



delectables
FINE CATERING

2022 full menu

hors d'oeuvres

hot hors d'oeuvre selections

Chicken Phyllo Dijon

Crab Wontons Rangoon
with duck sauce

Empanadas
chicken, beef picadillo or vegetarian, with
creamy salsa fresca (v)

Coconut Shrimp
with orange horseradish sauce

Conch Fritters
with Cajun rémoulade

Fried Mozzarella Triangles
with marinara

Italian Sweet Sausage en Croûte
with marinara (v)

Meatballs
with your choice of sauce: sweet and sour,
Swedish, peppercorn, marinara

Mini-Maryland Crab Cakes
with creole white rémoulade

Mini-Quesadillas
with grilled steak, shredded chicken or julienne
vegetable and cheese, with creamy salsa fresca

Italian Stromboli Bites
ham, salami, capicola and provolone, served
with marinara

Stuffed Mushroom
filled with choice of crabmeat, sweet Italian
sausage or feta and spinach (v)

Pigs-in-a-Blanket
with yellow mustard

Mini Reuben Sandwiches

Pork Pot Stickers
with soy sauce

Potato and Cheese Knish
herbed sour cream (v)

St. Louis Fried Cheese Ravioli
with marinara (v)

Sesame Breaded Chicken Satay
with peanut sauce

Spanakopita Spinach and Feta in Phyllo (v)

Sweet Corn Fritters
with Herb Aioli (v)

Sweet and Sour or Teriyaki Brochettes
chicken or beef

Pesto Crusted Beef Tenderloin Skewers

Vegetarian Spring Rolls with Duck Sauce (v)

Seafood Shooters
shrimp & scallop in a lobster thermidor sauce,
served in a real scallop shell

Lettuce Wraps
with chicken & Asian vegetables

Mini-Flatbread
brie, caramelized onions, balsamic reduction (v)

Macaroni & Cheese Balls
fried to perfection (v)

Kimchi Chicken Meatballs
chile glaze

Philly Cheesesteak Eggroll
shaved steak, provolone, onions & peppers,
spicy aioli

Shrimp and Grits Croquette
with creole white remoulade



cold hors d'oeuvre selections

Antipasto Kebob

pesto marinated Italian meats, cheeses & roasted veggies, bamboo skewer

Ceviche

poached shrimp & bay scallops, red onion, peppers, scallions, key lime dressing

Caprese Kebob

with fresh mozzarella, basil & cherry tomato (v)

Mini-Brioche

with blue crab, b chamel & dill

P te   Choux Puffs

with walnut chicken salad

Redskin Potatoes

with cr me fra che and caviar

Spanish Olive Tapenade

on grilled Cuban bread (v)

Steak au Poivre Crostini

with creamy horseradish

Stuffed Strawberries

with sweet cream cheese & lime zest (v)

Stuffed Garden Vegetables

with herb cheese or hummus (v)

Tuscan Bruschetta

on toasted parmesan crostini (v)

Mini Crudit  Shots

with peppered artichoke dip (v)

premium hors d'oeuvres

(These items are not included in package choice prices, but are available at an additional cost)

Mini Soft Tacos

filled with diced grilled carne asada, chicken tinga or mahi mahi

Mini-Chicken & Waffles

drizzled with honey

Shrimp Cocktail Shooter

served with lemon & cocktail sauce

Bacon Wrapped Shrimp

with orange datil bbq sauce

Tomato Bisque Shooter

with mini-grilled cheese sandwich (v)

Grilled Lamb Chops

served with a mint chutney sauce

Bacon Wrapped Scallops

with lemon aioli & microgreens

stationary displays

(These items are alternatives to butler passed Hors d'Oeuvre & available at additional cost)

Hot Artichoke and Spinach Dip

served with cocktail bread & gourmet crackers

Mediterranean Platter

feta, hummus, olives, pepperoncini & pita points

Baked Brie en Croute

with cocktail bread & gourmet crackers (v)

