



johnny  
DELMONICO'S  
STEAKHOUSE

CATERING MENU

## PASSED APPETIZERS

*Minimum of 24 per order.*

### **BEEF, GAME, PORK AND FOWL**

Sunflower Crusted Roasted Beet Lollipops, Wisconsin Goat Blue Cheese Dip	1.50
Macadamia Crusted Chicken Tender, Coconut Curry Dipping Sauce	1.75
Pulled Pork Char Sui Slider, Sesame Rolls, Spicy Asian Slaw	1.75
Mini Meatloaf Slider, Goat Cheese, Toasted Wheat Berry Crostini	1.50
Braised Black Angus Ribeye Sliders, Jalapeño Blue Cheese Dressing, Tobacco Onions	2.25
Port Braised Pork Belly Vol Au Vent, Port Wine Concentrate, Mushroom Ragout	1.75
Grilled Beef Tenderloin Crostini, Horseradish Goat Cheese Cream	1.75
Braised Turkey Meatballs, Giblet Gravy	1.50
Herb Crusted Chicken Sliders, Honey Mustard Dressing, Black Russian Rye Bread	1.50
Miniature Beef Wellington, Truffle Brandy Glaze	2.25
Cherry Tomato, Fresh Mozzarella, Applewood Smoked Bacon Brochette, Balsamic Reduction	1.50
Pan Roasted Chicken Tsukune, Sesame Soy Butter	1.50
Andouille Deviled Eggs, Cajun Rémoulade	1.25
Spinach, Mushrooms, Feta Cheese, Phyllo Pastry, Smoked Tomato Chardonnay	1.50
“Arancini Di Riso”; Miniature Fried Rice Balls, Saffron, Mushrooms, Tomato Agro Dolce	1.50
“Arancini Di Riso”; Miniature Fried Rice Balls, Prosciutto, Mozzarella	1.50
“Croque Monsieur”; Mini Grilled Ham and Cheese Sandwiches, Cheddar Mornay	1.50

### **FISH AND SHELLFISH OPTIONS**

Smoked Shrimp “Cosmopolitan” Martini, Vodka, Dried Cherry	3.50
Crispy Porcupine Shrimp, Sweet Chile Dipping Sauce	2.75
Shellfish Stuffed Mushrooms, Lobster Basil Pesto Sauce	1.75
House Smoked Norwegian Salmon Croquets, Jalapeño Tartare, Toasted Garlic Crostini	1.75
Herb Crusted Shrimp and Mango Skewer, Dried Cherry Lime Wash	2.75
Lump Crab “Shooters” Toasted Almonds, Red Onion Slivers	4.00
Herb Crusted Scallop and Sweet Corn Tartlet	3.00
Shellfish Bouche, Lobster Brandy Cream	2.50
Dirty Rice Tartlet, Crawfish Étouffée	2.75
Assorted Tuna, Salmon, and Shrimp Sushi Canapes, Wasabi Crème Fraiche	2.50
Hawaiian Ahi Tuna Poke, Miso Syrup, Wonton Chips	2.00
Fried Lobster Ravioli, Anise Crème Fraiche	3.00
Thai Style Lobster Spring Rolls, Peanut Curry	5.00
Tortilla Crusted Rock Shrimp Lollipop, Tequila Lime Cream	2.00
Lobster Meat, Wild Mushrooms, Brandy Essence, Phyllo Pastry	2.75
BBQ Scallop Seviche, Plantain Chips, Cayenne Cream	2.50
Bacon Wrapped Scallops, Butterscotch Butter, Blue Cheese Potato Chips	2.50
Crab and Corn Empanada, Tomatillo Chutney	3.00
Goat Cheese Crusted Lamb Chops, Rosemary Molasses Drizzle	2.75

## PASSED APPETIZERS

*Minimum of 24 per order.*

### VEGETARIAN OPTIONS

Acorn Squash and Cayenne Pecan Croquets, Raisin Chutney	1.25
Nasu Dengaku, Miso Broiled Eggplant, Sweet Miso Glaze, Crisp Wonton Chips	1.25
Spinach, Mushroom, Feta Cheese, Phyllo Pastry, Smoked Tomato Chardonnay	1.50
Roasted Vegetable Cake, Goat Cheese Mousse	1.50
Asparagus and Cheddar Cheese Croquets	1.50
Saffron and Wild Mushrooms Arancini, Tomato Agro Dolce	1.50
Sunflower Crusted Roasted Beet Lollipops, Wisconsin Goat Blue Cheese Dip	1.50
Spinach Amandine, Puff Pastry Cups	1.50
Dried Fig, Carr Valley Blue Cheese Savory Compote, Pesto Bruschetta	1.50

