

FOOD BY
DeLeo
CATERING
EST — 2002

We Bring The Restaurant To You





BUFFET MENUS

Includes Stationary Charcuterie Display, and Rolls + Housemade Butter

Choose one of the following buffet menus:

Feast Buffet Menu | Starting at \$48.00 per guest

Gather Buffet Menu | Starting at \$52.00 per guest

Savor Buffet Menu | Starting at \$57.00 per guest

Flourish Buffet Menu | Starting at \$61.00 per guest

PLATED MENU

Include Stationary Charcuterie Display, and Rolls + Housemade Butter

Starting at \$65.00 per guest

STATION MENUS

Include Stationary Charcuterie Display, and Rolls + Housemade Butter

Starting at \$49.00 per guest

FAMILY STYLE MENUS

Include Stationary Charcuterie Display, and Rolls + Housemade Butter

Starting at \$58.00 per guest

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



BUFFET MENU

Includes: Stationary Charcuterie Display | *Cocktail Hour
Choice of One Salad, Rolls + Housemade Butter

FEAST MENU

\$48 | per guest

One Plated House Salad

Penne Alla Vodka

One Chicken

Prime Rib

Mashed Potatoes

Seasonal Vegetables

GATHER MENU

\$52 | per guest

One Plated Salad

One Pasta

One Chicken

One Beef / Pork

One Side

Seasonal Vegetables

SAVOR MENU

\$57 | per guest

One Plated Salad

One Pasta

One Chicken

One Beef OR Fish OR Pork

One Side

Seasonal Vegetables

FLOURISH MENU

\$61 | per guest

One Plated Salad

One Pasta

One Chicken

One Carved Meat / Pork

One Fish

One Side

Seasonal Vegetables

Any menu can be turned into family style for an additional \$10 per guest

Dietary meals are available, additional fees may apply

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

Salad Options:

*-House Salad: Field Green Salad Topped with Housemade Balsamic Dressing,
Homemade Crostini and Fried Crispy Shallot*

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

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

Pasta Options:

-Penne Alla Vodka

-Farfalle with Basil Pesto Cream

-Creamy Truffle Sauce with Cavatelli (+\$3)

-Farfalle with Alfredo

Beef Options:

*-Sliced Strip Steak with Burgundy
Wine Demi Glaze*

-Short Ribs (not an option for carving)

-Prime Rib

-Tenderloin Roast (+MP)

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

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

-Potatoes Au Gratin

Pork Options:

-Citrus and Herb Brined Pork Chops

-Porchetta (+MP)

-Pork Loin



PLATED MENU

\$65 Per Guest

Includes: Stationary Charcuterie Display | *Cocktail Hour
Choice of One Salad, One Family Style Pasta, Three Entrees, 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 Options:

Served Family Style With Entree

Penne Alla Vodka
Rigatoni with Red Sauce
Farfalle with Alfredo
Penne with Basil Pesto Cream Sauce

Entree Options:

Madeira Wine Braised Short Ribs with Mashed Potatoes and Roasted Celery Onions and Carrots

Filet Mignon over Mashed Potatoes, Broccolini and Red Wine Demi Glaze,
topped with Fried Crispy Leeks | *up-charge

Denver Steak over Potato Pave with Herb Puree and Red Wine Demi Glaze

Beef Wellington over Celery Root Puree with Red Wine Demi Glaze | *up-charge

Steak Frites with French Fries and Au Poivre Steak Sauce

Lamb Lollipops with Roasted Root Vegetable Mashed with Lamb Jus and Fresh Sage

Airline Chicken Marsala over Mushroom Risotto

Airline Chicken Milanese over Arugula Salad and Mashed Potatoes

Airline Smoked Chicken Breast Crispy Potatoes Marinated Mixed Bean Salad with Chicken Jus