Roasted Garlic Hummus

with pita points (v)

Fresh Seasonal Fruit Display

with honey lime yogurt (v)

Cheese + Charcuterie

Imported + domestic cheeses, premium Italian meats, gourmet breads, crackers & pita points

Seven Layer Dip

artistically arranged combination of fiesta beans, guacamole, sour cream, cilantro salsa, chorizo sausage, chives & cheddar cheese, served with tortilla chips

Garden Vegetable Crudit 

bite-size artistically arranged vegetables with peppered artichoke or ranch dip (v)



entrée selections

beef

PLATED BEEF ENTRÉE SELECTIONS

Grilled Filet Mignon | perfectly seasoned and grilled, topped with steak butter sauce

Tuscan Filet | grilled filet tossed in pesto and sundried tomatoes

Steak Diane | tenderloin medallions of beef grilled and topped with a light mushroom sauce

Steak au Poivre | pan-seared filet mignon, accompanied by a pink and green peppercorn demi-glace

Boneless Braised Beef Short Ribs | slow-cooked and tender, with a mushroom madeira wine sauce

HAND CARVED BEEF FOR BUFFETS AND STATIONS

Herb Roasted Châteaubriand | hand-carved and presented with a peppercorn sauce and horseradish chantilly

Herb Roasted NY Strip Loin | served with peppercorn sauce

Herb Roasted Prime Rib of Beef | served with au jus and horseradish chantilly

Churrasco Steak | flank steak marinated in garlic, red wine, herbs and olive oil, grilled and served with cilantro chimichurri

BRISKET & BEEF FOR BUFFETS

Yankee Pot Roast Jardinière | braised beef brisket with jardinière vegetables in a light brown sauce.

BBQ Brisket | slow-cooked, moist and tender

Boneless Braised Beef Short Ribs | slow-cooked and tender, with a mushroom madeira wine sauce

pork

Maple Glazed Pork Loin | with a apple whiskey demi-glace [carved]

Bacon Wrapped Boneless Pork Loin | served with an ancho cream sauce. [carved]

Jerk Roast Pork Loin | served with tropical mango salsa [carved]

Pulled Pork | slow cooked with traditional BBQ sauce

Mojo Pork | fork-tender braised pork shoulder in Cuban mojo sauce



poultry

Chicken Havana

charbroiled breast marinated with Latin seasonings and served with barbecued black beans, sauteed peppers & monterey jack cheese

Chicken Piccata

lightly breaded, sautéed and served with a light lemon caper sauce

Chicken Marsala

boneless breast of chicken sautéed with marsala wine & a mushroom demi-glace

Chicken Salsiccia

breast of chicken stuffed with sausage, spinach, and cheese, served with a tomato coulis

Chicken Montrachet

stuffed chicken breast w/ spinach, goat cheese and sun-dried tomatoes, served with a lemon butter cream

Caribbean Chicken

grilled jerk chicken with mango salsa

Chicken Saltimbocca

sautéed with prosciutto ham, sage, and pesto, topped with garlic wine sauce

Chicken Fontina

sautéed chicken breast stuffed with fontina cheese and prosciutto, then ladled with a tomato-basil beurre blanc

Chicken Boursin

a boneless chicken breast filled with fresh spinach and boursin cheese, topped with gluten-free breadcrumbs and an herb sauce

Tuscan Chicken

chicken breast stuffed with fontina and goat cheese, sundried tomatoes, accented with tomato-basil beurre-blanc sauce

Premium Roast Turkey Breast

carved to order with cranberry chutney (can be substituted as chicken selection)

seafood

Grouper Provençale | Italian parsley, diced tomatoes, garlic, and onions on charbroiled fillet of grouper

Stuffed Flounder | with crabmeat, lemon confit, and lemon cream sauce

Salmon Puttanesca | salmon fillets with sauce composed of capers, diced tomatoes, red pepper flakes and kalamata olives

