



Delicious Catering Services, Inc.
10871 SW 188 Street #22
Miami, Fl 33157
786-486-0246
786-288-7220

Event Date:
Client Name:
Projected attendance:
Coordinator:
Location:
Time: ????
Caterer Arrival and Setup time: ????????????????
Clean-up: Included in price starting at

***Staff Requested-** Chefs, & servers included, Lead Floor Captain, Bartenders, **5 hour reception plus set up and breakdown included each additional hour will be charged for staff-total 10 hours included**
Carving Station Chef Food Chaffers, Buffet Table, Buffet Table Linens, Decor, and heat lamps for carving station included

Special Notes and Request:
Bride and Groom Cocktail Plate
Pre mixed signature drinks-??????????????
Modern, Latin Tropical Theme, Asian, Moroccan, - Buffet table dressed with tropical greenery and Asian deco, and Moroccan deco if applicable
Servers- Black Shirts,, black pants, Bistro Aprons, and black shoes, or ??????????

Time Line:

Bread

"ZAK the Baker" Sourdough Bread

Or

French Baguettes

Or

Dinner rolls

Or

Artisan bread

Served with Butter

Appetizer Choose 1-

Cajun Grilled Shrimp Cocktail

Colossal shrimp Grilled then chilled and served with a Cajun cocktail sauce.

Tenderloin Napoleon Polenta

Fried Polenta stacked with sliced Grilled Beef Tenderloin and Served with a fresh tomato sauce and topped with micro greens

Key Largo Crab Cake and Frisse Salad

Special Lump crab meat cake with corn served with a Key Lime Aioli sauce and a Frisse salad with crumbled Gorgonzola cheese, grilled pear, Bacon Lardons, and finished with a apricot Vinaigrette

Tasajo and Filet Mignon Croquette with a Avocado and Onion Mousse

Croquette is served with a chimichurri mayonnaise, Avocado is Layered napoleon style with cherry tomatoes and finished with a lime cilantro aioli and topped with Paradise Blend micro greens

Serrano Ham and Brie Empanada and Hearts of Palm Salad

Served with a cumin bean compote sauce, Salad is composed of -palm hearts, cilantro lime vinaigrette, tomatoes, peppers, and red onions

** 16% gratuity added to all catering events**

Steak Pinchos

Skewered churrasco steak served with plantain chips, garlic Mojo, and Chimichuri dipping sauce on a bed of greens

Florida Mahi Mahi Ceviche

Mahi Mahi marinated in triple citrus juices with tomatoes, peppers, red onions, cilantro, and served with homemade tortilla chips

Panzarotti

*Gorgonzola and Chicken Panzarotti (Deep fried Ravioli)
Served with a sun dried tomato sauce and finished with shave parmesan and Truffle oil*

Lobster Cake

Served with a micro broccoli sprout Salad, Mango Salsa, and Key lime Aioli

Pan seared Asian Tofu

served on wakame salad

Spanish Smoked Paprika Scallops

Served in a Spanish Sweet Smoked Paprika Sauce with onions, green olives, capers, red peppers, and a Toasted Crostini with smoked paprika Aioli

Shrimp Cocktail

Colossal shrimp cooked then chilled and served with a cognac cocktail sauce.

Empanadas Trio

Jerk chicken, Beef and raisin, and Ham and Gruyere cheese empanada served on a bed of field greens with Mango dipping sauce

Salad Course- choose 1

Baby Arugula Salad

Grilled peppers, Grilled Pears, crumbled feta, cherry tomatoes, red onion, shredded Confit duck, and finished with a Greek vinaigrette

Baby Spinach Salad

Grated parmesan, Kalamata olives, red peppers, tomatoes, red onion, oranges, and a Warm Pancetta dressing

Serrano Ham Arugula Salad

Arugula, Serrano, shaved red onion, Cherry tomatoes, toasted pine nuts, chevre cheese, and Honey balsamic vinaigrette

Tropical Palm Heart Medley

With cilantro, red onions, Tomato, Haas Avocado, red peppers, and lemon vinaigrette

Panzanella Salad

Grilled bread, Basil leafs, Cherry tomatoes, Red Onion, Black Olives, Grated Granna Cheese, Balsamic reduction and a roasted shallot vinaigrette

Asian Wakame Salad

seaweed, cucumbers, Rice Wine vinegar, sesame oil, soy sauce

Feta Spinach Salad

, tossed with spinach, feta, red onions, slivered almonds, grape tomatoes and a Dijon Honey dressing

Spinach Pancetta Salad

Warm Pancetta, tossed with spinach, red onions, slivered almonds, grape tomatoes and a Dijon pancetta dressing

Grilled Tuna Loin Nicoise Salad

Grilled tuna, Kalamata olives, Haricot vert, cherry tomato, Soft boiled egg, red onion, potato, cucumber, and capers- finished with a roasted shallot vinaigrette and topped with a crostini and Olive tapenade

Greek Hortiki Salad

Diced cucumber, tomato, onion, olives, herbs, feta cheese, and Lemon vinaigrette served in a radicchio shell

Organic Mix Green Salad

Served with orange wheels, diced tomato, shaved onion, and goat cheese finished with a roasted shallot vinaigrette

Beet and Orange Napoleon

Roasted beets sliced in wheels and stacked on orange wheels marinated in a Beet vinaigrette and finished with gorgonzola cheese

Prociutto Arugula Salad

Arugula, prociutto, shaved red onion, toasted pine nuts, and balsamic vinaigrette

Mix Green Salad

Lemon-cilantro vinaigrette served with palm hearts, sliced Vidalia onion, cherry tomatoes, and Pine nuts

Classic Mixed Green Salad

Served with Fig Balsamic Vinaigrette, tomatoes, onion, shaved carrot

Roasted Red Pepper and Garbanzo Bean Salad

With chopped romaine, tomatoes, chopped eggs, celery, and cumin vinaigrette

Classic Caesar Salad

Served with home made garlic croutons, and egg less Caesar dressing

Chopped Romaine Ceviche Salad

Fresh squeezed lime juice, diced peppers, onion, cilantro, tomatoes and choice of fish, ceviche served on a bed of chopped romaine with shaved red onion and lemon vinaigrette

Strawberry Mixed Green Salad

With sliced strawberries, red onions, cherry tomatoes, gorgonzola cheese, and cranberry vinaigrette

Startch-choose 1

Artichoke and Potato Hash

Petite Pea Risotto

finished with grana cheese

Goat Cheese Mashed Potato

Creamy potato finished with chevre cheese

Saffron Valencia Rice

Cooked with peas, onions, garlic, and fresh herbs

Roasted Mini Potatoes

Served with garlic and parsley and sauté' Vidalia onions

Garlic Potato Gratin

Israeli cus cus

Papas Bravas

Potato, paprika, chorizo, onions, tomato and more cooked together

Wild Rice Medley

With toasted almonds

Dried Fruit Cus Cus

Assorted dried fruits, lemon juice, and fresh mint

Parsley and garlic Mini potatoes

Either fingerling or mini

Moroccan Basmati Rice

Pistachios, dried fruit, mint, and garlic

Roasted Garlic Plantain Mash

Mashed plantain and potato mixed in with roasted garlic

Black Bean's and white rice

Traditional Cuban black beans and rice

Wild Rice Medley

With toasted almonds and Craisins

Sweet Pea Risotto

Finished with grana cheese

3Cheese Potato Gratin

Vegetables-choose 1

Spring Asparagus Medley

Green Asparagus, White Asparagus, garlic, and onions

Baby Vegetables

Sunburst Squash, Zucchini, baby carrots dressed in honey glaze

Garlic Dressed Haricot Vert

Sauté and served

Grilled Vegetables

Served at room temp with balsamic glaze

Grilled Asparagus

Entrée-choose 1

Pan Seared Grouper (no vegetable or starch choice)

Served with celeriac root puree, and Grilled Potrabella- finished with a mushroom ragout sauce

Seared Florida Yellowtail snapper(no vegetable or starch choice)

Served with grilled Asparagus, a Pea risotto and finished with a sauce vierge (made of olives, capers, tomato, lemon, basil, anchovies, etc)

Lemon-Herb marinated Lamb chops(no vegetable or starch choice)

Served on a bed of artichoke and potato hash with garlic wilted spinach and finished and topped with a herb lamb jus

Grilled Beef Tenderloin(no vegetable or starch choice)

Served with butternut squash goat cheese mash potatoes, sautéed escarole and finished with a Port demi reduction sauce

Sugar Cane skewered Colossal Shrimp(no vegetable or starch choice)

Grilled and finished with a Asian BBQ tamarid sauce served with baby Bok Choy on a bed of Some noodles drowned in a Miso Broth and finished with Thai Basil

Seared Lamb Loin Chops(no vegetable or starch choice)

Served on a bed of white bean ragout, served with Broccoli Rabe, and finished with truffle butter

Grilled Beef Tenderloin(no vegetable or starch choice)

Served with Argentinian Chimichurri sauce, pommes frits, and braised kale

1.)Surf Course

Pan Seared Catch of the Day

Served with lemon caper buerre blanch sauce

On a bed of sauté spinach

2.)Turf Course

Grilled Hanger Steak, served with a Shallot Demi Sauce, Sauté Garlic Rappinni, and Goat cheese infused smashed red potato –Shallot Straws

Tropical Grilled Surf and Turf(no vegetable or starch choice)

Grilled Beef Churrasco served with Sugar Cane Skewered Colossal Black Tiger Shrimp, Saute Spinach, Roasted Garlic Plantain Mash- finished with Chimmichurri Sauce

Rustic Surf and Turf(no vegetable or starch choice)

Grilled Filet served with a chocolate balsamic demi sauce, served with Goat Cheese Smashed Red Potatoes -topped with Crispy Shallots Also, Seared Filet of fish with sauce vierge and Garlic Almandine Haricot vert-

