



delectables  
FINE CATERING

Menu Packages  
2023

# Delectables Philosophy

We consider great food to be an important factor in the success of an event or wedding and one of the aspects most remembered by guests. Sometimes spending a lot of money on food is not a priority.

**For this reason, we have developed a set of delicious menu packages that deliver great quality, hand-crafted food at an affordable price.**

The chef prepared cuisine for your event will be cooked at one of our centrally located kitchens and transported to your event right before it will be served.

In addition to this packet, please visit our website at [www.delectablescatering.com](http://www.delectablescatering.com) for more information.

## Package Pricing

**All of the menu pricing estimates in this packet include your menu (food), china, service staff and event production fee.**

China Includes: standard white china dinner plates, silver flatware and water goblets at each place setting, white china cake plates and forks for wedding cake.

If you would like to use high quality single use (disposable) china and flatware instead of real white china, we will happily make that substitution for you at no additional cost.

Service staff will vary based on the individual package selected; see packages for more details.

State and county sales tax, and any venue/facility fees are not included in the package pricing estimates and will be added to the total, reflected in your custom proposal.

If a bar package is booked with us, we provide bar tables and solid colored poly linens for the bar tables.

For your convenience we will be happy to provide pricing on buffet linens and guest table linens. We can also offer referrals to our trusted rental company partners for tables, guest chairs, or any other rentals necessary to make your event a success.

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



# 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  
OR Braised Short Ribs with Madeira Wine Sauce

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

## | ESTIMATED COSTS FOR TRADEMARK BUFFET MENU |

For 50 guests, begins at approximately \$3,760

For 100 guests, begins at approximately \$6,390

For 200 guests, begins at approximately \$12,760

**INCLUDES:** food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS:** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Pasta Bar or Chef Prepared Deluxe Pasta Station for cocktail hour or as an addition to your buffet
- Add Viennese Dessert or Ice Cream Sundae Station, or Dessert Option
- Freshly Brewed Coffee served with Cream and Sugar to finish the evening



# Single Entrée Plated Dinner Package

## HORS D' OEUVRES

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

- or -

Stationary Table of Imported and Domestic Cheeses served with Assorted Gourmet Crackers

- and -

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

## DINNER

Garden House or Fresh Tossed Caesar Salad served with Homemade Dressing or Caprese Salad with Balsamic Vinegar

Client's choice of one Entrée (8 oz.)

Client's choice of Starch Selection

Chef's choice of Colorful, Fresh Steamed Vegetables

Chef's choice of Vegetarian Entrée (for vegetarian or vegan guests)

Assorted Dinner Rolls served with Creamy Butter Rosettes

## | ESTIMATED COSTS FOR SINGLE ENTREE PLATED DINNER MENU |

For 50 guests, begins at approximately \$3,760

For 100 guests, begins at approximately \$6,460

For 200 guests, begins at approximately \$22,160

\*\*The above pricing includes chicken or pork entrée selections  
Upgrade to short rib or filet mignon for an additional charge per person

**INCLUDES:** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS:** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Add Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Add Viennese Dessert or Ice Cream Sundae Station, or Dessert Option



# Duet Plated Dinner Package

## HORS D' OEUVRES

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

- or -

Stationary Table of Imported and Domestic Cheeses served with Assorted Gourmet Crackers

- and -

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

## DINNER

Garden House or Fresh Tossed Caesar Salad served with Homemade Dressing or Caprese Salad with Balsamic Vinegar

Duet Plate includes choice of Chicken Entrée (4oz.) and Choice of Beef Entrée (4oz.)

Client's choice of Starch Selection

Chef's choice of Colorful, Fresh Steamed Vegetables

Assorted Dinner Rolls served with Creamy Butter

## | ESTIMATED COSTS FOR DUET PLATED DINNER MENU |

For 50 guests, begins at approximately \$4,060

For 100 guests, begins at approximately \$7,060

For 200 guests, begins at approximately \$13,260

**INCLUDES:** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS:** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Add Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Add Viennese Dessert or Ice Cream Sundae Station, or Dessert Option



# Guest Choice Plated Dinner Package

Three Choices: Beef, Chicken, Vegetarian / Vegan

## HORS D' OEUVRES

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

- or -

Stationary Table of Imported and Domestic Cheeses served with Assorted Gourmet Crackers

- and -

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

## DINNER

Garden House or Fresh Tossed Caesar Salad served with Homemade Dressing or Caprese Salad with Balsamic Vinegar

Client's choice of three Entrée Selections for your guests (8 oz.)

