

## AIRPORT

Germany, Berlin - Brandenburg

## 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

PASTRIES	QTY
----------	-----

Danish Pastry

Croissant plain	
-----------------	--

Croissant with butter and jam

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

Greek yogurt  
*topped with homemade granola and berries*

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

Pancakes

Sirniki <i>russian curdcakes</i>	
-------------------------------------	--

Crepes

HOT BREAKFAST	QTY
Fried eggs	
Omelette plain	
Mushrooms and spinach Omelette	
Cherry tomatoes and feta cheese Omelette	
Egg white omelette	
Scrambled eggs	
French toast	
Waffles	
Crispy bacon	
Sausage	
Fried mushrooms	
Hash browns	

COLD MEALS

CRUDITEES	QTY
Crudités, 500 gr <i>with dips</i>	
Crudités, 1kg <i>with dips</i>	

CANAPÉS	QTY
Blinis <i>with salmon and horseradish creme</i>	
Parma and cheese Canapés	
Red caviar Canapés <i>with cucumber and herbs</i>	
Canapés with salmon	
Crab meat Canapés	
Tuna cream cheese Canapés	
Chorizo and manchego Canapés	
Canapés with foie gras	
Caviar Blinis <i>50gr Beluga caviar with sour creme</i>	
Puff pastry <i>with asparagus and caramelized red onion</i>	

SANDWICHES	QTY
Sandwich platter, 3 Pax <i>selection of classic triangle sandwich</i>	
Sandwich platter, 6 Pax <i>selection of classic triangle sandwich</i>	
Brioche bun with beef <i>patty, caramelized red onions, rocket salad, blue cheese and honey mustard sauce.</i>	
Chickpea patty Ciabatta bun <i>with baby leaf salad, fried garlic, camembert and guacamole.</i>	
Chicken patty Brioche bun <i>with parmesan, baby spinach, fried mushrooms and truffle mayonnaise.</i>	
Tuna patty Ciabatta bun <i>with mozzarella, crispy pancetta, dried tomatoes, baby spinach and salsa verde.</i>	
Pulled pork Ciabatta bun <i>patty, caramelized red onions, rocket salad, blue cheese and honey mustard sauce.</i>	
Salmon patty Rice bun <i>with baby leaf salad, cucumber, onions and mango chutney (gluten free)</i>	
Plain focaccia	
Sweet red onions focaccia	
Tuna Focaccia <i>with tomato, cheese and spring onions</i>	
Spinach focaccia <i>with Feta cheese</i>	
Focaccia filled with mozzarella <i>with tomato, rocket salad and pesto</i>	
Focaccia filled with parma ham and cheese	
Focaccia filled with grilled vegetables	
ANTIPASTI	QTY
Antipasti platter, 750gr <i>selection of marinated olives and red peppers, baby mozzarella cheese, parma ham, italian salami, grilled zucchini and eggplant, parmesan</i>	
Antipasti platter, 1500 gr <i>selection of marinated olives and red peppers, baby mozzarella cheese, parma ham, italian salami, grilled zucchini and eggplant, parmesan</i>	
VEGAN	QTY
Brioche bun with vegan patty <i>vegan patty, caramelized red onions, rocket salad, blue cheese and honey mustard sauce.</i>	

STARTERS	QTY
Cups with garlic shrimp	
Cups with smoked duck breast	
Bruschetta <i>with fresh tomato and basil</i>	
Beetroot carpaccio <i>with truffle oil and feta cheese</i>	
Salmon avocado tartar <i>marinated with soy sauce</i>	
Foie Gras <i>PRICE ON REQUEST</i>	
SUSHI	QTY
Sushi bowl <i>with salmon and avocado</i>	
Sushi <i>PRICE ON REQUEST</i>	
SALADS	QTY
Greek salad	
Chicken Caesar salad	
Salmon Caesar salad	
Prawn Caesar salad	
Russian salad, 300 gr	
Rocket salad <i>with walnuts, sautéed strawberries and halloumi cheese</i>	
Baby spinach <i>with blue cheese, pear and caramelized walnuts</i>	
Tabbouleh salad	
Korean spicy cucumber salad	

PLATTERS	QTY
Cold cuts platter, 750 gr <i>grilled chicken, turkey ham, parma ham, chorizo, cornichons and sweet mustard</i>	
Cold cuts platter, 1500 gr <i>grilled chicken, turkey ham, parma ham, chorizo, cornichons and sweet mustard</i>	
Smoked fish platter, 500 gr <i>selection of hot and hot smoked salmon, mackerel, halibut, eel. Served with sourdough bread and horseradish creme fraiche</i>	
Smoked fish platter, 1000 gr <i>Selection of hot smoked salmon, mackerel, halibut, eel. Served with sourdough bread and horseradish creme fraiche</i>	
Seafood platter, 3 pax <i>marinated prawns, lobster, grilled scallops, marinated squid. Served with cocktail sauce</i>	
Seafood platter, 6 pax <i>marinated prawns, lobster, grilled scallops, marinated squid. Served with cocktail sauce</i>	
CAVIAR	QTY
Beluga Caviar <i>served with eggwhite, egg yolk, shallots, blinis and sour cream. PRICE ON REQUEST</i>	
Oscietra Caviar <i>served with eggwhite, egg yolk, shallots, blinis and sour cream PRICE ON REQUEST</i>	
Red Caviar Gorbusha <i>PRICE ON REQUEST</i>	
CHEESE	QTY
Cheese platter, 3 Pax <i>selection of french, italian and spanish cheese. Served with grapes, fig mustard and crackers</i>	
Cheese platter, 6 Pax <i>selection of french, italian and spanish cheese. Served with grapes, fig mustard and crackers</i>	
CREW MEALS	QTY
Crew meal Breakfast Tray 1 <i>Greek yoghurt with granola and berries, scrambled eggs, bread and butter</i>	
Crew meal Breakfast Tray 2 <i>croissant with butter and jam, scrambled eggs, bread and butter</i>	
HOT MEALS	
VEGAN	QTY
Tempura enoki mushrooms	
Spicy orange cauliflower bites	

