



Catering & Events

Winter
2021-2022



To Our Clientele,

Since 1980 Delmonico Catering's mission is to create food that is sophisticated yet approachable, infusing flavors from around the world and offering a wide range of creative and exciting menus.

Delmonico catering prides itself on the fresh ingredients in all our carefully prepared dishes.

Whether traditional or "New-Diet", resulting in a wholesome and tasty way to start and end your day.

If you are one of our regulars we say "Thank You." It is our pleasure to serve you. If this is your first time at Delmonico, welcome. We are certain you are going to like what we have to offer.

Whether you are planning a major corporate event or just a small get-together with friends, Delmonico Catering has the resources and experience to turn your next ordinary event into something extraordinary. Your colleagues and guests will truly appreciate the flavorful food, impeccable service and creative, extra touches that help to make a real difference.

Whether it is a company picnic, corporate meeting, special event or holiday party, we can handle it, large or small. Our clients range from small companies to the Fortune 500 and they all receive the same attention to detail and excellent service that Delmonico Catering has become famous for.

Give us a try you'll be glad you did! We want to make 'raving fans' of our clients and the community by delivering quality and freshness.

Thank you,

Delmonico Catering



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Breakfast

Six guest minimum per order suggested.
All prices per guest.

Breakfast Platters

New York Bagel Platter 3.95
Served with sweet butter, fruit preserves and assorted cream cheeses.

Delmonico Mini Platter 5.95
Assorted mini bagels, homemade mini muffins, danishes and croissants, served with fruit preserves, sweet butter and assorted cream cheeses.

Delmonico Full Size Platter 5.95
An elegant display of freshly homemade full sized muffins, danishes, croissants and bagels. Served with fruit preserves, sweet butter and assorted cream cheeses.

Assorted Breakfast Wrap, Panini and Pressed English Muffin Platter 7.50

Smoked Wild Salmon Platter 14.95
Smoked Norwegian salmon displayed with shaved red onion, capers, cherry tomatoes, lemon and cucumbers. Served with a tray of assorted miniature bagels, flavored cream cheese and sweet butter.

Hearty Breakfast Buffet 15.95

- Pancakes and French toast
- Scrambled eggs and/or egg whites
- Crispy bacon and sausage
- Country style potatoes
- Bagels and toast

Served with maple syrup and sweet butter

Tea Sandwich Platter 8.95

Savory Miniature Sandwiches (2 per person)

- Roast beef with havarti, watercress and horseradish mustard on 8-grain bread
- Smoked salmon, dill cream cheese & cucumber on black bread
- Smoked turkey with brie, arugula and cranberry mustard on raisin walnut bread
- Tuna on mini brioche with lettuce and tomatoes on wheat roll

Fruit & Yogurt

Exotic Fruit and Berry Platter 5.95

Chopped Fresh Fruit Salad 5.50

Create Your Own Parfait 7.95

A bountiful bowl of organic low-fat plain, strawberry or vanilla yogurt, dried fruits, granola, chopped fruits and seasonal berries. (Add oatmeal \$3.00)

Individual Parfait 6.50



Breakfast Packages

Board Room 11.50

- Delmonico mini platter
- Freshly squeezed orange juice
- Coffee service

Corporate 12.50

- Delmonico mini platter
- Exotic fruit and berry platter
- Freshly squeezed orange juice or coffee service

Executive 14.50

- Delmonico mini platter
- Exotic fruit and berry platter
- Freshly squeezed orange juice
- Coffee service

Package #1 13.50

- Breakfast wrap, panini and pressed English muffin platter
- Exotic fruit and berry platter
- Freshly squeezed orange juice or coffee service

Package #2 14.50

- Delmonico full size platter
- Exotic fruit and berry platter
- Freshly squeezed orange juice
- Coffee service

Package #3 17.95

- Smoked wild salmon platter
- Exotic fruit and berry platter
- Freshly squeezed orange juice or coffee service

Beverages

Coffee Service 2.75

- Freshly ground house blend coffee
- Available in regular, flavored or decaffeinated
- Served with milk and sweeteners

