



CATERING MENU



Antipasti

V Vegetarian

GF Gluten Friendly

i Info

Warm Crostini

\$48 / dozen

Choice of the following toppings: (1 choice per dozen)

- Braised Beef, Espresso Pickled Beets, Fried Spinach
- Vegetable Ragu, Stracciatella **V**
- Wild Mushroom, Fontina **V**
- Sautéed Spinach, Stracciatella **V**

Cold Crostini

\$48 / dozen

Choice of the following toppings: (1 choice per dozen)

- Mortadella, Pistachios, Stracciatella
- Prosciutto di Parma, Pesto, Stracciatella
- Roasted Vegetables, Stracciatella **V**
- Fresh Tomatoes, Basil, & EV Olive Oil **V**

*Gluten Free Option available for warm & cold crostini with substitution of polenta square **GF***

Mini Arancini

\$60 / dozen

Italian rice ball stuffed with choice of filling & mozzarella center, then coated with breadcrumbs and deep fried.

Choice of:

- Mozzarella di Bufala + Tomato **V**
- Italian Sausage + Tomato
- Wild Mushroom **V**

Chicken Fingers

\$28 / dozen

House-made with fresh chicken tenders, Italian breadcrumbs, Parmigiano Reggiano and Romano cheese, & fresh herbs.

** Approximately 12-14 tenders per dozen **

Honey Dill Sauce

\$10 / 500ml

Mini Savory Tarts

\$48 / dozen

Flaky filo tart shell warmed with specialty fillings

Choice of:

- Wild mushrooms, bacon, maple mustard
- Artichokes, spinach, mascarpone, Parmigiano

Mini Meatballs

\$30 / dozen

House-made with freshly ground veal & pork, fresh herbs, egg, Italian breadcrumbs, Parmigiano Reggiano, & Pecorino Romano. Baked to golden brown perfection and served in choice of sauce.

Choice of:

- Tomato Basil Sauce
- Mushroom Cream Sauce

Wings **GF**

\$19.99 / dozen

Chicken wings deep fried to crispy perfection then tossed with choice of:

- De Luca's Pizza Spice Rub
- BBQ Spice Rub
- Tomato & Hot Honey Sauce
- Sweet & Spicy Agrodolce Sauce

Antipasto Skewers **GF**

\$60 / dozen

Salami, Bocconcini, + Olive

Caprese Skewers **GF**

\$48 / dozen

Cherry Tomatoes, Bocconcini, Basil

Panini

Mini Panini

\$50 / dozen

All panini are served warm on a mini ciabatta bun

Steak Sandwich

Sliced CAB New York steaks, horseradish mayo, wild mushrooms, Swiss cheese

Chicken Scaloppine

Pan seared chicken tenders, Calabrese mayo, bacon bits, provolone

Meatball

Pork and veal meatball, tomato sauce, fresh basil, Parmigiano Reggiano

Italian

Italian cured meats, Dijon, provolone, Italian spread with artichokes, olives, sundried tomatoes, spicy eggplant

Vegetarian

Stewed tomato, chopped pickled eggplant, cucumber, fior di latte, pesto aioli

Assorted Panini Platter

\$96 / platter


Includes an assortment of 12 mini specialty panini, each cut in half (24 pieces total)

** This item requires 48 hours notice **

Sicilian

Roasted eggplant, mozzarella, basil, red onion, olives, basil aioli, fresh basil 

Caprese

Tomato, fresh mozzarella, basil aioli, fresh basil 

Chicken & Pancetta

Chicken breast, crispy pancetta, lemon aioli, arugula

Italian

Italian cured meats, provolone, garlic aioli

Assorted Tramezzini Platter

\$96 / platter

Includes an assortment of 24 specialty Italian finger sandwiches, served on a variety of flavored breads, each cut in half (48 pcs total). ** This item requires 48 hours notice **

Braised Beef

Oven braised beef with roasted tomato sauce, pickled Calabrian vegetables, shaved cucumber


Chicken Salad

Roasted chicken, garlic & lemon aioli, sliced provolone, shredded lettuce

Tuna Salad

Pin-wheel sandwich with tuna, malt vinegar aioli, garlic dill pickle

Baba Ganoush

Roasted eggplant with tahini & lemon, caramelized onion, garlic confit 

Vegetarian

Sliced tomato, cucumber, arugula pesto, mascarpone 

Antipasto Trays

Italian Marinated Vegetable Tray V GF

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 GF

A selection of Italian cold cuts and imported cheeses. Our trays are accented with plain or spiced assorted olives in the center.

