



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. To ensure our small-batch quality, all orders must be placed **48 hours'** in advance for pickup between 3:00 PM – 4:30 PM at our Silver Creek Village Café location. Limited daily quantities are available.

### Family Table Pricing (Serves 4):

- Roasted Chicken Dinner: \$95 (\$23.75 per person)
- Prime Tri-Tip Dinner: \$120 (\$30 per person)
- Scottish Salmon Dinner: \$130 (\$32.50 per person)

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## The Garden Start

*Select one salad for the table.*

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### 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

Pricing & Service: The Family Table pricing is exclusively for scheduled Café Pickup. These menus are fixed-curation and small-batch produced; therefore, no substitutions are available.

Catering & Events: For on-site events, custom deliveries, or full-service catering, please refer to our Custom Catered or Themed Dinner Menus. Pricing for on-site services reflects specialized staffing, equipment, and custom menu planning distinct from our Café Pickup offerings.



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## Signature Main Courses

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

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### 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.

### 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..

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## Crafted Accompaniments

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

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### Duck Fat Smashed Yukons

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

### Sticky Crispy Brussels Sprouts

With pomegranate-infused balsamic and hot honey drizzle.

### Big Kid Mac-n-Cheese

Featuring Gold Creek Farms Smoked Cheddar and nutty Gruyère.

### Orange-Roasted Heirloom Carrots

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

### Garlic-Infused Whipped Yukons

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

### Lemon-Garlic Snap Peas & Asparagus

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

## Deelicious Provisions

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

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### 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

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