

# DEAN & DELUCA

SPECIAL EVENTS • CATERING • KITCHENWARE

**Dean & DeLuca's catering division offers the premier quality of gourmet food and service that New York has to offer. From stationary hors d'oeuvres baskets to butler passed hors d'oeuvres receptions or an array of elegant desserts. Our seasoned professionals will customize your needs and make your night at the theatre a night to remember all the more.**

## PACIFIC RIM

Skewers of Szechuan shrimp and Thai red curried chicken, vegetable hand rolls, crunchy spring rolls, pickled ginger, wasabi and soy-scallion dipping sauce.



## ARTISAN CHEESES

A selection of handcrafted cheeses, garnished with dried fruits, grapes and english walnuts. Accompanied by hearth baked breads and crackers.



## PAN-ASIAN

Vietnamese beef saté, lemon-grass shrimp, asparagus spears, gingered carrots and crispy wontons.



## SOHO FRUIT

A bountiful assortment of seasonal fresh fruits, sliced and garnished with seasonal berries and grapes.



## ANTIPASTO MISTO

Soppresata Venetta, sweet coppa, Parma prosciutto, smoked mozzarella, bocconcini, roasted red peppers, grilled eggplant, fennel and zucchini, marinated artichokes, Kalamata and picholine olives. Accompanied by hearth baked breads.



## CRUDITÉ

Seasonal medley of baby zucchini, patty pan squash, asparagus, cherry tomatoes, baby carrots, radishes, broccoli, cauliflower and herb dip.



## PROVENCE GRILL

Skewers of fire grilled shrimp and rosemary garlic chicken, grilled zucchini and sun-dried tomatoes, Belgian endive, marinated olives, herb chevre dip and roasted pepper rouille.



## TANGIER

Curried lamb skewers, Moroccan chicken skewers, hummus, olive tapenade, and pita chips.



## MEDITERRANEAN DIPPING

Turkish grilled chicken skewers, hummus, baba ganoush, dolmas, black olives, raita sauce. Accompanied by crispy pita chips.

