



delectables
FINE CATERING

2023 holiday menu

Full-Service Events and Parties

Below are our menus designed for cocktail style social parties and corporate events during December 2023. Give us a call so that we can help create the perfect menu for your event!

Why do you have a holiday menu?

Because of the high volume of need for catering in the month of December, we carefully curate our favorite dishes into a limited menu in order to keep our quality high and service impeccable.

Please contact us to assist in putting together a customized proposal for your holiday party or event, from these menus. We can take care of food service, bar + beverage, staff, set up + breakdown.

The Fine Print

- \$3000 minimum for full-service events during December 2023, including food, beverage, service and china.
- Payable by cash, credit card or check to "Delectables Fine Catering." Visa and MasterCard are also welcome but are subject to a 4% increase (on total) since our prices reflect cash discount.
- Florida State and County Sales Tax added to each event.
- Signed proposal and deposit are required to book your event.

Our Contact Info

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hors d'oeuvres

hot hors d'oeuvre selections

Chicken Phyllo Dijon

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

Pork Pot Stickers

with soy sauce pipette

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 pipette (v)

Seafood Shooters

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

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

Edamame Dumplings

with soy sauce pipette (vg)



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)

Steak au Poivre Crostini

with creamy horseradish

Heart of Palm Ceviche

Hearts of palm, red onion, red pepper, jalapeno, lime, cilantro served with a plantain chip (vg)

Tuscan Bruschetta

on toasted parmesan crostini (v)

premium hors d'oeuvres

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

Mini-Chicken & Waffles

drizzled with honey

Shrimp Cocktail Shooter

served with lemon & cocktail sauce

Bacon Wrapped Shrimp

with orange datil bbq 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

Baked Brie en Croute

with cocktail bread & gourmet crackers (v)

Fresh Seasonal Fruit Display

with honey lime yogurt (v)

Cheese + Charcuterie

Imported + domestic cheeses, premium Italian meats, gourmet breads, crackers & pita points artistically arranged combination of fiesta

Garden Vegetable Crudité

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



entrée selections

HAND CARVED

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

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

Premium Roast Turkey Breast | served with cranberry chutney

Honey Apricot Glazed Ham | with creole mustard sauce

Bacon Wrapped Boneless Pork Loin | served with an apple whiskey demi-glace

MAINS

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

Pulled Pork | slow cooked with traditional BBQ sauce

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

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

Chicken Piccata | lightly breaded, sauteed and served with light lemon caper sauce

Chicken Montrachet | stuffed chicken breast with spinach, goat cheese, sun-dried tomatoes, served with a lemon butter cream

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

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

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

Pasta Primavera | sauteed with squash, zucchini, pepper, spinach in alfredo sauce (v)

Tri Color Cheese and Portabella Mushroom Ravioli | with tomato basil beurre blanc (v)



sides & salads

STARCHES

Mushroom-Shaped Redskin Potatoes | seasoned and oven roasted
Garlic Mashed Potatoes
Mashed Sweet Potatoes
Smoked Gouda Potatoes Au Gratin | a popular favorite
Whole Grain and Wild Rice Blend
Basmati Rice
Wild Mushroom + Pearl Barley Risotto
Smoked Gouda Mac and Cheese
Penne with roasted garlic + extra virgin olive oil
Chorizo Cornbread Stuffing | a holiday favorite

VEGETABLES

Chef's Choice of Vibrant Market Fresh Roasted Vegetables
Sautéed Broccoli | with garlic butter
Green Bean Casserole | a holiday favorite
Sautéed Green Beans | with garlic butter

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



desserts

Miniature Viennese Dessert Table | elegant array of miniature petit fours, petit fours, 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

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

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

Assorted Holiday Pies