Tea Service 2.75

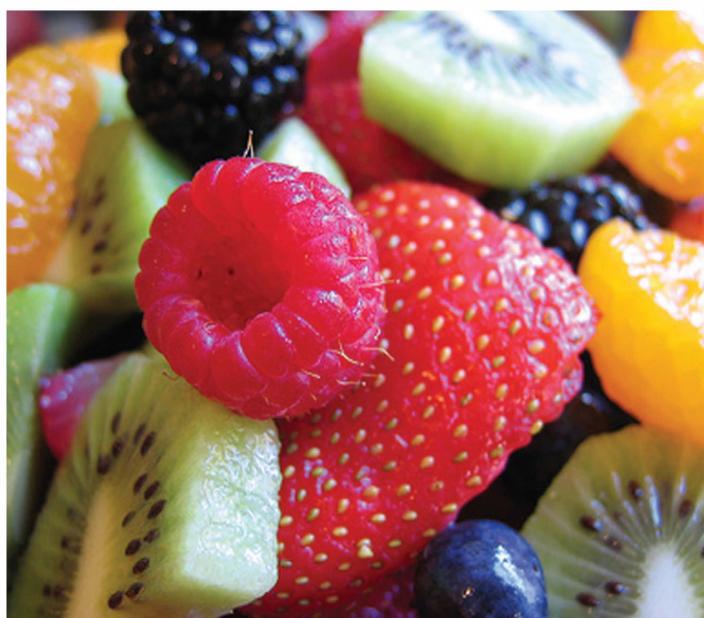
- Black, Decaf & herbal tea
- Served with milk, honey, lemon and sweeteners

Freshly Squeezed Juices 2.99

Your choice of 100% pure fresh squeezed Florida orange or grapefruit juice, cranberry or apple juice.

Assorted Beverages

- Spring water 2.00
- Assorted soda 2.00
- Snapple 3.00
- San Pellegrino or Perrier 3.50
- Assorted Tropicana's 2.99
- Coconut water 3.95
- Vitamin water 3.95
- Honest tea 3.95



Lunch

Six guest minimum per order suggested.
All prices per guest.

Lunch Prix Fixe Packages

Assorted Sandwiches and Wraps 10.95 - a la carte

Assorted Mini Sandwiches 9.95 - 2 per person

Delmonico's Combo 14.95

- A beautifully arranged tray of our chef's special selection of sandwiches and wraps
- One side salad

Back To Work Fast 18.50

- A beautifully arranged tray of our chef's special selection of sandwiches and wraps
- One side salad
- Delmonico dessert platter

Impress Your Guests 20.95

- A beautifully arranged tray of our chef's special selection of sandwiches and wraps
- Two side salads
- Delmonico dessert platter

Full Board Lunch 23.95

- A beautifully arranged tray of our chef's special selection of sandwiches and wraps
- Two side salads
- Exotic fruit and berry platter
- Delmonico dessert platter

Create Your Own 23.95

- Create your own sandwiches from an elegant array of meats and cheeses with home-made spreads
- Assorted sliced breads
- Relish tray of lettuce, tomatoes and kalamata olives
- Two side salads
- Delmonico dessert platter

Delmonico Boxed Lunch 16.95 per box

Choice of a sandwich or wrap, side salad, potato chips and chocolate chip cookies.

Create Your Own Burger Bar

\$17.95 per guest (12 guest minimum)

- Beef, turkey & veggie burgers
- American & swiss cheese
- Lettuce, tomatoes, sliced pickles, sautéed mushrooms
- Homemade french fries
- Hot dogs with sauerkraut and bbq onions
(Add \$2.00)

Heros by the Foot

3 foot hero 94.50 (serves 12-15)

4 foot hero 130.00 (serves 20-25)

5 foot hero 159.00 (serves 24-30)

6 foot hero 189.00 (serves 35-40)

A sandwich of heroic proportions! Fresh, crusty Italian sesame semolina hero bursting with delectable meats, served with one side salad

American

Roast beef, roast turkey, baked Virginia ham, Swiss cheese, American cheese, lettuce and tomato

Italian

Cappicola, Genoa salami, pepperoni, provolone, onion, oil & vinegar, lettuce and tomato

Grilled Chicken

Roasted vegetables and peppers with balsamic vinegar, lettuce and tomato

Delmonico Style (Vegetarian)

Roma tomatoes, fresh mozzarella, fresh basil, roasted peppers, sun dried tomatoes and vincigrette or roasted pepper aioli, lettuce and tomato



Our Sandwich Selections 10.95

Our sandwiches are served on assorted freshly baked breads and are dressed unless otherwise instructed

