

DEAN & DELUCA®
CATERING

PHILLIPS PLACE
6903 Phillips Place Ct. | Charlotte, NC 28210
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SIGNATURE PLATTERS & BASKETS

Standard serves 8-12 guests. Executive serves 16-24 guests. 24-48 hour notice preferred.

FRUIT BASKET	<i>standard</i>	\$75
Sliced melon, pineapple, grapes and seasonal berries; accompanied by an almond yogurt dipping sauce with honey		
	<i>executive</i>	\$110
CRUDITÉS	<i>standard</i>	\$75
Seasonal medley of baby zucchini, patty pan squash, asparagus, cherry tomatoes, baby broccoli and cauliflower; accompanied by buttermilk ranch dipping sauce and blue cheese.		
	<i>executive</i>	\$110
PROVENCE GRILL	<i>standard</i>	\$160
Skewers of fire grilled shrimp and rosemary chicken with grilled zucchini, sun-dried tomatoes and marinated olives; accompanied by herb chèvre dip and roasted pepper rouille		
	<i>executive</i>	\$190
MEDITERRANEAN DIPPING	<i>standard</i>	\$160
Turkish grilled chicken skewers, house made hummus, baba ganoush, hand rolled dolmas, black olives and crispy pita chips; accompanied by cucumber raita sauce		
	<i>executive</i>	\$190
TANGIER	<i>standard</i>	\$160
Rosemary lamb skewers and moroccan chicken skewers, red pepper hummus, olives tapenade, dolmas, manchego cheese, grilled eggplant, orange slices and crispy pita chips.		
	<i>executive</i>	\$190
NEW! PHILLIPS PLACE BASKET	<i>standard</i>	\$160
NEW-Caprese skewers with cherry tomatoes, bocconcini and sweet basil, Sopressata-wrapped Balsamic pearl onions garnish with goat cheese date and prosciutto breadsticks.		
	<i>executive</i>	\$190
MARDI GRAS	<i>standard</i>	\$160
Skewers of blackened chicken, roasted grilled shrimp and slices of andouille sausage mini crab cakes and sweet potato chips; accompanied by spicy Creole rémoulade		
	<i>executive</i>	\$190
GRILLED VEGETABLES CRUDITÉS	<i>standard</i>	\$100
Grilled seasonal vegetables to include zucchini, squash, carrots, peppers, asparagus, eggplant, fennel with red pepper hummus and sundried tomato pesto		
	<i>executive</i>	\$130
BEEF TENDERLOIN	<i>standard</i>	\$180
Beef tenderloin, medium rare, sliced and garnished with cornichons and olives; accompanied by dijon and grain mustard, horseradish cream sauce and petite brioche rolls		
	<i>executive</i>	\$225
GLAZED PORK TENDERLOIN	<i>standard</i>	\$125
Pork tenderloin sliced and garnished with cornichons and olives; accompanied by cracked pepper au jus, brandied fruit compote and petite brioche rolls		
	<i>executive</i>	\$175
GRAND SHRIMP COCKTAIL	<i>standard</i>	\$130
Jumbo gulf prawns, cooked to perfection on a bed of leaf lettuce, lemon and lime wedges; accompanied by traditional cocktail sauce		
	<i>executive</i>	\$175
CHILE LIME SHRIMP COCKTAIL	<i>standard</i>	\$130
Jumbo gulf prawns, marinated and grilled with our chef's blend of cilantro, curry powder and sweet chile lime sauce; presented on a bed of leaf lettuce and lime wedges		
	<i>executive</i>	\$175
ENGLISH TEA BASKET	<i>standard</i>	\$100
Smoked salmon pinwheels, grilled chicken salad on brioche slider rolls, traditional executive egg salad on pullman white, classic cucumber sandwiches; on multigrain served with cheddar cheese straws, seedless grapes and strawberries		
	<i>executive</i>	\$140
NEW! SHRIMP BASKET	<i>standard</i>	\$160
Coconut, barbeque, poached and chili lime shrimp skewers accompanied with Cocktail sauce and served with vegetable spring rolls and chili sweet and spicy dipping sauce.		
	<i>executive</i>	\$190

CHEESE & CHARCUTERIE

Presented on our signature maple cutting boards. Included is a basket of table crackers and baguette slices.
Standard serves 8-12 guests. Executive serves 16-20 guests.

