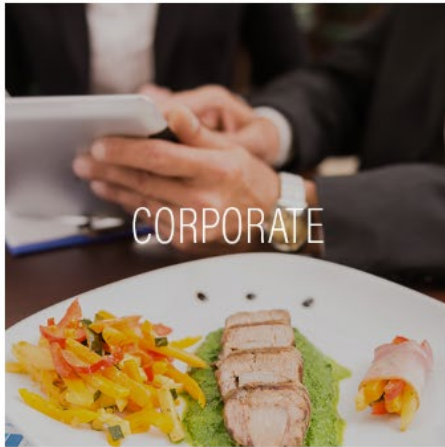




GATHER. SAVOR. DELIGHT.

ABOUT US

At Chef's Delights Catering we will ensure that every detail of your next meeting, party, or event is handled with impeccable professionalism and service. Our one-of-a-kind recipes are prepared from scratch daily and incorporate the freshest premium ingredients from local sources so we can Gather, Savor, and Delight every time.



The food is AMAZING and the friendly staff makes it a pleasure to work with them with my pharmaceutical catering needs. Their prompt and courteous service makes them my go-to caterer every time.

Al Martinez
(Pharmaceutical Representative)



My husband and I had our wedding in February 2017. Til this day we still receive compliments about the food and service at our wedding!

Ysabel Barcelo
(Bride)



Superb service and consistently amazing food. I have been a customer for over 11 years. We look forward to events catered by Chef's Delights.

Dee Brooks
(Loyal Customer)



| CHOOSE YOUR SET-UP |

TABLES & LINENS NOT INCLUDED.

Please choose **one** of the following set-up options below. Each has different inclusions which are included in your per person cost.

MARTINI STATION

Includes the following:

- *Clear Hard* Plastic Martini Cups*
- *Silver Plastic Fork*
- *Paper Dinner Napkin*
- *Professional Set-Up with Elegant Chafers*
- *Incurs a Pick-up Fee where applicable*

Upgrade to glassware available at additional cost.



ELEGANT FOOD STATION

Includes the following:

- *Spring Mix Salad with Two Dressings*
- *Sliced French Bread with Butter*
- *Professional Set-Up with Elegant Chafers*
- *Incurs a variable service charge dependent on final details.*

Upgrade to glassware available at additional cost.



DISPOSABLE FOOD STATION

Includes the following:

- *Caesar Salad or Garden Salad with Two Dressings*
- *Sliced French Bread with Butter*
- *Casual Plasticware*
 - o *Paper Plates*
 - o *Black Pre-packaged Utensils with Napkin*
- *Gourmet Cookie Platter*
- *Professional Set-Up with Disposable Chafers*

Upgrade to elegant plasticware available at additional cost.



