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Delmonico Gourmet

Grab n' Go Catering Menu

(Individually Boxed Meals)

2023

*To accommodate the revised needs of our valued customers, we have created this new menu filled with delicious, **individually packaged**, gourmet meals. From breakfast options to hot entrees, each meal is labeled and comes with all necessary accompaniments for a truly safe and contact-less experience your guests will rave about!*

Please refer/ask about our standard catering menu for our buffet-style offerings.



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BREAKFAST



(6 guest minimum per order)

Mini Baked Goods Trio Breakfast Box—\$17.95 per guest

- ☼ Mini Baked Goods
- ☼ 8 oz. Fruit Cup
- ☼ 8 oz. Orange Juice

New York Bagel Breakfast Box—\$17.95 per guest

- ☼ Assorted Bagels Served with Sweet Butter, Fruit Preserves & Cream Cheese
- ☼ 8 oz. Fruit Cup
- ☼ 8 oz. Orange Juice

Freshly Baked Muffin Breakfast Box—\$17.95 per guest

- ☼ Assorted Freshly Baked Muffins
- ☼ 8 oz. Fruit Cup
- ☼ 8 oz. Orange Juice

Handcrafted Danish Breakfast Box—\$17.95 per guest

- ☼ Assorted Fruit Danish, Cheese Danish, Chocolate Croissant or Cinnamon Danish
- ☼ 8 oz. Fruit Cup
- ☼ 8 oz. Orange Juice

Homemade Yogurt & Granola Parfait Breakfast Box—\$16.95 per guest

- ☼ Your Choice of Vanilla, Strawberry or Greek Yogurt Parfaits (add \$1.00 for greek yogurt)
- ☼ 8 oz. Fruit Cup
- ☼ 8 oz. Orange Juice

Avocado Toast Breakfast Box—\$18.95 per guest

- ☼ Avocado Toast: Multigrain Toast, Smashed Avocado, Tomato, Feta Cheese Accompanied by Pepper Flakes, Salt, Pepper
- ☼ 8 oz. Fruit Cup
- ☼ 8 oz. Orange Juice

Coffee \$4.00 per person

Bottled Water \$2.50

Tea \$3.75 per person

Cans of Soda/Seltzer \$2.50

BREAKFAST

(6 guest minimum per order)

Egg Sandwich Breakfast Box—\$18.95 per guest

☼ Your choice of Egg sandwiches on Wraps & English Muffins:

- ❖ Egg & Cheese
- ❖ Garden Veggie with cheese
- ❖ Bacon, Egg & Cheese
- ❖ Egg white & Spinach
- ❖ Southwestern with Avocado & Bacon
- ❖ Sausage, Egg & Cheese
- ❖ Egg, Tomato & Cheddar
- ❖ Western Omelette with Cheese
- ❖ Ham, Egg & Cheese
- ❖ Vegan: Tofu, Avocado & Salsa wrap

☼ 8 oz. Fruit Cup

☼ 8 oz. Orange Juice

Classic French Toast or Buttermilk Pancakes Box—\$16.95 per guest

☼ Homemade French toast or Buttermilk Pancakes served with Maple Syrup & Sweet Butter

☼ 8 oz. Fruit Cup

☼ 8 oz. Orange Juice

Morning Quesadilla Breakfast Box—\$18.95 per guest

☼ Your choice of Quesadilla accompanied by guacamole, sour cream & pico di gallo

- ❖ Steak, Egg, cheese, Peppers & Onions
- ❖ Egg & Cheese, Peppers & Onions
- ❖ Ham, Egg, cheese, Peppers & Onions
- ❖ Garden Veggie (No Cheese)
- ❖ Bacon, Egg, cheese, Peppers & Onions
- ❖ Garden Veggie with Cheese

☼ 8 oz. Fruit Cup

☼ 8 oz. Orange Juice

Chef Crafted Omelette Box—\$18.95 per guest

☼ Your Choice of Omelet (each omelet comes with home fries):

- ❖ Cheese
- ❖ Garden Veggie
- ❖ Vegan: Tofu Veggie Scramble with Avocado
- ❖ Sausage & Swiss
- ❖ Egg white, Spinach & Tomato
- ❖ Bacon & Cheddar
- ❖ Western Omelet with Cheese

☼ 8 oz. Fruit Cup

☼ 8 oz. Orange Juice

Coffee \$4.00 per person

Bottled Water \$2.50

Tea \$3.75 per person

Cans of Soda/Seltzer \$2.50



LUNCH/DINNER



(8 guest minimum per order)

