

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	\$36 / dozen
Mozzarella & Italian Sausage	\$36 / dozen
Mozzarella & Wild Mushrooms (V)	\$36 / dozen

Cold Crostini

Mascarpone, Mozzarella & Smoked Salmon	\$36 / dozen
Mascarpone, Mozzarella, Mortadella & Pistachios	\$36 / dozen
Mascarpone, Mozzarella, Prosciutto di Parma & Pesto	\$36 / dozen
Mascarpone, Mozzarella & Roasted Vegetables (V)	\$36 / dozen

Warm Polenta Crostini (GF)

Mascarpone & Italian Sausage	\$36 / dozen
Mascarpone & Wild Mushrooms (V)	\$36 / dozen

De Luca's Signature Mini Italian Meatballs

Veal & pork meatballs with fresh herbs & Parmigiano Reggiano	\$29.99 / dozen
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in tomato sauce	\$34 / dozen
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Chicken Fingers

House-made with fresh chicken breasts & fresh herbs	\$23.99 / 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	\$48 / 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	\$48 / dozen
Wild Mushroom (V)	\$48 / dozen

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

Pick-Up & Delivery

66 South Landing Drive

sales@deluca.ca

204-775-8605

deluca.ca



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

Chicken in White Wine Sauce * minimum 8 *

Full boneless chicken breast sliced in two & sautéed with white wine & fresh parsley \$9.99 / each

Chicken Saltimbocca * minimum 8 *

Full boneless chicken breast sautéed with prosciutto, sage, and white wine \$12.99 / each

Chicken Parmigiana * minimum 8 *

Breaded chicken cutlet topped & baked with swiss cheese, tomato basil sauce, & parmesan cheese \$11.99 / each

Veal Parmigiana * minimum 8 *

Breaded veal cutlet topped & baked with mozzarella, tomato basil sauce, & parmesan cheese \$13.99 / 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) \$140 / 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

Minimum of 6 links per order

De Luca's House Made Italian Sausages

Choose 1:

with sautéed rapini
with sautéed mushrooms
with sautéed peppers & onions

Pork Sausage (GF) \$75 - 10 portions
(mild or spicy) \$110 - 15 portions
\$140 - 20 portions

Chicken Sausage (GF) \$80 - 10 portions
(spicy) \$115 - 15 portions
\$145 - 20 portions

Pizza

12 inch | Alla Palla
24 squares

Margherita \$14 | \$35

San Marzano Tomatoes | Fior di Latte
Fresh Basil

Pepperoni \$16 | \$38

San Marzano Tomatoes | Fior di Latte
Pepperoni

Vegetariana \$16 | \$38

San Marzano Tomatoes | Fior di Latte
Grape Tomatoes | Zucchini | Eggplant
Red Pepper | Parmigiano Reggiano

Quattro Stagioni \$17 | \$40

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

Diavola \$17 | \$40

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

Boscaiola \$17 | \$40

Fior di Latte | Cremini Mushrooms
Mild Italian Pork Sausage | Italian Parsley

Chicken & Peppers \$18 | \$45

Fior di Latte | Chicken Sausage
Roasted Peppers | Parmigiano Reggiano
Italian Parsley

Polpette \$18 | \$45

San Marzano Tomatoes | Fior di Latte
Veal & Pork Meatballs | Parmigiano Reggiano

Rapini & Salsicce \$18 | \$45

Fior di Latte | Mild Italian Pork Sausage
Rapini | Parmigiano Reggiano

Caprese \$18 | \$45

San Marzano Tomatoes | Fior di Latte
Grape Tomatoes | Basil | Arugula
Aged Balsamic