



CATERING



4960 Bethesda Ave. Bethesda, MD. 20814
Tel: (301)841-8151 | www.pescadeli.com

FOR CATERING ORDERS
(240) 744-0051 | catering@pescadeli.com

ORDER ONLINE
www.pescadeli.com/catering



CATERING

ORDER ONLINE NOW
PESCADELI.COM/CATERING
OR SCAN QR CODE



Cheese & Charcuterie

Our cheese and charcuterie platters are perfect for cocktail appetizers small platters serve groups of 8-12 ppl / large platters serve groups of 18-22 ppl. Includes Crostini.

CHARCUTERIE PLATTERS



Ibérico Platter

Two of Spain’s finest, Jamón Ibérico and dry cured Iberico Chorizo are sliced thin for the best flavor. Paired with crunchy Spanish Marcona almonds and plump olives. GF, N, DF

S:98.99 | L:180.99



Jamón Serrano & Manchego Cheese Platter

Two of Spain’s iconic products, Jamón Serrano & Manchego Cheese, accompanied with Spanish Marcona almonds & plump olives. GF, N

S: 59.99 | L: 109.99



Taste of Spain - Charcuterie and Cheese Platter

Taste of Spain’s most iconic flavors with thinly sliced Jamón Serrano, dry aged chorizo, and sliced three month aged Manchego cheese. Paired with olives and crunchy Spanish Marcona almonds. GF, N

S: 59.99 | L: 114.99



Chorizo Cantimpalo Platter

Smoky Chorizo Revilla sliced thinly and paired with crunchy Marcona almonds and plump olives. GF, N, DF

S:54.99 | L:99.99

Cheese & Charcuterie



Jamón Serrano Platter

Jamón Serrano thinly sliced and paired with crunchy Marcona almonds and plump olives. GF, N, DF

S:59.99 | L:114.99



Butchers Alley Platter

Prosciutto, Speck, Genoa salami served with Marcona almonds and plump olives. GF, N, DF

S:64.99 | L:119.99



Prosciutto Platter

Italian Prosciutto ham thinly sliced and paired with crunchy Marcona almonds and plump olives. GF, N, DF

84.99 | L:155.99

Cheese & Charcuterie

CHEESE PLATTERS



Membrillo & Manchego

The classic combination of floral Spanish quince paste “membrillo”, paired with three month aged Manchego. Cheese is served cubed with membrillo on a toothpick and toasted quico corn nuts. GF, N, VG

S: 59.99 | L: 109.99



Spanish Cheese Selection

Three of Spain’s most delicious cheeses paired with quince jam, crunchy Marcona almonds, plump olives, mini bread sticks and grapes. VG

Cheeses include:

- Manchego cheese**, made from sheep’s milk, creamy, nutty, mild flavor.
- Caña de Cabra**, a soft ripened goat’s milk cheese with a deep, creamy flavor and notes of citrus.
- Mahón**, cow’s milk cheese aged for one year, buttery, sharp flavor.

S:54.99 | L:99.99



French Cheese Selection

Selection of French cheese with toasted baguette points, nuts & grapes. VG

- Tripple Brie de Maux**, a soft, sweet and buttery cow’s milk. cheese
- Chevre**, semi soft from goat’s milk
- Comte 12 month**, cave aged cow’s milk, semi hard, nutty, smoky, sweet

S: 64.99 | L: 119.99

Hors d'oeuvres



Tortilla Española Cocktail Diamonds

Spain's favorite national dish made with the best olive oil, fresh potatoes, onions, and farm fresh eggs. Served pre-cut into small diamonds, served with aioli. GF, VG

