

AIRPORT

France, Villacoublay Air Base

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
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Toast
White, Wheat, Brown, Whole Wheat

Bread Loaf	
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Dinner Roll, 2 pieces

PASTRIES	QTY
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English Muffin and Butter, per piece

Muffin, per piece <i>1 Muffin</i>	
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Mini Breakfast Pastries
5 Mini Breakfast Pastries

Danish, per piece <i>1 Danish</i>	
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Doughnuts

CONDIMENTS	QTY
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Butter Rosettes

Butter D'Echire	
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Honey individual jar

YOGHURTS	QTY
Plain Yoghurt	
Fruit Yoghurt	
CEREALS	QTY
Breakfast Cereal Individual Box	
MUESLI & FRUITS	QTY
House Mixed Muesli <i>House Mixed Muesli served with Fresh Berries</i>	
Chef Bircher Muesli With Red Berries <i>Oats, Almonds, Walnuts, Honey, Fruit Dry, Cinnamon, Natural Yogourt, Red Berries</i>	
COLD CUTS	QTY
Smoked Salmon Plate <i>Display of Smoked Salmon with Cucumber Riata, Salmon Eggs and Blinis</i>	
Smoked Fish Plate <i>Assortment Of Smoked Fish, Salmon, Tuna, Marlin, Swordfish, marlin, Halibut To Include Blini, Cream Cheese With Chives, Lemon</i>	
Charcuterie	
Sliced Meat Tray <i>3 Types Sliced Deli Meats On A Garnished Tray</i>	
BLINIS & PANCAKES	QTY
5 Mini French Pancakes With Sugar Glace	
Blini	

HOT BREAKFAST	QTY
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Grilled Bacon

Veal Grilled Sausage

Chicken Grilled Sausage

Hash Browns

Side:Breakfast Sausage Link

Choice of Pork, Beef, Chicken, or Turkey

Quiche with Mushroom and Asparagus

Three Eggs Omelette

Omelette Shell, Scrambled Eggs, Poached, Fried Or Egg White Omelet Shell

Scrambled Eggs, 3 eggs

Poached eggs, 3 eggs

Fried Eggs, 3 eggs

White Omelette Shell, 3 eggs

COLD BREAKFAST SETS	QTY
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Continental Breakfast

Continental Breakfast including the following: Orange juice, Viennoiseries (mini croissants and classic croissants), Bread roll with choice of marmalade, jam, or honey and butter, Fresh fruit salad. Choice of ham or turkey, Cheese

French Breakfast

French Breakfast Including: Choice of grapefruit juice, orange juice, or tomato juice, 3 mini viennoiseries, Toast served with butter, marmalade, jam and honey, Cottage cheese and fresh berries

HOT BREAKFAST SETS	QTY
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American Breakfast

American Breakfast including the following: Choice of pancakes or waffles with maple syrup. Muffins, toast, and butter. Oatmeal, dried fruit muesli or fresh fruit salad. Scrambled, fried or poached eggs. Choice of grilled bacon (beef or pork), grilled sausage, or ham

COLD MEALS

SNACKS	QTY
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Mixed Olives, 70 gr

CRUDITEES	QTY
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Vegetable Crudites With Dips