Client's choice of Starch Selection

Chef's choice of Colorful, Fresh Vegetables to accentuate the plate

Assorted Dinner Rolls served with Creamy Butter

## | ESTIMATED COSTS FOR PLATED DINNER MENU |

For 50 guests, begins at approximately \$4,260

For 100 guests, begins at approximately \$7,360

For 200 guests, begins at approximately \$13,960

**INCLUDES:** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS:** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Add Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Add Viennese Dessert or Ice Cream Sundae Station, or Dessert Option



# Guest Choice Plated Dinner Package

Three Choices: Beef, Seafood, Vegetarian / Vegan

## HORS D' OEUVRES

Client's choice of any Five Butler-Passed or Stationary Hors d' Oeuvre

- or -

Stationary Table of Imported and Domestic Cheeses served with Assorted Gourmet Crackers

- and -

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

## DINNER

Garden House or Fresh Tossed Caesar Salad served with Homemade Dressing or Caprese Salad with Balsamic Vinegar

Client's choice of three entrée selections (8 oz.)

Client's choice of Starch Selection

Chef's choice of Colorful, Fresh Vegetables to accentuate the plate

Assorted Dinner Rolls served with Creamy Butter

## | ESTIMATED COSTS FOR PLATED DINNER MENU |

For 50 guests, begins at approximately \$4,460

For 100 guests, begins at approximately \$7,760

For 200 guests, begins at approximately \$14,590

**INCLUDES:** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS:** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Add Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Add Viennese Dessert or Ice Cream Sundae Station, or Dessert Option



# Guest Choice Plated Dinner Package

Four Selections: Beef, Seafood, Poultry, Vegetarian / Vegan

## HORS D' OEUVRES

Client's choice of any Five Butler-Passed or Stationary Hors d' Oeuvre  
*- or -*

Stationary Table of Imported and Domestic Cheeses served with Assorted Gourmet Crackers  
*- and -*

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

## DINNER

Garden House or Fresh Tossed Caesar Salad served with Homemade Dressing or Caprese Salad with Balsamic Vinegar

Client's choice of four entrées (8 oz.)

Client's choice of Starch Selection

Chef's choice of Colorful, Fresh Vegetables to accentuate the plate

Assorted Dinner Rolls served with Creamy Butter Rosettes

## | ESTIMATED COSTS FOR PLATED DINNER MENU |

For 50 guests, begins at approximately \$4,460

For 100 guests, begins at approximately \$7,860

For 200 guests, begins at approximately \$12,860

**INCLUDES :** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS :** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Add Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Add Viennese Dessert or Ice Cream Sundae Station, or Dessert Option





# Delectables Escoffier Buffet

## HORS D' OEUVRES

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

## DINNER BUFFET

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 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

## | ESTIMATED COSTS FOR ESCOFFIER BUFFET MENU |

For 50 guests, begins at approximately \$4,690

For 100 guests, begins at approximately \$5,560

For 200 guests, begins at approximately \$11,190

**INCLUDES:** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS:** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Pasta Bar or Chef Prepared Deluxe Pasta Station for cocktail hour or as an addition to your buffet
- Add Viennese Dessert or Ice Cream Sundae Station, or Dessert Option
- Gourmet Coffee Bar: Freshly Brewed Coffee Served with Gran Marnier Whipped Cream, Chocolate Curls, Orange Zest, Maraschino Cherries, Monin Brand Flavorings, and Cream



# Hors d' Oeuvre Menu Package

## CHOICE OF ONE OF THE FOLLOWING

International Cheeses served with Assorted Gourmet Crackers  
or  
Baked Brie En Croûte served with Cocktail Bread  
or  
Hot Crab Dip served with Cocktail Bread

