



Del's Catering



● WEDDINGS ●
MENU



DINNER ENTREES



S Grilled Fillet of Salmon char-grilled and served with blackened Dijon dill cream sauce

e Grilled Swordfish served with fresh loin steaks marinated and char-grilled with Dijon basil butter

a Fresh Halibut lightly seasoned and baked with compound butter and lemon

f Maryland crab cakes prepared in traditional fashion with Old Bay seasoning, sautéed to golden brown and nested in greens with remoulade sauce

O Pan Sear Ahi Tuna seared with a ginger soy zinfandel sauce

O Jack Daniels Salmon grilled and glazed with sweet Jack Daniels Sauce

d Chilean Sea Bass: **need a description from him**



b Peppercorn Crusted Beef Tenderloin served with a rich wine reduction

e Garlic Rosemary Rubbed Beef Tenderloin served with a herbed demi-glaze

e Beef Wellington Tenderloin wrapped in a sweet puff pastry and traditional duxelle filling served with a dark burgundy sauce

f 6,8,10,12 oz Ribeye Steak Char-grilled and served over strips of portabella mushrooms with a roasted garlic demi-glaze

Prime Rib of Beef carved medium rare and served with an au jus and horseradish sauce

DINNER ENTREES (cont.)

P Roast Pork Loin sliced and served with spinach, pine nuts and asiago cheese. Served with natural juices and roasted garlic

O Herb Crusted Pork Loin rubbed with roasted garlic and fresh herbs oven roasted to perfection and served with a pan seared aujus

C Chicken Florentine Stuffed with spinach and cheese served with a Florentine cream sauce

H Jamaican Jerk Chicken Jerk chicken quarters with a spiced rub

I Chicken Parmesan breaded and sautéed topped with fresh marinara sauce and Italian cheese

C Chicken Marsala sautéed with fresh mushrooms and Marsala wine sauce

Chicken Primavera grilled and nested on a bed of angel hair pasta and vegetables

Blackened Chicken Pesto rubbed with Cajun spices and blackened. Served with a basil pesto cream sauce

Lemon Chicken with oven roasted boneless, skinless chicken breast drizzled with a butter lemon garlic sauce

Chicken Cordon Bleu with prosciutto, spinach and Swiss Cheese served with a roasted red pepper cream sauce

Crab Stuffed Chicken Breast stuffed with a rich crab stuffing and finished with a spicy Cajun cream sauce



ACTION & CARVING STATIONS

a c t i o n **HIBACHI BAR**

Sizzled chicken or shrimp served over mixed greens, tri-color peppers, carrots, grape tomatoes, broccoli florets, chow mein noodles, black sesame seeds, tossed in shredded cabbage and Asian dressing.

o n **TACO BAR**

Choice of grilled julienne chicken or seasoned ground beef, sautéed onions and bell peppers, shredded lettuce, diced tomato, jalapenos, black olives, shredded cheddar cheese, sour cream and black bean and traditional salsa

MASHED POTATO MARTINI

Roasted Red Pepper, Roasted Garlic and Parmesan and Pesto Whipped Mashed Potatoes Piped into a Martini Glass. The guest will select from the following toppings: Sautéed Mushroom in a burgundy wine reduction; gorgonzola cheese; cheddar cheese; caramelized onions, fire roasted red peppers, smoked bacon, sour cream, whipped butter and fresh chives

PASTA

- Bowtie pasta in an Italian sausage, plum tomato cream sauce
- Three cheese ravioli with a champagne lobster cream sauce
- Penne pasta and julienne vegetables tossed in an herbed wine sauce
- Penne pasta with grilled chicken, andouille sausage and shrimp in a roasted red pepper cream sauce
- Penne pasta with smoked chicken, bell peppers and spinach in a bleu cheese cream sauce
- Penne, farfalle or linguini with marinara
- Fettuccini with shrimp, scallops and crab meat tossed with creamy Alfredo or pesto cream sauce

c a r v i n g Tenderloin of beef with a creamy horseradish and burgundy sauce

Top round of beef with a creamy horseradish and burgundy sauce

Roast turkey breast with cranberry, honey mustard or mayo

Roast boneless leg of lamb with mint leaf and cabernet sauce

Rack of Lamb with mint sauce and whole grain mustard

Honey baked ham with assorted mustards

o n g Pork loin stuffed with dried fruits, garlic and fresh herbs served with an apple onion marmalade

