green Salad	
Caprese Salad	
PLATTERS	QTY
Artisan Cheese Platter <i>Reblochon, Soft Goat Cheese, St Nectaire, Garnished With Butter, Grape, Dried Apricot, Dried Fig, Pine Nut, Chervil, Served With French Mini Baguette, Olive Bread, And Grape Bread</i>	
Tapas Platter <i>Tortilla With Chorizo, Potato Salad, Smoked Herring, Squids In A Provençal Tomato Sauce, Mussels In A Sweet and Sour Sauce, Calamari & Coriander Salad, Onion Rings With Paprika, Marinated Mixed Olives, Fish In Breadcrumbs, Duo Of Diced Chorizo & Cheese, Mini Marinated Octopus</i>	
Traditional Cold Cuts Plate <i>Chicken Breast, Grilled Turkey, Bresaola Beef, Parma Ham, Dried Salami, Garnished With Mixed Salad Leaves, Pickle, Mini White Onions, Cherry Tomato, Served With French Mini Baguette, Olive Bread, And Grape Bread</i>	
Smoked Fish Plate <i>Assortment of smoked fish, salmon, tuna, marlin, swordfish, halibut. To Include blinis, cream cheese with chives, lemon</i>	
Assortment of Cured Meats <i>Sausage, pate, salami served with onion marmalade, baguette toast and pickled vegetables</i>	
Seafood Platter International <i>Rock lobster, prawns, scallops, crabs, pink shrimp, calamari marinated, dips</i>	

CHEESE	QTY
Assortment of French cheese five choices, per person <i>Camembert, Fourme Dambert, Comte, St Maure, Cantal, Fleur De Pin, St Nectaire, Beaufort, Roblochon, Crottin De Chevre, Emmental,</i>	
Assortment Of Whole, Matured French Cheeses, 4 pieces <i>Camembert, Fourme Dambert, Comte, St Maure, Cantal, Fleur De Pin, St Nectaire, Beaufort, Roblochon, Crottin De Chevre, Emmental,</i>	
Assortment Of Whole, Matured French Cheeses, 6 pieces <i>Camembert, Fourme Dambert, Comte, St Maure, Cantal, Fleur De Pin, St Nectaire, Beaufort, Roblochon, Crottin De Chevre, Emmental,</i>	
Assortment Of Whole, Matured French Cheeses, 8 pieces <i>Camembert, Fourme Dambert, Comte, St Maure, Cantal, Fleur De Pin, St Nectaire, Beaufort, Roblochon, Crottin De Chevre, Emmental,</i>	

LEBANESE	QTY
Hummus	
Tabbouleh <i>Parsley, bulgur, tomato, lemon, pomegranate</i>	
Moutabal <i>Eggplant caviar, sesame, olive oil, garlic, lemon</i>	
Magmour <i>Eggplant, pepper, tomato, olive oil, garlic, basil</i>	
Stuffed Vine Leaves <i>Rice, Spices</i>	

EXTRA GARNISH & SAUCES	QTY
French Dressing	
Italian Dressing	
Blue Cheese Dressing	
Honey Mustard Dressing	
Balsamic	
Red Wine Vinaigrette	
Caesar Dressing	

HOT MEALS

SNACKS & STARTERS	QTY
Vegan Spring Rolls	
Shrimp Spring Rolls	
Chicken Spring Rolls	
Prawn in A Bavarian Cream <i>Served with Asparagus</i>	
Dumplings <i>Selection of dumplings and fried spring rolls with sweet and savory soy sauce and Thai dip</i>	
Spinach and Ricotta Quiche <i>Served with mixed green salad and balsamic vinaigrette</i>	
Salmon and Parsley Quiche <i>Served with mixed green salad and balsamic vinaigrette</i>	

SOUPS	QTY
Cream of Vegetables Soup, 1 liter	
Cream of Asparagus Soup, 1 liter <i>Served with caramelized pecan drizzled with truffle oil</i>	
Cream of Tomato Soup, 1 liter	
Cream of Lentil Soup, 1 liter	
Cream of Potimarrons Soup, 1 liter	
French Onion Soup, 1 liter	
Lobster Bisque Soup, 1 liter	
Cream of Coco Beans Soup, 1 liter <i>Chips Bacon Croutons Baguette, Chips Cheese</i>	
Traditional Fish Soup, 1 liter <i>With Rouille Sauce And Croutons</i>	

