



delectables  
FINE CATERING

Delivery and Take-Out Menu  
2022

# The Details

Below are our menus designed for corporate lunches, cocktail style social parties and events where food is important but full service is not required.

Give us a call so that we can help create the perfect menu for your event!

## | delivery + pick up options |

**DELIVERY** | For your convenience, we can deliver your order to your party location in Hillsborough, Pinellas, or Pasco Counties. Delivery charge will vary based on location and complexity of delivery.  
**\*\*Delivery may not be available on Saturday or Sunday on peak catering dates \*\***

**PICK UP** | Your order can be picked up from our conveniently located kitchen in Palm Harbor:

**Delectables Fine Catering  
969 Virginia Ave  
Palm Harbor, FL 34683**

## | included in every order |

- Complete printed re-heating Instructions (if required) and serving ideas for each dish
- Delivered on elegant black acrylic platters and bowls (cold and room temperature food) or in disposable aluminum pans (hot food)
- Black acrylic serving utensils for each menu item

## | optional add-ons |

- High quality acrylic plates, paper napkins, and Reflections flatware
- Wire chafing rack, water-pan and one 4-hour fuel can

## | the fine print |

- Delivery and pick up times will vary depending on schedule and season.
- Menu item prices do not include any equipment, or delivery charges.
- \$350 minimum order for delivery or pick-up orders.
- Payable by cash or check to "Delectables Fine Catering." Visa, Amex, and MasterCard are also welcome but are subject to a 4% increase (on total) since our prices reflect cash discount.
- Florida State and Pinellas County Sales Tax added to each order.
- Signed proposal and deposit are required to book your to-go order.
- Final payment due 7 days prior to delivery.

For further information and a customized proposal, please reach out to one of our event specialists via email at [delivery@delectablescatering.com](mailto:delivery@delectablescatering.com) or by calling 727.781.1200



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# Salads

**House Salad** | mixed field greens with carrots, tomatoes, cucumbers, radishes, & more

**Caesar Salad** | fresh, crisp romaine lettuce, homemade croutons and homemade Caesar dressing, the works!

*The above salads are \$6.00 per person, minimum 10 per selection, per order*

**Italian Bistro Antipasto Salad** | featuring Italian meats, cheeses and grilled vegetables

**Pear, Pecan, & Gorgonzola Salad** | spinach & spring mix, with a citrus vinaigrette

**Cobb Salad** | mixed greens topped with sliced ham, turkey, egg, cheese, tomatoes, & bacon

**Greek Salad** | feta cheese, tomatoes, Greek olives, peppers and potato salad. served with our Greek dressing

**Power Bowl** | chicken, salmon, beef, or tofu, over quinoa, with avocado, pecans, and arugala

*The salads above are \$8.00 per person, minimum 10 per selection, per order*

*These salads are sized to accompany a sandwich, soup, or other dish. To serve as an entrée-sized salad, add \$2.90 pp.*

**ADD TO ANY SALAD:** Grilled, Blackened, or Jerk Chicken @ \$4.00 pp. Grilled or Blackened Salmon or Shrimp @ \$5.00 pp.

# Sides & Side Salads

**Potato Salad** | your choice of creamy potato-leek, German, or mustard-based

**Quinoa Salad** | marinated with a power blend of seven superfoods, kale, beets, sprouts, etc.

**Bowtie Pesto Pasta Salad** | with home-made pesto sauce

**Traditional Macaroni Salad**

**Mediterranean Orecchiette Pasta Salad** | with feta, cherry tomatoes, and basil, with an herb vinaigrette

*\$5.60 per person, minimum 10 per selection, per order*

# Sandwiches

## Assorted Sandwich Platter

An array of made-to-order gourmet sandwiches. We use only Boar's Head meats, on homemade breads, with Arugula, Tomatoes, Pickles, Mayonnaise, and Dijon Mustard.

- Oven Roasted Turkey Club with Cheddar on Fresh Croissant or Cheese Bread
- Grilled Chicken Breast w/ Smoked Gouda & Avocado on Grilled Pita or Multigrain Bread
- Oven Roasted Turkey Breast on Pumpernickel
- Roast Beef and Boursin Cheese on Sourdough
- Vegetarian Wraps with Grilled Vegetables and Cheese
- Carved Ham with Swiss Cheese on Pretzel Bread
- Italian Meats and Cheeses on Foccacia Bread
- Corned Beef on Marble Rye

*\$11.90 per person, 20+ guests, minimum 10 per selection, per order*

## Box Lunches

An array available. Box Lunches include a sandwich (from list above), Pickle Spear, and a Cookie!