Thyme Scented Lamb Loin chop

Served with a mint yogurt sauce

Grilled Choice Beef Tenderloin- Chef carved to order

Served with Chimmichurri Sauce

Whole Telicherry Peppercorn Crusted Prime Rib

Served with jus sauce

Traditional Surf and Turf

Herb Crusted Lamb Chops

Finished with a sweet port reduction

Seared Yellowtail snapper

Served with a sauce Vierge

Tamarind Glazed Grilled Colossal Shrimp

Served in miso broth, with somen noodles, and bok choy (no vegetable or starch choice)

Citrus Scented Salmon

finished with an citrus buerre blanch

Mojo Grilled Airliner Chicken Breast

Boneless breast served with shin and wing

Feta and Spinach Stuffed Chicken Breast

Boneless breast served with shin and wing

Tropical Surf and Turf(no vegetable or starch choice)
Grilled Choice Beef Tenderloin served on a bed of Plantain Mash with grilled Asparagus and topped with a Colossal Mojo Grilled Shrimp and a chiffla
Finished with Chimmichurri sauce and Lemon Mojo Aioli

Tropical Surf and Turf #2(no vegetable or starch choice)
Grilled Choice Beef Tenderloin on a bed of Plantain Mash with grilled Asparagus and topped with a Cold Water Butter Poached Lobster tail and a chiffla
Finished with Chimmichurri sauce, Lemon Mojo Aioli, and a Lemon Crowni

\$73 per person plus tax and service-
Includes, servers, Party rentals* entrée, 2 food station, passed hors d'oeuvres, and chef(s)

Different Station Available Choose-2

Manchego Cheese Station (cheese, flatbread, Fruit Vegetables, and crostinis)
Ceviche Station (1 Shrimp Ceviche, 1 Fish Ceviche, 1 Fish Jose Cuervo Ceviche,)
Spanish Tapas Station (assorted Tapas)
Self Service Sushi Station (Sushi, Nigiri, Sashimi, Basic seafood...) (add A sushi chef for \$25 per hour 5 hour min)
Moroccan Station-assorted Moroccan Appetizers

Coffee Service-included

Coffee, Cream, Sugar, Teaspoons, Porcelain Coffee cups, saucers

Butler style Hors D'oeuvres: choice of 6 different choices- Choose 6 from Menu A or Havana Series 1hr Passed out or 2 from Menu A or Havana Series and 3 From Menu B

Menu A

Pulpo a la Gallega- Braised Grilled baby Octopus served on a Smoked Paprika potato with an Aji Parsley Sauce

Mini Bandega Paisa- Tostone cup filled with Red Bean Puree, Diced Avocado, Beef and topped with a poached quail egg/Chicharonne, Cilantro- served with a mini fork

Mini Colombian Empanada- Served with a traditional Colombian Pico Sauce

Arepas and Shredded Beef- Mini Arepas topped with Fajita infused shredded Beef and topped with Key Lime Crem Fresh and micro greens

Mesquita Duck Empanadas- Traditional Empanadas with Mesquita Smoked Buck Breast with Saute vegetables and served with a Jalapeno Roulade Sauce

Blackened Lobster Pepperjack Polenta- Baby Polenta Cakes topped with Blackened Lobster Bites and finished with Piquant Smoked Tomato sauce

Mayan Grilled Beef with Biscuits- Succulent beef marinated in our delicious Mayan marinade of Chipolte Cocoa, Tequila and a touch of orange and spices, grilled to perfection served sliced with Cilantro Lime Mayonnaise and Jalapeno Cheddar Biscuits

Cochinita Poblí- Shredded Pork soaked in sour orange and jalapenos, twice fried and served on a Camote Bread with Chipolte Sour Cream

Fish Ceviche shooter – Fish served in miniature Shot glass cup topped with a splash of Jose Cuervo Gold Tequila and Julienne tortilla chip with a demi-spoon

Her crusted Chicken Crostini- served on a crostini with black cherry spread, topped with Goat Cheese squeeze and caramelized shallots

Grilled Cheese and Tomato Soup- Served in a decorative bowl with a mini demi tasse spoon

Mini Bruschetta Napoleon – Mini Fresh Mozzarella layered with grape tomatoes and served in a Basil Oil with cherry balsamic Glaze

Crab Miso Soup- Served in a Asian spoon with spicy Asian mustard and garnished with chives

Tapenade Toast- Olive tapenade served on toast points and garnished with fried capers

Coconut Shrimp- Butter flied Shrimp battered and fried in coconut flakes served with a Pina Chili Sauce

Bruchetta Caponata- Eggplant caponata served on a toasted crostini with Balsamic reduction and shaved Granna cheese

***Tomate & Mozzarella Bruchetta-** Dice Roma tomatoes & mozzarella served in a baked Phyllo cup

Mini totilla fritatas topped with a cilantro aioli and lump fish caviar

Tuna tartar canapes- Aji tuna served atop of wonton skins and garnished with micro cilantro wasabi sesame seeds

Mushroom tart- A blend of exotic mushrooms served in bread canape with fin herbs and baked in our home made imported cheeses

Bacon wrapped shrimp- glazed with a guava bbq sauce

Beef wellingtons- accompanied with a home made goat cheese horseradish

Moroccan Pulled Chicken- Slowly Braised pulled chicken served in a Phyllo cup topped with Harissa yogurt sauce

Mexican Chiminchanga- Filled with spicy mesquite chicken, rice, and jack cheese

Arugula Pesto Crostini- Served on a toasted crostini, topped with roasted red pepper and shaved cheese

Jose Cuervo Shrimp Ceviche- Baby shrimps Ceviche served in miniature Corn tortilla cup topped with a splash of Jose Cuervo Gold Tequila

Crab Rangoons- Lump crab meat with cream cheese, scallions, and other asian ingredients wrapped in a wonton and cooked- served with a chili soy sauce

Assorted Canapés- Pesto, Egg spread, Tapanade spread, etc.

Thai Chicken Curry- Cooked in coconut milk with curry served on an Asian spoon with small rice ball and Holy Basil

Vegetarian Indian Samosas- Seved with spicy Mango Chutney

Yellow-fin Tuna Pepernada- Seared tuna loin served on a Peruvian Purple Potato chip topped with marinated pepper slaw (pepernada)

Puff Pastry Baked Brie- Brie wrapped in puff pastry with Apricot honey

Chinese Spring Rolls-Shanghai style- Pork or vegetable spring rolls served with duck sauce glaze

Curried Devilled eggs- Served on flatbread with chopped parsley

Panzarotti- Classic Italian Fried ravioli stuffed with prociutto, and mozzarella and served with a golden tomato sauce

Gyoza- Pork Pot Stickers served with a Soy Yakitori sauce

Chicken Satays- Chicken Marinated in Thai Lemon grass marinade served with Thai Peanut sauce

Mini Beef quesadillas- Char grilled beef, cheese, grilled peppers, onions, served with Jalapeno lime sour cream

Chicken cordon bleu- tavern ham, gruyere cheese stuffed and crusted with Japanese bread crumbs served with a Dijon sauce

Mini Egg rolls- traditional Chinese egg rolls served with asian dipping sauce

Mini beef burger's- served with manchego cheese, Black Angus beef, tomato, lettuce, and grilled onion sauce

Chicken Yakitori- Traditional Chicken Yakitori Skewers served with sesame seeds

Sushi Boat- Assorted sushi platter served with Soy Sauce, Pickled Ginger, and Wasabi

Smoked Salmon Mousse- Served in a cucumber cup, with horseradish sauce

Asparagus Prociutto Spears- Broiled asparagus spears wrapped with Prociutto served with a Lemon-Saffron sauce

Jerk Chicken Empanadas- Slowly Braised jerk chicken in puff pastry with a spicy tropical salsa

Spicy Tuna Borek- Cooked tuna loin mixed with spices, Harissa, and fresh herbs in a phyllo borek with spicy Harissa yogurt.

Tandoori Chicken Pastries- Indian tandoori chicken served in a pastry shell with fresh yogurt sauce

Asian Tuna Tar Tar- Sesame soy dressed Yellow -fin tuna served on a crispy wonton skin

House Cured Salmon- Served on Flatbread with shallot marmalade and whole grain mustard sauce

Chicken Souvlaki- Greek garlic, lemon, herb marinated chicken served on a skewer with tzatziki sauce

Huli Huli Chicken- Hawaii's own version of barbecued chicken meat is cooked with Huli-Huli Sauce (made with pure Hawaiian brown sugar cane along with soy sauce, fresh ginger and more) served on a Stick, topped with a Black Bean Chipotle sauce

Hawaiian Chicken Satays- Pineapple Glazed Chicken served with dipping sauce

Havana Tropical Series-

***Mango and Mojo Chicken**- Slowly Braised pulled chicken served in a Phyllo cup topped with Mango chutney*

***Jose Cuervo Shrimp Ceviche**- Baby shrimps Ceviche served in miniature Corn tortilla cup topped with a splash of Jose Cuervo Gold Tequila*

***Tropical Curried Devilled eggs**- Served on flatbread with chopped parsley*

***Jerk Chicken Empanadas**-Slowly Braised jerk chicken in puff pastry with a spicy tropical salsa*

***Churrasco Cassava**- Char grilled Skirt Steak served with fresh Chimichuri sauce on a Cassava chip*

***Roasted garlic Chicken Croquetas**-Roasted chicken Meat made into a traditional Cuban croqueta, served with a Aioli sauce*

