



TO OUR CLIENTELE,

Since 1980, Delmonico Catering has been creating food that is sophisticated yet approachable. Our menus bring together fresh ingredients, global flavors, and creative culinary ideas to offer an experience that feels both familiar and exciting.

We take pride in preparing every dish with quality and freshness at the forefront. From classic favorites to contemporary and health-conscious selections, our menus are designed to offer something for everyone—wholesome, flavorful food that makes every meal memorable.

Whether you're a longtime client or joining us for the first time, welcome to Delmonico Catering. It is our pleasure to serve you, and we look forward to becoming a trusted part of your next event.

From intimate gatherings to large-scale corporate events, Delmonico Catering has the experience, resources, and creativity to bring your vision to life. Whether you're planning a corporate meeting, company picnic, holiday celebration, private gathering, or special event, our team is committed to delivering exceptional food, attentive service, and the thoughtful details that make an occasion truly stand out.

Our clients range from growing businesses to Fortune 500 companies, yet every event receives the same level of care and attention to detail. We believe great catering is about more than simply serving food, it's about creating an experience your guests will remember.

Our goal is simple: to deliver quality, freshness, creativity, and service that turn clients into lifelong fans.

Thank you for choosing Delmonico Catering. We look forward to serving you.

Delmonico Catering & Events





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À La Carte Breakfast Platters

****6 guest minimum unless otherwise noted****

A la Carte

New York Bagel Platter | \$6.50 pp

Served with sweet butter, fruit preserves and assorted cream cheeses

Delmonico Mini Platter | \$8.50 pp

Assorted mini bagels, homemade mini muffins, danishes & croissants, served with fruit preserves, sweet butter & assorted cream cheeses

Delmonico Full Size Platter | \$8.50 pp

An elegant assortment of freshly baked, full-size muffins, danishes, croissants & bagels, served with fruit preserves, sweet butter & assorted cream cheeses

Assorted Egg Sandwiches | \$10.50 pp

on wraps, English muffins & country rolls

Smoked Wild Salmon Platter | 20.95 pp

Norwegian smoked salmon elegantly presented with shaved red onion, capers, cherry tomatoes, lemon & cucumber, accompanied by assorted mini bagels, flavored cream cheeses & sweet butter

Fresh Fruit & Yogurt

Sliced Exotic Fruit and Berry Platter | \$8.50 pp

Chopped Fresh Fruit Salad | \$8.50 pp

Create Your Own Parfait Bar | \$10.50 pp

Organic vanilla or strawberry yogurt, house granola, fresh chopped fruit & seasonal berries, beautifully arranged for guests to create their own parfaits

Vanilla Or Strawberry Yogurt Parfaits | \$7.50 pp

Greek Yogurt Parfaits | \$8.50 pp

Hearty Breakfast Buffet | \$23.95 pp

Served with maple syrup and sweet butter

(12 guest minimum)

- Pancakes & French Toast
- Scrambled Eggs
- Bacon & Sausage
- Country Style Potatoes
- Bagels & Toast

Avocado Toast Bar | \$16.50 pp

Smashed organic avocado, pepper flakes, salt and pepper accompanied by multigrain toast

Choose four toppings:

- Arugula
- Basil Pesto
- Cherry Tomatoes
- Jalapenos
- Bacon Bits
- Cucumber
- Feta cheese
- Goat Cheese
- Salami
- Sliced Ham
- Sliced Turkey
- Smashed tomatoes
- Hard Boiled Egg

****Smoked Salmon Add \$4.00 pp**

Savory Mini Breakfast Sandwiches | \$12.50 pp

served on brioche (2 pcs per person)

- Roast beef with swiss, mesclun and horseradish mustard
- Smoked Salmon, dill cream cheese and cucumber
- Smoked turkey, brie, arugula and cranberry mustard
- Prosciutto, mozzarella, tomato & basil pesto
- Sirloin, provolone caramelized onions & mushrooms
- Egg Salad, avocado, mesclun & tomato

Breakfast Packages & Beverages

****6 guest minimum unless otherwise noted****

Packages

Boardroom Package | \$15.50 pp

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

Corporate Package | \$17.95 pp

- Delmonico mini platter
- Exotic fruit and berry platter
- Your choice of freshly squeezed orange juice **or** coffee service

Executive Package | \$20.95 pp

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

Package #1 | \$18.95 pp

- Assorted Egg Sandwiches
- Exotic fruit and berry platter
- Your choice of freshly squeezed orange juice **or** coffee service

Package #2 | \$20.95 pp

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

Package #3 | \$28.50 pp

- Smoked wild salmon platter
- Exotic fruit and berry platter
- Your choice of freshly squeezed orange juice **or** coffee service