## CHOICE OF TWO OF THE FOLLOWING

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Fruit Breads  
or  
Garden Vegetable Crudit  served with Peppered Artichoke Dip  
or  
Fresh Garden Vegetables stuffed with Herb Cheese or Hummus

## YOUR CHOICE OF

Eight Butler Passed and/or Stationary Standard Hors d' Oeuvres

*This Menu is designed to have all of the food served at the same time. We recommend adding stations or more items if the food is separated into two time frames, for wedding receptions, or situations where guests typically expect a meal.*

## | ESTIMATED COSTS FOR HORS D' OEVRES MENU |

For 50 guests, begins at approximately \$3,660  
For 100 guests, begins at approximately \$6,160  
For 200 guests, begins at approximately \$12,290

**INCLUDES :** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS :** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Freshly brewed coffee served with cream and sugar, or an Infused Water Station
- Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option



# Le Petit Menu

## DINNER BUFFET

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

### | ESTIMATED COSTS FOR LE PETIT BUFFET MENU |

For 50 guests, begins at approximately \$3,360

For 100 guests, begins at approximately \$5,560

For 200 guests, begins at approximately \$11,260

**INCLUDES:** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS:** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

### POPULAR ADDITIONS

- Pasta Bar or Chef Prepared Deluxe Pasta Station for cocktail hour or as an addition to your buffet
- Add Viennese Dessert or Ice Cream Sundae Station, or Dessert Option
- Freshly Brewed Coffee served with Cream and Sugar to finish the evening



# Delectables Signature Stations

## HORS D'OEUVRES

Choose from of any Five Butler-Passed Hors D' Oeuvres  
*- or -*  
Two Stationary Displays

## DINNER STATIONS

**Choose One Premium Station from our menu** (Chef Attended)

some client favorites include:  
Carving Station, Sauté Station, Deluxe Pasta Station

*- and -*

**Choose Two Signature Stations from our menu**

some client favorites include:  
Mac & Cheese Station, Chicken and Waffle Station, Salad Creation Bar,  
International Cheese Presentation, Mexican Taco Bar

*- with -*

Exotic Bread Display served with Creamy Butter

## | ESTIMATED COSTS FOR SIGNATURE STATIONS MENU |

For 50 guests, begins at approximately \$4,460  
For 100 guests, begins at approximately \$7,760  
For 200 guests, begins at approximately \$14,590

**INCLUDES :** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS :** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Include freshly brewed coffee served with cream and sugar
- Add Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option



# Latin-Caribbean Buffet

## MAINS

*Your Choice of **two** of the following*

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

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

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

Chicken Havana | charbroiled breast marinated with Latin seasonings and served with barbecued black beans, sauteed peppers & Monterey jack cheese

Caribbean Chicken | grilled jerk chicken with mango salsa

Tofu Island Ratatouille (vegan)

Tofu Thai Curry (vegan)

~

*and your choice of **one** of the following*

Ropa Vieja | Cuban seasoned tender braised beef

Churrasco Steak | served with cilantro chimichurri (requires a chef)

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

## INCLUDED SIDES

Cilantro Basmati or Island Rice | Cuban Black Beans with Chopped White Onion

Fried Plantains | Grilled Market Fresh Vegetables with Ginger Lime Sauce

Fresh Baked Dinner Rolls and Sliced Local Cuban Bread with Creamy Butter

## | ESTIMATED COSTS FOR LATIN-CARIBBEAN BUFFET MENU |

For 50 guests, begins at approximately \$3,690

For 100 guests, begins at approximately \$6,260

For 200 guests, begins at approximately \$11,560

**INCLUDES:** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS:** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal



# BBQ Menu

## MAINS

*Your Choice of **Two** of The Following*

BBQ Chicken Quarter, Beef Brisket, BBQ Pulled Pork, BBQ Pulled Chicken, Brats with Onions and Peppers, Smoked Sausage or Black Bean Veggie Burgers

## SIDES

*Your Choice of **Three** of The Following*

Creamy Potato Leek Salad, Traditional Coleslaw, Garlic Roasted Potatoes, BBQ Baked Beans

