

## AIRPORT

Ukraine, Odessa

## 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
Baguette toast, 50 gr	
Grissini, 50 gr	

CONDIMENTS	QTY
Honey, 50 gr	

COLD CUTS	QTY
Coppa cured sausages, 50 gr	
Bresaola cured ham, 50 gr	
Milano cured salami, 50 gr	
Chorizo cured sausages, 50 gr	
Prosciutto di Parma cured ham, 50 gr	
Meat Platter, 200 gr <i>coppa, bresaola, milano, chorizo</i>	
Cheese platter, 200 gr <i>brie, Pecorino Tartufo, provolone, chevre, parmesan</i>	

## COLD MEALS

SNACKS	QTY
Nut mix, 50 gr	

CANAPÉS	QTY
Smoked duck breast with cherry jam canape, per piece	
Mini mozzarella with cherry tomatoes canape, per piece	
Salmon roll with cream cheese on a cucumber canape, per piece	
Canapes with forshmak on rye toast canape, per piece	
Canape with prosciutto on a sweet pear canape, per piece	
Roast beef with tuna pasta canape, per piece	
Tiger prawn tail with cheese and grapes canape, per piece	
Roquefort with grapes	
Salmon caviar on homemade pancakes, per piece	
Valovan with pike caviar canape, per piece	
SANDWICHES	QTY
Turkey sandwich, 370 gr	
Salmon sandwich, 370 gr	
STARTERS	QTY
Bruschettas with artichokes, roast beef and bell pepper confiture, 150 gr	
Salmon Gravlax, 50 gr	
Roast beef with bell pepper confiture, 100 gr	
Salted herring Forshmak with dark bread toast, 150 gr	
Sprat on Borodino bread, 230 gr	
Young veal tartare with french mustard, 180 gr	
Salmon tartare with avocado sorbet, 180 gr	
Pike caviar with toast, 80 gr <i>Pike caviar seasoned with cream, olive oil and onions</i>	
Beef Carpaccio with Pecorino Cheese, 200 gr	
Mackerel with baby potatoes and pickled sweet onions, 250 gr	
Eggplant Caviar with dark bread toast, 200 gr	
Fish stuffed with pike perch, carp and pike, 100 gr	

SALADS	QTY
Duck Breast Salad, 250 gr	
Warm Veal Salad with beet and raspberry sauce, 240 gr	
Warm Seafood Salad fried in garlic ginger paste with sweet sauce, 340 gr	
Olivier Le Grand Old Fashion Recipe, 200 gr	
Green Mix Salad with goat cheese, 200 gr	
A three types tomatoes salad with homemade oil, 250 gr	
Caesar salad with chicken breast, 200 gr	
Greek salad, 250 gr	
Salad with herbs and goat cheese, 200 gr	
PLATTERS	QTY
Meat Platter, 200 gr <i>coppa, bresaola, milano, chorizo</i>	
Cheese platter, 200 gr <i>brie, Pecorino Tartufo, provolone, chevre, parmesan</i>	
Assorted Fish Platter, 200 gr <i>gravlax, oily fish</i>	
Coppa cured sausages, 50 gr	
Bresaola cured ham, 50 gr	
Milano cured salami, 50 gr	
Chorizo cured sausages, 50 gr	
Prosciutto di Parma cured ham, 50 gr	
CHEESE	QTY
Brie, 50 gr	
Dorblue, 50 gr	
Gorgonzola, 50 gr	
Camambert, 50 gr	
Parmigiano, 50 gr	
Pecorino, 50 gr	
Pecorino Tartufo, 50 gr	
Provolone, 50 gr	
Testun Ubriaco, 50 gr	