| POULTRY |

| | | | |
|---|---------|--|---------|
| Roasted Almond Chicken <i>Topped with Roasted Almonds and House Chimi-Churri</i> | \$14.75 | Cilantro Lime Chicken <i>Grilled Chicken topped with House Cilantro Lime Cream Sauce</i> | \$14.50 |
| Chicken with Sun-Dried Tomatoes <i>Chef's Signature Pink Cream Sauce topped with Fresh Basil</i> | \$14.50 | Coconut Crusted Chicken <i>Lightly topped with house Guava BBQ</i> | \$14.75 |
| Chicken Marsala <i>Roasted Garlic, Wild Mushrooms, Marsala Wine Cream Sauce</i> | \$14.50 | Chicken Fajitas <i>Stir-fry Chicken with Onions, Sliced Red and Green Peppers Served with Fajitas, Shredded Iceberg Lettuce, Diced Tomatoes, Cheese, Sour Cream, Tortilla Chips and Salsa</i> | \$14.75 |
| Chicken Bourguignon <i>Wine Cream Sauce with Mushrooms and Peas</i> | \$14.50 | Chicken in White Wine (Fricassee) <i>Stewed in a Simmering White Wine & Potatoes</i> | \$14.50 |
| Rollatini <i>Tender Shredded Chicken in a Béchamel Sauce rolled in to a Lasagna Sheet and topped with Fresh Basil and a House Sauce of Your Choice. Garlic Toast Included*</i> | \$14.75 | Chicken with Sautéed Onions <i>Grilled Chicken topped with Caramelized Onions</i> | \$14.50 |
| Chicken Picatta <i>Lightly Breaded and Topped with Capers in a Lemon Butter Sauce</i> | \$14.50 | Chicken Vaca Frita <i>Sautéed Shredded Chicken with Onions</i> | \$14.25 |
| Chicken Bruschetta <i>Grilled Chicken topped with Fresh Cut Tomatoes Infused with Basil, Olive Oil, and Balsamic Vinaigrette</i> | \$14.50 | Pollo Saltado <i>Sautéed pieces of Chicken, Bright Tomatoes, Sliced Onions, Green & Red Peppers, and Cilantro</i> | \$14.50 |
| Chicken Parmesan <i>Lightly Breaded and Topped with Marinara Sauce and Melted Mozzarella Cheese</i> | \$14.75 | Mango Chicken <i>Grilled Chicken topped with Fresh Mango Salsa</i> | \$14.75 |
| Chicken Skewers <i>Onions, Peppers and Pineapples, Grilled and Glazed with Chef's Own Roasted Red Pepper BBQ Sauce</i> | \$14.75 | Arroz Con Pollo <i>Traditional Spanish Chicken and Yellow Rice cooked in Wine and Garnished with Roasted Red Peppers and Tender Green Peas</i> | \$14.25 |
| Sweet Relish Chicken <i>Grilled Chicken topped with Pineapple, Mangos, Corn, Red Onions, and Pepper</i> | \$14.50 | Imperial Rice 18+ guests <i>Baked Layered Yellow Rice with Shredded Chicken, Mayonnaise, and Mozzarella Cheese</i> | \$14.50 |
| | | Teriyaki Chicken <i>Chicken and Asian Vegetables infused with Sesame Oil and Teriyaki Sauce</i> | \$14.50 |
| | | Katsu Chicken <i>Classic Katsu Chicken topped with Mongolian Glaze</i> | \$14.75 |

 **All Poultry Dishes do contain gluten and can be made Gluten-Free upon request.**

| MEAT |

| | |
|---|--|
| Churrasco  \$16.95 <i>Certified Angus Beef (CAB) Grilled and Infused with Chef's Chimi-Churri Sauce</i> | Lomo Saltado \$16.50 <i>Sautéed pieces of Beef, Bright Tomatoes, Sliced Onions, Green & Red Peppers, and Cilantro</i> |
| BBQ Churrasco  \$16.95 <i>Certified Angus Beef (CAB) Grilled and Topped with Chef's Red Pepper BBQ Sauce</i> | BBQ Pork Loin Skewers  \$15.50 <i>Onions, Peppers and Pineapples, Grilled and Glazed with Chef's Red Pepper BBQ Sauce</i> |
| Pepper Steak \$16.95 <i>Certified Angus Beef (CAB) Sautéed with Sliced Onions, Red, and Green Peppers</i> | BBQ Pork Chops  \$15.50 <i>Topped with Red Pepper BBQ Sauce</i> |
| Beef Fajitas \$16.95 <i>Stir-fry Certified Angus Beef (CAB) with Onions, Sliced Red and Green Peppers Served with Fajitas, Shredded Iceberg Lettuce, Pico de Gallo, Cheese, Sour Cream and Tortilla Chips</i> | Roasted Pork  \$15.50 <i>Cuban-style Shredded Roasted Pork with Mojo Sauce and Onions</i> |
| Beef Bourguignon \$16.50 <i>Wine Cream Sauce with Mushrooms and Peas</i> | |
| Mongolian Beef \$16.50 <i>Classic Mongolian Beef topped with Scallions</i> | |
| Vaca Frita \$14.95 <i>Sautéed Shredded Beef with Onions</i> | |
| Beef Skewers \$16.50 <i>Onions, Peppers and Pineapples, Grilled and Glazed with Chef's Red Pepper BBQ Sauce</i> | |
| Meatloaf \$14.50 <i>Classic Meatloaf with Chef's Gravy</i> | |
| Sirloin Beef & Potatoes (Carne con Papa) \$16.50 <i>Stewed in Wine & Tomato Sauce</i> | |
| Ground Beef with Potatoes (Picadillo) \$14.50 <i>Tomatoes, Sweet Raisins, Green Olives, and Diced Potatoes</i> | |
| Shredded Sirloin Beef (Carne Ripiada) \$14.50 <i>Sautéed with Red and Green Peppers, Onions, and Garlic</i> | |