### PLATTERS

*Serves 25*

Roasted Vegetable Platter	55.00
<i>Aged Balsamic Concentrate, Crispy Tobacco Onions</i>	
Cold Shellfish Display,	175.00
<i>Featuring Shrimp, Mussels, Clams And Crab Claws; Rémooulade, Cocktail And Louis Sauces</i>	
Braised Black Angus Beef Brisket Tacos	75.00
<i>Jalapeño Cream, Warm Tortillas, Cilantro Sour Cream, Pico De Gallo</i>	
Grilled Chicken Lettuce Wraps, Chile Plum Sauce	65.00
Pork or Chicken Yakitori, Yuzu Maple Baste	65.00
Seasonal Fruits and Berries, Chantilly Cream	55.00
Carr Valley Artisanal Cheeses	100.00
<i>Seasonal Fruits, Kalamata Olives, Roasted Peppers Basil Emulsion</i>	
Fried Calamari	100.00
<i>Bell Pepper, Serrano Chile, Garlic and Sweet Chile Sauce</i>	
Grilled E.V.O. Basted Asparagus and Wild Mushrooms	100.00
<i>Herbed Port Wine Glaze</i>	
Classic Shrimp Cocktail	175.00
<i>4 lbs of our Jumbo Shrimp and Spicy Horseradish Ketchup</i>	
Antipasto	100.00
<i>Assorted Cold Cuts; Bresaola, Capicola, Sopressata, Wisconsin Summer Sausage, Aged Cheeses</i>	
Pan Seared Crab Cake, Spicy Aioli	125.00
Rock Shrimp Cake, Lobster Cream	100.00
Assorted Charcuterie	125.00
<i>Prosciutto, Assorted House Made Sausages, Galantine of Chicken, Herb Pesto Bruschetta</i>	
Vodka Cured Whole Side of Salmon	250.00
<i>Toast Points, Caper Cream Cheese, Sauce Louis and Cajun Rémooulade</i>	

*Johnny Delmonico's is known for customizing catering menus.*

# SOUTHWESTERN BUFFET

39.95 per person

## COLD

Choose two of the following items.

### Tortilla Salad

Black Beans, Bacon, Tomatoes  
and Avocado, Cajeta Feta Cheese Vinaigrette

### Roasted Chayote Tomato Salsa Fresca Salad

### Southwest Caesar Salad

Blue and Yellow Corn Polenta Croutons

### Chopped Head of Lettuce

Jicama, Roasted Pepper and Mango  
Poblano Orange Dressing

## HOT

Choose three of the following items.

### Red Wine Oregano Braised "Ladrillo" de Brisket

Caramelized Onion and Roasted Garlic Pan Juice

### Tortilla Crusted Chicken Breast

Bourbon Wild Mushroom Glaze, Tomatillo Chutney

### Chipotle Roasted Whole Black Angus Ribeye

Chimichurri Sauce

### Lobster, Shrimp, Scallops and Chorizo Soft Tacos

Smoked Tomato Chardonnay

### Adobo Lange Farms Pork Loin Sous Vide

Ancho Pepita Mole

### Horseradish Crusted Mahi Mahi

Agave Ruby Red Grapefruit Butter

## SIDES

Choose two of the following items.

### Poblano Creamed Corn

### Chayote Squash, Totopos and Queso Fresco Casserole

### Cilantro Black Bean Rice

### Tortilla Whipped Yukon Potato

### Asparagus Chihuahua Cheese Quesadillas

## DESSERTS

Choose two of the following items.

### Dulce de Leche Cake

### Margarita Cheesecake

### Tres Leche Cake

### Pumpkin Chipotle Flan

### Cajeta Mocha Mousse "Martini"

Cinnamon Chantilly Cream, Chocolate Shavings



## ITALIAN BUFFET

39.95 per person

### COLD

Choose two of the following items.

