

Delicado foods
A TASTE OF SPAIN

CATERING MENU

COMER y BEBER de ESPANA

SHOP 2/134 BLUES POINT ROAD, MCMAHONS POINT NSW 2060

TRADING 7 DAYS

TUESDAY - SATURDAY 7AM - 9PM, SUNDAY and MONDAY 9AM-5PM

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TAPAS

Canapes

TAPAS I

SIMPLE TAPAS

These tapas may be combined on a platter in any combination or be sold separately for your convenience as small, medium and large serves

<i>Tortilla espanola</i>	Potato omelette classic Spanish omelette (see complete <i>tortilla menu</i> for more options)	5.50/slice or \$40 whole (30cm diameter)
<i>Aceitunas verdes</i>	Green olives unpitted olives [Nocellara del Bellice, Sicily ITALY]	\$38/kg
<i>Aceitunas empeltre alinadas</i>	Chilli marinated Sevillano olives thyme, lemon zest, garlic, chilli [Sevillano, Spain]	\$38/kg
<i>Aceitunas mixtos</i>	Marinated cocktail mix balsamic onions, cornichons, green and black unpitted olives	\$38/kg
<i>Aceitunas arbequina</i>	Arbequina olives classic table olives with tarragon [Spain]	\$38/kg
<i>Patatas bravas</i>	Potatoes in spicy tomato based sauce (served on porcelain spoon or sold in bulk at \$30/kg)	\$1.50 pp.
<i>Champinones al ajillo</i>	Garlic Mushrooms	\$36/kg
<i>Cebollas de balsamico</i>	Balsamic Onions sweet and sour Borettane onions	\$30/kg
<i>Pepinillos en vinagre</i>	Cornichons dark and light mustard seeds, onion, black and white peppercorns	\$30/kg
	Semi-Dried Tomatoes canola oil, light herbs	\$30/kg
<i>Boquerones en vinagre</i>	Marinated white anchovies anchovies, olive oil, garlic, vinegar	\$95/kg
<i>Pulpo a la vinagreta</i>	Marinated Octopus (canola oil, white malt vinegar, chilli, garlic, parsley, oregano, spices)	\$65/kg
<i>Sardinas a la vinagreta</i>	Marinated Sardines (canola oil, mixed herbs, vinegar, salt)	\$65/kg
<i>Canape de berengena</i>	Smoked Eggplant + Raisin Dip	\$7 Sm/ \$9 Med/ \$14 Large
<i>Canape de garbanzos</i>	Ground Chickpea Dip	\$7 Sm/ \$9 Med/ \$14 Large

TAPAS II

COMPLEX TAPAS

Minimum order 10 of each tapa

<i>Tostada de anchoa</i>	Anchovy toast fried bread, assertive lemon dressing, anchovy fillet (one large <i>Ortiz</i> or <i>Eslora</i> anchovy fillet served on bite sized toast)	\$3.50
<i>Endivias con salmon</i>	Endive salmon bitter lettuce, smoked salmon (bite size tapa on leaf)	\$3.50
<i>Pincho de huevo y atun</i>	Egg and tuna wrapped in ham tapa is secured with a toothpick, mayonnaise, parsley	\$4.00
<i>Pincho de chorizo</i>	Chorizo, bread (chorizo sausage speared on bread cubes)	\$4.00
<i>Pincho de morcilla</i>	Black pudding, bread, pimento (morcilla speared on bread, served with roasted peppers)	\$4.00
<i>Quiche- espinacas y queso</i>	Spinach and cheese mini quiches	\$3.20
<i>Quiche-jamon y queso</i>	Ham and cheese mini quiches	\$3.20

TAPAS PLATTERS

A selection of Pinxtos

Tapas on Toothpicks

(also known as pinchos or banderillas)
may include any of the following combinations:

VEGETARIAN

tomato/boconccini, basil, balsamic vinaigrette \$2.50

artichoke, semi dried tomato, manchego cheese \$2.50

FISH

marinated octopus, green manzanilla olives/pimento \$3.00

marinated mussels, balsamic onion, cornichon \$4.00

garlic mushrooms, marinated sardines, grape tomato \$3.00

MEAT

(Served warm or cold)

beef spiced meat balls \$4.50

chicken with garlic and chimichurri \$5.00

Mix and match these tapas as required. Recommended minimum 3 per guest, per hour.
Minimum order is 10 pieces of each tapa.