Vegetable Crudite Served with Dip

CANAPÉS	QTY
VIP Canapes And Mini Cup <i>5 Canapes, Including Foie Gras, Asparagus, Lobster, Quail Egg, Goat Cheese Nougat</i>	
Duck Foie Gras Terrine <i>Duck Foie Gras Terrine served with Toasted Gingerbread and Zesty Mango</i>	
Black Caviar Canapes (Five Pieces Minimum)	
Premium Canape, Cold	
Canape, Cold	
VIP Canapes And Mini Cup	
Black Caviar Canapes <i>Five Pieces Minimum</i>	
SANDWICHES	QTY
Sandwich - Mini Triangle Each	
Sandwich - Finger Each	
Sandwich Display <i>2 Halves of Assorted Deli Sandwiches, Served with Sliced Tomato, Pickles, Olives, and Condiments on the side</i>	
Croque Madame Sandwich <i>Croque Madame Sandwich Croque Madame Sandwich Ham or Turkey and cheese sandwich topped with a fried egg</i>	
Croque Monsieur Sandwich - With Ham Or Turkey <i>Croque Monsieur Sandwich - With Ham Or Turkey Ham or Turkey Sandwich Topped with Grated Cheese and Fried</i>	
Triangular Assorted Sandwiches	
Open Roast Beef Sandwich <i>Open Roast Beef Sandwich with Bearnaise, Tomato, and Lettuce</i>	
Open Sandwich, Other <i>Open Sandwich served with condiments on the side</i>	
Smoked Salmon Open Sandwich	
WRAPS	QTY
Grilled Wrap	
ANTIPASTI	QTY
Italian Antipasti <i>Bresaola, parma ham, salami, coppa, mortadella, marinated artichoke and olive salad, Parmesan, eggplant caviar, and sun-dried tomatoes served with mini grissini.</i>	

STARTERS	QTY
Vietnamese-Style Spring Rolls <i>Fresh spring rolls with assorted filling and choice of vegetarian, prawns, or chicken, paired with sweet and spicy chili sauce</i>	
Sea Bream and Salmon Carpaccio	
Sea Bream and Salmon Carpaccio <i>Fine slice of sea bream and salmon, lime and extra-virgin olive oil emulsion, pink pepper, young leaves of lettuce</i>	
Smoked Salmon Plate <i>Display of Smoked Salmon with Cucumber Riata, Salmon Eggs and Blinis</i>	
Avocado Shimp Cocktail	
SUSHI	QTY
Sushi Tray Assortment	
SALADS	QTY
Edamame Salad	
Caprese Salad	
Buddha Salad <i>Buddha Salad, With avocado, pumpkin, pomegranate, mango, coriander and turnip jicama.</i>	
Green Bean Salad <i>Salad with Green Beans, Foie Gras, and Smoked Duck Breast</i>	
Fattoush Salad <i>Salad, Sumac, Tomato, Cucumber, Lemon, Grenade, Arabic Bread</i>	
Quinoa and Avocado Salad <i>Quinoa, lentils, cherry tomato and avocado salad tossed in mustard dressing.</i>	
Kaiso Salad <i>Seaweed Salad</i>	
Greek Salad <i>Greek Salad with Feta, Sweet Peppers, Tomatoes, and Red Onions</i>	
Salad Auvergnate <i>Spring Mix Lettuce, Green Lentils, Mushrooms, Cheese, Serrano Ham, Baguette Croutons, Mustard Vinaigrette With Fine Herbs</i>	
Salad Lyonnaise <i>Frisée Lettuce, Smoked Diced Bacon, Crisp Bacon Slices, Poached Egg, Baguette Croutons, Dijon Mustard Vinaigrette</i>	
Salad Nicoise – Traditional <i>Grilled Tuna, Fingerling Potatoes, Green Beans, Pepper, Tomato Cherry, Fennel, Quail Egg, Black Olives, And Red Wine Vinaigrette</i>	
Salad Perigourdine <i>Mesclun Salad With Foie Gras Terrine, Smoked Duck Breast, Tomato Cherry, Mushrooms, Green Beans, Pine Nuts</i>	

