



Menu Catalogue

Cocos s.a.s - Treviso, Italy

IMPORTANT NOTE:

All the products/preparations may contain, as ingredients or in traces (as prepared in the same workplace), the following substances or dairy products : peanuts, nuts, milk, molluscs, fish, sesame, seeds, soybeans, crustaceans, gluten, lupin, mustard, celery, sulphur dioxide and sulphites, eggs.

(see table of allergens below)






Our allergen policy covers information about the 14 EU Allergens intentionally used as ingredients. It does not cover allergens present following accidental contact, such as cross contamination by customers





The flight attendants when asking for a catering must inform Cocos sas about any allergy and food intolerances of their clients .

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Information about the 14 EU Allergens

	<p>Peanuts</p> <p>Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.</p>		<p>Crustaceans</p> <p>Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.</p>
	<p>Nuts</p> <p>Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.</p>		<p>Gluten</p> <p>Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.</p>
	<p>Milk (including lactose)</p> <p>Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.</p>		<p>Lupin</p> <p>Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta</p>
	<p>Molluscs</p> <p>These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews</p>		<p>Mustard</p> <p>Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups</p>
	<p>Fish</p> <p>You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce</p>		<p>Celery</p> <p>This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.</p>


	<p>Sesame seeds</p> <p>These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.</p>		<p>Sulphur dioxide and sulphites</p> <p>This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.</p>
	<p>Soybeans</p> <p>Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.</p>		<p>Eggs</p> <p>Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.</p>


List of icons used in the menu:





Cold breakfast




Assorted italian breakfast cold cuts

Assorted sliced breakfast cheese 

Assorted ham and cheese 

Assorted fruit yogurts 

Plain yogurt 



Cereals or muesli   

Hot breakfast

Porridge    

Boiled Eggs 

Plain omelette  


Omelette with Filling of your choice  

Bacon


Grilled mushrooms

Grilled tomatoes

Sausages (grilled or baked)

Hash browns 

Pancakes  

Assorted mini Danish pastries      














Croissant plain or filled      

Homemade biscuits      

Snacks & Sandwiches

Vegetable crudité        









Regular sandwiches             

Assorted finger sandwiches on brown and white bread             

Assorted vegan /vegetarian sandwiches          

- Club sandwiches with sauce 
- Assorted wraps 
- Assorted open sandwiches 
- Italian mixed bruschetta (can be delivered prepared or with separate ingredients) 
- Assorted ½ baguette sandwiches 
- Assorted gluten free sandwiches 
- Assorted gluten free baguette sandwiches 
- Assorted gluten free wraps 
- Petit quiche 
- Pizza regular / mini 
- Hot canapes 

Cold Appetisers


- Assorted cold canapes 
- Blinis canapes with caviar 
- Blinis canapes with smoked salmon 
- Bresaola and Parmesan cheese on a bed of rocket with balsamic dressing 
- Bresaola roulade with truffle cream 
- Zucchini rolls (grilled courgettes filled with goat cheese and toasted almonds) 
- Mini caprese skewers (mini-mozzarella, cherrytomatoes, black olives and basil) 
- Mini Parma ham with melon drops skewers
- Parma ham with sliced melon
- Mixed marinated vegetables and pickles (with or without cheese) 
- Typical Italian antipasto (finely cut Italian cold meat, marinated vegetables and cheese) 


Prawn cocktail 

Smoked salmon with cream cheese or horseradish, toasted bread, capers, garnish




Salads


Arugula salad (arugula, shaved parmesan, sundried tomatoes and toasted pine nuts) 


Bresaola and arugula salad (rocket, beef bresaola, cherry tomatoes, Parmesan cheese, Balsamic dressing) 


Buffalo caprese salad (buffalo mozzarella, tomatoes, basil, pesto sauce on the side) 


Greek salad (salad, tomatoes, olives, cucumbers, feta cheese, sliced red onion, evo dressing) 

Mixed garden salad (lettuce, cherry tomatoes, grated carrots, peppers, fennel and cucumber)
Mixed green salad (mixed leafy greens only, with dressing on the side)

Chicken caesar salad (chicken breast, romaine lettuce, croutons, shaved parmesan cheese, caesar salad dressing) 

Sicilian salad (lettuce, fennel, orange, nuts, black and green olives, anchovies) 

Prawn caesar salad (sauteed prawns, romaine lettuce, anchovies, croutons, parmesan, caesar salad dressing) 


Nicoise salad (salad, green beans, potatoes, anchovies, tuna, boiled eggs, olives and lemon dressing on the side) 

Octopus salad (octopus, potatoes, salad, celery, tomatoes and citronette dressing) 

