



Premier Hors d'Oeuvres

A bespoke collection of our most requested and sophisticated appetizers, curated to blend year-round staples with fresh seasonal features. This menu ensures a distinct, chef-driven experience for 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 Hors d'oeuvres & Cocktail Parties:

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

Light Cocktail Hour:

Designed to complement a reception or pre-dinner gathering. Select 3-4 additional hors d'oeuvres. \$28-\$34 per guest (does not include signature board).

Heavy Hors d'Oeuvre Event

Designed as a substantial offering to replace a full meal. Select 6-8 additional hors d'oeuvres. \$45-\$55 per guest (does not include signature board).

Seasonal Bites

These selections capture the peak of the July and August harvest, featuring stone fruits, vine-ripened tomatoes, and charred summer peppers.

Burrata & Blistered Peach Crostini

Creamy whipped burrata topped with honey-balsamic charred peaches, fresh basil ribbons, and toasted pistachios.

Sweet Corn & Hatch Chili Arancini

Crispy risotto spheres with roasted summer corn and mild Hatch green chilies, served over a smoky poblano-lime crema.

Heirloom Tomato & Chèvre Tartlet

Delicate buttery pastry filled with a concentrated heirloom tomato jam, whipped goat cheese, and a sprig of fresh lemon thyme.

Wild Caught Blue Crab Cake

Wild caught blue crab cake, seared in brown butter, topped with a bright summer corn succotash remoulade and micro-cilantro.

Watermelon & Halibut Ceviche

Fresh-caught halibut cured in lime and yuzu, with compressed watermelon, jalapeño slivers, and mint.

Summer Lamb Slider

Harissa-spiced lamb patty on a toasted pita bun with a cool cucumber, pickled onion, creamy feta and a dollop of apricot-habanero jam.

Prosciutto & Plum Crostini

Whipped gorgonzola dolce topped with paper-thin prosciutto, fresh black plums, and a hot honey drizzle.

Service Model: Includes food costs for delivery, setup, or pickup. Chef and service staff are quoted separately based on event size and duration.

Exclusions: Rentals, delivery, service fees, gratuity, and tax are not included. **Guest Count:** Pricing is based on a minimum of 30 guests. Smaller groups can be accommodated with a custom quote. **Menu Scope:** Hors d'oeuvre pricing applies to tray-passed or stationary selections only. Grazing Boards are priced separately.



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

Summer 2026

Signature Classics

Essential luxury appetizers requested year-round, adapted slightly for the warmer months.

Seafood

Charred Lemon Grilled Prawns (GF)

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.

Baja Halibut Street Taco (GF)

Pan-seared halibut in a mini corn tortilla with a summer peach-cabbage slaw, avocado crema, and radish.

Poultry

Hot Honey Chicken & Biscuit Bite

Crispy buttermilk-fried chicken on a savory thyme biscuit, finished with a hot honey and peach-infused preserved lemon glaze.

Moroccan Chicken Triangles

Saffron-scented chicken in ras al hanout spiced phyllo, served with a lime & preserved lemon crème fraîche.

Mediterranean Chicken Skewer (GF)

Grilled chicken marinated in lemon & wild oregano, skewered with a blistered heirloom cherry tomato and drizzled with whipped feta.

Peruvian Chicken Empanadita

Garlic aji amarillo marinated chicken and melted chèvre, served with a spicy cilantro-lime crema.

Ginger Chicken Lettuce Wraps

Hoisin-ginger sauce, toasted sesame seeds, and scallion, served in crisp, chilled butter lettuce cups.

Meat & Pork

Red Wine Braised Short Rib Sips

Niman Ranch prime short rib over a silky sweet corn and white truffle purée, finished with rich bordelaise and crispy leeks.

Stilton-Stuffed Bacon Wrapped Dates

Medjool dates stuffed with creamy Stilton cheese and wrapped in crispy Wasatch bacon.

Prime Tenderloin Bites (GF)

Certified prime beef filet mignon over griddle-seared parmesan polenta rounds, topped with a summer herb chimichurri.

Prosciutto & Parmesan Flatbread

House-shaved Prosciutto di Parma, aged parmesan, lemon-scented ricotta, spicy arugula, and a peach-infused balsamic drizzle.

Harissa Lamb Kefta

Hand-formed lamb meatballs over a cool whipped carrot-tahini feta dip with vibrant green chermoula oil.

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Vegetarian

Tomato Soup Sips & Grilled Cheese

Our signature roasted heirloom tomato soup served as an elegant sip with a pesto grilled cheese dipper.

Crispy Truffle Mac-n-Cheese Pops

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

Whipped Feta & Peppadew Peppers (GF)

Sweet piquanté peppers stuffed with whipped lemon-oregano feta and topped with a toasted Marcona almond.

Goat Cheese, Fig & Caramelized Onion Flatbread

Artisan flatbread layered with a sweet caramelized onion jam, creamy whipped goat cheese, and dried figs, finished with a drizzle of fig balsamic reduction and fresh baby arugula.

Artichoke, Spinach & Caputo's Mozzarella Pastry Pinwheels

Flaky, golden puff pastry rolled with tender artichoke hearts, baby spinach, and a rich blend of garlic, cream cheese, and Caputo's award-winning mozzarella, baked until bubbly and crisp.

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.

Summer Mango Rolls (V/GF)

Rainbow julienne vegetables, fresh mango, mint, and cilantro in rice paper, served with a sweet chili dipping sauce.

Heirloom Tomato & Pesto Tartlet (V)

Individual savory tarts with a vegan pastry crust, sun-dried tomato pesto, and slow-roasted heirloom cherry tomatoes.

Truffled Carrot & Beet Tartare (V/GF)

Diced roasted carrots and beets with capers and shallots, served on a chilled daikon disk with a truffle cauliflower crème.

Summer Vegetable Polenta Stack (V/GF)

Griddle-seared vegan polenta topped with stacked roasted red pepper, zucchini, and a charred sweet corn purée.

Summer Harvest Skewer (V/GF)

Herb-roasted baby potatoes, blistered shishito peppers, and heirloom cherry tomatoes with a preserved lemon-herb oil.

Hearts of Palm Ceviche (V/GF)

Marinated hearts of palm, zesty lime, micro-diced bell peppers, and cilantro, finished with creamy avocado mousse.

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