Exclusive Signature Sandwiches

1. Smoked turkey: with brie, sliced pear, baby greens, plum tomatoes and honey mustard
2. Roast beef: caramelized onions, cheddar cheese, plum tomatoes and leaf lettuce with Russian dressing
3. Balsamic marinated chicken breast: plum tomatoes, avocado and arugula with honey balsamic vinaigrette
4. Pecan crusted chicken cutlet: with arugula, plum tomatoes and creole aioli
5. Roasted vegetables: fire roasted tomatoes, arugula and sun dried tomato pesto spread
6. Fresh mozzarella: plum tomatoes, fresh basil, oven roasted eggplant and roasted peppers with balsamic vinegar and olive oil
7. Fresh grilled salmon: with lettuce, tomato and lemon aioli
8. Steak carpaccio: with goat cheese, shaved parmesan, arugula, asparagus, roasted garlic and truffle oil
9. Southwest chicken salad: with avocado, jalapenos, onions and cilantro
10. Grilled steak: with portobello mushrooms, lettuce, tomato, provolone and balsamic vinaigrette
11. Prosciutto di Parma: with tomatoes, arugula, fresh mozzarella, olive oil, salt and pepper
12. Tandoori chicken: with roasted peppers, onions, arugula and lemon-basil dressing
13. Chicken BMT: grilled chicken, fresh mozzarella, basil and tomatoes with lemon-basil dressing
14. Traditional tuna salad: with shredded carrots, oven roasted red peppers, plum tomatoes and watercress
15. Turkey club: fresh turkey, with Swiss cheese, lettuce, tomato and rosemary mayonnaise
16. Spicy shrimp: avocado, lettuce and chipotle mayo.
17. Tuscan turkey: fresh turkey, mozzarella, roasted peppers, arugula and pesto.
18. California turkey: roasted turkey, bacon, avocado, tomato, lettuce and asiago lemon dressing.
19. Santa Fe turkey: pepper turkey, papperjack cheese, lettuce, tomato and salsa.

Healthy Alternatives 10.95

Extra lean Low Fat/Low Cal Sandwiches

20. Garden Veggie: avocado, cucumbers, carrots, sun dried tomatoes, sprouts, plum tomatoes and baby greens with hummus
21. No mayo tuna: low-fat tuna salad with lettuce, tomato, carrots and sprouts
22. Mediterranean: grilled chicken with hummus, feta, kalamata olives and tomatoes

Hot Italian Brick Oven Sandwiches 10.95

Served on home baked bread

23. Chicken milanese: grilled chicken breast, fire roasted roma tomatoes, fresh mozzarella and pesto aioli
24. Delmonico's Combo: hot pastrami and corned beef with swiss cheese, coleslaw and Russian dressing
25. Midtown: roast beef, pepper jack cheese, crispy onions, roasted peppers and arugula with chipotle dressing
26. Roma: roasted vegetables, plum tomatoes, fresh basil and goat cheese spread
27. Russian: fresh carved turkey, crispy bacon, swiss and sliced pickles with Russian dressing



Lunch

Six guest minimum per order suggested.
All prices per guest.



Our Wrap Selections 10.95

28. Crispy chicken: chicken cutlet, avocado, plum tomatoes and arugula with chipotle aioli
29. Chicken fajita: charbroiled chicken breast, roasted peppers, caramelized onions, avocado, shredded romaine lettuce, cheddar cheese, cilantro and salsa picante
30. Chicken caesar: grilled herb chicken breast, romaine lettuce, roasted peppers and fresh parmesan cheese with a light home made caesar dressing
31. Steak wrap: portobello mushrooms, endive and goat cheese
32. Acapulco roast beef: sweet onions, tomato, cucumber & Monterey jack with chipotle lime dressing
33. Acapulco BLT: smoked turkey, avocado, lettuce, tomatoes, bacon and watercress with honey mustard
34. Buffalo chicken wrap: spicy breaded chicken, celery, carrots with bleu cheese dressing
35. Jerk chicken wrap: tomatoes, cucumber, onion and cilantro
36. Ranch turkey: smoked turkey, avocado, jack cheese, lettuce, tomato & ranch dressing
37. Healthy turkey: fresh turkey, cucumber, avocado, sprout, lettuce & tomato

Pressed Paninis 10.95

Hot Sandwiches Grilled to a Delicious Crisp just for you!!!

38. Vegetarian: spinach, basil, fresh mozzarella and plum tomato with sun dried tomato pesto
39. Eggplant milanese: oven roasted eggplant, mozzarella and fire roasted tomatoes with pesto-ricotta
40. Mediterranean fajita: grilled chicken, roasted peppers, caramelized onions, cheddar and cilantro with salsa picante
41. Chicken parmesan: oven roasted chicken, fresh mozzarella, basil and arugula with Tuscan tomato sauce
42. Chipotle turkey: fresh roasted turkey, fresh mozzarella and arugula with Southwestern chipotle sauce
43. Tuna melt: swiss cheese, red onion, avocado, plum tomatoes & arugula rockets
44. Grilled chicken club: herb grilled chicken, crispy bacon, plum tomatoes and brie with ranch dressing
45. Chicken Italiano: grilled chicken breast, asiago cheese, sliced roma tomatoes and baby spinach with Italian pesto
46. Cuban: fresh turkey, ham, imported swiss cheese and sliced pickles with stone ground mustard

Entree Salads

Six guest minimum per order suggested.
All prices per guest.

Each is served with a bread basket
and a choice of 2 dressings

California Chicken 15.95

Grilled chicken, avocado, asparagus, alfalfa sprouts, cucumber, carrots, goat cheese, red onion and tomato on a bed of mixed greens.

