

BEST OF
Hartford
MAGAZINE
2016
2017
2018
2019
2020



Since 1993

Taste the Experience



STATIONARY PLATTERS

48-Hour notice is required

All Platters are Chef-Prepared, Foods sourced fresh and never frozen, Platters decorated.

*Serving size below, 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

60 | 90 | 125 | 170

Mini Sandwich Platter

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

60 | 90 | 125 | 170

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.

65 | 95 | 135 | 180

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

75 | 130 | 180 | 200

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

8 people - \$165 | 16 people - \$310

Pan Asian*

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

\$259 medium | \$459 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

50 | 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

65 | 95 | 155 | 195

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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
90 | 185 | 259 | 360

Festive Fruit Platter

Sliced fresh fruit served with your choice of chocolate sauce or raspberry coulis
60 | 95 | 149 | 195

Fruit & Cheese

Sliced seasonal fruit served with goat Gouda, Maytag blue, brie and cheddar cheeses, and an assortment of crackers
70 | 115 | 155 | 249

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.
80 | 125 | 165 | 225

Chicken Dippers

Chicken tenderloin breaded served with our own dipping sauces - BBQ, Ranch, and Honey Mustard
80 | 115 | 189 | 299

Shrimp Trio

Poached shrimp cocktail, lemon caper shrimp, and spicy chipotle shrimp
95 | 189 | 285 | 325

Roasted Beef Tenderloin*

Beef tenderloin* with rosemary and garlic, roasted rare and served with balsamic-preserved cippolini onions, creamy horseradish sauce and mini rolls
10 people \$295 | 25 people \$695

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.
65 | 95 | 135 | 180

10% Gratuities will apply
7.35% Sales tax will apply
10% Administrative fee will apply
Delivery charge may apply

Serving Ware included
Plates, Utensils & Napkins not included, but available to purchase.