



delectables
FINE CATERING

2026 full menu

hors d'oeuvres

hot hors d'oeuvre selections

Chicken Phyllo Dijon

Crab Wontons Rangoon
with duck sauce pipette

Empanadas

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

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

Vegetable Spring Rolls with duck

sauce pipette (v)

Seafood Shooters

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

Mini-Flatbread

brie, caramelized onions, balsamic reduction (v)

Macaroni & Cheese Balls

fried to perfection (v)

Kimchi Chicken Meatballs

chile glaze

Edamame Dumpling

soy sauce pipette (vg)

Shrimp and Grits Croquette

with creole white remoulade



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)

Salmon Rilletes

smoked salmon, boursin cheese, chives, grilled crostini, lemon zest

Spanish Olive Tapenade

on grilled Cuban bread (v)

Beef Tenderloin Skewers

shaved beef tenderloin, artichokes, roasted red pepper and grilled zucchini with cilantro chimichurri (gf)

Steak au Poivre Crostini

with creamy horseradish

Stuffed Strawberries

with sweet cream cheese & lime zest (v)

Stuffed Garden Vegetables

with herb cheese or hummus (v)

Tuscan Bruschetta

on toasted parmesan crostini (v)

Mini Crudité Shooters

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 Reuben Sandwiches

corned beef, sauerkraut, swiss cheese, 1000 island dressing, toasted on marble rye

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 orange datil bbq sauce

Tomato Bisque Shooter

with mini-grilled cheese sandwich (v)

Grilled Lamb Chops

served with mint chutney sauce

Bacon Wrapped Scallops

with lemon aioli



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

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

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)

SUSHI DISPLAY

Mexican, California, Tampa and Chef's Choice
Rolls, served on Asian sushi boats with wasabi,
pickled ginger, soy sauce and chopsticks.

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

Seven Layer Dip

artistically arranged combination of fiesta
beans, guacamole, sour cream, cilantro salsa,
chorizo sausage, chives & cheddar cheese,
served with tortilla chips

Garden Vegetable Crudité

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



entrée selections

PLATED BEEF & PORK ENTRÉE SELECTIONS

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

Tuscan Filet | grilled filet tossed in pesto and sundried tomatoes

Steak Diane | tenderloin medallion of beef grilled and topped with a light mushroom sauce

Steak au Poivre | pan-seared filet mignon, accompanied by a pink and green peppercorn demi-glace

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 BEEF AND PORK FOR BUFFETS AND STATIONS

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

Herb Roasted NY Strip Loin | served with peppercorn sauce

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

Churrasco Steak | flank steak marinated in garlic, red wine, herbs and olive oil, grilled and served with cilantro chimichurri

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

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

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

BEEF & PORK FOR BUFFETS

Smoked Brisket | hickory-smoked beef brisket, hand carved and served sliced

Braised Beef Short Ribs | rich and tender, finished with mushroom madeira sauce

Smoked Pulled Pork | hardwood-smoked pulled pork, served with Memphis-style barbecue sauce

Mojo Pork | tender braised pork shoulder with citrus-garlic Cuban mojo



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

Pan Seared Snapper | with curry-lime butter sauce

Florida Grouper | with tarragon soubise

Mahi Mahi Martinique | marinated in Caribbean spices and rum, served with a mango relish

Chargrilled Salmon | with a dill beurre-blanc

Shrimp Étouffée | fresh shrimp simmered in a rich seafood velouté sauce

Shrimp Creole | large shrimp cooked in a creole tomato sauce

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

poultry

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

Caribbean Chicken | grilled jerk chicken with mango salsa

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

Tuscan Chicken | chicken breast stuffed with fontina and goat cheese, sundried tomatoes, accented with tomato-basil beurre-blanc sauce

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

Mediterranean Roasted Chicken | za'atar roasted chicken thighs topped with sauteed spinach, chickpeas and artichokes with a roasted garlic tahini sauce

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

Chicken Marsala | boneless breast of chicken sautéed with marsala wine & mushroom demi



vegetarian

PLATED VEGETARIAN ENTRÉE SELECTIONS

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

Za'atar Roasted Cauliflower | lentil cassoulet, tahini sauce (vg)

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

Charred Squash | with miso roasted cauliflower, dried cherries, cannellini beans, pumpkin seeds, scallions, garlic veloute (vg) best served with roasted heirloom carrots