Sandwich Lunch Box—\$19.95 per guest

- ☼ Your choice of sandwich or wrap (options on pages 6 & 7—or we can assort them for you)
- ☼ One Side salad (Please select **one choice for the entire group** from the green salads or pasta salads on page 11).
- ☼ Potato Chips
- ☼ Cookies

(Fruit cups can be added for an additional \$3.00 per box upon request)

Entrée Salad Lunch Box—\$19.95 per guest

- ☼ Your choice of Entrée salad:

- | | | |
|---|--------------------------------|----------------------|
| ❖ House Garden Salad with Avocado | ❖ Grilled Chicken Caesar Salad | ❖ Tuna Nicoise Salad |
| ❖ House Garden Salad with Grilled Chicken | ❖ Classic Caesar Salad | ❖ Classic Cobb Salad |
| ❖ California Chicken Salad | ❖ Greek Salad | |

- ☼ Fruit Cup
- ☼ Potato Chips
- ☼ Cookies

Quesadilla Or Burrito Lunch Box—\$20.95 per guest

- ☼ Your choice of burritos or quesadillas (veggie, chicken, steak, shrimp)
- ☼ One Side salad (Please select **one choice for the entire group** from the green salads or pasta salads on page 9).
- ☼ Potato Chips
- ☼ Cookies

Quinoa Bowl Lunch box—\$23.95 per guest (24-48 hours notice)

- ☼ Your Choice of Quinoa bowl:

- ❖ Black bean burrito bowl: with sautéed peppers & onions, lettuce, corn, cheese, pico de gallo & guacamole
- ❖ Teriyaki salmon bowl: with edamame, sautéed mushrooms, carrots, red peppers, snow peas & sesame seeds
- ❖ Balsamic Chicken bowl: with grilled vegetables, avocado, mozzarella & cherry tomatoes

- ☼ Fruit Cup
- ☼ Potato Chips
- ☼ Cookies

Coffee \$4.00 per person

Bottled Water \$2.50

Tea \$3.75 per person

Cans of Soda/Seltzer \$2.50

Sandwich Selections

Our sandwiches & wraps are served on assorted freshly baked breads & wraps. They are served with dressing unless otherwise instructed.

Turkey:

- ☼ Smoked turkey & brie—with sliced pear, baby greens, plum tomatoes & honey mustard
- ☼ Tuscan Turkey—fresh turkey, mozzarella, roasted peppers, arugula & pesto
- ☼ Turkey Club—fresh turkey, swiss cheese, lettuce, tomato & rosemary mayonnaise
- ☼ Santa Fe Turkey—pepper turkey, pepper jack cheese, iceberg lettuce, tomato & salsa
- ☼ California Turkey—oven roasted turkey, bacon, avocado, iceberg lettuce, tomato & asiago lemon dressing

Chicken:

- ☼ Balsamic Marinated Chicken—plum tomatoes, avocado & arugula with honey balsamic vinaigrette
- ☼ Prawn Crusted Chicken Cutlet—plum tomatoes, arugula & eggplant aioli
- ☼ Southwest Chicken Salad—with avocado, jalapeños, onions & cilantro
- ☼ Tandoori Chicken—with roasted peppers, onions, arugula & lemon-basil dressing
- ☼ Chicken BMT—grilled chicken, fresh mozzarella, basil & tomatoes with lemon basil dressing

Vegetarian/Vegan (V):

- ☼ Roasted vegetables—fire roasted tomatoes, arugula & sundried tomato pesto spread (V)
- ☼ Fresh Mozzarella—plum tomatoes, fresh mozzarella, oven roasted eggplant & roasted peppers with balsamic vinegar & oil
- ☼ Garden Veggie—avocado, cucumbers, carrots, sundried tomatoes, sprouts, plum tomatoes & baby greens with lemon vinaigrette (V)
- ☼ Tomato, Basil & Mozzarella—with balsamic vinegar & oil

Beef & Ham:

- ☼ Roast Beef—caramelized onions, cheddar cheese, plum tomatoes & leaf lettuce with russian dressing
- ☼ Grilled Steak—with portobello mushrooms, provolone, leaf lettuce, tomatoes & balsamic vinaigrette
- ☼ Prosciutto Di Parma—with fresh mozzarella, roma tomatoes, arugula, olive oil, salt & pepper
- ☼ Ham & Swiss—with leaf lettuce, plum tomatoes & Dijon mustard
- ☼ Italian—Cappi ham, prosciutto, salami, pepperoni, provolone, roasted peppers, lettuce & tomatoes

Seafood:

- ☼ Fresh Grilled Salmon—with lettuce, tomato & lemon aioli
- ☼ Traditional Tuna Salad—with shredded carrots, oven roasted peppers, plum tomatoes & watercress
- ☼ Spicy Shrimp—with avocado, lettuce & chipotle mayo
- ☼ No Mayo Tuna—low-fat tuna salad with lettuce, plum tomatoes, carrots & sprouts

Wrap Selections

Our sandwiches & wraps are served on assorted freshly baked breads & wraps. They are served with dressing unless otherwise instructed.

