

## AIRPORT

Finland, Helsinki

## 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
-------	-----

Sourdough Scrambled Toasts  
*Scrambled eggs, forest mushrooms and pickled jalapenos*

Sourdough Avocado Toast <i>Avocado, preserved green tomatoes and feta cheese</i>	
---	--

YOGHURTS	QTY
----------	-----

Yoghurt & Story Granola  
*Natural Yoghurt, House made Granola and Poached Rhubarb*

BLINIS & PANCAKES	QTY
-------------------	-----

American Pancakes  
*American pancakes, Strawberry-Rhubarb Compote and Lemon Mascarpone*

HOT BREAKFAST	QTY
---------------	-----

Classic Egg Benedict  
*English Bacon, Hollandaise Sauce and Sourdough Brioche*

Nordic Egg Benedict <i>Cold Smoked Salmon with Spinach, Hollandaise Sauce and Sourdough Brioche</i>	
--	--

Smoked Ham Omelette  
*Smoked ham, Summer Potatoes and Salt Caramelized Sunflower Seeds*

Sparris Omelette <i>Grilled Asparagus with Feta Cheese and Fresh Herbs</i>	
---	--

Oven Porridge (Vegan)  
*Oven Porridge of Locally Farmed Oats with Strawberry- Rhubarb Compote and Roasted Pumpkin Seeds*

COLD BREAKFAST SETS	QTY
---------------------	-----

**Breakfast Menu**

*Assortment of Bread, Croissant and Pastries Butter Fresh Vegetables: Salad, Tomato and Cucumber Smoked Ham, Turkey Fillet, Cheese Natural Yogurt Sliced Fruit Selection of Berries Granola Boiled Egg 6min Orange Juice*

**COLD MEALS**

CRUDITEES	QTY
-----------	-----

**Crudite's**

*Crudite's of Spring Vegetables with Kimchi Pure*

CANAPÉS	QTY
---------	-----

**Canapes and Petit Fours, 9. pieces**

*Hand Made Canapé Selection and Petit four*

**Toast Skagen**

*hand peeled shrimps and white fish roe*

STARTERS	QTY
----------	-----

**Salmon Crudo**

*Salmon, Jalopeno and Ponzu-Citrus Dressing*

**Beef Tartar - small**

*Charcoal Grilled Asparagus and Pecorino Dressing*

**Beef Tartar - large**

*Charcoal Grilled Asparagus and Pecorino Dressing*

**Grilled Okra Tostada**

*Grilled Okra, Green Tomato, Salsa, Avocado with Crispy Corn Taco*

**Venison Tartar**

*Venison Tartar with Organic Egg Yolk and Crispy Brioche*

**Burrata salad - small**

*Burrata Cheese with Grilled Asparagus, Salted Almonds and Raspberry Vinaigrette*

**Burrata salad - large**

*Burrata Cheese with Grilled Asparagus, Salted Almonds and Raspberry Vinaigrette*

SALADS	QTY
Lohikado <i>Roasted Salmon, Avocado, Black Rice, Pickled Red Cabbage, Pickled Carrot and Lemon-Basil Dressing</i>	
Caesar Salad with Grilled Chicken <i>Romaine Salad, Parmesan Cheese, Croutons, Semi dried Cherry Tomatoes and Caesar Sauce</i>	
Chicken Salad. <i>Marinated Chicken, Lemon Aioli, Pangratto with Pea Sprouts</i>	
Salad with Lemon Aioli and Pangratto	
Tomato salad with onion	
Nicoise - small <i>Tuna Salad Nicoise</i>	
Nicoise - large <i>Tuna Salad Nicoise</i>	
Chicken and pecorino salad - small <i>French Organic Chicken with Baby Gem and Pecorino Dressing</i>	
Chicken and pecorino salad - large <i>French Organic Chicken with Baby Gem and Pecorino Dressing</i>	
CAVIAR	QTY
Caviar, 10gr <i>Caviar 10g, Toast, Red Onion and Creme Fraiche</i>	
Carelian Caviar <i>ordic Black 30g, Toast, Egg, Red Onion and Creme Fraiche</i>	
CHILDREN MEALS	QTY
Salmon Soup	
HOT MEALS	
VEGAN	QTY
Vegan Pizza <i>Roasted Asparagus, Pickled Green Tomatoes, Lemon Aioli, Salt Caramelized Sunflower Seeds, Oregano, Basil</i>	