Small serves 8-12 ppl | Large serves 18-22 ppl
S 29.99 L : 49.99



Bacon Wrapped Dates

Juicy, sweet Medjool dates wrapped in applewood smoked bacon. DF

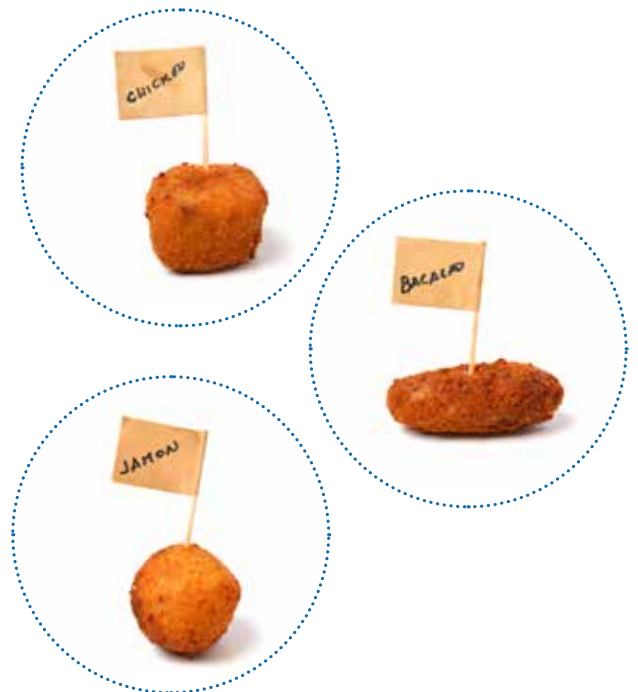
1.49 each | minimum of 20 pcs



Spanish Croquets

Fried to crispy golden perfection with a creamy bechamel filling. Create your own platter with a minimum of 20 pcs - you may mix and match in increments of 10

**Jamón Serrano 1.59 each | Chicken 1.49 each
 Bacalao - Salted Cod 1.59 each**



Hors d'oeuvres



Mini Empanadas

Baked in a flaky crust.
Create your own platter with a minimum of 20 pcs - you may mix and match in increments of 10

Chicken 1.99 each | Beef 1.99 each



Salmon Roe Blini

Traditional mini buckwheat pancakes topped with crème fraîche and salmon roe. vg

Per dozen 21.99



Bruschetta

Toasted rustic country bread cut into squares with choice of toppings. Create your own platter with a minimum of 30 pcs - you may mix and match in increments of 10

Traditional:

Tomato Pulp, Olive Oil & Sea Salt 1.19 each v, vg, DF

Add:

Smoked Salmon 0.69 | Jamon Serrano 0.69
Prosciutto Ham 0.69 | Manchego Cheese 0.60



Hors d'oeuvres



Bacon Wrapped Dates

Juicy, sweet Medjool dates wrapped in applewood smoked bacon. DF

1.49 each | minimum of 20 pcs

Chorizo in Puff Pastry

Smoky Spanish chorizo wrapped in flaky puff pastry dough.

1.59 each | minimum of 20 pcs



Pão de Queijo

Baked brazilian cheese bread rolls. GF, VG

Per dozen 15.99



Seafood Specialty Platters

SMOKED SALMON & GRAVLAX

Salmon platters come with savory cornichons, capers, fresh red onions, cream cheese and house made crostini



Gravlax Salmon Platter

Our popular house made, 48 hour dill cured Canadian Atlantic salmon, sliced thin. vg

49.99 per Lb | 1 lb serves up to 10 ppl



Smoked Salmon Platter

Featuring Santa Barabara Smokehouse all natural oak smoked Canadian Atlantic salmon sliced thin. vg

49.99 per Lb | 1 lb serves up to 10 ppl



Smoked Salmon and Bagels

Sliced New York H&H bagels, whipped cream cheese, thin sliced red onion, savory cornichons, chopped hard boiled egg and capers. vg

9.99 per person, minimum of 6 ppl

Seafood Specialty Platters

SHELLFISH



Cocktail Shrimp Platter

Fresh, plump, extra large shrimp are steamed in house and served cold with cocktail sauce and fresh cut lemon wedges. GF, VG, DF

Large (serves groups of 18 to 22 ppl) - **129.99**
Small (serves groups of 8 to 12 ppl) - **69.99**



Oyster Platter*

Shucked cold water Northeastern oysters served on ice with cocktail sauce and lemon wedges. GF, VG, DF

sold by the dozen - 31.99 / doz



**When consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs it may increase your risk of food-borne illness.*

Seafood Specialty Platters

OTHER SEAFOOD SPECIALTIES



Poached Salmon ⌚

Savor our fresh Canadian Atlantic salmon perfectly poached with fresh herbs, spices and lemon. Served cold, garnished with fresh sliced cucumbers and fire roasted red peppers served on a platter with cucumber dill yogurt sauce. GF, VG

Small: 2lbs (Serves 4-6 people) - **55.99**
Large: 4lbs (Served 8-12 people) - **109.99**



Crab Bites

Jumbo lump crab meat bites, served with house made remoulade dipping sauce.