Grilled Eggplant | finished with preserved lemon gremolata, best served with Israeli couscous and grilled broccolini (vg)

Butternut Squash Lasagna | layered with butternut puree, marinara sauce, vegan béchamel, basil pistou, vegan parmesan and baby kale (vg)

BUFFET VEGETARIAN ENTRÉE SELECTIONS

Tricolor Three Cheese and Portabella Ravioli | with tomato-basil beurre blanc (v)

Three Cheese Tortellini | with spicy arrabiata (v)

Penne Pasta Primavera | sauteed with squash, zucchini, red peppers and spinach in alfredo sauce (v)

Eggplant Etouffee | a spicy cajun stew of eggplant, onions, peppers, celery and tomato, best served with rice (vg)

Butternut Squash Lasagna | layered with butternut puree, marinara sauce, vegan béchamel, basil pistou, vegan parmesan and baby kale (vg)



sides & salads

signature sides & starches

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

Smoked Gouda Potatoes Au Gratin

Mashed Potatoes | classically made with butter, cream, salt, pepper

Truffle Manchego Mashed Potatoes

Lobster Mac and Cheese | with a creamy mornay sauce *

Tri-Color Portobello Mushroom Ravioli | with sun dried tomato-basil beurre blanc *

Vibrant Market Fresh Roasted Vegetables

really good sides & starches

Garlic Mashed Potatoes

Tri-Color Cheese Tortellini | with Tomato Basil Beurre Blanc

Cheese Tortellini Salad Celestio | w/olive oil, garlic, spin, feta (served cold)

Whole Grain and Wild Rice Blend

Basmati Rice

Saffron Basmati Rice | yellow rice with peas

California Risotto | w/chicken stock and vegetable confit

Wild Mushroom + Pearl Barley Risotto

Parmesan Roasted Potato Wedges

Herb Roasted Red Potatoes

Smoked Gouda Mac and Cheese

Vegetable Kebobs w/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 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

Delectables Caesar Salad | with garlic herbed croutons, fresh romaine, roma tomatoes, and house-made Caesar dressings

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

Spinach Salad | glazed pecans, sliced hard-boiled egg, mandarin oranges, grapes, strawberries & bleu cheese crumbles, with orange-poppseed dressing

Caprese Salad | plum tomatoes, buffalo mozzarella, and fresh basil on spring mix, drizzled with a balsamic reduction



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 either Mashed Potatoes or Smoked Gouda Potatoes au Gratin
AND Chef’s Selection of Vibrant Market Fresh Roasted Vegetables

- Herb Roast Sirloin** | oven roasted sirloin of beef, served with a peppercorn sauce
- 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
- Whole Roast Turkey Breast** | with cranberry chutney
- Maple Glazed Pork Loin** | with apple whiskey demi-glace
- Bacon Wrapped Boneless Pork Loin** | with an Ancho Cream Sauce.

CHURRASCO STEAK STATION

Churrasco Steak marinated in garlic, red wine, herbs and olive oil, served with cilantro chimichurri
served with **Parmesan Roasted Potato Wedges**
AND Chef’s Selection of Vibrant Market Fresh Roasted Vegetables

SAUTÉ STATION

Our chef will sauté one of the following, accompanied by a chef paired pasta selection

- Jumbo Shrimp Scampi** in white wine and butter sauce
- Fresh Grouper Picatta** with white wine and caper butter
- Chicken Marsala** with mushrooms in a marsala wine sauce

ASIAN STATION

Teriyaki Chicken, Szechwan Beef, (Shrimp, Pork, or Tofu can be substituted at an additional cost) fried in Asian wok with fresh Asian vegetables and steamed rice. Station also includes **Vegetable Spring Rolls** with duck sauce and hot mustard. Chopsticks and Asian “takeout” boxes available upon request.

SOUTHWEST TEX-MEX FIESTA

Grilled Chicken and Steak Fajitas, sauteed by our chef with peppers and onions,
accompanied by **Grilled Corn Ribs** with cotija and cilantro, **Spanish Yellow Rice** with **Black Beans**, **Warm Flour Tortillas**, **Shredded Cheese**, **Sour Cream** and **Salsa**



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**, fresh Italian bread and breadsticks

RAGIN' CAJUN STATION

Chicken and Sausage Jambalaya, chef prepared **Shrimp Creole**, **Red Beans with Smoked Sausage**, with White Rice, Southern Style Green Beans, Buttered French Bread and Potato Salad

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.