 **Gluten Free**

| SEAFOOD |

Garlic & Herb Shrimp \$17.75

Garlic, Herbs, Sauteed Shrimp

Shrimp Enchilado \$17.75

A Rich and Flavorful Tomato and Wine Sauce

Shrimp Fajitas \$17.75

With Onions, Sliced Red and Green Peppers Served with Fajitas, Shredded Iceberg Lettuce, Diced Tomatoes, Cheese, Sour Cream, Tortilla Chips and Salsa

Shrimp Skewers \$17.75

Onions, Peppers and Pineapples Grilled and Glazed with Chef's Own Roasted Red Pepper BBQ Sauce

Mango Mahi  \$17.75

Topped with Fresh Mango Salsa

Pistachio Crusted Mahi  \$17.75

Sautéed and Baked in a Lemon Butter Sauce with a Pistachio Crust

Teriyaki Glazed Salmon \$18.25

Basted with Teriyaki Sauce

Potato Crusted Salmon  \$18.25

Sautéed with Shredded Potatoes and Baked in a Lemon Butter Sauce

Seafood Medley \$19.50

With Mussels, Shrimp, Mahi, Scallops, Crab Meat, and Clams in a Creamy Pink Sauce or Optional Tomato Sauce

Gourmet Paella 18+ guests \$21.00

Traditional Spanish-Style Savory Rice with Lobster, Mahi, Scallops, Shrimp, Mussels, Jumbo Crab Meat, and Clams

 **Gluten Free**

| PASTA AND PROTEIN COMBINATION |

No side is included when ordering any of the following pastas.

PASTA WITH POULTRY \$13.50

Chicken Penne Primavera
*Julienne Cut Zucchini, Squash, Carrots in Chef's Signature Pink Cream Sauce
Fresh Shaved Parmesan Cheese*

Chicken Alfredo Penne Pasta
Rich Creamy Alfredo Sauce with Fresh Shaved Parmesan Cheese

Chicken Florentine Penne Pasta
*Sautéed Sun-Dried Tomatoes, Mushrooms, and Spinach with a touch of White
Cream Sauce topped with Fresh Shaved Parmesan Cheese*

PASTA WITH MEAT \$14.25

Beef Bolognese Pasta
*Angus Beef with Bowtie Pasta in House Marinara Sauce topped with Fresh Shaved
Parmesan Cheese and Fresh Basil*

Baked Ziti
*Ziti Pasta with Homemade Meat Sauce Topped with Mozzarella and Baked to
perfection*

Chorizo Penne Pasta
Cantimpalo Spanish Chorizo in a Cream Sauce topped with Shaved Parmesan

Angus Beef Lasagna 16+ guests
*Angus Ground Beef, Ricotta, and Mozzarella Cheese layered with Lasagna Pasta
Noodles*

PASTA WITH SEAFOOD

Shrimp Penne Pasta \$17.75
Chef's own Pink Cream sauce and Fresh Shaved Parmesan Cheese

Seafood Medley Pasta \$19.50
*With Mussels, Shrimp, Mahi, Scallops, Jump Cram Meat, and Clams in a Creamy
Pink Sauce or Optional Tomato Sauce*

| VEGETARIAN & VEGAN |

AT \$13.50 PP

Stuffed Shells

Stuffed with Ricotta Cheese in House Marinara with Fresh Basil

Vegetable Lasagna (minimum order of 20)

Grilled Zucchini and Squash, Carrots, Mushrooms, and Eggplant

Penne Pasta Primavera

Julienne Cut Zucchini, Squash, Carrots in Chef's Signature Pink Cream Sauce Fresh Shaved Parmesan Cheese