***Grilled Lime-cilantro Shrimp**-served on a Cuban tostada and finished with crem fresh*

***Vegetarian Maduro Empanada**- filled with maduros and cheese served with a spicy mayo sauce*

***Yuca fritters**- finished with key lime aioli*

***Miniature Cuban sandwiches**- filled with gruyere cheese, tavern ham, Roasted pork,gerkin pickle, Dijon mustard, and pressed in a Cuban roll*

***Tamarino Guarapo glazed shrimp**- served with an apple vinaigrette sauce*

***Havana Crab Cakes**- served with a pineapple aioli sauce*

***Bistec empanizado bites**- served with a lime onion chutney*

***Plantain Pork**- Cumin Mojo pork served on a plantain chip with garlic dipping sauce*

Haitian Inspired Cuisine

***Coconut Shrimp**- Butter flied Shrimp battered and fried in coconut flakes served with a Pina Chili Sauce with a candie pineapple bite*

***Haitian Conch Ceviche shooter**- Minced Conch served in miniature Corn tortilla in a tomato citrus sauce*

***Marinade au Poulet fritters**- Spicy Caribbean chicken fritters served with a Piquant Mango sauce and cilantro leafs*

***Bannann Peze Poulet**- Twice Fried Green Plantain topped with a chicken in a Carribean sauce*

***Griot Kabobs**- Scotch Marinated Fried Pork Chunks served with a sweet sauce on a skewer*

***Boulette Balls**- Famous Hatian Meatballs served in a cumin stew on a pop stick and coconut flakes*

***Lambi a la Creole**- Fried Conch fritters with Creole lambi sauce*

***Tassot Kabobs**- Citrus Marinated beef grilled, skewered, and finished with a Cajun Garlic Sauce*

Menu B

***Kibbie**-Cracked Bulger wheat stuffed with Ground beef, pine nuts, and Arabic spices served with a tahini sauce*

***Steak and fries**- mini seared beef tenderloin topped with thin sliced pomme frites and served with house steak sauce*

***Sugar Cane Shrimp**- BBQ Tamarid-soy glaze shrimp skewered through a sugar cane skewer, grilled to perfection*

***Beef Loin Kabobs**- Sterling silver beef loin kabobs Marinated in Thai Lemon grass marinade*

***Pancetta Scallop**- Scallop served in decorative shell with a warm pancetta dressing*

****Vietnamese Lobster and Avocado Summer Rolls**- Traditional Vietnamese rolls served with peanut-soy dipping sauce*

***Florida Stone Crab Claws**-Served with spicy mustard Sauce(Add \$3.00 per person) –in season only*

***Duck Confit**- Served on a crispy homemade herb potato graufette served with*

***Jumbo Shrimp Cocktail**- Colossal shrimp cooked then chilled and served with a cognac cocktail sauce.*

***Beef/Shrimp Satay**-Meat will marinate in ginger-soy marinate and grilled to perfection and served with peanut dipping sauce.*

***Cucumber Caviar**- Cucumber Chip served with Crem Fresh and Caviar*

***Mini Grilled mesquite shrimp tacos**- served with micro greens, cherry tomatoes, cheese, triple citrus lime sauce and sour cream*

Scallops and Pork- Crispy Pork Belly served with a seared Scallop finished in a garlic Lime Mojo Sauce

Mini Columbian Empanada- Served with a traditional Columbian Pico Sauce

Grilled Grass fed Organic Lamb Bratwurst Skewer- Served with a Maple Dijon Sauce

Mini Key Largo Crab cakes- fresh florida blue crab meat cake, served with a key lime aioli

Mini Grilled Beef tenderloin au poive- crusted in peppercorn served with an au poive sauce

Lamb Loin Chip- Grilled Lamb Loin served on Peruvian Purple Potato chip with yogurt mint sauce

Scallop Tropical- Sliced Large Scallop served on a Plantain Chip with Spicy Mango Chutney

Churrasco Cassava- Char grilled Skirt Steak served with fresh Chimichuri sauce on a Cassava chip

Assorted Cheese Nips- Artisan cheeses served on Sesame flat bread, complimenting different textures, milks, and regions.

Lobster Papaya- Sweet Fl. Lobster medallion served on Cuban Toast with Tropical Papaya sauce

Lobster Croquetas- Sweet Fl. Lobster Meat made into a traditional Cuban croqueta

Tenderloin Napoleon- Stacks of Beef Tenderloin layered with creamy Gorgonzola cheese served on a Belgium Endive

Thai Lobster Curry- Cooked in coconut milk with curry served on an Asian spoon with Holy Basil

Lamb Lollipop- Bite size lamb chop, herb crusted and served with a yogurt tzatziki sauce

Shrimp Tempura- Asian classic served with homemade soy glaze

Tenderloin Polenta- Roasted red pepper polenta cake served with grilled tenderloin and tomato demi sauce

Grilled Pesto Shrimp- Served on a skewer with lemon sections

Fish and Chips-Bear Battered Lobster Served with Lime-Garlic Aioli and Potato Graufette

Belgian Endive- Served with grilled tenderloin, and creamy horseradish sauce

Grilled Lime-cilantro Shrimp- served on a cheese crisp and finished with crem fresh

Grilled Pear Phyllo cups- filled with gorgonzola, shallot marmalade, and grilled pears

Mini Beef Wellington- Tenderloin Bites coated with foie gras truffle pate and crimini mushrooms- served with a Au poive sauce

Sashimi Assorted- Tuna, White fish, and Organic Salmon served with a soy glave on a European Cucumber Chip

Caviar Blini- Blini served with Crem Fresh and Caviar

Miniature Grilled chicken and Caramelized apple Empanada- Served warm with gorgonzola cheese

Sliced Pate de froie gras- served on a crostin with peppered apricots

Crispy Potato and Truffle pancake- served with Truffle oil crem fresh and chives

***Party Rental: Included**

Included- Dinner fork, Dinner Knife, spoon, Champagne toast glasses, Salad Fork, Dessert spoon/fork, Appetizer fork, Dinner plate, cake plate, salad plate, appetizer plate, water glasses, wine glasses, rocks glasses, buffet tables, bar tables (standard tables), all serving ware, deco for buffet tables, heat lamps, etc.

Not included- Linens, seats, tables, delivery
(Additional fees apply)

***Ala Carte
Beverage Service***

Bar Setup (for Beer, Wine & Liquor)*

\$4.25 per person

Includes Ice, Plastic Cups, Coke, Diet Coke, Sprite, Water, Stir Straw, Ice Bucket, bar table, linen Wine Key, Beverage Napkins, Orange Juice, Cranberry Juice, Grapefruit Juice, Tonic Water, Club Soda, Ginger Ale, Lemons & Limes, etc.

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Moroccan Nights Tea Party:

Gun Powder Tea, Mint, Turkish Tea cups, Passed silver tray, silver tea kettle

@2.00 per person

1All alcohol is property of the customer and must be purchased by the customer. The customer assumes all liability for service of alcohol. As a courtesy, Delicious Catering can order and pick-up the alcohol for the customer for a \$75 delivery/order fee with the cost of the liquor payable to the liquor company or reimbursed to Delicious Catering Service.

Staff
Rental
Party Rental Deposit (Refundable)
Dessert
Party Platter
Subtotal
Service and gratuity
Tax
Total
Deposit \$
Balance of

Dear

*We appreciate the opportunity to cater your upcoming event. The above menu has been provided for you and reflects our earlier discussions. Please call and we will gladly make any adjustments you wish. The price for the attached menu is **as specified**. The date for this event is*

Staffing:

Rental Items :

*Upon signing this agreement A&S Delicious Catering Services, will require a \$1/3 deposit (non-refundable) to hold the date and a 1/3 deposit payable to A&S Delicious Catering Services, Inc. no later than **30 days prior to event** To ensure a pleasurable event for all, I will request that I shall be informed of any increase in guest count no later two days in advance of the date of the event. Any increase in the guest count shall be reflected in the final invoice. In the event that your event requires additional food service, as set forth above, additional charges for service will apply. Final Payment is due 2 days before delivery we appreciate you business and look forward to working with you Agreed and accepted the terms of this contract this day _____, 2010.*

Christopher Bulgarin
A&S Delicious Catering Service

***for further explanation of contract please look at Catering and company policies in contract**

Cancellation Policy:

If cancellation request is given fewer than 168 (7 days) hours in advance from start time of party, the customer is responsible for full payment of the order.

Staff Services:

Include in weddings

Except Bartender at an additional- \$25 per hour 6 hour minimum

Payment:

**** 16% gratuity added to all catering events****

Private events: For orders Please follow this payment schedule:

- To reserve the date, 1/3 down payment is required
- 1/3 payment is required 30 days prior to event
- Final payment is due 48 hours prior to delivery with cash or personal check.

*Service fees or adjustment to the final bill after the event may need to be billed or credited.
Additional fees charged by location or other will be paid by client.*

Delicious Catering Services, Inc.
10871 SW 188 Street #22
Miami, Fl 33157
786-486-0246

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Coordinator:
Location:
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Caterer Arrival and Setup time: ????????????????
Clean-up: Included in price starting at

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Servers- Black Shirts, black pants, Bistro Aprons, and black shoes, or ??????????

Time Line:

Bread

"ZAK the Baker" Sourdough Bread

Or

French Baguettes

Or

Dinner rolls

Or

Artisan bread

Cocktail Hour-

Cocktail Stations during cocktail hour-choose 2-

Manchego Cheese Station and Serrano Leg Station Chef Carved to order
(cheese, flatbread, Fruit Vegetables, and crostinis)

Tropical Ceviche Station

Glass Display with assorted Tortilla chips, Plantain Chips, Yucca Chips, and Chiflas
(1 Shrimp Ceviche, 1 Fish Ceviche, 1 Mix Seafood Jose Cuervo Tropical Ceviche.)

