

JOHNNY DELMONICO'S CATERING

Winter Menu

At Johnny Delmonico's we bring the fresh taste of each season into your event menu. Our catering services are the perfect blend of quality and comfort, with style that reflects the spirit of your event.

* Consuming raw or undercooked items may increase your risk of foodborne illness.

FIRST COURSE

Hour d' oeuvres

Minimum of 25 pieces per order.

PUFF PASTRY SQUARES camembert, mushroom, bordelaise	\$.75	CHARRED GULF PRAWNS citrus garlic sauce	\$2.00
FORME D'AMBERT parmesan pear crisps	\$1.50	FIRECRACKER SHRIMP cream cheese, jalapeño, egg roll wrap, sweet chili sauce	\$2.00
MINI THAI SHRIMP PIZZA xxxx need descrip	\$2.00	BLACK PEPPER SHRIMP cognac pepper sauce	\$2.00
BRIE & CHICKEN QUESADILLA candied walnut, pear salsa	\$1.50	JUMBO SHRIMP COCKTAIL with traditional cocktail sauce	\$2.00
WILD MUSHROOM TARTS crème fraiche, truffle oil	\$1.50	GRILLED SHRIMP ginger, lemon grass, lemon vinaigrette glazed on a skewer	\$2.00
WHITE BEAN BRUSCHETTA wilted spinach, paprika oil	\$2.50 per portion	SHRIMP & PORK SIU MAI traditional chinese dumpling served with scallion dipping sauce	\$2.50
MINI GRILLED CHEESE SANDWICH quince paste, truffle honey, truffles provolone cheese, parmesan cheese, rosemary manchago	\$2.50	BUTTER POACHED LOBSTER TACO cabbage slaw, beet taco	\$3.00
CHEESE POTATO CROQUETTES whole grain mustard aioli	\$1.50	THAI STYLE CHICKEN SATAY peanut sauce	\$2.00
TRIANGLE PILLOWS spinach and feta cheese, tomato-oregano relish	\$1.50	CRISPY CHICKEN POT STICKER with sweet chili glaze	\$1.00
POTATO MARTINI BAR selection of toppings	\$3.50 per portion	SESAME CHICKEN SALAD napa cabbage, cashews, wonton cups	\$1.00
MINI DUNGENESS CRAB CAKES SWEET red bell pepper sauce	\$2.50	BLACKENED CHICKEN SKEWERS apple, mango salad	\$1.00
LUMP CRAB AND SPICY AHI TUNA CONES wasabi tobiko, bonito flakes, sprouts	\$3.50	THAI CHICKEN LETTUCE CUPS served in a cup shaped lettuce bowl	\$1.50
SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON rosemary skewers	\$3.00	CONFIT DUCK WONTON CHIPS sweet hoisin sauce	\$1.50
GINGER SOY MARINATED HAMACHI served in stem less martini glasses	\$3.00	GRILLED LAMB LOLLIPOPS cucumber mint aioli	\$6.00
SEARED AHI TUNA asian style noodles, crunchy vegetable slaw, sprouts & thai sauce (served in small asian boxes)	\$3.00	CROSTINI OF SLOW-ROASTED PORK crackle, caramelized onion	\$1.50
AHI TUNA TATAKI ginger & vinegar marinated tuna (served in spoons)	\$2.50	OPEN FACE MINI CHEESE BURGERS pretzel buns, roasted pepper aioli	\$1.00
MINI PANKO CRUSTED SALMON CAKES saffron aioli	\$2.00	CHARRED KOBE BEEF onion marmalade, mizuna, crostini	market
HOUSE SMOKED WILD SALMON chive cream cheese, caviar, russian rye	\$2.00	MINI BEEF TENDERLOIN WELLINGTONS spinach, mushroom duxelle, puff pastry	\$3.50
		CHEESE AND CHARCUTERIE domestic or imported	mp

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FIRST COURSE *Continued*

Raw Bar

Based on a 3 oz portion. Minimum of 25 pieces per order.

