

Delights Catering

Catering menu is designed for groups of 12 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
 - STRAWBERRY CHAMPAGNE
- COOKIES- ALL NATURAL INGREDIENTS
 - CHOCOLATE CHIP
 - OATMEAL RAISIN
 - LOADED PEANUT BUTTER
 - CHOCOLATE MINT
 - FUNFETTI
 - MERINGUE (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
 - RASPBERRY ALMOND
 - 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
- 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, PARMESAN

DEVILED EGGS- MADE FROM LOCALLY SOURCED ORGANIC EGGS

- *APPLE AND BACON
- *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

KABOBS- PREMIUM INGREDIENTS EQUALS INCREDIBLE FLAVOR

- *CAPRESE MARINATED CHEESE TORTELLINI
- *SEASONAL FRUIT

MINI PUFF TARTS- OUR HOUSE MADE PUFF DOUGH WITH FILLINGS

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

ITALIAN SAUSAGE STUFFED MUSHROOMS- CURT'S FAVORITE! FRESH MUSHROOMS FILLED WITH A HOUSE BLENDED SPICY ITALIAN 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

GINGER GARLIC MEATBALLS- VOLM CENTURY FARM GROUND BEEF BLENDED WITH SPICES AND TOPPED WITH TANGY GINGER SAUCE

MEDITERRANEAN HUMMUS PLATTER- COMES WITH PITA CHIPS AND VEGETABLES

SPINACH ARTICHOKE DIP- A HOUSE BLEND OF CHEESES, SPINACH, ARTICHOKE AND GARLIC. COMES WITH FRESH BAGUETTE FOR DIPPING

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

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

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

ASSORTED VEGETABLE OR FRUIT TRAY- A UNIQUE AND VAST DISPLAY OF SEASONAL PRODUCE

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