#### **Insalata Caprese**

Roma Tomatoes, Fresh Mozzarella and Basil Chiffonade

#### **Antipasto**

Cured Meats, Wisconsin Aged Cheeses,  
Herbed Pesto and Bruschetta

#### **Calamari Salad**

Tomatoes, Roasted Garlic and Rocket lettuce,  
Herb Dressing

#### **Aceto Balsamico**

Ahi Tuna, Scallop Crudo

#### **Almond Pesto, Lavash, Evo Citrus Vinaigrette**

#### **Artichoke Heart, Roasted Pepper, Green Beans**

Honey Red Wine Vinaigrette, Roasted Fig and Gorgonzola,  
Port Concentrate

### HOT

Choose three of the following items.

#### **Osso Bucco Milanese**

Mostaccioli and Veal Meatballs, Tomato Basil Sauce

#### **Roasted "Bricked" Half Chicken**

Marsala Glaze

#### **Roulade of Chicken "Vesuvio"**

Garlic, Capers, White Wine Sauce

#### **Filet of Beef, Rossini Style**

Shaved Ham, Herb Sauce and Parmesan Cheese

#### **Panned Veal Medallions,**

Olivada and Parmesan, Roasted Pepper  
and Garlic Agro Dolce

### DESSERTS

Choose two of the following items.

#### **Neapolitan Baba**

#### **Rum Panna Cotta**

#### **Berries and Chocolate Shavings**

#### **Tiramisu**

#### **Cannoli**

#### **Chocolate Almond Biscotti,**

#### **Butterscotch Biscotti**

#### **Amaretto Hazelnut Mousse**

#### **Chocolate Espresso Coffee Cake**

#### **Cappuccino Mousse**

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## ORIENTAL BUFFET

39.95 per person

### COLD

Choose two of the following items.

**Ahi Poke**

**Wonton Crisps**

**Green Papaya Slaw**

**Lime Soy**

**Stir Fry Vegetables, Crispy Noodles**

**Peanut Curry Vinaigrette**

**Sashimi and Sushi Sampler**

Make Sushi, Nigiri Sushi, Futo Maki Sushi, Wasabi, Ginger

**Asian Squash Sesame Salad**

Roasted Kabocha, Hobak Namui and Chayote Kepak Manis  
Yuzu Dressing

**Roasted Kohlrabi, Snow Peas  
and Bean Curd Salad**

Kaffir Lime Plum Vinaigrette

### HOT

Choose three of the following items.

**Roasted Garlic Quail**

Sweet Soy Lemongrass Broth

**Spicy Balinese Chicken**

Pineapple Mustard Chutney

**Dim Sum Sampler**

Steamed Pork Buns, Spicy Chicken Potstickers,  
Shrimp Shu Mai

**Classic Peking Duck**

Hoisen Sauce

**Cantonese Roasted Pork Char Sui**

**Sesame Basil Chicken**

Spicy Plum

**Szechuan Style Whole Beef Ribeye**

**Shrimp, Scallops, Tuna, Salmon, Mussels**

Thai Red Curry Sauce

**Hazelnut Crusted Salmon**

Miso Galangal Broth

### SIDES

Choose two of the following items.

**Stir Fry Gail Lan with Almonds  
and Sesame Soy**

**Shiitake Fried Rice**

**Coconut Basmati Rice Stir Fry**

**Sesame Fried Himalayan Yams**

**Napa Cabbage Stir Fry**

**Tandoori Cashew Rice**

### DESSERTS

Choose two of the following items.

**Chinese Moon Cake**

**Asian Pear and Lyche Strudel**

**Coconut Anglaise**

**Coconut Custard**

**Candied Coconut, Persimmon Caramel**

**Ginger Crème Caramel**



# BACKYARD BBQ BUFFET

39.95 per person

## COLD

Choose two of the following items.

**Classic Cole Slaw**

**Jicama Slaw**

**Roasted Corn and Black Bean Salad**

**Feta Cheese Potato Salad**

**Beef Steak Tomatoes and Mozzarella**

Balsamic Vinaigrette

**Fresh Fruit Salad**

Almonds and Tarragon Dressing

## HOT

Choose three of the following items.

**BBQ Braised Whole Brisket**

**Mustard and Molasses Braised Beef Short Rib**

**BBQ Half Roasted Chicken**

**Carolina BBQ Baby Back Ribs**

**Pineapple BBQ Pork Loin**

**BBQ Jerk Seasoned Whole Ribeye**

**Rosemary BBQ Leg of Lamb**

## SIDES

Choose two of the following items.