PLATTERS	QTY
<p>Sliced Meat Tray 3 Different types of sliced Deli Meats presented on a Garnished Tray</p>	
<p>Seafood and Salad Platter Marinated shrimp, baby calamari and scallops, rose of cured salmon loin, cherry tomato and capsicum salad, kalamata olives, artichoke hearts in brine and mini mozzarella di bufala.</p>	
<p>Artisan Cheese Selection Artisan Cheese Selection served with crackers and garnished with dried fruit.</p>	
<p>Halal Cold Meat Salad platter served with mini grissini, roast beef tenderloin, chicken medallion, turkey salami, smoked duck breasts, marinated artichoke and olive salad, parmesan, eggplant caviar, and sun-dried tomato.</p>	
<p>Seafood Platter International Prawns, Scallops, Crabs, Pink Shrimp, Calamari Marinated, Dips, And Citrus</p>	
<p>Sliced Deli Meat and Cheese</p>	
LEBANESE	QTY
<p>Arabic Mezze, Cold Hummus, Stuffed Vine Leaves, Moutabal, Tabbouleh and Fatoush With Arabic Flat Breads</p>	
<p>Hummus</p>	
EXTRA GARNISH & SAUCES	QTY
<p>Dessert Garnish Kit 30 g. fruit coulis in mini squirt bottle 30 g. chocolate sauce in mini squirt bottle 30 g. vol. powdered cocoa in 60 g. portion cup with lemon wrap lid and plastic lid Fresh mint, leaves and tops</p>	
CREW MEALS	QTY
<p>Breakfast: Cold 5 Compartment Box That Includes: Sliced Fruit, Yogurt, 1 Croissant, 1 Danish, Jam, Honey and Butter Entree: Please Specify Entrée And Micro Or Tin</p>	
<p>Veggie Breakfast spinach and tofu, potato filled with tomato, mushrooms, whole fruit</p>	
<p>Parisian Breakfast chocolate croissant, croissant, bread, fruit salad, yoghurt, butter and jam</p>	
<p>Healthy Breakfast fruit salad, sugar free yoghurt, poached egg, steamed vegetables</p>	
<p>Sandwich Please Specify Sandwich And Packaging Type</p>	
<p>Cold Cuts Snack selection of cold cuts with assorted cheeses, nuts and fruits, served with sourdough country bread, chocolate madeleine for dessert</p>	
<p>The Mixed cold cuts, cheeses, boiled egg, yoghurt</p>	
<p>Potatoes and Eggs Pie</p>	

served with broiled chicken chipolata and baked tomato, yoghurt

Open Faced Sandwich Snack

open faced prosciutto and mozzarella sandwiches on sourdough bread, served with vegan caprese salad on brown bread, sweet and hot pepper open-faced egg tartine, tartlet bourdaloue (traditional french pear tartlet) for dessert

Hummus Snack

hummus, muhammara, guacamole, selection of vegetable sticks, bread, raspberry shortbread pie for dessert

Salmon and Scallop Terrine Snack

salmon and scallop terrine, apple chutney, potato and dill salad, bread, selection of macaroons for dessert

Croque Monsieur Snack

croque monsieur (turkey ham and cheese), cookie for dessert

Smoked Chicken Ciabatta Sandwich

ciabatta roll slathered smoked chicken slices and caprese salad, sweet and savory salad

Egg Salad Sandwich with Smoked Turkey Bites

egg salad sandwiches with smoked turkey bites and sriracha on sourdough bread roll, sweet and savory salad

Smoked Salmon on Brown Bread Roll

smoked salmon sandwich with goat cheese crumble in brown bread roll, sweet and savory salad

Roast Beef on Baguette

roast beef sandwich on baguette sweet and savory salad

Spicy Ratatouille on Focaccio Roll

spicy ratatouille in olive oil and herbs focaccia roll, sweet and savory salad

Tandoori Chicken Wrap

tandoori chicken wrap, sweet and savory salad

Steamed Salmon Fillet Wrap

steamed salmon fillet with dill sauce, cucumber and cranberry, sweet and savory salad

Tangy Vegetarian Wrap

tangy vegetarian wrap, sweet and savory salad

Grilled Vegetable and Halloumi Wrap

grilled vegetable and halloumi wrap, sweet and savory salad

Roasted Beet Goat Cheese Salad

honey roasted beets, avocado, chopped toasted walnut, crumbled goat cheese arugula salad, all enhance with a balsamic, olive oil and maple syrup dressing

