



427 E Limberlost Drive Tucson

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delectables.com

Catering Menu

Venue Rental

Dining Room seats 45, Garden seats 100 call for pricing

Salads

	<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
Grilled Chicken Spinach Salad	12.00	13.00	Caesar Blk Salmon	13.00	14.00
Potato Salad	1.50	2.00	Greek Tomato Salad	9.00	10.00

Sandwiches served with Potato Chips, Mayo & Mustard Packet

		<u>Each</u>
Turkey Breast & Havarti	9.00	Ham & Swiss 9.00
Roast Beef & Cheddar	9.00	Waldorf Chicken Salad 9.00
Hummus & Feta	9.00	Classic Tuna Salad 9.00
Pesto Chicken Breast & Brie	10.00	Grilled Veggie 9.00

Hot Finger Foods

	<u>Each</u>
Brie En Crouete 2.2 # Raspberry Preserves & Pecans	50.00
Bun-less Mini Bacon Cheeseburger	2.50
Chicken Picatta Tenders	2.75
Crab Stuffed Shrimp	3.00
Coconut Shrimp with Sweet & Sour Sauce	2.50
Louisiana Crab Cakes Mini with Remoulade Dipping Sauce minimum order 24	3.25
Louisiana Crab Cakes with Remoulade Dipping Sauce minimum order 24	6.00
Pineapple & Chicken Skewers Teriyaki Style	4.25
Spinach & Cream Cheese or Quiche Lorraine 3" squares	4.00
Swedish Meatballs & Gravy (90 minimum)	0.65

Cold Finger Foods

	<u>Each</u>
Antipasto ~ Genoa Proscuitto Capicola Mozz Artichokes Eggs Pepperoncini Olives French Bread	50.00
Goat Cheese Havarti Alluette Celery Asparagus serves 8-10 as a snack	
Antipasto Skewer ~ Genoa Mozzarella Balls Greek & Green Olives Artichoke	3.00
Spinach & Kale Balls	1.00
Parmesan Brussel Sprouts	0.60
Roasted Beets sprinkled with Feta Cheese	1.25
White Bean Hummus & Grilled Pita	3.75
Tortellini Caprese Salad Skewers w/a Balsamic Reduction	2.75
5 Cheese Fruit & French Bread Discs	15.00
Deviled Egg Half	1.00
Mushrooms Stuffed Alluette (garlic and herbed cream cheese)	1.10
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 \$35) (Quart \$18)	60.00

Finger Sandwiches Dozen Minimum Made of Each Kind

		<u>Each</u>
Grilled Cheese Bacon & Fig	2.50	
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
Asparagus & Alluette	2.00	Genoa Salami & Mozzarella & Pesto 2.00

Italian Submarine feeds 6-8 guests (Can be sliced smaller for appetizer size)	50.00
Roast Beef, Turkey, Havarti, Lettuce, Sliced Tomato, Pepperoncini Red Onion, Red Bell Peppers, Greek Olives with Italian Vinaigrette Dressing	
<u>Dinners</u>	<u>Each</u>
Baked Potato butter sour cream	3.50
Green Garden Salad, Bread, Butter & Dressing add to any entrée	3.00
Mushroom & Caramelized Onion Shepherd's Pie Vegetarian	15.00
Shepherd's Pie Beef	15.00
Chicken Florentine, Sauteed Vegetables & Rice	15.00
Asparagus, Swiss & Shallots Crepes w/Lemon Sauce & Rice	12.00
Chicken & Spinach Enchiladas, Black Beans & Jasmine Rice	13.00
Chicken Picatta rice and vegetables	15.00
Lasagna ~ Vegetarian or Meat	11.00
Pesto Pasta ~ pesto cream sauce, pine nuts and diced tomatoes	11.00
Puttanesca~ capers, garlic, tomato, balsamic, crushed red peppers, Grk olives	11.00
Southwest Penne & Blackened Chicken	13.00
Spaghetti & Meatballs w/Marinara Sauce	12.00
Spinach & Cream Cheese Quiche, Dinner Salad, Bread Butter & Dressing	12.00
Wild Salmon tomato, basil beurre blanc, served with rice & vegetables	17.00
<u>Desserts</u>	<u>Each</u>
Cupcakes Mini 1.50 ea	Cupcakes Regular 2.75
Scones Mini 1.50 each 2ounces	Scones Regular 3.25 each 4 ounces
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	140.00
Cake: Morta de Chocolate 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 (12 large pieces)	40.00
Fudge Brownies	2.10
GF Gleegan Brownie (and vegan)	4.00
GF Chocolate Divine Flourless Individual Rounds & Whipped Cream	6.00
GF Triumph: 5 biscuit almond cake, 2 choc ganache, 3 coffee butter cream covered in dark chocolate	70.00
GF Mini Chocolate Mousse 2oz	2.10
GF Mini Dacquoise (Hazelnut Coffee Mousseline Meringue Cookies)	4.00
Cake Pops 12 minimum	2.10
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
Tarts: 2 Raspberry Almond, 2 Peanut Butter Ganache, 2 Chocolate Cashew Caramel cut 1/4's (24 pieces)	36.00
Dessert Assortment: 4 Fudge Brownies cut 1/4's, 4 Assorted Tarts cut 1/4's, 16 Small Cookies (48 pieces)	40.40
<u>Breakfast</u>	<u>Each</u>
Scones Mini 1.50 each 2ounces	Scones Regular 3.25 each 4 ounces
Avocado Blueberry Muffins Small	Muffins Large 3.25
Fresh Fruit Platter	3.75
Potato Pancakes served with sour cream and apple sauce (sold by the dozen)	35.00
French Toast with real Maple Syrup per slice	7.00
Bacon (3 pieces)	3.00
Bagels Toasted with/ Cream Cheese	3.00
Breakfast Sandwich Scrambled Egg, Avocado, Bacon & Cheese	7.00
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	3.00
Home Fried Potatoes	2.50
Quiche 9" Spinach & Cream Cheese Pie (8 dinner size pieces) or Quiche Lorraine	40.00
<u>Beverages</u>	<u>Each</u>
Gallon: Orange Juice Cups	18.00
Gallon: Fresh Lemonade, Raspberry Ice Tea w/Lemon, Sweeteners, Cups	12.00
Gallon: Ice Tea: Lipton w/Lemon, Sweeteners, Cups	9.00
Gallon: Ice Coffee, Sugar, Sweet & Lo, Cups, Half & Half, Cups	15.00