



CATERING

EST — 2002

We Bring The Restaurant To You

Drop Off



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



APPETIZERS

FULL PAN | HALF PAN

Artichoke French 50/25

\$135|\$90

Mini Meatballs with Ricotta 50/25

\$125|\$75

Grilled Chicken Skewers 50/25

\$125|\$75

Build your own Bruschetta Crostini

\$90|\$65

ALL APPETIZERS ARE HANDCRAFTED

PARTY TRAYS

Cheese and Cracker | Serves 50 \$175

Crudit  Platter | Serves 50 \$125

Charcuterie Display - Serves 25 \$250



BY THE PAN

FULL PANS | SERVES 25

INCLUDES SERVING UTENSILS

Roasted Bone in Chicken | \$125

Chicken French | \$150

Chicken Parmesan | \$150

BBQ Chicken | \$135

Italian Sausage Peppers and Onions | \$125

Roast Beef with Au Jus | \$150

Meat and Cheese Lasagna | \$200

Eggplant Parmesan | \$125

Baked Ziti | \$90

Penne Alla Vodka | \$100

Penne with Alfredo | \$100

Mixed Vegetables | \$90

Warm Pesto Potato Salad | \$100

Greens and Beans | \$125

Roasted Potatoes | \$90

Tossed Salad | \$90



DROP OFF BUFFETS

INCLUDES FOOD AND PLATES AND SILVERWARE

BBQ Buffet: BBQ Chicken, Pulled Pork, Coleslaw, Mac N Cheese, Corn Bread

\$19/Per Person

Italian Buffet: Chicken Parmesan, Sausage Peppers and Onions, Baked Ziti, Seasonal Vegetable, Tossed Salad with Seasonal Dressing, Rolls and Butter

\$21/Per Person

Classic Buffet: Chicken French, Roast Beef with Au Jus, Penne Alla Vodka, Seasonal Vegetable, Tossed Salad with with Seasonal Dressing, Rolls and Butter

\$22/Per Person



DROP OFF POLICIES

Minimum order of \$500.

Substitutions or special requests are available; additional fees may be required.

We provide: Plates, Napkins, Silverware. and Serving Utensils for buffet orders only

Chafing dishes available: \$30.00 set up includes sternos for hot foods.

Complete valid credit card information is required to secure the date.

The Delivery Fee is \$35.00, within Monroe County. Pick up is available.

Orders must be placed no less than 2 weeks in advance. The final count cannot be changed.

Cancellations can be made two weeks in advance without any fees to your credit card. If you have to

cancel less than a week before your event, we will charge your credit card 50% of your total bill.

All prices are subject to NY Sales Tax. All prices are subject to change without notice



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."