Coriander and Chili Chicken Salad

marinated corn-fed chicken, lemon steamed potatoes, quinoa, spinach, coriander and spinach leaves, all seasoned with sweet and spicy chili and sesame dressing

Alpine Salad

swiss cheese, diced ham, string beans, cherry tomato, chives, quail eggs, all inspired with a mustard, peppery dressing

Original Salad

sears shredded beef, mixed roasted capsicum (green, yellow, red), sun dry tomato, feta cheese, iceberg lettuce, walnut, guacamole, served with olive oil and balsamic vinaigrette

Avocado, Potato and Smoked Salmon Salad

avocado, tomatoes, kidney beans, corn, red and green capsicum; boiled egg and crisp baby gem, fresh chili, citrus dressing,

HOT MEALS

SNACKS & STARTERS	QTY
Chicken Wings <i>with dipping sauce</i>	
Chimichurri Beef Tenderloin Skewer <i>Served with feta cheese, tomato and avocado salad</i>	
Shrimp Kebab <i>2 Kebabs with 4 Giant tiger shrimp on Each</i>	
Mini Kebab <i>Kebab with your choice of Chicken, Shrimp, Beef, Lamb, Salmon, or Scallops</i>	
Salmon Trilogy <i>Salmon Trilogy with quenelle of Caviar Ossetra served with light and fruity horseradish cream.</i>	
Beetroot and Pan-Fried Pumpkin <i>Beetroot and pan-fried pumpkin salsa with feta cheese crumble, roasted pumpkin, roasted beetroot, couscous, roquette leaves, walnuts, parsley and pesto vinaigrette</i>	
Chimichurri Beef Tenderloin Skewer <i>Chimichurri Beef Tenderloin, Served with Feta Cheese, Tomato, and avocado salad</i>	
FINGER FOODS	QTY
Canape, Hot	
Premium Canape, Hot	
SOUPS	QTY
Vegetable Stew, per litre <i>Vegetable stew with slow-cooked roasted carrots, potatoes, fennel, red onions, and mint</i>	
Spicy Tom Yum Soup, per litre <i>Spicy Tom Yum Soup with chicken and Lemon Grass</i>	
Thai Coconut Soup, per litre <i>Thai Coconut soup with Chicken, Shrimp and Cilantro</i>	
Creamy Vegetable, per litre <i>Creamy Vegetable soup</i>	
Traditional Fish Soup, per litre <i>Traditional Fish soup with Rouille sauce and Croutons</i>	
Seafood Based Soup, per litre <i>Seafood Based Soup of your Choice</i>	
Protein Based Soup, per litre <i>Protein Based Soup of your Choice</i>	
Vegetable Based Soup, per litre <i>Vegetable Based Soup of your Choice</i>	

