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Delmonico Gourmet

Grab n' Go

Catering

Menu

Winter 2021-2022

Serving you safely one plate at a time

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—\$11.95 per guest

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

New York Bagel Breakfast Box—\$11.95 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—\$11.95 per guest

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

Handcrafted Danish Breakfast Box—\$11.95 per guest

- ⊗ Assorted Fruit, Cheese, or Cinnamon Danish
- ⊗ 8 oz. Fruit Cup
- ⊗ 8 oz. Orange Juice

Homemade Yogurt & Granola Parfait Breakfast Box—\$11.95 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—\$14.95 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 \$2.75 per person

Bottled Water \$2.00

Tea \$2.75 per person

Cans of Soda/Seltzer \$2.00



BREAKFAST



(6 guest minimum per order)

Egg Sandwich Breakfast Box—\$13.95 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—\$13.95 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—\$13.95 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—\$13.95 per guest

⊗ Your Choice of Omelettes (each omelette comes with homefries):

❖ Cheese

❖ Garden Veggie

❖ Vegan: Tofu Veggie Scramble with Avocado

❖ Sausage & Swiss

❖ Egg white, Spinach & Tomato

❖ Bacon & Cheddar

❖ Western Omelette with Cheese

⊗ 8 oz. Fruit Cup

⊗ 8 oz. Orange Juice

Coffee \$2.75 per person

Bottled Water \$2.00

Tea \$2.75 per person

Cans of Soda/Seltzer \$2.00



LUNCH/DINNER



(8 guest minimum per order)

Sandwich Lunch Box—\$16.95 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
- ⊗ Cookie

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

Entrée Salad Lunch Box—\$15.95 per guest

- ⊗ Your choice of Entrée salad:

❖ House Garden Salad

❖ Grilled Chicken Caesar Salad

❖ Classic Caesar Salad

❖ Cobb Salad

❖ California Chicken Salad

❖ Tuna Nicoise Salad

- ⊗ Fruit Cup

- ⊗ Potato Chips

Quesadilla Or Burrito Lunch Box—\$17.95 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
- ⊗ Cookie

Quinoa Bowl Lunch box—\$19.95 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

- ⊗ Potato chips

- ⊗ Fruit Cup

Coffee \$2.75 per person

Bottled Water \$2.00

Tea \$2.75 per person

Cans of Soda/Seltzer \$2.00

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
- ☼ Pecan 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—\$16.95 per guest: Each hot pasta comes with a side salad and a dinner roll

Please select one choice 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 crispy romaine sprinkled with fresh oregano

Dessert add on:

- ❖ Fruit cup: \$3.00
- ❖ Cookie \$4.00
- ❖ Brownie: \$4.00
- ❖ Mini Fruit Tarts (2 pcs): \$7.00

Coffee \$2.75 per person

Bottled Water \$2.00

Tea \$2.75 per person

Cans of Soda/Seltzer \$2.00



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: \$17.95 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 napolitan- garnished with rosemary & thyme.
- ❖ Mediterranean roasted veggies (vegan) - roasted squash, peppers & eggplant with herbs & spices.
- ❖ Stir-Fried Sweet Chili Tofu (vegan)- tossed with broccoli & garnished with sesame seeds.

Poultry: \$18.95 per guest

- ❖ Traditional chicken parmesan-with fresh tomato basil sauce and parmesan cheese.
- ❖ Pesto crusted 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 \$2.75 per person

Bottled Water \$2.00

Tea \$2.75 per person

Cans of Soda/Seltzer \$2.00



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: \$20.95 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: \$20.95 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: \$3.00
- ❖ Cookie \$4.00
- ❖ Brownie: \$4.00
- ❖ Mini Fruit Tarts (2 pcs): \$7.00

Coffee \$2.75 per person

Bottled Water \$2.00

Tea \$2.75 per person

Cans of Soda/Seltzer \$2.00



SIDES



(8 guest minimum per order)

Sides (a la carte): \$5.95

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 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 \$2.75 per person

Tea \$2.75 per person

Bottled Water \$2.00

Cans of Soda/Seltzer \$2.00



SNACKS & DRINKS

(price per guest)



Snack Packs, Desserts & Fruit:

- ❖ Pita Chips & Hummus Pack: \$6.95
- ❖ Crudite & Dip Pack: \$6.95
- ❖ Cheese & Crackers Pack: \$8.95
- ❖ Meat & Cheese Pack: \$11.95
- ❖ Fruit salad (8 Oz): \$5.95
- ❖ Individually Wrapped Cookies: \$4.00
- ❖ Individually Wrapped Brownies, Squares or Blondies: \$4.00
- ❖ Individually Wrapped Mini Fruit Tarts (2 pcs): \$7.00
- ❖ Kind Bars: \$3.50

Hot Beverages:

- ❖ Regular Coffee: \$2.75
- ❖ Decaf Coffee: \$2.75
- ❖ Flavored Coffee (hazelnut, french vanilla): \$2.75
- ❖ Tea Service: \$2.75
- ❖ Hot Chocolate: \$3.50

Cold Beverages:

- ❖ Bottled Waters: \$2.00
- ❖ Assorted Cans of Soda: \$2.00
- ❖ Assorted Snapples: \$3.00
- ❖ Small Pellegrino/Perrier: \$3.50
- ❖ Assorted Bottles of Tropicana: \$3.50
- ❖ Assorted Gatorades: \$3.50