MAIN DISHES - MEAT	QTY
Grilled Ribeye Steak <i>With The Sauce Of Your Choice</i>	
Beef Fillet <i>Served With Appropriate Sauce</i>	
Truffle Pot-Au-Feu <i>Beef Stew, Mishmash Vegetable, Truffle Jus</i>	
Blanquette De Veau <i>Traditional Veal Stew, rice, Cream And Veal Stock Sauce</i>	
Inca Empire Veal <i>Thinly sliced with chia seed sauce</i>	
Veal Escalope <i>With The Sauce Of Your Choice</i>	
Veal Chops <i>With The Sauce Of Your Choice</i>	
Marinated Pork Chops <i>With The Sauce Of Your Choice</i>	
Roast Rack of Lamb <i>With The Sauce Of Your Choice</i>	
Lamb Casserole with Thyme <i>With Vegetable Steamed, Tomato Sauce</i>	
Stir-Fried Lamb <i>With leek and chili</i>	
Lamb Biryani	
Mixed Pad Thai	

MAIN DISHES - FISH & SEAFOOD	QTY
Red Mullet Filets <i>Liquorice Sauteed Vegetables</i>	
John Dory Fish <i>Butter and Lemon sauce</i>	
Monkfish Medallion <i>with elderberry flower syrup sauce</i>	
Salmon Filet <i>With The Sauce Of Your Choice</i>	
Filet of Sea Bass <i>With The Sauce Of Your Choice</i>	
Filet of Sole <i>Served Whole On The Bone With Appropriate Sauce And Garnish</i>	
Dorado Filet <i>With The Sauce Of Your Choice</i>	
Cod Filet <i>With The Sauce Of Your Choice</i>	
Sole Meuniere style <i>Roasted potatoes and young vegetables</i>	
Scallops <i>With The Sauce Of Your Choice</i>	
Brittany Lobster <i>With The Sauce Of Your Choice</i>	
Lobster American <i>Tomato, creame,tarragon , basmati rice</i>	
Fricassee of Lobster <i>Stewed Lobster served with Provencal vegetables</i>	
Prawn Pad Thai	
Fish Lasagna <i>Light White Sauce, Vegetables, cod Fish</i>	

MAIN DISHES - POULTRY	QTY
Chicken Breast <i>With The Sauce Of Your Choice</i>	
Chicken Brest Basque Style <i>Bell peppers piperade, pasta garganelli, tomato sauce basil</i>	
Poultry Ambrosia <i>Poultry Breast Filled With Foie Gras Wrapped With Cabbage Leaf</i>	
Chicken Biryani	
Chicken Tikka Masala <i>With papadum chips and basmati rice</i>	
Shish Tawook <i>Chicken skewers marinated with lemon and olive oil</i>	
Chicken Pad Thai	
Traditional Vietnamese Buun Bo He <i>Rice Noodle, Sauteed Chicken, Mint, Nuts, Coriander, Sprouts</i>	
Duck breast with honey and spices <i>With leeks and chili</i>	
Duck Confit <i>With The Sauce Of Your Choice</i>	
Duck Burger <i>Duck Breast, Greens, Mango Chutney, Red Onion, Pickles, Foie Gras</i>	
MAIN DISHES - VEGETARIAN	QTY
Beetroot and Mushroom Masala <i>Coconut Milk, Rice, Beetroot, Onion, Mushroom, Ginger, Garlic, Masala Spices</i>	
Vegan Veggie Bowl <i>Almond Hummus, Green Beans, Cauliflower, Broccoli, Sprouts, Seeds, Green Well Being Dressing</i>	
Vegetarian Pad Thai	
Veggie Burger <i>Beaufort And Cheddar Cheese, Red Capsicum Caramelized Onion, Avocado, Arugula Salad</i>	

SIDE DISHES	QTY
Herb New Potato	
Mashed Potato	
Roasted Potato	
Basmati Rice	
Jasmine Rice	
Wild Rice	
Gratin Dauphinois	
Truffle Mashed Potato	
Hash Browns	
Polenta	
Asparagus	
Broccoli	
Green Beans	
Sauteed Spinach	
Snow Peas	
Glazed Carrots	
Grilled Vegetables	
Baked Country Vegetables	
French Ratatouille	
Sauteed Wild Mushrooms	

LEBANESE	QTY
Falafel	
Kefta	
Fatayer	
Samboussek	
Kebbeh	

SAUCES & MORE	QTY
Bolognaise Sauce, 500 ml	
Four Cheese Sauce, 500 ml	
Carbonara Sauce, 500 ml	
HOT MEAL SETS	QTY
Atlas Meat lunch <i>Chicken Caesar Salad, Grilled Chicken Breast With Provenccal Bulgur, Artisanal Cheese, Bread Roll and Condiments</i>	
Atlas Fish Lunch <i>Smoked Salmon Caesar Salad, Grilled Salmon With Citrus Tabbouleh, Artisanal cheese, Tiramisu, Bread Roll and Condiments</i>	
DESSERTS & FRUIT	
DESSERTS	QTY
Venus <i>Almond biscuit, stewed passion fruits and mango, mint tea and mousse of fruits</i>	
Orion <i>Sponge cake, nuts, slated butter caramel creme, vanilla mousse</i>	
Lemon Meringue	
Creme Brulee	
Tiramisu	
Chocolate Fondant	
FRUIT	QTY
Fruit Salad with Berries	
Sliced Fruits and Berries	
Fruit Basket	