Alfredo Penne Pasta

Rich Creamy Alfredo Sauce with Fresh Shaved Parmesan Cheese

Bowtie Marinara Pasta

House Marinara Sauce with Fresh Shaved Parmesan Cheese and Fresh Basil

Veggie Skewers

Mushroom, Zucchini, Squash, Onions & Peppers Grilled on a Skewer with Red Pepper BBQ

Eggplant Parmesan

Grilled then Breaded Eggplant Baked to perfection and topped with House Marinara and Mozzarella Cheese

Grilled Vegetables

Zucchini, Squash, and Red Peppers

Grilled Portobello Mushroom

Grilled Eggplant

 **Gluten Free**

 **Vegan**

| ACCOMPANIMENTS |

ADDITIONAL* SIDES AT \$2.50 PP

PASTA

(meatless)

- Penne Pasta Primavera
- Bowtie Marinara
- Penne Alfredo Pasta
- Florentine Penne Pasta

GRAINS

- White Rice ✓ GF
- Jasmine Rice ✓ GF
- Basmati Rice ✓ GF
- Brown Rice ✓ GF
- Tri-Colored Quinoa ✓ GF
- Cilantro Lime Quinoa ✓ GF \$3.00 pp
- Cilantro Lime White or Brown Rice ✓ GF
- Chaufa Rice
- Yellow Rice & Vegetables
- Wild Rice with Craisins and Almonds \$2.00 pp
- Moro

VEGETABLES

- Vegetable Medley ✓ GF
- Sesame Green Beans & Carrots ✓ GF
- Stir Fry Vegetables
- Green Beans Almandine ✓ GF
- Honey Ginger Glazed Carrots ✓ GF
- Grilled Veggies \$3.00pp
- Seasonal Roasted Veggies \$3.00pp

GF Gluten Free

V Vegan

LATIN

- Sweet Plantains ✓ GF
- Boiled Yuca with Mojo ✓ GF
- Black Beans
- Red Beans at \$3.00 pp
- Garbanzo Beans at \$3.00 pp

POTATOES

- Two Potato Mash ✓ GF
- Garlic Mash ✓ GF
- Horseradish Mash ✓ GF
- Rosemary Roasted Potatoes ✓ GF
- Parsley Roasted Potatoes ✓ GF
- Baked Sweet Potato ✓



| SALAD UPGRADES |

 GLUTEN FREE SALAD DRESSINGS*

SPRING MIX

at \$1.50 pp

Spring Mix and Romaine with Craisins, Pecans, Cherry Tomatoes, and Cucumbers

Add Feta Cheese \$3.00

Add Goat Cheese \$3.00

Add Pears \$2.00

Add Apples \$2.00

CAESAR SALAD

at \$1.50 pp

Classic Caesar Salad with Croutons and Fresh Shaved Parmesan

GREEK SALAD

at \$3.00 pp

Romaine with Olives, Red Onions, Cherry Tomatoes, Cucumbers, and Feta Cheese

SPINACH SALAD

at \$3.00 pp

Spinach with Cherry Tomatoes, Cucumbers, Craisins, Pecans, and Feta Cheese

| DESSERT UPGRADES |

WE ARE OPEN TO CUSTOM DESSERT OPTIONS.

FRUIT SALAD

at \$3.00 pp

Assorted fruits

INDIVIDUAL MINI CHEESE FLAN

at \$3.00 pp

Topped with Strawberry Garnish

STRAWBERRY CHEESECAKE

at \$3.00 pp

CLASSIC NEW YORK CHEESECAKE

at \$3.00 pp

DOUBLE CHOCOLATE CAKE

at \$3.00 pp



 **Gluten Free**

| BUTLER PASSED HORS D'OEUVRES |

Minimum of 25

Requires Wait Staff to be present with minimum booking of 3 hours at \$35.00 p/hr per staff.