Beverages

Coffee Service | \$4.00 pp

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

Tea Service | \$4.00 pp

- Black, Decaf and Herbal Tea Bags
- Served with assorted milks, honey, lemon & sweeteners

Freshly Brewed Unsweetened Iced Tea | \$4.00 pp

- Served with sliced lemons & sweeteners

Freshly Squeezed Juices | \$2.99 pp

Orange | Apple | Grapefruit | Cranberry

Freshly Squeezed Lemonade | \$2.99 pp

Bottled water | \$2.50 pp

Assorted soda | \$2.50 pp

Snapple | \$3.50 pp

San Pellegrino or Perrier | \$3.95 pp

Assorted Tropicana's | \$3.50 pp



Lunch

****6 guest minimum unless otherwise noted****

A La Carte

Assorted Sandwiches & Wraps | \$14.95 pp

Freshly prepared gourmet sandwiches & wraps, crafted with premium ingredients

Assorted Mini Sandwiches | \$11.95 pp
served on brioche (2 pcs per person)

Sandwich Lunch Packages

(Add \$2.00 pp for hot Italian heroes)

Delmonico's Combo Package | \$19.95 pp

- Assorted Sandwiches & Wraps
- One Side Salad (Green, Pasta or Specialty)

Back to Work Fast Package | \$24.95 pp

- Assorted Sandwiches & Wraps
- One Side Salad (Green, Pasta or Specialty)
- Delmonico Dessert Platter

Impress Your Guests Package | \$28.95 pp

- Assorted Sandwiches & Wraps
- Two Side Salads (Green, Pasta, Specialty)
- Delmonico Dessert Platter

Full Board Lunch Package | \$33.95 pp

- Assorted Sandwiches & Wraps
- Two Side Salads (Green, Pasta, Specialty)
- Delmonico Dessert Platter
- Exotic Fruit & Berry Platter

Create Your Own Sandwich Package | \$28.95 pp

- Create your own sandwiches from an elegant array of meats and cheeses with home-made spreads
- Assorted sliced breads
- Relish tray
- One side salad (Green, Pasta or Specialty)
- Delmonico dessert platter

Sandwich Boxed Lunch | \$23.95 pp

- Choice of a sandwich or wrap
- One choice of side salad (Green, Pasta or Specialty)
- Potato chips
- Mini chocolate chip cookies

Add a fruit cup for \$3.00 more!!

Create Your Own Burger Bar | \$21.95 pp

(12 guest minimum)

- Beef, turkey and veggie/vegan burger patties
- American and swiss cheese
- Lettuce, tomatoes, sliced pickles, sauteed mushrooms
- Homemade french fries
- Hot dogs with sauerkraut & bbq onions (Add \$4.00 pp)

Heroes by the foot (24 hr. notice)

A sandwich of heroic proportions!

Served with your choice of green, pasta or specialty salad

3 foot hero | \$150.00 (serves 15 guests)

4 foot hero | \$180.00 (serves 20 guests)

5 foot hero | \$210.00 (serves 25 guests)

6 foot hero | \$250.00 (serves 30 guests)

American

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

Italian

Capicola, Genoa salami, pepperoni, provolone, onion, lettuce and tomato

Grilled Chicken

Roasted vegetables and peppers, lettuce, and tomato

Carved Turkey B.L.A.T.

Bacon, lettuce, avocado, & tomato

Vegetarian

Roma tomatoes, fresh mozzarella, fresh basil, roasted peppers, sun dried tomatoes, lettuce, and tomato

***Dressings served separately**



Sandwich Selections

Our sandwiches are served on assorted freshly baked breads and are dressed unless otherwise instructed. Gluten-free bread is available upon request.

Exclusive Signature Sandwiches | \$14.95 pp ^{*6 guest minimum}

Turkey

Smoked turkey: brie, sliced pear, baby greens, plum tomatoes, and honey mustard

Turkey club: fresh turkey, Swiss cheese, lettuce, tomato, and rosemary mayonnaise

Tuscan turkey: fresh turkey, mozzarella, roasted peppers, arugula and pesto

California turkey: roasted turkey, bacon, avocado, tomato, lettuce and asiago lemon dressing

Santa Fe turkey: pepper turkey, pepper jack cheese, lettuce, tomato and salsa

Chicken

Balsamic chicken: plum tomatoes, avocado, arugula, and honey balsamic vinaigrette

Pecan crusted chicken cutlet: with arugula, plum tomatoes, and chipotle mayo

Southwest chicken salad: with avocado, jalapenos, onions, and cilantro

Tandoori chicken: roasted peppers, onions, arugula, and lemon-basil dressing

Chicken BMT: grilled chicken, fresh mozzarella, basil, tomatoes, and lemon-basil dressing

Mediterranean chicken: herb grilled chicken, hummus, feta cheese, kalamata olives, and tomatoes

Seafood

Traditional tuna salad: with shredded carrots, roasted red peppers, plum tomatoes, and baby greens

Spicy shrimp: avocado, lettuce, and chipotle mayo.