Tuna Nicoise 18.95

Seared tuna, string beans, hard boiled eggs, tomatoes, roasted potatoes and olives on a bed of romaine lettuce.

Grilled Shrimp 19.95

Grilled jumbo shrimp served over baby arugula with goat cheese, grilled fennel, grilled asparagus, grilled eggplant and kalamata olives.

Filet Mignon 20.95

Served on a bed of arugula with roasted peppers, caramelized onions and grilled shiitake mushrooms.



Create Your Own Salad Bar

\$21.95 per person (15 guest minimum)

- Romaine, spinach, mixed greens
- Three proteins
- Eight toppings
- Three dressings
- Homemade croutons

Note: On site chef is available at an additional charge

Hot Italian Pasta 12.95

Six guest minimum per order suggested.
All prices per guest.
Served with a bread basket.

Basil Pesto

with pine nuts, diced fresh mozzarella and shredded reggiano parmesan cheese.

Primavera

mixed grilled vegetables lightly tossed in extra virgin olive oil and spices.

Bolognese

fresh ground beef and sausage in a light fresh tomato and basil sauce.

A la Vodka

broccoli florets, grilled vegetables and fire roasted tomatoes.

Baked Ziti

crushed tomatoes, ricotta and mozzarella cheese.

Alfredo

sweet peas and caramelized onions.

Cheese Ravioli

in arrabiata sauce

Traditional Lasagna

White Truffle

Mac and Cheese

Choice of Pasta:

Penne - Fusilli - Bowtie - Ziti - Fettuccine - Whole Wheat Penne

Add-ins:

Jumbo Shrimp: 4.95 per guest
Grilled Chicken: 2.95 per guest
Italian Sausage: 2.95 per guest

Entrées

Eight guest minimum per order suggested.
All prices per guest.
All entrees include your choice of 2 sides.

Poultry 17.95

Traditional Chicken Parmesan
with fresh tomato basil sauce, parmesan cheese.

Chicken Salina
with artichokes, sun-dried tomatoes, sliced portobello mushrooms and fresh basil with lemon butter sauce.

Chicken Roulade
stuffed with asparagus and goat cheese. Served with champagne mustard sauce.

Stuffed Boursin Chicken
grilled chicken breast filled with spinach, boursin cheese and sun dried tomatoes.

Pesto Crusted Chicken
Roasted chicken medallions served with our homemade pesto cream sauce.

Herb Roasted Chicken
seasoned with rosemary and thyme.

Chicken Francese
with parsley and asparagus tips.

Beef and Lamb 19.95

Thai Chili Steak
marinated in sweet chili sauce.

Grilled Lamb Kebobs
served with Greek yogurt sauce.

Churrasco Steak
grilled Brazilian steak with chimichurri sauce.

Grilled Filet of Beef
in a portobello cabernet reduction.

Filet Mignon (Add \$3.00)
garnished with roasted shallots and sautéed wild forest mushrooms. Served au jus.

Veal Piccata
farm raised veal, cooked in white wine lemon reduction with capers.

Lamb Chops (Add \$3.00)
with strawberry relish

Seafood 19.95

Blackened Louisiana Salmon
over braised cajun vegetables.

Parmesan and Artichoke Crusted Salmon
served over spinach finished with citrus butter sauce.

Cajun Style Shrimp
grilled jumbo shrimp served with a smoked tomato reduction.

Grilled Salmon
served with a mixed herb truffle reduction.

Roasted Red Pepper Snapper Filet
stuffed with garden veggies and served with garlic butter sauce.

Maryland Crab Cakes
served over mesclun with remoulade.

Roasted Sea Bass Roulade
with spinach and sundried tomato.

Zucchini Wrapped Salmon
garnished with fresh basil and cherry tomatoes.

Filet of Sole
with lemon caper sauce.

Vegetarian 16.95

Eggplant Rollatini
filled with tomatoes, ricotta, parmesan and mozzarella topped with tomato basil sauce.

Florentine Lasagna (No pasta)
layers of eggplant, potatoes, zucchini, portobello mushrooms ricotta, spinach, carrots, squash covered in a zesty tomato sauce minus the pasta.

Curried Vegetable Stew
spicy curry stew of carrots, potatoes, zucchini, chick peas and tomatoes.

Grilled Vegetable Napoleon
garnished with rosemary and thyme.

Mediterranean Roasted Veggies (Vegan)
roasted squash, peppers & eggplant with herbs & spices

Side Dishes

Six guest minimum per order suggested. All prices per guest.