*\$12.90 per person, 20+ guests minimum 10 per selection, per order*

## Luncheon Package

- Assorted Boar's Head Sandwich Platter
- Choice of Pasta or Potato Salad
- Viennese Dessert Platter

*\$17.90 per person, 20+ guests*



# Hot Entrées

**Chicken** | boursin, picatta, Cuban, marsala, charbroiled lemon, Caribbean or Polynesian w/ rolls & butter and choice of side

**Boneless Braised Beef Short Ribs, or Beef Bourguignon** | beef tips w/ peas, mushrooms, carrots, and onions) w/ rolls & butter and choice of side

**Chicken or Beef Teriyaki Stir Fry** | served with rice and spring rolls, served in Asian boxes.

**Make-Your-Own Sliders** | w/pulled pork, hamburgers, or salmon w/choice of side or house salad w/2 dressings (2 pp.)

**Tri-Color Portabella Mushroom & Cheese Ravioli** | with tomato-basil beurre blanc, w/ garlic bread

**Eggplant Rollatini** | w/ Garlic Bread

**Cajun Shrimp & Grits** | w/Red Pepper Coulis Sauce, w/ Garlic Bread

**Homemade Individual Chicken Pot Pies** | filled with chicken, potatoes, and lots of fresh vegetables w/ Rolls & Butter

**Make-Your-Own Taco or Fajita Bar** | w/all the usual fixings, like Tomatoes, Onions, Cheese, Sour Cream, etc.

**Southwestern Cheese Enchiladas** | w/Grilled Chicken or Beef (Cheese only Upon Request)

*Tacos and Enchiladas are served w/ Rice & Beans, with no rolls or other side.*

**Homemade Lasagna** | Meat or Vegetarian) w/ Garlic Bread. \$69.50 for 10 Servings

*The above are \$17.90 per person and minimum qty of 10 per selection*

**Sides** | yellow or basmati rice, mashed potatoes, redskin potatoes, black beans\*, or fresh steamed vegetables.

*\*Our Black Beans normally contain bacon, but can be made vegetarian upon request.*

# Delivery & Takeout

*All delivery and takout packages are designed for a minimum of 20 guests or*

## LE PETIT DINNER PACKAGE

- House or Cæsar Salad w/ Homemade Dressing
- Choice of one of our standard Chicken Entrée
- Boneless Beef Short Ribs
- Choice of Starch
- Rolls & Butter
- Vienesse Desserts

*The above is \$26.90 per person, 20+ guests*

## LUAU PACKAGE

- Pulled Pork Mojo
- Your choice of Caribbean Chicken w/ Papaya Salsa, or Polynesian Chicken w/ Pineapple-Mango Teriyaki Sauce
- Island Rice
- Sweet Plantains
- Rolls & Butter
- Chocolate Fondue: Cubed Fresh Fruit and Pound Cake w/ Warm Chocolate Ganache, Whipped Cream, and Toasted Coconut

*The above is \$26.90 per person, 20+ guests*

## TAILGATES, GRADUATIONS, AND SIMILAR INFORMAL EVENTS

- Hummus Dip w/ Pita Points
- Charcuterie (Cubed Meats & Cheeses)
- Seven Layer Dip w/Tortilla Chips
- Buffalo Drumettes w/ Bleu Cheese and Celery
- Blondies, Brownies, and Cookies

*The above is \$22.90 per person, 20+ guests*

## HORS D' OEUVRE PACKAGE

Assorted Cheese Platter with Gourmet Crackers and

Garden Vegetable Crudité with Dip or

Stuffed Garden Vegetables  
**PLUS**

Your choice of any Nine Hot or Cold Appetizers (List on the Next Page)

Includes one of each Hors D' Oeuvre per person.

*The above is \$26.00 per person, 20+ guests*



# Hors d' Oeuvres

You can order any Hors D' Oeuvre listed below for takeout. The **minimum** order for each Hors D' Oeuvre is 36 pieces.