## INCLUDES

Garden Vegetable Crudit  served with Peppered Artichoke Dip or Hummus

Delectables Garden House Salad or Caesar Salad

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

## DESSERTS AND BEVERAGES

Jumbo Fudge Brownies and Blondies or Assorted Cookies

Iced Tea Served with Sugar and Lemon

## | ESTIMATED COSTS FOR BBQ BUFFET MENU |

For 50 guests, begins at approximately \$3,460

For 100 guests, begins at approximately \$5,790

For 200 guests, begins at approximately \$11,590

**INCLUDES:** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS:** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Freshly brewed coffee served with cream and sugar, or an Infused Water Station
- Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Add Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option



# Luncheon Grill Menu

## MAINS

*Your Choice of **Two** of The Following*

Char-Grilled Sirloin Burgers, Boneless Grilled Chicken Breast, BBQ Pulled Chicken, All-Beef Hot Dogs, BBQ Pulled Pork, or Black Bean Veggie Burgers

The above served with fresh baked buns, cheese, lettuce, tomatoes, onion, appropriate condiments and big kosher pickles

## SIDES

*Your Choice of **Three** of The Following*

Creamy Potato Leek Salad, Traditional Coleslaw, Garlic Roasted Potatoes, BBQ Baked Beans

## INCLUDES

Garden Vegetable Crudit  served with Peppered Artichoke Dip or Hummus

Delectables Garden House Salad or Caesar Salad

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

## DESSERTS AND BEVERAGES

Jumbo Fudge Brownies and Blondies or Assorted Cookies

Iced Tea Served with Sugar and Lemon

## | ESTIMATED COSTS FOR LUNCHEON GRILL MENU |

For 50 guests, begins at approximately \$3,360

For 100 guests, begins at approximately \$5,590

For 200 guests, begins at approximately \$11,160

**INCLUDES :** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS :** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Freshly brewed coffee served with cream and sugar, or an Infused Water Station
- Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Add Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option



# BYO Taco Buffet

## GREENS

*Choice of **One** of the Following*

Chopped salad greens or Cilantro Lime Slaw

## PROTEINS

*Your Choice of **Three** of the Following*

Tomatillo Chicken, Carne Asada, Barbacoa, Carnitas, Chorizo, Mushroom "Chorizo" (vg)

## RICE

*Choice of **One** of the Following*

Cilantro White Rice, Yellow Rice

## BEANS

*Your Choice of **One** of the Following*

Black Beans, Pinto Beans

## VEGETABLES

*Choice of **One** of the Following*

Chili Lime Roasted Cauliflower, Grilled Vegetable Medley

## TOPPINGS

*your buffet **includes** the following*

Chopped White Onion, Cilantro, Lime Wedges, Scallions, Pickled Jalapenos, Salsa Verde, Salsa Roja, Pico De Gallo, Queso, Sour Cream, Cotija

## ALSO INCLUDED

Warm Flour + Corn Tortillas, Elote Corn Salad, Homestyle Tortilla Chips

## | ESTIMATED COSTS FOR TACO BUFFET MENU |

For 50 guests, begins at approximately \$3,460

For 100 guests, begins at approximately \$5,790

For 200 guests, begins at approximately \$11,590

**INCLUDES:** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS:** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- House Made Guacamole
- Freshly Baked Churros, served with cinnamon and chocolate dipping sauces
- Freshly brewed coffee served with cream and sugar, or an Infused Water Station





# Compose-A-Bowl

Give your guests the opportunity to compose their own creation with a variety of fresh, bold and healthy components

## BASES

*Your Choice of Three of the Following*

Saffron Basmati, Wild + Brown Rice Blend, Quinoa, Ancient Grain Blend, Romaine, Power Blend, Sweet Potato Noodles

## PROTEINS

*Your Choice of Three of the Following*

Blackened Chicken, Chicken Tinga, Oregano Lemon Chicken, Diced Churrasco Steak, Za'atar Sirloin Steak, Mojo Pork, Dill Garlic Shrimp, Soy Pineapple Portabella (vg)

## VEGETABLES

*Your Choice of Three of the Following*

Grilled Asparagus, Roasted Vegetable Medley, Garlic Parmesan Broccoli, Sesame Broccoli, Sautéed Green Beans, Balsamic Glazed Mushrooms, Siracha Glazed Carrots