These are a classic tapa for cocktail parties where guests do not require plates and may be already holding a beverage. Service is quick, clean and simple as befitting the occasion.

TAPAS PLATTERS

A selection of Montaditos Tapa/Canapes on Bread

may include any of the following combinations:

VEGETARIAN

mild goat cheese, parsley, extra virgin olive oil	\$2.50
garlic mushroom, mayonnaise, pimiento	\$2.50
tomato, buffalo mozzarella, basil	\$2.50
roasted eggplant, semi-dried tomato, manchego	\$2.50
manchego cheese, tapenade, pimiento	\$2.50
iberico cheese, semi-dried tomato, basil	\$2.50
valdeon blue cheese and quince paste	\$3.00

FISH

tuna, tomato, alioli	\$2.50
valdeon blue cheese and anchovy	\$3.00
smoked salmon, dill, cream cheese, spanish onion	\$3.50

MEAT

artichoke and 'jamon'	\$2.50
'jamon', garlic, tomato	\$2.50
piquillo pimiento, egg, 'jamon'	\$3.00

These tapas/canapes are ideal for cocktail parties or buffets where plates may not be required.

May be circulated around a room for your guests or laid out on platters for collection, these canapes are easily consumed and are extremely tasty. They are made of exquisite spanish imported and local produce.

Recommended catering numbers are 3-4 pieces per guest, per hour.

Choice of 3 on a mixed platter, or any of the above for individual platters
platters of 10 or 20 pieces available

A selection of Tortillas

CLASSIC SPANISH OMELETTES

Basic ingredients are Extra Virgin Olive Oil, Egg and Potato with assorted additional ingredients (NB: These are gluten free)

Any variation is labelled a Tortilla but is traditionally considered a Spanish omelette.

True Tortilla = Tortilla española (the classic Spanish potato omelette)

		Per Tortilla
<i>Tortilla española</i>	potato <i>classic</i>	\$45.00
<i>Tortilla de espinacas</i>	spinach	\$48.00
<i>Tortilla de chorizo y espinacas</i>	chorizo + spinach	\$50.00
<i>Tortilla de chorizo</i>	chorizo	\$45.00
<i>Tortilla de morcilla</i>	black pudding	\$48.00
<i>Tortilla de boquerones</i>	white anchovy	\$55.00
<i>Tortilla de pimientos asados</i>	roasted capsicum	\$45.00
<i>Tortilla de salmon ahumado y eneldo</i>	smoked salmon with dill	\$55.00
<i>Tortilla de calabacin</i>	zucchini	\$45.00
<i>Tortilla de espargagos y gambas</i>	asparagus and shrimp (seasonal)	\$48.00
<i>Tortilla de patatas y champinones</i>	potato and mushroom	\$45.00
<i>Con o sin cebolla</i>	Optional: With or without onion	

We recommend that tortilla are served whole, sliced or cut in to cubes.

May be served hot, cold or room temperature.

Each tortilla is approximately 30cm in diameter but since they are all home-made may vary slightly in shape and size.