Ultimate Sides

5.95

Vegetables

Haricot Vert Almandine
Roasted Baby Carrots
Butter Sautéed Vegetable Medley
Broccoli & Carrots
Broccoli Aglio e Olio
Grilled Vegetables
Roasted Brussel Sprouts
Grilled Asparagus

Potatoes

Roasted Herbed Potatoes
Classic Mashed Potatoes
Mashed Sweet Potatoes
Garlic Mashed Potatoes
Scalloped Au Gratin Potatoes

Legumes & Grains

Black Eyed Peas
Curried Chick Peas
Mediterranean Chick Peas
Moroccan Cous Cous
White Bean Pesto
Southwestern Black Bean & Corn
French Lentil and Arugula
Israeli Cous Cous
Quinoa Tabbouleh
Grilled Veggie Quinoa

Rice

Wild Rice
Yellow Fried Rice
Basmati Rice
Jasmine Rice Pilaf
Spanish Rice
Steamed White or Brown Rice

Green Salads

5.95

Delmonico's Salad

Organic baby greens with spiced pecans, cherry tomatoes, caramelized pears, crumbled feta cheese and dried cranberries.

House Garden Salad

Organic baby greens with carrots, cherry tomatoes, bell peppers, broccoli, asparagus, cucumbers and sprouts.

Chop Chop Salad

Diced Kirby cucumbers, bell peppers, avocado, corn, black olives and tomatoes arranged over chopped romaine hearts.

Asian Spinach Salad

Fresh edamame, Asian pear, roasted mushrooms, scallions, mandarin oranges, toasted black and white sesame seeds over baby spinach.

Classic Caesar

Delmonico's own homemade croutons and shaved fresh parmesan cheese over baby romaine hearts.

Rockets of Arugula

Arugula salad with manchego cheese, honey almonds, chopped tomatoes, crispy bacon, avocado and egg.

Frisca Salad

Walnut crusted goat cheese served with marinated beet roots, toasted hazelnuts, oranges and avocado over mixed greens.

Spinach and Portobello Salad

Crumbled bacon bits, herbed croutons and tomato basil vinaigrette.

Greek Salad

Bell peppers, cucumbers, tomatoes, red onions, kalamata olives, stuffed grape leaves and feta cheese over crispy romaine hearts sprinkled with fresh oregano.

Pasta Salads

5.95

Farfalle Pasta

Fresh basil, cherry tomatoes, ricotta salata and cubed oven roasted vegetables.

Tri Color Fusilli

Kalamata olives and broccoli florets with a mixture of sundried tomato and basil pesto.

Tri Color Cheese Tortellini

Oven roasted wild mushrooms, sweet pea shoots, asparagus spears, roasted squash, basil and fresh parmesan cheese.

Greek Style Bowtie Pasta Salad

Greek olives, peppers, Genoa salami, fresh basil leaves, cucumber, feta, parmesan and tomatoes.

Penne Broccoli

Roasted peppers in garlic and olive oil.

Whole Wheat Penne

Olives, roasted peppers & baby mozzarella in sundried tomato pesto.

Farmers Market

Cherry tomatoes, zucchini, sweet peas, carrots, broccoli in garlic and olive oil.

Southwestern Pasta

Wagon wheel pasta with corn, black beans, celery and cherry tomatoes in chipotle dressing.

Pasta Primavera

Grilled vegetable medley with parmesan lightly tossed in a tomato garlic sauce.

Specialty Salads

5.95

Fresh Mozzarella and Tomato Salad

Baby mozzarella and grape tomato salad tossed with pesto sauce.

Saffron Infused Toasted Orzo

Baby spinach, scallions, feta cheese, roasted peppers and lemon basil dressing.

Red Bliss Potato Salad

Creole Potato Salad

Cole Slaw

Macaroni Salad

Classic Home Style Potato Salad

Themed Reception Buffet Stations

Ten guest minimum per order suggested. All prices per guest.



Mexican Fiesta 31.95

- Combination of chicken and beef fajitas and tacos
- Mexican rice and refried beans
- Tostinos platanos (homemade fried plantains)
- Warm flour tortillas, taco shells and tri-colored tortilla chips
- Spicy red salsa, salsa Verde, salsa fresco, guacamole and pico
- Shredded Mexican cheese, chopped tomatoes, chopped lettuce and sliced jalapeno
- Mexican salad
- Delmonico dessert platter

Nuevo Latino 32.95

- Chipotle garlic rubbed hanger steak
- Roasted chicken medallions with cilantro relish
- Roasted peruvian potatoes
- Fried plantains
- Spanish rice and beans
- Arugula salad with avocado, tomato and mango
- Delmonico dessert platter

Classic Americana 32.95

- Mini burgers on toasted brioche bread with all the trimmings
- Southern style buttermilk battered chicken fingers with BBQ or honey mustard dipping sauce
- Mini crab cakes with chipotle aioli
- Old fashioned coleslaw
- Roasted red bliss potato salad with dill
- Fresh bread and rolls
- Apple pie or Delmonico dessert platter



