

## AIRPORT

Israel, Tel Aviv - Ben Gurion

## 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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Freshly baked bagel

Freshly baked white sourdough bread

Bread roll

Freshly baked challah

Freshly baked whole wheat bread

PASTRIES	QTY
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Freshly baked croissant

Freshly baked Danish

Freshly baked muffin

Patisserie Tray for 2 pax  
*Mini croissants, Danish and muffins*

CONDIMENTS	QTY
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Butter and confiture

MUESLI & FRUITS	QTY
Home made Granola with fresh fruit and yogurt	
Fruit Salad made with a cup of seasonal fresh fruit	
Oatmeal <i>with Banana and Nuts</i>	
COLD CUTS	QTY
Morning cheese and spreads plate <i>Tuna salad, vegetables cream cheese, sliced Gouda and 2 bagels</i>	
Morning vegetables plate with slices of tomatoes, cucumbers, bell peppers and olives	
HOT BREAKFAST	QTY
Hard boiled eggs, 2 pieces	
Cream Omelette with 3 eggs	
Cream Omelette with 3 eggs with herbs	
Cream Omelette with 3 eggs with mushrooms	
Shakshuka <i>Middle Eastern poached eggs in a tomato, cilantro and chili sauce</i>	
<b>COLD MEALS</b>	
SNACKS	QTY
Spicy Nuts <i>Our blend of roasted nuts with butter, rosemary, chili and sea salt</i>	
Parmesan Shortbread <i>Crunchy and spicy with parmesan and cayenne</i>	
Grissini, Breadsticks with dried herbs	
Crackers with sesame and poppy seeds	
CRUDITEES	QTY
Vegetables Crudite tray for 2 pax <i>Fresh sliced seasonal vegetables with tahini dip and sour cream chives dip</i>	
CANAPÉS	QTY
Canapes Tray, 14 pieces <i>Selection of canape_s roast beef chicken and cheese</i>	

SANDWICHES	QTY
Smoked Salmon Bagel with cream cheese, cucumber and fresh dill	
Smoked Salmon Sandwich <i>Egg mayo, capers and thin sliced red onion on soft roll</i>	
Gruyere Sandwich <i>Thin sliced apples and fennel on a buttered baguette</i>	
Mozzarella Sandwich <i>Roasted peppers, black olives, rocket and basil aioli on ciabatta_</i>	
Salami Sandwich <i>Hard-boiled egg, pickled cucumber, lettuce and mayo</i>	
Roast Beef Sandwich <i>Pickled onions, rocket and horseradish mayo on a multigrain baguette</i>	
Grilled Chicken Breast Sandwich <i>Tomatoes, rocket and mustered mayo on a multigrain baguette</i>	
Chicken Shawarma Sandwich <i>Parsley coriander and chili salad, tahini sauce on a flatbreads</i>	
Korean Barbeque Chicken Salad Sandwich <i>Carrot and cucumber juliennes with spicy curry mayo on a soft roll</i>	
Tuna bagel	
Smoked salmon bagel	
Cooked ham and Gouda bagel	
Gouda cheese bagel	
Cream cheese bagel	
Tuna Salad Sandwich <i>Celery, mayo and lemon with lettuce and tomatoes on a multigrain baguette_</i>	
Sabich Sandwich <i>Fried eggplant, hard boiled egg, tahini and parsley on soft roll</i>	
Jambon & Gouda Sandwich <i>French ham and Gouda on a buttered baguette</i>	
Egg salad mini bread roll	
Tuna salad mini bread roll	
Gouda mini bread roll	
Fresh Mozzarella mini bread roll	
Goat cheese mini bread roll	
Avocado mini bread roll <i>in season</i>	
Smoked salmon mini bread roll	
Roast Beef mini bread roll	
Roast chicken breast mini bread roll	

STARTERS	QTY
Spicy Olives, Green olives with Moroccan paprika, garlic and olive oil	
Hummus with tahini and tomato chili chutney	
Chicken Liver Pate with cornichons and poached pears in wine	
Chopped chicken liver <i>With fresh radish and crispy fried onion</i>	
SALADS	QTY
Nicoise Salad <i>Tuna, green beans, hard-boiled egg, tomatoes, onion, capers and potatoes, with mustard vinaigrette</i>	
Eggs Salad Bagel with tomato and chive	
Israeli Salad <i>Chopped tomatoes, cucumbers, red onion and parsley with tahini</i>	
Caprese Salad <i>Fresh mozzarella, tomatoes, rocket and basil with olive oil and balsamic</i>	
Greek Salad <i>Feta cheese, tomatoes, bell pepper, red onion, Kalamata olives and oregano with olive oil and lemon</i>	
Rocket Shaved Parmesan Salad with lemon and olive oil	
Asian Noodle Salad <i>Carrot and cucumber juliennes, peanuts, coriander, chili, ginger and soy</i>	
Asian Noodles Salad with Grilled Chicken Breast <i>Grilled Chicken Breast, carrot and cucumber juliennes, peanuts, coriander, chili, ginger and soy</i>	
Pasta Salad <i>Dried cherry tomatoes, roasted peppers and Kalamata olives</i>	
Cobb Salad <i>Chicken breast, hard-boiled egg, tomato, avocado, crispy bacon, roquefort Cheese and fresh lettuce</i>	
Caesar Salad <i>Lettuce hearts, anchovy, croutons, parmesan and classic Caesar dressing</i>	
Caesar Salad with Grilled Chicken Breast <i>Chicken, Lettuce hearts, anchovy, croutons, parmesan and classic Caesar dressing</i>	
Caesar Salad with Smoked Salmon <i>Smoked Salmon, Lettuce hearts, anchovy, croutons, parmesan and classic Caesar dressing</i>	
Mix greens and goat cheese salad <i>With caramelized nuts and white balsamic vinaigrette</i>	
Quinoa Salad <i>With fresh vegetable, parsley and mint</i>	

