

AIRPORT

Russia, Vladivostok

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?

COLD MEALS

STARTERS	QTY
Beetroot and zucchini bruschetta, 140 gr <i>Crunchy wheat bread with cream cheese wine-marinated beetroot and zucchini petals.</i>	
Scallops raw, 1 piece	
Scallops grilled, 1 piece	
Khasan oyster, 1 piece	
Anadara tartare, 1 piece	
Tuna and avocado tartare, 140 gr <i>Tuna marinated in yuzu sauce and fresh avocado with cucumbers and wheat baguette chips.</i>	
Salted herring, 185 gr <i>Pacific herring with grilled potatoes, marinated onions and smoked sour cream.</i>	
Smoked salo and veal tongue, 165 gr <i>With Dijon mustard and horseradish.</i>	

SALADS	QTY
Green salad, 210 gr <i>Salad greens and cucumbers, broccoli, green peas, marinated zucchini petals, asparagus and okra with pesto sauce.</i>	
Salad with roast beef and dried pear, 125 gr <i>Roasted beef, dried pear and tomatoes, arugula, Romaine and Iceberg salad leaves with olive oil and citrus dressing.</i>	
Chicken Ceasar salad, 220 gr	
Shrimps Ceasar salad, 200 gr	
Salmon Ceasar salad, 200 gr	
Salad with tuna and avocado, 210 gr <i>Tuna marinated in yuzu sauce with avocado, Iceberg salad leaves, sundried tomatoes, olives and chalot onions with citrus dressing.</i>	
Seafood salad, 160 gr <i>Mussels, shrimps, squid and scallops with sundried tomatoes, pickles and parmesan.</i>	
Greek salad, 210 gr <i>Feta cheese, Iceberg salad leaves, cucumbers, cherry tomatoes, sweet bell pepper, olives and chalot onions.</i>	
Fried cheese and grilled veggies salad, 150 gr <i>Pan-fried suluguni cheese with grilled vegetables – sweet bell pepper, zucchini, tomatoes, eggplant and champignons with pesto sauce and pine nuts.</i>	
PLATTERS	QTY
Steamed king crab, 1 kg	
Romarinka oyster, 1 piece	
Seafood platter <i>Shrimps, 4 pieces – northern, medvedka and botan. Oysters, 2 pieces – Khasan and Romarinka. Anadaras and scallops, 4 pieces. Served on ice, with ginger, wasabi and soy sauce.</i>	
Shrimp platter, 850 gr <i>Three kinds of far eastern shrimps served on ice – Northern shrimp, Botan and Medvedka shrimp.</i>	
Cold meat platter, 220 gr <i>Slow cooked pork, roast beef, chicken roulade with pistachios and spinach and bresaola.</i>	
Homemade pickles platter, 400 gr <i>Pickled cucumbers, sour cabbage, cherry tomatoes with garlic, champignons, sweet bell pepper and olives.</i>	
Salted salmon, 180 gr <i>Served with fried rye bread.</i>	
Antipasto Platter, 230 gr <i>Gorgonzola, camembert, parmesan and suluguni cheeses with bresaola, grissini, grapes, nuts and sundried tomatoes.</i>	

