

# De Luca's South Landing Catering List

(GF) Gluten Free

(V) Vegetarian

## Antipasti *All antipasti items are minimum 2 dozen per order.*

### Warm Crostini

Mozzarella & Spicy Nduja	\$42 / dozen
Mozzarella & Italian Sausage	\$42 / dozen
Mozzarella & Wild Mushrooms (V)	\$42 / dozen

### Cold Crostini

Mascarpone, Mozzarella & Smoked Salmon	\$42 / dozen
Mascarpone, Mozzarella, Mortadella & Pistachios	\$42 / dozen
Mascarpone, Mozzarella, Prosciutto di Parma & Pesto	\$42 / dozen
Mascarpone, Mozzarella & Roasted Vegetables (V)	\$42 / dozen

### Warm Polenta Crostini (GF)

Mascarpone & Italian Sausage	\$42 / dozen
Mascarpone & Wild Mushrooms (V)	\$42 / dozen

### De Luca's Signature Mini Italian Meatballs

Veal & pork meatballs with fresh herbs & Parmigiano Reggiano	\$36 / dozen
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in tomato sauce	\$40 / dozen
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### Chicken Fingers

House-made with fresh chicken breasts & fresh herbs	\$30 / dozen
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Honey Dill Sauce	\$9.99 / 500 ml \$14.99 / 750 ml
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### Mini Steak Sandwiches

Horseradish mayo & Swiss cheese	\$54 / dozen
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### Bresaola & Arugula Involtni (GF)

Cream cheese, mozzarella, Parmigiano Reggiano & balsamic vinegar	\$48 / dozen
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### Arancini

Saffron & Prosciutto Cotto	\$54 / dozen
Wild Mushroom (V)	\$54 / dozen

Vegetable Frittata Bites	\$42 / dozen
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Pasta Bites Alla Carbonara	\$54 / dozen
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## Pick-Up & Delivery

66 South Landing Drive

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## Antipasto Trays

### Italian Marinated Vegetable Tray

Italian Marinated Vegetable Tray Selection of pickled spiced eggplant, pickled mushrooms, marinated artichokes, & assorted pickled vegetables. Our trays are accented with plain or spiced assorted olives in the center.

12 inch small tray (10 people)	\$75
16 inch medium tray (15 people)	\$85
18 inch large tray (25 people)	\$105

### Assorted Cold Cut & Cheese Trays

Choose from a selection of Italian & Canadian cold cuts and cheeses. Our trays are accented with plain or spiced assorted olives in the center.

12 inch small tray (10 people)	\$75
16 inch medium tray (15 people)	\$85
18 inch large tray (25 people)	\$105

### COLD CUT TRAY (choice of 5)

Capicollo, Mortadella, Genoa, Calabrese  
Prosciutto Salami, Italian Ham, Corned Beef  
Roast beef, Turkey, Black forest ham

### CHEESE TRAY (choice of 5)

Mild Provolone, Asiago, Havarti, Swiss, Fontina,  
Orange Cheddar, White Cheddar, Gouda

## Cheese & Charcuterie Boards

Decadent cheeses and meats with the rich flavours of our wholesome accompaniments. Small boards are served on a convenient disposable board, perfect for taking on the go. Our medium & large spreads are served on Canadian Maple wood boards for your keeping and pre-assembled to be ready for your next big event.

Can be made with cheese or a combination of cheese & charcuterie. All boards include a selection fresh fruit, savoury olives, nuts, taralli, grissini and delicious spreads.

**Small Board - \$59.99** (serves 4-6)

**Medium Board - \$150** (serves party of 15-20)

**Large Board - \$300** (serves party of 30-40)



# Meat Dishes

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## Chicken in White Wine Sauce \* minimum 8 \*

Full boneless chicken breast sliced in two & sautéed with white wine & fresh parsley \$12 / each

## Chicken Saltimbocca \* minimum 8 \*

Full boneless chicken breast sautéed with prosciutto, sage, and white wine \$14 / each

## Chicken Parmigiana \* minimum 8 \*

Breaded chicken cutlet topped & baked with swiss cheese, tomato basil sauce, & parmesan cheese \$13 / each

## Veal Parmigiana \* minimum 8 \*

Breaded veal cutlet topped & baked with mozzarella, tomato basil sauce, & parmesan cheese \$14 / each