EXTRA GARNISH & SAUCES	QTY
Mustard sauce, 50 gr	
Pesto, 50 gr	
<b>HOT MEALS</b>	
SNACKS & STARTERS	QTY
Black Sea Mussels with Shrimp Sauce, 900 gr	
Black Sea Rapana in creamy sauce with porcini mushrooms, 250 gr	
Foie Gras with figs and Bordeaux sauce, 250 gr	
SOUPS	QTY
Odessa soup from pike perch, mullet and pike, 250 gr	
Mediterranean Tomato Fish Soup with seabass and salmon, 280 gr	
Three kinds of mushroom Soup shimeji, eringi, shiitake with rice noodles, 280 gr	
Chicken bouillon with chicken, homemade noodles and quail egg, 300 gr	
Ukrainian borsch with veal, puffs and sour cream, 200 gr	
Minestrone with Greek yogurt by Food and Balance Cafe, 250 gr	
MAIN DISHES - MEAT	QTY
Rack of Veal with carrot and ginger puree, 170 gr	
Rabbit roll with chestnut cream, 130 gr	
Pork on the bone with sweet potato puree and sweet and sour glaze, 180 gr	
American Ribeye Steak, 100 gr	
Rack of Lamb with stuffed cabbage and ptitim, 80 gr	
Young Lamb T-Bon with cream of cauliflower and carrots, 180 gr	
Steak New York with pickled mushrooms and spinach, 100 gr	

MAIN DISHES - FISH & SEAFOOD	QTY
Tiger Shrimp, 50 gr <i>from the grill</i>	
Argentinean Shrimp, 50 gr <i>from the grill</i>	
Squid, 50 gr <i>from the grill</i>	
Scallops, 50 gr <i>from the grill</i>	
Octopus, 50 gr <i>from the grill</i>	
Baby octopus, 50 gr <i>from the grill</i>	
New Zealand Mussels, 50 gr <i>from the grill</i>	
Tuna fillet, 130 gr	
Trout fillet with quinoa and orange sauce, 130 gr	
Black Cod Fillet with Asparagus with roman artichoke cream and pea mousse, 120 gr	
Corn flake flounder, 100 gr	
Sea bass fillet with sea bass tartare and greek yogurt, 80 gr	

MAIN DISHES - POULTRY	QTY
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Duck fillet with apple and lemon puree, 160 gr

PASTA & RISOTTO	QTY
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Seafood Pasta, 400 gr

Risotto with Gorgonzola, 250 gr

Argentinean Shrimp Risotto, 200 gr

SIDE DISHES	QTY
Boiled young potatoes with dill, 250 gr	
Fried potatoes with mushrooms, 250 gr	
Grilled vegetables, 250 gr	
Fried spinach with cream and chili pepper, 150 gr	
sparagus with Hollandaise sauce, 150 gr	
Alain Ducasse Mashed Potatoes, 250 gr	
French fries, 150 gr	
SAUCES & MORE	QTY
Bouillabaisse sauce, 100 gr	
Cream sauce with anchovies, 100 gr	
DESSERTS & FRUIT	
DESSERTS	QTY
Brownie with ice cream, 150 gr <i>with caramelized bacon and salted caramel - bourbon cream</i>	
Le Grand signature Dessert, 120 gr <i>Mascarpone cream with velvet chocolate</i>	
FRUIT	QTY
Fruit platter, 400 gr <i>pineapple, orange, grapefruit, kiwi</i>	
BERRIES	QTY
Seasonal berries, 50 gr	
CAKES & TARTS	QTY
Kiev Cake, 130 gr	
Napoleon, 180 gr <i>Classic Vanilla Cream Recipe</i>	

PETIT FOURS	QTY
Brownie chocolate cake, 25 gr <i>mini dessert</i>	
Yoghurt mousse, 25 gr <i>mini dessert</i>	
Coffee mousse, 20 gr <i>mini dessert</i>	
Napoleon cake, 40 gr <i>mini dessert</i>	
Honey Cake, 40 gr <i>mini dessert</i>	
ICE CREAM	QTY
Chocolate ice cream, 50 gr	
Vanilla ice cream, 50 gr	
Mint with chocolate ice cream, 50 gr	
Pistachio ice cream, 50 gr	
Strawberries and basil ice cream, 50 gr	
Cappuccino ice cream, 50 gr	
Lemon sorbet, 50 gr	
Berries, 50 gr	
Mango, 50 gr	
Sea buckthorn, 50 gr	