



delectables
FINE CATERING

Menu Packages
2025

What's New in 2025?

Menu prices have remained consistent for 2025.

While inflation has increased certain costs of business, we feel that providing an incredible value in catering is our top priority.

Flexibility in China, Flatware and Glassware.

You now have the option of utilizing our china package or providing your own. This option give you flexibility in budgeting and planning. Everything on our proposal is itemized so you can speak with your event specialist about your options.

Our BBQ Menu is the Real Deal

Our meats are smoked over hard wood, and our sauces are scratch made by our chefs.

"Build a Bowl" and Taco Bar Menus are Fun and Fresh

Check out these two "new-ish" menu concepts from Delectables. Perfect for a corporate luncheon, social gathering or wedding reception. Our food is fresh!

Our focus is on you and your guests

At the heart of what we do, our goal is to provide amazing experiences for you and your guests at your event, party or wedding reception. "We Define Hospitality."



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 for more information.

Package Pricing

The menu pricing estimates in this packet include your menu (food), real china, service staff and event production fee.

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.

China, Linens and Rentals

Our Standard China Package Includes: standard white china dinner plates, silver flatware and water goblets at each place setting, white china cake plates and forks for wedding cake. Our standard china package is required for all plated (Sit Down) meals.

If you would like to use high quality single use (disposable) china and flatware instead of real white china, that cost is \$3 less per person (cannot be used on plated dinners).

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 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 \$4,490
For 100 guests, begins at approximately \$7,780
For 200 guests, begins at approximately \$15,540

INCLUDES : food, service staff and china (real), 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



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 \$4,890

For 100 guests, begins at approximately \$8,470

For 200 guests, begins at approximately \$16,090

INCLUDES : Food, service staff and china (real), 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 \$4,980

For 100 guests, begins at approximately \$8,890

For 200 guests, begins at approximately \$16,816

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 \$5,240

For 100 guests, begins at approximately \$9,245

For 200 guests, begins at approximately \$17,584

INCLUDES : Food, service staff and china (real), 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 \$5,240

For 100 guests, begins at approximately \$9,245

For 200 guests, begins at approximately \$17,584

INCLUDES : Food, service staff and china (real), 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



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 \$4,102

For 100 guests, begins at approximately \$7,130

For 200 guests, begins at approximately \$13,386

**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



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

Gouda Potatoes au gratin

Haricot Vert and Grilled Squash Vegetable Medley

Exotic Bread Display served with Creamy Butter

| ESTIMATED COSTS FOR ESCOFFIER BUFFET MENU |

For 50 guests, begins at approximately \$5,012

For 100 guests, begins at approximately \$8,930

For 200 guests, begins at approximately \$17,845

INCLUDES : Food, service staff and china (real), 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 \$4,390
For 100 guests, begins at approximately \$7,530
For 200 guests, begins at approximately \$15,090

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 \$3,680

For 100 guests, begins at approximately \$6,254

For 200 guests, begins at approximately \$12,504

INCLUDES: Food, service staff and china (real), 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 \$5,490

For 100 guests, begins at approximately \$9,690

For 200 guests, begins at approximately \$18,380

INCLUDES : Food, service staff and china (real), 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 \$4,430

For 100 guests, begins at approximately \$7,642

For 200 guests, begins at approximately \$15,290

INCLUDES: Food, service staff and china (real), 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 Crudité 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 \$4,180

For 100 guests, begins at approximately \$7,130

For 200 guests, begins at approximately \$14,269

INCLUDES : Food, service staff and china (real), 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 \$4,060

For 100 guests, begins at approximately \$6,880

For 200 guests, begins at approximately \$13,760

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

- 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 \$4,170

For 100 guests, begins at approximately \$7,130

For 200 guests, begins at approximately \$14,270

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 \$4,170

For 100 guests, begins at approximately \$7,130

For 200 guests, begins at approximately \$14,270

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 \$4,430

For 100 guests, begins at approximately \$7,640

For 200 guests, begins at approximately \$15,290

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

- 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, Michelob Ultra, Yuengling
Premium | Sierra Nevada Pale Ale
Import | Corona, Modelo Especial, Peroni, Stella Artois

local and craft selections

Florida Avenue | Dead Parrot Light Lager, FL IPA, Blueberry Wheat. Luminescence Hazy IPA
Cigar City | Jai Alai IPA, Guyabera Pale Ale
Coppertail | Free Dive IPA
Motorworks | Adoptable Golden Lager, V-Twin Vienna Lager
Persimmon Hollow | Daytona Dirty Blonde Ale

| wine selections |

premium bar wine selections

Carson Ridge Cabernet Sauvignon, Paso Robles CA
Angeline Pinot Noir, CA
Belvino Pinot Grigio, Italy
Muirwood Chardonnay, CA
Mato Bay Sauvignon Blanc, Marlborough, New Zealand
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, Valdadige, Italy
Olema Chardonnay, CA
King Maui Sauvignon Blanc, Marlborough, New Zealand
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 \$8.90 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 a mobile bar for \$100 (for each bar)
- Add any bar glassware or Pre-Set Table Wine glasses at \$1.25 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 3/15/2025