HOT MEALS

SNACKS & STARTERS	QTY
Baked potatoes stuffed with mozzarella cheese, cream cod roe and spring onions.	
Fried cheese <i>Fried until golden camembert and suluguni cheeses with sweet and sour cherry sauce.</i>	
Scallops with cream spinach <i>Fried local scallops with marinated scallops, rice paper and light spinach in cream sauce.</i>	
Shrimps with vegetable tartare <i>Fried tiger shrimps with avocado, cucumber and tomato tartare served on rice chips.</i>	
SOUPS	QTY
Okroshka Soup, per portion <i>Traditional Russian cold summer soup with rye bread lemonade (kvas). Served with boiled egg yolk, mustard, sour cream and spring onions.</i>	
Hanoi Soup, per portion <i>Light soup in Vietnamese style – light and transparent beef broth, poached egg, bok-choy, noodles, beef and shiitake mushrooms. Served with mantou steam bun.</i>	
Kalakeitto Soup, per portion <i>Thick cream soup with smoked salmon and halibut.</i>	
Tomato soup with mussels Soup, per portion <i>Mediterranean style soup- Ripe tomatoes, mussels and mozzarella cheese.</i>	
Mushroom cream Soup, per portion <i>Served with mantou steam bun.</i>	
Pumpkin Soup, per portion <i>Silky sweet pumpkin soup with coconut milk.</i>	
MAIN DISHES - MEAT	QTY
Grilled meat assortment, 750 gr <i>Butcher's steak, pork ribs, shashlik (chicken and pork). With baked potatoes, grilled tomatoes, marinated onions and lavash. Served with BBQ sauce, cream chili and coffee demi-glace.</i>	
Flank steak, 630 gr <i>Cooked until Medium. Served with grilled vegetables.</i>	
Lamb chops <i>Grilled lamb ribs served with cauliflower puree, baked garlic and sundried tomatoes.</i>	
Slow cooked pork ribs <i>Tender pork ribs in demi-glace sauce served with grilled tomatoes and BBQ sauce.</i>	
Grilled pork neck with pepper sauce	
Butcher's steak <i>Also known as hanger steak. Served with tomato soufflé black mashed potatoes and coffee demi-glace sauce.</i>	
Pork shashlik <i>Marinated pork neck grilled and served with flat bread, cilantro, adjika sauce and marinated onions.</i>	
Beef burger <i>Marble beef patty, bacon, cheddar cheese and marinated onions. Served with fried potato wedges.</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
<p>Grilled seafood platter, 580 gr <i>Grilled squids, shrimps, scallops and mussels served with grilled bok-choy and sauces – cream chili, sweet chili and sesame Gamadari.</i></p>	
<p>Shrimp skewer <i>Grilled tiger shrimps with sweet chili, tomatoes and lemon wedge.</i></p>	
<p>Scallop skewer <i>Served with grilled enoki mushrooms and bok-choy.</i></p>	
<p>Salmon steak <i>Served with fried bok-choy and grilled tomatoes.</i></p>	
<p>Halibut with sautéed vegetables <i>Wild halibut fillet with zucchini, cauliflower, champignons, asparagus and tomatoes.</i></p>	
<p>Vongole <i>Far eastern vongole pan-fried with garlic, white wine and parsley.</i></p>	
<p>Calamari squid <i>Grilled local squid with sesame gamadari sauce.</i></p>	
<p>Mussels <i>Cooked in cream or tomato sauce. Served with mantou steam bun.</i></p>	
MAIN DISHES - POULTRY	QTY
<p>Chicken shashlik <i>Marinated in curry and herbs grilled chicken fillet served with lavash (type of flat bread), spring onions, cilantro and adjika sauce.</i></p>	
<p>Grilled chicken burger <i>Grilled chicken patty with cheddar cheese, jalapenos and pickles. Served with fried potato wedges.</i></p>	
PASTA & RISOTTO	QTY
<p>Seafood pasta <i>Tagliatelle with shrimps, scallops, squid and mussels cooked in cream and garlic sauce.</i></p>	
SIDE DISHES	QTY
<p>Grilled vegetables <i>Zucchini, eggplants, champignons, sweet bell pepper and tomatoes.</i></p>	
<p>Grilled asparagus</p>	
<p>Plain rice</p>	
<p>Mashed potatoes with parmesan cheese</p>	
<p>Potato wedges with herbs</p>	
<p>Fried potatoes with honey mushrooms</p>	

DESSERTS & FRUIT

DESSERTS	QTY
Almond caramel tart <i>With toffee and caramelized apple.</i>	
Chocolate and banana brownie <i>Served with caramel pop-corn.</i>	
Mango Panna Cotta <i>Signature house dessert – tender cream panna-cotta with mango puree and white Belgian chocolate.</i>	
Pistachio profiterole	
Cottage cheese dessert <i>Sweet and tender Belgian milk chocolate egg with cottage cheese filling and dried apricots.</i>	
Tres chocolates soufflé <i>Three kinds of Belgian chocolate – white, milk and bitter dark, with dried strawberries and fresh mint.</i>	
FRUIT	QTY
Whole Fruits, 900 gr <i>Mango, passionfruit, apples, banana, grapes and pear.</i>	