

# Delichef

CREATIVE CATERING

## PRICE LIST - Delivery 2019-2020

### *Suggested for sitting Buffet*

#### Finger Food – Appetizers – Canapé – Delicatessen

Offered with the welcome drink. For your order please press [here](#).

**SALADS** (price per portion, minimum order 8 portions, they can be served in individual bowls for finger food):

- ✕ **Vegetable Crudites** with dip of your choice (v) € 9,50 price for platter 10-15 people
- ✕ **Chef salad**, seasonal vegetables, cheese, ham, egg & 1.000 islands sauce € 3,50
- ✕ **Delichef salad** with chicken, green apple, prunes, walnut kernels, raisins, pineapple, mayonnaise and citrus juice € 4,00
- ✕ **Pasta salad** with pesto, sundried tomato and caramelized bacon € 3,50
- ✕ **Greek salad**, tomato, cucumber, pepper, onion, olives and feta cheese € 4,00
- ✕ **Nisouaz** with lettuce, tuna, potato cubes, anchovies, egg and vinaigrette(v) € 4,00
- ✕ **Napoli** with arugula, parmesan, dried tomatoes and balsamic sauce (v) € 4,00
- ✕ **Potato salad** with three colors bell peppers and fresh green onion (v) € 3,50
- ✕ **Caesar** with lettuce, chicken, parmesan, croutons and Caesar's sauce € 4,50
- ✕ **New York** with cabbage, apple, mayonnaise, walnuts, bacon & cinnamon € 5,00
- ✕ **Grilled Vegetables**, marinated in aged balsamic (v) € 4,00
- ✕ **Raffaello** with salad leaves, **smoked salmon**, pine nuts and pesto (v) € 5,50
- ✕ **"Baby Arugula"** with colorful lola leaves, pomegranate, dates, caramelized hazelnuts, white cream cheese "Myzithra" and honey dressing (v) € 5,00
- ✕ **"Tabouleh"** with **Quinoa**, fresh herbs and tomato cubes (v) € 5,00
- ✕ **"Mediterranean Tabouleh"** with bulgur, parsley, mint & chopped tomatoes (V) € 3,50
- ✕ **"Vegetable Feast"** with French salad, colorful lola leaves, bell peppers, pomegranate, parmesan flakes, roasted pine nuts and balsamic vinaigrette with honey (v) € 5,00

#### **Extra ingredients:**

- ✓ Smoked Scottish salmon + € 2,00
- ✓ Crispy caramelized speck + € 1,50
- ✓ Gorgonzola cheese + € 1,50
- ✓ Warm fried cheese + € 1,50
- ✓ Crispy Prosciutto + € 1,50



**PLATTERS** for 20-30 people (price per platter, minimum order 1 piece – platter)

1. **Cheese** platter, with a variety of Greek and imported cheeses € 60,00
2. **Cold cuts** platter, with a variety of Greek and imported cold cuts € 80,00
3. Smoked **salmon** platter with brown bread, bread sticks, egg, mayonnaise € 120,00



## WARM APPETIZERS

1. **Tarts or Pies with handmade phyllo**  
(Price per piece, minimum order **8 pieces**, per kind):
  - ✕ Handmade **Quiche Lorraine**, classic with cheese and cold cuts € **3,50** per pcs.
  - ✕ Traditional **Leek pie / Greens pie / Cheese pie / Spinach pie** € **3,50** per pcs

**Extra ingredients for tarts:**

  - ✓ Mushrooms trilogy (v) + € **1,50** per pcs.
  - ✓ Smoked Scottish salmon (v) + € **2,00** per pcs.

2. **Crepés with homemade dough**  
(Price per portion, minimum order **8 portions**, per kind):
  - ✕ Smoked cheese – Bacon € **3,50**
  - ✕ 4 cheeses – cold cuts € **3,50**
  - ✕ Chicken € **3,80**
  - ✕ Ham- cheese or "Fiorentine" with spinach (v) or mushrooms (v) € **2,50**
  - ✕ Prosciutto – smoked cheese € **3,50**
  - ✕ Sea food with champagne sauce(v) € **4,50**

1. **Handmade stuffed cabbage rolls** in egg lemon sauce € **5,50** (4 pcs).