12 inch small tray	(10 people)	\$90
16 inch medium tray	(15 people)	\$120
18 inch large tray	(20 people)	\$150

Assorted Fresh Fruit Trays V GF

Signature assortment of seasonal fresh fruit

12 inch small tray	(10 people)	\$90
16 inch medium tray	(15 people)	\$120
18 inch large tray	(20 people)	\$150

Assorted Fresh Vegetables & Dip Trays V GF

Signature assortment of seasonal vegetables with tzatziki dip.

12 inch small tray	(10 people)	\$60
16 inch medium tray	(15 people)	\$80
18 inch large tray	(20 people)	\$100



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.

We choose the perfect selection of specialty cheeses or a combination of specialty cheese & charcuterie. All boards include a selection fresh and dried fruit, savoury olives, taralli, & delicious spreads and condiments.

All board options can be made as either: Cheese Board OR Cheese & Charcuterie Board

Small Disposable Board

(serves 4-6) - \$59.99

Medium Wood Board

(serves 15-20) - \$150

Large Wood Board

(serves 30-40) - \$300



Pasta

GF Gluten Free Pasta available upon request: add \$10 /half pan or \$20 / full pan

Penne with Tomato Basil Sauce **V**

Penne pasta tossed with Parmigiano Reggiano cheese & tomato basil sauce.

(10 portions) \$65 / half pan
(20 portions) \$110 / full pan

Rigatoni with Meatballs

Rigatoni pasta tossed with Parmigiano Reggiano cheese, tomato basil sauce, and veal & pork meatballs.

(10 portions) \$90 / half pan
(20 portions) \$150 / full pan

Cavatelli with Italian Sausage Sauce

Cavatelli pasta tossed with rich tomato pork sausage sauce and Parmigiano Reggiano cheese.

(10 portions) \$90 / half pan
(20 portions) \$150 / full pan

Penne with Bolognese Sauce

Penne pasta tossed with Parmigiano Reggiano cheese & rich tomato meat sauce (veal + pork).

(10 portions) \$90 / half pan
(20 portions) \$150 / full pan

Penne with Alfredo Sauce **V**

Penne pasta tossed with our classic cream sauce, fresh parsley & Parmigiano Reggiano cheese.

		<u>with chicken</u>
(10 portions)	\$80 / half pan	\$100 / half pan
(20 portions)	\$140 / full pan	\$180 / full pan

Penne with Vodka Cream Sauce

Penne pasta tossed with cream sauce, vodka, back bacon, chili peppers, fresh parsley & Parmigiano Reggiano cheese.

(10 portions) \$90 / half pan
(20 portions) \$150 / full pan

Gnocchi with Vodka Rose Sauce

Gnocchi tossed with tomato cream sauce, vodka, prosciutto & Parmigiano Reggiano cheese.

		<u>with chicken</u>
(10 portions)	\$90 / half pan	\$110 / half pan
(20 portions)	\$150 / full pan	\$190 / full pan

Rigatoni Boscaiola with Mushrooms, Sausage & Peas

Rigatoni pasta tossed with cream sauce, Italian pork sausage, mushrooms, peas & Parmigiano Reggiano cheese.

(10 portions) \$90 / half pan
(20 portions) \$150 / full pan

Spaghetti with Spicy Garlic & Oil Sauce **V**

Spaghetti pasta tossed with our signature spicy sauce of EV olive oil, fresh garlic, mushrooms, peppers, & chili flakes. Finished with Parmigiano Reggiano cheese.