44.99 / dozen



Napoleon Caviar Pie* ⌚

This decadent, savory layer cake is for spreading on crusty bread and crackers. Layered dill mascarpone, hard boiled eggs, shallots, fresh salmon tartare topped with caviar. This treat is perfect for a gathering of 8-12 people. VG

59.99

*When consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs it may increase your risk of food-borne illness.

⌚ Some items may require advance notice

Our Spanish Specialties

TORTILLA ESPAÑOLA



Spain's favorite dish. Potatoes are sliced thin and poached in Spanish olive oil then mixed with farm fresh eggs and cooked into a round tortilla. Serves 12 people. Ask us to leave whole or cut into 12 wedges.

Traditional Plain: GF, VG **22.5**

Make it a Stuffed Tortilla by Adding:
Jamón Serrano: 14.99 | Smoked Salmon: 16.99
Chorizo: 12.99 | Spanish roasted Piquillo peppers: 9.99

EMPANADA GALLEGA



A specialty of the northwestern region of Spain, Galicia. Unlike typical individual empanadas, Empanada Gallega is a large thin savory baked rectangular pie with a thin flaky paprika flavored dough and savory fillings. We recommend cutting it into smaller squares to serve as an hors d'oeuvre. Always a crowd pleaser! Serves up to 16 people. *Ask us to leave whole or cut into 16 smaller squares.*

Pork 25.99
 Slow cooked minced pork loin with sweet caramelized onions and fire roasted piquillo peppers.

Yellowfin Tuna 27.99
 Yellowfin Tuna with sweet caramelized onions, pine nuts and raisins. This one is the favorite of Galicia!

Our Spanish Specialties

PAELLA

For groups of 2 - 120 we have it for you !
PAELLA IS OUR PASSION.

We prepare every batch from scratch using imported Bomba rice from Valencia and real Spanish paella pans. The rice and the paella pan are key to making a true paella! All of our paellas start with a fresh broth, onions, garlic and traditional Spanish spices like saffron and smoked paprika.

The minimum order for paella is for 2 people, we can accommodate groups of any size, even your largest gathering. We prefer 24 hours notice, but can accommodate last minute orders, please call to discuss with our staff.

HOW WILL YOU HOST ?

Traditional "In the Pan"

no problem! Take the Pan and return it.
*refundable pan deposit applied and credited upon return of pans

"Keep it Simple"

We can place prepared hot Paella in a covered tray.



Paella Marinera

Our most popular paella. Paella Marinera is prepared with fresh fish, calamari, mussels, clams, scallops and shrimp. GF, DF

18.99 per person



Paella Valenciana

Chicken and chorizo paella made with mushrooms, green peas, fava beans and fire roasted red peppers. GF, DF

16.99 per person

Our Spanish Specialties

PAELLA



Paella Vegetariana

Our Paella Vegetariana starts with our house made vegetable stock and is made with mushrooms, artichokes, green peas, green beans, fava beans and fire roasted piquillo peppers. GF, V, VG, DF

15.99 per person



Paella Negra

Paella Negra is our squid ink black paella prepared with fresh fish, calamari, mussels, clams, scallops and shrimp. GF, DF

17.99 per person



Lobster Paella

Our Lobster Paella features the same seafood mix as our Marinera (fresh fish, calamari, mussels, clams, scallops and shrimp). But we add freshly cooked Maine lobster. GF, DF

29.99 per person

Game Day & Casual Gatherings

MINI SLIDERS

Create your own platter with a minimum of 20 pcs - you may mix and match in increments of 10



Cheeseburger Slider

Our house ground Certified Angus Beef patties, grilled and topped with melted American cheese.

2.75 each



Roast Beef Slider

Our house made slow roasted beef sliced thin and topped with sweet caramelized onions and horseradish sauce.

