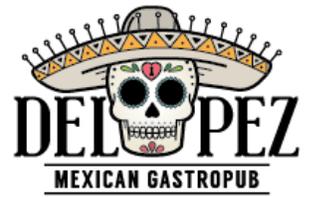




DEL PEZ MEXICAN GASTROPUB

OFF-SITE CATERING MENU



400 JUSTISON ST WILMINGTON, DE 19806

delpezmexicanpub.com

E-MAIL DPCATERING@HAKUNAHOSPITALITYGROUP.COM

CALL (302) 691-7974

APPETIZERS

DEL PEZ GUACAMOLE & SALSA

made from scratch guacamole with tomato, red onion, cilantro, jalapeño and lime -\$40

FRESH SALSA SAMPLER

fresh salsa trio- pico de gallo, verde crudo and black bean-corn served with homemade corn chips -\$35

BEER QUESO DIP

craft beer cheese dip -\$35
with chorizo add \$5
with mushrooms add \$5

GUAJILLO GLAZED WINGS

guajillo marinated wings, baked then chargrilled and served with crispy dipping veggies & house made chipotle-blue cheese -\$29/20ct

SIDES

BLACK BEANS/ RICE

(white or red) -\$40

SWEET PLANTAINS

fried plantains with queso fresco -\$45

SWEET CORN CAKE

house made corn cake -\$45

MEXICAN STREET CORN

chipotle aioli, queso blanco, chile piquin \$48
-off the cobb \$75

YUKON GOLD MASHED POTATOES \$45

PUB TACO BAR

Served with: lettuce, tomatoes, onion, cilantro, shredded cheese, crema, corn or flour tortillas and made from scratch sauces to complete your meat selection special recipe salsa verde, (for chicken or carnitas) and cumin salsa roja (for steak) or the Coca-Cola-chile arbol glaze (short ribs).

CARNITAS, CHICKEN or STEAK -\$105

SHORT RIB TACOS -\$125

FAJITA BAR

Served with: pico de gallo, shredded cheese, crema, corn or flour tortilla

PORTOBELLO MUSHROOM, CHICKEN or STEAK -\$110

SALADS

GARDEN

mixed greens, sliced cucumbers, queso fresco, plum tomatoes, bell peppers -\$50

CAESAR

crisp romaine, shaved cotija cheese, seasoned corn tortilla strips -\$50

CHOPPED

crisp romaine, queso fresco, roasted corn, roasted pepitas, plum tomatoes, pickled red onion, cucumbers -\$60

MADE FROM SCRATCH DRESSINGS

choice of 2:

balsamic vinaigrette, ancho ranch, chipotle blue cheese, house made caesar

OTHER ENTREES

DEL PEZ CHICKEN & SHRIMP

seared chicken breast, sautéed shrimp, guajillo sauce, tomatoes, fresh chopped cilantro, red pepper, onions, melted mozzarella, house made corn cake, red rice, charred lime-cilantro butter -\$150

CHIPOTLE CHICKEN PASTA

sautéed chicken breast, farfalle pasta, asparagus, poblano pepper, parmesan cheese, chipotle glaze -\$120
add shrimp -\$30

BAJA CRABCAKES

jumbo lump crabcakes, grilled parmesan asparagus, chipotle remoulade \$205

CHIMICHURI SALMON

north atlantic salmon filets, classic chimichuri sauce, yukon gold mashed potatoes, sauteed broccolini \$185

DEL PEZ SHORT RIB

braised boneless shortrib, coca-cola chile arbol glaze, yukon gold mashed potatoes, crispy goliath brussels sprouts \$195

DESSERTS

TRES LECHES CAKE -\$40

CHURROS BITES -\$30

*Prices Shown per Tray
Trays Feed 8-10 People
*Delivery Available
Contact Us to answer your
questions & customize your
experience.*