Fresh grilled salmon: with lettuce, tomato, and lemon aioli

No mayo tuna: low-fat tuna salad, lettuce, tomato, carrots, and sprouts

Beef and Pork

Roast beef: caramelized onions, cheddar cheese, plum tomatoes, leaf lettuce, and Russian dressing

Steak carpaccio: goat cheese, shaved parmesan, arugula, asparagus, roasted garlic and truffle oil

Grilled steak: portobello mushrooms, lettuce, tomatoes, provolone, and balsamic vinaigrette

Ham & Swiss: ham, Swiss cheese, lettuce, tomatoes, and Dijon mustard

Prosciutto di Parma: with tomatoes, arugula, fresh mozzarella, olive oil, salt and pepper

Vegetarian and Vegan

Roasted veggie: roasted zucchini, roasted peppers, roasted eggplant, roasted asparagus, plum tomatoes, baby greens, and sun-dried tomato pesto spread

Garden veggie: avocado, cucumbers, carrots, sun-dried tomatoes, sprouts, plum tomatoes, baby greens and hummus

Fresh mozzarella: plum tomatoes, fresh basil, oven roasted eggplant, and roasted peppers with balsamic vinegar and olive oil

Falafel: homemade falafel with spinach, roasted peppers, blue cheese, red onions, & ranch dressing

Hot Italian Heroes | \$16.95 pp

Chicken milanese: grilled chicken breast, fire roasted roma tomatoes, fresh mozzarella and pesto aioli

Delmonico's Combo: hot pastrami, corned beef, Swiss cheese, coleslaw, and Russian dressing

Midtown: roast beef, pepper jack cheese, crispy onions, roasted peppers, arugula, and chipotle dressing

Roma: roasted vegetables, plum tomatoes, fresh basil and goat cheese spread

Russian: fresh carved turkey, crispy bacon, Swiss and sliced pickles with Russian dressing

Philly Cheesesteak: sirloin, provolone, peppers and onions



Wraps & Paninis

****6 guest minimum ****

Gourmet Wraps | \$14.95 pp

Crispy chicken: chicken cutlet, avocado, plum tomatoes, arugula, and chipotle aioli

Chicken fajita: chargrilled chicken breast, roasted peppers, caramelized onions, avocado, shredded romaine lettuce, cheddar cheese, cilantro, and salsa picante

Chicken Caesar: herb grilled chicken breast, romaine lettuce, roasted peppers, parmesan cheese, and homemade Caesar dressing

Buffalo chicken wrap: spicy breaded chicken, celery, carrots and blue cheese dressing

Jerk chicken wrap: tomatoes, cucumber, onions, and cilantro

Classic grilled chicken wrap: lettuce and tomatoes

Acapulco BLT: smoked turkey, avocado, baby greens, tomatoes, bacon, and honey mustard

Ranch turkey: smoked turkey, avocado, jack cheese, lettuce, tomato, and ranch dressing

Healthy turkey: fresh turkey, cucumber, avocado, sprouts, lettuce, & tomato

Steak wrap: portobello mushrooms, endive, and goat cheese

Acapulco roast beef: sweet onions, tomato, cucumber & Monterey jack with chipotle lime dressing



Pressed Paninis | \$14.95 pp

Vegetarian: spinach, basil, fresh mozzarella and plum tomato with sun dried tomato pesto

Eggplant milanese: oven roasted eggplant, mozzarella and fire roasted tomatoes with pesto ricotta

Mediterranean fajita: grilled chicken, roasted peppers, caramelized onions, cheddar and cilantro with salsa picante

Chicken parmesan: oven roasted chicken, fresh mozzarella, basil and arugula with Tuscany tomato sauce

Chipotle turkey: fresh roasted turkey, fresh mozzarella and arugula with Southwestern chipotle sauce

Tuna melt: Swiss cheese, red onion, avocado, plum tomatoes & arugula

Grilled chicken club: herb grilled chicken, crispy bacon, plum tomatoes and brie with ranch dressing

Chicken Italiano: grilled chicken breast, asiago cheese, sliced roma tomatoes and baby spinach with Italian pesto

Cuban: fresh turkey, ham, imported Swiss cheese and sliced pickles with stone ground mustard

Entree Salads

10 guest minimum | 24 hr. notice*

(Served with a bread basket and choice of three dressings)

California Chicken | \$19.95 pp

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

Tuna Nicoise | \$24.95 pp

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

Grilled Shrimp | \$22.95 pp

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

Filet Mignon ** *MP

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

*MP = Market Price--Call us for pricing



Create Your Own Salad Bar | \$23.95 pp

****15 guest minimum | 24 hr. notice****

Fresh greens and an abundant selection of toppings, proteins, and house-made dressings, allowing guests to create their perfect salad. Contact us for the full list of selections!