HAMACHI SASHIMI cilantro, jalapeño, sriracha, ponzu sauce	\$10.00 per portion	SALMON SASHIMI chives, lemon segments, sesame seeds, citrus seasoning	\$4.00 per portion
SEARED ALBACORE TUNA garlic chips, garlic balsamic sauce	\$7.00 per portion	STRIPED BLUE MARLIN blood orange foam	\$9.00 per portion
SEARED ALBACORE TUNA avocado, radish sprouts, garlic chips, masago, citrus soy sauce	\$7.00 per portion		

Sushi Bar

\$12.00 Per Roll (8 Piece Rolls). Minimum of 10 rolls per order.

CATERPILLAR ROLL eel, avocado, crab		RAINBOW ROLL snapper, tuna, hamachi, shrimp, crab, avocado,	
CALIFORNIA ROLL crab, avocado, yamagobu, daikon sprouts, masago		HAWAIIAN ROLL ahi tuna, avocado, crab,	
SPICY TUNA ahi tuna, asparagus		KOHIRA ROLL salmon, crab, citrus seasoning	

SECOND COURSE

Salads & Soups

Priced per portion. Available as a meal or as a First Course. Minimum of 10 portions.

SELECTION OF ARTISAN SALUMI sopressata, speck, house cured prosciutto, spicy coppa, garlic crostini, house-marinated olives	\$9.00	SEARED AU BON CANARD FOIE GRAS* bing cherry, maple gastrique, brioche	\$16.00
ORGANIC MIX GREEN SALAD fresh herbs, edible flowers, goat cheese, balsamic vinaigrette	\$6.00	B.L.T. smoked pork belly, heirloom tomato, baby greens	\$9.00
ROMAINE SALAD croutons, parmesan cheese, quail eggs, parmesan dressing	\$6.00	SPICY TOMATO SOUP braised pork on a crispy polenta crouton, spinach and chick- peas, rosemary oil, grated marieke gouda	\$7.00
WEDGE SALAD onion, green onion, tomato, bacon, dressing	\$6.00	SWEET CORN & LEMON GRASS SOUP thai basil, coconut breaded shrimp	\$7.00
ROASTED BABY BEETS goat cheese, hazelnuts, sherry vinaigrette	\$7.00		

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SECOND COURSE *Continued*

Pastas

Priced per portion. Available as a meal or as a Second Course. Minimum of 10 portions.

SWEET ITALIAN SAUSAGE fennel pollen, ricotta salata, orrechiette pasta	\$13.00	BRAISED RABBIT RAGOUT mushrooms, asparagus, natural juices, garganelli pasta,	\$16.00
OXTAIL RAGOUT wild mushrooms, braising liquid, pappardelle pasta	\$16.00	WILD MUSHROOM medley of wild mushrooms, sherry cream sauce, pappardelle pasta	\$13.00
SPAGHETTI ALLA CHITTARA veal meat balls, pomodoro sauce, fresh basil	\$15.00		

Carving Stations

Priced per portion. Available as a meal or as a Second Course.

All selections served with mini buns. Minimum of 10 portions.

CURED OR SMOKED SALMON capers, egg, tomato, onion & whipped cream cheese	\$10.00	ROASTED LEG OF LAMB horseradish cream sauce, au jus	\$12.00
OVEN ROASTED BREAST OF TURKEY cranberry chutney	\$10.00	HERB CRUSTED PRIME RIB horseradish cream sauce, au jus	\$15.00
BRAISED PORK SHOULDER natural juices	\$11.00	ANGUS BEEF TENDERLOIN horseradish cream sauce, au jus	\$18.00
OVEN ROASTED PORK LOIN apple compote, pork sauce	\$12.00		

Seafood Entrées

Priced per portion. Minimum of 10 portions.

