



Dinner Boxes by De Luca's

Gather in the comfort of your own home, while connecting over the creation of a meal made together. Boxes can be made either ready for guests to assemble/heat or for the more ambitious in the kitchen, ingredient boxes including recipes & a virtual cooking class! A restaurant style meal prepared by you, with help from De Luca's!

3 Course Boxes

- choose 1 soup, salad, or pasta
- choose 1 entrée
- choose 1 dessert

4 Course Boxes

- choose 2 from the soup, salad, or pasta
- choose 1 entrée
- choose 1 dessert

Pricing & Details

Option 1 - Ready to Assemble/Heat Dishes

Boxes will include:

- oven reheating, assembly & plating instructions for all dishes
- 3 or 4 courses: all dishes will come in containers that are oven safe
- all the garnish you need to re-create beautifully plated dishes

3 Course Box - \$50 per person

4 Course Box - \$65 per person

Option 2 - Virtual Cooking Class Experience

Boxes will include:

- portioned and prepped ingredients to create the pasta dish; the remaining courses will come ready to assemble/re-heat & plate.
- step by step instructions to prepare each dish
- assembly & plating instructions
- all the garnish you need to re-create beautifully plated dishes
- keep-sake recipes for all dishes
- 1 hour “cook-along” experience with De Luca's Chef
 - demonstration 1 dish in a live cook-along
 - the remaining dishes will be explained by Chef & assembly/plating demonstrated live

3 Course Box - \$60 per person

4 Course Box - \$75 per person

Pickup & Delivery

- Pick-up from the Portage Location 1 day prior to the event date (3-4 hour pickup window)
- Delivery options available upon request for an additional charge of \$10-\$15 per address

* all pricing is subject to g.s.t, p.s.t & 15% gratuity *

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* minimum order - 25 guests *

* meal choices must be confirmed at least 2 weeks in advance*



Menu Options

SOUPS

Roasted Tomato

Oven Roasted Roma Tomatoes, Basil Oil, + Crème Fraiche

Italian Sausage + Kale

Crushed Tomatoes, Pork Sausage, Cannellini Beans + Shallots

Wild Mushroom Cream

Brandy, Shallots, + Grilled Crostini

Butternut Squash

Vegetable Broth, Butternut Squash, Butter, Cream, Sage Oil, Toasted Pumpkin Seeds, Crème Fraiche

SALADS

Classic Caesar

Focaccia Croutons, Parmigiano Reggiano, + House Made Caesar Dressing, Crispy Pancetta

Kale + Arugula

Toasted Pumpkin Seeds, Feta, Dried Cranberries, + Dijon Maple Vinaigrette

Mixed Greens

Mixed Leaf Lettuce, Shaved Fennel, Basil Balsamic Vinaigrette, Shaved Parmigiano Reggiano

Caprese

Cherry Tomatoes, Fior di Latte Fresh Mozzarella, Basil Arugula Pesto, Aged Balsamic, + Fleur de Sel

PASTAS (Cook-Along Dish)

Note for both "ready to heat" & "ingredient boxes": all pasta dishes require cooking of the pasta, re-heating/making the sauce, & assembly

Vodka Rose Sauce

EV Olive Oil, Crushed Tomatoes, Vodka, Fresh Basil, Garlic, Cream + Parmigiano Reggiano

Italian Sausage Tomato Sauce

EV Olive Oil, Crush Tomatoes, Italian Pork Sausage, Red Wine, Fresh Basil + Parmigiano Reggiano

Bolognese Sauce

Tomato Sauce, Veal + Pork, Red Wine, Celery, Onion, Carrot, Fresh Basil + Parmigiano Reggiano

Italian Sausage & Arugula Sauce

EV Olive Oil, Italian Pork Sausage, White Wine, Garlic, Fresh Arugula, Parmigiano Reggiano + Pecorino

Sundried Tomato & Spinach Cream Sauce

Butter, Garlic, Cream, Sun Dried Tomatoes, Fresh Spinach + Parmigiano Reggiano

Lemon Cream Sauce

Butter, Garlic, Cream, Pine Nuts, Fresh Lemon, Basil, Green Onions, + Parmigiano Reggiano

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ENTREES

Choices must be confirmed 2 weeks in advance

All entrees include Chef's selection of sides

(choose 1 entrée)

Grilled Chicken with Cherry Tomato Sauce

Grilled Chicken Breast baked with cherry tomato sauce, topped with shaved asiago cheese

Chicken with Pancetta, Shallot + White Wine Sauce

Chicken Breast sautéed with butter, extra virgin olive oil, white wine, pancetta, shallots + fresh sage

Chicken with Paprika Cream Sauce

Chicken Breast sautéed with butter, cream, paprika, fennel and onion

Stuffed Chicken with Roasted Peppers + Goat Cheese

Chicken Breast stuffed with goat cheese, roasted peppers and mozzarella; sautéed in balsamic cream sauce

Stuffed with Ricotta + Spinach

Chicken Breast stuffed with ricotta, spinach, & mozzarella; sautéed in white wine sauce

Braised Beef Short Rib + \$5 per person

Short Rib Braised with red wine + Sweet Italian chinotto cola

VEGETARIAN ENTREES

Cauliflower Steak with Mushroom Sauce

Breaded cauliflower, EV olive oil, wild mushrooms, garlic, + fresh herbs

Baked Polenta with Vegetable Ragu

Polenta, mixed vegetables, crushed tomato sauce, + fresh herbs

DESSERTS

Lemon Basil Tart

Pastry Tart with lemon curd filling, meringue pieces, mixed berry compote, + fresh berries

Chocolate Pear Cake

Fresh bosc pears layered in a chocolate amaretto cake, whiskey caramel sauce + sea salt sprinkle

Prosecco Cake with Berry Compote

Prosecco sponge cake with lemon mascarpone cream + berry compote

Italian Pine Nut Cake

Italian sponge cake with toasted pine nuts; served with vanilla bean mascarpone cream + salted caramel

Chocolate Hazelnut Torte

Dense Callabaut dark chocolate cake with Frangelico liqueur, sour cherries, mascarpone cream + hazelnut crumble

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