CHEESE PLATTERS	<i>standard</i>	\$100
	<i>executive</i>	\$120
<ul style="list-style-type: none">• TRADITIONAL : Cabot Clothbound , Humboldt Fog, Espresso Bellavitino and Appalachian• EUROPEAN: Comte, Abbaye De Belloc, Fol Epi and Brillat Savarin• ITALIAN: Piave Vecchio, Pecorino Toscano, La Tur and Gorgonzola Dolce• SPANISH: Manchego, Garrotxa, Mahon, and Valdeon		
ANTIPASTO MISTO	<i>standard</i>	\$125
Hot Coppa and Finocchiona salami, prosciutto di Parma, smoked mozzarella, roasted red peppers, grilled eggplant, fennel, zucchini, marinated artichokes with kalamata and Picholine olives.	<i>executive</i>	\$175
CHARCUTERIE	<i>standard</i>	\$125
Prosciutto san Danielle, bresaola (air cured beef tenderloin), jambon cuit ham, fra'mani salami; garnished with cornichons; accompanied by sliced baguettes and dijon mustard sauce	<i>executive</i>	\$175
MYERS PARK	<i>standard</i>	\$175
Iberico Ham, Speck , Truffle Tremors Cheese, Stilton, and Pate de Campagne Served with Multigrain Crackers and Sliced Ficelle	<i>executive</i>	\$225
CHEESE AND CHARCUTERIE BENTO BOX	<i>standard</i>	\$75
Selected by our specialists (served 2-4)		
CHEESE AND FRUIT BENTO BOX	<i>standard</i>	\$45
Selected by our specialists (served 2-4)		

SUSHI

Minimum order of one (1) dozen per selection. 24-hour notice preferred.
Selections are presented on a high quality, disposable platter. **\$12 per dozen**

SOUTHERN CHARM ROLL
cool cucumber and creamy avocado paired with a choice of spicy seafood: real crab, salmon, yellowtail or cooked shrimp. This charismatic roll is topped off with spicy mayo, Japanese BBQ sauce, sesame seeds and crispy fried onions.
CRISPY CRAB
spicy treat features spicy imitation crab paired with fresh avocado and cucumber. Then, we drizzle spicy mayo and savory Japanese BBQ sauce on top and finish it off with crispy fried onions.
SRIRACHA PARTY ROLL
spicy tuna, imitation crab and cucumber. This specialty roll is covered in Japanese BBQ sauce and spicy mayo, then topped off with sriracha peas.
WASABI CRUNCH ROLL
wasabi shrimp, creamy avocado and cool cucumber on the inside, then we drizzle wasabi mayo on top and finish it off with tons of crushed wasabi peas.

SUSHI PLATTERS

Our standard, feeds 3-12 guests platter

KYOTO PLATTER	<i>standard</i>	\$95
California Roll, Sunset Roll, Wasabi Crunch, Sriracha Party, Crispy Crab, Rising Sun Roll and Nigiri		
YOKOHOMA PLATTER	<i>standard</i>	\$80
TNT, Tempura Shrimp Roll, Living Color Roll, Outer Banks Roll and Nigiri		
CRUNCHY LOVERS PLATTE	<i>standard</i>	\$65
Crunchy Shrimp Roll, Sriracha Party, Wasabi Crunch, Crispy Crab and Tempura Shrimp Roll		

HORS D 'OEUVRES

*Minimum of 2 dozen per selection. 24-48 Hour noticed preferred
Selections are boxed with serving instructions included; platter-style available for an additional cost
(Price Per Dozen)*

SLIDERS & FINGER SANDWICHES

- Short rib with imported brie and arugula on brioche roll \$36
- Oven roasted beef with a blue cheese spread, onions and tomato confit on brioche roll . . . \$36
- Pulled barbeque pork on potato slider bun with apple slaw \$36
- Cheddar herb biscuits with ham or turkey and apricot mustard \$25
- Chicken salad sliders - choice of rotisserie, pesto or curry \$36

