

FOOD BY

DeLeo

C O R P O R A T E H O U R - D ' O E U V R E M E N U

SIMPLY SAVORY

\$35 Per Person

Choice of Five:

- Arancini with Red Sauce
- Traditional Italian Meatballs with
Ricotta and Red Sauce
- Prosciutto Wrapped Asparagus
- Sesame Chicken Bites
- Artichoke French Bites
- Chicken French Bites |
- Grilled Citrus Chicken Skewers
- Seared Risotto Cakes
- Hot Honey Chicken Sliders
- Mini Fried Chicken and Waffles
- Whipped Ricotta Crostini with Smoked Cherry Tomato
- Cheeseburger Sliders
- Shrimp toasts
- Cucumber with Whipped Dill, Creme Fraiche
and Smoked Salmon
- Bruschetta and Olive Tapenade Crostini

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C O R P O R A T E H O U R - D ' O E U V R E M E N U

THE GRAZE STANDARD

\$45 Per Person

Includes: Stationary Crudite Display with Ajo Blanco Dip

Choice of Five:

-Ahi Tuna over Crispy Sushi Rice

-Shrimp Cocktail

-Crab Cake

-Tenderloin Sliders

-Beef Tenderloin Crostini

with Garlic Horseradish Aioli

-Mini Pork Carnitas Taco

with Pineapple Mojo Cilantro Crema

-Cold Prosciutto and Burrata Sandwiches |

-Deviled Eggs with Pickled Mustard Seeds

and Crispy Bacon

-Shrimp Gambas Ajillo on Focaccia Bread

-Cucumber with Whipped Dill, Creme Fraiche

and Smoked Salmon

-Bruschetta and Olive Tapenade Crostini

-Arancini with Red Sauce

-Bruschetta and Olive Tapenade Crostini

-Arancini with Red Sauce

-Traditional Italian Meatballs with

Ricotta and Red Sauce

Prosciutto Wrapped Asparagus

-Sesame Chicken Bites

-Artichoke French Bites

-Chicken French Bites |

-Grilled Citrus Chicken Skewers

-Seared Risotto Cakes

-Hot Honey Chicken Sliders

-Mini Fried Chicken and Waffles

-Whipped Ricotta Crostini with

Smoked Cherry Tomato

-Cheeseburger Sliders

-Shrimp Toasts

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C O R P O R A T E H O U R - D ' O E U V R E M E N U

THE FULL SPREAD

\$55 Per Person

Includes: Stationary Charcuterie Display

+ Slider Display: Cheeseburger, Hot Honey Chicken, Tenderloin Sliders

Choice of Five:

-Ahi Tuna over Crispy Sushi Rice

-Arancini with Red Sauce

-Mini Beef Wellingtons

-Traditional Italian Meatballs
with Ricotta and Red Sauce

-Crab Cake

-Tenderloin Sliders

-Prosciutto Wrapped Asparagus

-Sesame Chicken Bites

-Artichoke French Bites

-Chicken French Bites

-Grilled Citrus Chicken Skewers

-Seared Risotto Cakes

-Hot Honey Chicken Sliders

-Mini Fried Chicken and Waffles

-Whipped Ricotta Crostini
with Smoked Cherry Tomato

-Beef Tenderloin Crostini
with Garlic Horseradish Aioli

-Mini Pork Carnitas Taco

with Pineapple Mojo Cilantro Crema

-Cheeseburger Sliders

-Cold Prosciutto and Burrata Sandwiches

-Mini Lobster Rolls

-Shrimp Toasts

-Pork Belly Lollipops

-Deviled Eggs with Pickled Mustard Seeds
and Crispy Bacon

-Cucumber with Whipped Dill, Creme Fraiche
and Smoked Salmon

-Bruschetta and Olive Tapenade Crostini

-Shrimp Cocktail

-Truffle Arancini

with Truffle Mornay

-Shrimp Gambas Ajillo on Focaccia Bread

-East Coast Oyster with Mignonette

-Potato Pave with Caviar

-Beef Tenderloin Crostini
with Garlic Horseradish Aioli

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C O R P O R A T E B U F F E T M E N U

COMFORT

\$35 Per Person

-Field Green Salad Topped with Housemade Balsamic Dressing, Homemade Crostini and Fried Crispy Shallots