Spanish Tapas Station

(assorted Tapas) (menu to be provided)

Self Service Sushi Station

(Sushi, Nigiri, Sashimi, Basic seafood...) (menu to be provided)

Moroccan Station-

Moroccan Appetizers (menu to be provided)

Tostone Sattion-

with choice of

Ropa Vieja

Black Beans

Baby Shrimp Enchilada

Cheddar Cheese

And finished with choice of Garlic Mojo, Key Lime Crem Fresh, and Clives

Butler style Hors D'oeuvres: choice of 6 different choices-

Menu A

- Pulpo a la Gallega**- Braised Grilled baby Octopus served on a Smoked Paprika potato with an Aji Parsley Sauce
- Mini Bandega Paisa**- Tostone cup filled with Red Bean Puree, Diced Avocado, Beef and topped with a poached quail egg/Chicharome, Cilantro- served with a mini fork
- Mini Columbian Empanada**- Served with a traditional Columbian Pico Sauce
- Arepas and Shredded Beef**- Mini Arepas topped with Fajita infused shredded Beef and topped with Key Lime Crem Fresh and micro greens
- Mesquita Duck Empanadas**-Traditional Empanadas with Mesquita Smoked Duck Breast with Saute vegetables and served with a Roulade Sauce
- Blackened Lobster Pepperjack Polenta**- Baby Polenta Cakes topped with Blackened Lobster Bites and finished with Piquant Tomato sauce
- Mayan Grilled Beef with Biscuits**- Succulent beef marinated in our delicious Mayan marinade of Chipotle Cocoa, Tequila and a orange and spices, grilled to perfection served sliced with Cilantro Lime Mayonnaise and Jalapeno Cheddar Biscuits
- Cochinita Poblá**- Shredded Pork soaked in sour orange and jalapenos, twice fried and served on a Camote Bread with Chipotle Sour Cream
- Fish Ceviche shooter** – Fish served in miniature Shot glass cup topped with a splash of Jose Cuervo Gold Tequila and Julienne tortilla chip with a demi-spoon
- Her crusted Chicken Crostini**- served on a crostini with black cherry spread, topped with Goat Cheese squeeze and caramelized shallots
- Grilled Cheese and Tomato Soup**- Served in a decorative bowl with a mini demi tasse spoon
- Mini Bruschetta Napoleon** – Mini Fresh Mozzarella layered with grape tomatoes and served in a Basil Oil with cherry balsamic Glaze
- Crab Miso Soup**- Served in a Asian spoon with spicy Asian mustard and garnished with chives
- Tapenade Toast**- Olive tapenade served on toast points and garnished with fried capers
- Coconut Shrimp**- Butter fried Shrimp battered and fried in coconut flakes served with a Pina Chili Sauce
- Bruchetta Caponata**- Eggplant caponata served on a toasted crostini with Balsamic reduction and shaved Granna cheese
- *Tomato & Mozzarella Bruchetta**- Dice Roma tomatoes & mozzarella served in a baked Phyllo cup
- Mini totilla fritatas** topped with a cilantro aioli and lump fish caviar
- Tuna tartar canapes**- Aji tuna served atop of wonton skins and garnished with micro cilantro wasabi sesame seeds
- Mushroom tart**- A blend of exotic mushrooms served in bread canape with fin herbs and baked in our home made imported cheeses
- Bacon wrapped shrimp**- glazed with a guava bbq sauce
- Beef wellintongs**- accompanied with a home made goat cheese horseradish
- Moroccan Pulled Chicken**- Slowly Braised pulled chicken served in a Phyllo cup topped with Harissa yogurt sauce
- Mexican Chimminchanga**- Filled with spicy mesquite chicken, rice, and jack cheese
- Arugula Pesto Crostini**- Served on a toasted crostini, topped with roasted red pepper and shaved cheese
- Jose Cuervo Shrimp Ceviche**- Baby shrimps Ceviche served in miniature Corn tortilla cup topped with a splash of Jose Cuervo Gold Tequila
- Crab Rangoons**- Lump crab meat with cream cheese, scallions, and other asian ingredients wrapped in a wonton and cooked- served with a chili soy sauce
- Assorted Canapés**- Pesto, Egg spread, Tapenade spread, etc.
- Thai Chicken Curry**- Cooked in coconut milk with curry served on an Asian spoon with small rice ball and Holy Basil

Vegetarian Indian Samosas- Served with spicy Mango Chutney

Yellow-fin Tuna Pepernada- Seared tuna loin served on a Peruvian Purple Potato chip topped with marinated pepper slaw (pepernada)

Puff Pastry Baked Brie- Brie wrapped in puff pastry with Apricot honey

Chinese Spring Rolls-Shanghai style- Pork or vegetable spring rolls served with duck sauce glaze

Curried Devilled eggs- Served on flatbread with chopped parsley

Panzarotti- Classic Italian Fried ravioli stuffed with prociutto, and mozzarella and served with a golden tomato sauce

Gyoza- Pork Pot Stickers served with a Soy Yakitori sauce

Chicken Satays- Chicken Marinated in Thai Lemon grass marinade served with Thai Peanut sauce

Mini Beef quesadillas- Char grilled beef, cheese, grilled peppers, onions, served with Jalapeno lime sour cream

Chicken cordon bleu- tavern ham, gruyere cheese stuffed and crusted with Japanese bread crumbs served with a Dijon sauce

Mini Egg rolls- traditional Chinese egg rolls served with asian dipping sauce

Mini beef burger's- served with manchego cheese, Black Angus beef, tomato, lettuce, and grilled onion sauce

Chicken Yakitori- Traditional Chicken Yakitori Skewers served with sesame seeds

Sushi Boat- Assorted sushi platter served with Soy Sauce, Pickled Ginger, and Wasabi

Smoked Salmon Mousse- Served in a cucumber cup, with horseradish sauce

Asparagus Prociutto Spears- Broiled asparagus spears wrapped with Prociutto served with a Lemon-Saffron sauce

Jerk Chicken Empanadas- Slowly Braised jerk chicken in puff pastry with a spicy tropical salsa

Spicy Tuna Borek- Cooked tuna loin mixed with spices, Harissa, and fresh herbs in a phyllo borek with spicy Harissa yogurt.

Tandoori Chicken Pastries- Indian tandoori chicken served in a pastry shell with fresh yogurt sauce

Asian Tuna Tar Tar- Sesame soy dressed Yellow -fin tuna served on a crispy wonton skin

House Cured Salmon- Served on Flatbread with shallot marmalade and whole grain mustard sauce

Chicken Souvlaki- Greek garlic, lemon, herb marinated chicken served on a skewer with tzatziki sauce

Huli Huli Chicken- Hawaii's own version of barbecued chicken meat is cooked with Huli-Huli Sauce (made with pure Hawaiian brown sugar cane along with soy sauce, fresh ginger and more) served on a Stick, topped with a Black Bean Chipotle sauce

Hawaiian Chicken Satays- Pineapple Glazed Chicken served with dipping sauce

Havana Tropical Series-

Mango and Mojo Chicken- Slowly Braised pulled chicken served in a Phyllo cup topped with Mango chutney

Jose Cuervo Shrimp Ceviche- Baby shrimps Ceviche served in miniature Corn tortilla cup topped with a splash of Jose Cuervo Gold Tequila

Tropical Curried Devilled eggs- Served on flatbread with chopped parsley

Jerk Chicken Empanadas- Slowly Braised jerk chicken in puff pastry with a spicy tropical salsa

Churrasco Cassava- Char grilled Skirt Steak served with fresh Chimmichuri sauce on a Cassava chip

Roasted garlic Chicken Croquetas- Roasted chicken Meat made into a traditional Cuban croqueta, served with a Aioli sauce

Grilled Lime-cilantro Shrimp- served on a Cuban tostada and finished with crem fresh

Vegetarian Maduro Empanada- filled with maduros and cheese served with a spicy mayo sauce

Yuca fritters- finished with key lime aioli

Miniature Cuban sandwiches- filled with gruyere cheese, tavern ham, Roasted pork, gerkin pickle, Dijon mustard, and pressed in a Cuban roll

Tamarino Guarapo glazed shrimp- served with an apple vinaigrette sauce

Havana Crab Cakes- served with a pineapple aioli sauce

Bistec empanizado bites- served with a lime onion chutney

Plantain Pork- Cumin Mojo pork served on a plantain chip with garlic dipping sauce

Haitian Inspired Cuisine

Coconut Shrimp- Butter fried Shrimp battered and fried in coconut flakes served with a Pina Chili Sauce with a candie pineapple bite

Haitian Conch Ceviche shooter- Minced Conch served in miniature Corn tortilla in a tomato citrus sauce

Marinade au Poulet fritters- Spicy Caribbean chicken fritters served with a Piquant Mango sauce and cilantro leafs

Bannann Peze Poulet- Twice Fried Green Plantain topped with a chicken in a Carribean sauce

Griot Kabobs- Scotch Marinated Fried Pork Chunks served with a sweet sauce on a skewer

Boulette Balls- Famous Hatian Meatballs served in a cumin stew on a pop stick and coconut flakes

Lambi a la Creole- Fried Conch fritters with Creole lambi sauce

Tassot Kabobs- Citrus Marinated beef grilled, skewered, and finished with a Cajun Garlic Sauce

Menu B

Kibbie- Cracked Bulger wheat stuffed with Ground beef, pine nuts, and Arabic spices served with a tahini sauce

Steak and fries- mini seared beef tenderloin topped with thin sliced pomme frites and served with house steak sauce

Sugar Cane Shrimp- BBQ Tamarid-soy glaze shrimp skewered through a sugar cane skewer, grilled to perfection

Beef Loin Kabobs- Sterling silver beef loin kabobs Marinated in Thai Lemon grass marinade

Pancetta Scallop- Scallop served in decorative shell with a warm pancetta dressing

**Vietnamese Lobster and Avocado Summer Rolls - Traditional Vietnamese rolls served with peanut-soy dipping sauce*

Florida Stone Crab Claws- Served with spicy mustard Sauce(Add \$3.00 per person) –in season only

Duck Confit- Served on a crispy homemade herb potato graufette served with

Jumbo Shrimp Cocktail- Colossal shrimp cooked then chilled and served with a cognac cocktail sauce.

