



delectables
FINE CATERING

2024 holiday menu

hors d'oeuvres

hot hors d'oeuvre selections

Empanadas

chicken, beef picadillo or vegetarian, with ancho crema (v)

Coconut Shrimp

with orange horseradish sauce

Fried Mozzarella Triangles

with marinara (v)

Chicken Tamale Croquette

with spicy salsa morita (v)

Meatballs

with your choice of sauce: Swedish, peppercorn, marinara

Mini-Maryland Crab Cakes

with creole white rémoulade

Mini-Quesadillas

with grilled steak, shredded chicken or julienne vegetable and cheese, with ancho crema

Italian Stromboli Bites

ham, salami, capicola and provolone, served with marinara

Sausage & Cheddar Cheese Balls

classic holiday favorite

Stuffed Mushroom

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

St. Louis Fried Cheese Ravioli

with marinara (v)

Sesame Breaded Chicken Satay

with peanut sauce

Spanakopita

 spinach and feta in phyllo (v)

Pesto Crusted Beef Tenderloin

Skewers peppercorn gravy

Vegetable Spring Rolls

 with duck

sauce pipette (vg)

Seafood Shooters

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

Mini-Flatbread

brie, caramelized onions, balsamic reduction (v)

Boursin Phyllo Tarts

semi dried tomatoes and Boursin cheese baked in phyllo

Macaroni & Cheese Balls

fried to perfection (v)



cold hors d'oeuvre selections

Caprese Kebob

with fresh mozzarella, basil & cherry tomato (v)

Beet Caponata

roasted red beets, capers, olives, crispy garlic (vg)

Goat Cheese Toast

cranberry chutney, on parmesan crostini (v)

Fruit Skewers

strawberry, grape & marshmallow skewers (vg)

Holiday Cheese Balls

rolled pecan cheeseballs in savory tart shell with green onion garnish

Steak au Poivre Crostini

with creamy horseradish

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 may incur an additional cost to package pricing

Prosciutto Wrapped Figs

goat cheese, herbs, black mission figs, crispy prosciutto, balsamic reduction

Mini-Chicken & Waffles

drizzled with honey

Shrimp Cocktail Shooter

served with lemon & cocktail sauce

Mini Cuban Sandwiches

ham, mojo pork, genoa salami, swiss cheese, dill pickle chips, mustard aioli, pressed on La Segunda cuban bread

Bacon Wrapped Shrimp

with pomegranate glaze

Tomato Bisque Shooter

with mini-grilled cheese sandwich (v)

Fennel Crusted Lamb Chops

served with rosemary gravy

stationary displays

(These items are alternatives to butler passed Hors d'Oeuvre & may be an additional cost)

Hot Artichoke and Spinach Dip

served with cocktail bread & gourmet crackers

Baked Brie en Croute

with cocktail bread & gourmet crackers (v)

Hot Crab Dip

served with cocktail bread

Fresh Seasonal Fruit Display

with honey lime yogurt (v)

International Cheese Presentation

imported and domestic cheeses served with assorted gourmet crackers

Cheese + Charcuterie

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

Garden Vegetable Crudit 

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



entrée selections

beef and pork

PLATED BEEF & PORK ENTRÉE SELECTIONS

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

Classic Filet | grilled filet with cabernet reduction

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

Double Cut Pork Chop | chargrilled, caramelized onion & fig chutney

HAND CARVED MEATS FOR BUFFETS AND STATIONS

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

Honey-Apricot Glazed Ham | with a creole mustard sauce [carved]

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

Bacon Wrapped Boneless Pork Loin | served with sage & brown sugar gastrique [carved]

Oven Roasted Turkey | with turkey gravy and cranberry chutney [carved]

FOR BUFFETS

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

BBQ Brisket | slow-cooked, moist and tender

BBQ Pulled Pork | slow smoked with traditional BBQ sauce

Smoked Beef Tips | slow smoked with finished with a mushroom madeira sauce



seafood

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

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

Florida Grouper | with tarragon soubise

Chargrilled Salmon | with a dill beurre-blanc

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

poultry

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

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

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 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

vegetarian

PLATED VEGETARIAN ENTRÉE SELECTIONS

Grilled Portabella Mushroom | with roasted vegetable quinoa and a red pepper coulis served on a bed of spinach (vg)