Pan Seared Snapper | with curry-lime butter sauce

Florida Grouper | with tarragon soubise and pea tendrils

Mahi Mahi Martinique | marinated in Caribbean spices and rum, served with a mango relish

Chargrilled Salmon | with a dill beurre-blanc

Seafood Newburg | scallops, shrimp, lobster, and fresh grouper cooked in a sherry cream sauce and garnished with toast points

Shrimp Étouffée | fresh shrimp simmered in a rich seafood velouté sauce

Shrimp Creole | large shrimp cooked in a creole tomato sauce

Shrimp Scamp | large shrimp cooked in white wine and lemon butter



sides & salads

sides & starches

Duchess Potatoes | Idaho potatoes puréed, piped into spirals, and baked

Mushroom-Shaped Redskin Potatoes | seasoned and oven roasted

Garlic Mashed Potatoes

Smoked Gouda Potatoes Au Gratin | a popular favorite

Parmesan Roasted Potato Wedges

Mashed Potato | classically made with butter, cream and salt

Whole Grain and Wild Rice Blend

Basmati Rice

Saffron Basmati Rice | yellow rice with peas

California Risotto | w/chicken stock and vegetable confit

Wild Mushroom + Pearl Barley Risotto

Tri-Color Portobello Mushroom Ravioli | with sun dried tomato-basil beurre blanc (2 pp) *

Tri-Color Cheese Tortellini | with Tomato Basil Beurre Blanc

Cheese Tortellini Celestio | w/olive oil, garlic, spin, feta

Smoked Gouda Mac and Cheese

Lobster Mac and Cheese | with a creamy mornay sauce *

Chef's Choice of Vibrant Market Fresh Roasted Vegetables

Vegetable Kebobs w/Ginger-Lime Sauce

**These premium selections slightly higher in price.*

Salads

Delectables Garden House Salad | Italian plum tomatoes, marinated black olives, imported Chinese lotus root, carrots, cucumbers and radishes over mixed lettuces, served with creamy house-made garlic parmesan dressing and raspberry vinaigrette

Harvest Salad | mixed greens w/ goat cheese, tomato, candied pecans, mandarin orange, raisins, red onion, honey-tarragon vinaigrette

Traditional Caesar Salad | with garlic herbed croutons, fresh romaine lettuce and house-made Caesar dressings

Greek Salad | tossed greens, feta cheese, cucumbers, plum tomatoes, Greek olives, pepperoncini, green peppers, red onion rings, oregano, and potato salad, with Greek vinaigrette

Spinach Salad | glazed pecans, sliced hard-boiled egg, mandarin oranges, grapes, strawberries & bleu cheese crumbles, with orange-poppseed dressing

Caprese | plum tomatoes, buffalo mozzarella, and fresh basil drizzled with a balsamic reduction



stations, themes, & presentations

Premium Stations

Our premium stations require a station chef and are meant to offer an “anchor” to your station style menu, offering a mini “tapas style” version of a complete meal.

(*these stations require an event chef)

CARVING STATION

Choose **one protein**, served with either Mashed Potatoes or Smoked Gouda Potatoes au Gratin
AND Chef's Selection of Vibrant Market Fresh Roasted Vegetables

Herb Roast Sirloin | oven roasted sirloin of beef, served with a peppercorn sauce

Herb Roasted Chateaubriand | hand-carved, with a peppercorn sauce and horseradish chantilly

Herb Roasted Prime Rib of Beef | served au Jus and Horseradish Chantilly

Honey-Apricot Glazed Ham | with creole mustard sauce

Whole Roast Turkey Breast | with cranberry chutney

Maple Glazed Pork Loin | with apple whiskey demi-glace

Bacon Wrapped Boneless Pork Loin | with an Ancho Cream Sauce.