Beef/Shrimp Satay- Meat will marinate in ginger-soy marinate and grilled to perfection and served with peanut dipping sauce.

Cucumber Caviar- Cucumber Chip served with Crem Fresh and Caviar

Mini Grilled mesquite shrimp tacos- served with micro greens, cherry tomatoes, cheese, triple citrus lime sauce and sour cream

Scallops and Pork- Crispy Pork Belly served with a seared Scallop finished in a garlic Lime Mojo Sauce

Mini Columbian Empanada- Served with a traditional Columbian Pico Sauce

Grilled Grass fed Organic Lamb Bratwurst Skewer- Served with a Maple Dijon Sauce

Mini Key Largo Crab cakes- fresh florida blue crab meat cake, served with a key lime aioli

Mini Grilled Beef tenderloin au poivre- crusted in peppercorn served with an au poivre sauce

Lamb Loin Chip- Grilled Lamb Loin served on Peruvian Purple Potato chip with yogurt mint sauce

Scallop Tropical- Slivered Large Scallop served on a Plantain Chip with Spicy Mango Chutney

Churrasco Cassava- Char grilled Skirt Steak served with fresh Chimmichuri sauce on a Cassava chip

Assorted Cheese Nips- Artisan cheeses served on Sesame flat bread, complimenting different textures, milks, and regions.

Lobster Papaya- Sweet Fl. Lobster medallion served on Cuban Toast with Tropical Papaya sauce

Lobster Croquetas- Sweet Fl. Lobster Meat made into a traditional Cuban croqueta

Tenderloin Napoleon- Stacks of Beef Tenderloin layered with creamy Gorgonzola cheese served on a Belgium Endrve

Thai Lobster Curry- Cooked in coconut milk with curry served on an Asian spoon with Holy Basil

Lamb Lollipop- Bite size lamb chop, herb crusted and served with a yogurt tzatziki sauce

Shrimp Tempura- Asian classic served with homemade soy glaze

Tenderloin Polenta- Roasted red pepper polenta cake served with grilled tenderloin and tomato demi sauce

Grilled Pesto Shrimp- Served on a skewer with lemon sections

Fish and Chips-Beer Battered Lobster Served with Lime-Garlic Aioli and Potato Graufette

Belgian Endrve- Served with grilled tenderloin, and creamy horseradish sauce

Grilled Lime-cilantro Shrimp-served on a cheese crisp and finished with crem fresh

Grilled Pear Phyllo cups- filled with gorgonzola, shallot marmalade, and grilled pears

Mini Beef Wellington- Tenderloin Bites coated with foie gras truffle pate and crimini mushrooms- served with a Au poive sauce

Sashimi Assorted- Tuna, White fish, and Organic Salmon served with a soy glaze on a European Cucumber Chip

Caviar Blini- Blini served with Crem Fresh and Caviar

Miniature Grilled chicken and Caramelized apple Empanada- Served warm with gorgonzola cheese

Sliced Pate de froie gras- served on a crostin with peppered apricots

Crispy Potato and Truffle pancake- served with Truffle oil crem fresh and chives

Dinner Tasting Cocktail Stations-

Bread/Salad Station-

Assorted Artisan Bread and Salad Station

Served with Honey Margarine, Butter chips, Garlic Aioli, and Herb oil with Balsamic glaze

Assorted Artisan Salad Greens Bar

With choice of toppings- Cherry tomatoes, carrot shred, Cucumbers, raisins, candied walnuts, gorgonzola, croutons, pear slices, red onions, sliced strawberries, palm hearts, and toasted almonds

Entrée-Choose 3 stations-

Tasting Station Sous Vide

Farm Fresh Sous vide Modernist Cuisine Station-
Beautiful Display of Sous vide interactive Cooking

Herb Crusted Boneless Harris Ranch Beef Short Rib
With an Stewed Roma Demi Sauce

Sous Vide Grilled Herb Butter Chicken

Rainbow Heirloom Baby Carrots with Butter Sauce
Garlic Roasted Sour Cream potatoes

Tasting Station #1

Miniature Paella Marinera and Tapas Station
including shrimp calamari Black Mussels, chicken, peas,chorizo, and vegetables cooked with Valencia rice. Served in a Martini glass

Tapas-

Serrano and melon bites, tortilla Espanola, and cured olives

Tasting Station #2

Beef Tasting (Tropical Flare)

Sliced Char Grilled Churrasco, served on a Roasted garlic Plantain mash with a double of Chimichuri sauce and finished with a chifla

Tasting Station #3

Pasta Tasting

Gorgonzola and Chicken Panzarotti (Deep fried Ravioli)

*Served with a sun dried tomato sauce and finished with shave parmesan and white truffle oil
With a garlic toast point*

Carving Tasting Station #4

*Your choice of up to three of the following professionally carved by one of our chefs for your
Guests*

- *Nebraska Beef Tenderloin with fresh Horseradish Crème Fraiche*
- *Brined Roast Turkey Breast with Pesto Mayonnaise*
- *Maple Farm Smoked Pork Tenderloin with Tomato Butter*
 - *Dill Crusted Salmon Side with Dill sauce*
 - *Guava Glazed Pork Loin*
- *Peppercorn Crusted Roast Beef with Mushroom Demi Sauce*
 - *Poulet roti'*

*Fresh Butter Roasted Whole Chicken Stuffed with Herbs and roasted to perfection.
Chef Carved to order and served with an herb butter sauce*

Above served with Roasted Mini Potatoes

Tasting Station #5

Black Angus Beef Tenderloin

*Char Grilled Beef Tenderloin Served with Truffle Butter mash potato, Grilled Asparagus Tips, Sweet balsamic demi sauce, and finished with
Organic Micro Greens*

Tasting Station #6

Pasta Station #2

*Butternut Squash Vegetarian Ravioli with granna cheese, sage, roasted garlic, and finished with a light Pomodoro Sauce
And
A garlic toast point*

Tasting Station #7

Seafood Station

*Seafood 3 way- Lobster Croquette (with a Key lime aioli), Lump Meat Florida Crab cake (Papaya Salsa), and a Seared sesame Tuna Tataki
Cube
Garnished with a chive, and green oil*

Tasting Station #8

Seafood Station (Asian influence)

Pan seared Sesame crusted yellow fin tuna loin served on a wakame crab salad finished with chopsticks Sriracha and soy glaze

Mixed Grill Seafood Station-#9

Green Goddess Marinated Seafood Mixed Grill

*(Mahi Mahi, Tiger Shrimp, and Petite Lobster Tails
served on a bed of grilled Vegetables
with Lemon and Lime wedges*

Stir-Fry Wok Station #10

Cooked to order...

*Choose from Chicken, or Shrimp
With choice of*

*Baby corn, snow peas, bean sprouts, peppers, Thai basil, bamboo shoot, cashews, etc..
Finished in choice of soy sauce, sesame oil, hoisin sauce, or Thai coconut curry broth*

Above served with Asian Sticky Rice, and chopsticks.

Martini Mac and Cheese Station #11

Choice of

**3 Cheese White Mac and Cheese
Or
Cold Water Lobster Mac and Cheese**

*With choice of toppings which include, Crumbled Bacon
Sautéed Mushrooms, Fried Onions, Diced Tomatoes, Black Olives, Jalapenos, diced tavern ham, fried shrimp bites, and petite peas.*

Martini Mash Station #12

Choice of yucca or Plantain Mash Or Maduro Mash

Toppings included

**Ropa Vieja
Pollo Fricassee or Chicken Vaca Frita
Cold Water Shrimp Enchilada**

Finished with garnish-Chifla, pommes frites, crem fresh, Black Beans, micro greens, truffle oil, etc..

Slider and FF Station #13

**Organic Chicken Breast
Black Angus Burger
Lump Crab Cake**

*Served with tomato, lettuce, grilled onion sauce, ketchup, mayo, mustard, and cheese
With sweet potato fries or French fries in a Bamboo Cone.*

Tasting Station #14

Pan Seared Airliner Chicken Breast

*stuffed with spinach and Feta served with Saffron Israeli Cus Cus
finished with an shallot Chicken Jus*

Tasting Station #15

Apple Smoked Baby Back Ribs

Premium slow smoked ribs in Homemade BBQ Sauce served on a Cold Water Lobster Mac and Cheese and finished with Creamy Tropical Slaw

Sauté Pasta Station #16

With Choice of

Fettuccini, Penne, or Bowtie Pasta

With choice of

Roasted Tomato Marinara, Spinach Florentine Sauce or Alfredo Sauce

Served with

*Chicken Breast, Shrimp, Scallops, Mussels, **Clams, lump crabmeat,**
and*

*Fresh Basil, Artichokes, Crimini Mushrooms, **pine nuts, spinach, Sun dried tomatoes,** Chopped Tomato,, onion, chili flake, Zucchini, **Basil Pesto**, Red Pepper, Garlic, white wine, Squash and Asparagus*

Fresh Pepper, And Fresh Parmesan will be offered at Buffet Line

SEAFOOD RAW BAR

Cajun Shrimp Cocktail, Regular shrimp cocktail, Oysters on the half shell,

*Fresh Tuna (sashimi, seared with sesame seeds and Cracked Black Pepper with pickled ginger,
wasabi, and soy sauce).*

Condiments: lemons, Saltines, Tobasco, cocktail sauce and remoulade.