2. Spinach **Soufflé** (v) / broccoli (v) / vegetables (v) € **4,00**

3. **PASTA** (price per portion, minimum order 8 portions)

- ✕ Smoked Scottish salmon with vodka sauce (v) € **5,00**
- ✕ Pasta Soufflé with cheese and ham € **4,50**
- ✕ Greek with tomato, olives and oregano(v) € **4,00**
- ✕ With cherry tomatoes and mozzarella (v) € **4,00**
- ✕ With chicken and zucchini € **4,00**
- ✕ With speck and asparagus € **4,00**
- ✕ With 4 cheeses sauce (v) € **4,00**
- ✕ Al' pomodoro (v) € **4,00**
- ✕ alla Siciliana (v) € **4,00**
- ✕ Carbonara € **4,00**
- ✕ Bolognese € **4,00**



4. **Stuffed Mushrooms** with cheese and smoked ham € **4,50** (4-5 pcs)

*Extra suggestion!*

## LIVE COOKING

*Chef is cooking in front of your guests pasta and risotto:*

- ✕ **Risotto:** seafood (v) or with porcini mushroom and truffle oil (v) or with speck and asparagus ... and many other recipes
- ✕ **Pasta:** with crayfish (v) or with bacon and cheeses or with mushrooms and cream (v) or with pesto and tomatoes (v)... and many other recipes

It's a great opportunity for your guests to have our expert chefs in your home and prepare for you wonderful recipes.

Charges are proportional to the menu and number of your guests.



## MEATS

### VEAL (price per portion, minimum order 6 portions per kind)

1. **Ossobuco** cooked in red wine and mushrooms\* € 14,00
2. **Fillets** with mushrooms and Madeira sauce\* € 12,00
3. **Burgers** stuffed with cheese\* € 8,00 (4 pcs)
4. **Casserole veal** with Porto wine and vegetables\* € 13,00
5. **Beef youvetsi** / in tomato sauce / in lemon / with mushrooms \*€ 10,00
6. **Roast Beef** \*with its sauce / with mushrooms \* € 12,00
7. **Pastitsio/ Mousaka** € 8,00
8. Stuffed **Zucchini** € 8,00



### PORK (price per portion, minimum order 6 portions per kind)

1. **Knuckle** cooked with black beer, accompanied by celeriac purée €14,00
2. **Roast crackling Pork Belly strips "korteziina"** with apple juice glassed with BBQ sauce\* €9,00
3. **Roll** stuffed with prosciutto, smoked cheese, vegetables and sweet & sour sauce \* €12,00
4. **Caramelized Pancetta** \* € 10,00
5. **Pork Tenderloin** \* with wine and rosemary / with mushrooms / with mustard sauce / with orange sauce € 10,00
6. **Pork chops** \* with mushrooms / in sweet sour sauce / in tomato sauce / in lemon sauce / cooked with wine / teriyaki with honey & sesame\* € 8,00

**Roasted suckling pig** cooked slowly in its juices, flavoured with green apples & grape syrup, a beautiful crisp skin is created and is accompanied by round potatoes - min 8 kg €20,00 per kg – minimum charge €160,00.

### POULTRY (prices per portion, minimum order 6 portions per kind)

1. **Drumstick Bloody Mary\*** (mild spicy) € 8,00
2. **Roll** stuffed with cheese and sun dried tomatoes\* € 9,00
3. **Fillets** with cream, Philadelphia, bacon and mushrooms\* € 10,00
4. **Fillet and off bone legs** grilled with lime sauce € 8,00

## TURKEY

5. Traditional **Christmas Turkey**, stuffed with ground beef, chestnuts, pine nuts (*raisins is optional*) minimum 4-5 kilos - € 16 per kg – minimum charge €80,00.
6. **Fillets** flavored with fresh herbs & caramelized oranges with red semi-sweet wine sauce\* € 9,00
7. **Turkey burgers** with vegetable sauce\* € 8,00
8. Traditional **turkey stuffing** € 6,00

### LAMP (prices per portion, minimum order 6 portions per kind):

1. Traditional **fricassee** with wild mountain greens and stamnagathi € 12,00
2. **In the oven** with orzo/ gkoulmpasi/ wrapped in cooking sheet € 12,00
1. **Ossobuco** with ratatouille sauce, accompanied by potato purée €14,00

Meats with asterisk\*, accompanied by potatoes (purée or roasted) or aromatic rice, choose your side order.