(10 portions) \$80 / half pan
(20 portions) \$140 / full pan

Pasta al Forno with Tomato + Mozzarella **V**

Penne pasta tossed with tomato basil sauce, mozzarella & Parmigiano Reggiano cheeses, then baked until golden brown.

(10 portions) \$80 / half pan
(20 portions) \$140 / full pan

Pasta al Forno with Meat Sauce

Penne pasta tossed with rich tomato meat sauce (veal + pork), mozzarella & Parmigiano Reggiano cheeses, then baked until golden brown.

(10 portions) \$90 / half pan
(20 portions) \$150 / full pan

Meat Lasagna

Fresh lasagna layered with rich tomato meat sauce (veal + pork), mozzarella & Parmigiano Reggiano cheeses.

(9-12 portions) \$90 / half pan
(20-24 portions) \$150 / full pan

Chicken Lasagna

Fresh lasagna layered with rich tomato & ground chicken sauce, mozzarella & Parmigiano Reggiano cheeses.

(9-12 portions) \$90 / half pan
(20-24 portions) \$150 / full pan

Vegetable Lasagna **V**

Fresh lasagna layered with tomato basil sauce, sauteed mushrooms, spinach, zucchini, onions, & garlic, mozzarella & Parmigiano Reggiano cheeses

(9-12 portions) \$90 / half pan
(20-24 portions) \$150 / full pan

Spinach Manicotti with Tomato Sauce **V**

Fresh lasagna rolled with ricotta, spinach & mozzarella filling, baked in tomato basil sauce, finished with Parmigiano Reggiano.

(pan of 12) \$70 / half pan
(pan of 24) \$125 / full pan

Cannelloni with Tomato Sauce

Fresh lasagna rolled with veal, pork, ricotta, & mozzarella filling, baked in tomato basil sauce, finished with Parmigiano Reggiano.

(pan of 12) \$70 / half pan
(pan of 24) \$125 / full pan

Entrées

i minimum order of **8** for all chicken & veal entrees

Chicken Parmigiana **\$15 / each**

Breaded chicken cutlet topped & baked with mozzarella, tomato basil sauce & Parmigiano Reggiano cheese.

Chicken Scaloppine

Full boneless chicken breast sliced in two, then sautéed with **choice of:**

- White wine sauce **\$13 / each**
- Fresh lemon sauce **\$13 / each**
- Wild mushroom cream sauce with mozzarella **\$15 / each**

Chicken Cacciatore **GF** **\$15 / each**

Chicken leg & thigh baked with tomatoes, peppers, fresh garlic, onion, kalamata olives, & herbs.

Chicken Cutlet **\$13 / each**

Chicken breast marinated, breaded & fried chicken; serve with fresh lemon wedge.

Veal Cutlet **\$15 / each**

Veal cutlet marinated, breaded & fried veal; served with fresh lemon wedge.

Veal Saltimbocca alla Romana **\$17 / each**

Veal scaloppine rolled with Prosciutto di Parma, fresh sage, mozzarella & sauteed in white wine & fresh herbs. **(2 rolls per order)**

Jumbo Prawns **GF** **\$80 / order**

Jumbo tail on prawns sauteed with **choice of sauce:** (20-24 per order)

- White wine & garlic butter
- Spicy pepper sauce

i each sausage is cut into 4 pieces

De Luca's House Made Italian Sausages **GF**

Discover the essence of tradition with our house-made sausages, crafted from cherished family recipes.

Pork Sausage (mild or spicy) **\$6 / link**

Chicken Sausage (spicy) **\$7 / link**

Choose 1 option:

- White wine
- Sautéed rapini
- Sautéed mushrooms
- Sautéed peppers & onions

Stuffed Peppers **GF** **\$21 / order**

Two pepper halves filled with a blend of veal, pork, rice, Parmigiano Reggiano and Romano cheeses. Baked with tomato sauce, mozzarella, and Parmigiano Reggiano. **(2 halves per order)**

Eggplant Parmigiana **GF**

Layers of eggplant baked with tomato sauce, mozzarella, & Parmigiano Reggiano cheese.