Hasselbeck Butternut | apple cider glaze with sweet potato mash and herbed stuffing crumble served with grilled broccolini (vg)

Stuffed Sweet Potato | with miso roasted cauliflower, dried cherries, cannellini beans, scallions, garlic veloute best served with grilled broccolini (vg)



sides & salads

sides & starches

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

Roasted Redskin Potatoes | seasoned and oven roasted

Garlic Mashed Potatoes

Smoked Gouda Potatoes Au Gratin | a popular favorite

Parmesan Roasted Potato Wedges

Mashed Potatoes | classically made with butter, cream and salt

Sweet Potato Mash | savory roasted sweet potato puree

Whole Grain and Wild Rice Blend

Wild Mushroom + Pearl Barley Risotto

Traditional Cornbread Herb Stuffing | with mire poix, sage, butter & turkey broth

Smoked Gouda Mac and Cheese

Lobster Mac and Cheese | with a creamy mornay sauce *

Broccoli Casserole | with cheddar cheese and fried shallot topping

Green Bean Casserole | with cream of mushroom, cheese and crispy onion topping

Chef's Choice of Vibrant Market Fresh Roasted Vegetables

Grilled Market Fresh Vegetables | with ginger lime sauce

Chargrilled Broccolini | seasoned simply with EVOO, black pepper and kosher salt

**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

Autumn Salad | mixed greens w/ toasted walnuts, dried cranberries, radish and shredded gruyere with a maple-sage vinaigrette



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 choice of Mashed Potatoes, Sweet Potato Mash, Smoked Gouda Potatoes au Gratin or Traditional Cornbread Stuffing

AND choice of Broccoli Casserole, Green Bean Casserole or Chef’s Selection of Vibrant Market Fresh Roasted Vegetables

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

Oven Roasted Turkey | with turkey gravy and cranberry chutney

Maple Glazed Pork Loin | with apple whiskey demi-glace

Bacon Wrapped Boneless Pork Loin | with sage & brown sugar gastrique

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** and **Garlic Bread**



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.

CHEESE + CHARCUTERIE

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

INTERNATIONAL CHEESE PRESENTATION

varietal cheeses with gourmet crackers accompanied by cocktail breads and crackers

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 potatoes accompanied by cheddar cheese, bacon bits, scallions, sour cream, and broccoli florets.

SWEET POTATO MASH BAR

creamy sweet potato mash accompanied by mini marshmallow, cajun candied pecans, cinnamon brown sugar, butter, and crumbled ginger snaps

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



Desserts

PLATED DESSERTS

(THESE OPTIONS ARE FOR SERVICE WITH SIT DOWN MEALS ONLY)

Eggnog Crème Brulée | a fine vanilla and apricot brandy custard, torched and garnished with pomegranate seeds and grated nutmeg

Chocolate Pot de Crème | chambord and chocolate custard with raspberry and mint garnish

Seasonal Cheesecake | made in the traditional style, served with white chocolate anglaise, whipped cream, shaved dutch chocolate and crushed candy canes

Trio of Holiday Miniatures | mini-crème brûlé, chocolate covered candy cane strawberry, and an eggnog custard shooter

STATIONARY DESSERTS

Miniature Viennese Desserts | chef selected seasonal options of holiday themed dessert bites and cookies

Southern Bread Pudding | vanilla bourbon caramel & whipped cream

Holiday Cookies | a seasonal variety of holiday classics (fruitcake cookies, brown butter chocolate chip, Christmas cookies, snickerdoodles, peanut butter, cranberry white chocolate walnut cookies)

Seasonal Sundae Bar | includes whipped cream, chocolate chips, maraschino cherries, chocolate ganache fondue, crushed peppermint, cajun candied pecans, toasted hazelnuts, chocolate covered candies, with premium vanilla and chocolate ice cream

Apple Crisp | served with vanilla bean sauce

Gourmet Coffee Bar | freshly brewed fine coffee or tea served with fresh lemon, 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*

Revised June 2024