This is a spectacular presentation with beautiful Crushed Ice display in silver buckets

Additional \$8.95 per person

Stone Crab, mustard sauce, @26.95 per lb 10#Minnimum

Risotto Station #17

Risotto Station

Wild Mushroom Risotto, Seafood Risotto, Prosciutto & Asparagus Risott The Chef prepares risotto for your guests and serves it up in a martini glass with choice of toppings

Ramen Noodle Bar Station #18

Ramen Noodle bar fresh made to order

*in triple fortified ramen broth with choice of toppings to include Sliced Pork Shoulder, Poached Organic Egg, Poached Shrimp, Green Onions,
Bean Sprouts, Enoki Mushrooms, and Kombu
served with Chop Sticks*

Tasting Station #19

Cuban Asian Station

Fried Rice made with Moros, Pork, Chorizo, eggs, Cilantro, Soy Sauce, vegetables and topped with choice of

*Nebraska Beef Picadillo
Puerco ropa Vieja
Seafood Aji in Wine sauce*

Topped with choice of Platatin Chips, Truffle oil, crem fresh, tumble weed onions, cilantro, and Chimmichurri

Puerto Rican Station #2

Puerto Rican Mofongo Station

Garlic and Chicharonne Mofongo with choice of topping to include

**Fried Karubuto pork Bellies
Fried Mojo Chicken
Caldo de Pollo**

Topped with Micro Greens, Garlic Mojo, and Crem Fresh

Peruvian Station #3

Classic Peruvian Aji Marillo Mahi-Mahi Ceviche S

Finished With Corn-Nuts and served with Assorted Tortilla, Yuca, and Platatin Chips in a decorative Glass Display Served

Papas a la Huancaína with Chicken

Served with Peeled Potatoes, Black Olives, and Hard Boiled Eggs served in a Ball Chair cup and Finished With Aji Sauce and Rainbow Micro Greens.

Mixed Hawaiian Station-#5

Tuna Poke with Root Chips

Hawaian pulled pork with Sweet Bread and Huli BBQ Sauce

Pina Glazed Shrimp on Sugar Cane Skewer served with Tropical Slaw

Mexican Station #6

Choice of Warm Flour Tortillas or Hard Corn Tacos

**With choice of
Pulled pork Fajita
Shredded chicken
Grilled Angus steak,**

With Choice of toppings to include

Lime Sour Cream, Queso Fresco, Homemade Quacomole, Pico De Gallo, Cheddar Cheese, Crispy Lettuce, Spicy Pickled Vegetables, Roasted Green Tomatillo Salsa

Coffee Service-included

Coffee, Cream, Sugar, Teaspoons, Porcelain Coffee cups, saucers

*Party Rental:

Included- Dinner fork, Dinner Knife, spoon, Salad Fork, Dessert spoon/fork, Appetizer fork, Tasting station plate, cake plate, appetizer plate, water glasses, wine glasses, rocks glasses, champagne glasses, buffet tables, bar tables (standard tables), all serving ware, deco for buffet tables, heat lamps, all kitchen equipment, Decorated Stations with choice of specialty linens, etc.

**Not included- Linens, seats, tables, delivery, same day pick up, upstairs charge, etc.
(Additional fees apply)**

\$65.00 per person plus tax and service-

Includes, servers, chef, Party rentals* entrée, 2 cocktail food station, passed horsd'urves, and chef(s)

Bar Setup (for Beer, Wine & Liquor)*

\$4.25 per person

**** 16% gratuity added to all catering events****

Includes Ice, Plastic Cups, Coke, Diet Coke, Sprite, Water, Stir Straw, Ice Bucket, bar table, linen Wine Key, Beverage Napkins, Orange Juice, Cranberry Juice, Grapefruit Juice, Tonic Water, Club Soda, Ginger Ale, Lemons & Limes, Cherries, Mint, Simple Syrup, etc.

All alcohol is property of the customer and must be purchased by the customer. The customer assumes all liability for service of alcohol. As a courtesy, Delicious Catering can order and pick-up the alcohol for the customer for a \$75 delivery/order fee with the cost of the liquor payable to the liquor company or reimbursed to Delicious Catering Service.

Coffee Service:

Coffee, Cream, Sugar, Teaspoons, Porcelain Coffee cups, saucers and Napkins *INCLUDED*

| | |
|-----------------------------------|-----------------------|
| Staff | Included |
| Rental | Included as specified |
| Party Rental Deposit (Refundable) | |
| Entree | |
| Mixers | |
| Subtotal | |
| Service and gratuity | |
| Tax | |
| Total | |
| Deposit \$ | |
| Balance of | |

Dear

We appreciate the opportunity to cater your upcoming event. The above menu has been provided for you and reflects our earlier discussions. Please call and we will gladly make any adjustments you wish. The price for the attached menu is **as specified**. The date for this event is

Staffing:

Rental Items :

Upon signing this agreement A&S Delicious Catering Services will require a \$1/3 deposit (non-refundable) to hold the date and a 1/3 deposit payable to A&S Delicious Catering Services, Inc. no later than **30 days prior to event**. To ensure a pleasurable event for all, I will request that I shall be informed of any increase in guest count no later two days in advance of the date of the event. Any increase in the guest count shall be reflected in the final invoice. In the event that your event requires additional food service, as set forth above, additional charges for service will apply. Final Payment is due 2 days before delivery we appreciate you business and look forward to working with you. Agreed and accepted the terms of this contract this day _____, 2010.

Christopher Bulgarin
A&S Delicious Catering Service

***for further explanation of contract please look at Catering and company policies in contract**

Cancellation Policy:

If cancellation request is given fewer than 168 (7 days) hours in advance from start time of party, the customer is responsible for full payment of the order.

Staff Services:

Include in weddings

Except Bartender at an additional \$25 per hour 6 hour minimum

**** 16% gratuity added to all catering events****

Payment:

Private events: *For orders Please follow this payment schedule:*

- *To reserve the date, 1/3 down payment is required*
- *1/3 payment is required 30 days prior to event*
- *Final payment is due 48 hours prior to delivery with cash or personal check.*

*Service fees or adjustment to the final bill after the event may need to be billed or credited.
Additional fees charged by location or other will be paid by client.*

Delicious Catering Services, Inc.
10871 SW 188 Street #22
Miami, Fl 33157
786-486-0246
786-288-7220

Event Date:

Client Name:

Projected attendance:

Coordinator:

Location:

Time: ????

Caterer Arrival and Setup time: ????????????????

Clean-up: Included in price starting at

***Staff Requested-** Chefs, &L servers included, Lead Floor Captain, Bartenders, **(5hour reception plus set up and breakdown included each additional hour will be charged for staff-total 10 hours included)**

Carving Station Chef Food Chaffers, Buffet Table, Buffet Table Linens, Decor, and heat lamps for carving station included

Special Notes and Request:

Bride and Groom Cocktail Plate

Pre mixed signature drinks-???????????????

Modern, Latin Tropical Theme, Asian, Moroccan, - Buffet table dressed with tropical greenery and Asian deco, and Moroccan deco if applicable Servers- Black Shirts,, black pants, Bistro Aprons, and black shoes, or ????????

Time Line:

Bread

"ZAK the Baker" Sourdough Bread

Or

French Baguettes

Or

Dinner rolls

Or

Artisan bread

Served with Butter Chips

Salad Course- choose 2

Spinach Pancetta Salad

Warm Pancetta, tossed with spinach, red onions, slivered almonds, grape tomatoes and a Dijon pancetta dressing

Panzanella Salad

Grilled bread, Basil leafs, Cherry tomatoes, basil leafs, Black Olives, Grated Granna Cheese, Balsamic reduction and a roasted shallot vinaigrette

Grilled Tuna Loin Nicoise Salad

Grilled tuna, Kalamata olives, Haricot vert, cherry tomato, Soft boiled egg, red onion, potato, cucumber, and capers- finished with a roasted shallot vinaigrette and topped with a crostini and Olive tapenade

Greek Hortiki Salad

Diced cucumber, tomato, onion, olives, herbs, feta cheese, and Lemon vinaigrette served in a radicchio shell

Organic Mix Green Salad

Served with orange wheels, diced tomato, shaved onion, and goat cheese finished with a roasted shallot vinaigrette

Beet and Orange Napoleon

Roasted beets sliced in wheels and stacked on orange wheels marinated in a Beet vinaigrette and finished with gorgonzola cheese

Prociutto Arugula Salad

Arugula, prociutto, shaved red onion, toasted pine nuts, and balsamic vinaigrette

Tropical Palm Heart Medley

With cilantro, red onions, lemon vinaigrette, and red peppers

Mix Green Salad

Lemon-cilantro vinaigrette served with palm hearts, sliced Vidalia onion, cherry tomatoes, and Pine nuts

Classic Mixed Green Salad

** 16% gratuity added to all catering events**

Served with Fig Balsamic Vinaigrette, tomatoes, onion, shaved carrot

Roasted Red Pepper and Garbanzo Bean Salad

With chopped romaine, tomatoes, chopped eggs, celery, and cumin vinaigrette

Tomato and Avocado Salad

Served with lime juice, olive oil and shaved red onions

Classic Caesar Salad

Served with home made garlic croutons, and egg less Caesar dressing

Chopped Romaine Ceviche Salad

Fresh squeezed lime juice, diced peppers, onion, cilantro, tomatoes and choice of fish, ceviche served on a bed of chopped romaine with shaved red onion and lemon vinaigrette

Strawberry Mixed Green Salad

With sliced strawberries, red onions, cherry tomatoes, gorgonzola cheese, and cranberry vinaigrette

