

## **STATIONARY PLATTERS**

48-Hour notice is required

All platters are Chef-Prepared, foods sourced fresh and never frozen, 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 - \$155 | 16 people - \$300

### **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

**BEST OF**  
**Hartford**  
**MAGAZINE**  
**2016**  
**2017**  
**2018**  
**2019**  
**2020**



Since 1993

Taste the Experience



### **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**

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