



**Catering Menu**

**520 884-9289**

<u>Salads</u>	<u>5 or more Each</u>	<u>Each</u>	<u>5 or More Each</u>	<u>Each</u>
Tucson's Best Chef	9.00	10.00	The House	6.00 7.00
Blackened Salmon	12.00	13.00	The Small House	3.00 4.00
Spinach Salad	12.00	13.00	Cup & Dinner Salad	7.00 8.00
Potato Salad	1.50	2.00	Caesar Blk Salmon	13.00 14.00
<b><u>Sandwiches served with Potato Chips, Mayo &amp; Mustard Packet</u></b>				<b><u>Each</u></b>
Turkey Breast & Havarti	9.00		Waldorf Chicken Salad	9.00
Roast Beef & Cheddar	9.00		Corn Beef or Turkey Reuben	9.00
Hummus & Feta	9.00		Extra Potato Chips by bag	0.75
Pesto Chicken Breast & Brie	10.00		Veggie Pesto	9.00
Cheese Burgers 1/2 pound	10.00			
<b><u>Hot Finger Foods</u></b>				<b><u>Each</u></b>
Chicken Picatta Tenders 2 dozen				66.00
Coconut Shrimp with Sweet & Sour Sauce 2 dozen				62.40
Louisiana Crab Cakes Mini with Remoulade Dipping Sauce 1 dozen				39.00
Louisiana Crab Cakes with Remoulade Dipping Sauce minimum 1 dozen				72.00
Pineapple & Chicken Skewers Teriyaki Style 1 dozen				51.00
Spinach & Cream Cheese or Quiche Lorraine 3" squares 1 dozen				48.00
Swedish Meatballs & Gravy (90 count)				58.50
<b><u>Vegan Finger Foods Cold</u></b>				
Fresh Fruit Platter (5 pieces of fruit per serving)				3.75
Hummus & Grilled Pita Triangles				3.75
Marinated Artichoke Heart (marinated in a Dijon mustard sauce)				1.00
Vegetables & Herbal Dip (5 pieces per serving)				3.75
<b><u>Vegan Entrée Add salad 3.00</u></b>				
Black Beans & Jasmine Rice, Corn Tortilla, Salsa and Guacamole				11.00
Butternut Squash & Mushroom Lasagna				14.00
Black Bean Cakes (2) & Creamy Coconut Sauce served with Green Garden Salad				11.00
Tempeh and Eggplant Moussaka				14.00
<b><u>Vegan Dessert</u></b>				
Gleegan: Gluten Free and Vegan Rich Chocolate Brownie				4.00
<b><u>Cold Finger Foods</u></b>				<b><u>Each</u></b>
Tortelini Caprese Salad Skewers w/a Balsamic Reduction				2.75
5 Cheese Fruit & French Bread Discs				15.00
Deviled Egg Half				1.00
Fresh Fruit Platter (5 pieces of fruit per each serving)				3.75
Mushrooms Stuffed Alluette (garlic and herbed cream cheese)				1.00
Mushrooms Stuffed Delectables Crab Cake batter				2.00
Mushrooms Stuffed Feta & Pine				1.70
Pistachio Brie & French Bread Discs				2.30
Sesame Ahi Tuna & Wasabi Cream Sauce Appetizer on bed of grated carrot, purple cabbage				11.00
Smoked Salmon Hand Roll Alluette Smoked Salmon Pickled cucumber in dill crepe 24 hr notice				3.25
Soup by the Gallon: Gazpacho or Hot Soup (1/2 gallon \$30) (Quart \$15)				60.00
<b><u>Finger Sandwiches Dozen Minimum Made of Each Kind</u></b>				<b><u>Each</u></b>
Brie & Basil Pesto	2.00	Roast Beef, Jarlsberg & Dijonaise		2.00
Waldorf Chicken Salad	2.00	Turkey, Havarti & Avocado Mayonnaise		2.00
Cucumber, Avocado & Alluette	2.00	Peanut Butter & Jelly		2.00
<b><u>Italian Submarine feeds 6-8 guests (Can be sliced smaller for appetizer size)</u></b>				<b>50.00</b>
Roast Beef, Turkey, Havarti, Lettuce, Sliced Tomato, Pepperoncini				
Red Onion, Red Bell Peppers, Greek Olives with Italian Vinaigrette Dressing				

