

# Delights Catering

Catering menu is designed for groups of 10 or more. For smaller parties please see our weekly menu on our website.



## SPECIALTY SANDWICHES

*Everything is made from scratch right in our kitchen*

- CHICKEN SALAD - WHITE MEAT CHICKEN, CRAISINS, PINE NUTS, GREEN ONION, ON CROISSANT
- EGG SALAD - PECAN, CRAISINS, FARM EGG, ON CROISSANT
- TUNA SALAD - SWEET PEPPERS, GOLDEN RAISIN, COCONUT, CURRY, ON CROISSANT
- SARATOGA CLUB - BACON JAM, 2 YEAR CHEDDAR, LETTUCE, TOMATO, HOUSE ROASTED TURKEY AND MAYO ON ITALIAN
- HAM ROVIGO - NITRITE FREE HAM, PROVOLONE, CALABRIAN PEPPER AND FRIED GARLIC AIOLI, FRESH GREENS AND TOMATO ON CIABATTA
- ITALIAN - SALAMI, HAM, CALABRIAN AIOLI, AGED PROVOLONE, OLIVE TAPENADE, ON ITALIAN
- HUMMUS - HOUSE HUMMUS, CUCUMBERS, TOMATO, ONION, ON ITALIAN

## DESSERTS

*Curated by our on staff Pastry Chef*

- OPERA CAKES - LAYERED JACONDE
  - ESPRESSO
  - CRANBERRY ALMOND
  - WHITE CHOCOLATE MINT
  - LEMON RASPBERRY
- PROFITEROLES - HOUSE MADE CHOUX
  - CLASSIC DIPLOMAT CREAM
  - GRAND MARNIER PASTRY CREAM
  - CHOCOLATE MOUSSE
  - FRUITED WHIPPED CREAM
- PARFAITS - DECADENT LAYERED DESSERT
  - LEMON LAVENDER
  - PEANUT BUTTER BOURBON
  - CHOCOLATE HAZELNUT
  - BLUEBERRY MINT
  - STRAWBERRY CHAMPAGNE
- COOKIES - ALL NATURAL INGREDIENTS
  - CHOCOLATE CHIP
  - OATMEAL RAISIN
  - LOADED PEANUT BUTTER
  - FUNFETTI
  - MERENGUE (ASSORTED)
- MACARON - FILLED FRENCH ALMOND COOKIE
  - LEMON
  - RASPBERRY
  - CHOCOLATE
  - WHITE CHOCOLATE
  - LAVENDER
  - DARK CHOCOLATE ANCHO
  - PASSION FRUIT
  - CARAMEL
- TARTLETS - HOUSE MADE CRUST WITH ELEGANT FILLINGS
  - MIXED BERRY
  - SWISS CHOCOLATE
  - LEMON
- BARS - CRAFTED FRESH, IN HOUSE
  - LEMON
  - MOJITO
  - RASPBERRY ALMOND
  - PUMPKIN
  - 7 LAYER
  - BROWNIES
- PETITE FOUR - BITE SIZE VERSIONS OF OUR CLASSIC CAKES
  - SNOW QUEEN
  - CHOCOLATE CARAMEL CREAM
  - LEMON RASPBERRY
  - CARROT
  - MIDNIGHT CHOCOLATE
  - RASPBERRY
  - LEMON POPPY SEED
- CANNOLI - CLASSIC ITALIAN DESSERT
  - DIPLOMAT CREAM W/ PISTACHIO
  - DRIED CHERRY W/ DARK CHOCOLATE
- ALMOND TEA CAKE - RICH ALMOND MUFFIN TOPPED WITH FRUIT
- TRUFFLE - MADE BY HAND IN HOUSE
  - DARK CHOCOLATE HAZELNUT
  - PEANUT BUTTER BOURBON
  - CHOCOLATE COVERED RASPBERRY

Ask about our cookie\bars tray or a fancy dessert tray!

