

deli fly

executive in-flight catering

info@delifly.com

STANDARD MENU

Breakfast / Brunch

Assorted fresh baked sandwiches

Grilled sausages

Grilled bacon

Grilled Breakfast Veggies

Mix Berries

Omelettes

Scrambled eggs

Fresh fruit salad

Bakery

Danish Pastries

Croissants

Muffins

Rolls

Baguette

Soups

Asparagus

Mushrooms

Tomato

Chicken

Minestrone

Leek & potato

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Quiches

Quiche Lorraine

Spinach

Cheese & mushrooms

Chicken & asparagus

Ham & broccoli

Platters

Mix Cold Canapées

Mix Finger Sandwiches

Fresh Sliced Fruit

Crudités & Dips

Mix Seafood

Cheese Selection

Mix Cold Cuts

Cold starters

Parma Ham & Cantaloupe

Smoked Norwegian salmon

Smoked Scottish salmon

Prawns cocktail salad

Lobster salad

Chicken & peppers salad

Caprese

Salade Nicoise



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Greek salad

Avocado & shrimp salad

Pasta salad

Caesar salad

Cous-cous salad

Mix green salad

Meat main courses

Fillet de boeuf au poivre vert

Fillet de boeuf à l'estragon

Roast beef

Grilled chicken breast

Roasted Duck Breast

Braised Lamb

Chicken curry

Chicken Cordon bleu

Fried chicken nuggets

Roasted turkey roll

Fish & Seafood main courses

Sole Meuniere fillets

Fried sole fillets

Grilled salmon fillet & herbs

Grilled jumbo prawns

Grilled tuna fish





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Vegetarian main courses

Veggie hamburger
Veggie fried nuggets
Cheese & spinach pie
Grilled peppers, eggplant, courgettes
Vegetable curry

Desserts

Fresh seasonal fruit basket
Sliced fresh fruits tray
Fresh fruit salad
Assorted petit fours
Tiramisu
Cheesecake
Profiteroles
Apple pie
Raspberry tart
Blackberry tart
Caramel gateau
Sacher torte



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Home Made Sauces

Curry sauce

Estragon sauce

Capers sauce

Sauce Provencale

Moutarde à l'ancienne

Green peppers sauce

Mayonnaise

Specialty products

Sevruga caviar

Beluga caviar

chocolate truffles

Extra-virgin Tuscan farm olive oil

White winter truffles set

Black winter truffles set

Fois gras

Fresh juices

Orange

Pineapple

Grapefruit

Apple

Pear

Carrot

Tomato

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Healthy mix

DELIFLY CONTACTS AND SERVICE POLICY

Phone +39 3924815185

from 8am till 21.00 pm.

Direct orders

info@delifly.com

monitored from 8am till 21:30 pm

DELIFLY CATERING POLICY:

- Delifly guarantees to be in accordance with local hygiene rules
- Delifly is certified Haccp company.
- Delifly process every single order from the purchasing of raw materials to Delivery this is the reason that we require longer times for orders but this also ensures the freshness and quality of our catering.

DELIFLY ORDER POLICY:

- Catering orders must be received 24h before delivery time.
- Any late order given less than 8 our prior to loading is subject to an emergency order charge.

DELIFLY CANCELLATION POLICY:

- Any special request of meal should be notified
- In the event of total or partial cancellation on the day of departure, the orders will be charge as follows:
- Before 24 hours: free of charge
- Between 24 hours and 12 hours 50% of total amount. Between 12 hours and 6 hours 100%

