



Catering & Events 2025



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 unless listed otherwise. All prices per guest.

Breakfast Platters

New York Bagel Platter 5.95

Served with sweet butter, fruit preserves and assorted cream cheeses (Add \$2.00 per guest for lox cream cheese)

Delmonico Mini Platter 7.95

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

Delmonico Full Size Platter 7.95

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

Assorted Egg Sandwiches 9.95

on wraps, english muffins & country rolls

Smoked Wild Salmon Platter 19.95

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

Fruit & Yogurt

Exotic Fruit and Berry Platter 7.95

Chopped Fresh Fruit Salad 7.95

Create Your Own Parfait Bar 9.95

Bountiful bowls of organic vanilla or strawberry yogurt, granola, chopped fruit and seasonal berries

Vanilla Or Strawberry Yogurt Parfaits 6.95

Greek Yogurt Parfaits 7.95

Hearty Breakfast Buffet 22.95

Served with maple syrup & sweet butter
(12 guest minimum)

- Pancakes and French toast
- Scrambled eggs
- Crispy bacon and sausage
- Country style potatoes
- Bagels and toast

Avocado Toast Bar 15.95

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

Choose four toppings:

- Arugula
 - Basil Pesto
 - Cherry Tomatoes
 - Jalapeños
 - Bacon Bits
 - Cucumber
 - Feta cheese
 - Goat Cheese
 - Salami
 - Sliced Ham
 - Sliced Turkey
 - Smashed tomatoes
 - Soft Cooked Egg
- **Smoked Salmon Add \$4.00 per guest

Savory Breakfast Sandwiches 10.95

served on brioche (2 per person)

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

Breakfast

Six guest minimum per order unless listed otherwise. All prices per guest.

Breakfast Packages

Boardroom 14.95

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

Corporate 16.95

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

Executive 19.95

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

Package #1 17.95

- Assorted Egg Sandwiches
- Exotic fruit and berry platter
- Freshly squeezed orange juice or coffee service

Package #2 19.95

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

Package #3 26.95

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

Beverages

Coffee Service 4.00

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

Tea Service 3.75

- Black, Decaf and Herbal Tea Bags
- Served with Milk, Honey, Lemon & Sweeteners

Freshly Brewed Unsweetened Iced Tea 4.00

- Served with sliced lemons

Freshly Squeezed Juices 2.99

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

Freshly Squeezed Lemonade 2.99

Spring water 2.50

Assorted soda 2.50

Snapple 3.50

San Pellegrino or Perrier 3.95

Assorted Tropicana's 3.50



Lunch

Six guest minimum. All prices per guest. Vegan and Gluten free options available upon request.

A La Carte

Assorted Sandwiches & Wraps 14.95

Assorted Mini Sandwiches 11.95
(2 pcs per person)

Lunch Prix Fixe Packages

Add \$2.00 per guest for hot italian heroes

Delmonico's Combo 19.95

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

Back To Work Fast 24.95

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

Impress Your Guests 28.95

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

Full Board Lunch 33.95

- 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 Sandwiches 28.95

- 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
- One side salad
- Delmonico dessert platter

Delmonico Boxed Lunch

Sandwich Lunch Box 23.95 per box

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

With fruit cup +\$3.00

Create Your Own Burger Bar

\$21.95 per guest (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 and bbq onions (Add \$4.00)

Heros by the Foot (*24 hr. notice) A

sandwich of heroic proportions!

Served with your choice of side salad (page 9)

3 foot hero 150.00 (serves 15)

4 foot hero 180.00 (serves 20)

5 foot hero 210.00 (serves 25)

6 foot hero 250.00 (serves 30)

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

Carved Turkey BLAT

Bacon, lettuce, avocado & tomato

Delmonico Style (Vegetarian)

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



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

Turkey

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

Turkey club: fresh turkey, with 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 marinated chicken breast: plum tomatoes, avocado and arugula with honey balsamic vinaigrette

Pecan crusted chicken cutlet: with arugula, plum tomatoes and creole aioli

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

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

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

Mediterranean chicken: grilled chicken with hummus, feta, kalamata olives and tomatoes

Seafood

Traditional tuna salad: with shredded carrots, oven 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 with lettuce, tomato, carrots and sprouts

Beef and Pork

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

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

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

Ham & Swiss: ham, swiss cheese, lettuce & tomatoes with Dijon mustard

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

Vegetarian and Vegan

Roasted vegetables: fire roasted tomatoes, arugula and sun dried tomato pesto spread

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

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

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

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



Lunch

Six guest minimum per order. All prices per guest.