PASTA BAR

Choose from two of our chef's pasta creations for your signature pasta bar:

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

MEXICAN TACO BAR

Pick three: **Chorizo, Carnitas, Chicken Tinga, Carne Asada, Squash & Poblano**(v)

With warm flour tortillas and an array of traditional taco toppings: chopped white onion, cilantro, shaved white cabbage, lime wedges, grilled scallions, salsa verde and salsa roja

CHEESE + CHARCUTERIE

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

INTERNATIONAL CHEESE PRESENTATION

varietal cheeses with gourmet crackers AND baked brie en croûte with raspberry essence, accompanied by cocktail breads and crackers



SUSHI BAR DISPLAY

Mexican, California, Tampa and other Chef Selected Rolls, served on Asian sushi boats with Wasabi, Pickled Ginger, soy sauce and Chopsticks.

ANTIPASTO BAR

Italian meats and cheeses, grilled and roasted vegetables, olives, pepperoncini, artichoke hearts, plum tomatoes, and onions over a bed of mixed greens

CHICKEN AND WAFFLE STATION

Belgian waffles, fried chicken tenders, honey, syrup and hot sauce

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.

MEDITERRANEAN MEZZE STATION

feta cheese triangles, olives, grilled vegetables, hummus and pepperoncinis with pita

CUBAN SANDWICH PRESS STATION

traditional **Tampa Style Cubans**, pressed to order, accompanied by **Black Beans and Rice**

ITALIAN SALAD STATION

two interactive favorites for guests to enjoy

Caprese Salad | buffalo mozzarella, plum tomatoes, fresh basil and artichoke hearts drizzled with balsamic vinaigrette
and

Antipasto Salad | grilled and marinated vegetables, Italian meats and cheeses with crisp greens and red wine vinaigrette

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

NY Style Pizza | fresh baked pies from a pizzeria, passed to your guests on white paper plates (availability based on geography and timing of event)

Desserts

PLATED DESSERTS

These Options are for Service with Sit Down Meals Only

Crème Brulée | a fine vanilla custard with caramel and crème anglaise, garnished with fresh fruit

Key West Lime Pie | with tequila sunrise sauce

Mini Chocolate Bundt Cakes | with raspberry ganache sauce

Carrot Cake | moist and delicious, with a traditional cream cheese icing

Cheesecake | made in the traditional style, served with fresh berries, fresh mint, and a sauce painting

Seasonal Cheesecake | traditional style paired with seasonal flavors and garnishes

Trio of Miniatures | mini-crème brûlé, chocolate covered strawberry, and a mini-chocolate mousse cup

Mediterranean Trio | mini-baklava, mini-cannoli, & a mini-fruit flan

Tiramisu | Italian mascarpone cheese filling & coffee infused lady fingers with a dusting of cocoa

Flourless Chocolate Cake | a gluten-free chocolate fudge cake

Black Forrest Cake | chocolate cake with whipped cream and cherries, garnished with almond slivers



STATIONARY DESSERTS + STATIONS

Miniature Viennese Dessert Table | elegant array of miniature petit fours, chocolate dipped 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 or tropical piña colada with a coconut-vanilla glaze

Bananas Foster or Strawberry Flambé | served over vanilla ice cream*

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

Fresh Fruit Palm Tree | cubes of fresh fruit, accompanied by rich chocolate ganache, whipped cream, and toasted coconut. sour cream pound cake cubes upon request

The Donut Lab Station | Choose from our signature flavors or mix, match, and pile on the toppings to create your own sweet masterpiece.

Start with a fresh yeast donut and our team will dip it in either Royal Icing or Chocolate Ganache. Then each guest will finish each donut with their choice of an assortment of chef selected toppings including Coconut Flakes, Candied Lemon Zest, Crispy Bacon Bits, Hot Honey, Caramel Popcorn, Crushed Oreos, Colored Sprinkles, Mini Chocolate Chips and Crushed Peanuts. Or allow our team to create signature donuts for your event! *

**Requires a Chef and Chef fee*

Revised 05.05.2026