Hot Italian Pasta

***24 hr. notice**

Served with a bread basket.

Small Tray | \$99.00 | Feeds 8-10 Guests (Add Chicken or Sausage +\$25 | Add Shrimp + \$50.00)

Large Tray | \$179.00 | Feeds 16-20 Guests (Add Chicken or Sausage +\$40 | Add Shrimp + \$80.00)

Penne Alla Vodka

broccoli florets, grilled vegetables and fire-roasted tomatoes

Linguini Primavera

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

Rigatoni Bolognese

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

Penne Arrabbiata

spicy sauce made from fresh garlic, tomatoes, red chilis, hot pepper flakes and basil

Bucatini Carbonara

bacon, sweet peas, and onions in a light cream sauce

Fusilli Basil Pesto

fresh mozzarella, pine nuts and parmigiano reggiano

Fettucini Alfredo

sweet peas and caramelized onions

Penne Romano

fresh tomatoes, basil, and fresh mozzarella served in fresh garlic and oil with a touch of tomato sauce

Baked Ziti

crushed tomatoes, ricotta and mozzarella

Traditional Lasagna

layers of pasta, seasoned beef, rich tomato sauce and creamy ricotta, baked with mozzarella

Stuffed Shells

Jumbo pasta shells filled with seasoned ricotta, topped with tomato sauce and melted mozzarella

White Truffle Mac & Cheese

Classic Mac & Cheese

Entrees

***10 guest minimum per order | 24-48 hours notice required**

Each entree comes with 2 sides. Select from page 9.

Poultry

Traditional Chicken Parmesan | \$25.95 pp
with fresh tomato basil sauce, parmesan cheese.

Chicken Salina | \$25.95 pp
with artichokes, sun-dried tomatoes, sliced
portobello mushrooms and fresh basil with lemon
butter sauce.

Chicken Roulade | \$27.95 pp
stuffed with asparagus and goat cheese. Served with
champagne mustard sauce.

Stuffed Boursin Chicken | \$27.95 pp
grilled chicken breast filled with spinach, boursin
cheese and sun dried tomatoes.

Pesto Crusted Chicken | \$25.95 pp
Roasted chicken medallions served with our
homemade pesto cream sauce.

Herb Roasted Chicken | \$23.95 pp
seasoned with rosemary and thyme.

Chicken Francese | \$25.95 pp
with parsley and asparagus tips.

Beef and Lamb

Thai Chili Steak | \$34.95 pp
marinated in sweet chili sauce.

Grilled Filet of Beef | \$34.95 pp
in a portobello cabernet reduction.

Churrasco Steak | \$34.95 pp
grilled Brazilian steak with chimichurri sauce.

Filet Mignon | \$50.00 pp
garnished with roasted shallots and sauteed wild
mushrooms. Served au jus.

Grilled Lamb Kebabs | \$32.95 pp
served with greek yogurt sauce.

Grilled Lamb Chops | \$38.95 pp
finished with a vibrant mint pesto.

Veal Piccata | \$34.95 pp
farm raised veal cooked in a white wine reduction
with capers

Seafood

Blackened Louisiana Salmon | \$32.95 pp
overbraised cajun vegetables.

Parmesan Artichoke Crusted Salmon | \$32.95 pp
served over spinach finished with citrus butter sauce.

Cajun Style Shrimp | \$32.95 pp
grilled jumbo shrimp served with a smoked tomato reduction.

Grilled Salmon | \$29.95 pp
served with a mixed herb truffle reduction.

Roasted Red Pepper Snapper | \$38.95 pp
tender snapper filet stuffed with garden veggies and topped
with garlic butter sauce. (48 hours notice)

Maryland Crab Cakes | \$32.95 pp
served over mesclun with remoulade.

Roasted Sea Bass Roulade | \$38.95 pp
with spinach and sundried tomato. (48 hours notice)

Zucchini Wrapped Salmon | \$32.95 pp
garnished with fresh basil and cherry tomatoes.

Filet of Sole | \$29.95 pp
with lemon caper sauce.

Vegetarian & Vegan

Eggplant Rollatini | \$23.95 pp
filled with tomatoes, ricotta, parmesan, mozzarella and
topped with tomato basil sauce.

Florentine Lasagna (No Pasta) | \$23.95 pp
layers of roasted eggplant, potatoes, zucchini, portobello
mushrooms, ricotta, spinach, carrots, and squash, layered with a
zesty tomato sauce and baked to perfection.

