

Delichef

CREATIVE CATERING

Salads (cost for 8-10 people)

1. «Coleslaw» salad with cabbage, apple, walnuts, caramelized bacon and homemade mayonnaise flavored with cinammon..... **€ 22,00**
2. «Green» salad with colorful lola's leaves, gorgonzola cheese, prosciutto, pear, walnuts and dressing with balsamic vinegar -honey **€ 26,00**
3. «Quinoa» with cherry tomatoes, pomegranate, orange sauce..... **€ 24,00**
4. «Rosted broccoli- pumpkin» almond fillet, orange dressing **€ 24,00**
5. «Smoked salmon Mesklan salad» roasted pumpkin, yogurt dressing ...**€ 28,00**
6. “Cycladic Salad” with cherry tomatoes, cucumber, green bell pepper, onion, capers, olives and mini rusks (V)..... **€ 24,00**
7. “Caesar’s salad” with variety of vegetables, parmesan flakes, croutons, chicken fillets & classic Caesar's dressing..... **€ 28,00**

Warm Appetizers

1. *Quiche Lorraine classical Tart* with handmade dough.....**€28,00** /8 pieces
2. *Salmon Tart* with handmade phyllo, pumpkin, cream cheese...**€38,40** /8 pieces
3. *Tart with leek*, spinach, cream cheese & handmade dough.... **€24,00**/8 pieces
4. *Crepés* with homemade dough, smoked ham & cheese..... **€18,00** /6 pieces
5. Handmade stuffed *cabbage rolls* in egg-lemon sauce (3 pieces) .. **€32,00** /4 portions
6. Augratin Pasta *Soufflé*..... **€24,00** /6 portions
7. Sweet *pumpkin Soup*..... **€30,00** /6 portions
8. *Spinach pie / Cheese pie*..... **€18,00** /6 portions
9. *Zucchini meatballs* with yogurt dip..... **€14,40** /4 portions
10. *Tomato meatballs* with yogurt dip..... **€14,40** /4 portions

Meat “all dishes are accompanied by their garnish”

1. *Baby veal*, stroganoff with mushrooms..... **€38,00** /4 portions
2. Fillets from *pork leg* with chestnut sauce and herbs..... **€42,00** /4 portions
3. *Tenderloin pork fillet* prochiutto, graviera cheese & wine sauce.....**€34,00** /4 portions
4. *Pork with lemon sauce* , leek & celery.....**€30,00** /4 portions
5. *Chicken fillet* stuffed with bacon, parmesan and mushrooms.....**€30,00** /4 portions
6. *Roasted baby lamp* with mustard Dijon..... **€46,00** /4 portions
7. *Beef burger / chicken burger***€34,00** /4 portions
8. *Casserole roasted beef noir* with sauce.....**€56,00** /4 portions
9. *Lamp fricassee*..... **€48,00** /4 portions

Tel: +30 210 3247720, Web: www.delichef.gr, E-Mail: info@delichef.gr

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10. Traditional *Turkey*, stuffed with grounded beef, chestnuts, pine nuts (4-5 kilos)..... **€126,00** minimum charge
11. *Roasted suckling pig* cooked slowly in its juices with spices (8-9 kilos).....**€243,00** minimum charge

Side Orders–Garnish

1. *Baby potatoes* roasted with fresh butter and thyme..... **€4,40** per portion
2. *Aromatic rice* with pomegranate and roasted pine nuts **€3,80** per portion
3. Traditional *turkey stuffing*..... **€7,80** per portion
4. *Buttered Vegetables or Grilled vegetables* **€3,80** per portion

Cold Flavors–Canapes Platter

1. *Variety of canapé* on tartlets or bruschettas with cold cuts/ cheese/ salmon mousse (v)/ shrimp salad (v) (10-12 people)..... **€12,00** / platter
2. *Cheese platter* with a variety of greek & imp. cheese (10-12 people)... **€ 20,00** / platter
3. *Cold cuts platter* with a variety of greek&imp. cold meats(10-12 people)**€ 25,00**/ platter
4. *Smoked salmon platter* with brown bread rolls, bread sticks, egg, onion, home made mayonnaise (10-12 persons)..... **€ 38,00** / platter

Desserts

1. *Praline Mousse* with caramelized nuts (10-12 people)..... **€20,00**
2. *Buche de Noel* with marron/chocolate (10-12 people)..... **€28,00**
3. *Profiterole* with milk chocolate (10-12 people)..... **€22,00**
4. *Shots* in crystalline glasses**€1,50** / piece

✓ *A large variety of Appetizers in our Finger food Menu.*

Terms and conditions

- We accept **orders 5 working days** before the delivery of your order.
- In case your order is of less than €250 value, there is a **transportation fee** of €30 –€40 within Attica.
You may also receive your order from our store.
- According to the Food Hygiene & Safety Rules, goods are delivered at refrigerator temperature in **luxury disposable utensils** suitable for heating in the oven.
- We provide you with **re-heating instructions** based on our Chef's tips.
- **Way of Payment:** A deposit of 50% with the confirmation of your order and full payment with the delivery of the goods.
- The above prices **do not** include VAT (13%).

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