BUTTER POACHED LOBSTER RISOTTO ½ a whole lobster served over creamy risotto			\$18.00
SEARED JUMBO PRAWNS lobster ravioli, enoki mushroom sauce			\$19.00
GRILLED WHOLE LOBSTER sauce vierge			market
GRILLED DIVER SCALLOPS* parsnip puree, shaved fennel, black olive citrus salad			\$17.00
ARTIC CHAR PAPILOTE* julienne vegetables, white wine and herb butter			\$19.00
*SAUTÉED STRIPED BASS tomato water			\$21.00
SAUTÉED POMPANO* couscous or chick pea puree, citrus sauce			\$23.00
MISO-GLAZED COD* wok vegetables, brown sticky rice			\$21.00
LINE CAUGHT SWORDFISH* grilled vegetables, roasted potato, tomato broth			\$24.00
SEARED SCOTTISH SALMON* chive potato cake, citrus salad, salmon caviar			\$21.00
MISO-GLAZED SALMON* tempura shiso leaves, carrot ginger puree, 5 spice red wine sauce			\$24.00

SECOND COURSE *Continued*

Entrées

Priced per portion. Minimum of 10 portions.

GOAT CHEESE AND HERB STUFFED CHICKEN BREAST winter squash, pearl onions, garlic jus	\$19.00
LACQUERED AU BON CANARD DUCK BREAST* cherries, celery root puree, szechwan pepper honey	\$27.00
GRILLED LAMB RIB EYE* potato gratin, baby carrots, port wine sauce	\$29.00
PROSCIUTTO WRAPPED PORK TENDERLOIN* root vegetables madeira wine sauce	\$24.00
ROASTED PORK RIB CHOP* savoy cabbage, root vegetable puree, crispy skin, madeira wine jus	\$23.00
RED WINE BRAISED SHORT RIBS* root vegetables, cooking liquid	\$25.00
PAN-SEARED BEEF TENDERLOIN FILET* potato cake, vegetable bundles, roasted tomato, chervil, bordelaise sauce	\$34.00
PEPPER CRUSTED NEW YORK STRIP* hand whipped potatoes, sautéed spinach, caramelized cipollini onions, bone marrow mushrooms, horseradish compound butter and four peppercorn sauce	\$27.00
GRILLED NEW YORK STRIP* roasted cipollini onions, crushed fingerling potato & cabernet jus	\$34.00
SNAKE RIVER FARMS KOBE NEW YORK STRIP* mitake mushrooms, edamame beans, yuzu butter, roasted bell pepper puree	\$44.00
SURF AND TURF* pan seared beef tenderloin filet & jumbo shrimp, pearl vegetables, poached fingerling potato, herb butter	\$40.00
SURF AND TURF* lobster & new york strip, pearl vegetables, poached fingerling potato, herb butter	\$58.00

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THIRD COURSE

Desserts

Priced for bite sized and a single serving. Minimum of 10 people.

	<i>Bite Sized</i>	<i>Single Serving</i>
ASSORTED COOKIES Spiked milk	\$1.00	\$2.50
ASSORTED CUP CAKES Individualize Your Dessert	\$1.50	\$3.50
TRIO CRÈME BRÛLÉE Seasonal Flavors	\$3.50	\$7.00
KEY LIME PIE Creamy Custard, fluffy Meringue, Graham cracker crust	\$4.00	\$7.00
APPLE CRISP* Caramel, Cream Cheese, Granola Crust	\$4.00	\$8.00
SEASONAL BREAD PUDDING Flavors Adjusted to the Season	\$3.50	\$7.00
LAYERED CHOCOLATE CAKE Valrohna chocolate ganache	\$4.00	\$8.00
VALROHNA CHOCOLATE TRUFFLE CAKE Blood Orange, Blue Berries, Vanilla Bean Ice Cream	\$4.50	\$8.00
CHOCOLATE FOUNTAIN Fruit, Berries, Nuts, Cookies, Marshmallows		\$7.00 per person

BACK YARD PACKAGES

Priced per person. Minimum of 10 people.

