

Delectables Trademark Buffet

HORS D'OEUVRES

Client's choice of any Five Butler-Passed Hors D' Oeuvres

- or -

Hot Spinach and Artichoke Dip with Cocktail Bread & Crackers

Baked Brie En Croûte served with Cocktail Bread & Assorted Gourmet Crackers

Elegant Fresh Fruit Presentation served with Honey Lime Yogurt and Fruit Breads

DINNER

Fresh Tossed Caesar, Garden House, or Caprese Salad, served with Homemade Dressings

Client's choice of Chicken, Vegetarian, or Vegan Entrée

- and -

Herb Roasted Châteaubriand au Jus, Served with Peppercorn Sauce & Horseradish Chantilly

Client's choice of Starch Selection

Chef's choice of market fresh vegetable selection, grilled, steamed and roasted
(or Second Standard Starch Selection)

Locally Sourced Exotic Bread Display served with Creamy Butter

Freshly Brewed Coffee served with Cream and Sugar

Per Person Price:	\$40.90 per person for 50+ Guests Flat fee of \$2045 for up to 50 guests Includes China (real or single use), Flatware and Water Goblets at place-settings
Labor:	Supervisor at \$250 plus \$200 per Chef or Server
Requirements:	One Supervisor and one chef per 300 Guests, and one Server per 30 Guests.
Sales Tax:	7% (Hillsborough locations 7.5%), unless tax exempt
Service Charge:	15%

OPTIONAL ADDITIONS

- Add Pasta Bar (Chef to prepare) at an additional \$7.90 per person, plus a Chef at \$200.00.
- Add Viennese Dessert or Ice Cream Sundae Station, or Dessert Option at \$6.40 pp
- Add standard Guest Table Linens and Linen Napkins for approximately \$5-\$8 per guest



Le Petit Menu

Fresh Tossed Caesar, Caprese or Garden House Salad served with House Made Dressing

Braised Short Ribs with Madeira Wine Sauce

~ and ~

Client's choice of Standard Chicken, Vegetarian, or Vegan Entrée

Client's choice of Standard Starch Selection

Chef's choice of Colorful, Fresh Steamed Vegetables (or Second Starch Selection)

Assorted Rolls served with Creamy Butter

Freshly Brewed Coffee served with Cream and Sugar

Per Person Price:	\$33.90 per person for 50+ Guests Flat fee of \$1695 for up to 50 guests Includes China (real or single use), Flatware and Water Goblets at place-settings
Labor:	Supervisor at \$250 plus \$200 per Chef or Server
Requirements:	One Supervisor per 300 Guests, and one Server per 30 Guests.
Sales Tax:	7% (Hillsborough locations 7.5%), unless tax exempt
Service Charge:	15%

OPTIONAL ADDITIONS

- Add Pasta Bar (Chef to prepare) at an additional \$7.90 per person, plus a Chef at \$200.00.
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- Add standard guest table linens and linen napkins for approximately \$5-\$8 additional per guest



Delectables Escoffier Buffet

Client's Choice of Five Hot or Cold Hors d' Oeuvres
Butler-Style Passed

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Salade de Fleur (with Edible Flowers) with Balsamic Vinaigrette and Creamy Parmesan Dressings

Maine Lobster Tail with Drawn Butter

Client's choice of Chicken Entree

Herb Roasted Châteaubriand au Jus
(Hand-carved Herb-Roasted Tenderloin of Beef au Jus)
Accompanied by Horseradish Chantilly, au Jus, and Peppercorn Demi-glace

Peruvian Blue Potatoes or Gouda Potatoes au gratin

Haricot Vert and Pattypan Squash Vegetable Medley

Exotic Bread Display served with Creamy Butter

Gourmet Coffee Bar: Freshly Brewed Coffee Served with Gran Marnier Whipped Cream, Chocolate Curls, Orange Zest, Maraschino Cherries, Monin Flavorings, and Cream

Per Person Price:	\$56.90 per person for 50+ Guests Flat fee of \$2845 for up to 50 guests Includes China (real or single use), Flatware and Water Goblets at place-settings
Labor:	Supervisor at \$250 plus \$200 per Chef or Server
Requirements:	One Supervisor and one chef per 300 Guests, and one Server per 30 Guests.
Sales Tax:	7% (Hillsborough locations 7.5%), unless tax exempt
Service Charge:	15%

OPTIONAL ADDITIONS

- Add Pasta Bar (Chef to prepare) at an additional \$7.90 per person, plus a Chef at \$200.00.
- Add Viennese Dessert or Ice Cream Sundae Station, or Dessert Option at \$6.40 pp
- Add standard guest table linens and linen napkins for approximately \$5-\$8 additional per guest

