

## HOLIDAY MENU:

We are going to be closed on the day of Christmas Day,  
on the day of New Year Day.

All Orders for Christmas (we are not taking Christmas orders at this time due to a full capacity),  
and New Year Days must be placed by December 15<sup>th</sup>.

All Christmas Eve orders will be ready for a pickup on December 24<sup>th</sup> at 3pm.

All New Year Eve orders will be ready for a pick up on December 31<sup>th</sup> at 3pm.

No Deliveries or Full Services available.

Kindly asking to submit your orders to us via email: [events@delicacycatering.com](mailto:events@delicacycatering.com)

If you have question about the order, please call us at 860-236-7100.

All orders considered final after December 15<sup>th</sup>.

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(V) Vegetarian (GF) Gluten-Free (VV) Vegan (DF) Dairy-Free

### A LA CARTE SELECTIONS

#### SALADS

*(10-person minimum, per item)*

Fresh Baby Spinach (V, GF)

with Roasted Yellow Beets, Toasted Pecans, Sliced Pears,  
Crumbled Goat Cheese & Halved Grape Tomatoes with Mustard Maple Vinaigrette, \$4.50

Orchard Chopped Salad (V, GF)

with Chopped Romaine, Baby Spinach, Shaved Apples & Pears, Walnuts, Dried Cranberries & a touch of Gorgonzola  
accompanied by Raspberry Vinaigrette, \$3.85 pp

#### VEGETABLES

Eggplant Timbale (V, GF)

Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce and Parmesan & Mozzarella Cheeses  
\$46 (serves 8-10)

French Green beans, Sea Salt, Cracked pepper, toasted almonds  
\$35 (Serves 8-10)

Traditional Green Bean Casserole (V) with French Fried Onions  
\$35 (serves 8-10)

Asparagus Gremolata (VV, GF, DF)  
oven roasted with EVOO & topped with Lemon Zest, Garlic & Flat Italian Parsley  
\$42 (serves 8-10)

Grilled Vegetables with Balsamic Reduction (VV, GF, DF)  
\$32 (serves 8-10)

Orange Reduction Glazed Baby Carrots (VV, GF)  
\$29 (Serves 8-10)

Roasted Cauliflower Au Gratin (V)  
\$42 (serves 8-10)

Caramelized Brussels Sprouts (VV, GF, DF) with Shallot, Garlic & Thyme  
\$32 (serves 8-10)

## **RICE, POTATOES & MORE**

Whipped creamy garlic Yukon gold potatoes \$55 (serves 8-10)

Long Grain & Wild Rice with Pecans & Dried Wild Cherries (V, GF) \$38 (serves 8-10)

Butternut Squash & Yukon Gold Smash (V, GF) \$35 (serves 8-10).

Maple Bourbon glazed Oven Roasted Sweet Potatoes (VV, GF, DF)  
\$35 (serves 8-10)

Oven Roasted Fingerling Potatoes, drizzled with VOO, and garlic, rosemary \$45 (serves 8-10)

Cinnamon Ginger Cayenne Roasted Sweet Potatoes, Butternut Squash &  
Caramelized Brussels Sprouts (VV, GF, DF) \$48 (serves 8-10)

Parmesan Truffled Orzo \$48 (serves 8-10).

Maple Syrup Caramelized Brussels Sprouts, \$48 (serves 8-10)

## **A LA CARTE ENTREE SELECTIONS**

Roasted Rib Eye, Medium Rare, Herbed, Au Jus, creamy horseradish sauce-side, serves 6-8, \$259

Oven Roasted Turkey Breast, Herbed butter, carved 6 lb \$149 serves 6-8

Turkey Gravy with a touch of White Wine \$9/qt

Bacon Wrapped Pork Tenderloin Medallions (GF, DF) topped with Apple Cider Glaze  
\$140 (Serves 8-10)

Roasted Pork Loin with baby Bella mushrooms and white wine gravy  
\$130 serves 10-12

Salmon fillet Chili Lime, and Honey glazed  
\$120 serves 10-12

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel topped with Buttered Bread Crumbs  
\$90 (serves 6-8)

Braised Short Ribs  
slow cooked in Red Wine & Fresh Herbs until fork tender  
\$225.00 (serves 6-8)

Roasted Tenderloin of Beef garnished with  
Caramelized Onions, Sautéed Mushrooms & Roasted Grape Tomatoes  
accompanied by Chimichurri & Creamy Horseradish  
\$295, serves 6-8

Oven Roasted, Herb Encrusted boneless Leg of Lamb sliced & fanned, served with a side of Arugula Mint Pesto  
\$195, serves 6-8

Spiral Sliced Honey Glazed Ham accompanied by Hot & Sweet Mustard  
\$160, serves 8-10

## **APPETIZERS**

Serves 10-12

**Warm Brie wrapped in Puff Pastry (V)**  
served with Preserves, Nuts, Apples, Pears & Baguette Slices \$95.00 (serves 12-15)