Our Wrap Selections 14.95

Crispy chicken: chicken cutlet, avocado, plum tomatoes and arugula with chipotle aioli
Chicken fajita: charbroiled chicken breast, roasted peppers, caramelized onions, avocado, shredded romaine lettuce, cheddar cheese, cilantro and salsa picante
Chicken caesar: grilled herb chicken breast, romaine lettuce, roasted peppers and fresh parmesan cheese with a light homemade caesar dressing
Buffalo chicken wrap: spicy breaded chicken, celery, carrots with bleu cheese dressing
Jerk chicken wrap: tomatoes, cucumber, onion and cilantro
Classic grilled chicken wrap: lettuce and tomatoes
Acapulco BLT: smoked turkey, avocado, lettuce, tomatoes, bacon and watercress with honey mustard
Ranch turkey: smoked turkey, avocado, jack cheese, lettuce, tomato & 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

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

Ten guest minimum per order.

All prices per guest.

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

California Chicken 19.95

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

Tuna Nicoise 24.95

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

Grilled Shrimp 22.95

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

Filet Mignon 25.95

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



Create Your Own Salad Bar

\$23.95 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

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, wilted 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 and basil sauce.

* Penne Arrabbiata

Spicy sauce made from fresh garlic, tomatoes, red chilis, & hot pepper flakes with fresh basil.

* Bucatini Carbonara

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

* Fusilli Basil Pesto

with pine nuts, fresh mozzarella and reggiano parmesan cheese

* Fettuccini Alfredo

sweet peas and caramelized onions.

* Penne Romano

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

Baked Specialties:

Baked Ziti

crushed tomatoes, ricotta and mozzarella cheese

White Truffle Mac and Cheese

Traditional Lasagna

Classic Mac and Cheese

Stuffed Shells

Entrees

Ten guest minimum per order. All prices per guest. 24-48 hour notice required.

All entrees include your choice of 2 sides (page 9).

Poultry 23.95

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

Thai Chili Steak 29.95
marinated in sweet chili sauce.

Grilled Lamb Kebabs 29.95
served with Greek yogurt sauce.

Churrasco Steak 29.95
grilled Brazilian steak with chimichurri sauce.

Grilled Filet of Beef 29.95
in a portobello cabernet reduction.

Filet Mignon 35.95
garnished with roasted shallots and sauteed wild forest mushrooms. Served au jus.

Veal Piccata 29.95
farm raised veal, cooked in white wine lemon reduction with capers.

Lamb Chops 35.95
with mint pesto

Seafood

Blackened Louisiana Salmon 29.95
over braised cajun vegetables.

Parmesan and Artichoke Crusted Salmon 29.95
served over spinach finished with citrus butter sauce.

Cajun Style Shrimp 29.95
grilled jumbo shrimp served with a smoked tomato reduction.

Grilled Salmon 29.95
served with a mixed herb truffle reduction.

Roasted Red Pepper Snapper Filet 35.95
stuffed with garden veggies and served with garlic butter sauce.

Maryland Crab Cakes 29.95
served over mesclun with remoulade.

Roasted Sea Bass Roulade 35.95
with spinach and sundried tomato.

Zucchini Wrapped Salmon 29.95
garnished with fresh basil and cherry tomatoes.

Filet of Sole 29.95
with lemon caper sauce.

Vegetarian & Vegan 19.95

Eggplant Rollatini
filled with tomatoes, ricotta, parmesan, mozzarella and 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 (Vegan)
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. All prices per guest.

