



CATERING

EST — 2002

We Bring The Restaurant To You

Corporate Menu



Food by DeLeo Catering | Phone: (585) 298-5049 | Email: hello@foodbydeleo.com



HOR D'OEUVRE MENUS

Choose one of the following menus:

Simply Savory Menu | Starting at \$35.00 per guest

The Graze Standard Menu | Starting at \$45.00 per guest

The Full Spread Menu | Starting at \$55.00 per guest

BUFFET MENUS

Choose one of the following buffet menus:

Comfort Buffet Menu | Starting at \$35.00 per guest

Signature Buffet Menu | Starting at \$45.00 per guest

Grand Buffet Menu | Starting at \$55.00 per guest

DUO PLATED MENU

Starting at \$49.00 per guest

23% Service Charge and NYS Sales Tax is added to final bill

H O R D ' O E U R V E M E N U



SIMPLY SAVORY MENU

\$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

Dietary meals are available , additional fees may apply

H O R D ' O E U R V 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 | -Arancini with Red Sauce |
| -Shrimp Cocktail | -Traditional Italian Meatballs with Ricotta and Red Sauce |
| -Crab Cake | Prosciutto Wrapped Asparagus |
| -Tenderloin Sliders | -Sesame Chicken Bites |
| -Beef Tenderloin Crostini | -Artichoke French Bites |
| with Garlic Horseradish Aioli | -Chicken French Bites |
| -Mini Pork Carnitas Taco | -Grilled Citrus Chicken Skewers |
| with Pineapple Mojo Cilantro Crema | -Seared Risotto Cakes |
| -Cold Prosciutto and Burrata Sandwiches | -Hot Honey Chicken Sliders |
| -Deviled Eggs with Pickled Mustard Seeds | -Mini Fried Chicken and Waffles |
| and Crispy Bacon | -Whipped Ricotta Crostini with Smoked Cherry Tomato |
| -Shrimp Gambas Ajillo on Focaccia Bread | -Cheeseburger Sliders |
| -Cucumber with Whipped Dill, Creme Fraiche | -Shrimp Toasts |
| and Smoked Salmon | |
| -Bruschetta and Olive Tapenade Crostini | |

Dietary meals are available , additional fees may apply

H O R D ' O E U R V 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

Dietary meals are available , additional fees may apply

BUFFET MENU



COMFORT MENU

Field Green Salad Topped with Housemade Balsamic Dressing,
Homemade Crostini and Fried Crispy Shallots
Penne Alla Vodka
One Chicken
Flank Steak with Chimichurri
Mashed Potatoes
Seasonal Vegetables
Rolls & Butter

SIGNATURE MENU

Crudite Display with Ajo Blanco | *Appetizer

Field Green Salad Topped with Housemade Balsamic Dressing,
Homemade Crostini and Fried Crispy Shallots
One Pasta
One Chicken
One Beef / Fish
One Side
Seasonal Vegetables
Rolls & Butter

GRAND MENU

Stationary Charcuterie Display | *Appetizer

Field Green Salad Topped with Housemade Balsamic Dressing,
Homemade Crostini and Fried Crispy Shallots
One Pasta
One Carved Meat
One Chicken
Crispy Potato Flake Cod with Citrus Herb Sauce
One Startch
One Side
Seasonal Vegetables
Rolls & Butter

Dietary meals are available , additional fees may apply

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

B U F F E T M E N U O P T I O N S

Pasta Options:

Penne Alla Vodka
Farfalle with Basil Pesto Cream
Creamy Truffle Sauce with Cavatelli (+\$3)
Farfalle with Alfredo

Chicken Options:

Chicken French
Chicken Parmesan
Chicken Fine Herbs
Chicken Marsala
Chicken Cutlet
Chicken Coq au Vin- Brandy Braised Chicken
with Funguys Mushrooms and Pearl Onion
Chicken Piccata

Beef Options:

Sliced Strip Steak with Burgundy Wine Demi Glaze
Short Ribs (not an option for carving)
Prime Rib
Tenderloin Roast (+MP)

Fish Options:

Potato Flake Cod with Lemon Herb Compound Butter Garnished
with Micro Greens
16/20 Scampi Shrimp with Micro Basil
Salmon
Halibut (+MP)
Sea-bass (+MP)

Side Options:

Black Garlic Crispy Potatoes
Boursin Cheese Mashed Potatoes



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

\$49 Per Guest

Choice of One Salad, One Family Style Pasta, Two Proteins, One Starch, One Vegetable, Rolls + Housemade Butter,