PLATTERS	QTY
Israeli Mezze Delicatessen tray for 1 pax <i>Falafel, hummus, labaneh cheese, olives, eggplant salad and beetroot salad with pita bread</i>	
Charcuterie Delicatessen tray for 2 pax <i>Sliced jambon, salami, Hungarian sausage with mustard and cornichons and our cracker sticks</i>	
Smoked Salmon Delicatessen tray for 2-3 pax <i>Norwegian smoked salmon with soured cream, dill and our cracker sticks (300g salmon)</i>	
Selection of Hot and Smoked Fish for 2-3 pax <i>Salmon, trout and mackerel with dill soured cream, butter and cracker sticks</i>	
Israeli Mezze Delicatessen tray for 1 pax <i>Falafel, hummus, labaneh cheese, olives, eggplant salad and beetroot salad with pita bread</i>	
CHEESE	QTY
Boutique Cheese Plate for 2-3 pax <i>Selection of 3 cheese from the best Israeli cheese makers , fresh fruit and our cracker sticks</i>	
<b>HOT MEALS</b>	
SNACKS & STARTERS	QTY
Samosa filled with potato and green peas, served with tikka yoghurt	
SOUPS	QTY
Chicken Consomme with home made noodles	
Soup of the Day	
MAIN DISHES - MEAT	QTY
Grilled Pork Chop with honey mustard sauce and green beans	
Beef fillet <i>Grilled and served with creamed spinach and potato puree</i>	
Lamb chops <i>Grilled and served on zucchini eggplant ratatouille, 3 pieces</i>	
Spiced Beef Kofta Kebabs <i>With Char grilled onions, tomatoes and tahini sauce</i>	
Sirloin Steak <i>With rich red wine and butter sauce, charred onion and potatoes puree</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Hot Smoked Salmon Fillet on potatoes and horseradish salad	
Grilled Salmon Fillet In butter and white wine sauce with charred green	
Drum Fish Fillet Provencal with charred tomatoes and chili peppers in olive oil	
Salmon Fillet <i>Served with white wine and butter sauce zucchini and dill</i>	
Sea Bass Provencal <i>Pan fried fillet of sea bass with Padron pepper, okra, basil, olive oil and chili</i>	
Shrimps, Calamari and Mussels <i>With char grilled tomatoes, spinach and lemon confit, 500g seafood</i>	
MAIN DISHES - POULTRY	QTY
Chicken Shawarma <i>Grilled sliced spring chicken in middle eastern spices, fried potatoes, herb and pine nut salad with tahini sauce</i>	
Chicken Provencal <i>with roasted tomatoes, garlic confit, olives and basil</i>	
Chicken Schnitzel <i>Lightly fried bread crumb coated chicken breast with potatoes puree and green salad</i>	
Duck Confit <i>Classic French dish of duck confit sauteed to crisp with preserved fig and potato puree</i>	
Grilled Rosemary Organic Chicken <i>with sauteed green beans in olive oil and garlic</i>	
Grilled Chicken Skewers <i>with middle eastern vegetables and tahini</i>	
PASTA & RISOTTO	QTY
Penne Polo <i>Penne with sauteed chicken, red pepper, onion and chili in a butter wine sauce</i>	
Mushroom Penne with cream, thyme, garlic and white wine	
Pappardelle with Beef Ragu <i>Pappardelle with braised beef, tomatoes, garlic and thyme</i>	
Lasagna <i>Layers of ground beef, fresh pasta, mozzarella, parmesan and tomatoes sauce</i>	
Ricotta and Goat Cheese Ravioli with tomato basil sauce	
Sweet Potato Ravioli with cream and lemon zest sauce	
Creamy Mushroom Risotto (Vegan) <i>With Arborio rice, olive oil and white wine</i>	
Risotto Primavera <i>Arborio rice, parmesan, white wine, seasonal vegetable and olive oil</i>	

SIDE DISHES	QTY
Roasted potatoes	
Green beans	
Potatoe puree	
Jasmin rice	
Grilled Zucchini	
Roasted seasonal vegetables	

#### DESSERTS & FRUIT

DESSERTS	QTY
Tiramisu, per slice <i>Layers of pound cake, mascarpone cream and coffee</i>	
Macaroons Tray for 2 pax <i>with Vanilla, chocolate and raspberry tray, 8 pieces</i>	
Profiterole Tray for 2 pax <i>Cream puff with caramel, 8 pieces</i>	

FRUIT	QTY
Fresh Fruit sliced with best seasonal fruits for 2 pax	

BERRIES	QTY
Berries and Strawberries	

CAKES & TARTS	QTY
New York Traditional Cheesecake, per slice	
Chocolate Cake, per slice <i>Flourless Valhona Chocolate Cake</i>	
Coffee Cakes for 2 pax <i>Carrot nuts, orange, chocolate or lemon pound cake</i>	

#### BEVERAGES

JUICES	QTY
Orange Juice, 1 liter	
Grapefruit Juice, 1 liter	
Carrot Juice, 1 liter	
Tomato Juice, 1 liter	
Apple Juice, 1 liter	
Watermelon Juice, 1 liter	
Melon Juice, 1 liter	
Exotic Fruits Juice, 1 liter	
Strawberry Juice, 1 liter	
Berries Juice, 1 liter	