Starch-choose 2

Roasted Garlic Plantain Mash

Mashed plantain and potato mixed in with roasted garlic

Goat Cheese Mashed Potato

Creamy potato finished with chevre cheese

Saffron Valencia Rice

Cooked with peas, onions, garlic, and fresh herbs

Black Bean's and white rice

Traditional Cuban black beans and rice

Roasted Mini Potatoes

Served with garlic and parsley and sauté' Vidalia onions

Garlic Potato Gratin

Papas Bravas

Potato, paprika, chorizo, onions, tomato and more cooked together

Wild Rice Medley

With toasted almonds

Dried Fruit Cus Cus

Assorted dried fruits, lemon juice, and fresh mint

Parsley and garlic Mini potatoes

Either fingerling or mini

Moroccan Basmati Rice

Pistachios, dried fruit, mint, and garlic

Vegetables-choose 2

Spring Asparagus Medley

Green Asparagus, White Asparagus, garlic, and onions

Garlic Dressed Haricot Vert

Sauté and served

Grilled Asparagus

Served with crispy shallots

Vegetable Stir Fry

Baby Corn, Snow Peas, Carrots, Red pepper and cashews

Grilled Vegetables

Eggplant, zucchini, squash, red pepper, roma tomato, and asparagus Served at room temp with balsamic glaze

Baby Vegetable Medley

baby carrots, sunburst squash, baby zucchini served with honey butter sauce

Cumin Green Beans

Green beans cooked in cumin oil

Lemon-Cilantro vegetable slaw

Entrée-choose 2(1 beef only)

Seared Florida Yellowtail snapper

finished with a sauce vierge (made of olives, capers, tomato, lemon, basil, anchovies, etc)

Seared Herb Lamb Loin Chops

finished with truffle butter

Pan Seared Grouper

Grilled mushroom ragout sauce

Grilled (Onglet)Hanger Steak,

served with a Shallot Demi Sauce,

Rustic Surf and Turf(Counts as 2 entrees)

Grilled Filet served with a chocolate balsamic demi sauce, with Crispy Shallots

Also,

Seared Filet of fish with sauce vierge

Lemon-Herb marinated Lamb chops

Quail: Organic farm raised pheasant

. Seasoned in citrus and fin herbs.

Grilled Choice Beef Tenderloin- Chef carved to order

Garnished with sweet vidalia onion hay.

Served with Chimichurri Sauce and Port Mushroom gravy

Monerey Grilled Chicken Breast

Served with a maple demi sauce

Mojo Grilled Airliner Chicken Breast

Boneless breast served with skin and wing

Whole Telicherry Peppercorn Crusted Prime Rib

Served with jus sauce

Sour Orange Pork-Lechon Asado

Marinated in sour orange served "Macitas style" with chicharrones

Lamb and Choice Beef Kabobs

Assorted Kabobs- marinated, grilled, and served with morrocan sauces (Grilled pepper and tomato sauce, yogurt sauce, and lentil sauce)

Seared Tilapia Filet

Finished with a lemon caper sauce

Spanish (Spain) style Honey and whole grain mustard Salmon

Shrimp Aji

Served in a piquant smoked paprika sauce

Tropical Grilled Entrana

Served with choice of sauces

Guava Glazed Pork Loin

Sesame Crusted Tuna Loin

Served in a soy marinate and Glaze

\$62.00 per person plus tax and service-

Includes, servers, Party rentals* entrée, 1 food station, passed horsd'oeuvres, and chef(s)

Coffee Service-included

Coffee, Cream, Sugar, Teaspoons, Porcelain Coffee cups, saucers

*** Different Station Available Choose-1/Or Dessert Mini Shooters station**

Manchego Cheese Station (cheese, flatbread, Fruit Vegetables, and crostinis)

Ceviche Station (1 Shrimp Ceviche, 1 Fish Ceviche, 1 Fish Jose Cuervo Ceviche,)

Tostone Mash Station

Spanish Tapas Station (assorted Tapas)

**** 16% gratuity added to all catering events****

Self-Service Sushi Station (Sushi, Nigiri, Sashimi, Basic seafood...) (add A sushi chef for \$25 per hour 5 hour min)
Mediterranean Station-assorted Mediterranean Appetizers

Butler style Hors D'oeuvres: choice of 6 different choices- Choose 6 from Menu A or Havana Series 1hr Passed out or 2 from Menu A or Havana Series and 3 From Menu B

Menu A

Pulpo a la Gallega- Braised Grilled baby Octopus served on a Smoked Paprika potato with an Aji Parsley Sauce

Mini Bandega Paisa- Tostone cup filled with Red Bean Puree, Diced Avocado, Beef and topped with a poached quail egg/Chicharonne, Cilantro- served with a mini fork

Mini Columbian Empanada- Served with a traditional Columbian Pico Sauce

Arepas and Shredded Beef- Mini Arepas topped with Fajita infused shredded Beef and topped with Key Lime Crem Fresh and micro greens

Mesquita Duck Empanadas-Traditional Empanadas with Mesquita Smoked Buck Breast with Saute vegetables and served with a Roulade Sauce
Jalapeno

Blackened Lobster Pepperjack Polenta- Baby Polenta Cakes topped with Blackened Lobster Bites and finished with Piquant Tomato sauce
Smoked

Mayan Grilled Beef with Biscuits- Succulent beef marinated in our delicious Mayan marinade of Chipotle Cocoa, Tequila and a touch of orange and spices, grilled to perfection served sliced with Cilantro Lime Mayonnaise and Jalapeno Cheddar Biscuits

Cochinita Poblá- Shredded Pork soaked in sour orange and jalapenos, twice fried and served on a Camote Bread with Chipotle Sour Cream

Fish Ceviche shooter – Fish served in miniature Shot glass cup topped with a splash of Jose Cuervo Gold Tequila and Julienne tortilla chip with a demi-spoon

Her crusted Chicken Crostini- served on a crostini with black cherry spread, topped with Goat Cheese squeeze and caramelized shallots

Grilled Cheese and Tomato Soup- Served in a decorative bowl with a mini demi tasse spoon

Mini Bruschetta Napoleon – Mini Fresh Mozzarella layered with grape tomatoes and served in a Basil Oil with cherry balsamic Glaze

Crab Miso Soup- Served in a Asian spoon with spicy Asian mustard and garnished with chives

Tapenade Toast- Olive tapenade served on toast points and garnished with fried capers

Coconut Shrimp- Butter fried Shrimp battered and fried in coconut flakes served with a Pina Chili Sauce

Bruchetta Caponata- Eggplant caponata served on a toasted crostini with Balsamic reduction and shaved Granna cheese

***Tomate & Mozzarella Bruchetta-** Dice Roma tomatoes & mozzarella served in a baked Phyllo cup

Mini totilla fritatas topped with a cilantro aioli and lump fish caviar

Tuna tartar canapes- Aji tuna served atop of wonton skins and garnished with micro cilantro wasabi sesame seeds

Mushroom tart- A blend of exotic mushrooms served in bread canape with fin herbs and baked in our home made imported cheeses

Bacon wrapped shrimp- glazed with a guava bbq sauce

Beef wellintongs- accompanied with a home made goat cheese horseradish

Moroccan Pulled Chicken- Slowly Braised pulled chicken served in a Phyllo cup topped with Harissa yogurt sauce

Mexican Chimminchanga- Filled with spicy mesquite chicken, rice, and jack cheese

Arugula Pesto Crostini- Served on a toasted crostini, topped with roasted red pepper and shaved cheese

Jose Cuervo Shrimp Ceviche- Baby shrimps Ceviche served in miniature Corn tortilla cup topped with a splash of Jose Cuervo Gold Tequila

Crab Rangoons- Lump crab meat with cream cheese, scallions, and other asian ingredients wrapped in a wonton and cooked- served with a chili soy sauce

Assorted Canapés- Pesto, Egg spread, Tapanade spread, etc.

Thai Chicken Curry- Cooked in coconut milk with curry served on an Asian spoon with small rice ball and Holy Basil

Vegetarian Indian Samosas- Served with spicy Mango Chutney

Yellow-fin Tuna Pepernada- Seared tuna loin served on a Peruvian Purple Potato chip topped with marinated pepper slaw (pepernada)

Puff Pastry Baked Brie- Brie wrapped in puff pastry with Apricot honey

Chinese Spring Rolls-Shanghai style- Pork or vegetable spring rolls served with duck sauce glaze

Curried Devilled eggs- Served on flatbread with chopped parsley

Panzarotti- Classic Italian Fried ravioli stuffed with prociutto, and mozzarella and served with a golden tomato sauce

Gyoza- Pork Pot Stickers served with a Soy Yakitori sauce

Chicken Satays- Chicken Marinated in Thai Lemon grass marinade served with Thai Peanut sauce

Mini Beef quesadillas- Char grilled beef, cheese, grilled peppers, onions, served with Jalapeno lime sour cream

Chicken cordon bleu- tavern ham, gruyere cheese stuffed and crusted with Japanese bread crumbs served with a Dijon sauce

Mini Egg rolls- traditional Chinese egg rolls served with asian dipping sauce

Mini beef burger's- served with manchego cheese, Black Angus beef, tomato, lettuce, and grilled onion sauce

Chicken Yakitori- Traditional Chicken Yakitori Skewers served with sesame seeds

Sushi Boat- Assorted sushi platter served with Soy Sauce, Pickled Ginger, and Wasabi

Smoked Salmon Mousse- Served in a cucumber cup, with horseradish sauce

Asparagus Prociutto Spears- Broiled asparagus spears wrapped with Prociutto served with a Lemon-Saffron sauce

Jerk Chicken Empanadas- Slowly Braised jerk chicken in puff pastry with a spicy tropical salsa

Spicy Tuna Borek- Cooked tuna loin mixed with spices, Harissa, and fresh herbs in a phyllo borek with spicy Harissa yogurt.

