

DELICIOUSLY DIFFERENT PRESENTS

LOVE AT FIRST BITE

CHEF PREPARED. FINISHED AT HOME.

Three course dining experience for two



THE CLASSIC

Fully prepared, requires cooking

STARTER

Shrimp Cocktail

MAIN

Beef Wellington: Petite beef filet with mushroom duxelle in a puff pastry with a red wine reduction.

\$175

SIDES

Gruyère Potato Gratin

Bacon Wrapped Asparagus

DESSERT

Apple Tart

THE ITALIAN

Fully prepared, requires cooking

STARTER

Three cheese Arancini

MAIN

Chicken French with a lemon wine sauce.

\$150

SIDES

House made Spaghetti

Garlic Green Beans

DESSERT

Sicilian Lemon Cake

VEGETARIAN

Fully prepared, requires cooking

STARTER

Spinach, Artichoke & Cheese Fondue

MAIN

Wild Mushroom Risotto with a mushroom Bordelaise sauce.

SIDES

Lemon Grilled Asparagus

DESSERT

Red Velvet Molten Cake

\$125

SALAD FOR 2

Select one option

\$20

STRAWBERRY FIELDS SALAD

Strawberries, Pecans, Blueberries, Field Greens, Bleu Cheese

PISTACHIO, BEET & GOAT CHEESE

Balsamic Beets, Goat Cheese, Pistachios, Field Greens

Make it a
Surf & Turf

with LOBSTER THERMIDOR

\$225

Make it a
Surf & Turf

by adding
SHRIMP SCAMPI

\$185

ALA CARTE

All below items, serve two.
Fully prepared, requires cooking

10" CHARCUTERIE BOARD

Cured Italian meats, imported cheese, fruit, olives & nuts.

\$80

LOBSTER THERMIDOR

Lobster meat cooked in a rich wine sauce, with Gruyère cheese.

\$65

PETITE BEEF FILET

Sous vide petite filet with a savory red wine reduction

\$40

SHRIMP SCAMPI

Sautéed shrimp, garlic, butter, white wine, and lemon.

\$45

COOKIES 6 PACK, 2 OF EA

Red & white iced shortbread, lemon almond, & dark chocolate raspberry cookies.

\$30

CHOCOLATE COVERED STRAWBERRIES 6 PACK

Our classic chocolate covered strawberries

\$25

PICKUP & DELIVERY

Free Delivery
for
ORDERS
OVER \$225

normally \$25

PICKUP

Deliciously Different Foods
333 Humboldt Street
2/12 - 2/14: 10:00 - 4:00

DELIVERY

2/13: 10:00 - 6:00
2/14: 10:00 - 4:00