**Great American & Imported Cheese Platter (V)**  
5 Varieties of Select Hard & Soft Cheeses  
with Dried Fruits, Berries, Grapes, Fig Jam, Marcona Almonds and Assorted Breads & Crackers \$145.00 (serves 15-20)

**Mini Beef Wellingtons**  
40 pcs, \$90

**Spinach Spring Scallion Dip (V)**  
surrounded by Carrot Stix & Cucumber Stix & served with Freshly Baked Baguette Rounds \$50.00 (serves 15-20)

**Herbed Goat Cheese Crock (V)** with Sun-Dried Tomato Basil Coulis accompanied by Herbed Garlic Crostini \$55.00  
(serves 12-20)

**Hot Artichoke & Parmesan Dip** (V) accompanied by Homemade Pita Chips \$55.00 (serves 15-20)

**Hot Crab & Pimento Crock** (GF) served with Fresh Red & Yellow Tortilla Chips \$65.00 (serves 15-20)

**Chef's Original Sweet & Sour Meatballs** (DF) \$95.00 (100 Pieces)

**Chorizo Stuffed Dates** wrapped in Cured Bacon (GF, DF) \$95.00 (40 Pieces)

## **PARTY PLATTERS**

### **Tex Mex Platter**

Our amazing house-made guacamole, Pico de Gallo and Black bean dip with Sour cream, Cheddar cheese, Monterey Jack cheese, and Delicacy's own corn tortilla chips.

\$95, Serves 8-10

### **Antipasto Platter**

Prosciutto di Parma, Prosciutto Cotto ham, Genoa salami, Provolone and fresh mozzarella cheeses, grilled vegetables, artichokes, tender white beans, roasted peppers and Kalamata olives, served with crusty bread

\$130, serves 8-10

### **Pan Asian\***

Chicken satay, chili lime Shrimp, Duck pot stickers, Vietnamese spring rolls, cucumber crudité. Accompanied by peanut sauce and Sriracha sauce.

\$259 Serves 8-10

### **Vegetable Crudités**

A bounty of fresh vegetables, including carrots, celery, cucumbers, peppers, broccoli, asparagus & tomatoes, served with your choice of ranch or balsamic dipping sauce

\$65 serves 8-10

### **Festive Fruit Platter**

Sliced fresh fruit served with your choice of chocolate sauce or raspberry coulis \$95, serves 8-10

### **Middle Eastern Mezze Platter**

Traditional hummus, roasted red pepper hummus, baba ghanoush, dolmades, half dried tomatoes, Kalamata olives, feta cheese, chick pea salad and lots of lightly toasted pita points.

\$125, serves 10-12

### **Chicken Dippers**

Breaded Chicken tenders served with our own dipping sauces - BBQ, Sweet and Sour, and Honey Mustard

\$85, serves 12-15

### **Shrimp Trio**

Poached shrimp cocktail, lemon caper shrimp, and spicy chipotle shrimp \$185, serves 10-15

**BEST OF**  
**Hartford**  
**MAGAZINE**  
**2016**  
**2017**  
**2018**  
**2019**  
**2020**



Since 1993



## Dip Trio

Choose any three: guacamole, Pico de Gallo, black bean dip, sour cream, traditional hummus, roasted red pepper hummus & baba ghanoush. Served with your choice of tortilla chips or toasted pita points.

\$95, serves 10-12

## DESSERTS

### FRESH BAKED PIES

Serves 8-10

Cherry, Pumpkin, Apple, Pecan

\$35.00

Pecan \$42.00

### COOKIE & BROWNIE PLATTER

\$75

The finest selections of our fresh baked cookies, brownies, and blondies.

### CHOCOLATE DIPPED FRUIT

Dark Chocolate Dipped Strawberries drizzled with White Chocolate \$1.60 each (Minimum of 50)

White Chocolate Dipped Strawberries drizzled with Dark Chocolate \$1.60each (Minimum of 50)

### FRUIT DISPLAY

A Sweeping Display of Fresh Fruit to include

Honeydew Melon, Cantaloupe, Seedless Grapes, Watermelon, Fresh Pineapple & Strawberries (VV, GF, DF)

Small (serves 12-16) \$69.95

### CUPCAKES

*Minimum 1 dozen*

Custom Frosted Cupcakes

Standard Cake Flavors: Vanilla, Chocolate, Frosting: Vanilla, Chocolate.

\$4.50 each cupcake

### FRENCH MACARONS

*Minimum 1 tray (doz/tray)*

The tray of assorted Chocolate, vanilla, pistachio, cherry and lemon macarons \$35 per tray

### ASSORTMENT OF MINI PASTRIES

*1 doz per tray*

The tray of assorted Cream puffs, eclairs, mocha eclairs, espresso bites, napoleons, and belle fleurs pastries.

\$35 per tray

### CAKES

Serves 10-12

*Personalize it at no charge*

Raspberry Mousse and Chocolate Cake

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Fresh Fruit White Cake  
\$55

Party Size Cakes available, please contact our office 860-236-7100