Fresh Bruschetta \$1.75 pp
Tossed Tomatoes, Basil, Olive Oil, Balsamic
Vinegar, Toasted Crostini

Mini Bocconcini Skewers \$2.50 pp
Cherry Tomato, Basil, Caprese Pears, Balsamic
Glaze

Petite Meatballs \$2.50 pp
Beef Meatballs, Marinara Sauce, Shaved Parmesan,
Basil

Shrimp Cocktail \$3.25pp 
Poached Shrimp, Cocktail Sauce, Chive Garnish

Gorgonzola Beef Sliders \$4.50pp
Certified Angus Beef Slider, Brioche Bun,
Caramelized Onions, Gorgonzola Sauce

Watermelon & Feta Skewer \$3.50 pp 
Cubed Watermelon, Crumbled Feta, White Balsamic
Glaze

Bacon Wrapped Dates \$3.50 pp 
Applewood Smoked Bacon, Date, Goat Cheese
Dressing

Chorizo Stuffed Dates \$3.50 pp
Applewood Smoked Bacon, Spanish Chorizo, Date,
Goat Cheese Dressing

Spring Rolls \$1.75 pp
Vegetable Spring Roll, Sweet Chili Sauce

Garbanzo Frito \$2.50 pp
Garbanzo Beans, Chorizo, Ham

Mini Chicken Skewers \$2.50 pp
Cubed Chicken, Pineapple, Guava BBQ Sauce

Fire Roasted Corn Guacamole \$3.50 pp
Avocado, Fire Roasted Corn, Lemon, Cotija Cheese,
Mexican Crema, Tortilla Chips

Truffle Purses \$2.75 pp
Fiocchi Style, Premium Cheese, Black Truffle

Beef / Chicken Bourguignon Bites \$2.50 pp
Finely Chopped Meat, Mushrooms, Parsley, Cream,
Phyllo Cup


Herbed Wild Mushrooms \$1.75 pp
Finely Chopped Mushrooms, Parsley, Cream, Phyllo
Cup

Breaded Avocado \$1.75 pp
Sliced Avocado, Breaded, Cilantro Lime Crema

Assorted Mini Empanadas \$2.75 pp
Chicken, Beef, and Four Cheese, Cilantro Lime
Crema

Tuna or Salmon Poke \$4.50 pp
Raw Tuna/Salmon, Chef's Signature Sauce, Scallions,
Seaweed Salad

Classic Ceviche \$4.00 pp 

Mango Ceviche \$4.00 pp 



 **Gluten Free**

| BUTLER PASSED HORS D'OEUVRES |

Minimum of 25

Requires Wait Staff to be present with minimum booking of 3 hours at \$35.00 p/hr per staff.

| | |
|---|-----------|
| Brie with Raspberry and Toasted Almonds <i>Wrapped in Crunchy Phyllo</i> | \$2.75 pp |
| Spinach & Imported Cheese Puff <i>Swiss Cheese, Pesto, Puff Pastry</i> | \$2.25 pp |
| Mac n Cheese Poppers <i>Macaroni and Cheese, Italian Herbs, Panko Bread Crumbs</i> | \$3.00 pp |
| Pecking Duck Spring Rolls <i>Satay Sauce Garnish</i> | \$2.75 pp |
| Coconut Lobster Lollipop <i>Fresh Lobster, Coconut, Panko Bread Crumbs</i> | \$4.50 pp |
| Lobster Arancini Croquettes <i>Lobster, Cheese, Italian Herbs</i> | \$3.75 pp |



 **Gluten Free**

STATIONARY HORS D'OEUVRES

Minimum of 25

Does not require Wait Staff attendance.