MAIN DISHES - MEAT	QTY
Beef Fillet Mignon Rossini <i>Beef Fillet Mignon Rossini paired with madeira wine sauce and crusty darphin potato gallette</i>	
Revisited Veal Blanquette <i>A time-honored veal blanquette with creamy mushroom sauce, served with garden vegetable medley</i>	
Aged Beef Fillet <i>28-day aged beef fillet à la bordelaise served with celeriac purée, vanilla-pickled seasonal mushrooms and charred gnocchi</i>	
Gently-Braised Ossobuco <i>Ossobuco, Gently Braised and served with rich white wine, tomato and mushroom gremolata</i>	
Green Thai Curry Beef <i>Green Thai Curry with Beef and Jasmine Rice</i>	
Pan-Seared Beef Fillet <i>Pan-Seared Beef Fillet served with onion and szechuan pepper</i>	
Pot Au Feu <i>Beef stew with vegetable mash and truffle jus. Served with foie gras, truffle, and garden vegetables</i>	
Braised Lamb Shank <i>Braised Lamb Shank with pink garlic, served with macaroni timbale</i>	
Roasted Rack of Lamb <i>Roasted Rack of Lamb Served with ratatouille provençal goats curd and parsley oil</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Braised Monkfish saddle <i>Monkfish Saddle, Braised and served with a zesty americaine sauce</i>	
Pan-Roasted Turbot <i>Pan-roasted turbot served with beurre blanc sauce</i>	
Pan-Seared Salmon Fillet <i>Pan-Seared Salmon Fillet served with sorrel sauce</i>	
Malaysian-Style Grouper Fillet <i>Grouper Fillet, cooked Malaysian style</i>	
Sea Bass with Vine-Ripe Tomatoes <i>Sea bass with vine-ripe tomatoes, served with spcy slaw, arugula, artichoke chow-chow and lemon oil</i>	
Chefs Special:Papillotte Of Salmon <i>Salmon with baby vegetables, citrus butter and white wine</i>	
Pan-Seared Sea Scallops <i>Pan Seared Sea Scallops, served over a rich and creamy tagliatelle featuring a silky morel sauce</i>	
Goan Prawn and Coconut Curry <i>Goan Prawn and Coconut Curry, served with Cumin Rice</i>	
Nasi Goreng <i>Indonesian stir-fried rice with choice of shrimp</i>	

MAIN DISHES - POULTRY	QTY
Chartreuse of Chicken Mousseline <i>Chartreuse of Chicken Mousseline with foie gras and seasonal vegetables served with green cabbage fondue</i>	
Chicken Tajine <i>Chicken Tajine served with apricot and almond tajine</i>	
Senate Bean Chicken Cassoulet <i>Slow-braised chicken and sausage served with white beans and topped with herb-roasted bread crumbs</i>	
Chicken Tikka Masala <i>Chicken Tikka Masala with Poppadum Chips and Basmati Rice</i>	
Shish Taouk <i>Skewered Chicken with Spices and Citrus, served with Yogourt</i>	
Nasi Goreng <i>Indonesian stir-fried rice with choice of chicken</i>	
MAIN DISHES - VEGETARIAN	QTY
Moroccan-Style Vegetable Casserole <i>Moroccan-Style Vegetables with Artichokes and Peas</i>	
Nasi Goreng <i>Indonesian stir-fried rice with choice of vegetables</i>	
Polenta and Chickpea Marinara <i>Creamy Amaranth Polenta, served with chickpea marinara</i>	
Moutabal <i>Moutabal, with Eggplant Caviar, Seasme, olive oil, garlic, and lemon</i>	
Vegetable Kedgerree <i>Vegetable Kedgerr served with hard-boiled egg</i>	
Curried Rice Casserole <i>Curriced Rice Casserole, served with borlotti beans and mushrooms</i>	
PASTA & RISOTTO	QTY
Fettuccine Primavera <i>Whole Wheat fettuccine primavera</i>	
Baby Macaroni <i>Baby Macaroni with Broccoli Pesto, Cherry tomato, mushroom</i>	
Stir-Fried Pad Thai <i>Stir-fried pad thai rice noodles served with chicken, shrimp or fresh seasonal vegetables</i>	
Egg Noodles And Oysters - With Oyster Sauce And Fresh Vegetables <i>Egg Noodles and Oysters, served with Oyster Sauce and Fresh Vegetables</i>	

SIDE DISHES	QTY
Jasmine Rice	
Wild Rice	
French Ratatouille	
Broccoli	
Glazed Carrots	
Asparagus	
Grilled Vegetables	
Potatoes Churros	
Roasted Potato	
Truffle Mashed Potato	
Hash Browns	
Herb New Potato	

LEBANESE	QTY
Arabic Mezze, Hot <i>Falafel, Kibbeh, Variety Of Sambousek and Chicken Wings</i>	
Fatayer	