## SAUCES

*Your Choice of Three of the Following*

Garlic Herb Yogurt, Sriracha Coconut, Creamy Garlic Parmesan, Balsamic Reduction, Baba Ghanoush, Hummus, Mojo Crema, Harissa

## TOPPINGS

*All orders include the following*

Fried Onions, Crispy Garlic, Scallions, Pickled Red Onions, Jalapenos, Togarashi Chickpeas, Feta

## | ESTIMATED COSTS FOR BYO BOWL BUFFET MENU |

For 50 guests, begins at approximately \$3,460

For 100 guests, begins at approximately \$5,790

For 200 guests, begins at approximately \$11,590

**INCLUDES :** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS :** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Freshly brewed coffee served with cream and sugar, or an Infused Water Station
- Add Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option



# Brunch

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

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

**BREADS AND SPREADS :** Assorted Homemade Biscuits, Croissants, Bagels and Rolls served with Cream Cheese, Butter, Lox Spread, Onion Rings, Tomatoes, and Capers

**CARVED :** 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)*

**WAFFLES OR FRENCH TOAST :** Fresh Waffles prepared by our Chef, accompanied by Warm Maple Syrup, Whipped Cream, Chocolate Chips, Pecans, Strawberries, and Blueberries

OR

Florida Orange Cream Cheese Stuffed French Toast  
Served with Butter and Syrup

## SIDES

Cheese Blintzes with Strawberry or Blueberry Sauce Toppings

Potato Pancakes served with Sour Cream and Apple Sauce

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

## | ESTIMATED COSTS FOR BRUNCH BUFFET MENU |

For 50 guests, begins at approximately \$3,690

For 100 guests, begins at approximately \$6,260

For 200 guests, begins at approximately \$12,560

**INCLUDES :** Food, service staff and china (real or single use), flatware and water goblets at place-settings

**ADDITIONAL COSTS :** Bar Packages, Venue Fees, and Sales Tax will be added to your custom proposal

## POPULAR ADDITIONS

- Biscuits and Sausage Gravy
- Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option



# Liquor Catering by Delectables

Bar and beverage services go hand in hand with food service to create the perfect blend of hospitality and service. Our professional bartenders work side by side with our service staff to create seamless service and an amazing experience for you and your guests. Our packages are carefully curated by our bar and beverage team but let us know if you would like a fully customized experience.

## Top Shelf Bar

**Spirits** | Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Bacardi Rum, Pyrat XO Rum, Bulleit Bourbon, Bulleit Rye Whiskey, Johnnie Walker Black Scotch, Suerte Blanco Tequila  
**Bar Accompaniments** | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters  
**Beer** | two premium or local/craft and one domestic (three total)  
**Wine** | three wine selections from our entire list

- \$100 bar setup plus \$32.90 per guest, for 100+ guests | Please call for fewer than 100 guests

## Premium Bar

**Spirits** | Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Maker's Mark Bourbon, Bulleit Rye Whiskey, Dewars Scotch, Olmeca Altos Plata Tequila  
**Bar Accompaniments** | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters  
**Beer** | one domestic, one premium and one local /craft (three total)  
**Wine** | two selections from our premium list

- \$100 bar setup plus \$20.40 per guest, for 100+ guests | Please call for fewer than 100 guests

## Dive Bar Package

**Spirits** | Smirnoff Vodka, Tanqueray, Bacardi Rum, Jim Beam Bourbon, Dewars Scotch, Olmeca Altos Plata Tequila  
**Bar Accompaniments** | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters  
**House Beer** | one domestic, one premium and one local /craft (three total), your choice  
**House Wine** | white and red, house curated

- \$100 bar setup plus \$16.90 per guest, for 100+ guests | Please call for fewer than 100 guests



## Beer + Wine Bar

Beer | one domestic, one premium and one local /craft (three total)

Wine | four selections from our premium list

- \$100 bar setup plus \$16.40 per guest, for 100+ guests | Please call for fewer than 100 guests

## Non-Alcoholic "Soft" Bar

**\*Available on a limited basis, depending on venue and local regulations\***

All liquor, wine and beer to be provided by client.