(pan of 12) **\$80 / half pan**

(pan of 24) **\$140 / full pan**

Eggplant Rolls **GF** **\$21 / 4 rolls**

Sliced eggplant rolled with a creamy filling of ricotta, egg, mozzarella, fresh basil, Parmigiano Reggiano and Romano cheeses. Baked with tomato sauce, mozzarella, & Parmigiano Reggiano.

Exceptional ingredients prepared simply, for your table, since 1969.

Expect only aged Parmigiano Reggiano, Pecorino Romano, Imported Italian Tomatoes, and Extra Virgin Olive Oil in all of our dishes. From our kitchen to yours.

Roasts

Get ready to indulge in the savory perfection of De Luca's roast offerings. Each roast is meticulously crafted to perfection, promising an unforgettable culinary experience. Elevate your next event with our exquisite roasts, and let us delight your guests with flavours that leave a lasting impression.

- i** All roasts are served whole to preserve their quality, unless otherwise requested
- i** All roasts require at least 48 hours notice

Roman Style Porchetta **GF**

Italian style roasted pork marinated in white wine, garlic, E.V. olive oil, & fresh herbs

(10-12 portions)	\$160 / half roast
(20-22 portions)	\$300 / full roast

Lamb Roast **GF**

Roasted boneless leg of lamb marinated in white wine, garlic, E.V. olive oil, & fresh herbs

(10-12 portions)	\$200 / roast
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Chuck Roast Beef **GF**

Roasted chuck roast with red wine demi-glaze. Served whole medium rare.

(10-12 portions)	\$160 / half roast
(20-22 portions)	\$300 / full roast

Angus Beef Brisket with Espresso Spice Rub **GF**

Braised beef brisket with De Luca's espresso spice rub. Served whole medium rare.

(10-12 portions)	\$140 / half roast
(20-22 portions)	\$275 / full roast

Angus Beef Prime Rib Roast **GF**

Roasted prime rib roast with red wine demi-glaze. Served whole medium rare.

(10-12 portions)	\$350 / half roast
(20-22 portions)	\$675 / full roast

Pizza alla Pala (18 squares)

This traditional Roman-style pizza makes a unique option for your next event. The long, rectangular shape lends itself to sharing and each pizza is made with only the best ingredients, including 00 Italian flour. It's baked at 715°F for the perfect crispy, yet soft and chewy crust. All of our pizzas are finished with grated Parmigiano Reggiano cheese.

Margherita  **\$49**

San Marzano Tomato Sauce | Fior di Latte | Fresh Basil

Pepperoni **\$54**

San Marzano Tomato Sauce | Fior di Latte | Pepperoni

Boscaiola **\$56**

San Marzano Tomato Sauce | Fior di Latte | Wild Mushrooms | Parmigiano Reggiano
Mild Italian Pork Sausage | Fresh Arugula

Parma **\$56**

San Marzano Tomato Sauce | Fior di Latte | Prosciutto di Parma | Arugula Pesto
Cherry Tomatoes | Fig Jam | Parmigiano Reggiano | Fresh Arugula

Bianco  **\$56**


Cream Sauce | Fior Di Latte | Ricotta | Lemon | Basil | Onion Jam

Tropicale **\$56**

San Marzano Tomato Sauce | Fior di Latte | Roasted Pineapple | Capicollo

Greco **\$56**

San Marzano Tomato Sauce | Fior di Latte | House Made Lamb Sausage | Feta
Tomatoes | Peppers | Kalamata Olives | Red Onion

Funghi  **\$56**

Cream Sauce | Fior di Latte | Wild Mushrooms | Roasted Garlic | Fresh Parsley

Focaccia & Breads

Focaccia with Fresh Herbs  **\$15**

Served warm, cut into 12 pieces

Focaccia with Tomato & Basil  **\$15**

Served warm, cut into 12 pieces

Garlic Bread  **\$10 / loaf**

Crusty Italian bread cut in half and layered with garlic butter
(cooked and cut into 14-16 slices)