**Apple Bacon Green Beans**

**Roasted, Steamed or Grilled Corn on the Cob,  
Herb Butter Baste**

**Carolina Style BBQ Beans**

**Creamed Corn**

**Squash Casserole**

**Thyme Grilled or Roasted Vegetables**

**Cream Cheese Whipped Potato**

**Three Cheese Au Gratin Potato**

**Sweet Potato Casserole**

## DESSERTS

Choose two of the following items.

**Oreo Cookie Cheesecake**

**Black Bottom Pecan Pie**

**Pineapple Cobbler**

**Sweet Potato Pie**

**Chocolate Mousse Cake**

**Chocolate Tart**

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## BUFFET OPTION ONE

25.00 per person ~ Minimum of 20 people

### COLD

Choose two of the following items.

#### Chopped Head of Lettuce Salad

Crispy Apple Bacon, Tomatoes, Scallions,  
Blue Cheese Vinaigrette

#### Mixed Baby Lettuces Salad

Sun-dried Tomatoes and Feta Cheese,  
Dried Cherry Vinaigrette

#### Sweet Corn Couscous Salad

Black Beans, Cherry Tomatoes and Herb Pesto Dressing

### HOT

Choose two of the following items.

#### Chicken Roulade

Mushroom Stuffing, Smoked Red Pepper Chardonnay

#### Rigatoni Pasta

Italian Sausage, Charred Tomato Chardonnay

#### Parmesan Crusted Tilapia

Vodka Tomato Essence

#### Sesame ginger Roast Pork

Cilantro Hoisin Glaze

### SIDES

Choose two of the following items.

#### Corn Garlic Whipped Potato

Applewood Smoked Bacon  
Macaroni and Cheese

#### Sweet Potato Au Gratin

Herbed Saffron Rice Pilaf

Roasted Vegetables with Toasted Almonds

### DESSERTS

Choose two of the following items.

#### Assorted Cookies

Chocolate Mousse Martini

#### Marbled Cheesecake Brownie

Seasonal Fruits and Berries  
Chantilly Cream



## BUFFET OPTION TWO

35.00 per person ~ Minimum of 20 people

### COLD

Choose two of the following items.

#### Asian Stir Fry Salad

Napa Cabbage, Peppers, Gai Lan, Crispy Wontons,  
Hoisin Vinaigrette

#### Mixed Baby Lettuces Salad

Sun-dried Tomatoes, Roasted Garlic Herb Vinaigrette

**Penne Pasta, English Peas, Roasted Peppers  
and Feta Cheese, Honey Mustard Vinaigrette**

#### Roasted Vegetable Salad

Aceto Balsamico, Tobacco Onions

### HOT

Choose two of the following items.

#### Lange Farms Pork Loin

Spiced Maple Rub, Roasted Garlic Herb Sauce

#### Classic Beef Bourguignon

Ragout of Pearl Onions, Mushrooms, Burgundy Wine Sauce

#### Almond Crusted Chicken

Carr Valley Smoked Gouda Cheese "Parmigiano"  
Ancho Chile Marinara

#### Mushroom Crusted Atlantic Salmon

Charred Tomato Lime Sauce

### SIDES

Choose two of the following items.

#### Corn Garlic Whipped Potato

**Applewood Smoked Bacon  
Macaroni and Cheese**

#### Sweet Potato Au Gratin

**Herbed Saffron Rice Pilaf**

### DESSERTS

Choose two of the following items.

**Brown Sugar Caramelized  
Banana Mousse Profiterole**

**Baked Meringue**  
Bourbon Berry Compote, Chantilly Cream

#### Chocolate Mousse Cake

**Whiskey Red Velvet Cake**

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## BUFFET OPTION THREE

55.00 per person ~ Minimum of 20 people

### COLD

Choose two of the following items.

#### Chopped Salad

Sweet Corn, Tomatoes, Carr Valley Blue Cheese, Smoked Chicken and Bacon, Port Wine Vinaigrette

#### Mixed Baby Lettuces Salad

Sun dried Tomatoes and Feta Cheese, Dried Cherry Vinaigrette

#### Caesar Salad

Polenta Croutons, Shaved Parmesan

#### Grilled Asparagus Quinoa

Roasted Peppers, Spicy Pecans and Jicama, E.V.O. and Fresh Herb Pesto Dressing

#### Antipasto of Assorted Charcuterie

### HOT

Choose three of the following items.