Curried Vegetable Stew (Vegan) | \$23.95 pp
spicy curry stew of carrots, potatoes, zucchini, chick peas and
tomatoes.

Grilled Vegetable Napoleon | \$23.95 pp
layers of grilled seasonal vegetables, fresh herbs and
creamy cheese, finished with a light balsamic glaze.

Mediterranean Roasted Veggies (Vegan) | \$23.95 pp
roasted squash, peppers & eggplant with herbs & spices

Side Dishes **6 guest minimum**

Ultimate Sides \$6.95 pp

Vegetable Sides

- Haricot Vert Almondine
- Roasted Baby Carrots
- Butter Sautéed Vegetable Medley
- Broccoli & Carrots
- Broccoli Aglio e Olio
- Grilled Vegetables
- Roasted Brussels Sprouts
- Grilled Asparagus

Potato Sides

- Herb Roasted Potatoes
- Classic Mashed Potatoes
- Mashed Sweet Potatoes
- Garlic Mashed Potatoes
- Scalloped Potatoes Au Gratin

Legume & Grain Sides

- 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 Sides

- Wild Rice
- Yellow Fried Rice
- Basmati Rice
- Jasmine Rice Pilaf
- Spanish Rice
- Steamed White Rice
- Steamed Brown Rice
- Spinach & Mushroom Rice
- Cilantro Lime Rice
- Caribbean Rice & Peas

Green Salads \$6.95 pp

Delmonico's Salad

Organic baby greens, candied walnuts, apples, cherry tomatoes, feta cheese, and dried cranberries.

House Garden Salad

Organic baby greens, 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 and herbed croutons.

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 \$6.95 pp

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 peas, asparagus, roasted squash, basil & 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

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 \$6.95 pp

Sliced Mozzarella and Tomato Salad

Garnished with basil and a drizzle of balsamic vinegar reduction.

Saffron Infused Toasted Orzo

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

Red Bliss Potato Salad

Creole Potato Salad

Coleslaw

Macaroni Salad

Themed Reception Buffet Stations

****10 guest minimum | 24 hour notice****



Mexican Fiesta | \$39.95 pp

- Chicken Fajitas
- Beef Fajitas
- Vegan fajita veggies
- Yellow rice
- Black beans
- Mexican street corn
- Soft tortillas, taco shells & tri-color tortilla chips
- Classic salsa, guacamole, pico de gallo & sour cream
- Shredded Mexican cheese, diced tomatoes, shredded lettuce and sliced jalapeños
- Mexican salad
- Classic cinnamon sugar churros

Nuevo Latino | \$39.95 pp

- 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 | \$39.95 pp

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



Classic Home Style Cooking | \$39.95 pp

- Homemade meatloaf with gravy & crispy onions
- Sliced turkey breast with cranberry relish
- Macaroni and cheese
- Classic mashed potatoes with gravy
- Sautéed green beans almondine
- Garden green salad with roasted corn
- Sweet dinner rolls
- Apple pie **OR** Delmonico dessert platter

Middle Eastern | \$39.95 pp

- Herb-crusted charcoal grilled salmon with a lemon drizzle
- Cumin & rosemary grilled chicken kebabs
- Green salad with julienne vegetables
- Israeli cous cous
- Middle Eastern rice and lentil pilaf
- Sun dried tomatoes, Kalamata olives and hummus with toasted pita triangles
- Mini baklava

Themed Reception Buffet Stations

****10 guest minimum | 24 hour notice****



Greek Town | \$39.95 pp

- Sliced roasted lamb gyros with pita bread, 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
- Mini baklava

Tuscany | \$39.95 pp

- Chicken parmigiana with fresh mozzarella and basil
- Veal piccata with lemon and caper sauce
- Penne alla vodka with baby peas and tomatoes
- Grilled Italian vegetables with a drizzle of balsamic reduction
- Caesar salad
- Italian mini pastries
- Sweet dinner rolls

Japanese | \$39.95 pp

- Chicken yakitori (japanese chicken skewers)
- Assorted chef's special sushi rolls including spicy tuna rolls, vegetarian rolls and california rolls
- Tempura vegetables
- Edamame tossed in sea salt
- Asian spinach salad
- Hibachi vegetable fried rice
- Mini fruit tarts



Palermo | \$42.95 pp

- Sun-dried tomato crusted salmon with lemon drizzle
- Chicken rollatini with asparagus, sun-dried 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
- Sweet dinner rolls
- Italian mini pastries

The French Connection | \$42.95 pp

- 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
- Sweet dinner rolls
- Mini dessert platter