Classic Home Style Cooking 32.95

- Homemade meatloaf with gravy and crispy onions
- Sliced turkey breast with cranberry relish
- Macaroni and cheese
- Classic mashed potatoes with gravy
- Sauteed green beans almondine
- Garden green salad with roasted corn
- Freshly baked biscuits
- Apple pie or Delmonico dessert platter

Middle Eastern 32.95

- Herb crusted charcoal grilled salmon with lemon drizzle
- Cumin and rosemary marinated grilled chicken kebabs
- Green salad with assorted julienne vegetables
- Moroccan cous cous
- Middle Eastern rice and lentil pilaf
- Sun dried tomatoes, Kalamata olives and hummus with toasted pita triangles
- Delmonico dessert platter

Themed Reception Buffet Stations

Ten guest minimum per order suggested. All prices per guest.



Greek Town 32.95

- Sliced roasted lamb gyros with mini pita breads, diced tomatoes, onions and dill cucumber yogurt sauce
- Greek stuffed chicken with spinach and feta finished with Greek lemon sauce
- Grilled vegetables
- Lemon orzo pasta
- Greek salad
- Basket of fresh baked bread
- Delmonico dessert platter

Palermo 36.95

- Sun dried tomato crusted salmon with lemon drizzle
- Chicken rollatini with asparagus, sundried tomatoes and pignoli nuts
- Eggplant rollatini stuffed with spinach and ricotta cheese
- Baked ziti with four cheeses
- Baby mozzarella salad, tomatoes and basil
- Classic Caesar salad
- Assorted Italian breads and focaccia
- Italian mini pastries

Tuscany 33.95

- Chicken parmigiana with fresh mozzarella and basil
- Veal piccata with lemon and caper sauce
- Pasta a la vodka with shrimp, baby peas and tomatoes
- Grilled Italian vegetables with a drizzle of balsamic reduction
- Caesar salad
- Italian mini pastries
- Assorted Italian breads and focaccia

The French Connection 34.95

- Grilled hanger steak with garlic butter sauce
- Poached salmon with truffle creme sauce
- Parisienne potatoes with shallots
- Haricot vert with roasted peppers and toasted walnuts
- Endive and arugula salad with goat cheese and beets
- Assorted French bread
- Mini dessert platter

Taste of the Orient 36.95

- Szechuan beef with shiitake mushrooms, broccoli and snow peas
- General Tso's Chicken
- Garlic shrimp stir fry
- String beans with cashews in oyster sauce
- Chilled soba noodles with veggies and sesame soy dressing
- Vegetable fried rice
- Delmonico dessert platter



Hors D'Oeuvres

24-48 hour notice (prices based on volume and availability).
Priced per dozen.

Chicken

- Lime and chili marinated chicken skewers with tahini sauce 28.00
- Tandoori chicken skewers with a spicy yogurt dipping sauce 28.00
- Rice paper pockets filled with chicken, avocado, basil and Asian vegetables with ginger sauce 32.00
- Malaysian style chicken satay with peanut sauce 28.00
- Southern fried chicken fingers with sweet dijon mustard 28.00
- Chicken satay with sesame dressing 28.00
- Chicken wonton purse 28.00
- Chicken Wings 28.00
(Choose your flavor: buffalo, teriyaki, BBQ, garlic parmesan, honey garlic, mango habanero)

Beef & Lamb

- Filet mignon crostini with horseradish cream and caramelized onions Market Price
- Petite filet mignon with truffle chanterelle sauce Market Price
- Teriyaki beef skewers with honey soy dipping sauce 30.00
- Mini beef frankfurters with southern style mustard 26.00
- Mini beef sliders with cheese 39.00
- Mini reuben sandwiches 39.00
- Pulled pork sliders 39.00
- Prosciutto wrapped asparagus 28.00
- Sweet & spicy mini meatballs 28.00
- Petite New Zealand lamb chops with strawberry relish Market Price
- Melon, mozzarella & prosciutto skewers with a balsamic glaze 30.00
- Mini beef wellington 36.00

Miniature Tarts

- Artichoke and spinach 22.00
- Baked feta, roasted peppers and marinated figs 22.00
- Creamy Brie and poached pear 22.00
- Roasted vegetable 22.00
- Sundried tomato & prosciutto 22.00

Crostini

- Ahi tuna tartar over frisee 36.00
- Mozzarella with tri colored peppers and fresh basil 22.00
- Wild mushroom and goat cheese 22.00
- Asian pear with gorgonzola and sliced almond 22.00
- Herbed goat cheese, walnuts and pomegranate reduction 22.00

