

Tropical Luau–Latin Nights Menu

Fresh Fruit Palm Tree with Chocolate Ganache, Whipped Cream and Toasted Coconut

Your Choice of Floribbean, Carribean, Jamaican, Polynesian, Havana, Charbroiled Lemon, or Margarita Chicken, or any of our Vegetarian or Vegan Entrée selections

and your choice of

Pork Mojo, Jamaican Jerk Pork Loin, or Ropa Viella

and your choice of

Florida Grouper Rangoon, Snapper w/ Lime Curry Butter, Mahi-Mahi w/ Papaya Salsa

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Spanish or Island Rice

Fried Plantains or Grilled Vegetable Kebobs with Ginger Lime Sauce

Cuban Black Beans with White Rice, Onion Garnish

Exotic Bread Presentation served with Creamy Butter

Per Person Price:	\$39.90 per person for 50+ Guests Flat fee of \$1995 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 chefs 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 Bananas Foster and Cherries Jubilee w/ Vanilla Ice Cream or Piña Colada Bread Pudding w/ Vanilla Sauce or Miniature Viennese Dessert Table at \$7.90 Per Person
- Add Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option at \$6.40 per person
- Add Hot Pressed Cuban Sandwiches (Chef to prepare) with Black Bean Soup with Onions, at \$5 per person plus a Station Chef at \$200
- Add standard Guest Table Linens and Linen Napkins for approximately \$5-\$8 per guest



BBQ & Luncheon Grill Theme Menu

BBQ Menu

Garden Vegetable Crudit  served with Peppered Artichoke Dip or Hummus
Caprese Salad

Your Choice of Two of The Following

BBQ Baby Back Ribs (4), BBQ Chicken Quarter, Beef Brisket, BBQ Pulled Pork, BBQ Pulled Chicken, Johnsonville Brats, Or Impossible Burgers (Vegan)

Your Choice of Three of The Following

Creamy Potato Leek Salad, Traditional Coleslaw, Garlic Roasted Potatoes, BBQ Baked Beans, Or Grilled Corn-On-The-Cob in Husks with Butter

Fresh Fruit Cactus Tree (Skewered Fruit Served with Honey-Lime Yogurt)

Jumbo Fudge Brownies and Blondies or Assorted Cookies

Iced Tea Served with Sugar and Lemon

Luncheon Grill Menu

fresh fruit cactus tree (skewered fruit served with honey-lime yogurt)

garden vegetable crudit  served with peppered artichoke dip or hummus

Your Choice of Three of The Following

char-grilled sirloin burgers, boneless grilled chicken breast, BBQ shredded chicken, all-beef hot dogs, BBQ pulled pork, or impossible burgers (vegan)

(the above served with fresh baked buns, cheese, lettuce, tomatoes, onion and kosher pickles)

creamy potato-leek salad

jumbo fudge brownies and blondies or assorted cookies

iced tea served with sugar and lemon

Per Person Price: \$33.90 per person for 50+ Guests

Flat fee of \$1695 for up to 50 guests

Includes Single Use China and Flatware

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 \$2.50 per person to include freshly brewed coffee served with cream and sugar
- Add Pasta Bar (Chef to Prepare) at an additional \$7.90 per person, plus a Chef at \$200
- Add Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option at \$6.40 per person
- Add standard guest table linens and linen napkins for approximately \$5-\$8 additional per guest



Brunch

Brunch Buffet Menu

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

Choice of Salad: Waldorf, Caprese, Caesar
or Garden House Salad, served with Two Homemade Dressings

Assorted Homemade Biscuits, Croissants, Bagels and Rolls served with Cream Cheese, Butter, Lox Spread, Onion Rings, Tomatoes, and Capers

Choice of Hand Carved Oven Roasted Turkey Breast, Apricot Glazed Ham or Apple Whiskey Pork Loin served with Stone Ground Mustard, Mayonnaise and Cranberry Chutney

Omelet Station—Omelets freshly prepared by our Chef, with a choice of Cheese, Green Peppers, Onions, Tomatoes, Sautéed Mushrooms, Crumbled Bacon, etc.
(We recommend one Omelet Chef per every 35 guests)

Waffle Station—Fresh Waffles prepared by our Chef, accompanied by Warm Maple Syrup, Whipped Cream, Chocolate Chips, Pecans, Strawberries, and Blueberries

Cheese Blintzes with Strawberry or Blueberry Sauce Toppings

Potato Pancakes served with Sour Cream and Apple Sauce

Fresh Orange and Cranberry Juice, Freshly Brewed Coffee served with Cream and Sugar

Per Person Price:	\$39.90 per person for 50+ Guests Flat fee of \$1995 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

- Substitute the Omelet station with Quiche at no additional charge
- Add Biscuits and Sausage Gravy at \$5.00 per person
- Add Pasta Bar (Chef to Prepare) at an additional \$7.90 per person, plus a Chef at \$200
- Add Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option at \$6.40 per person
- Add standard guest table linens and linen napkins for approximately \$5-\$8 additional per guest





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