

## AIRPORT

Belarus, Gomel

## 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
Bread "Borodino"	
"Rocket" wheat bread	

## COLD MEALS

CRUDITEES	QTY
Mixed vegetable plate <i>cucumbers, tomatoes, peppers, olives</i>	

CANAPÉS	QTY
Canape with salmon red caviar	
Canape with salmon	

STARTERS	QTY
Flavory tender herring with boiled new potatoes and onion	
Salmon red caviar in ice	
Smoked halibut	
Light salted salmon <i>light salted salmon, lemon, butter, olives, greens</i>	
Cold-smoked oil fish	
Salmon tartar <i>marinated salmon, sauce, butter and lemon</i>	
Pickled vegetables "Granny's cellar" <i>marinated cabbage, marinated pepper, pickled mushrooms, coneshons, onions</i>	
Tomatoes with cheese "Feta"	
Marinated mushrooms with onion <i>honey, fungus, boletus</i>	
Cold appetizer "Derevenskaya"	
Beef carpaccio	

SALADS	QTY
Salad "Lesnoj"	
Caesar salad with shrimps	
Caesar salad with chicken	
"Sea breeze" salad <i>shrimps, mussels, squid, cabbage, tomatoes, greens, Caesar sauce</i>	
Lettuce with salmon <i>lettuce with salmon, tomatoes, avocado, light salted salmon, balsamic sauce</i>	
"Olivie" salad with salmon	
"Olivier" with parma ham	
"Spicy" salad <i>salad greens, tomatoes, squid, mushrooms, dressing</i>	
"Vinegret" with herring <i>boiled beetroot, potato, carrot, pickled cucumber, onion, oil, herring</i>	
Salad of fresh vegetables	
Salad with pear and three kinds of cheese <i>mixed salad, cucumbers, garganzola, Grano Podano, pear, pine nuts, dressing</i>	
Lettuce with aubergines and cheese "feta" <i>green salad, grilled aubergines, tomatoes, feta cheese, dressing</i>	
Greek salad	
Salad "Coliseum" <i>green salad, fresh vegetables, celery, fillet of grilled chicken, sweet chili sauce, mustard dressing</i>	
Fresh salad with sun-dried tomatoes and Parma ham RB <i>mixed salad, sun-dried tomatoes, parma ham RB, cherry tomatoes, dressing</i>	
PLATTERS	QTY
Traditional mixed meat plate <i>chicken, pork and tongue rolls</i>	

## HOT MEALS

SNACKS & STARTERS	QTY
Warm salad with beef fillet <i>lettuce leaves, cherry tomatoes, balsamic sauce, grilled beef fillet</i>	
Warm salad with chicken liver <i>lettuce leaves, cherry tomatoes, quail eggs, chicken liver in cream</i>	
Potato Pancakes with salmon and cream-cheese	
Potato Pancakes with chanterelle mushrooms and onion	
Potato Pancakes with chicken fricassee with mushrooms and bacon chips	
Potato pancakes with bacon	
Bulba so shkvarkami <i>potatoes with fried meat</i>	
Kolduny with sour cream	
Julienne from sea food <i>squid, mussels, shrimp, cheese</i>	
Shrimps with garlic	
Grape snails with lemon	
Baked mussels in the shell topped with the sauce pesto	
Appetizer "Gourmet" <i>stewed beef, with mushroom sauce</i>	
SOUPS	QTY
Mushroom soup with barley	
Creamy cauliflower soup with smoked salmon	
Salmon cream-soup <i>salmon, cream cauliflower, onion, carrot, red caviar</i>	
Broccoli cream soup	
Pumkin soup	
Strong meat soup with chicken and toasts	
Solyanka	

MAIN DISHES - MEAT	QTY
Rack of lamb	
Beef fillet in red wine sauce	
Stewed beef in pepper sauce	
Pork fillet with eggplant and adjika sauce	
Pork fillet with provencal herbs and cranberry sauce	
Pork brizol with teriyaki sauce	
Pork chot with mushroom sauce	
Tongue poached in cream sauce	
The Wiener schnitzel	
MAIN DISHES - FISH & SEAFOOD	QTY
Grilled dorado	
Baked trout with shrimps	
Zander fillet topped with the shrimps sauce	
Fried halibut	
Grilled salmon	
Roast broccoli with salmon	
Salmon steak baked in spicy glaze	
MAIN DISHES - POULTRY	QTY
Chicken fillet baked with mozzarella and "Dor-blue" sauce	
Home-made cutlets	
Turkey cutlets	
Meat kreploh	
PASTA & RISOTTO	QTY
Fettuccini with seafood <i>pasta, cream, cheese, shrimps, mussels</i>	
Pasta Carbonara	
Spicy pasta with chicken and bacon	

SIDE DISHES	QTY
Cauliflower served with cheese "Gorgonzola Piccante"	
Broccoli in mustard sauce	
Saute vegetables	
Grilled vegetables	
Boiled rice served with vegetables	
Boiled potatoes	
Fried potatoes with mushrooms	
«Tender» mashed potatoes	

#### DESSERTS & FRUIT

DESSERTS	QTY
"Oriental fairy tale" <i>fragrant caramel topping coupled with delicate cream and roasted hazelnuts on a light-nut layer and chocolate biscuit</i>	
"Fruit rhapsody" <i>mascarpone parfait on a delicate biscuit with cherry and citrus jelly</i>	

FRUIT	QTY
Lemon	
Kiwi	
Orange	
Mandarin	
Grapes	
Apple	
Pear	

CHOCOLATES & SWEETS	QTY
Chocolate from our pastry chef	

PANCAKES	QTY
Pancakes with berry topping	

CHEESE	QTY
--------	-----

Cheese plate