## Veal Osso Bucco (GF) \* minimum 6 \*

Veal shank braised with red wine, vegetables & light tomato sauce \$25 / piece

## Rack of Lamb (GF) \* 8 bones/rack \*

Roasted Italian style lamb marinated in red wine, garlic, E.V. olive oil & fresh herbs \$69.99 / full rack  
Served medium rare and uncut. (serves 4)

*\* Portions for lamb roast, porchetta & beef rib roast are based on 10oz-12oz per portion \**

## Lamb Roast (GF)

Roasted boneless leg of lamb marinated in white wine, garlic, E.V. olive oil, & fresh herbs (10-12 portions) \$200 / roast

## Porchetta (GF)

Roasted Italian style porchetta marinated in white wine, garlic, E.V. olive oil, & fresh herbs (10-12 portions) \$155 / half roast  
(20-22 portions) \$300 / full roast

## Angus Beef Prime Rib Roast (GF)

Roasted prime rib with red wine reduction. Served whole medium rare. (10-12 portions) \$255 / half roast  
(20-22 portions) \$490 / full roast

## Chuck Roast Beef (GF)

Roasted chuck roast with red wine reduction. Served whole medium rare. (10-12 portions) \$155 / half roast  
(20-22 portions) \$280 / full roast

# De Luca's House Made Italian Sausages

## Choose 1:

with sautéed rapini  
with sautéed mushrooms  
with sautéed peppers & onions

## Pork Sausage (GF) (mild or spicy)

\$75 - 10 portions  
\$110 - 15 portions  
\$140 - 20 portions

## Chicken Sausage (GF) (spicy)

\$80 - 10 portions  
\$115 - 15 portions  
\$145 - 20 portions

# Side Dishes

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## Italian Style Roasted Potatoes (GF) (V)

Roasted with fresh rosemary and E.V. \$3.50 / portion  
Olive oil - 3 wedges per portion

## Sautéed Seasonal Vegetables (GF) (V)

Selection of seasonal vegetables sautéed 10 portion - \$49.99  
In E.V. olive oil, tossed with parmesan 20 portion - \$69.99  
cheese & fresh garlic

# Desserts

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## Cannoli

Fried pastry shell lined with semi-sweet chocolate and filled with ricotta filling \$2.75 / each

## Amaretto Cookies

\$15.49 / dozen

*Exceptional ingredients prepared simply  
for your table - since 1969.*

## Pizza (12 inch)

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### La Regina (Margherita) \$18

Italian Plum Tomatoes | Fior di Latte  
Fresh Basil | Pecorino Romano

### Broccoli e Salsicce \$20

Rapini | Italian Sausage | Fior di Latte  
Parmigiano Reggiano | Pecorino Romano

### Siciliana \$20

Italian Plum Tomatoes | Fior di Latte  
Cherry Tomatoes | Grilled Eggplant | Basil  
Kalamata Olives | Parmigiano Reggiano

### Carbonara \$22

Onion | Bacon | Parmigiano Reggiano Cream  
Romano | Egg Yolk | Black Pepper

### Sotto Bosco \$22

Italian Plum Tomatoes | Fior di Latte  
Italian Sausage | Guanciale | Wild Mushrooms

### Parma \$22

Italian Plum Tomatoes | Fior di Latte | Prosciutto di Parma  
Arugula Pesto | Cherry Tomato | Fig Jam  
Parmigiano Reggiano

## Pizza Alla Palla (16 squares)

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### Margherita \$49

San Marzano Tomatoes | Fior di Latte  
Fresh Basil

### Pepperoni \$49

San Marzano Tomatoes | Fior di Latte  
Pepperoni

### Quattro Stagioni \$54

San Marzano Tomatoes | Fior di Latte  
Black Olives | Artichokes | Mushrooms  
Prosciutto Cotto

### Diavola \$54

San Marzano Tomatoes | Fior di Latte  
Nduja | Hot Calabrese Salami

### Boscaiola \$54

Fior di Latte | Cremini Mushrooms  
Mild Italian Pork Sausage

### Parma \$54

Tomato | Fior di Latte | Prosciutto di Parma  
Arugula Pesto | Cherry Tomato | Fig Jam  
Parmigiano Reggiano

### Ortolana \$54

Italian Plum Tomatoes | Fior di Latte  
Roasted Vegetables