Seafood

- Classic shrimp cocktail 38.00
- Flying coconut shrimp with Thai sweet chili sauce 38.00
- Firecracker grilled jumbo shrimp served with Thai lemongrass dipping sauce 38.00
- Mini Maryland crab cakes with remoulade 36.00
- Spicy guacamole shrimp bites 38.00
- Smoked salmon and goat cheese bites 38.00
- Shrimp ceviche cocktail 9.95 pp

Vegetarian

- Vietnamese style vegetarian cocktail spring rolls with kafir Thai basil vinaigrette 26.00
- Homemade mini quiches 26.00
- Spanakopita triangles filled with spinach and feta cheese 26.00
- Duxelle of wild mushrooms and fresh herbs tartlets 26.00
- Phyllo purses filled with raspberry and brie with mint mustard sauce 26.00
- Vegetarian stuffed mushrooms 26.00
- Bleu cheese and chive stuffed baby potatoes 26.00
- Fried cauliflower with apple chutney 22.00
- Greek cucumber cups 26.00

Vegan

- Falafel sliders with avocado hummus 36.00
- Avocado tartare on sweet potato rounds 32.00
- Tofu summer rolls with peanut dipping sauce 32.00
- Nashville hot cauliflower bites 30.00
- Mediterranean veggie skewers 32.00
- Tomato & basil bruschetta 30.00

Gluten Free hors d'oeuvres are available upon request.



Cocktail Party Platters

24-48 hour notice. Ten guest minimum order suggested.

Small Serves 10-15

Large Serves 20-25

Cheese and Crackers

Small 99 • Large 150

A selection of imported and domestic cheese, garnished with grapes, berries, dried fruits and roasted walnuts, accompanied by a selection of crackers and home-made bread chips.

Crudites

Small 90 • Large 130

Garden fresh assortment of seasonal vegetables served with flavorful dips.

Mediterranean

Small 190 • Large 230

Turkish grilled chicken skewers, lamb kebabs, hummus, baba ghanoush, tabouli, roasted eggplant, black olives, roasted zucchini accompanied by pita toasts.

Indian

Small 180 • Large 240

Skewers of tandoori chicken, skewers of curried grilled shrimp, fried okra, vegetable somosas and mini naan, served with mango chutney and mint.

All American

Small 180 • Large 240

Mini crab cakes, skewers of southern parmesan chicken fingers, mini beef sliders, grilled asparagus, sweet potato sticks with roasted pepper sauce and bbq sauce.

Tangier

Small 180 • Large 240

Curried lamb skewers, Moroccan chicken skewers, hummus, black olive tapenade and pita chips with an assortment of grilled vegetables.

Sushi

Small 220 • Large 280

Assorted sushi including California rolls, spicy tuna rolls, vegetarian rolls and chef's special rolls accompanied by pickled ginger, wasabi and scallion soy sauce.

Pacific Coast

Small 220 • Large 280

Skewers of grilled shrimp, red curried chicken, vegetable hand rolls, spring rolls, pickled ginger wasabi and soy scallion dipping sauce.

From Tokyo

Small 210 • Large 270

Skewers of teriyaki chicken, grilled shrimp with mirin glaze, barbequed beef skewers, hibachi zucchini and pepper skewers, surrounded by vegetable dumplings, served with soy wasabi and sweet chili sauce.

Thai

Small 210 • Large 270

Coconut shrimp, Thai beef satay, red curried chicken skewers, Vietnamese spring rolls and pan-fried dumplings served with coconut milk & peanut dipping sauce and Asian chili dipping sauce.

Provencal

Small 220 • Large 280

Skewers of basil infused grilled shrimp, rosemary lemon chicken, grilled zucchini, sun-dried tomatoes, roasted vegetables, Belgian endive, herb goat cheese dip and roasted pepper collis.

Santa Fe

Small 170 • Large 220

Chipotle chicken skewers, beef skewers, chicken quesadilla cones, vegetable quesadilla cones, corn poppers and tortilla chips. Served with homemade guacamole and pico de gallo.

Antipasto Platter 16.95 pp

Balsamic grilled vegetables, Italian cheeses, prosciutto, peppered salami, capicola with olives and marinated artichokes. Served with foccacia.