SAUCES & MORE	QTY
Bolognaise Sauce	
Carbonara Sauce	

Garnish Kit, 30 gr
*cracked black pepper - in portion cup with lid 30 g. sea salt - in portion cup with lid 45 ml. balsamic glaze in mini squirt bottle * Fresh herbs - 2 kinds, 1 bunch each, selections of herbs may include but not limited to: parsley, thyme, rosemary*

CREW MEALS	QTY
<p>Breakfast:Hot <i>Full Atlas To Include : Entree: Please Specify Entrée And Micro Or Tin 2 Sides: May Include Yoghurt, Fruit Salt and Pepper Silverware Roll-Up</i></p>	
<p>American Breakfast <i>scrambled eggs, chicken sausage, potatoes, grilled tomato, yoghurt</i></p>	
<p>ALC: Hot Meal Only <i>Entree With Protein, Starch, Veg And Appropriate Sauce Please Specify Entrée And Micro Or Tin</i></p>	
<p>Pancakes <i>served with bitter chocolate sauce and caramelized apples, yoghurt</i></p>	
<p>Pan Roasted Chicken Strips Zurich Style <i>pan roasted chicken strips zurich style, tossed in a creamy mushrooms sauce, served with traditional roesti potato, and buttered vegetables bouquetière</i></p>	
<p>John Dory On Potted Vegetable Ratatouille <i>john dory on potted vegetable ratatouille, creamy saffron scented mashed potatoes, all enhanced by a vivid coulis of red capsicum</i></p>	
<p>Grilled Fillet of Salmon <i>grilled fillet of salmon served with sorrel sauce, steamed parsley potato, wok stir-fried seasonal vegetables</i></p>	
<p>Casserole of Biryani Lamb <i>casserole of lamb and rice pilaf, prepared like a biryani, served with its spicy dakoos sauce, and topped with roasted cashews and caramelized onion</i></p>	
<p>Grilled Flank Steak <i>grilled flank steak, shallots sauce, roasted country style potato wedges, garniture forestière (mushroom, carrot, celery, pearl onion, parsley)</i></p>	
<p>Cheese Ravioli <i>cheese ravioli tossed in a creamy lemon sauce and served with a pan-fried pumpkin, yellow and green zucchini medley</i></p>	
<p>Thai Style Mixed Vegetables Curry <i>thai style mixed vegetables curry, served with coconut sauce and fragrant jasmin rice</i></p>	
DESSERTS & FRUIT	
DESSERTS	QTY
<p>Chocolate Macarons <i>Chocolate Macarons with salted caramel filling</i></p>	
<p>Cupcake Selection <i>Choice of Banana, chocolate chip, or vanilla cupcake</i></p>	
<p>Lemon Mouseline <i>Lemon Mouseline on crispy Meringue Biscuit</i></p>	
<p>Mango and Coconut Pudding <i>Mango and coconut-flavored sago pudding</i></p>	
<p>Bavarian cream <i>Bavarian cream with almond milk and basil served with caramel sauce.</i></p>	
<p>Scones with Clotted Cream and Jam <i>2 Scones, served with Jam and Clotted Cheese</i></p>	

FRUIT	QTY
Whole Fruit Basket, medium <i>Fresh Hand Held Fruit 3-4 Pax</i>	
Sliced Fruit	
Assortment of Exotic fruit	
Basket of fruit exotic	
Dry Fruit	

CAKES & TARTS	QTY
Raspberry Chiboust Tartlet <i>On a crusty tart topped with raspberry.</i>	
Simple Pineapple Cake <i>Traditional pineapple cake recipe</i>	
Vegan Cheesecake <i>Vegan Cheesecake topped with exotic fruit</i>	

ICE CREAM	QTY
Haagen-Dazs Ice Cream Selection <i>Choice of a variety of Häagen-Dazs flavors</i>	