SNACKS & STARTERS	QTY
<b>Story Smash Burger &amp; Fries</b> <i>Grilled 140g beef patty, Potato Brioche Bun, Cheddar Cheese, Lemon Aioli, Sweet Pickles, Tomato and Lettuce</i>	
<b>Veggie Burger &amp; Fries</b> <i>Grilled portobello, breaded celeriac, Pickled Red Onion with Roasted Sweet Pepper Mayo</i>	
<b>Story Smash Burger &amp; Fries</b> <i>Grilled 140g beef patty, Potato Brioche Bun, Cheddar Cheese, Lemon Aioli, Sweet Pickles, Tomato and Lettuce - with French Fries with Story Aioli</i>	
<b>Veggie Burger &amp; Fries</b> <i>Grilled portobello, breaded celeriac, Pickled Red Onion with Roasted Sweet Pepper Mayo - with French Fries with Story Aioli</i>	
<b>Version Burger</b> <i>Grilled Black Angus Patty, Cheddar Cheese, Aioli &amp; French Fries (Also available with a vegetarian patty)</i>	
<b>Sausages</b> <i>Sausage de Toulouse with Dijon Lentils and Spring Cabbage</i>	
<b>Aubergine terrine</b> <i>Terrine of Aubergine with Pistou a la Creme and Fennel Herb Salad</i>	
<b>Kämp Burger</b> <i>Black Angus Minced Meat Steak, Chipotle and Bacon Mayo and French Fries</i>	
<b>Croque Monsieur</b> <i>Toasted Brioche, Ham, Gruyere Cheese with Tomato and Onion Salad</i>	
<b>Croque Madam</b> <i>Toasted Brioche, Ham, Gruyere Cheese, Egg with Tomato and Onion Salad</i>	
SOUPS	QTY
<b>Salmon Soup</b> <i>Creamy salmon soup</i>	
MAIN DISHES - MEAT	QTY
<b>Meatballs</b> <i>Elk meatballs, creamy brandy sauce and mashed potatoes</i>	
<b>Pizza Hawaii</b> <i>Smoked Ham, Pineapple, Blue Cheese, Oregano</i>	
<b>Pizza Spicy</b> <i>Habanero Sausage, Soppressata Salami, Mozzarella, Jalapenos</i>	
<b>Version Flank Steak 150g</b> <i>Sazon Flan Steak, Grilled Salad, Jalopeno Mayo with BBQ Sauce</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Pike Wallenberg <i>Pike Wallenberg with Roasted Potatoes and Skåme Potatoes</i>	
Pizza Summer Season <i>Baltic Herring, Summer Potatoes, Capers, Mozzarella, Basil, Akvavit</i>	
Bananaleaf Pike Perch <i>Pike Perch in Babana Leaf, Broccolini, Grilled Lime with Coconut Yoghurt</i>	
MAIN DISHES - VEGETARIAN	QTY
Pizza Margarita <i>Mozzarella, Pecorino, Basil</i>	
Pizza Hell Mushrooms <i>Roasted Tryffel Marinated Oyster Mushrooms, Hazelnuts, Marinated Shallot Onion, Mozzarella, Pecorino Cheese, Basil</i>	
Burma Tofu <i>Chickpea Tofu, Grilled Carrots, Turmeric Sauce with Sesame</i>	
PASTA & RISOTTO	QTY
Vodka Pasta <i>Handmade pasta, Vodka Infused Tomato Sauce, Pecorino Cheese and Chili</i>	
Srory's Lasagna <i>Beef Ragout with Mornay Sauce, Tomato and Onion Salad and Truffel Vinaigrette</i>	
Pasta <i>Pasta with Tomato Sauce and Pecorino</i>	
SIDE DISHES	QTY
Potatoes <i>New Potatoes with Browned Butter</i>	
Grilled Zucchini <i>with Honey-Lemon Dressing</i>	
House Green Salad <i>and Ramson Vinaigrette</i>	
French Fries <i>with Aioli</i>	
Grilled Sourdough <i>with Bread and Butter</i>	
DESSERTS & FRUIT	
CAKES & TARTS	QTY
Cake of the day <i>Cake Slice of the Day by Kämp Pâtissier</i>	

PETIT FOURS	QTY
-------------	-----

Petit Four selection

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

Cheeses assortment

*Selection of Cheese, Crackers and House Made Compote*