CHURRASCO STEAK STATION

Churrasco Steak marinated in garlic, red wine, herbs and olive oil, served with cilantro chimichurri
served with **Parmesan Roasted Potato Wedges**

AND Chef's Selection of Vibrant Market Fresh Roasted Vegetables

SAUTÉ STATION

Our chef will sauté one of the following, accompanied by a chef paired pasta selection

Jumbo Shrimp Scampi in white wine and butter sauce

Fresh Grouper Picatta with white wine and caper butter

Chicken Marsala with mushrooms in a marsala wine sauce

ASIAN STATION

Teriyaki Chicken, Szechwan Beef, (Shrimp, Pork, or Tofu can be substituted at an additional cost) fried in Asian wok with fresh Asian vegetables and steamed rice. Station also includes **Vegetable Spring Rolls** with duck sauce and hot mustard. Chopsticks and Asian “takeout” boxes available upon request.

SOUTHWEST TEX-MEX FIESTA

Grilled Chicken and Steak Fajitas, sauteed by our chef with peppers and onions,

accompanied by **Grilled Corn Ribs** with cotija and cilantro, **Spanish Yellow Rice** with **Black Beans**, **Warm Flour Tortillas**, **Shredded Cheese**, **Sour Cream** and **Salsa**



DELUXE PASTA STATION

Enjoy our freshly made **Tortellini with Homemade Bolognese** and our hand made **Three Cheese and Portobello Ravioli** with tomato basil cream sauce

Our station chef will freshly prepare a composed pasta dish of your choice:

Seafood Primavera with scallops, shrimp and fresh steamed vegetables topped with a light cream sauce tossed with penne pasta (additional \$1.50 pp)

Rigatoni with Italian Sausage and spicy arrabbiata sauce

Bowtie Pesto Pasta with sundried tomatoes and fresh garden vegetables (v)

Cavatappi Alfredo with grilled chicken

Served with **House or Caesar Salad**, fresh Italian bread and breadsticks

RAGIN' CAJUN STATION

Chicken and Sausage Jambalaya, chef prepared **Shrimp Creole**, **Red Beans with Smoked Sausage**, with White Rice, Southern Style Green Beans, Buttered French Bread and Potato Salad

Signature Stations

Signature stations give your guests fun and adventurous ways to explore the culinary side of your event or wedding. Let us help you put together the perfect combination of stations for your event.

PASTA BAR

Choose from two of our chef's pasta creations for your signature pasta bar:

Cavatappi Alfredo with grilled chicken

Tortellini with Homemade Bolognese

Bowtie Pesto Pasta with sundried tomatoes and fresh garden vegetables (v)

Penne a la Vodka (v)

Rigatoni Arrabbiata with Italian sausage in a spicy tomato sauce

MEXICAN TACO BAR

Pick three: **Chorizo**, **Carnitas**, **Chicken Tinga**, **Carne Asada**, **Squash & Poblano**(v)

With warm flour tortillas and an array of traditional taco toppings: chopped white onion, cilantro, shaved white cabbage, lime wedges, grilled scallions, salsa verde and salsa roja

CHEESE + CHARCUTERIE

imported + domestic cheeses, premium Italian meats, gourmet breads, crackers & pita points

INTERNATIONAL CHEESE PRESENTATION

varietal cheeses with gourmet crackers AND baked brie en croûte with raspberry essence, accompanied by cocktail breads and crackers

ANTIPASTO BAR

Italian meats and cheeses, grilled and roasted vegetables, olives, pepperoncini, artichoke hearts, plum tomatoes, and onions over a bed of mixed greens



CHICKEN AND WAFFLE STATION

Belgian waffles, fried chicken tenders, honey, syrup and hot sauce

MAC & CHEESE STATION

cavatappi with creamy gouda sauce with your guest's choice of accoutrements: scallions, bacon bits, fried onion straws and broccoli florets on the side

MASHED POTATO BAR

creamy Idaho or sweet potatoes accompanied by cheddar cheese, bacon bits, chives, sour cream, broccoli florets, marshmallows, brown sugar and cinnamon

MEDITERRANEAN MEZZE STATION

feta cheese triangles, olives, hummus and pepperoncinis with pita bread

Cuban Sandwich Press Station | traditional **Tampa Style Cubans**, pressed to order, accompanied by **Black Beans and Rice**

