

Delectables Catering & Company
5746 East Shelby Drive | Memphis TN 38141
901.726.0079

Chicken Entrees Menu (Buffett- Seated) – Minimum 40

Buffet Dinner Per Person
\$17.00

Seated Dinner per person
\$21.00

- Apple and Blue Cheese Stuffed Chicken: Chicken Breast, Apples, Blue Cheese, Caramelized Onion Ginger Sauce.
- Sweet & Sour Chicken: Marinated Chicken with Peppers and Pineapples
- Stuffed Rosemary Chicken: Fillet Chicken Breast stuffed with a Rosemary Dressing
- Chicken Bismark: Chicken Tenders folded into a White Wine Cream Sauce with Artichoke Hearts, Mushrooms, and Fresh Diced Red Peppers
- Lemon Butter Chicken with Capers

- Chicken Masala: In a Sherry Mushroom Sauce
- Cordon Bleu: Filled with Ham and Cheese in a Sherry Cream Sauce
- BBQ Chicken: Slow Roasted in a Spicy BBQ Sauce
- Thai Chicken with Peanut Sauce: Marinated and Grilled Served with a Spicy Peanut Sauce
- Grilled Chicken Breast: With Chipotle BBQ Sauce and Corn Salsa
- Baked Chicken or Fried Chicken
- Polynesian Chicken: Sweet & Sour sauce with pineapples and Mandarin Oranges
- Burgundy Chicken with Sautéed Mushrooms and marinated in a Merlot wine glaze

- Tuscan Chicken with sundried tomatoes
- Mexican Chicken
- Mushroom Chicken
- Sweet Onion Chicken
- Roasted Red Pepper Chicken
- Bourbon Chicken
- Pesto & Spinach Stuffed Chicken
- Merlot Chicken with Sautéed Mushrooms
- Chicken Farrell: Sautéed Breasts in our own 24-Season Garlic Herb Butter with Artichoke Hearts and Mushrooms
- Picante: Breast of Chicken in a Lemon Caper Sauce
- Rosemary Chicken
- Lemon Pepper Chicken

Salad Options (1)

Spinach Salad, Mixed Green Salad Pear, Feta & Mixed, Romaine Green Salad. Cole Slaw, Kale Salad

Caprese Salad. Cucumber & Tomato Salad, Cesar Salad, Lettuce Wedge Salad, Three Bean Salad, Broccoli Salad, Marconi Salad, Potato Salad

Salad Dressings: Ranch, Thousand Island, French, Balsamic, Blue Cheese, Honey Mustard, Raspberry Balsamic

Vegetable Options (2)

Sautéed Vegetable, Angel Hair Pasta Penne Pasta, Bowtie Pasta Green Beans, Cream Corn Honey Glazed Carrots

Braised Asparagus, Braised Brussels Sprouts, Balsamic Beets, Fingerling Potatoes, Broccoli with Cheese Sauce, Roasted Red Potatoes, Scalloped Potatoes, Rice Pilaf, Sweet Potato Soufflé

White Rice, Broccoli and Rice Casserole Garlic Mashed Potatoes, Parmesan Potatoes, Wild Rice, Yellow Rice, Butternut Squash

Breads (1)

Yeast rolls, Pumpernickel rolls, Garlic Bread, Corn bread, Rosemary Rolls, Croissants

Beverage (1)

Sweet Tea, Unsweetened Tea, Lemonade, Fruit Punch, Water

Dinner Option Details

Menu Selection includes (1) Meat Entrée, two (2) Vegetables or One (1) Vegetable and One (1) Starch Salad, Dessert, Assorted Rolls, and Beverage

Dinner Menu Prices includes: Decorative disposable clear plates, serviceware and paper napkin
 Food Service Buffet Open: 3 hours

Note: For formal china, flatware and glassware – Additional \$2.00 per person