Taste of the Orient | \$39.95 pp

- 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

À La Carte Hors D'oeuvres

***2 dozen minimum per order | priced per dozen | 24-48 hours notice**



Chicken

- Lime and chili marinated chicken skewers with tahini | \$30.00
- Tandoori chicken skewers with a spicy yogurt dipping sauce | \$30.00
- Rice paper pockets filled with chicken, avocado, basil and Asian vegetables with ginger sauce | \$36.00
- Malaysian style chicken satay with peanut sauce | \$30.00
- Southern fried chicken fingers with sweet dijon mustard | \$30.00
- Chicken satay with sesame dressing | \$30.00
- Chicken wonton purse | \$30.00
- Chicken Wings | \$30.00

(Choose your flavor: buffalo, teriyaki, BBQ, garlic parmesan, honey garlic, lemon pepper, mango habanero)

Beef & Lamb

- Filet mignon crostini with horseradish cream and caramelized onions | \$66.00
- Petite filet mignon with truffle chanterelle sauce | \$66.00
- Teriyaki beef skewers with honey soy sauce | \$36.00
- Pigs in a blanket with southern style mustard | \$28.00
- Beef sliders with cheese | \$42.00
- Mini reuben sandwiches | \$42.00
- Pulled pork sliders | \$42.00
- Prosciutto wrapped asparagus | \$36.00
- Sweet & spicy mini meatballs | \$30.00
- Petite grilled New Zealand lamb chops with mint pesto | \$66.00
- Melon, mozzarella & prosciutto skewers with a balsamic glaze | \$36.00
- Mini beef wellington | \$42.00

Seafood

- Classic shrimp cocktail | \$42.00
- Flying coconut shrimp with Thai sweet chili sauce | \$42.00
- Firecracker grilled jumbo shrimp with Thai lemon-grass dipping sauce | \$42.00
- Basil infused shrimp skewers | \$42.00
- Mini Maryland crab cakes with chipotle remoulade | \$42.00
- Spicy guacamole shrimp bites on crispy tortilla rounds | \$42.00
- Smoked salmon, goat cheese cucumber bites | \$42.00

Vegetarian

- Vietnamese style cocktail spring rolls with sweet chili sauce | \$30.00
- Homemade mini quiches | \$30.00
- Mini spanakopita filled with spinach and feta cheese | \$30.00
- Phyllo purses filled with raspberry and brie with mint mustard sauce | \$30.00
- Vegetarian stuffed mushrooms | \$30.00
- Blue cheese and chive stuffed baby potatoes | \$30.00
- Fried cauliflower florets with apple chutney | \$30.00
- Greek cucumber cups filled with cherry tomatoes, olives, feta & dill | \$30.00
- Japanese veggie potstickers | \$30.00

Crostini

- Ahi tuna tartar over frisee | \$42.00
- Mozzarella with tri colored peppers and fresh basil | \$30.00
- Asian Pear, gorgonzola & almond | \$30.00
- Herbed goat cheese & walnut with a pomegranate reduction | \$30.00
- Wild mushroom, goat cheese & thyme | \$30.00

Miniature Tarts

- Artichoke and spinach | \$24.00
- Baked feta, roasted peppers and marinated figs | \$24.00
- Creamy brie and poached pear | \$24.00
- Roasted vegetable | \$24.00
- Sundried tomato, fontina & prosciutto | \$24.00
- Duxelle of wild mushrooms and fresh herb | \$30.00

Vegan

- Falafel sliders with avocado hummus | \$42.00
- Avocado tartare with watermelon radish on sweet potato rounds | \$36.00
- Tofu summer rolls with peanut dipping sauce | \$36.00
- Nashville hot cauliflower bites with vegan ranch dressing | \$36.00
- Mediterranean veggie skewers | \$36.00
- Tomato, kalamata olive & basil bruchetta | \$36.00

Gluten Free hors d'oeuvres are available upon request.



COCKTAIL RECEPTION PLATTERS

All platters are served at room temperature | 24-48 hours notice
SMALL SERVES 10-15 GUESTS | LARGE SERVES 20-25 GUESTS

Cheese & Crackers

Small \$180 | Large \$250

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

Crudités & Dip

Small \$160 | Large \$200

Garden fresh assortment of seasonal vegetables served with flavorful dips.

Mediterranean

Small \$300 | Large \$350

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

Indian

Small \$300 | Large \$350

Tandoori chicken skewers, curried grilled shrimp skewers, vegetable samosas and garlic naan. Served with mango chutney and mint chutney.

All American

Small \$300 | Large \$350

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 \$300 | Large \$350

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

Sushi

Small \$300 | Large \$350

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

Pacific Coast

Small \$300 | Large \$350

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

From Tokyo

Small \$300 | Large \$350

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 \$300 | Large \$350

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.