Turkey:

- ☼ **Acapulco BLT Wrap**—smoked turkey, avocado, lettuce, tomatoes, crispy bacon & watercress with honey mustard
- ☼ **Ranch Turkey Wrap**—smoked turkey, avocado, jack cheese, lettuce, tomato & ranch dressing
- ☼ **Healthy Turkey Wrap**—fresh turkey, cucumber, avocado, sprouts, lettuce & tomato
- ☼ **California Turkey wrap**—oven roasted turkey, bacon, avocado, iceberg lettuce, tomato & asiago lemon dressing

Chicken:

- ☼ **Classic Grilled Chicken wrap**—herb grilled chicken, leaf lettuce & plum tomatoes
- ☼ **Crispy Chicken Wrap**—chicken cutlet, avocado, plum tomatoes & arugula with chipotle aioli
- ☼ **Chicken Fajita Wrap**—charbroiled chicken breast, roasted peppers, caramelized onions, avocado, shredded romaine lettuce and cheddar cheese with salsa picante
- ☼ **Chicken Caesar Wrap**—herb grilled chicken breast, romaine lettuce, roasted peppers & parmesan cheese with light homemade caesar dressing
- ☼ **Buffalo Chicken Wrap**—spicy breaded chicken, celery & carrots with blue cheese dressing
- ☼ **Jerk Chicken Wrap**—spicy jerk chicken, tomatoes, cucumber, onion & cilantro

Vegetarian:

- ☼ **Roasted vegetables**—fire roasted tomatoes, arugula & sundried tomato pesto spread
- ☼ **Garden Veggie**—avocado, cucumbers, carrots, sundried tomatoes, sprouts, plum tomatoes & baby greens with lemon vinaigrette
- ☼ **Tomato, Basil & Mozzarella**—with balsamic vinegar & oil

Beef & Ham:

- ☼ **Acapulco Roast Beef Wrap**—sweet onions, tomatoes, cucumber & Monterey jack cheese with chipotle lime dressing
- ☼ **Steak Wrap**—with portobello mushrooms, endive & goat cheese
- ☼ **Ham & Swiss Wrap**—with leaf lettuce, plum tomatoes & Dijon mustard

Seafood:

- ☼ **Traditional Tuna Salad**—with shredded carrots, oven roasted peppers, plum tomatoes & watercress
- ☼ **Italian Tuna Wrap**—fresh albacore tuna (no mayo), lettuce, tomato & sprouts

HOT LUNCH/DINNER

(8 guest minimum per order)

Hot Italian Pasta Entrée Box—\$19.95 per guest: Each hot pasta comes with a side salad and a dinner roll
Please select one choice of salad for the entire group. Dietary exceptions can be made.

Pasta choices:

- ❖ **Penne Primavera:** mixed grilled vegetables lightly tossed in extra virgin olive oil & spices
- ❖ **Fusilli Basil Pesto:** with pine nuts, diced fresh mozzarella & shredded reggiano parmesan cheese
- ❖ **Homemade Lasagna:** with fresh ricotta & meat sauce topped with melted homemade mozzarella cheese
- ❖ **Rigatoni Bolognese:** fresh ground beef and sausage in a light fresh tomato & basil sauce
- ❖ **Classic Spaghetti & Meatballs**
- ❖ **Baked Ziti:** topped with homemade mozzarella
- ❖ **Penne Alla Vodka:** broccoli florets, grilled vegetables & fire roasted tomatoes
- ❖ **White Truffle Mac & Cheese**
- ❖ **Fettuccini Alfredo:** fettuccine in a béchamel white cheese sauce
- ❖ **Stuffed Shells:** topped with melted homemade mozzarella cheese

Green salads:

- ❖ **House garden salad:** organic baby greens, carrots, cherry tomatoes, bell peppers, broccoli, asparagus, cucumbers & sprouts
- ❖ **Delmonico salad:** organic baby greens, spiced pecans, cherry tomatoes, pears, feta cheese & dried cranberries
- ❖ **Chop Chop salad:** diced Kirby cucumbers, bell peppers, avocado, corn, olives and tomatoes over chopped romaine
- ❖ **Classic Caesar salad:** delmonico's homemade croutons & shaved parmesan over romaine hearts
- ❖ **Greek salad:** bell peppers, cucumbers, tomatoes, red onions, kalamata olives, stuffed grape leaves & feta cheese over crisp romaine sprinkled with fresh oregano

Dessert add on:

- ❖ Fruit Cup: \$7.95
- ❖ Cookies (2 pcs): \$7.95
- ❖ Brownie: \$7.95
- ❖ Cookies & Brownie Pack: \$7.95
- ❖ Mini Fruit Tarts (2 pcs): \$9.95

Coffee \$4.00 per person

Bottled Water \$2.50

Tea \$3.75 per person

Cans of Soda/Seltzer \$2.50



HOT LUNCH/DINNER



(8 guest minimum per order)

Hot Entrée Boxes (24-48 hours notice): Each meal comes with an entrée, two sides & a dinner roll.

(Side selections on page 11. **Please note there can only be two sides chosen for the entire group.**)

Dietary exceptions can be made.

Vegetarian & Vegan: \$20.95 per guest

- ❖ Eggplant rollatini- filled with ricotta, parmesan & mozzarella topped with tomato basil sauce.
- ❖ Florentine lasagna- layers of eggplant, potatoes, zucchini, portobello mushrooms, ricotta, spinach, carrots & squash covered in a zesty tomato sauce.
- ❖ Curried vegetable stew (vegan)- spicy curry stew of carrots, potatoes, zucchini, chickpeas & tomatoes.
- ❖ Grilled vegetable napoleon- garnished with rosemary & thyme.
- ❖ Mediterranean roasted vegetables (vegan) - roasted squash, peppers & eggplant with herbs & spices.
- ❖ Stir-Fried Sweet Chili Tofu (vegan)- tossed with broccoli & garnished with sesame seeds.

Poultry: \$24.95 per guest

- ❖ Traditional chicken parmesan-with fresh tomato basil sauce and parmesan cheese.
- ❖ Pesto crust chicken-roasted chicken medallions served with our homemade pesto cream sauce.
- ❖ Herb roasted chicken breast- seasoned with rosemary & thyme.
- ❖ Chicken roulade- stuffed with asparagus and goat cheese, served with a champagne mustard sauce.
- ❖ Greek stuffed chicken breast- filled with spinach & feta finished with a Greek lemon sauce
- ❖ Chicken piccata- sautéed with butter, capers & artichokes.
- ❖ Chicken francaise- sautéed lightly in a white wine lemon sauce.
- ❖ Chicken salina- with artichokes, sundried tomatoes, portobello mushrooms & fresh basil in a lemon butter sauce.
- ❖ Grilled chicken caprese- topped with mozzarella cheese, tomato, basil & a drizzle of balsamic reduction.
- ❖ Stuffed boursin chicken breast- filled with spinach, boursin cheese & sundried tomatoes.
- ❖ Chicken marsala- sautéed with mushrooms in a delicate marsala sauce.
- ❖ Chicken cacciatore- portobello mushrooms, peppers, onions, garlic olives & basil in a chianti red sauce.
- ❖ Asian five spice chicken thighs- garnished with scallions & sesame seeds

Coffee \$4.00 per person

Bottled Water \$2.50

Tea \$3.75 per person

Cans of Soda/Seltzer \$2.50



HOT LUNCH/DINNER



(8 guest minimum per order)

Hot Entrée Boxes (24-48 hours notice): Each meal comes with an entrée, two sides & a dinner roll.

(Side selections on page 11. **Please note there can only be two sides chosen for the entire group.**)

Dietary exceptions can be made.

Beef: \$30.95 per guest

- ❖ Churrasco steak- grilled Brazilian steak with chimichurri sauce.
- ❖ Grilled filet of beef- in a portobello cabernet reduction.
- ❖ Grilled hanger steak- with a garlic butter sauce.
- ❖ Thai chili steak- marinated in a sweet chili sauce.
- ❖ Homemade meatloaf- with classic gravy.

Seafood: \$30.95 per guest

- ❖ Parmesan & artichoke crusted salmon- served over spinach finished with a citrus butter sauce.
- ❖ Grilled salmon-served with a mixed herb truffle reduction.
- ❖ Zucchini wrapped salmon- garnished with fresh basil & cherry tomatoes.
- ❖ Blackened Louisiana salmon- over braised Cajun vegetables.
- ❖ Sun dried tomato crusted salmon- with a lemon drizzle.
- ❖ Teriyaki Glazed Salmon- garnished with green onions & sesame seeds.

