



delectables
FINE CATERING

Delivery and Take-Out Menu
2025

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 two 4-hour fuel cans

| 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.
- \$750 minimum order for delivery or pick-up orders.
- Payable by cash or check to "Delectables Fine Catering." Visa, Amex, and MasterCard, Discover are also welcome but are subject to a 4% credit card processing fee (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 events@delectablescatering.com or by calling 727.781.1200



Salads

Delectables Garden House Salad | Italian plum tomatoes, marinated black olives, imported Chinese lotus root, carrots, cucumbers, wand radishes over mixed lettuces, served with creamy house-made garlic parmesan dressing and raspberry vinaigrette.

Caesar Salad | with garlic herbed croutons, fresh romaine lettuce and house-made Caesar dressing.

Harvest Salad | mixed greens w/ goat cheese, tomato, candied pecans, mandarin orange, raisins, red onion, honey-tarragon vinaigrette

Greek Salad | tossed greens, feta cheese, cucumbers, plum tomatoes, Greek olives, pepperoncini, green peppers, red onion rings, oregano, and potato salad served with Greek vinaigrette

Small \$75 (15 guests)

Large \$140 (30 guests)

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 Spicy Brown 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 Pumpnickel
- Vegetarian Wraps with Grilled Vegetables and Cheese
- Carved Ham with Swiss Cheese on Pretzel Bread
- Italian Meats and Cheeses on Focaccia Bread

\$14.90 per person, 50+ guests, minimum

Boxed Lunches

Box Lunches include a sandwich (from list above), Pickle Spear & a Cookie!

\$16.90 per person, 50+ guests

minimum 10 per selection, per order

Luncheon Package

- Assorted Sandwich Platter
- Choice of Pasta or Potato Salad
- Brownie, Blondies & Cookie Platter

\$17.90 per person, 50+ guests

Sides & Side Salads

Potato Salad | your choice of creamy potato-leek or German

Bowtie Pesto Pasta Salad | with home-made pesto sauce

Traditional Macaroni Salad

Fresh Fried Kettle Chips

Small \$45 (15 guests)

Large \$85 (30 guests)



Full Packages

Le Petit Dinner

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

Chicken Boursin | a boneless chicken breast filled with fresh spinach and boursin cheese,
topped with gluten-free breadcrumbs and herb sauce (or choice of one of our standard chicken entrée)

Smoked Gouda Potatoes Au Gratin | (or choice of starch)

Chef's Choice of Vibrant Market Fresh Roasted Vegetables

Salad | choice of house or Caesar (v)

Assorted Dinner Rolls | served with creamy butter (v)

The above menu at \$28.90 per person, 30+ guests

Deluxe Italian

*Your Choice of **one** of the following*

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

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

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

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

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

Cavatappi Alfredo with grilled chicken

Tortellini with Homemade Bolognese

Bowtie Pesto Pasta with sundried tomatoes and fresh garden vegetables (v)

Penne a la Vodka (v)

Rigatoni Arrabbiata with Italian sausage in a spicy tomato sauce

Traditional Caesar Salad | with garlic herbed croutons, fresh romaine lettuce & house-made croutons

The above menu at \$28.90 per person for chicken entree, 30+ guests

The above menu at \$31.90 per person for beef or seafood entree, 30+ guests



Latin-Caribbean Buffet

MAINS

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

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

Jerk Roast Pork Loin | served with tropical mango salsa

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 Curry (vegan)

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

Ropa Vieja | Cuban seasoned tender braised beef

Churrasco Steak | served with cilantro chimichurri

INCLUDED SIDES

Island Rice + Cuban Black Beans

Grilled Market Fresh Vegetables with Ginger Lime Sauce

The above menu at \$27.90 per person, 30+ guests

Tailgate To-Go

Seven Layer Dip w/Tortilla Chips

Cuban Sandwiches

Mini Quesadillas | chicken, or vegetarian

House Made Beef Empanadas

Buffalo Wings w/ Bleu Cheese and Celery

Blondies, Brownies, and Cookies

The above menu \$25.90 per person, 30+ guests



Luncheon Grill

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 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 Potato Wedges, BBQ Baked Beans

The above menu at \$23.90 per person, 30+ guests

BBQ Menu

MAINS

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

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

SIDES

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

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

INCLUDES

Garden Vegetable Crudité Served with Peppered Artichoke Dip or Hummus
Delectables Garden House Salad or Caesar Salad

**The above menu at \$23.90 per person, 30+ guests
upgrade to Beef Brisket as one of the mains, for \$4 more per person**



