

AIRPORT

Switzerland, Payerne

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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Assorted Mini Rolls Selection of 4

PASTRIES	QTY
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Mini Butter Croissant Assorted, 2 pieces

Sweet Puff Pastry, 2 pieces

Danish Pastry, 2 pieces

YOGHURTS	QTY
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Homemade Organic Granola with Swiss Yoghurt and Berries, per person

MUESLI & FRUITS	QTY
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Fruit Basket, per person
seasonal selection

Sliced Fruits, per person
seasonal selection

Fruit Salad, per person
seasonal selection

TG Muesli with Organic Cereal, Honey, Yoghurt, Apple and Banana, per person

Porridge with Cinnamon and Almonds

COLD CUTS	QTY
Swiss Regio Smoked and Dried Meat	
Selection of Swiss Organic Soft and Hard Cheeses	
Organic Scottish Smoked Salmon Filet	
BLINIS & PANCAKES	QTY
Classic Pancake with Marple Syrup, 2 pieces	
Belgian Waffle with Powdered Sugar, 2 pieces	
HOT BREAKFAST	QTY
Organic Boiled Egg, 2 pieeces	
Scrambled Egg Nature of 2 Organic Eggs	
Omelette Nature of 2 Organic Eggs	
Omelette Nature of 2 Organic Eggs with Garden Herbs	
Omelette Nature of 2 Organic Eggs with Alpine Cheese	
Classic Egg Benedict with Toast, Ham, Spinach and Hollandaise Sauce	
Grilled Alpine Pig Rohess Speck	
Chipolata Domestic Calf, 2 pieces	
Chipolata Swiss Poulet, 2 pieces	
Glazed Cherry Tomatoes	
Grilled Mushrooms	
Grilled Mediterranean Vegetables	
COLD MEALS	
CRUDITEES	QTY
Seasonal Crudites with Hummus, 5 sorts	

CANAPÉS	QTY
Assorted Canapes, 3 pieces	
Oberlander Cream Cheese and Sliced Cheese Canape, per piece <i>TG special canapes</i>	
Organic Scottish Smoked Salmon Canape, per piece <i>TG special canapes</i>	
Oberlander Cream Cheese and 2 Year Old St. Urban Ham Canape, per piece <i>TG special canapes</i>	
Hummus and Grilled Vegetables Canape, per piec <i>TG special canapes</i>	
SANDWICHES	QTY
Assorted Mini Sandwiches, 3 pieces	
SALADS	QTY
Seasonal Leaf Lettuce with Sprouts and Garnish	
Seasonal Mixed Leaf Lettuce and Vegetable Salad	
Greek Salad with Organic Feta Cheese and Melon	
Organic Buffalo Mozzarella with Homemade Pesto and Tomatos	
Mini Lettuce " Caesar" Salad with Sliced Cheese and Swiss Chicke Breast	
Mini Lettuce " Caesar" Salad with Sliced Cheese and Black Tiger Prawns	
Mediterranean Seafood Salad with Pulpo, Scallops and Prawns	
HOT MEALS	
SNACKS & STARTERS	QTY
Regio Beef Meatballs Asia Style with Homemade BBQ Sauce, 3 pieces	
Alpine Cheese Quiche, 8.5 cm	
Alpine Cheese Quiche with Leek and Speck of Alpine Pig, 8.5 cm	

SOUPS	QTY
Apple- Celery Soup with Alpine Cream and Croutons, 200 ml	
Cream Soup from Organic Tomatoes and Italian Herbs, 200 ml	
Carrot Cream Soup with Orrange, Curry and Ginger, 200 ml	
Pumpkin Cream Soup with Ginger and Coconut, 200 ml	
Potatoo Leek Cream Soup with Local Truffles, 200 ml	
MAIN DISHES - MEAT	QTY
Pulled Pork 24/72 from Alpine Piig with Asian Flavours	
TG Bratwurst from Alpine Pig with Pickled Rugen Truffles, 2 pieces	
Swiss Prime Veal Steak with Morel Cream Sauce	
Veal Meat Loaf with Seasonal Mushrooms A La Creme	
Ragout Black Angus Beef "Hungarian Style"	
Swiss Black Angus Filet with Pepper Sauce	
Viennese Boiled Beef with Horseradish Sauce and Vegetables	
Irish Sadle of Lamb with Herbcrust and Balsamico Sauc	
MAIN DISHES - FISH & SEAFOOD	QTY
Tranche of Organic Scottish Salmon with Curry and Orange Sauce	
Wild-cut Swiss Pikeperch Fillet Fried on the skin with Speck-Herb-Sauce	
Grilled Sea Bass Fillet with Mediterranean Olive Peperoni Marinade	
Sole Fillet "Finkenwerder Style" with Mustard Sauce	
Turbot Fillet with Leek, Tomatoe and Champagne Sauce	
Black Tiger Prawns and Pulpo "Mediterranean Styl"	
MAIN DISHES - POULTRY	QTY
Alpstein Free Range Chicken Breast with Hoi Sin Sauce	
Glazed Barbarie Duck Breast with Orange Sauce	

PASTA & RISOTTO	QTY
Pasta "Al Ragout" with Parmesan	
Pasta "Pesto" with Parmesan	
Pasta "Napoli" with Parmesan	
Spinach- Ricotta Tortellini with Cherry Tomatoes and Parmesan	
"Carnaroli" Risotto with Seasonal Mushrooms, Herbs and Parmesan	

SIDE DISHES	QTY
Organic Vegetables <i>seasonal selection</i>	
Mediterranean Grilled Vegetables	
Organic Butter Peas	
Glazed Organic Carrots	
Sauteed Spinach Leaves with a Touch of Garlic	
Organic Green Beans with Speck and Onions	
Mashed Potatoes	
Mashed Potatoes with Picked Truffles	
Potatoe Gratin with Alpinee Cheese	
Roasted Potatoes with Mediterranean Herbs	
Pilaw Rice with a Touch of Curry	
Basmati Rice with Lemongras	
Polenta Gratinated	

DESSERTS & FRUIT

DESSERTS	QTY
Traditional Tiramisu with a Touch of Arabica Coffee	
Bolivia Wild Cocoa Chocolate Mousse	
Panna Cotta with Vanilla and Passion Fruit	
Seasonal Fruit Mousse with Yoghurt	
Homemade Chocolate- Walnut Brownie	
Selection of TG Muffins, 3 pieces	
Selection of TG Pralines, 6 pieces	

CAKES & TARTS	QTY
Maracaibo Chocolate tarte with Raspberries	
TG Homemade Cheesecake with Raspberry Puree	
Almond- Blueberry Tartlets with Buttercrumbles, 8.5 cm	
BEVERAGES	
JUICES	QTY
Organic Orange Juice, 500 ml	
Organic Carrot Juice with Apple and Ginger, 500 ml	
Multi Vitamin Juice, 500 ml <i>seasonal selection</i>	
Mango Juice with Passion Fruit, 500 ml	
Detox Fruit Mix with Spirulina, Ginger, Spinach and Lime, 500 ml	
SMOOTHIES	QTY
Organic Banana Milkshake, 500 ml	
Organic Almond Milkshake with Raspberries, 500 ml	
Smoothie Organic Spinach and Apple, 500 ml	
Smoothie Raspberry and Banana, 500 ml	
Smoothie Pineapple, Banana and Lime, 500 ml	
Smoothie Beetroot, Apple and Orange, 500 ml	