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## SEA FOOD/ FISH (price per portion, minimum order 6 portions per kind)

- ◆ **Popietes from sea bass fillet** with white wine sauce and rice € 12,00
- ◆ **Fish fillet sole** A la meuniere light lemon sauce, with fresh butter and capers with round potatoes € 12,00
- ◆ **Grouper fricassee** with wild greens and stamnagathi € 16,00
- ◆ **Salmon fillet** with teriyaki sauce and Asian rice € 14,00



## SIDE ORDERS

(all meat stuff accompanied by their side order. In case you wish additional quantities you may order from the following list, prices are per portion, minimum order is 4 portions)

1. **Baby potatoes** roasted with fresh butter and thyme € 3,00
2. **Sliced potatoes** "dauphinoise" € 4,50
3. Sweet potatoes **purée** € 4,00
4. **Aromatic rice** € 3,00
5. **Christmas rice** with nuts and pomegranate pearls € 3,50
6. Traditional **turkey stuffing** € 6,00
7. Buttered **Vegetables** € 3,00
8. **Grilled vegetables** flavoured with balsamic € 3,50

## DESSERTS (prices per piece, minimum order 10 pieces per kind)

1. **Chocolate pie** with icing sugar € 28 1 pan for 15 people
2. **Mini chocolate pie** with icing sugar € 1,10
3. Handmade **truffle** € 1,00
4. **Brownies** with walnuts and chocolate sauce € 30,00 1 pan for 15 people
5. **Mini Brownies** with walnuts dipped in chocolate € 1,10
6. **Bitter Chocolate roll** with white chocolate flakes € 33,00 for 15 people
7. **Mini chocolate roll** € 1,80
8. **Praline Mousse** with caramelized nuts € 32,50 1 big bowl for 15-20 people
9. **Profiterole** with milk chocolate or bitter €35,00 1 big bowl for 15-20 people
10. **Panacotta** with forest fruits sauce € 26,00 1 form for 15-20 people
11. **Birthday cakes for children or adults'** presentation & flavors of your choice € 22/kg
12. **Shots in crystalline glasses with the following flavors** € 1,40
  - ✓ Vanilla – Chocolate,
  - ✓ Vanilla – strawberry,
  - ✓ Bitter Chocolater,
  - ✓ Caramel,
  - ✓ Oreo cookies,
  - ✓ Gingerbread mousse,
  - ✓ White chocolate mousse with chestnut,
  - ✓ Panacotta with forest fruit sauce ,
  - ✓ Profiterole with milk chocolate.



## Festive desserts (upon request)

1. Mini "**melomakarona**" and mini "**kourabiedes**" handmade € 14,00 /kg (25-30 pcs)
2. Mini "**melomakarona**" dipped in chocolate € 16,00 /kg
3. Snow **truffle** € 1,00
4. **New Year's Eve cake:** upon request! € 14,00 to κιλό.



## NOTES:

- ✦ The meals are delivered in **luxury disposable utensils**.
- ✦ In case you wish to have experienced **personnel** to serve your guests and organize your event, there is an extra charge € 80 per waiter and € 60 per waiter's assistant, and includes their insurance.
- ✦ Please note that the official holidays, the day before and the same day of the holiday (Christmas and New Year's Eve) , the charge is € 140 per waiter, € 120 per waiter's assistant.
- ✦ Full **equipment set for the buffet** of hot and cold food stuff: table, linen, buffet chafers, chafing dish fuel, platters, tweezers, paper napkins and all the necessary equipment for the excellent performance of your event. Extra charge € 70.
- ✦ Luxury **equipment** for seated set up of your event: Pliant chairs with white cover or tiffany chairs, Round tables for 8-10-12 people, white linen tablecloths, white towels, INOX cutleries, Porcelain Dishes, Glasses and everything else needed for the excellent conduct of the event. Extra charge €4 per person (*minimum charge for 10 persons - €40*).
- ✦ If your order is less than € 220 then there is **transportation fee** € 40 within Attica for the official holidays. For any other date the transportation charge is €30 within Attica.
- ✦ **Payment** Deposit 50% upon confirmation of your order and full payment of the remaining amount on the delivery of the goods.
- ✦ **The above prices do not include VAT.**

