

AIRPORT

Russia, Kazan

CONTACT

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ORDER DETAILS

Delivery Date:	<input type="text"/>
Delivery Time (LT):	<input type="text"/>
A/C Registration:	<input type="text"/>
Handling:	<input type="text"/>
Heating Equipment:	<input type="text"/>
Name:	<input type="text"/>
Phone:	<input type="text"/>
Email:	<input type="text"/>
Bulk or ready to serve?	<input type="text"/>

BREAKFAST & BAKERY

BREAD	QTY
Alpine bun	
French bun	
Bavarian bun	
8 cereals bun	
Bread basket	
Homemade bread	

COLD MEALS

STARTERS	QTY
Horse Salo	
Appetiser "Kremlin"	
Kazylyk	
Tsar's horse meat	
Baked potatoes with pears	
Beetroot carpaccio with cheese	
Tongue boiled	
Vegetable sticks with cheese sauce	
Assorted pickled vegetables	
Rolled aubergine	
Carpaccio of veal with mustard seasoning	
Carpaccio of salmon with tuna tartar	
Pickled salmon	
Grilled sea eel	
Herring with potatoes	
Game pate with onion jam	
Smoked forshmak with crispy cheese on toasts	
Horse meat tartar with dried yolk, onions and capers	
Salmon tartar with pike caviar and sour cream	
Smoked duck fillet with pear and cream-mustard sauce	
Caprese Di Bufala	
Caprese Burrata	

SALADS	QTY
Home-made salad	
Salad of tomatoes and avocado	
Crabmeat salad with avocado	
Rocket with prawns	
Warm salad with chicken liver	
Caesar Salad with tiger prawns or chicken breast	
Olivier salad with salmon/beef	
Beet salad with goat cheese and pear	
Salad with chicken liver, poached egg and dried tomatoes	
Warm salad with beef, oyster mushrooms and onions	
Soft smoked pike perch salad with quinoa and baked vegetables	
Soft smoked chicken breast salad with mushrooms and potatoes with mustard seasoning	

PLATTERS	QTY
Cold cuts	
Cheese platter	

EXTRA GARNISH & SAUCES	QTY
Satsebeli sauce	
Sour cream	
Honey-Mustard sauce	
Blue cheese sauce	
Olive oil	

HOT MEALS

SNACKS & STARTERS	QTY
Pelmeni	
Hot appetizer Burgundy snails	
Sea scallops	
Mussels in Norman sauce	
Prawns fried with garlic	
Than grilled prawns	
Chicken wings with blue cheese sauce	
Chilean mussels with vegetables	
Risotto with porcini mushrooms and tiger prawn	
Cheese croquettes with tartar sauce	
Julienne	
Julienne of tongue with champignons	
Julienne of seafood	

SOUPS	QTY
Chicken noodle soup, per portion	
Chorba of lamb, per portion	
Lentil cream soup with duck, per portion	
Tsar's soup, per portion	
Ukha of salt-water fish, per portion	
Borscht with pieces of toasted Borodinsky rye bread, per portion	
Pea soup with horse meat and thyme, per portion	
Pumpkin cream soup with smoked salmon, per portion	
Pickle soup with duck and prune, per portion	
Minestrone with smoked cheese, per portion	
Seafood soup with tomatoes and Dorblu, per portion	

MAIN DISHES - MEAT	QTY
Manti with beef	
Assorted Shashlik	
Shashlik of veal	
Shashlik of mutton	
Rib Eye Steak	
Fillet mignon	
Rack of New Zealand lamb	
Lamb ribs with aubergine	
Mutton cutlets and potato pancakes	
Beef cheeks with baked carrots and pumpkin puree	
Beef Stroganoff with potato mash	
MAIN DISHES - FISH & SEAFOOD	QTY
Shashlik of salmon	
Dorado	
Cutlets of prawn	
Black cod fillet with potato mash	
Carp cutlets	
Smoke-cured carp, per piece	
Snail meat with potato mash	
Pike perch fillet with bulgur and carrot cream	
Salmon fillet with potato mash and broccoli	
Salmon with orange sauce	
Rainbow trout fillet with baked vegetables, pumpkin puree and demi-glace sauce	
Carp fillet with coriander and aji amarillo sauce	
Fish "Imperial"	
Sea Bass	

MAIN DISHES - POULTRY	QTY
Manti with goose	
Turkey kebab	
Shashlik of chicken	
Chicken meat cutlets with wheat porridge	
Chicken breast fillet baked with cheese "Philadelphia"	
"Confit de canard" (duck leg)	
Duck breast fillet with cowberry sauce and parsnip mousse	
PASTA & RISOTTO	QTY
Ravioli with salmon, spinach and cappuccino foam	
Ravioli with potatoes and mushroom sauce	
Farfalle with smoked salmon and broccoli	
Spaghetti Bolognais	

SIDE DISHES	QTY
Potatoes baked in their jackets	
French Fries	
Fried potatoes with mushrooms	
Fried potatoes with onion	
Potato mash	
Asparagus steamed	
Asparagus grilled	
Vegetables steamed	
Vegetables grilled	
Zucchini with Sesame oil	
Vegetable Saute	
Rice boiled with vegetables	
Wheat porridge	
Quinoa with vegetables	
Broccoli steamed	
Broccoli grilled	
Vegetable pancakes	
SAUCES & MORE	QTY
Neapolitan sauce	
Creamy-mushroom sauce	
Red wine sauce	
Curry sauce	
Vegetable Demi-Glace	
Asian sauce	
Aji Amarillo sauce	
DESSERTS & FRUIT	

DESSERTS	QTY
Pistachio Gateau	
Brownie with chocolate cream and coffee mousse	
Swiss apple basket	
Assorted mini-dessert	
BERRIES	QTY
Basket with berries	
CAKES & TARTS	QTY
Cake "Esterhazy"	
Banana sponge cake with fried banana and chocolate cream	
Chocolatier cake	
Cheesecake "New York"	
CHOCOLATES & SWEETS	QTY
Oriental sweets	
Assorted candies	