CAKES & TARTS	QTY
Tarte Chocolat <i>with chocolate ganache and dark chocolate icing</i>	
Tarte Citron <i>with lemon and italian meringue cream</i>	
Tarte Tatin <i>Tart is baked in a Saute Pan and removed by turning upside down and then portioning.</i>	
Opera Cake	
Cheesecake	
Fruit Tartlet	
Traditional Carrot Cake	
Cupcakes, 2 pieces <i>1 Vanilla, 1 Chocolate Chip</i>	
CHOCOLATES & SWEETS	QTY
Assortment Of Small Macarons, 12 pieces <i>Citrus, Rose, Mango, Vanilla, Blackcurrant, Black Chocolate, With Chocolate</i>	
Assortment Of Small Macarons, 6 pieces <i>Citrus, Rose, Mango, Vanilla, Blackcurrant, Black Chocolate, With Chocolate</i>	
Assortment Of Small Macarons, 8 pieces <i>Citrus, Rose, Mango, Vanilla, Blackcurrant, Black Chocolate, With Chocolate</i>	
Macarons Laduree, per piece <i>on request</i>	
PETIT FOURS	QTY
Petit Fours	
COOKIES	QTY
Assortment of Dry Biscuit	
PANCAKES	QTY
Hotteok <i>cinnamon and peanuts jumbo blinis</i>	

ICE CREAM	QTY
Haagen Dazs Cookies and Cream, 100 ml	
Haagen Dazs Vanilla, 100 ml	
Haagen Dazs Strawberries and Cream, 100 ml	
Haagen Dazs Belgian Chocolate, 100 ml	
Haagen Dazs Pralines and Cream, 100 ml	

CHEESE	QTY
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BEVERAGES

MINERAL WATER	QTY
Evian, 330 ml	
Volvic, 330 ml	
Vittel, 330 ml	
Evian, 500 ml	
Volvic, 500 ml	
Vittel, 500 ml	
Evian, 1.5 liter	
Volvic, 1.5 liter	
Vittel, 1.5 liter	
Evian, 1 liter	
Volvic, 1 liter	
Vittel, 1 liter	
Perrier, 330 ml	
San Pellegrino, 330 ml	
Badoit, 330 ml	
Perrier, 500 ml	
San Pellegrino, 500 ml	
Badoit, 500 ml	
Perrier, 1 liter	
San Pellegrino, 1 liter	
Badoit, 1 liter	

SOFT DRINKS	QTY
Coca Cola, 150 ml	
Tonic Water, 150 ml	
Orangina, 150 ml	
Fanta, 150 ml	
Canada Dry, 150 ml	
Coca Cola, 330 ml	
Tonic Water, 330 ml	
Orangina, 330 ml	
Fanta, 330 ml	
Canada Dry, 330 ml	
Coca Cola, 500 ml	
Tonic Water, 500 ml	
Orangina, 500 ml	
Fanta, 500 ml	
Canada Dry, 500 ml	
JUICES	QTY
Fresh Orange Juice, 1 liter	
Fresh Grapefruit Juice, 1 liter	
Fresh Pineapple Juice, 1 liter	
Fresh Apple Juice, 1 liter	
Fresh Mango Juice, 1 liter	
Fresh Carrot Juice, 1 liter	

MILK & CREAM	QTY
Coffee Cream, 500 ml	
Low Fat Milk, 250 ml	
Semi Skimmed Milk, 250 ml	
Full Fat Milk, 250 ml	
Low Fat Milk, 500 ml	
Semi Skimmed Milk, 500 ml	
Full Fat Milk, 500 ml	
Low Fat Milk, 1 liter	
Semi Skimmed Milk, 1 liter	
Full Fat Milk, 1 liter	

CHAMPAGNE	QTY
Laurent perier cuvee grand siecle	

WHITE WINE	QTY
Vouvray domaine rochefleurie	
La winerie parisienne (sparkling)	
La winerie parisienne	

HOT BEVERAGES	QTY
Individual Coffe Saschet	
Fresh Ground Coffee, 500gr	

RED WINE	QTY
Chateau Malrome	
Chateau Monton Rotschild	
Chateau des Fines Roches	
Corton Clos des Cortons	
Domaine Louis Max	

NON-FOOD

ICE	QTY
Wet Ice, 1 kg	
Dry Ice, 1 kg	

NEWSPAPERS & MAGAZINES	QTY
Local Newspapers <i>on request</i>	
Local Magazines <i>on request</i>	
International Newspapers <i>on request</i>	
International Magazines <i>on request</i>	