Tandoori Chicken Pastries- Indian tandoori chicken served in a pastry shell with fresh yogurt sauce

Asian Tuna Tar Tar- Sesame soy dressed Yellow -fin tuna served on a crispy wonton skin

House Cured Salmon- Served on Flatbread with shallot marmalade and whole grain mustard sauce

Chicken Souvlaki- Greek garlic, lemon, herb marinated chicken served on a skewer with tzatziki sauce

Huli Huli Chicken- Hawaii's own version of barbecued chicken meat is cooked with Huli-Huli Sauce (made with pure Hawaiian brown sugar cane along with soy sauce, fresh ginger and more) served on a Stick, topped with a Black Bean Chipotle sauce

Hawaiian Chicken Satays- Pineapple Glazed Chicken served with dipping sauce

Havana Tropical Series-

Mango and Mojo Chicken- Slowly Braised pulled chicken served in a Phyllo cup topped with Mango chutney

Jose Cuervo Shrimp Ceviche- Baby shrimps Ceviche served in miniature Corn tortilla cup topped with a splash of Jose Cuervo Gold Tequila

Tropical Curried Devilled eggs- Served on flatbread with chopped parsley

Jerk Chicken Empanadas- Slowly Braised jerk chicken in puff pastry with a spicy tropical salsa

Churrasco Cassava- Char grilled Skirt Steak served with fresh Chimmichuri sauce on a Cassava chip

Roasted garlic Chicken Croquetas- Roasted chicken Meat made into a traditional Cuban croqueta, served with a Aioli sauce

Grilled Lime-cilantro Shrimp- served on a Cuban tostada and finished with crem fresh

Vegetarian Maduro Empanada- filled with maduros and cheese served with a spicy mayo sauce

Yuca fritters- finished with key lime aioli
Minature Cuban sandwiches- filled with gruyere cheese, tavern ham, Roasted pork,gerkin pickle, Dijon mustard, and pressed in a Cuban roll

Tamarino Guarapo glazed shrimp- served with an apple vinaigrette sauce

Havana Crab Cakes- served with a pineapple aioli sauce

Bistec empanizado bites- served with a lime onion chutney

Plantain Pork- Cumin Mojo pork served on a plantain chip with garlic dipping sauce

Haitian Inspired Cuisine

Coconut Shrimp- Butter flled Shrimp battered and fried in coconut flakes served with a Pina Chili Sauce with a candie pineapple bite

Haitian Conch Ceviche shooter- Minced Conch served in miniature Corn tortilla in a tomato citrus sauce

Marinade au Poulet fritters- Spicy Caribbean chicken fritters served with a Piquant Mango sauce and cilantro leafs

Bannann Peze Poulet- Twice Fried Green Plantain topped with a chicken in a Carribean sauce

Griot Kabobs- Scotch Marinated Fried Pork ChunkS served with a sweet sauce on a skewer

Boulette Balls- Famous Hatian Meatballs served in a cumin stew on a pop stick and coconut flakes

Lambi a la Creole- Fried Conch fritters with Creole lambi sauce

Tassot Kabobs- Citrus Marinated beef grilled, skewered, and finished with a Cajun Garlic Sauce

Menu B

Kibbie- Cracked Bulger wheat stuffed with Ground beef, pine nuts, and Arabic spices served with a tahili sauce

Steak and fries- mini seared beef tenderloin topped with thin sliced pomme frites and served with house steak sauce

Sugar Cane Shrimp- BBQ Tamarid-soy glaze shrimp skewered through a sugar cane skewer, grilled to perfection

Beef Loin Kabobs- Sterling silver beef loin kabobs Marinated in Thai Lemon grass marinade

Pancetta Scallop- Scallop served in decorative shell with a warm pancetta dressing

**Vietnamese Lobster and Avocado Summer Rolls - Traditional Vietnamese rolls served with peanut-soy dipping sauce*

Florida Stone Crab Claws-Served with spicy mustard Sauce(Add \$3.00 per person) –in season only

Duck Confit- Served on a crispy homemade herb potato graufette served with

Jumbo Shrimp Cocktail- Colossal shrimp cooked then chilled and served with a cognac cocktail sauce.

Beef/Shrimp Satay-Meat will marinate in ginger-soy marinate and grilled to perfection and served with peanut dipping sauce.

Cucumber Caviar- Cucumber Chip served with Crem Fresh and Caviar

Mini Grilled mesquite shrimp tacos- served with micro greens, cherry tomatoes, cheese, triple citrus lime sauce and sour cream

Scallops and Pork- Crispy Pork Belly served with a seared Scallop finished in a garlic Lime Mojo Sauce

Mini Columbian Empanada- Served with a traditional Columbian Pico Sauce

Grilled Grass fed Organic Lamb Bratwurst Skewer- Served with a Maple Dijon Sauce

Mini Key Largo Crab cakes- fresh florida blue crab meat cake, served with a key lime aioli

Mini Grilled Beef tenderloin au poivre- crusted in peppercorn served with an au poivre sauce

Lamb Loin Chip- Grilled Lamb Loin served on Peruvian Purple Potato chip with yogurt mint sauce

Scallop Tropical- Sliced Large Scallop served on a Plantain Chip with Spicy Mango Chutney

Churrasco Cassava- Char grilled Skirt Steak served with fresh Chimichuri sauce on a Cassava chip

Assorted Cheese Nips- Artisan cheeses served on Sesame flat bread, complimenting different textures, milks, and regions.

Lobster Papaya- Sweet Fl. Lobster medallion served on Cuban Toast with Tropical Papaya sauce

Lobster Croquetas- Sweet Fl. Lobster Meat made into a traditional Cuban croqueta

Tenderloin Napoleon- Stacks of Beef Tenderloin layered with creamy Gorgonzola cheese served on a Belgium Endive

Thai Lobster Curry- Cooked in coconut milk with curry served on an Asian spoon with Holy Basil

Lamb Lollipop- Bite size lamb chop, herb crusted and served with a yogurt tzatziki sauce

Shrimp Tempura- Asian classic served with homemade soy glaze

Tenderloin Polenta- Roasted red pepper polenta cake served with grilled tenderloin and tomato demi sauce

Grilled Pesto Shrimp- Served on a skewer with lemon sections

Fish and Chips- Beer Battered Lobster Served with Lime-Garlic Aioli and Potato Graufette

Belgian Endive- Served with grilled tenderloin, and creamy horseradish sauce

Grilled Lime-cilantro Shrimp- served on a cheese crisp and finished with crem fresh

Grilled Pear Phyllo cups- filled with gorgonzola, shallot marmalade, and grilled pears

Mini Beef Wellington- Tenderloin Bites coated with foie gras truffle pate and crimini mushrooms- served with a Au poive sauce

Sashimi Assorted- Tuna, White fish, and Organic Salmon served with a soy glaze on a European Cucumber Chip

Caviar Blini- Blini served with Crem Fresh and Caviar

Miniature Grilled chicken and Caramelized apple Empanada- Served warm with gorgonzola cheese

Sliced Pate de froie gras- served on a crostin with peppered apricots

Crispy Potato and Truffle pancake- served with Truffle oil crem fresh and chives

***Party Rental:**

Included- Dinner fork, Dinner Knife, spoon, Salad Fork, Dessert spoon/fork, Appetizer fork, Dinner plate, cake plate, salad plate, appetizer plate, water glasses, wine glasses, rocks glasses, buffet tables, bar tables (standard tables), all serving ware, deco for buffet tables, heat lamps, etc.

***Not included- Linens, seats, tables, delivery, same day pick up, upstairs charge, etc.
(Additional fees apply)***

***Ala Carte
Beverage Service***

Bar Setup (for Beer, Wine & Liquor)*

\$4.25 per person

Includes Ice, Plastic Cups, Coke, Diet Coke, Sprite, Water, Stir Straw, Ice Bucket, bar table, linen Wine Key, Beverage Napkins, Orange Juice, Cranberry Juice, Grapefruit Juice, Tonic Water, Club Soda, Ginger Ale, Lemons & Limes, etc.

**All alcohol is property of the customer and must be purchased by the customer. The customer assumes all liability for service of alcohol. As a courtesy, Delicious Catering can order and pick-up the alcohol for the customer for a \$75 delivery/order fee with the cost of the liquor payable to the liquor company or reimbursed to Delicious Catering Service.*

Moroccan Nights Tea Party:

Gun Powder Tea, Mint, Turkish Tea cups, -Passed silver tray, silver tea kettle @2.00 per person

Coffee Service:

Coffee, Cream, Sugar, Teaspoons, Porcelain Coffee cups, saucers and Napkins INCLUDED

Different Station Available:

**** 16% gratuity added to all catering events****

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| | <i>Manchego Cheese Station (cheese, flatbread, Fruit Vegetables, and crostinis)</i> | <i>\$3.50 p.p.</i> |
| | <i>Ceviche Station (1 Shrimp Ceviche, 1 Fish Ceviche, 1 Fish Jose Cuervo Ceviche,)</i> | <i>\$3.50p.p.</i> |
| | <i>Spanish Tapas Station (assorted Tapas)</i> | <i>\$4.00 p.p. (Pick 6 from Tapas menu)</i> |
| | <i>Pasta Station (includes 3 different pastas, 3 different sauces)</i> | <i>\$5.00 p.p.</i> |
| | <i>Sushi Station(Sushi, Nigiri, Sashimi, Basic seafood...)</i> | <i>\$4.00 p.p.(Plus option to add chef for</i> |
| <i>charge)</i> | <i>Crepe Station (Savory, and Sweet crepes)</i> | <i>\$4.00 p.p. (Plus Chef Charge)</i> |
| | <i>(Stations Guarantee at least 1 hour of food any more hours needed will be discussed and negotiated ahead of time)</i> | |