



# DEL PEZ MEXICAN GASTROPUB

## OFF-SITE CATERING MENU

E-MAIL [DPCATERING@HAKUNAHOSPITALITYGROUP.COM](mailto:DPCATERING@HAKUNAHOSPITALITYGROUP.COM)

CALL (302) 691-7974

### APPETIZERS

#### DEL PEZ GUACAMOLE & SALSA

made from scratch guacamole with tomato, red onion, cilantro, jalapeño and lime - 50

#### 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 -\$29/16ct

### 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 \$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 -120  
or STEAK 130**

**SHORT RIB TACOS  
- 130**

### FAJITA BAR

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

**PORTOBELLO MUSHROOM- 105  
CHICKEN- 110 or STEAK- 130**  
-

### 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, red onion, parmesan cheese, roasted red and green pepper, heavy cream, chipotle glaze -\$120  
add shrimp -\$30

#### CHIMICHURI SALMON

north atlantic salmon filets, classic chimichuri sauce, yukon gold mashed potatoes, grilled asparagus \$195

#### BAJA CRAB CAKES\*\*

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

#### DEL PEZ SHORT RIB\*\*

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

\*\*requires 72 hours advanced order time

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



# DEL PEZ MEXICAN GASTROPUB

## OFF-SITE CATERING MENU

E-MAIL [DPCATERING@HAKUNAHOSPITALITYGROUP.COM](mailto:DPCATERING@HAKUNAHOSPITALITYGROUP.COM)

CALL (302) 691-7974

## RAW BAR

### AGUACHILE APPETIZER - (serves 8)

yellow fin tuna | gulf shrimp | spicy serrano  
chili fish broth | onions  
avocado | cucumbers | cilantro 150

### DEL PEZ SUSHI ROLLS

#### Sushi sampler - (serves 10)

avocado roll (2) | angry mexican (2)  
tuna roll | cali roll | salmon roll 155

#### Sushi platter - (serves 4 - 40 pcs)

**Tuna Sushi Roll**- yellow fin tuna | sushi rice  
sesame seeds | aji amarillo | avocado  
cucumber | corn tostados  
housemade ponzu sauce 60

**Angry Mexican Roll** - crispy shrimp  
shredded Krab Stick | avocado | chili aioli  
eel sauce | housemade ponzu 65

**Cali Sushi Roll** - shredded Krab Stick  
sushi rice | nori | serrano aioli | avocado  
cucumber | sliced serrano pepper  
housemade ponzu sauce 56

**Spicy Salmon Roll**- cucumber | avocado  
sushi rice | housemade ponzu sauce 60

**Avocado Roll** - fried avocado | cucumber  
sushi rice | eel sauce  
housemade ponzu sauce 56

## ADULT BEVERAGES \*

### TEQUILA

Served with limes and salt upon request

#### LA CASA Margarita

house mix:

"on the rocks" 32oz \$19; 64oz \$30

frozen 32oz \$21; 64oz \$33

#### PURPLE MERMAID

cucumber infused blanco tequila,  
butterfly pea tea, lavender simple syrup,  
fresh mint, lime

32oz \$28, 64oz \$39

#### PINEAPPLE MATADOR

reposado infusion with pineapple,  
chile guajillo & chile de arbol, agave,  
agavero orange and fresh lime

32oz 29, 64oz \$42

## OTHER LIBATIONS

### CLASSIC RED SANGRIA

made with fresh fruit and grapefruit soda  
32oz \$21, 64oz \$33

\*alcoholic beverages not available for delivery

## DESSERTS

CHURRO WAFFLES - 50

TRES LECHES - 40\*\*

\*\*requires 72 hour advanced order time