*All Hors D' Oeuvre are \$63.00 for the first 36 pieces, and \$1.75 per piece after that.*

## Hot Hors d' Oeuvres

- Chicken Phyllo Dijon | house specialty!
- Spanikopita
- Crab Wontons Rangoon with Duck Sauce
- Seafood Shooters
- Italian Stromboli Bites | with marinara
- St. Louis Fried Ravioli | with marinara
- Tuscany Beef and Pepper Skewers
- Pork Pot Stickers | with dipping sauce
- Thai Chicken Satay | with peanut sauce
- Vegetarian Spring Rolls | with duck sauce
- Bacon Wrapped Scallops | with water chestnuts
- Mini-Chicken or Beef Quesadillas | salsa & sour cream
- Coconut Shrimp | with orange-horseradish dipping sauce
- Meatballs | with your choice of Swedish, sweet & sour, or peppercorn sauce.
- Buffalo Wings | (all drumettes) w/ celery & bleu cheese dressing
- Stuffed Mushrooms | choice of: crab, spinach & feta, Italian sausage, or breadcrumbs & romano

## Cold Hors d' Oeuvres

- Smoked Salmon Canapé
- Stuffed Strawberries with Sweet Cream Cheese
- Antipasta Skewers
- Caprese Kebabs
- Artichoke Hearts, w/ Shrimp and Dill
- Pâté a Choux Puffs | with Walnut-Chicken Salad
- Vegetarian Wraps

# Platters

**Imported and Domestic Cheese Platter** | imported & domestic cheeses, served with an assortment of gourmet crackers. *\$5.50 per person*

**Caprese Platter** | buffalo mozzarella, fresh tomatoes, fresh basil, and artichokes. *\$5.50 per person*

**Seven Layer Dip** | served w/ crisp tortilla chips. *\$5.50 per person*

**Crudité Platter** | an assortment of garden fresh vegetables served with peppered artichoke dip. *\$5.00 per person*

**Tropical Fruit Platter** | elegantly arranged seasonal fruit served with honey-lime dip and fruit breads. *\$6.00 per person*

**Premium Wild Caught Shrimp Platter** | 16/20 sized peeled and deveined shrimp, with cocktail sauce and lemons. *\$8.00 per person*

**Mediterranean Vegetarian Snack Board** | olive tapenade, carrots, celery, radishes, nuts, hummus, pita points & crackers. *\$8.00 per person*

**Hot Spinach and Artichoke Dip** | served with gourmet crackers and cocktail bread. *\$5.00 per person*

**Hot Seafood Dip** | crabs, shrimp, and scallops with cocktail bread and crackers. *\$8.00 per person*

**Charcuterie Board Sliced** | Italian meats and imported cheeses, honey, nuts, grapes. *\$7.00 per person*

**Baked Brie en Croûte** | a full kilo of imported brie, topped with a raspberry compote, then wrapped in puff pastry and garnished. served w/ cocktail bread and crackers. serves 20-30 people. *\$40.00.*



# Everyone Loves Dessert!

## Viennese Dessert Tray

mini-crème brûlée, cannolies, cheesecake bites, brownies, key lime tarts, fruit tarts, & more (2 pp.)

## Assorted Mini-Cookie Tray (3 types)

Blondies, Brownies & Cookies

Homemade Bread Pudding  
or Peach Cobbler  
with vanilla sauce

## Chocolate Fondue

cubed fresh fruit and pound cake

w/ warm chocolate ganache, whipped cream, and  
toasted coconut

All desserts are \$7.00 pp. with a minimum order of 20  
guests

# Beverages!

## Assorted Soft Drinks & Bottled Waters

\$1.75 per person, 20+ guests

## Gallon Iced Tea, Sweet or Un-sweet, Lemonade

One Gallon, serves ≈14, \$11.00

## Gallon Orange or Cranberry Juice

10 servings. \$16.00

## Freshly Brewed Hot Coffee or Hot Tea w/ Lemon

Served in an Insulated, Disposable Urn

Cups & Appropriate Condiments are  
Included with all Beverages

**ORDER AND CANCELLATION POLICY:** Credit card required at time of order. **Cancellations must be made by phone or in person**, with a company representative, during office hours. **Cancellations are NOT accepted by fax, voice mail, or e-mail under ANY circumstances.** Cancellations made with less than 72 hours notice will be charged 50% of the total price, while cancellations on the day of Delivery or Take Out will be charged the full price.

## Delectables Fine Catering

969 Virginia Avenue, Palm Harbor, FL 34683

Phone: 727-781-1200

Email: [delivery@delectablescatering.com](mailto:delivery@delectablescatering.com)

*Prices effective May 7, 2022. Prices subject to change without notice.*



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