-\$100 bar setup plus \$8.90 per guest - for 100 guests and greater  
Please call for fewer than 100 guests

## All Full Liquor Bar Packages Include the Following:

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda and Tonic Water  
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice  
Margarita Mix, Simple Syrup, White Sugar, Kosher Salt  
Olives, Cherries, Limes, Lemons, Oranges  
Clear plastic cups, ice and beverage napkins  
Define Hospitality LLC liquor liability insurance

## Popular Additions

Jumbo Square Ice Cubes

Flavored House Made Simple Syrups | strawberry, blackberry, blueberry, mint, citrus

Fancy Garnishes | dehydrated fruit wheels, pickled green beans, sugar sticks, etc.

Specialty Bitters

Sodas and Mixers | Ginger Beer, Squirt Grapefruit Soda, Perrier Sparkling Water, Jarritos Flavored Sodas, Topo Chico Sparkling Mineral Water

Liqueurs and Cordials | Pimm's, Campari, Herbsaint, Aperol, Bailey's, Kahlua

Champagne Toast for your Guests

Signature Cocktails | designed by us, or inspired by you

Non-Alcoholic Beer | Heineken 0.0, Clausthaler Dry Hopped, Lagunitas IPNA



## | beer selections |

### domestic and premium

Domestic | Bud Light, Miller Lite  
Premium | Yuengling, Corona, Sierra Nevada Pale Ale, Stella Artois

### local and craft selections

Cigar City | Jai Alai IPA, Maduro Brown Ale, Pale Ale, Lager  
3 Daughters Brewing | Beach Blonde Ale  
Green Bench | Post Card Pils, Sunshine City IPA  
Coppertail | Night Swim Porter, Free Dive IPA  
Abita Brewing | Amber  
Sierra Nevada | Hazy Little Thing IPA, Torpedo IPA  
Sweetwater | 420 Extra Pale Ale, Hazy IPA

## | wine selections |

### premium bar wine selections

Carson Ridge Cabernet Sauvignon, Paso Robles CA  
Angeline Pinot Noir, CA  
Conte Priola Pinot Grigio or Belvino Pinot Grigio, Italy  
Cloud Break Chardonnay, CA  
Santiago Station Sauvignon Blanc, Chile  
Clean Slate Riesling (Dry), Germany  
La Belle Angele Rose, France

### top shelf bar wine selections

#### Reds

Samuel Robert Pinot Noir Vintner's Reserve, Willamette Valley, OR  
Hall Ranch Cabernet Sauvignon, Paso Robles CA  
Luc Pirlet Merlot, France

#### Whites + Rose

Samuel Robert Pinot Gris, Willamette Valley, OR  
Armani Pinot Grigio, Italy  
River Road Chardonnay, Sonoma County CA  
King Maui Sauvignon Blanc, Marlborough NZ  
Dr Heidemanns Riesling (Off-Dry), Germany  
Clean Slate Riesling (Dry), Germany  
Guy Mousset Cotes du Rhone Rose, France



#### THE FINE PRINT

- \$100 bar setup fee for each bar, which includes bar tables with linens, bar tools and coolers.
- Non-Alcoholic "Soft Bar" is \$6.90 per under-age guest, with any bar package
- There is no discount to close the bar during the dinner hour.
- Liquor Catering is covered by liquor and general liability insurance for the safety of you and your guests.

#### POPULAR ADDITIONS

- Add a signature cocktail to any bar package! Speak with your event specialist for options and pricing
- Standard Champagne (Sparkling Wine) or Table Wine Toasts are \$4.00 per person (includes flute or wine glass)
- Add glassware package for \$5.00 per person (Bar Back required), to replace included plastic cups
- Add a mobile bar for \$100 (for each bar)
- Add any specialty glassware or Pre-Set Table Wine glasses at \$1 per glass
- Substitutions and additions to packages are always welcome and will be priced at retail cost

*\*Liquor Caterer reserves the right to substitute like brand items if ordered brand is unavailable.*

Revised 1/30/2023