A TASTE OF SPAIN Paella with chicken, mussels, clams, prawns, and saffron rice. Sides include tomato bread and a tomato cucumber salad.	\$25.00
STREET TACOS Soft tortillas served with your choice of meat: chile-rubbed chicken, lime-marinated shrimp, muchaca pork, angus carne asada. Sides include pico de gallo, cilantro-onion slaw, corn tortilla chips, and guacamole.	\$21.00
DOGS AND BRATS Vienna Dogs and Beer Brats Served with a soft roll, ketchup, mustard, onions and relish Sides include kettle chips, ad classic Caesar salad	\$14.00
BURGER BARN ½ Pound C.A.B. burger served with brioche buns, red leaf lettuce, beefsteak tomatoes, cheese, and red-pepper aioli. Sides include kettle chips, and classic Caesar salad	\$15.00
MODERN CHEESE STEAK Braised, sliced beef served with grilled Anaheim chilies, Gruyère cheese, hoagie bun Sides include kettle chips & classic Caesar salad	\$17.00
THE DELMONICO Grilled New York strip steak, herb-roasted chicken, garlic aioli, horseradish cream, caramelized onion, and kaiser rolls Sides include kettle chips & classic Caesar salad	\$28.00
BOURBON STREET A classic New Orleans style shrimp boil. Sides include corn on the cob, and andouille sausage.	\$26
THE SMOKEHOUSE Braised pork shoulder and bbq sauce served with soft brioche rolls. Sides include kettle chips, smokehouse beans, slaw.	\$23.00

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LUNCH

Salads

Priced per person. Minimum of 10 people.

LOBSTER AVOCADO SALAD	\$15.00
blood orange, hearts of palm, champagne vinaigrette	
SALMON SALAD	\$10.00
shaved fennel, raisins, pine nuts, caramelized fennel vinaigrette	
SHRIMP CURRY SALAD	\$10.00
apples, avocado, cashews, mixed greens, curry vinaigrette	
CHINESE CHICKEN SALAD	\$10.00
red & yellow bell pepper, napa & red cabbage, spinach, cilantro, sesame seeds, cashews, green onions, wontons, hoisin dressing	
GREEK CHICKEN SALAD	\$10.00
feta, onion, olives, pistachio, romaine hearts, pita bread, yogurt vinaigrette	
VIETNAMESE STEAK SALAD	\$12.00
napa & red cabbage, peanuts, carrots, green onions, rice noodles, rice wine vinaigrette	
SHREDDED CONFIT DUCK	\$10.00
candied hazelnuts, blue cheese, frisée and drizzled with a roasted apple and hazelnut oil vinaigrette	
PANKO-FRIED PORK BELLY SALAD	\$9.00
shaved fennel, orange segment and apple salad, spicy chili-lime vinaigrette	
CHICKEN COBB SALAD	\$10.00
hook's blue cheese, house made pancetta	

Sandwiches

Priced per portion. Minimum of 10 portions.

PORTABELLA SANDWICH	\$9.00
grilled onion, tomato, mozzarella cheese, pesto, marinated portabella on berry wheat	
WHITE ALBACORE TUNA SALAD SANDWICH	\$8.00
celery, red onion, lettuce, tomato on sour dough toast	
ROASTED TURKEY CLUB	\$8.00
avocado, tomato, lettuce, sunflower sprouts, bacon, turkey on sour dough toast	
ROASTED TURKEY PANINI	\$8.00
cheddar, swiss, avocado, tomato, bacon	
RIB EYE SANDWICH	\$10.00
piquillo peppers, shallots, horseradish cream and arugula on ciabatta bread	
LOBSTER CLUB SANDWICH	\$15.00
sunflower sprouts, roasted tomato, chili aioli, brioche toast	
RUSSIAN REUBEN	\$8.00
sauerkraut, corned beef, russian dressing, pumpernickel bread	
GLAZED HONEY HAM PANINI	\$8.00
black forest ham, provolone cheese, honey mustard dressing	
PULLED PORK SHOULDER SANDWICH	\$8.00
bbq sauce, hook's 3 yr. cheddar, caramelized onions, ciabatta	
MUFFALETTA SANDWICH	\$10.00
coppa, mort della, salami, provolone, emmenthaler, pickled vegetables, olive spread	
GRILLED STEAK SANDWICH	\$12.00
onions, mushrooms, provolone	

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