Ultimate Sides 6.95

Vegetables

Haricot Vert Almandine
Roasted Baby Carrots
Butter Sautéed Vegetable Medley
Broccoli & Carrots
Broccoli Aglio e Olio
Grilled Vegetables
Roasted Brussels 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
Spinach and Mushroom Rice
Cilantro Lime Rice

Green Salads 6.95

Delmonico's Salad

Organic baby greens with walnuts, cherry tomatoes, apples, 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 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

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

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

Classic Home Style Potato Salad

Themed Reception Buffet Stations

Ten guest minimum per order. All prices per guest.



Mexican Fiesta 37.95

- Combination of chicken and beef fajitas and tacos
- Fajita veggies
- Yellow rice
- Black beans
- Mexican street corn
- Soft tortillas, taco shells and tri-colored tortilla chips
- Classic salsa, guacamole, pico de gallo and sour cream
- Shredded Mexican cheese, chopped tomatoes, chopped lettuce and sliced jalapeno
- Mexican salad
- Classic churros sprinkled with sugar and cinnamon

Nuevo Latino 37.95

- 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 37.95

- 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
- Sweet dinner rolls
- Apple pie or Delmonico dessert platter



Classic Home Style Cooking 37.95

- 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
- Sweet dinner rolls
- Apple pie or Delmonico dessert platter

Middle Eastern 37.95

- Herb crusted charcoal grilled salmon with lemon drizzle
- Cumin and rosemary marinated grilled chicken kebabs
- Green salad with assorted 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

Ten guest minimum per order. All prices per guest.



Greek Town 37.95

- 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



Palermo 39.95

- 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
- Sweet dinner rolls
- Italian mini pastries

Tuscany 37.95

- 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

The French Connection 39.95

- 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
- Sweet dinner rolls
- Mini dessert platter

Japanese 37.95

- * 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

Taste of the Orient 39.95

- 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).
Two dozen minimum per order. Priced per dozen.

Chicken

- Lime and chili marinated chicken skewers with tahini sauce 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, mango habanero)

Beef & Lamb

- Filet mignon crostini with horseradish cream and caramelized onions \$48.00
- Petite filet mignon with truffle chanterelle sauce \$48.00
- Teriyaki beef skewers with honey soy dipping 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 New Zealand lamb chops with mint pesto \$66.00
- Melon, mozzarella & prosciutto skewers with a balsamic glaze 36.00
- Mini beef wellington 42.00

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 & prosciutto 24.00

Crostini

- Ahi tuna tartar over frisee 42.00
- Mozzarella with tri colored peppers and fresh basil 30.00
- Wild mushroom, goat cheese and thyme 30.00
- Asian pear with gorgonzola and sliced almond 30.00
- Herbed goat cheese, walnuts and pomegranate reduction 30.00

Seafood

- Classic shrimp cocktail 42.00
- Flying coconut shrimp with Thai sweet chili sauce 42.00
- Firecracker grilled jumbo shrimp served with Thai lemongrass dipping sauce 42.00
- Mini Maryland crab cakes with remoulade 42.00
- Spicy guacamole shrimp bites 42.00
- Smoked salmon and goat cheese bites 42.00
- Shrimp ceviche cocktail 14.95 pp

Vegetarian

- Vietnamese style vegetarian cocktail spring rolls with kafir Thai basil vinaigrette 30.00
- Homemade mini quiches 30.00
- Spanakopita triangles filled with spinach and feta cheese 30.00
- Duxelle of wild mushrooms and fresh herbs tartlets 30.00
- Phyllo purses filled with raspberry and brie with mint mustard sauce 30.00
- Vegetarian stuffed mushrooms 30.00
- Bleu cheese and chive stuffed baby potatoes 30.00
- Fried cauliflower with apple chutney 30.00
- Greek cucumber cups 30.00

Vegan

- Falafel sliders with avocado hummus 42.00
- Avocado tartare on sweet potato rounds 36.00
- Tofu summer rolls with peanut dipping sauce 36.00
- Nashville hot cauliflower bites 36.00
- Mediterranean veggie skewers 36.00
- Tomato & basil bruschetta 36.00

Gluten Free hors d'oeuvres are available upon request.



Cocktail Party Platters

(24-48 hour notice)

Small Serves 10-15 guests

Large Serves 20-25 guests

Cheese and Crackers

Small 150 • Large 200

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

Crudite & Dip

Small 140 • Large 175

Garden fresh assortment of seasonal vegetables served with flavorful dips.

