



Delicatus provides catering services that can fulfill a wide range of needs. We've had the opportunity to take part in many fabulous celebrations from corporate events to weddings, graduations to birthday parties, tailgates to summer picnics. Whatever the occasion you can rest assured that our catering and event services exceed our customers' expectations time and time again.

LOOKING FOR A CASUAL EVENT VENUE?

Delicatus is our cozy 2,800 sq. ft. restaurant in Pioneer Square that is available for buy outs that range from All Staff Cocktail Events to casual Wedding Receptions. Our space is a versatile and affordable option for your special event.

**Come on down & enjoy your celebration in
our beloved space!**

www.DELICATUSSEATTLE.com
206.623.3780

CLIENT TESTIMONIALS

"Holding events at Delicatus sets the perfect tone for us, and it fits our company like a glove. Derek, Mike and their team at Delicatus have given us their personal attention to ensure our events are always special."

LOCAL BUSINESS OWNER

"True, dependable professionals are shockingly hard to come by in the wedding industry! Derek worked with us every step of the way to plan a menu beyond our expectations while remaining conscious of our budget."

WEDDING CLIENT

"The service was caring and attentive, the energy was bright and warm, the room was gorgeous, and many of our guests are still talking about how incredible the food was - it was perfectly prepared, bountiful, and unique."

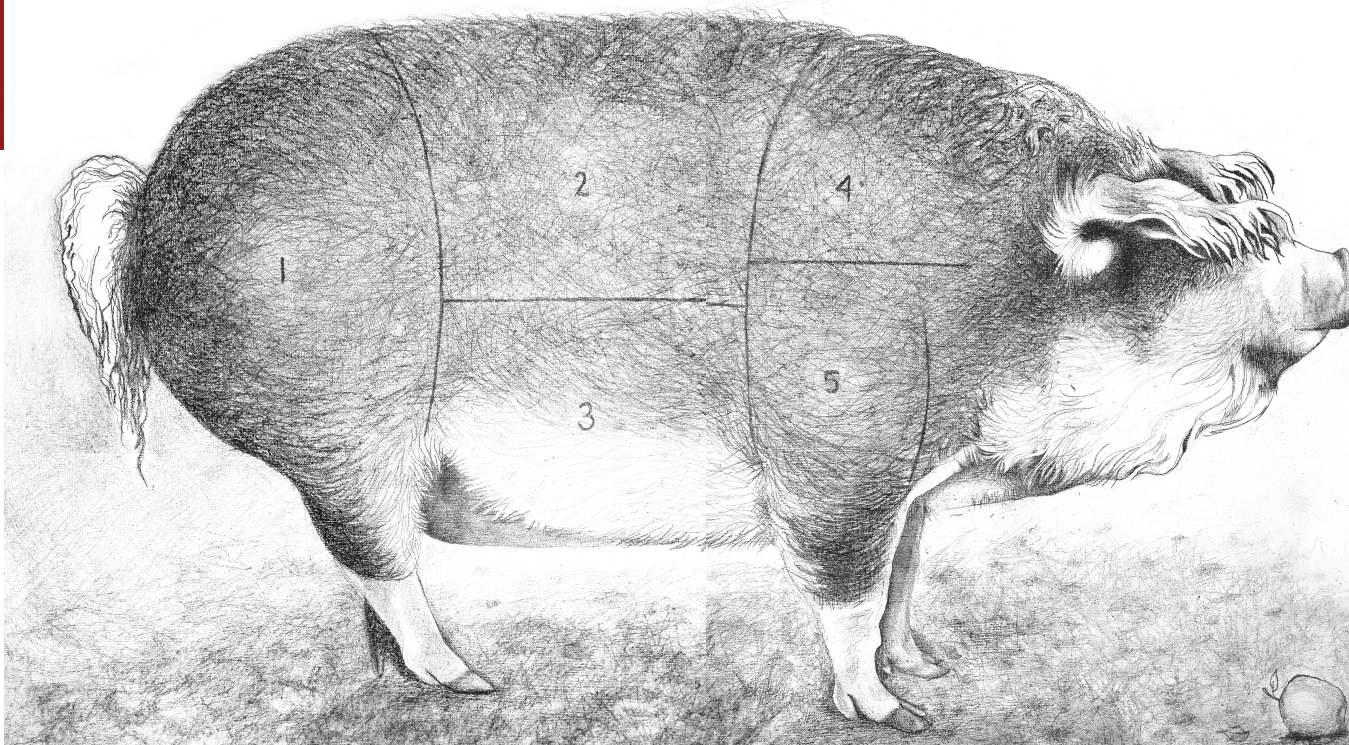
HOLIDAY CLIENT

DELICATUS

— A Seattle Delicatessen —

EVENT CATERING
SERVICES

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NOSH & NIBBLES

⑤ TRIO OF DIPS - (CHOICE OF 3)