SEAFOOD

- House made Lobster pot pie baked in a pie crust with peas and Veloute sauce \$45
- Grilled Shrimp wrapped in Applewood Smoked Bacon and served \$38
with and sweet and spicy chili sauce.
- Seared Tuna over a Wasabi cream on a cucumber slice and toasted sesame \$36
- Petite crab cakes with chipotle remoulade \$36
- Deviled eggs with Neuske's bacon and caviar \$36
- Oyster shooters w/ peppered vodka and cocktail sauce (on-site only) \$38
- Smoked salmon ficelle with dill crème and caviar \$36

VEGETARIAN

- Olive and manchego bites \$36
- Stuffed dates with goat cheese and chives \$30
- Eggplant Caponata bruschetta \$25
- Apple and brie crostini topped with marscapone, walnuts and a honey drizzle \$30
- Mini twice baked potatoes with garlic and cheese \$25

PROTEINS

- Grilled baby lamb chops with chimichuri \$45
- Seared foie gras on ficelle with pomegranate molasses and loganberries \$45
- Beef tenderloin crostini with red onion marmalade, horseradish cream and fried shallots. . . . \$40
- Lamb Meatballs served with a cucumber raita sauce \$40
- Duck Confit crostini with red onion marmalade and a berry reduction \$40

SPECIALTY DIPS

*Standard serves 8-12 guests. Executive serves 16-20 guests
All specialty dips are displayed in a basket surrounded by tortilla chips and seasoned pita chips.*

SPINACH & ARTICHOKE	<i>standard</i>	\$50
Baby spinach, artichokes, cream cheese, red onions, Parmesan and mozzarella cheese	<i>executive</i>	\$70
BABA GANOUSH	<i>standard</i>	\$50
Eggplant, onions, tomatoes and olive oil	<i>executive</i>	\$70
HUMMUS	<i>standard</i>	\$50
Garbanzo beans, lemons, olive oil, garlic, cumin and cajun pepper seasoning	<i>executive</i>	\$70
TUSCAN BEAN	<i>standard</i>	\$50
Cannellini beans with sweet basil, red onion, garlic and tomato confit	<i>executive</i>	\$70
GUACAMOLE	<i>standard</i>	\$50
House made with lime and cilantro	<i>executive</i>	\$70
CHARLESTON CRAB DIP	<i>standard</i>	\$65
lump crab meat, cream cheese, green onion, white wine and seeded mustard garlic	<i>executive</i>	\$80

DIP SAMPLER AVAILABLE UPON REQUEST

NOSHES

Perfect for an afternoon meeting, casual gathering, or traveling the open road!

MIXED NUTS	<i>per pound</i>	\$25 & up
Roasted almonds, cashews, pecans, wasabi peanuts and pistachios		
DRIED FRUITS	<i>per pound</i>	\$22.50 & up
Cherries, blueberries, cranberries, strawberries, golden grapes and figs		
CANDIES	<i>per pound</i>	\$12.50 & up
Jelly beans, german berries, licorice bridge mix and gummie bears		
CHOCOLATE	<i>per pound</i>	\$20 & up
Maltballs, dark chocolate toffee, milk chocolate cashews, covered almonds and covered pretzels		

BEVERAGES

SOFT DRINKS

- Assorted Coke Products (Coke, Diet Coke, Sprite and Ginger ale) *each* **\$1.75**
- Assorted Pepsi Products (Pepsi, Diet Pepsi , Sierra Mist, Mountain Dew) *each* **\$2.50**

PREMIUM BOTTLE BEVERAGES *each* **\$2.50**

- Nantucket Nectars (pressed apple, lemonade, half and half, cranberry, pineapple guava)
- Dr. Brown's gourmet sodas (black cherry, root beer, ginger ale, orange soda)
- Vitaminwater (Power - dragonfruit, Revive - fruit punch, Energy - citrus, Focus - kiwi/strawberry)
- Inko's Bottles Tea (Lemon, Honeydew)

DEAN & DELUCA BOTTLED WATERS *each* **\$1.50**

BOTTLED WATERS *each* **\$2.50**

- Fiji water, Voss, and Hint Flavored Water

SPARKLING WATER. *each* **\$2.50**

Accompanied by fresh lime wedges

ORANGE JUICE *per gallon* **\$10**

NAKED JUICES *per bottle* **\$3.75**

- Red, green and blue machine, mango orange, mango, protein zone and strawberry banana