Mediterranean

Small 260 • Large 300

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

Indian

Small 260 • Large 300

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 260 • Large 300

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 260 • Large 300

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

Sushi

Small 270 • Large 320

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 260 • Large 300

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

From Tokyo

Small 260 • Large 300

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 260 • Large 300

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 260 • Large 300

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 220 • Large 270

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 per guest

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



Delmonico's Pizza

Classic Pies (call us for the full selection)

- Regular 18" Pie - mozzarella & tomato sauce **23.95**
- Foccacia (Sicilian) Pie - mozzarella & tomato sauce **25.95**
- Grandma (Thin crust)- fresh mozzarella & tomato sauce **25.95**
- 12" Personal Gluten Free Pie **\$16.99**

Garlic Knots (3pcs per person) **\$2.95**

Specialty Pies

- **Artichoke & Spinach** - with mozzarela & provolone cheese in a truffle cream sauce 18" Round **28.95** | Foccacia **30.95**
- **Eggplant & Ricotta** - ith mozzarella cheese and tomato sauce 18" Round **28.95** | Foccacia **30.95**
- **Chicken & Ricotta** - with mozzarella cheese and tomato sauce 18" Round **28.95** | Foccacia **30.95**
- **Chicken & Broccoli** - with mozzarella cheese and tomato sauce 18" Round **28.95** | Foccacia **30.95**
- **Chicken & Mushroom** - with mozzarella cheese and tomato sauce 18" Round **28.95** | Foccacia **30.95**
- **Mediterranean** - mushrooms, olives and tomatoes (no cheese) 18" Round **28.95** | Foccacia **30.95**
- **Pomodoro** - Italian plum tomatoes and seasonings (no cheese) 18" Round **28.95** | Foccacia **30.95**
- **Meatball & Ricotta** with mozzarella cheese and tomato sauce 18" Round **28.95** | Foccacia **30.95**
- **White** - ricotta cheese and mozzarella cheese 18" Round **28.95** | Foccacia **30.95**
- **Hawaiian** - pineapple, ham, mozzarella cheese and tomato sauce 18" Round **28.95** | Foccacia **30.95**
- **BBQ Chicken** with mozzarella cheese 18" Round **28.95** | Square Foccacia **30.95**
- **Buffalo Chicken** - with mozzarella cheese 18" Round **28.95** | Foccacia **30.95**
- **Chicken Bacon Ranch** 18" Round **28.95** | Foccacia **30.95**
- **Veggie Lovers** - black olives, broccoli, mushroom, spinach, mozzarella & tomato 18" Round **28.95** | Foccacia **30.95**
- **Supreme** - pepperoni, meatballs, sausage, peppers, mushrooms, olives and onions 18" Round **30.95** | Foccacia **33.95**
- **Vegan Plain Cheese** 18" Round **29.95**
- **Vegan Veggie Lovers** 18" Round **31.95**



Delmonico's Desserts & Snacks

Six guest minimum per order suggested. All prices per guest. * **24-48 hour notice.**

Delmonico Dessert Platter 7.95
A sampling of homemade cookies and brownies.

Mini Cupcakes \$36.00 per dozen (2 dozen minimum)

Mini Italian Pastry Platter 8.95 *
Assortment of cannolis, fruit tarts, cream puffs and pecan tarts.

Mini Dessert Cups 10.95 * (1 dozen minimum)
Tiramisu, Chocolate Mousse, Creme Brulee & Berries, Coppa Marscapone, Profiteroles (flavors are subject to change based on availability)

Death by Chocolate Platter 8.95 *
Chocolate tarts, double chocolate cookies, Mississippi mud bars & chocolate covered strawberries.

Exotic Fruit and Berry Platter 7.95
A bountiful array of luscious seasonal fruits, sliced and garnished with assorted berries.

