



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 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 arugula

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 premium meats and cheeses, 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 Focaccia 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 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.*



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Delivery & Takeout

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

LE PETIT DINNER PACKAGE

- House or Caesar 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.

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



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