A selection of Ensaladas

SALADS

Small salads (s) would suit 2-4 people	\$25.00
Large Salads (L) would suit 6-8 people	\$50.00

Mixed leaf salad, tomato, parsley and olive oil
Cauliflower gratin (served warm or cold)
Potatoes with dill and capers
Pumpkin, spinach, walnut
Asparagus, shrimp and mushroom salad (seasonal)
Chicken salad
Tomato salad with basil, bocconcini
Delicado Spanish potato with egg and tuna salad
Mediterranean salad of tomato, parsley, olives, tomato and fetta
Green bean salad

Salads served on platters, or takeaway serving trays depending on function requirements

Bocadillos

Spanish for sandwiches

Sandwiches served on fresh, soft sourdough panini rolls

JAMON (Spanish cured ham), manchego (Spanish sheeps cheese), rocket, tomato
TUNA Uruguayan citrus mayonnaise, leaves
CHORIZO, chimi-churi (South American pesto of coriander + parsley) TOASTED
VEGETARIAN roasted vegetables incl. eggplant, zucchini, semi-dried tomatoes, salad (cheese optional)
SALAMI Spanish, manchego, rocket, tomato
HAM cheese, tomato

1-10 bocadillos \$8 each

10-20 bocadillos \$6 each

Bocadillos are more substantial than Montaditos (tapas/canapes on bread) and are perfect for office lunches or snacks, or for children's options.

We serve bocadillos on platters whole or cut in half.

Platters can be provided for functions, hireage charges apply.

Spanish Paella

Authentic spanish rice dish.

Paella is cooked in a pan that can be picked up still hot and taken home, put in the oven until ready to serve (depending upon size of pan)

For special occasions we can come to your event venue and cook a traditional Paella on an 80 cm Pan , prices vary on ingredients and location.

Ideally this dish can be picked up from Delicado Foods and served at your venue.

Paella is served in a 38cm pan = 6-8 mains, 43cm pan = 10-12 mains, 55cm = 16-18 mains

Vegetarian Paella, a mixture of seasonal vegetables

Chorizo Paella, Spains distinctive pork based sausage

Chicken Paella, made with free-range chicken thigh and brest fillets

Seafood Paella, the penultimate paella which includes prawns, mussels, fish fillets, etc.

(or a combination with any of the other paella styles, ie. "paella with the lot")

per person

\$20.00

\$25.00

\$25.00

\$30.00

Delicado recommends paella for collection and can organize take away containers for individual serves and disposable cutlery with serviettes if required (a small packaging charge would apply).

Alternatively whole pans cooked to order can be arranged for collection or delivery (charges apply)

As a special request for those occasions which require the all important Delicado Foods touch, a chef and waiter can come to your chosen venue and cook the paella on the spot for your guests.

We request that some of the preparation be done in advance in our comercial kitchen to maintain the distinctive restaurant quality fare. For venue cooked paella charges apply including staff and travel.

For paella collection and delivery charges apply as to hireage of pans (see platter hireage)

CHEESE

We recommend a large piece of one cheese or a selection of 3 cheeses per platter

All cheeses priced by weight (NB: We require 48 hrs notice for some cheeses to be available)

Detailed cheese tasting notes available upon request.

Platters served with membrillo (quince paste), dried muscatels or fresh fruits, and falwasser crisps, lavosh or bread

cheeses include: **SPANISH CHEESE** (these cheeses are our specialty)

Cabra goat cheese, Valdeon blue, Manchego (3mth, 6mth or 12mth), Tetilla, San Simon, Murcia al Vino, Mahon, Garroxta, Majorero grande, Oveja al Romero

AUSTRALIAN CHEESE

All from producer *Woodside* (Adelaide Hills, South Australia)

Fresh goats curd, Charleston Brie, Edith Ash, Vigneron

FRENCH CHEESE

Epoisses Berthaut, Pont l'Eveque, Gratte Paille, Saint Andre, Isigny Camembert, Livarot, Chabichou Soignon, Clarines-Perrin, Sainte-Maure de Touraine