ITALIAN SALAD STATION

two interactive favorites for guests to enjoy

Caprese Salad | buffalo mozzarella, plum tomatoes, fresh basil and artichoke hearts drizzled with balsamic vinaigrette
and

Antipasto Salad | grilled and marinated vegetables, Italian meats and cheeses with crisp greens and red wine vinaigrette

SALAD CREATION BAR

mixed fresh greens, spinach and an assortment of market fresh vegetables and accoutrements for your guest's salad creation,, to include:

Italian plum tomatoes, marinated black olives, Chinese lotus root, carrots, cucumbers, radishes, grilled marinated vegetables, olives, pepperoncini, hard-boiled egg, bacon bits, croutons and shredded cheese with balsamic vinaigrette, creamy house garlic parmesan dressing and raspberry vinaigrette

Late Night Snack Ideas

Mini-Hot Dog Station | with relish, ketchup, mustard, onion, and sauerkraut

Macho Nacho Station | homemade tortilla chips, warm nacho cheese, diced tomatoes, seasoned ground beef, refried beans, scallions, black olives, jalapenos, sour cream, and guacamole.

Sliders | Mini Bistro Burgers, BBQ or Mojo Pulled Pork on soft Hawaiian rolls



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Desserts

PLATED DESSERTS

These Options are for Service with Sit Down Meals Only

Tricolor Parfait | colorful berries alternated with sauce anglaise

Crème Brûlée | a fine vanilla custard with caramel and crème anglaise, garnished with fresh fruit

Fried Banana Cheesecake | with vanilla bean sauce

Key West Lime Pie | with tequila sunrise sauce

Mini Chocolate Bundt Cakes | with raspberry ganache sauce

Parisian Fruit Tart | a flan custard with a cookie dough crust and glazed fruit

Carrot Cake | moist and delicious, with a traditional cream cheese icing

Cheesecake | made in the traditional style, served with fresh berries, fresh mint, and a sauce painting

Trio of Miniatures | mini-crème brûlée, chocolate covered strawberry, and a mini-chocolate mousse cup

Mediterranean Trio | mini-baklava, mini-cannoli, & a mini-fruit flan

Tiramisu | Italian mascarpone cheese filling & coffee infused lady fingers with a dusting of cocoa

Flourless Chocolate Cake | a gluten-free chocolate fudge cake

Black Forrest Cake | chocolate cake with whipped cream and cherries, garnished with almond slivers

STATIONARY DESSERTS

Miniature Viennese Dessert Table | elegant array of miniature petit fours, chocolate dipped strawberries, cannoli, mini-cheesecakes, orange chiffon and key lime pies, mini-carrot cakes, mini-derby pies, brownie and blondies, Parisian fruit tart, chocolate-raspberry mousse cups, and eclairs

Bread Pudding | Louisiana style with vanilla bourbon sauce or tropical piña colada with a coconut-vanilla glaze

Bananas Foster or Strawberry Flambé | served over vanilla ice cream*

Ice Cream Sundae Bar | includes whipped cream, chocolate chips, maraschino cherries, chocolate ganache fondue, butterscotch, nuts, candy crumbles, toasted coconut, with premium vanilla and chocolate ice cream

Fresh Fruit Palm Tree | cubes of fresh fruit, accompanied by rich chocolate ganache, whipped cream, and toasted coconut. sour cream pound cake cubes upon request

Cobbler (Cherry, Peach or Blueberry) or Apple Crisp | served with vanilla bean sauce

Make Your Own Strawberry Shortcake

Gourmet Coffee or Iced Tea Bar | freshly brewed fine coffee or tea served with fresh lemon, cherries, orange zest, white and brown sugar, and cinnamon sticks, italian biscotti, chocolate shavings, grand marnier whipped cream, half and half and flavored syrups

**Requires a Chef and Chef fee*



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