DEAN & DELUCA FRESH JUICES *each* **\$7.50**

- Green, Orange or Red

DEAN & DELUCA ICED TEA *per gallon* **\$10**

- Sweet • Unsweet • lemonade • watermelon limeade (seasonal)

DEAN & DELUCA HOT TEA SERVICE *per box* **\$18**

- DEAN & DELUCA's signature Counter Culture coffee (serves 8-10)
- Regular • Decaffeinated

DEAN & DELUCA HOT TEA SERVICE *per box* **\$18**

The finest selections of black, green and herbal tea blends from around the globe.

BAR SELECTION **Based on Consumption**

SERVICES

BARTENDERS & SERVERS

Professional servers and bartender services available; rate is \$35.00 per hour with a (4) four-hour minimum (includes setup and cleanup) time.
We recommend one (1) bartender per 50 guests for any type of bar selections.

CATERING SERVICES

ORDERING

Contact any of our three locations in the Charlotte area for all of your catering needs. Our sales coordinators are available Monday through Friday to speak with you directly to ensure success at your next event. Orders may be also be faxed or e-mailed directly and we will follow up with a confirmation.

Advanced noticed will ensure that we have everything you envision for your event; however, we recognize that we live in a "last minute" kind of world, so never hesitate to call with same day requests; we will do our best to handle your every day needs.

DELIVERY & GRATUITY

DEAN & DELUCA offers delivery to our surrounding partners in the Charlotte area, please inquire with our sales coordinator about delivery fees.

Gratuity for drivers is not included in the delivery charge. Gratuity for events involving wait staff, bartenders, and event managers is charged at a rate of 18% of the food, beverage and rental order.

SPECIAL EVENT SERVICES

DEAN & DELUCA has a wide range of menus for you to choose from. Our catering guide is a sampling of what we have to offer. We encourage you to use the services of our experienced sales coordinators who will customize a menu tailored to your specific requests. From small private affairs to large corporate events and weddings, we are happy to assist you.

SITE INSPECTION

We prefer to familiarize ourselves with your surroundings prior to your event. We will arrange a time to meet and briefly guide you through our pre event set up and event timeline. No fee is charged for site inspections on all pre-booked events.

EQUIPMENT

DEAN & DELUCA can arrange for the rental of all the equipment you may need for any event. We will gladly assist with china, glassware, flatware and linens. Tables, chairs, floral, transportation, parking and entertainment can be coordinated through our sales team. DEAN & DELUCA can provide china plattered service for an additional \$30. Chafing dishes are also available for an additional charge of \$20. (limited supply)

EQUIPMENT PICKUPS

Coffee urns, chafing dishes, china, utensils and other DEAN & DELUCA products are normally picked up the next day, unless otherwise requested.

SERVICE STAFF

Black-tie or casual, we will be glad to assist you in figuring out just how many professionals you will need at your event. Uniformed butlers, bartenders, event captains and chefs are available at your request.

Our professional staff of servers and bartenders are available at \$35 per hour. Our on-site chefs are available at \$50per hour. DEAN & DELUCA requires a four hour minimum per staff member.

DEPOSIT, FINAL PAYMENT & CANCELLATION POLICIES

To secure your event, a signed contract and deposit of your estimated event total is required. Final payment is due prior to the day of your event, unless advance arrangements have been made.

In the unforeseen circumstance of a cancellation, DEAN & DELUCA will do everything possible to ease this transition. We require a 48 hour notice for any cancellation. For larger events, related labor and food expenses incurred up to your cancellation will be billed accordingly.

EVENT AMENITIES

Our event planners can assist you in finding the perfect space for your event.

Some of our favorite locations are:

DEAN & DELUCA Wine Room	Skyline Terrace (Aug-Dec)
The Mint Musuem (Randolph)	Bakersfield (Rockhill)
Hampton Suites (South park)	Blumenthal Performing Arts Center
Foundation of the Carolina's	Whitehead Manor
Carolina's Aviation Museum	Wing haven Gardens & Bird Sanctuary
Ritchie Hill (Concord)	Schiele Museum (Gastonia)
HQ Packard Place	
Levine Museum of the New South	