Potato Flake Cod with Green Curry Lentils, Braised Cabbage and Fennel Herb Salad

Crispy Skin on Salmon, Mashed Potatoes, Roasted Carrots

Pan Seared Scallops over Cauliflower Puree, Caulini and Butter Beans

Bone in Brined Pork Chop with Apple and Celery Root Puree, Pork Jus and Sautéed Garlic Spinach

*Vegetarian and Vegan options are available *Substitutions may be made. Additional fees may apply**



STATIONS MENU

Minimum of Two Stations

Includes: Stationary Charcuterie Display | *Cocktail Hour
Choice of One Salad, 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

Chef Manned Pasta Station | \$25 Per Guest

Choose Two Pastas:

Penne, Rigatoni, Linguine, Bowties, Cheese
Tortellini

Choose Two Sauces:

Red Sauce, Vodka Sauce, Alfredo Sauce,
Pesto Cream Sauce (nut free), Bolognese

**Comes with Parmesan, crushed red pepper, and
homemade breadcrumbs*

Add on Parmesan Regiano Cheese wheel served with
linguine or bucatini and your choice of sauce | \$35

Total Per Guest

Carving Station | \$37 Per Guest

Choose Two Meats:

Roasted Eye Round with Red Wine Demi

Glaze

Pork Loin

Turkey Breast

Honey Ham

Prime Rib

Tenderloin \$5

Ribeye \$5

Mashed Potatoes and Buttered Broccoli



STATIONS MENU

Seafood Station | Market Price

Littleneck Clams
Blue Point Oysters
Jumbo Colossal Shrimp
Snow Crab Claws
Lemon Wedges, Mignonette, Cocktail Sauce

Asian Station | \$27 Per Guest

Sesame Chicken
Beef and Broccoli
Tempura Tofu
Fried Rice
Vegetable Lo Mein
Stir Fry Veggies
Spring Rolls
Pot Stickers

Wood Fired Pizza Station | \$25 Per Guest

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

Choose Three Pizzas:
Margherita
Hot Honey Pepperoni
Pepperoni
Into the Woods Mushroom
Buffalo Chicken
Chicken French

Chef Manned Hibachi Station | \$30 Per Guest

Hibachi Chicken
Hibachi Shrimp
Fried Rice
Vegetables
Salad

Taco Station | \$25 Per Guest

Al Pastor Chicken
Wild Roasted Mushroom
Carne Asada Beef
Guacamole
Sour Cream
Mixed Cheese
Cilantro Lime Rice
Stew Beans
Tomatillo Salsa
Roasted Tomato Salsa

Garbage Plate Station | \$24 Per Guest

Hamburgers/Cheeseburgers
Hot Dogs
Mac Salad
Homefries
Meat Hot Sauce
Ketchup, Mustard, Relish
Diced Onions



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 Day 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



P A S S E D A P P E T I Z E R S

** P R I C E D P E R G U E S T*

- 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



GLOBAL MENU

We believe food should reflect the people and stories behind every celebration. Our globally inspired menus are thoughtfully crafted to honor traditions, accommodate cultural expectations, and enhance the experience for every guest. Below are just some of the culinary influences we can incorporate into your event.

Halal Meals

Prepared with respect for religious guidelines, our halal offerings ensure that your guests can enjoy their meal with confidence and peace of mind.

Kosher Catering

We offer full-service kosher catering solutions, including options for sealed, certified meals or full-event supervision to meet the highest standards.

Nigerian Cuisine

Our Nigerian-inspired menus highlight the rich flavors and customs of West African hospitality, ideal for weddings, celebrations, and multi-generational gatherings.

South Asian Cuisine

From vibrant flavors to traditional preparation styles, we can build South Asian menus that reflect regional traditions and family preferences.

Ukrainian Menus

Rooted in comfort and heritage, our Ukrainian menu options bring a homestyle warmth to any celebration while honoring cultural traditions.



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.



ABOUT FOOD BY DELEO

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.

MEET OUR EXECUTIVE CHEF | ANTONIO DELEO



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."