Delmonico's Pizza

Classic Pies (call us for the full selection)

- Regular 18" Pie - 19.95 mozzarella & tomato sauce
- Focaccia (Sicilian) Pie - 23.95 mozzarella & tomato sauce
- Grandma (Thin crust) - 23.95 fresh mozzarella & tomato sauce
- Personal Cheese Pie - 9.95

Specialty Pies

18" Pie - 23.95

Focaccia Pie - 25.95

- **Artichoke & Spinach** - with mozzarella & provolone cheese in a truffle cream sauce
- **Eggplant & Ricotta** - with mozzarella cheese and tomato sauce
- **Chicken & Ricotta** - with mozzarella cheese and tomato sauce
- **Chicken & Broccoli** - with mozzarella cheese and tomato sauce
- **Chicken & Mushroom** - with mozzarella cheese and tomato sauce
- **Mediterranean** - mushrooms, olives and tomatoes (no cheese)
- **Pomodoro** - Italian plum tomatoes and seasonings (no cheese)
- **Meatball & Ricotta** - with mozzarella cheese and tomato sauce
- **White** - ricotta cheese and mozzarella cheese
- **Hawaiian** - pineapple, ham, mozzarella cheese and tomato sauce
- **BBQ Chicken** - with mozzarella cheese
- **Buffalo Chicken** - with mozzarella cheese
- **Chicken Bacon Ranch**
- **Veggie Lovers** - black olives, broccoli, mushroom, spinach, mozzarella & tomato



Delmonico's Desserts & Snacks

Six guest minimum per order suggested. All prices per guest.

Delmonico Dessert Platter 5.95
A sampling of homemade cookies and brownies.

Mini Cupcakes 5.95 (two per person)

Mini Italian Pastry Platter 6.95
Assortment of cannolis, fruit tarts, cream puffs and pecan tarts.

Mini Dessert Cups 8.95
Tiramisu, Chocolate Mousse, Creme Brulee & Berries,
Coppa Marscapone, Profiteroles

Death by Chocolate Platter 6.95
Chocolate tarts, double chocolate cookies, Mississippi mud bars
& chocolate covered strawberries.

Exotic Fruit and Berry Platter 5.95
A bountiful array of luscious seasonal fruits, sliced and
garnished with assorted berries.

Mini Fruit Tarts 6.95 (two per person)

Chocolate Dipped Strawberries
33.00 per dozen (one dozen minimum)

Chocolate Dipped Pineapple
33.00 per dozen (one dozen minimum)

Sweet & Savory Tray \$6.95
Dried fruit assortment, pretzels, granola bites and mixed nuts.

Tortilla Chips with Guacamole and Pico De Gallo \$8.95

Pita Chips and Hummus \$7.95

Scrumptious Pies \$30.00

24 to 48 hour notice

Standard pies are 9" round and
serve approximately serves 8 to 10
Call for Selection

Whole Cakes

24 to 48 hour notice

10" Round Cakes 75.00
(Serves 12-16)

Sheet Cakes

1/4 sheet (serves 25) 100.00

1/2 sheet (serves 50) 150.00

Full sheet (serves 100) 250.00

Cake Flavors:

Red Velvet

Black Forest

Cannoli Cream

Boston Cream

Chocolate Chip

Brown Derby Cake

Tiramisu

Chocolate Fudge

Oreo Cheesecake

Chocolate Mousse

Strawberry Cheesecake

German Chocolate

Chocolate Truffle

Carrot Cake

Custom inscriptions and photo
overlays are available on request
at an additional charge.

24 hour notice is required.



Ordering Guidelines

GENERAL INFORMATION

The following ordering guidelines provide you with the highest level of service.
We value your continued patronage and welcome your feedback.

PLACING YOUR ORDER

Our account executives are available to assist you Monday through Friday from 7:00am to 5:00pm at 212-661-0150.
Orders may also be placed via Seamless Web, Americatogo.com & Delivery.com
For prompt service, we kindly ask you to place your orders as early as possible.
Many Items require 24-48 hours notice, however last minute orders can be accommodated.

DELIVERIES

Are available before and after store hours with special arrangement.
Saturday and Sunday services are available with advanced notice.
All caterings are subject to a 10% service charge.
Additional charges apply outside our immediate delivery area.

CANCELLATIONS & CHANGES POLICY

Orders are custom prepared, therefore 24 hour cancellation notice is required.
Cancellation within less than 24 hours will incur a 30% charge depending on the nature of the order.
Cancellations may not be left on our answering machine or by e-mail.
Changes and adjustments may be made up to 12 hours prior to delivery.

PAYMENT TERMS AND BILLING

Please call for a corporate charge application. We accept most major credit cards, company checks or COD.
Orders placed online are charged to your credit card immediately, except where noted.
All house account deliveries must be made to the customer's corporate address by the authorized person on file and will be billed monthly.
A deposit is requested for special event parties.

LARGE GROUPS AND CUSTOMIZED MENUS

We create customized menus for large groups and clients who order regularly. Please call for arrangements.

EVENT SERVICES & EQUIPMENT

We are a full service caterer providing event planning including captains, bartenders, waiters, chefs and party rentals.
Please call our catering director for details.
Customized gifts and holiday specials are available for corporate events throughout the year.
Charges for lost, unreturned or damaged equipment will apply.



Catering & Events



Catering & Events

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