



DEL PEZ MEXICAN GASTROPUB

OFF-SITE CATERING MENU

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 - 55

FRESH SALSA SAMPLER

fresh salsa trio- pico de gallo, verde crudo and black bean-corn served with homemade corn chips -40

BEER QUESO DIP

craft beer cheese dip -\$40
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 -125
or STEAK 135**

**SHORT RIB TACOS
- 140**

FAJITA BAR

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

**PORTOBELLO MUSHROOM- 115
CHICKEN- 130 or STEAK- 140**

SALADS

GARDEN

mixed greens, sliced cucumbers, queso fresco, plum tomatoes, bell peppers -\$55

CAESAR

crisp romaine, shaved cotija cheese, seasoned corn tortilla strips -\$55

CHOPPED

crisp romaine, queso fresco, roasted corn, roasted pepitas, plum tomatoes, pickled red onion, cucumbers -\$65

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 -\$155

CHIPOTLE CHICKEN PASTA

sautéed chicken breast, farfalle pasta, asparagus, red onion, parmesan cheese, roasted red and green pepper, heavy cream, chipotle glaze -\$125
add shrimp -\$30

CHIMICHURI SALMON

north atlantic salmon filets, classic chimichuri sauce, yukon gold mashed potatoes, grilled asparagus \$200

BAJA CRAB CAKES**

Jumbo lump crabcakes, grilled parmesan asparagus, chipotle remoulade \$210

DEL PEZ SHORT RIB**

braised boneless shortrib, coca-cola chile arbol glaze, yukon gold mashed potatoes, crispy goliath brussels sprouts \$200

**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.*



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RAW BAR

Aguachile Appetizer - (serves 6)

yellow fin tuna | gulf shrimp | spicy serrano chili
fish broth | onions
avocado | cucumbers | cilantro 65

DEL PEZ SUSHI ROLLS

Silver Tray - (8 rolls)

avocado roll (3) | cali sushi roll (3)
tuna roll (2) 72

Gold Tray - (8 rolls)

avocado roll (3) | salmon roll (3)
angry mexican roll (2) 80

Sushi Platter -

Mix and Match 8 rolls 96

Tuna Sushi Roll- yellow fin tuna | sushi rice
sesame seeds | aji amarillo | avocado
cucumber | ponzu sauce

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

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

Spicy Salmon Roll- cucumber | avocado
sushi rice | ponzu sauce

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

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