BYO Taco Bowl

GREENS

*Choice of **One** of the Following*
Chopped salad greens or Cilantro Lime Slaw

PROTEINS

*Your Choice of **Three** of the Following*
Taco Beef, Tomatillo Chicken, Chicken Tinga, Carne Asada,
Barbacoa, Carnitas, 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

*Choose **Five** of the following*
Shredded Lettuce, Chopped White Onion, Cilantro, Lime Wedges, Fresh Jalapeno Slices,
Salsa Verde, Salsa Roja, Pico De Gallo, Sour Cream, Shredded Cheddar, Cotija
add guacamole or queso for \$3 additional per person

ALSO INCLUDED

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

The above menu at \$27.90 per person, 30+ guests



Tex-Mex Fajita Bar

Grilled Chicken and Steak Fajitas with sauteed peppers & onions
Spanish Yellow Rice and Black Beans
Elote Corn Salad with cotija and cilantro
Flour Tortillas
Toppings | shredded cheese, sour cream, pico de gallo and salsa roja

The above menu at \$26.90 per person, 30+ guests

Taste of New Orleans

Chicken & Sausage Jambalaya
Shrimp Creole OR Eggplant Etouffee
Red Beans with smoked sausage and White Rice
Steamed Green Beans
French Bread with creamy butter
Bread Pudding

The above menu at \$26.90 per person, 30+ guests



Compose-A-Bowl

BASES

Your Choice of Two of the Following

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

PROTEINS

Your Choice of Two 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 Two 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, Mojo Crema, Harissa

TOPPINGS

All orders include the following

Fried Onions, Scallions, Pickled Red Onions, Feta

The above menu at \$28.90 per person, 30+ guests

HORS D'OEUVRE PACKAGE

Choice of two platters

PLUS

Your choice of any 6 (SIX) Hot or Cold Appetizers
(List on the Next Page)

The above menu at \$28.90 per person, 30+ guests



Hors d' Oeuvres

(only available in a package)

Hot Hors d' Oeuvres

Spanakopita Spinach & Feta in Phyllo (v)

Italian Stromboli Bites | with marinara

Empanadas | chicken, beef picadillo or vegetarian with ancho crema

Coconut Shrimp | with orange horseradish sauce

Fried Mozzarella Triangles |
with marinara (v)

St. Louis Fried Cheese Ravioli |
with marinara (v)

Vegetarian Spring Rolls | with duck sauce (v)

Pork Pot Stickers | with soy sauce

Pigs-in-a-Blanket | with yellow mustard

Mini Quesadillas | with grilled steak, shredded chicken or julienne vegetables and cheese served with ancho crema

Meatballs | with your choice of Swedish, sweet & sour, peppercorn, or marinara

Mini Reuben Sandwiches

Stuffed Mushrooms | choice of crabmeat, spinach & feta, or sweet Italian sausage

Cold Hors d' Oeuvres

Garden Vegetable Crudite Bites | with hummus (vg)

Antipasto Kebob | Italian meats and cheese, basil pesto and roasted vegetables

Caprese Kebob | with fresh mozzarella, basil & cherry tomatoes with balsamic glaze (v)

Tuscan Bruschetta | with toasted parmesan crostini (v)

Platters

(only available in a package)

Crudité Platter | an assortment of garden-fresh vegetables served with peppered artichoke dip

Fresh Seasonal Fruit Display
with honey lime yogurt (v)

Shrimp Platter
cocktail sauce and lemons (+ \$\$)

Mediterranean Platter
feta, hummus, olives, pepperoncini & pita points

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

International Cheese Presentation
imported and domestic cheeses served with assorted gourmet crackers

Hot Spinach and Artichoke Dip |
served with gourmet crackers and cocktail bread

Hot Crab Dip
served with cocktail bread (+ \$\$)

Seven Layer Dip | served w/ crisp tortilla chips.



Everyone Loves Dessert!

Viennese Dessert Tray

house made cannoli's, macarons, blondies & brownies,
petit fours, assorted dessert shooters, and cream puffs

Assorted Cookies

Blondies & Brownies

Chocolate Covered Strawberries

Stuffed Strawberries

with sweet cream cheese & lime zest (v)

Please call for custom pricing based on your guest
count and event.

Beverages!

Assorted Soft Drinks &

Bottled Waters

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guest count and event.

Delectables Fine Catering

969 Virginia Avenue, Palm Harbor, FL 34683

Phone: 727-781-1200

Email: events@delectablescatering.com

Prices effective May 12, 2025. Prices subject to change without notice.