-Penne Alla Vodka

-One Choice of Chicken:

-*Chicken French*

-*Chicken Parmesan*

-*Chicken Fine Herbs*

-Flank Steak with Chimichurri

-Mashed Potatoes

-Seasonal Vegetable

-Rolls + Butter

SIGNATURE

\$45 Per Person

-Crudite Display with Ajo Blanco | **Appetizer*

-Field Green Salad Topped with Housemade Balsamic Dressing, Homemade Crostini and Fried Crispy Shallots

-One Choice of Chicken:

-*Chicken French*

-*Chicken Marsala*

-*Chicken Cutlet*

-One Choice of Beef/Fish

-*Sliced Strip Steak with Burgundy Wine Demi Glaze*

-*Potato Flake Cod*

-*16/20 Scampi Shrimp*

-One Choice of Pasta:

-*Penne Alla Vodka*

-*Farfalle with Basil Pesto Cream*

One Choice of Starch:

-*Boursin Cheese Mashed Potatoes*

-*Roasted Potatoes with Thyme and Parmesan*

-Seasonal Vegetable

-Rolls + Butter

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C O R P O R A T E B U F F E T M E N U

GRAND

\$55 Per Person

- Stationary Charcuterie Display | **Appetizer*
- Field Green Salad Topped with Housemade Balsamic Dressing,
Homemade Crostini and Fried Crispy Shallots
Rolls + Whipped Honey Butter
+ Caramelized Onion Miso Butter
- One Choice of Chicken:**
 - Chicken French*
 - Chicken Coq au Vin- Brandy Braised Chicken
with Funguys Mushrooms and Pearl Onion*
 - Chicken Piccata*
- One Choice of Carved Meat**
 - Striploin*
 - Prime Rib*
 - Tenderloin Roast (+)*
 - Chef-Carved option available (+)*
- Fish Option:**
 - Crispy Potato Flake Cod with Citrus Herb Sauce*
- One Choice of Pasta:**
 - Penne Alla Vodka*
 - Creamy Truffle Sauce with Cavatelli*
- One Choice of Starch:**
 - Black Garlic Crispy Potatoes*
 - Boursin Cheese Mashed Potatoes*
 - Seasonal Vegetable*
 - Rolls + Butter*

Substitutions may be made. Additional Fees may apply

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C O R P O R A T E P L A T E D D U O M E N U

\$49 Per Person

Choice of One Salad:

- Field Greens and Romaine with Apple Cider Vinaigrette, Shaved Apples, Cucumbers, Radish
- Field Green Salad Topped with Housemade Balsamic Dressing, Homemade Crostini and Fried Crispy Shallots
- Caesar Salad with Homemade Sourdough Croutons, Shaved Parmesan, and Black Pepper

Pasta Selection:

- Penne Alla Vodka

Choice of Two Proteins:

- | | | |
|---|---------------------|-------------------|
| -Madeira Braised Short Ribs | | -Scallops (+) |
| -Filet Mignon with Red Wine
Demi Glaze (+) | -Chicken Milanese | -Salmon |
| -Strip Steak with Red Wine
Demi Glaze | -Chicken French | -Potato Flake Cod |
| -Grilled Flank Steak | -Chicken Fine Herbs | -Shrimp |
| | | -Crab Cakes |
| | | -Lobster Tail (+) |

Choice of One Starch:

- Mashed Potatoes
- Rice Pilaf
- Roasted Potatoes with Thyme and Parmesan
- Potato Au Gratin
- Roasted Root Vegetable Mash

Choice of One Vegetable:

- Roasted Root Vegetable
- Honey Glazed Carrots
- Roasted Brussel Sprouts
- Broccolini
- Grilled Asparagus

Vegan and Gluten Free Option:

Chickpea Panisse with Carrot Puree, Garbanzo Beans, Chimichurri

Vendor Fee: \$20 | Pre Selected Protein and Side

Substitutions may be made. Additional Fees may apply

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STATIONARY APPS

Raw Bar | *Market Price

*Alaskan King Crab, Shrimp, Raw Clams and Oysters
served on ice with assorted sauces and garnishes*