Marinated London broil for 36 hours in our chefs special blend



HORS D'OEUVRES

HOT SEAFOOD

Crab fritters with cocktail sauce
Kataifi wrapped jumbo shrimp served with a chipotle ranch sauce
Coconuts shrimp with orange chili sauce
Crab filled Mushrooms'
Scallops wrapped in bacon
Grilled shrimp in sweet garlic sauce
Sesame caramelized sea scallops with a sweet chili glaze
Crab Rangoon

CHILLED SEAFOOD

Jumbo shrimp cocktail
Smoked salmon and fresh dill pinwheels on pumpernickel rounds
Puff pastry crescents filled with salmon mousse and capers
Lobster salad en crouete with pancetta bacon
Bruschetta and cream cheese

HOT ASSORTED

Buffalo chicken tenders with honey mustard
Spinach and artichoke dip with dipping sauce
Swedish Solutions
Prosciutto Wrapped Asparagus
Prosciutto and parmesan skewers with kalamata olives, grapes
tomato and mushrooms
Sausage, basil & smoked Gouda stuffed mushrooms
Bruschetta topped with artichoke, spinach and mozzarella cheese
Water chestnut rumaki
7 Layer Mexican Dip served with tortilla chips
Sesame chicken skewers with fresh scallions
Breaded chicken tenderloins with honey mustard
Miniature cocktail Reuben
Miniature egg rolls with mustard and duck sauce



DRINKS & BAR

BAR SERVICE

Ice, Coke, Diet Coke, Sprite, Ginger Ale, Orange and Cranberry Juice, Bloody Mary Mix, Sweet & Sour Mix, Tonic Water, Club Soda, Sweet and Dry Vermouth, Lemons, Limes, Cherries, Olives, Stirrers and Pourers

CALL BAR

(Includes domestic beer, wine and bar service) Crown Russe Vodka, Crystal Palace Gin, Windsor Whiskey, Castillo Rum, Lauders Scotch, La Prima Gold Tequila

TOP SHELF BAR

(Includes domestic and imported beer, wine and bar service) Absolut and Stolichnaya Vodka, Tangueray Gin, Canadian Club Whiskey, Jack Daniels Whiskey, Jim Bean Bourbon, Bacardi Rum, Dewars Scotch, Cuervo gold Tequilla

PREMIUM BAR

(Includes domestic and imported beer, wine and bar service) Skyy and Grey Goose Vodka, Beefeaters Gin, Crown Royal Canadian Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, Bacardi Rum, Glenlevit and Glenfiddich Scotch, Patron Tequilla

BEER & WINE

Imported and Domestic beer, Merlot, Chardonnay, Cabinet Sauvignon and White Zinfandel

HOT BEVERAGES

Coffee, Colombian and Decaffeinated

HOT TEAS: English Breakfast, Earl Gray, Raspberry Royal, Lemon Lift and Orange served with half and half, sugar, Sweet and Low and stir sticks

ELEGANT COFFEE SERVICE

Columbian blend coffee served with favored syrups, cinnamon sticks, chocolate shavings, whipped cream, half and half

DECORATIVE BEVERAGE DISPLAYS

Decorative Fruit Punch- Assorted fruit juices with a decorative frozen fruit ring

Decorative Muddy Water Iced Tea: Lemon and raspberry iced tea displayed with brown sugar rimmed glasses and garnished with fresh raspberries

DECORATIVE LEMONADE DISPLAY

Fresh squeezed lemonade displayed and served in a martini glass





THANK YOU FOR YOUR BUSINESS

www.delscatering.com
216.780.0723