#### Java Cured Whole Ribeye, Sous Vide

Marsala Glaze

#### Pepita Crusted Chicken Breast

Braised Shallot Thyme Jus Lie`

#### Smoke Seared and Roasted Pork Tenderloin

Braised Ham Hock Étouffée

#### Braised Lamb Shank in Puff Pastry

Rosemary Essence, Carr Valley Goat Blue Cheese

#### Prosciutto Wrapped Shrimp Tortelloni

Tomato Basil Chardonnay

### SIDES

Choose two of the following items.

#### Corn Garlic Whipped Potato

#### Applewood Smoked Bacon Macaroni and Cheese

#### Sweet Potato Au Gratin

#### Herbed Saffron Rice Pilaf

#### Roasted Vegetables with Toasted Almonds

### DESSERTS

Choose two of the following items.

#### Caramel Chocolate Cheesecake

#### Baked Meringue

Bourbon Berry Compote, Chantilly Cream

#### Chocolate Mousse Cake

#### Strawberry Shortcake

Chantilly Cream

#### Tiramisu

#### Peanut Butter Crème Bruléé



## BUFFET OPTION FOUR

75.00 per person ~ Minimum of 20 people

### COLD

Choose three of the following items.

#### **Beef Steak Tomato and Fresh Mozzarella**

Basil, Balsamic Vinaigrette

#### **Mixed Baby Lettuces Salad**

Sun dried Tomatoes and Feta Cheese,  
Dried Cherry Vinaigrette

#### **Shrimp and Salmon Mousseline**

Jalapeño Tartar

#### **Antipasto of Assorted Charcuterie**

#### **Chopped Salad**

Sweet Corn, Tomatoes, Carr Valley Blue Cheese, Smoked  
Chicken and Bacon, Port Wine Vinaigrette

#### **Caesar Salad**

Polenta Croutons, Shaved Parmesan

#### **Grilled Asparagus Quinoa**

Roasted Peppers, Spicy Pecans and Jicama, E.V.O.  
and Fresh Herb Pesto Dressing

### HOT

Choose two of the following items.

#### **Cracked Pepper Crusted and Roasted Whole New York Strip**

Horseradish Glaze, Sweet and Sour Onion Confit

#### **Blackened Yellow Tail Grouper**

Spicy Rock Shrimp Succotash

#### **Smoke Seared and Roasted Pork Tenderloin**

Braised Ham Hock Étouffée

#### **Prosciutto wrapped Shrimp Tortellini**

Tomato Basil Chardonnay

#### **Braised Lamb Shank in Puff Pastry**

Rosemary Essence, Carr Valley Goat Blue Cheese

#### **Pomegranate Port Wine Roasted**

#### **Bob White Quail**

Pomegranate Jus Lié

### SIDES

Choose two of the following items.

#### **Corn Garlic Whipped Potato**

#### **Applewood Smoked Bacon**

#### **Macaroni and Cheese**

#### **Sweet Potato Au Gratin**

#### **Herbed Saffron Rice Pilaf**

### DESSERTS

Choose two of the following items.

#### **Caramel Chocolate Cheesecake**

#### **Baked Meringue**

Bourbon Berry Compote, Chantilly Cream

#### **Chocolate Mousse Cake**

#### **Strawberry Shortcake**

Chantilly Cream

#### **Tiramisu**

#### **Peanut Butter Crème Brûlée**

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Johnny Delmonico's Steakhouse  
130 South Pinckney Street Madison, WI 53703 3318

September 23, 2010

Attn: Courtney and Craig Madigan

Dear Courtney and Craig:

My husband and I wanted to thank you for a wonderful rehearsal dinner in honor our son and his wife. Being from Connecticut, we wanted our out of town friends and family, as well as the wedding party, to be a part of the occasion and make it very special. We were elated with how it all came out.

The restaurant is beautiful and the table setting and food presentation were as well. And the food.....everything was amazing; perfectly prepared. Your recommendations on menu were right on. We consider ourselves "foodies," so we don't impress easily and we were impressed. Your wait staff was attentive and made our guest feel special. Please thank them for us as well.

As this entire event was done without my being in Wisconsin, I had to rely on your word. You and Craig went over and above our expectations. Everything promised was delivered. We plan to visit your restaurant the next time we are in Madison and look forward to another wonderful meal.

Thank you again.  
Sincerely,



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Annette S. Kaye  
Wilton, Connecticut