TO BE SERVED ROOM TEMPERATURE:

- Fresh Bruschetta \$1.75 pp
Tossed Tomatoes, Basil, Olive Oil, Balsamic Vinegar, Toasted Crostini
- Mini Caprese Skewers \$2.50 pp
Cherry Tomato, Basil, Caprese Pears, Balsamic Glaze
- Spinach & Imported Cheese Puff \$2.25 pp
Swiss Cheese, Pesto, Puff Pastry
- Petite Meatballs \$2.50 pp
Beef Meatballs, Marinara Sauce, Shaved Parmesan, Basil
- Mini Chicken Skewers \$3.00 pp
Cubed Chicken, Pineapple, Guava BBQ Sauce on a Papaya Fruit
- Assorted Mini Empanadas \$2.75 pp
Chicken, Beef, and Four Cheese, Cilantro Lime Crema
- Garbanzo Frito \$3.00 pp
Garbanzo Beans, Chorizo, Ham
- Fire Roasted Corn Guacamole \$3.50 pp
Avocado, Fire Roasted Corn, Lemon, Cotija Cheese, Mexican Crema, Tortilla Chips
- Bacon Wrapped Dates \$3.50 pp 
Applewood Smoked Bacon, Date, Goat Cheese Dressing
- Chorizo Stuffed Dates \$3.50 pp
Applewood Smoked Bacon, Spanish Chorizo, Date, Goat Cheese Dressing
- Watermelon and Feta Skewer \$3.50 pp 
Cubed Watermelon, Crumbled Feta, White Balsamic Glaze

- Gorgonzola Beef Sliders \$4.50 pp
Certified Angus Beef Slider, Brioche Bun, Caramelized Onions, Gorgonzola Sauce
- Assorted Fruit/Cheese Topiary \$150
- Two Ball Assorted Fruit/Cheese Topiary \$275
- Shrimp Cocktail Topiary \$300
110 pieces



TO BE SERVED ON ICE:

- Shrimp Cocktail \$3.25 pp 
Poached Shrimp, Cocktail Sauce, Chive Garnish
- Classic Ceviche \$4.00 pp 
- Tuna or Salmon Poke
Raw Tuna/Salmon, Chef's Signature Sauce, Scallions, Seaweed Salad



 **Gluten Free**
 **Vegan**

| INFORMATION |

PLACING YOUR ORDER

Our offices are open Monday through Friday from 9 am to 5 pm. To place your order, please call or text us at (786) 287-6283. You may also place any quick lunch orders online at www.ChefsDelights.com.

Since our food is made from scratch for you, all lunch* orders must be submitted 24 hours in advance during regular business hours. All other Special Event and/or Weekend orders must be placed three business days prior to your event date.

DELIVERY & PICK UP

Food can be delivered to your event site seven days a week. Delivery fees may vary. For lunches Monday through Friday we ask for a 30-minute window before eating time. Any Special Event orders may require 1+ hour(s) window.

Orders requiring equipment delivery and pick up, such as chafing dishes, platters, and coffee equipment will be charged a delivery fee as well as a pick up fee dependent on the location and amount of equipment. All drop-off events with equipment will be picked up at a set time and date coordinated with the client.

PAYMENT, PRICING, & CANCELLATION

All lunch orders Monday through Friday will be billed on the morning of your lunch. Cancellations must be made the day prior to avoid being charged the full amount.

Special Events/Weekend orders require a 50% deposit and payment in full the day before your order. This is subject to vary dependent on event.

All deposits are non-refundable.

PRESENTATION

All set-ups listed in page 12 are presented as a self-serve buffet style food station.

FOOD ALLERGIES & DIETARY RESTRICTIONS

If you have a food allergy or a special request for Vegetarian, Vegan, or Gluten-Free options, please call our office during regular business hours. We are more than happy to accommodate most special dietary requests.

DISPOSABLES & EQUIPMENT

All set-ups include disposable plates/utensils. Glassware can be provided at an additional cost. Please refer to page 12 for a brief overview. Rental fees are applicable for any event requiring elegant chafers.

EVENT STAFF

If you would like to add waitstaff, or bartender(s), we are happy to accommodate your needs. Each staff has a three hour minimum at \$35.00 per hour. Waitstaff/Bartender(s) can be provided at an additional cost with a three hour minimum. Plated formal dinners may also be provided at an additional cost. A 20% gratuity fee is applicable to any event requiring staff.

FULL SERVICE CATERING

If you are interested in full service catering with custom menus, event staffing, rentals, bar set ups and décor, please give us a call at (786) 287-6283. We provide all of these services and would be happy to discuss your event with you.