



DEELICIOUS PARK CITY
435-731-7911
www.deeliciousparkcity.com

Premier Hors d'Oeuvres

A bespoke collection of our most popular and sophisticated appetizers, divided into year-round staples and fresh seasonal features to ensure a distinct experience at every event.

Refined Pricing & Selection Guide:

For Custom Dinner Service (Appetizer Course):

We invite you to select 1-2 Signature Classics to welcome your guests upon arrival. \$15-\$25 per guest

For Heavy Hors d'oeuvres & Cocktail Parties:

We recommend anchoring your display with one or more of our Signature Grazing Boards (detailed in the overall appetizer section of the website) to provide an elegant, interactive centerpiece.

- For a light cocktail hour designed to complement a reception or pre-dinner gathering we recommend selecting 3-4 additional hors d'oeuvres to round out your table. \$28-\$34 per guest (does not include signature platter)
 - For a heavy hors d'oeuvre event designed as a substantial offering to replace a full meal, we recommend selecting 6-8 additional hors d'oeuvres. \$45-\$55 per guest (does not include signature platter)
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Seasonal Bites

These specialized items capture the best of current autumn/winter flavors.

Wild Mushroom Puff Pastry Tartlet

wild mushroom duxelles, creamy chèvre, and chives, baked in a crispy puff pastry shell

Seasonal Butternut Bruschetta

orange-infused olive oil roasted butternut squash, maple onion jam, and lemon ricotta on a brown butter crostini

Cranberry Pear & Stilton Crostini

poached pears, creamy Stilton blue cheese, and toasted walnuts on a brown butter crostini

Turkey Cranberry Crostini

sage-infused sous vide turkey breast, orange scented fromage blanc, and a cranberry ginger compote on an orange infused olive oil crostini

Pumpkin & Porcini Arancini

seasonal fried risotto balls with sugar pumpkin, porcini mushrooms, and Gruyère, served with a tangy walnut-feta crema

Gourmet Roasted Potato Skewers

roasted marble potatoes served with a white truffle aioli and a maple & brown butter crème fraîche for dipping (GF)

*Pricing is for delivery & setup or pick up only. Does not include equipment/service fee, delivery fee, gratuity, or taxes.

Pricing is based on a 30+ guest count. Please inquire for quotes on smaller groups.

The pricing above is for tray-passed/stationary hors d'oeuvres only and does not include the cost of the Signature Grazing Board(s). Pricing is for food only. On-site chef and server fees will be quoted separately based on staffing needs and service duration.



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Signature Classics

These essential luxury appetizers are our most requested and indispensable for year-round quality and chef confidence.

Seafood

Pan Seared Sea Scallop

finished with lemon infused olive oil, truffle cauliflower crème, and toasted marcona almond

Charred Lemon Grilled Prawns

served with a rich saffron aioli and a bright mango habanero salsa

Ahi Tuna Poke Platter

best-selling ahi tuna poke in a ponzu sesame chili sauce, served with crispy wonton crisps for dipping

Warm Spinach & Crab Dip

wild caught blue crab, artichoke hearts, crème fraîche, and red peppers, served with crunchy baguette for dipping.

Poultry

Mediterranean Chicken Skewer

grilled chicken breast marinated in lemon & wild oregano, skewered with a garlic-herb roasted potato. drizzled with whipped feta

Peruvian Anticuchos Skewer

aji amarillo & lime chicken skewered with a marble potato, served with a vibrant cilantro-lime crema

Ginger Chicken Lettuce Wraps

Interactive appetizer with hoisin ginger sauce, toasted sesame seeds, and scallion, surrounded by crisp butter lettuce cups

Moroccan Chicken Triangles

saffron-scented chicken breast in ras al hanout spiced phyllo, served with a hot honey & preserved lemon crème fraîche

Peruvian Chicken Empanadita

garlic aji amarillo marinated chicken and melted chèvre, served in a mini pastry pocket with a spicy cilantro crema

Meat

Red Wine Braised Short Rib Sips

Niman Ranch prime short rib over a root vegetable truffle purée, rich bordelaise sauce, crispy tobacco onion garnish

Prime Tenderloin Bites

certified prime beef filet mignon over griddle seared parmesan polenta rounds, topped with horseradish-dill crème

Harissa Lamb Kefta

savory, hand-formed lamb meatballs infused with harissa spice, over a cool, creamy whipped carrot-tahini feta dip with a vibrant green chermoula oil drizzle

Pistachio-Crusted Lamb Bites

pistachio and mustard crusted lamb loin served on a savory rosemary mini madeline with a tomato mint chutney

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Pork

Spanish Croquettes

warm croquettes with jamón serrano, manchego, and smoked paprika béchamel, served with a romesco dipping sauce

Stilton-Stuffed Bacon Wrapped Dates

medjool dates stuffed with creamy stilton cheese and wrapped in crispy wasatch bacon

Prosciutto & Parmesan Flatbread

house-shaved prosciutto di parma, aged parmesan, lemon-scented ricotta, spicy arugula, neapolitan herb infused balsamic vinegar and hot honey drizzle

Vegetarian

Caramelized Onion & Fig Crostini

toasted Italian crostini topped with creamy, tangy goat cheese, sweet caramelized onion and fig jam, finished with toasted walnuts

Tomato Bisque Sips & Mini Grilled Cheese

slow-roasted heirloom cherry tomato and braised fennel soup served as an elegant sip with a pesto grilled cheese dipper

Crispy Truffle Mac-n-Cheese Pops

Golden-fried mac-n-cheese pops with Gruyère and sharp cheddar, served with a delicate truffle dipping sauce.

Dedicated Dietary Conscious Selections

A thoughtful collection of refined bites, meticulously prepared to be both plant-based and incredibly satisfying. All selections below are naturally Vegan and Gluten-Free (V/GF), unless otherwise noted.

Ginger-Scented Vegetable Summer Rolls

rainbow julienne vegetables with fresh mint and cilantro, wrapped in rice paper, served with a sweet chili dipping sauce

Heirloom Tomato & Pesto Tartlet

individual, savory tarts with a vegan pastry crust are filled with sun-dried tomato pesto and finished with slow-roasted heirloom cherry tomatoes

Moroccan Spiced Sweet Potato Bites (GF)

charred sweet potato pieces are dressed with a preserved lemon tahini sauce, toasted pistachios, and fresh mint

Truffle Mushroom Crostini (V/GF Options)

sautéed wild mushrooms and shallots are finished with a touch of truffle oil, served on a toasted gluten-free crostini

Roasted Root Vegetable Skewers (GF)

roasted parsnips, carrots, and celery root pieces are served with a rich maple glaze, fried sage, and toasted pine nuts

Hearts of Palm Ceviche

tender, marinated hearts of palm, zesty fresh lime, micro-diced bell peppers, red onion, and cilantro, finished with creamy avocado mousse

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