Seafood salad (seafood, salad, olives, tomatoes and onion) 


Soup

Italian minestrone (mixed vegetable soup) 

Creamy vegetable soup 


Tomatoes and basil soup


Squash or pumpkin soup



Carrots and almonds Soup 

Mushroom soup



Fennel and potatoes soup

Potatoe and leek soup 

Spinach and ginger soup 

Pasta e fagioli (bean soup with pasta or barley)  


Chicken and vegetable soup 




chicken noodle soup  


Fish soup   


Beef




Beef (grilled or pan seared with sauce of choice ;peppercorn, mushroom etc)

Beef Stroganoff (onions, champignons,tomato paste ,vodka,sour cream) 

Ossobucco alla milanese with rice   

Tagliata on a bed of arugula (arugula and parmesan served on the side) 

Veal escalope with variety of sauces(lemon and capers, marsala wine, sage and butter, nuts and gorgonzola) 


Veal milanese with or without bone   

Veal paillard

Saltimbocca 

Liver venetian style with polenta 

Grilled or baked lamb ribs

Stewed lamb 

Baked baby chicken

Baked or grilled chicken breast

Chicken breast fillet with orange sauce

Chicken breast fillet alla cacciatora 


Stuffed chicken breast 

Chicken milanese  



Chicken nuggets  

Marinated chicken wings and thighs



Fish

Fish(seabass,seabream,halibut,swordfish,salmon, sole fish) 

(panseared,baked,steamed,grilled/cartoccio(baked with cherry tomatoes ,olives ,capers and parsley))

Baked Tuna with Sesame  

Bread Crusted Baked Salmon  

Venetian style cuttlefish  





Sole Mugnaia Style   

Pasta, noodle




Beef lasagna    



Vegetable lasagna     




Seafood lasagna      



Black spaghetti with mussels and tomatoes sauce     

Bucatini all'amatriciana(onions,tomatoe,bacon,chili,olive oil)  

Ravioli stuffed with spinach and ricotta   

Linguine with prawns and zucchini  

Orecchiette with broccoli and anchovies   






Penne all'arrabiata  

Penne with tomatoes and basil sauce  

Pennette alla vodka(onions, bacon,vodka, cream,chili,parsley)   


Spaghetti alla carbonara (bacon,egg yolk ,parmesan,black pepper)   


Spaghetti bolognese   

Spaghetti with red seafood sauce     

Spaghetti puttanesca (tomatoe, olive oil, garlic, black olives, capers and anchovies)




Tagliatelle with Porcini mushrooms and truffle oil 


Tagliatelle with smoked salmon and cream 


Trenette al pesto genovese (basil, olive oil, garlic, pecorino cheese, pine nuts) 


Rice

Venetian black risotto 

Risotto with lemon and fennel 

Risotto with wild mushrooms 


Risotto with pumpkin and gorgonzola 

Risotto alla milanese (with saffron) 

Risotto with vegetables 

Risotto with sausage and radichio di treviso (seasonal) 

Fried rice with vegetables 

Fried rice with chicken 

Side dishes

Pilaf rice

Steamed basmati rice

Steamed brown rice

Steamed vegetables 

Grilled vegetables 







Vegetable ratatouille 

Boiled new potatoes with parsley





Baked potatoes




Mashed potatoes 




Platters

Assorted cheese(with dried fruits,honey and chutney or crackers,dried fruits,or grapes honey chutney)      

Italian cold cut meat(with or without pork)

Assorted seafood with garnish    


Assorted smoked fish   


Smoked salmon with garnish   

Dessert

Assorted petit fours       

Assorted homemade desserts in glass(cheesecake, pannacotta, white and dark chocolate mouse,tiramisu and profiterols)       

Chocolate fudge cake  

Artisanal italian ice cream and sorbet     

Fruits

Exotic sliced fruits

Fresh sliced fruits with berries


Fresh fruit skewers


Fresh fruit salad

Whole fruit basket(small or medium)

Beverages

Freshly squeezed juice (orange juice,carrot juice,cocktail,tropical etc)

Smoothies with ingredients of your choice 

Milk shake 

Tomato juice in tetrapack

Soft drinks

Coca-cola can 330ml

Coca-cola light can 330ml

Coca-cola zero can 330ml

Fanta can 330ml

Schweppes bottle 330ml

Sprite can 330ml

NOTE: 24 hours notice before delivery

Water

Evian bottle 1ltr

Levissima mineral water 1,5ltr
Levissima mineral water 500ml

Perrier(glass bottle) 1ltr
Perrier(glass bottle) 0,25ltr

San Benedetto sparkling or still water bottle 1,5ltr
San Benedetto sparkling or still water bottle 1ltr
San Benedetto sparkling or still water bottle 500ml
San Benedetto sparkling or still water 125ml