Provençal

Small \$300 | Large \$350

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

Santa Fe

Small \$300 | Large \$350

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 | \$18.50

pp

(8 guest minimum)

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



Delmonico's Pizza

Classic Pizza Favorites

Classic NY Cheese 18" Round \$23.95

Classic Cheese Foccacia Pizza (Thick Crust) \$25.95

Specialty Pies

Artichoke & Spinach 18" Round \$29.95 | Foccacia \$31.95
with mozzarella & provolone cheese in a truffle cream sauce

Buffalo Chicken 18" Round \$29.95 | Foccacia \$31.95
with mozzarella & spicy grilled buffalo chicken

BBQ Chicken 18" Round \$29.95 | Foccacia \$31.95
with mozzarella

Chicken Bacon Ranch 18" Round \$29.95 | Foccacia \$31.95
crispy chicken, bacon, mozzarella & ranch dressing

Chicken & Broccoli 18" Round \$29.95 | Foccacia \$31.95
with mozzarella & seasoned tomato sauce

Chicken & Mushroom 18" Round \$29.95 | Foccacia \$31.95
with mozzarella & seasoned tomato sauce

Chicken & Ricotta 18" Round \$29.95 | Foccacia \$31.95
with mozzarella, ricotta cheese & seasoned tomato sauce

Eggplant & Ricotta 18" Round \$29.95 | Foccacia \$31.95
with mozzarella cheese and tomato sauce

Grandma Square Thin Foccacia \$29.95
thin crust with homemade fresh mozzarella, basil and pomodoro sauce

Hawaiian 18" Round \$29.95 | Foccacia \$31.95
with ham, fresh pineapple & seasoned tomato sauce

Margherita 18" Round \$29.95 | Foccacia \$31.95
with homemade fresh mozzarella, basil & seasoned tomato sauce

Margherita Vodka 18" Round \$29.95 | Foccacia \$31.95
with homemade fresh mozzarella, basil & seasoned vodka sauce

Meatball & Ricotta 18" Round \$29.95 | Foccacia \$31.95
with delmonico meatballs, mozzarella, ricotta cheese & seasoned tomato sauce

Meat Lovers 18" Round \$31.95 | Foccacia \$33.95
with meatballs, pepperoni, italian sausage, mozzarella & seasoned tomato sauce

N.Y. Style Pepperoni 18" Round \$29.95 | Foccacia \$31.95
with mozzarella & seasoned tomato sauce

Sausage & Pepperoni 18" Round \$29.95 | Foccacia \$31.95
with mozzarella & seasoned tomato sauce

Supreme 18" Round \$31.95 | Foccacia \$33.95
with pepperoni, onions, meatballs, sausage, peppers, mushrooms, olives, mozzarella & seasoned tomato sauce

Veggie Lovers 18" Round \$29.95 | Foccacia \$31.95
with mushrooms, broccoli, spinach, peppers, onions, olives, mozzarella & seasoned tomato sauce

White 18" Round \$28.95 | Foccacia \$30.95
mozzarella & ricotta

Gluten-Free Personal Cheese Pizza \$16.99

Vegan Plain Cheese 18" Round \$28.95

Vegan Veggie Lovers 18" Round 34.95

Garlic Knots (3 pcs) \$2.95



Delmonico's Desserts & Snacks

***6 guest minimum per order unless noted otherwise.**

Desserts

Delmonico Dessert Platter | \$8.50 pp

An assortment of freshly baked cookies, rich fudgy brownies, and delicious dessert squares, beautifully arranged for easy sharing.

Mini Italian Pastry Platter | \$8.95 pp

**24 hours notice*

An elegant assortment of petite Italian pastries, including creamy cannoli, delicate éclairs, flaky Napoleons, and classic cream puffs.

Mini Fruit Tart Platter | \$8.95 pp

**24 hours notice*

Delicate pastry shells filled with creamy custard and topped with an assortment of fresh seasonal fruit.

Mini Cupcakes | \$36.00 per dozen

**2 dozen minimum | 24 hours notice*

Bite-sized cupcakes topped with creamy frosting

Death by Chocolate Platter | \$10.95 pp

An indulgent assortment of decadent chocolate desserts, complemented by luscious chocolate-covered strawberries.

Dessert Cups | \$10.95 pp

**1 dozen minimum | 24-48 hours notice*

Tiramisu, chocolate mousse, crème brûlée with berries, profiteroles. Flavors are subject to change based on availability.

Cake Pops | \$8.95 pp

**1 dozen minimum | 24 hours notice*

Bite-sized chocolate, vanilla, or red velvet cake covered in creamy frosting and finished with colorful sprinkles.

Chocolate Covered Strawberries | \$36.00 per dozen

**2 dozen minimum | 24 hours notice*

Fresh strawberries dipped in smooth chocolate and finished with a delicate chocolate drizzle.

Premium Decorated Strawberries | \$52.00 per dozen

**2 dozen minimum | 24 hours notice*

Fresh strawberries dipped in premium chocolate and finished with intricate drizzles, decorative accents, and seasonal details.

