

BEST OF
Hartford
MAGAZINE
2016
2017
2018
2019
2020



Since 1993

Taste the Experience.



STATIONARY PLATTERS

Chef-Prepared

Serving size, unless otherwise noted

Small - Up to 6

Medium - Up to 10

Large - Up to 15

Extra Large - Up to 20

The Sandwich Builder

Our own house-roasted turkey, baked ham and roast beef* with cheddar and Swiss cheeses, lettuce, tomato, mustard, mayo and an assortment of freshly baked breads and rolls

55 | 80 | 115 | 160

Mini Sandwich Platter

Tuna Salad, Chicken Salad, Turkey & Cheddar, Ham & Swiss, Roast Beef & Swiss*, and Tomato Mozzarella on a variety of mini breads

55 | 80 | 115 | 160

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.

50 | 80 | 115 | 160

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

60 | 100 | 150 | 190

Poached Salmon*

Poached Atlantic salmon with cucumber "scales," served with baby greens, tomato, cucumber, red onion, lemon dill yogurt sauce and pumpernickel bread

*48 hours advance notice required

15 people - 155 | 25 people - 215

Pan Asian*

Chicken satay, chili lime shrimp, duck pot stickers Vietnamese spring rolls, cucumber crudité. Accompanied by peanut sauce and Siracha sauce.

\$195 medium | \$255 Extra large

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

40 | 65 | 95 | 125

Vegetable Crudités and Cheese Platter

The Vegetable Crudités platter with goat Gouda, Maytag blue, brie and cheddar cheeses, and a variety of crackers

55 | 85 | 125 | 165

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Artisan Cheese Sampler

Farmhouse stilton, goat Camembert, asiago fresco and manchego cheeses with caramelized walnuts, Spanish fig and almond cake, membrillo, and an assortment of crackers

75 | 115 | 165 | 230

Festive Fruit Platter

Sliced fresh fruit served with your choice of chocolate sauce or raspberry coulis

45 | 65 | 95 | 130

Fruit & Cheese

Sliced seasonal fruit served with goat Gouda, Maytag blue, brie and cheddar cheeses, and an assortment of crackers

65 | 95 | 130 | 170

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.

65 | 85 | 125 | 170

Chicken Dippers

Tender chicken breast threaded on a skewer, served with our own dipping sauces - BBQ, Sweet and Sour, and Honey Mustard

65 | 95 | 150 | 190

Shrimp Trio

Poached shrimp cocktail, lemon caper shrimp, and spicy chipotle shrimp

85 | 140 | 205 | 285

Roasted Beef Tenderloin

Beef tenderloin* with rosemary and garlic, roasted rare and served with balsamic-preserved cippolini onions, creamy horseradish sauce and mini rolls

185 | 295 | 395 | 495

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.

45 | 75 | 105 | 140

10% Service fee will apply
7.35% Sales tax will apply
Delivery charge may apply

Serving Ware included
Plates, Utensils & Napkins not included