# SMALL BITES

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*Perfect appetizers for the perfect party*

**MINI CROISSANT (SALAD) SANDWICHES-** OUR HOUSE MADE CROISSANTS FILLED WITH YOUR CHOICE OF THE FOLLOWING:

- \*CHICKEN SALAD
- \*COCONUT CURRY TUNA
- \*EGG TOASTED PECAN
- \*HAM AND OLIVE MELANGE

**TEA SANDWICHES-** BITE SIZE VERSIONS OF OUR MOST POPULAR SANDWICHES

- \*SALAMI, SOPPRESSATA, CALABRIAN AIOLI, OLIVE TAPENADE, PROVOLONE
- \*HAM, AGED CHEDDAR AND HOT MUSTARD
- \*SHAVED BEEF, ARUGULA, HAVARTI

**DEVILED EGGS-** MADE FROM LOCALLY SOURCED ORGANIC EGGS

- \*APPLE AND BACON
- \*ANCHO AND ROASTED CORN
- \*OLIVE TEPANADE AND N'DUJA
- \*SUN DRIED TOMATO
- \*TRADITIONAL

**PINWHEELS-** FLAVOR PACKED ROLL UPS

- \*HAM AND AGED CHEDDAR
- \*SRIRACHA CREAM CHEESE AND VEGETABLES
- \*TURKEY AND SUN DRIED TOMATO
- \*SOUTHWEST ROASTED STREET CORN
- \*SOPPRESSATA AND PROVOLONE WITH OLIVE TAPENADE

**KABOBS-** PREMIUM INGREDIENTS EQUALS INCREDIBLE FLAVOR

- \*CAPRESE MARINATED CHEESE TORTELLINI
- \*SEASONAL FRUIT
- \*HOUSE BRAT, PICKLED VEGETABLE, GOUDA

**MINI PUFF TARTS-** OUR HOUSE MADE PUFF DOUGH WITH FILLINGS

- \*HAM AND GOUDA
- \*HERBED CREAM CHEESE AND TOMATO
- \*CHORIZO AND CARAMELIZED ONION
- \*STRAWBERRY TARRAGON
- \*PINEAPPLE CUMIN
- \*APPLE AND ALMOND

**LEEK AND FETA MUFFINS (MYKONOS)-** A 'DELIGHTS' CLASSIC, SAVORY MUFFIN FILLED WITH FLAVOR AND CHEESE

**ITALIAN SAUSAGE STUFFED MUSHROOMS-** CURT'S FAVORITE! FRESH MUSHROOMS FILLED WITH A HOUSE BLENDED SPICY ITALIANAN PORK SAUSAGE AND AGED CHEDDAR. THESE ARE NOT TO BE MISSED!

**BACON WRAPPED BRUSSELS-** FRESH SPROUTS WRAPPED IN OTTO'S NITRITE FREE BACON, SLOW ROASTED WITH A SAVORY SEASONING BLEND

**GREEK MEATBALLS-**VOLM CENTURY FARM GROUND BEEF BLENDED WITH FRESH HERBS

**MEDITERRANEAN HUMMUS PLATTER-** COMES WITH PITA CHIPS AND VEGETABLES

**ANTIPASTO PLATTER-** IMPORTED CHEESES, CANDIED NUTS, DRIED FRUITS, N'DUJA, SOPPRESSATA, AND PICKLED VEGETABLES

**BRUSCHETTA-**FRESH BAGUETTE ADORNED WITH RICH TOMATO, BASIL AND GARLIC SALSA

**ASSORTED FRUITS TRAY-** A PREMIUM ASSORTMENT OF SEASONAL FRUITS ARRANGED ON AN ARTFUL PLATTER

**ASSORTED VEGETABLE TRAY-** A UNIQUE AND VAST DISPLAY OF SEASONAL VEGETABLES DISPLAYED AND SERVED WITH A CREAMY GARLIC AND DILL DIP

**CANAPES-**OPEN FACED SANDWICHES SERVED ON OUR HOUSE BAGUETTE

- \*HEREFORD BEEF, PARMESAN, ARUGULA AND HORSERADISH CRÈME
- \*TURKEY, 5 YEAR CHEDDAR, CLOVED CHERRY SPREAD
- \*GOAT CHEESE, FIG AND PROSCIUTTO



Proud to be Woman Owned