



DEELICIOUS PARK CITY
6440 N. Business Park Loop Unit Q
Park City, UT 84098
435-731-7911

Spring 2026

Deelicious Café Dinner Pickup

Everyday Gourmet | The Family Table (Serves 4)

Boutique dinner solutions for the home table. Our Family Table is designed to serve four generously—providing a seamless dinner tonight and effortless gourmet leftovers for tomorrow. To ensure our small-batch quality, all orders must be placed by 12:00 PM with **48 hours'** notice for pickup between 3:00 PM – 4:30 PM at our Café location. Limited daily quantities are available.

The Garden Start

Select one salad for the table.

The Executive Caesar

Crisp romaine, house-made garlic-herb focaccia croutons, shaved parmesan, and our proprietary creamy house Caesar dressing.

Mediterranean Greek

Crunchy cucumber, heirloom cherry tomatoes, Kalamata olives, cubed feta, and red onion with red wine vinegar and garlic-infused olive oil.

Spring Strawberry & Goat Cheese

Baby spinach, wild arugula, fresh strawberries, honey-herbed goat cheese, and toasted pistachios with a Strawberry Balsamic Vinaigrette

Signature Main Courses

Select One Preparation. All proteins are kitchen-crafted and ready for a final at-home warm up.

Roasted Farm Chicken Breast

Rosemary Garlic Roasted

Buttermilk-brined and pan-seared with a clean, rosemary-infused pan jus.

Tuscan Harvest

Topped with House Basil Pesto, toasted pine nuts, parmesan, and slow-roasted tomato confit.

Signature Artisan Melt

Pan-seared and finished with a round of Deelicious Signature Lemon-Thyme & Confit Garlic Compound Butter, designed to melt into a rich, velvety sauce during your final at-home warm-up.



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Sliced House Marinated Tri-Tip Roast

18-Year Traditional

Fresh rosemary-garlic marinade with a 18-Year Traditional Balsamic glaze.

Argentinian Grill

Thinly sliced and served with our bright, signature House Chimichurri.

Signature Artisan Melt

Finished with a round of Deelicious Signature Smoked Salt & Rosemary Compound Butter, designed to melt into a rich, velvety sauce during your final at-home warm-up..

Pan Seared Scottish Salmon

Spring Berry

18-Year Traditional Balsamic glaze with elderflower-macerated strawberry and mint relish.

Lemon Caper Classic

Slow-roasted with lemon caper butter, fresh dill, and garlic-infused cream.

Signature Artisan Melt

Finished with a round of Deelicious Signature Blood Orange & Wild Mint Compound Butter, designed to melt into a rich, velvety sauce during your final at-home warm-up..

Crafted Accompaniments

Select two for the table. Scratch-made sides designed to perfectly complement your signature entrée.

Duck Fat Smashed Yukons

Slow-cooked in duck fat, pan-crisped, and finished with fresh chives and parsley.

Big Kid Mac-n-Cheese

Featuring Gold Creek Farms Smoked Cheddar and nutty Gruyère.

Garlic-Infused Whipped Yukons

Buttery whipped potatoes with garlic-infused cream and cracked black pepper.

Sticky Crispy Brussels Sprouts

With pomegranate-infused balsamic and hot honey drizzle.

Orange-Roasted Heirloom Carrots

Roasted in blood orange oil with spring spices and toasted pistachio dukkah.

Lemon-Garlic Snap Peas & Asparagus

Sliced garlic, red chili flakes, and lemon-infused olive oil.



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Everyday Gourmet Pricing: Family Table (Serves 4)

- Roasted Chicken Dinner: \$95
- Prime Tri-Tip Dinner: \$120
- Scottish Salmon Dinner: \$130

Deelicious Provisions

Add our 16oz signature staples or 4oz compound butter rounds to your order.

Sauces and Dressings

- 18-Hour Neapolitan Marinara (12oz) \$16
- House Basil Pesto (12oz) \$18
- Proprietary Caesar Dressing (12oz) \$16
- House Citrus Vinaigrette – Featuring the highest quality Olive Oils and Vinegars from Mountain Town Olive Oil (12oz) \$18

Signature Butters (4 oz) \$12

- Lemon-Thyme Garlic
- Smoked Salt Rosemary
- Blood Orange Mint