ITALIAN CHEESE

Taleggio, Buffalo Mozzarella, Grana Padano Parmesan Reggiano

MEAT

All meats priced by weight

Meat platters served with citrus infused extra virgin olive oil (hot platters with chimi-churi) and french baguettes

meats include: **SAUSAGES** (served hot or cold)

spanish chorizo, the definitive pork and paprika based sausage
argentine chorizo (hot or mild), choricitos-mini spanish chorizo (hot or mild),
morcilla (black pudding made with onion)

[Note: All sausages are based on Pork and gluten free]

OTHER MEATS

the king of hams- spanish jamon, cured ham 3yr imported serrano or pata negra iberico, spanish chorizo (hot or mild),
spanish salami (hot or mild), arrollada, matambre (beef and vegetables with whole boiled egg),
sobrasada de mallorca (chorizo spread usually served with honey)

italian salamis include - sopressa, calabresa (made with 2/3 dried chilli; extremely hot),
messinese (chilli, fennel), fenochna (fennel, Sardinian wine), copa (neck); bresaola (air dried beef)

[Note: All meats are based on Pork, except where stipulated]

Mixed platters are available upon request.

SWEETS Some sweets are only available seasonally.

Portuguese Tarts
Portuguese Almond Tarts
Lemon Tarts
Chocolate ganache Tarts

All \$3.50 each
Mini Tarts all \$2 each

Spanish Turrón (seasonal)
authentic and imported spanish nougat

\$18 per 300 grams
Soft or Hard Available
(seasonal)

French style Nougat (local)
(2 flavours)

\$18perlog
\$3.00 a piece

Fresh Fruit Platters (varies seasonally) serves 10 people
(based upon \$4.50 per person)

Average Platter
\$45.00

Handmade baked muffins

Raspberry, banana, chocolate, blueberry, apple/cinnamon
orange + poppyseed

\$6.00

Butter croissants
Chocolate croissants
Almond croissants

\$5.00
\$6.00
\$7.00

Mini mixed danish style pastries

\$4.00

48hrs notice required for all pastries and sweets.

NB: Some sweets are strictly seasonal and depend upon current importing restrictions.

Fruit platters are seasonally restricted, hireage charges of platters apply.

TERMS AND CONDITIONS

At *Delicado Foods: A Taste of Spain* we aim to cater to all your function requirements both private and corporate.

This catering menu is by no means all we have to offer.

Our tapas menu changes on a daily basis and with the seasons.

We accommodate all dietary requirements in order to meet with your individual and event needs.

Please enquire about other food options when confirming your event menu as we cater especially for you and there are often special/seasonal tapas dishes available.

It is imperative you CALL US and speak with Ambie, Ben or Robert to book and confirm your event, even if you have emailed us for your catering request(s).

Minimum catering orders are \$550.00 and staffed events \$4,000.00

Most of the tapas on this menu are served cold but we have a great range of hot tapas which can either be delivered to you collected hot, or be simply heated in your own home or event venue (delivery and hireage charges apply)

Staff can be provided for your event needs @ \$45/hour (plus GST) plus travel costs (depending upon venue location).

Hireage of platters is a standard, **non refundable** flat fee cost of only \$10 for 1-5 platters, or \$25 for 5 + platters (no GST)

Hireage of paella pans and bowls for salads depend upon size is chargeable

(prices are variable, and need to be confirmed prior to event confirmation)

All hireage items (platters, bowls, etc.) MUST BE RETURNED NEXT DAY.

All event requirements and menus MUST BE CONFIRMED BY PHONE 48 hours prior to the scheduled event date.

Please let us know of any food allergies or dietary requirements when we confirm catering menus if possible.

For private and corporate events, extras like **Spanish or Latin music and live performers** or soft drinks can be arranged.

A 25% deposit is required at least 48hrs prior to the scheduled event date where catering is required.

There is a 25% cancelling fee on all catering jobs non refundable once the job has been signed confirmed and signed off by the client unless the event is cancelled or postponed more than 48 hours prior to scheduled catering date.

For all catering enquiries please contact Ambie, Ben or Robert at *Delicado Food: A Taste of Spain*

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