

Delectables

Restaurant & Catering

<http://www.delectables.com>

533 N. 4th Avenue, Tucson, AZ (520) 884-9289

Catering Menu

Delightful Salads served with French Bread & Dressing

	<u>5 or more Each</u>	<u>Each</u>		<u>5 or More Each</u>	<u>Each</u>
Tucson's Best Chef	8.00	10.00	The House	6.00	7.00
Blackened Salmon	11.00	13.00	The Small House	3.00	4.00
Mia's Spinach	11.00	13.00	Cup & Dinner Salad	7.00	8.00
The DiFiore	13.00	15.00			
Pasta or Potato Salad	1.50	2.00			

Sandwiches served with Potato Chips, Mayo & Mustard Packet

			<u>Each</u>
Turkey Breast & Danish Havarti	8.00	Waldorf Chicken Salad	8.00
Roast Beef & Sharp White Cheddar	9.00	Pesto Chicken Breast & Brie	8.00
White Bean Hummus & Feta	8.00	Chicken, Pesto & Brie	10.00
BLT & Jarlsberg Swiss	8.00	Extra Potato Chips by bag	0.75

Finger Sandwiches Dozen Minimum Made of Each Kind

		<u>Each</u>	
Brie & Basil Pesto	2.00	Roast Beef, Jarlsberg & Dijonaise	2.00
Waldorf Chicken Salad	2.00	Turkey, Havarti & Pesto Mayonnaise	2.00
Curried Tuna Salad	2.00	Peanut Butter & Jelly	2.00
Cucumber, Avocado & Alluette	2.00		

Italian Party Submarine feeds 6-10 guests

Roast Beef, Turkey, Havarti, Lettuce, Sliced Tomato, Pepperoncini	48.00
Red Onion, Red Bell Peppers, Greek Olives with Italian Vinaigrette Dressing	

Meat & Cheese Platter per person

Roast Beef, Turkey, Jarlsberg Swiss, Danish Havarti, White Cheddar, Tomato Slices, Lettuce, Red Onion, French Bread, Mayo & Dijon Mustard	<u>Each</u> 9.00
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Dinners (served w/small house salad, dressing, bread & butter)

	<u>5 or More Each</u>	<u>Each</u>
Spinach & Cream Cheese Quiche	9.00	10.00
Asparagus, Swiss & Shallots Crepes w/Lemon Sauce & Rice	11.00	13.00
Chicken & Spinach Enchiladas, Black Beans & Rice	11.00	14.00
Add 2 Meatballs 4.00, Blackened Salmon 5.00, Blackened Chicken 4.00		
Puttanesca Spaghetti ~ tancy red sauce w/capers, garlic, tomato, balsalmic, crushed red peppers & Grk oliv	11.00	13.00
Pesto Pasta ~ vegetarian pesto cream sauce, pine nuts and diced tomatoes	14.00	13.00
Southwest Penne & Blackened Chicken	11.00	15.00
Spaghetti & Meatballs w/Marinara Sauce	11.00	13.00
Lasagna of the day	17.00	13.00
Chicken Picatta served with jasmine rice and vegetables	17.00	18.00
Chicken Marsala served with jasmine rice and vegetables	17.00	18.00
Wild Salmon Filet tomato, basil beurre blanc, served with rice & vegetables	17.00	18.00

Hot Finger Foods

	<u>Each</u>
Chicken Picatta Tenders	1.60
Swedish Meatballs & Gravy (90 minimum)	0.60
Spinach & Cream Cheese or Quiche Lorraine 3" squares	4.00
Pineapple & Chicken Skewers Teriyaki Style	3.00
Bacon Wrapped Shrimp	1.85
Crab Cakes with Remoulade Dipping Sauce	3.00
Crab Cakes Mini with Remoulade Dipping Sauce	1.50
Spanokopita	2.00
Coconut Shrimp with Sweet & Sour Sauce	1.75

Cold Finger Foods

	<u>Each</u>
Sesame Ahi Tuna Bites with Wasabi Cream Sauce	2.00
Alluette Mushrooms (Garlic Herbed Cream Cheese sauteed mushroom cap)	0.95
Feta & Pine Nut Mushrooms	1.50
Crab Mushrooms (100% crab claw meat stuffed in a sauteed mushroom cap)	1.60
Deviled Egg Half	0.70
Marinated Artichoke Heart (marinated in a Dijon mustard sauce)	1.00
Fresh Fruit Platter (5 pieces per serving) watermelon, pineapple, cantaloupe, honeydew, grapes	3.00
Vegetables & Herbal Dip (5 pieces per serving) (cauliflower, broccoli, carrot, celery, cherry tomato)	3.00
Pistachio Brie & French Bread Discs	2.25
White Bean Hummus & Pita Triangles	3.50
Salsa & Tortilla Chips	3.00
Guacamole & Tortilla Chips	3.00
Gazpacho Soup by the Gallon	50.00
5 Cheese Platter & French Bread Discs	15.00
Smoked Salmon and Pickled Cucumber Hand Roll Dill Crepe	3.00

Desserts

	<u>Each</u>
Fudge Brownies	2.00
Mini Chocolate Mousse 2oz	2.00
Chocolate Covered Strawberries	1.60
Lemon Bars	3.00
Chocolate Chip Cookies	1.00
Small Dessert Assortment tray: 5 brownies cut 1/4's, 10 cookies, 5 lemon bars cut 1/2's	35.00
Cookie Tray: 10 Chocolate Chip, 10 Oatmeal Raisin, 10 Sugar	22.50
Cake Slice Assortment: 3 flourless chocolate cake, 3 cheesecake, 3 carrot cake slices	50.00
Fresh Fruit Tartlets 4"	5.50
Whole Cakes: Flourless Chocolate, New York Cheesecake, Carrot Cake	40.00
Carrot Cake Half Sheet cut 10 x 6	40.00

Beverages

		<u>Each</u>
Coke, Diet Coke, Sprite, Orange, Ginger Ale, Water (plastic)	per gallon	1.00
Raspberry, Black Currant Spiced or Lipton Iced Tea w/Lemon, Sweeteners, Cups	per gallon	12.00
Fresh Lemonade or Strawberry Lemonade		15.00

Breakfast

	<u>Each</u>
Pastries	2.50
Bagels Toasted with/ Cream Cheese	2.50
Spinach & Cream Cheese or Quiche Lorraine 3" squares	4.00
Home Fried Potatoes	2.25
Bacon (3 pieces)	2.00
Fresh Fruit Platter (5 pieces of fruit per each \$3 serving)	3.00
Orange Juice per gallon	18.00
Regular & Decaf Coffee, Half & Half, Sugar, Sweet & Lo Packets, Cups, Stirrers	2.50

We charge \$10 for most deliveries during lunch time and add a 10% service charge. Early mornings, evenings and weekends, the service charge is 15%. On pick up orders, we add 5%. On served events, we charge \$25 per server from departure to their return and add 20%.