<b><u>Meat &amp; Cheese Platter per person</u></b>	<b><u>Each</u></b>
Beef, Turkey, Swiss, Havarti, Cheddar, Tomato, Lettuce, Red Onion, Bread, Mayo & Mustard	9.25
<b><u>Dinners</u></b>	<b><u>Each</u></b>
Green Garden Salad, Bread, Butter & Dressing add to any entrée	3.00
Asparagus, Swiss & Shallots Crepes w/Lemon Sauce & Rice	12.00
Chicken & Spinach Enchiladas, Black Beans & Jasmine Rice	13.00
Chicken Picatta rice and vegetables	16.00
Lasagna	11.00
Pesto Pasta ~ pesto cream sauce, pine nuts and diced tomatoes topped with parmesan	12.00
Puttanesca~ capers, garlic, tomato, balsalmic, crushed red peppers, Grk olives	12.00
Southwest Penne & Blackened Chicken	13.00
Spaghetti & Meatballs w/Marinara Sauce	11.00
Spinach & Cream Cheese Quiche, Dinner Salad, Bread Butter & Dressing	11.00
Wild Salmon tomato, basil beurre blanc, served with rice & vegetables	17.00
<b><u>Desserts</u></b>	<b><u>Each</u></b>
Cupcakes Mini 1.25 ea	Cupcakes Regular 2.75
Scones Mini 1.50 each 2 ounces	Scones Regular 3.25 each 4 ounces 3.25
Cake 1/4 Sheet 2 layer 9"x12" cut 2 x 2 24 pieces	45.00
Cake 1/2 Sheet 2 layer 11"x15" cut 2 x 2 35 pieces	85.00
Cake Full Sheet 2 layer 18"x24" cut 2 x 2 108 pieces	130.00
Cake: Morta de Chocolata 4 layers: 2 sour cream choc cake, 1 choc devine, 1 choc cheesecake iced in choc mousse, covered choc ganache	60.00
Cake 9" 2 layer: Carrot Cake, Sour Cream Chocolate, Banana Peanut Butter Mousse	40.00
Chocolate Chip Cookies Large by Dozen	12.00
Fudge Brownies by Dozen	25.20
GF Dessert Tray: 3 Chocolate Devines, 3 Dacquoise, 12 Mini Choc Mousse	60.00
GF Chocolate Divine Flourless Individual Rounds & Whipped Cream 6 GF	36.00
GF Triumph: 5 biscuit almond cake, 2 choc ganache, 3 coffee butter cream covered in dark chocolate	70.00
GF Mini Chocolate Mousse 2oz 1 dozen	24.00
GF Mini Dacquoise (Hazelnut Coffee Mousseline Meringue Cookies) 1 dozen	36.00
Mini Chocolate Eclairs per dozen	24.00
Cake Pop Tray Sour Cream Cake Pops (24 pieces)	48.00
Cookie Brownie Tray: 12 Large Cookies, 12 Fudge Brownies	37.20
Cookie Tray Large Assortment 12 Peanut Butter, 12 Choc Chip, 12 Oatmeal (36 pieces)	36.00
Cookie Tray Small Assortment: 12 Peanut Butter, 12 Choc Chip, 12 Oatmeal (36 pieces)	18.00
Tray Tart: 2 Raspberry Almond, 2 Lemon, 2 Chocolate Cashew Caramel cut 1/4's (24 pieces)	36.00
Dessert Assortment Tray: 4 Fudge Brownies, 4 Assorted Tarts, 16 Small Cookies 48 pieces	40.00
<b><u>Breakfast</u></b>	<b><u>Each</u></b>
Bacon (3 pieces)	2.50
Bagels Toasted with/ Cream Cheese	2.75
Breakfast Sandwich Scrambled Egg, Avocado, Bacon & Cheese	7.00
Burrito: Potato & cheese 2oz side of salsa	5.00
Burrito: Egg, Potato & Cheese 2oz side of salsa	6.00
Burrito: Egg, Potato, Bacon & Cheese 2oz side of salsa	7.00
Coffee, Half & Half, Sugar, Sweet & Lo Packets, Cups, Stirrers for 10 guests	27.50
Fresh Fruit Platter (5 pieces of fruit per each serving)	3.75
Home Fried Potatoes	2.00
Quiche 9" Spinach & Cream Cheese Pie (8 dinner size pieces) 1 pie	40.00
Spinach & Cream Cheese or Quiche Lorraine 3" squares 1 dozen	48.00
<b><u>Beverages</u></b>	<b><u>Each</u></b>
Gallon: Orange Juice Cups 21 6oz cups of juice	18.00
Gallon: Ice Tea: Fresh Lemonade, Raspberry w/Lemon, Sweeteners, Cups	12.00
Gallon: Ice Tea: Lipton w/Lemon, Sweeteners, Cups	9.00
<b><u>Logo Melon</u></b> Your Company logo carved on large watermelon w/1 gallon of fruit salad (3 days notice)	150.00

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