Dessert add on:

- ❖ Fruit Cup: \$7.95
- ❖ Cookies (2 pcs): \$7.95
- ❖ Brownie: \$7.95
- ❖ Cookies & Brownie Pack: \$7.95
- ❖ Mini Fruit Tarts (2 pcs): \$9.95

Coffee \$4.00 per person

Bottled Water \$2.50

Tea \$3.75 per person

Cans of Soda/Seltzer \$2.50

SIDES

(8 guest minimum per order)

Sides (a la carte): \$8.95

Green salads:

- ❖ House garden salad: organic baby greens, carrots, cherry tomatoes, bell peppers, broccoli, asparagus, cucumbers & sprouts
- ❖ D'Elmonico salad: organic baby greens, spiced pecans, cherry tomatoes, pears, feta cheese & dried cranberries
- ❖ Chop Chop salad: dried Kirby cucumbers, bell peppers, avocado, corn, olives and tomatoes over chopped romaine
- ❖ Classic Caesar salad: d'Elmonico's homemade croutons & shaved parmesan over romaine hearts
- ❖ Greek salad: bell peppers, cucumbers, tomatoes, red onions, kalamata olives, stuffed grape leaves & feta cheese over crispy romaine sprinkled with fresh oregano

Pasta salads:

- ❖ Penne primavera pasta salad: grilled vegetable medley with parmesan lightly tossed in a tomato garlic sauce
- ❖ Tri color fusilli pasta salad: kalamata olives and broccoli florets with a mixture of sundried tomato & basil pesto
- ❖ Penne broccoli pasta salad: roasted peppers in garlic and olive oil
- ❖ Greek style bowtie pasta salad: greek olives, peppers, genoa salami, fresh basil, cucumber, feta, tomatoes & parmesan
- ❖ Farmers market pasta salad: cherry tomatoes, zucchini, sweet peas, carrots, broccoli in garlic & olive oil

Potatoes:

- ❖ Roasted herbbed potatoes
- ❖ Classic mashed potatoes
- ❖ Garlic mashed potatoes
- ❖ Scalloped potato au gratin
- ❖ Homestyle potato salad

Specialty salads:

- ❖ Saffron infused orzo
- ❖ Grilled veggie quinoa
- ❖ Fresh mozzarella & tomato salad
- ❖ Moroccan cous cous
- ❖ French lentil & arugula
- ❖ Quinoa tabbouleh

Vegetables:

- ❖ Butter sautéed vegetable medley
- ❖ Grilled vegetables
- ❖ Haricot vert almandine
- ❖ Broccoli aglio e olio (garlic & oil)
- ❖ Roasted broccoli & carrots
- ❖ Grilled asparagus

Rice:

- ❖ Jasmine rice pilaf
- ❖ Spanish rice
- ❖ Yellow rice
- ❖ Spinach & mushroom rice
- ❖ Steamed white or brown rice
- ❖ Wild rice

Coffee \$4.00 per person

Bottled Water \$2.50

Tea \$3.75 per person

Cans of Soda/Seltzer \$2.50



SNACKS & DRINKS



(price per guest)

Snack Packs, Desserts & Fruit:

- ❖ Pita Chips & Hummus Pack: \$10.95
- ❖ Crudité & Dip Pack: \$9.95
- ❖ Cheese & Crackers Pack: \$11.95
- ❖ Meat & Cheese Pack: \$13.95
- ❖ Fruit salad (8 Oz): \$7.95
- ❖ Individually Wrapped Cookies (2 pcs): \$7.95
- ❖ Individually Wrapped Brownies, Squares or Blondies: \$7.95
- ❖ Individually Wrapped Mini Fruit Tarts (2 pcs): \$9.95
- ❖ Individually Wrapped Cookie & Brownie Pack: \$7.95
- ❖ Kind Bars: \$3.50

Hot Beverages:

- ❖ Regular Coffee: \$4.00
- ❖ Decaf Coffee: \$4.00
- ❖ Flavored Coffee (hazelnut, french vanilla): \$4.00
- ❖ Tea Service: \$3.75
- ❖ Hot Chocolate: \$4.50

Cold Beverages:

- ❖ Bottled Waters: \$2.50
- ❖ Assorted Cans of Soda: \$2.50
- ❖ Assorted Snapples: \$3.50
- ❖ Small Pellegrino/Perrier: \$3.95
- ❖ Assorted Bottles of Tropicana: \$3.50
- ❖ Assorted Gatorades: \$3.95