Piquillo Hummus - Roasted Olive Tapenade - Caramelized Onion & White Bean Dip - Classic Tzatziki - Sun-Dried Tomato Cream Cheese

Served with a beautiful spread of Crudite & Grilled Pita

CLASSIC DELI COLD CUT & CHEESE PLATTER

Thoughtful Selection of In House & Local Procured Cold Cuts and Deli Cheeses

Served with a Selection of Mustards, Pickles, Sliced Baguette & Crackers

ARTISAN CHARCUTERIE PLATTER

Nothing short of a superb In House & Regional Charcuterie selection

Served with Roasted Olives, Mustards, House Pickled Veg, Sliced Baguette & Crackers

ARTISAN CHEESE PLATTER

Some Regional highlights of our rising Cheese industry

Served with House Made Preserves, Roasted Almonds, Seasonal Grapes, Sliced Baguette & Crackers

IN HOUSE SEAFOOD CHARCUTERIE PLATTER

House cured Lox, Mojama (Cured Albacore Tuna), Rotating Smoked Fish Rilette

Served with Herbed Cream Cheese, Lemon Crème Fraiche, Capers, Red Onions, Baguette & Crackers

CANAPE & BRUSCHETTA

Simple finger foods full of flavor!

SALMON LOX - Lemon Crème Fraiche - Rye

⑤ **MUSHROOM CONFIT** - Beet Pesto - Manchego

⑤ **HEIRLOOM TOMATO** - Fresh Mozzarella - Basil

DEVEILED EGGS - Wasabi - Tobiko Caviar

ALBACORE - Edamame Puree - Soy Glaze

WHITE ANCHOVY - Creamed Olive- Chili Pepper

HOT APPETIZERS

CHIMICHURRI MEATBALLS

Lamb & Beef Meatballs slathered in a savory chimichurri sauce

CLASSIC DUNGENESS CRAB CAKES

Lemon Caper Aioli & Tobiko Caviar

PANCETTA WRAPPED DATES

Local Blue Cheese & Balsamic Reduction

⑤ STUFFED MUSHROOMS

Roasted Red Pepper, Fresh Herbs, Grana Padano & Herbed Cream

MINI - WICH

ITALIAN PRESSED SANDWICH

Served on Large Ciabatta

Salami, Coppa, Mortadella, Provolone, Olive Tapenade, Roasted Red Peppers

Smoked Turkey, Bacon, Chive Aioli, Sun Dried Tomato, Arugula

Marinated Eggplant & Mushroom, Pickled Vegetables, Provolone, Red Peppers, Arugula

COLD SLIDERS - Served on Brioche

Pancetta - Heirloom Tomato - Fresh Mozzarella - Arugula

Duck Salad - Muscadet Grapes - Field Greens

HOT SLIDERS - Served on Brioche

Duck Confit - Fig Jam - Braised Greens

Roast Beef - Local Blue - Caramelized Onions

Pastrami - Mustard - Mornay - Pickled O's

⑤ Veggie Meatball - Chimichurri - Havarti - Calabrian

⑤ BBQ Jackfruit - White Cheddar - Slaw

MAINS

⑤ FRESH HERB RISOTTO

Bluebird Farms Einkorn, Fresh Herbs, Wild Mushroom, Grana Padano

COQ AU VIN

A classic with a kick! Seared chicken quarters, In House Pancetta, Roasted Red Peppers, Rosemary, Mushroom in a Riesling Cream

BALSAMIC BRAISED BEEF

Tender & Succulent braised Beef with Roasted Tomatoes, Garlic, Sweet Onions

⑤ GRILLED VEGETABLE PRIMAVERA

Lagana Pasta, Rotating Grilled Vegetables, Garlic, Fresh Goat Cheese

SEARED SOCKEYE SALMON

The Northwest staple, we simply sear fresh Sockeye, lay over a Fennel Salad & top with an Herbed, Lemon Butter Sauce

MEATBALLS AL FORNO

A house specialty indeed! Marinated Meatballs over Cheesy Polenta baked with Grana Padano & Parmesan

MILK BRAISED PORK LOIN

Milk you say? Yep, this superbly tender Pork Loin is marinated & braised in local milk with Pancetta, Shallots, Garlic, Lemon & Fresh Sage

SIDES

ROASTED FINGERLING POTATOES

GRILLED RAPINI

CAULIFLOWER AU GRATIN

SAVORY WINTER SQUASH

WHIPPED GARLIC POTATOES

CHEESY POLENTA