Mini Buns  **95¢ / each**

An assortment of mini ciabatta & diamond buns



Salads

10 portion - \$56

15 portion - \$80

20 portion - \$98

Italian V GF

Romaine, head lettuce, cucumbers, tomatoes, red onion, red wine vinaigrette

Greek V GF

Romaine, cucumbers, tomatoes, feta, green peppers, red onion, kalamata olives, red wine vinaigrette

Caesar

Romaine, Parmigiano Reggiano cheese, house made croutons, Caesar dressing (egg, garlic, anchovies, capers, red wine vinegar, fresh lemon, Worcestershire, Parmigiano Reggiano, oil)

Pasta Salad V

Fusilli pasta, peppers, cucumbers, feta, black olives, sundried tomatoes, fresh basil, red wine vinaigrette

Potato & Pancetta Salad GF

Potatoes, pancetta, garlic aioli, green onion, fresh lemon



Sides

Italian Style Roasted Potatoes

Roasted with fresh rosemary and E.V. olive oil (3 wedges per portion)

10 portions - \$35

15 portions - \$52

20 portions - \$70

Roasted Vegetables

Selection of seasonal vegetables roasted with E.V. olive oil, fresh herbs & garlic

10 portions - \$50

15 portions - \$70

20 portions - \$85

Desserts

Cannoli

\$2.75 / each

Fried pastry shell lined with semi-sweet chocolate and filled with a sweet cream filling (assorted flavors)

Assorted Mini Pastries

\$2.25 / each

(mini cakes, mini lemon, chocolate, & ricotta horns, mini cannoli, mini amaretti cookies)

Amaretto Cookies

\$21 / dozen

Assorted Whole 8" Cakes

\$34.99 /cake



Catering Packages

Package 1

\$18 / PERSON

available in 10 or 20 portions

Choice of 1 Pasta

Choice of 1 Salad

Assorted Mini Buns
(1 per person)

Assorted Cannoli
(1 per person)

Package 2

\$20 / PERSON

available in 10 or 20 portions

Choice of 1 Pasta

Choice of 1 Pizza

Choice of 1 Salad

**Choose from any of our pastas, pizzas,
& salads for your package.**

Drinks, Utensils & Extras

Assorted Pop (coke, diet coke, 7up, diet 7up)	\$1.75 / each
Assorted Italian Sodas	\$2.50 / each
Butter Packages	.25¢ / each
Disposable Utensils (plates, napkins, cutlery & serving utensils)	\$1 / person
De Luca's Traveler Coffee Box (8 cups) (includes De Luca's freshly brewed coffee, paper cups, lids, sugars, & stir sticks for 8)	\$24.99 / box



Delivery & Other Details

We accept catering orders Monday-Sunday. Delivery from our Portage & South Landing locations are available upon request within the city of Winnipeg for a \$25 courier fee (subject to availability). Prices subject to change. Items may vary due to seasonal availability. Applicable taxes not included. We accept Visa, Mastercard, American Express, Debit, & Cash. We ask that at least 24 hrs notice is given for all orders to ensure the order can be fulfilled. (more notice may be required for certain items, larger orders, & during holiday seasons)

Portage Location

Phone: 204-774-7617
Address: 950 Portage Ave, Winnipeg MB
Email: deluca@deluca.ca
Website: deluca.ca

South Landing Location

Phone: 204-775-8605
Address: 66 South Landing Drive, Oak Bluff
Email: slcatering@deluca.ca
Website: deluca.ca

Note for Allergies

We offer dishes that contain wheat, eggs, milk, shellfish, tree nuts, and/or peanuts. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with wheat, egg, milk, shellfish, tree nut, and/or peanut allergies.

* Prices in effect as of September 20th, 2024 *

