



Dinner Boxes by De Luca's

We are so excited to introduce our new set of dinner boxes! 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, recipe boxes! 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

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 - Ingredients & Recipes

Boxes will include:

- portioned and prepped ingredients to create 1 recipe from the dinner; 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

3 Course Box - \$60 per person

4 Course Box - \$75 per person

Virtual Cooking Class Experience

This 1 hour “cook-along” experience can be added on to any package. Additional fees may apply.

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

Caprese

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

Pastas

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

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

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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 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 Ragù

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

Cherry & Frangipane Tart

Pastry Tart baked with sour cherries & almond Florentine; served with sour cherry coulis + whipped vanilla cream

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

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