SNACKS & STARTERS	QTY
Salmon satay <i>with coriander pesto</i>	
Chicken satay <i>with peanut sauce</i>	
Chicken wings <i>honey garlic glazed</i>	
Mini quiche <i>leek, parma ham and cheese, 2 x 150 gr</i>	
Tempura prawns	
Summer rolls with prawns	
Summer rolls with chicken	
Summer rolls with fried tofu	
Bang Bang shrimp	
SOUPS	QTY
Minestrone, 470 ml	
Homemade chicken broth, 470 ml <i>with noodles</i>	
Hokkaido pumpkin soup, 470 ml <i>served with Parmesan sage croutons</i>	
Creamy mushroom, 470 ml	
Vegetarian Bortsh, 470 ml	
Tom ka gai, 470 ml	
Pho gà, 470 ml	
MAIN DISHES - MEAT	QTY
Grilled miso marinated beef filet <i>with pear</i>	
Sous vide beef cheeks <i>à la bourguignon creamy mashed potatoes</i>	
Grilled Lamb chops with vegetables and oven roasted potatoes	
Premium beef fillet steak, 200 gr <i>with Chimichurri sauce and grilled asparagus</i>	
Korean honey garlic short ribs <i>pork - 24 h advance</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Sous vide lemon butter salmon <i>with creamy mashed potatoes and Balsamico reduction</i>	
Grilled sea bass <i>with oven roasted Potatoes and Taggiasca olives</i>	
Pikeperch <i>with herb crust and pumpkin ragout</i>	
Fried Sole <i>with warm potatoes salad and cucumber relish (seasonal 24 h advance)</i>	
Grilled seafood platter	
Black tiger Prawns <i>with herb butter and Jasmin Rice</i>	
Arozz de Marisco <i>portuguese traditional seafood rice dish- 24 h advance</i>	
Grilled Lobster <i>with lemon garlic butter</i>	
MAIN DISHES - POULTRY	QTY
Grilled chicken <i>with creamy parmesan mushroom sauce and Jasmin rice</i>	
Veal schnitzel <i>with french fries</i>	
Chicken schnitzel <i>with french fries</i>	
Skillet roasted lemon chicken	



PASTA & RISOTTO	QTY
Wareniki <i>russian dumplings filled with potaoes</i>	
Pelmeni <i>russian dumplings filled with pork meat</i>	
Salmon teriyaki <i>with stir fried noodles</i>	
Parmesan truffle linguine	
Vegetable spaghetti bolognese	
Spinach Tagliatelle <i>with mascarpone and parmesan</i>	
Gnocchi <i>with cauliflower and parmesan cheese sauce</i>	
Spaghetti Napoli	
Linguini with Seafood	
Creamy mushroom risotto	
Pumpkin risotto <i>with Lemon and thyme</i>	
Rigatoni <i>with tomato, eggplant and mozzarella</i>	

SIDE DISHES	QTY
Mashed potatoes	
Jasmin rice	
Grilled Eggplant balsamic glazed	
Grilled Eggplant teriyaki glazed	
Grilled asparagus	
Oven roasted potatoes	
Skillet roasted vegetables	
Ratatouille	
Potatoes gratin	
French fries	
Honey glazed carrots	
pan fried mushrooms <i>balsamic glazed</i>	
pan fried mushrooms <i>with cream</i>	
Maple syrup glazed brussel sprouts and pecan nuts	
CREW MEALS	QTY
Lunch Tray 1 <i>salad, grilled chicken with creamy parmesan mushroom sauce anf jasmin rice, cheesecake</i>	
Lunch Tray 2 <i>salad, tagliatelle with spinach, mascarpone and parmesan, panna cotta</i>	
Lunch Tray 3 <i>salad, rigatoni with tomato, eggplant and mozzarella, tiramisu</i>	
DESSERTS & FRUIT	QTY
DESSERTS	
Crème brûlée	
Panna cotta <i>with orange confit and pistachio creme</i>	
Tiramisu	

FRUIT	QTY
Sliced exotic fruit half size platter	
Sliced exotic fruit full size platter	
Fruit skewers	
Fruit basket small	
Fruit basket medium	
Fruit basket big	

BERRIES	QTY
Strawberries	
Raspberries	
Blueberries	

CAKES & TARTS	QTY
Honey cake	
Napoleon cake	
New York cheese cake <i>with berries</i>	
Mini raspberry vanilla creme tart	
Mini chocolate tart	

PETIT FOURS	QTY
Petit fours	
Macarons	

SWEET PASTRY	QTY
Éclair	

## BEVERAGES

JUICES	QTY
Fresh squeezed orange juice	
Fresh squeezed carrot juice	
Fresh squeezed grapefruit juice	
Mango juice	
SMOOTHIES	QTY
Detox Smoothie <i>spinach, blueberry, banana, orange juice, barley powder</i>	
Green Smoothie <i>spinach, banana, green apple, spirulina, dates</i>	
Sweet smoothie <i>banana, strawberry, lemon juice</i>	
Immune booster shot <i>curcuma, carrot juice, ginger, apple and lemon</i>	