Salad Options:

Field Greens and Romaine with Apple Cider Vinaigrette, Shaved Apples, Cucumbers, Radish

Caesar Salad with Homemade Sourdough Croutons, Shaved Parmesan, and Black Pepper

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

Pasta Selection:

Served Family Style With Entree

Penne Alla Vodka

Choice of Two Proteins:

Madeira Braised Short Ribs

Filet Mignon with Red Wine Demi Glaze (+)

Strip Steak with Red Wine Demi Glaze (+)

Grilled Flank Steak

Chicken Milanese

Chicken French

Chicken Fine Herbs

Scallops (+)

Salmon

Potato Flake Cod

Shrimp

Crab Cakes

Lobster Tail (+)

Choice of One Starch:

Mashed Potatoes

Rice Pilaf

Roasted Potatoes with Thyme and Parmesan

Potato Au Gratin

Toasted Root Vegetable Mash

Choice of One Vegetable:

Roasted Root Vegetable

Honey Glazed Carrots

Roasted Brussel Sprouts

Broccolini

Grilled Asparagus

Vegetarian , Vegan and Gluten Free options are available

Substitutions may be made. Additional fees may apply



STATIONARY APPETIZERS | PRICED PER GUEST

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 Lo Mein, Sesame Chicken or Orange Shrimp, Egg Rolls or Dumplings, Served in Mini Chinese

Take Out Containers with Chopsticks, Soy Sauce and Chili Oil Crunch



ADDITIONAL PASSED APPETIZERS | PRICED PER GUEST

- 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



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

A 6x6 grid of 36 small images showcasing various European landmarks, including castles, cathedrals, bridges, and natural scenery. The images are arranged in six rows and six columns, each depicting a different location or architectural style. The grid includes a variety of subjects such as historic buildings, natural landscapes, and cultural monuments.



Greek-Inspired Menus

Authentic, festive, and perfect for communal dining—our Greek menu options are a great fit for any event.

Caribbean Cuisine

Our Caribbean-inspired menus bring bold, celebratory energy to your event, emphasizing vibrant flavors and warm hospitality.

Filipino Cuisine

Ideal for family-centered celebrations, our Filipino menu offerings are designed to reflect cultural pride and deep-rooted tradition.

Middle Eastern Cuisine

Our Middle Eastern menus bring warmth and depth of flavor, with options that range from elegant plated meals to vibrant buffet spreads.

Jewish/Israeli Cuisine

We offer Jewish and Israeli-inspired menus that celebrate tradition, heritage, and shared experiences across all types of gatherings.

Latin & South American Cuisine

Reflecting a range of cultures and regional identities, our Latin and South American offerings can be tailored to create an exciting, memorable menu

We understand the responsibility that comes with preparing a dish from another country—especially one rich in memories and cultural history. Our process begins with a conversation where we learn about the dishes you envision for your event. It concludes with a personalized tasting at our facility, where our chef will guide you through the menu to ensure each dish tastes just like home.



A b o u t F o o d b y D e L e o

Founded by Jason and Nicole DeLeo, the family business has grown into a new generation led by their son, Executive Chef Antonio DeLeo, and his fiancée, Julia Nuccitelli. Antonio, a Culinary Institute of America graduate, trained at Eleven Madison Park in New York City and top restaurants in Silicon Valley, cooking for clients like Google, Apple, and Facebook before returning home to bring world-class technique to Rochester. Julia, an accomplished event planner, has managed high-end venues in NYC and the Bay Area, producing events for Goldman Sachs, PayPal, and Facebook. Together, they carry forward Jason and Nicole's legacy with fresh vision, precision, and passion.

To ensure the highest level of quality, we also bring our 24ft mobile kitchen to events where on-site kitchens aren't available—allowing us to prepare everything fresh, on the spot. Together, we bring the restaurant to you—with chef-crafted menus, seamless service, and unforgettable moments.

M e e t o u r E x e c u t i v e C h e f | A n t o n i o D e L e o



A fellow graduate of the Culinary Institute of America, he's worked in kitchens across Rochester, New York City, and California—including the renowned Michelin Star Restaurant Eleven Madison Park and top restaurants in Silicon Valley. With experience cooking for companies like Google, Apple, and Facebook, Antonio now returns home to craft personalized menus and elevate each event with precision and passion. "It means the world to our family, and I know you'll be extremely happy with the care, flavor, and experience we bring to your event."