San Pellegrino sparkling water bottle 750ml
San Pellegrino sparkling water bottle 500ml


Cabin amenities, accessories supplies

empty flask item 1ltr/33,8fl.oz

General items


wet ice bag

Assorted olives

Butter pad 

Cherry tomatoes

Fresh herbs bunch

Fresh low-fat milk 

Lacto-free milk

Fresh whole milk 

Lemon wedge with muslin cloth

Sliced l/ whole lemon

Sliced/whole lime



Orders and Cancellation Policy

Cocos sas ORDERS AND CANCELLATION POLICY

All catering request must be sent to our email cocos61@virgilio.it and noticed at the same time by telephone (+393476031729 for italian or [+393314147583](tel:+393314147583) for english), this to ensure that we've received the email and we can provide you a prompt response.

All orders and requests for quotation must arrive at least 24 hours (business hours) prior to delivery. The orders placed less than 24hrs (business hours) before delivery will be charged as "short notice " with an extra cost between € 30 and €100. The extra cost will be however communicated before the order is accepted and processed.

LAST MINUTE ORDERS

It is possible to request last minute orders but be aware that they will be accepted at our discretion, due to raw material availability and our possibility to complete the orders in time.

If these last minute orders are confirmed, they will be processed with immediate effect. After confirmation there will be no possibility for further changes or modifications . If the order is cancelled after confirmation it will be charged anyway.

CANCELLATION POLICY FOR ORDERS MADE AT LEAST 24 HOURS (BUSINESS HOURS) PRIOR TO DELIVERY

FROM 24 TO 18 HRS (business hours) NO CHARGE

FROM 18 TO 12 HRS (business hours) 60 % FROM THE ORDER TRANSPORTATION EXCLUDED

FROM 12 TO 4 HRS (business hours) 80 % FROM THE ORDER TRANSPORTATION EXCLUDED

BELOW 4 HRS (business hours) 100% FROM THE ORDER TRANSPORTATION EXCLUDED

AFTER THE ORDER HAS BEEN DELIVERED OR ON THE WAY TO BE DELIVERED WILL BE CHARGED 100% WITH TRANSPORTATION INCLUDED .

IMPORTANT NOTE: taking charge of orders is from 6 a.m. to 7 p.m. (local time-ITALY-)

(IT) Cocos sas Modalita' ricezione ordini e politiche di cancellazione

Gli ordini devono essere inviati via mail a cocos61@virgilio.it e contestualmente telefonicamente al [3476031729](tel:3476031729) o al 3314147583. Questo assicura una pronta visione e una pronta risposta.

NOTE: 24 hours notice before delivery



Gli ordini e le richieste di quotazione vengono assicurati se comunicati con almeno 24 ore (lavorative) di anticipo sull'orario di consegna . Al di sotto delle 24 ore (lavorative) di preavviso potrebbe essere applicato un diritto di "short notice " da un minimo di € 30 ad un massimo di €100 che comunque verrà comunicato prima dell'accettazione dell'ordine .

ORDINI LASTMINUTE

E' possibile richiedere ordinativi last minute che saranno gestiti e confermati a nostra discrezione a seconda delle possibilità di reperire le materie prime e di poter evadere gli ordini nei tempi previsti. Questi ordinativi , se da noi confermati ,diventeranno immediatamente esecutivi, non potranno essere più modificati o cancellati e verranno in ogni caso addebitati

POLITICA DI CANCELLAZIONE SU ORDINI EFFETTUATI ALMENO 24 ORE (LAVORATIVE) PRIMA DEL DELL'ORARIO DI CONSEGNA

DA 24 A 18 ORE (LAVORATIVE) NESSUN ADDEBITO

DA 18 A 12 ORE (LAVORATIVE) 60 % DELL'ORDINE ESCLUSO TRASPORTO

DA 12 A 4 ORE (LAVORATIVE) 80 % DELL ' ORDINE ESCLUSO TRASPORTO

SOTTO LE 4 ORE (LAVORATIVE) 100% DELL 'ORDINE ESCLUSO TRASPORTO

CANCELLAZIONE AVVENUTA CON ORDINE CONSEGNATO 100% DELL'ORDINE TRASPORTO INCLUSO

Si informa che l'orario di accettazione ordini è dalle 6 alle 19 (ora locale).

VISIT OUR WEBSITE FOR MORE CONTENTS:

www.cocosatering.com