Snacks

Exotic Fruit & Berry Platter | \$8.50 pp

A colorful assortment of fresh seasonal fruits and berries

Sweet & Savory Snack Tray | \$10.95 pp

A satisfying mix of dried fruit, crunchy pretzels, granola bites, mixed nuts, and colorful M&M's.

Pita Chips & Hummus Platter | \$9.95 pp

Crispy housemade pita chips served with smooth, freshly prepared hummus.

Tortilla Chips & Dips Platter | \$10.95 pp

Crispy tortilla chips served with fresh guacamole, pico de gallo, and house salsa.

Assorted Bags of Chips | \$2.95 pp

Assorted Kind Bars | \$3.95 pp

Assorted Protein Bars | \$3.95 pp

Freshly Baked Pies

A selection of freshly baked pies featuring classic flavors and seasonal favorites. ***24-48 hours notice**

10" Round (Serves 8-10)

- Apple | \$30.00
- Blueberry | \$30.00
- Cherry | \$30.00
- Pecan | \$35.00

Seasonal Favorites (mid October-December)

- Pumpkin | \$36.00
- Sweet Potato | \$36.00
- Coconut Custard | \$36.00

Whole Cakes

24-48 hour notice

10 " Round cakes (serves 12-16) | \$85.00

Quarter Sheet Cake (serves 25) | \$120.00

Half Sheet Cake (serves 50) | \$180.00

Full Sheet Cake (serves 100) | \$280.00

Cake Flavors:

- Bailey's espresso cream (10" only)
- Black forest
- Boston cream (10" only)
- Cannoli Cream (10" only)
- Carrot spice
- Chocolate chocolate chip
- Chocolate mousse supreme (Add \$25.00)
- Coconut Snowball
- Lemon Raspberry (10" only)
- Marble cheesecake (10 " only)
- NY Cheesecake (10" only)
- Oreos n' cream
- Red velvet
- Rocky road
- Strawberry cheesecake (10" only)
- Trio chocolate mousse (10 " only)
- Tiramisu (10" only)

Create your own (choose one of each):

24-48 hours notice

Cake Base Flavors: Vanilla sponge, chocolate sponge, red velvet

Fillings : Chocolate mousse (add \$25), fudge, blackout pudding, cream cheese, custard, lemon custard, vanilla butter cream, chocolate butter cream, strawberry butter cream

Frosting: Chocolate butter cream, vanilla butter cream, fudge, sweet cream cheese and whipped cream

Custom inscriptions & photo overlays are available upon request at an additional charge

ORDERING GUIDELINES

GENERAL INFORMATION

The following ordering guidelines are designed to 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 Monday through Friday, 8:00 AM–5:00 PM at ****212-661-0150****. For prompt service, we kindly ask that you place your orders as early as possible. Many items require ****24–48 hours' notice****, although last-minute orders may be accommodated when possible.

DELIVERIES

Deliveries are available before and after regular business hours with advance arrangement. Saturday and Sunday deliveries are available with advance notice. Additional fees may apply, including for deliveries outside our immediate service area.

ADMINISTRATIVE FEES & GRATUITIES

An administrative fee may apply based on the size and complexity of your order. This fee covers the coordination and logistics required to plan and execute your catering service, including staffing, scheduling, special requests, dietary accommodations, and venue coordination.

The administrative fee is ****not a gratuity**** and does not go to service staff.

Any gratuities provided will go entirely to the delivery or service team.

CANCELLATIONS & CHANGES

Because orders are custom prepared, ****24–48 hours' notice**** is required for cancellations.

* Cancellations made less than 24 hours before delivery may incur a ****50% charge****, depending on the nature of the order.

* Same-day cancellations will incur a ****100% charge****.

* Cancellations must be made by phone with your Account Executive or by email.

* Changes and adjustments may be made up to ****12:00 PM the day prior to delivery****, when possible.

PAYMENT TERMS & BILLING

Please call for a corporate charge account application.

We accept ****ACH**, major credit cards, company checks with a credit card deposit, and cash on delivery with a credit card deposit******.

House account deliveries must be made to the customer's corporate address and received by the authorized person on file.

House accounts are billed monthly.

A deposit may be required for special events.

EVENT SERVICES & EQUIPMENT

We are a full-service caterer offering event planning and staffing, including ****captains, bartenders, waiters, chefs, and party rentals****. Please contact our Catering Director for details.

Charges will apply for lost, unreturned, or damaged equipment.



Catering & Events

FALL 2026-WINTER 2027





CATERING & EVENTS

375 Lexington Avenue New York,
NY 10017

T. 212.661.0150

F. 212.661.0151

DELMONICONYC.COM