Mini Fruit Tarts 8.95 *

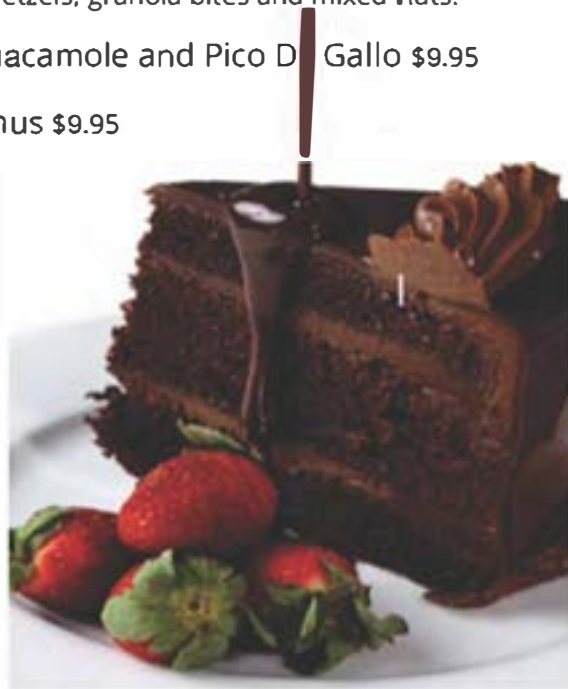
Chocolate Dipped Strawberries 36.00 per dozen *
(2 dozen minimum)

Premium Decorated Chocolate Dipped Strawberries 52.00 per dozen * (2 dozen minimum)

Sweet & Savory Tray \$9.95
Dried fruit assortment, pretzels, granola bites and mixed nuts.

Tortilla Chips with Guacamole and Pico De Gallo \$9.95

Pita Chips and Hummus \$9.95



Scrumptious Pies \$30.00

24 to 48 hour notice
10" Round (Serves 8-10)

- * Apple
- * Blueberry
- * Cherry
- * Pecan (Add \$5.00)

Seasonal \$35.00
(available mid october-december):

- * Pumpkin
- * Sweet Potato
- * Coconut Custard

Whole Cakes

24-48 hour notice

- * 10" Round Cakes (serves 12-16) \$85.00
- * 1/4 sheet (serves 25) \$120.00
- * 1/2 sheet (serves 50) \$180.00
- * Full sheet (serves 100) \$280.00

Cake Flavors:

- * Bailey's espresso cream (10" only)
- * Black forest
- * Blue Velvet
- * 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)
- * New York Cheesecake (10" only)
- * Oreos n' cream
- * Pink velvet
- * Red velvet
- * Rocky road
- * Strawberry Cheesecake (10" only)
- * Trio mousse-dark, milk & white (10" only)
- * Tiramisu (10" only)

OR

Create your own (choose one of each):

Cake types: Vanilla sponge, chocolate sponge, red velvet

Filling flavors: Chocolate mousse, fudge, blackout pudding, cream cheese, buttercream (vanilla, chocolate, peanut butter, strawberry, oreo, mocha, raspberry), custard, lemon custard **Add \$25.00 for Chocolate Mousse**

Frosting: Buttercream (vanilla, chocolate, strawberry, mocha and peanut butter), fudge, sweet cream cheese, and whipped cream

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

24-48 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 8:00am to 5:00pm at 212-661-0150.

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.

Additional charges apply outside our immediate delivery area.

ADMINISTRATIVE FEES & GRATUITIES

The administrative fee helps cover behind-the-scenes work involved in planning and executing your catering event.

This includes costs such as: coordination & logistics, staffing & scheduling, order customization, communication with vendors or venues, special dietary accommodations, insurance, licenses, and compliance requirements. The administrative fee is not a flat rate and may change based on order size & complexity, location & setup requirements, short notice, special requests for custom menus, themed setups or high end rentals. This fee is not a gratuity and does not go to the service staff, but rather supports the infrastructure that ensures your event runs smoothly.

All gratuities will go entirely to the delivery team.

CANCELLATIONS & CHANGES POLICY

Orders are custom prepared, therefore 24-48 hour cancellation notice is required.

Cancellation within less than 24 hours will incur a 50% charge depending on the nature of the order.

Same day cancellations will incur a 100% charge.

Cancellations must be called in to your account executive or via email.

Changes and adjustments may be made up to 12pm the day prior to delivery.

PAYMENT TERMS AND BILLING

Please call for a corporate charge application. We accept ACH, most major credit cards, company checks or COD. 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.

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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