

with capers popcorn and rice flakes

AIRPORT

DeliSky — VIP Jet Catering Menu

Russia, Krasnodar	Delivery Date: Delivery Time (LT):	
CONTACT	A/C Registration:	
catering@delisky.com	Handling:	
+41 44 586 31 10	Heating Equipment:	
	Name:	
	Phone:	
	Email:	
	Bulk or ready to serve?	
BREAKFAST & BAKERY		
BREAD		QTY
Ciabatta		
Rye bread with cereals		
Cheese and garlic bread		
COLD MEALS		
SNACKS		QTY
Pickles pickled tomatoes, cucumbers, assorted salted mushroo	oms, pickled cabbage	
STARTERS		QTY
Burrata cheese with vegetable salad, pine nuts and spinach		
Russian style herring with boiled potatoes and red onions		
Tuna tartar with avocado		
Beef tail jelly with homemade mustard and horseradish		
Farmer tenderloin tartare		

ORDER DETAILS

SALADS	QTY
Salad with spinach granular cottage cheese, a mix of light vegetables and pomegranate seeds	
Crispy eggplant salad with cheese cream	
Salad with pastrami with arugula, cherry, suluguni and peanut sauce	
"Pushkinist" salad with mini-octopus, shrimp, rapana meat, asparagus, salad mix and chili-mango sauce	
Caesar salad with tiger prawns	
Caesar salad with chicken fillet with fried bacon	
Homemade Olivier salad with smoked chicken	
Salad with sous-vide duck fillet with pear, grapes and raspberries with honey-yoghurt dressing.	
PLATTERS	QTY
Cheese platter with honey and nuts: Parmesan, Dor blue, Cheddar, Camembert, Maasdam	
Assorted vegetables	
Home salted assorted fish delicacies salmon, omul, tuna	
Lightly salted herring pate with three types of caviar (pike, halibut, red)	
Homemade meat specialties served with mustard (boiled pork, chicken roll, beef tongue, roast beef) with horseradish and mustard	
Assorted cured meat	

HOT MEALS

basturma, sudjuk, chorizo, salami, proschiutto

SNACKS & STARTERS	QTY
Far Eastern scallop with avocado and raspberry-chili	
Assorted Kuban bacon (pork fat) salted, classic with garlic, cold smoked	
Fried Camembert with fruit salad and sweet mango	
Scallop, per piece baked in a shell with "White Wine" sauce	
Baked Kiwi mussels with Parmesan cheese and cognac sauce	
Potato Deruny (potato pancake) with salmon, fresh cucumber and flying fish roe	
Cockill with crab, squid, pike perch with homemade cheese and croutons	
Meat pies	
Pies with potatoes	
Pies with cabbage	
SOUPS	QTY
Beetroot cream soup with coconut milk and tiger prawns	
Royal fish soup made of pike perch, salmon and sturgeon	
Rich Marseille soup with seafood	
Homemade broth with chicken and quail eggs	

Kuban borsch with bacon and meat pie

MAIN DISHES - MEAT	QTY
Smoked beef tongue with porcini mushrooms and sun-dried tomato and crispy onions sauce	
Farm tenderloin medallions with champignons and wine sauce	
Glazed Beef Rib with Cole Slow	
Signature Beef Stroganoff «Pushkinist»	
Grilled Sturgeon steak	
Grilled Filet mignon Kuban tenderloin	
New Zealand lamb rack Roasted	
Grilled Striploin Steak Grass Feeding	
Steak Rib eye steak grain fed	
MAIN DISHES - FISH & SEAFOOD	QTY
Whole trout from the aquarium baked with mushrooms and cheese	
Whole baked sterlet	
from the aquarium	
from the aquarium Pike perch fillet with mini vegetables in a creamy sauce	
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Pike perch fillet with mini vegetables in a creamy sauce Pike cutlet	
Pike perch fillet with mini vegetables in a creamy sauce Pike cutlet with green puree, marinated zucchini and shrimp bisque Assorted seafood	
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MAIN DISHES - POULTRY	QTY
Sous-vide duck leg with Iceberg steak and orange sauce	
Turkey cutlets with spinach and mashed potatoes	
Kuban grain chicken with fried potatoes, cheese sauce and vegetable salad	
Grilled Turkey	
PASTA & RISOTTO	QTY
Varenyky with seasonal berries (check with the waiters)	
Potato gnocchi in cheese sauce	
Handmade pasta with veal and vegetables in tomato sauce	
Pelmeni pork and beef	
Khinkali lamb	
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SIDE DISHES	QTY
Mashed potatoes	
French fries with parmesan and Blue Cheese sauce	
Home-style potatoes with porcini mushrooms	
Baby potatoes with leeks	
Spinach with pine nuts	
Young asparagus	
Broccoli with shallots and chili sauce	
Assorted grilled vegetables	
DESSERTS & FRUIT	
DESSERTS	QTY
Ricotta with fruit chutney	
Souffle «Bird's milk»	

CAKES & TARTS	QTY
Chocolate tortino with vanilla ice cream and tropical sauce	
Honey cake	
Mille-feuille with cherry sauce	
Anna Pavlova with raspberries and berries	
CHOCOLATES & SWEETS	QTY
Handmade chocolates cherry	
Handmade chocolates coconut	
Handmade chocolates marble	
Handmade chocolates Baileys	
Handmade chocolates hazelnut	
BEVERAGES	

FRESH FRUIT MIX & DETOX DRINKS	QTY
Fruit Compote, 250ml Strawberry apricot sour cherry black cherry compote	
Mors, 250ml Cranberry drink	

Kvass, 250ml traditional fermented Slavic beverage commonly made from rye bread