-Slider Display | \$15

Cheeseburger, Hot Honey Chicken, Tenderloin Sliders

-Seasonal Fresh Fruit Display | \$8

-Shrimp Cocktail Display | \$15

-Seasonal Crudite Display | \$7

-Chef Manned Pasta Station w/ Cheese Wheel | \$12

-Chef Manned Sliced Tenderloin Slider Station | \$15

-Sushi Display | \$20

-Mangia Bar | \$10

Meatballs, Arancini's, Mini Pasta Cups

-Bao Bun Station | \$8

Pork Belly and Shrimp

-Crostini Stations | \$8

*bruschetta, whipped ricotta with smoked tomatoes,
prosciutto burrata and arugula*

-Seasonal Risotto Station | \$10

-Fiesta Bites | \$10

Tortilla Chips, Salsa, Guacamole, Taquitos, Quesadilla Bites

-Catch of the Display | \$15

*Lobster Rolls, Crab Cakes, Shrimp Toasts, Cucumber with Whipped Dill
Creme Fraiche and Smoked Salmon*

-Chinese Takeout Display | \$15:

*Fried Rice or Lomein, Sesame Chicken or Orange Shrimp,
Egg Rolls or Dumplings, Served in Mini Chinese Take Out Containers with
Chopsticks, Soy Sauce and Chili Oil Crunch*

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P A S S E D A P P S

- Ahi Tuna over Crispy Sushi Rice | \$5
 - Arancini with Red Sauce | \$4
 - Mini Beef Wellingtons | \$11
 - Traditional Italian Meatballs with Ricotta and Red Sauce | \$4
 - Tenderloin Sliders | \$6
- Prosciutto Wrapped Asparagus | \$4
 - Sesame Chicken Bites | \$5
 - Artichoke French Bites | \$4
 - Chicken French Bites | \$5
- Grilled Citrus Chicken Skewers | \$5
 - Seared Risotto Cakes | \$5
 - Hot Honey Chicken Sliders | \$8
- Mini Fried Chicken and Waffles | \$7
 - Whipped Ricotta Crostini with Smoked Cherry Tomato | \$4
 - Beef Tenderloin Crostini with Garlic Horseradish Aioli | \$5
 - Mini Pork Carnitas Taco with Pineapple Mojo Cilantro Crema | \$5
 - Cheeseburger Sliders | \$7
- Cold Prosciutto and Burrata Sandwiches | \$7
 - Mini Lobster Rolls | \$9
- Shrimp Toasts | \$7
- Pork Belly Lollipops | \$6
- Deviled Eggs with Pickled Mustard Seeds and Crispy Bacon | \$4
- Cucumber with Whipped Dill, Creme Fraiche and Smoked Salmon | \$4
- Bruschetta and Olive Tapenade Crostini | \$4
 - Shrimp Cocktail | \$7
 - Truffle Arancini with Truffle Mornay | \$6
- Shrimp Gambas Ajillo on Focaccia Bread | \$6
- East Coast Oyster with Mignonette | \$9
- Potato Pave with Caviar | \$10
- Mac and Cheese Bites | \$5
- Grilled Cheese and Tomato Soup Shooters | \$4
- Crispy Prosciutto Wrapped Boursin Cheese | \$4
 - Tuna Tartare Cone | \$5
 - Heirloom Gazpacho Shooter | \$4
 - Avocado Toasts | \$5
 - Seasonal Risotto Spoon | \$5
- Potato Rosti with Beef Tartare | \$6
- Fire Cracker Shrimp | \$6

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L A T E N I G H T &
D E S S E R T M E N U

Late Night Snacks | Priced Per Person

-Pizza Truck | \$20 Per Person

**\$2,000 Minimum (Not Available at Arbor Midtown)*

-Taco Bar | \$10

-Plate in a Cup | \$8

-Mac & Cheese Bar | \$10

-Breakfast Sandwiches | \$8

-Pretzel Bar | \$8

-Slider Bar | \$12

-Milk & Cookies | \$8

-Late Night Hibachi | \$15

Dessert | Priced Per Person

-Mini Tart Bar | \$8

S'mores, Banana Cream, and Apple Pie

-Homemade Chocolate Chip Cookies | \$4

-Cheesecake in a Mason Jar | \$7

-Mini Cannolis | \$4

-Mini Cream Puffs | \$4

-Strollin' with Cannoli | \$10

-S'mores Station | \$8

-Chocolate Fountain | \$15

with Seasonal Fruit, Marshmallows, Cookies, Graham Crackers, and Pretzels