2.95 each



Turkey Slider

Our house made slow roasted savory turkey, topped with our southern cranberry slaw and chipotle mayonnaise.

2.65 each



Crab Cake Slider

Jumbo lump crab cakes and house made remoulade sauce. v6

3.39 each

**Gluten free Cheese rolls may be substituted for regular buns*

Game Day & Casual Gatherings

GRILLED SKEWERS

These are perfect for cocktail appetizers. Create your own platter with a minimum of 20 pcs - you may mix and match in increments of 10.

Skewers served with chimichurri or romesco sauce (Contains nuts).



Shrimp

Fresh large seasoned shrimp with sweet onion and bell peppers. GF, DF

2.79 each



Chicken

Fresh, locally sourced chicken marinated in Spanish spices with sweet onion and bell pepper. GF, DF

2.59 each



Beef

Sirloin beef with sweet onion and bell peppers. GF, DF

2.69 each



Tomato & Mozzarella

Skewered cherry tomatoes, mozzarella, and basil (not grilled). GF, VG, DF

1.99 each

Game Day & Casual Gatherings

PARTY WINGS & RACKS OF RIBS



Party Wings

Choice of: Buffalo or Honey BBQ, comes with blue cheese and ranch dipping sauces, celery and carrots.

20 pcs	31.99
40 pcs	63.99
60 pcs	95.99




Butchers Alley Baby Back Ribs

Our local slow cooked, fall off the bone tender babybacks, glazed with bbq sauce, comes with our southern slaw. DF

38.99 per rack
1 rack serves 2 to 3 ppl

Add 4 gluten-free baked cheese bread rolls 4.99

 Some items may require advance notice

Game Day & Casual Gatherings

Other Game Favorites



Chips and Salsa

House made corn chips with our fresh pico de gallo and salsa. v, VG, DF

Platter serves 8-12 ppl 19.99

Add (per platter)

Guacamole 12.99 | Dipping Queso 11.99

Veggie Platter

Vegetables may include, celery, carrots, broccoli, cucumber, asparagus, tomato, bell peppers with ranch dressing. v, VG.

Small platter serves up to 8-12 ppl 39.99

Large platter serves up to 18-22 ppl 74.99

Party Dips

Dips come with our house-made corn tortilla chips and are baked at home. GF

(Bake at 350 degrees until golden or internal temperature of 165 degrees)

Small tray serves 4-5ppl

Large tray serves 12-15ppl

Spinach and Artichoke Dip

small 22.99

large 85.99

Chesapeake Crab Dip

small 29.99

large 109.99

Spicy Chorizo Queso Dip

small 23.99

large 89.99

Crab Spinach Artichoke Dip

small 29.99

large 109.99



Salads



Mediterranean

Arugula, dried dates, dried apricots, crushed Marcona almonds, lemon vinaigrette. GF, V, VG, N, DF

Serves 8-12 ppl 59.99



Green Salad

Mixed mesclun greens, cherry tomatoes, shredded carrots, croutons, balsamic vinaigrette. V, VG, DF

Serves 8-12 ppl 54.99



Cobb

Chopped iceberg lettuce, tomato, red onion, herb boiled egg, avocado and bacon with blue cheese dressing. GF

Serves 8-12 ppl 59.99



Spinach

Spinach, fresh pears, candied walnuts, crumbled blue cheese, balsamic vinaigrette. GF, VG, N

Serves 8-12 ppl 54.99

Per person add ons:

Shrimp	2.29
Beef	2.09
Chicken	1.99
Smoked Salmon	2.59

Petit Pan Sandwiches

Build your own platter - minimum platter size is 12 pieces.
Choose any Mini Croissant in increments of 4.

MINI CROISANT



Brie cheese and fig jam vG 2.25



Crab salad vG 2.75



Manchego cheese and quince jam vG 2.45



Smoked salmon, avocado, arugula, whipped cream cheese vG 3.25



Avocado, roasted pepper, arugula, honey mayo vG 2.25



French Madrange ham, honey dijon 2.75



Serrano ham 3.25

Petit Pan Sandwiches

Build your own platter - minimum platter size is 12 pieces.
Choose any Petit Pans in increments of 4.

PETIT PANS



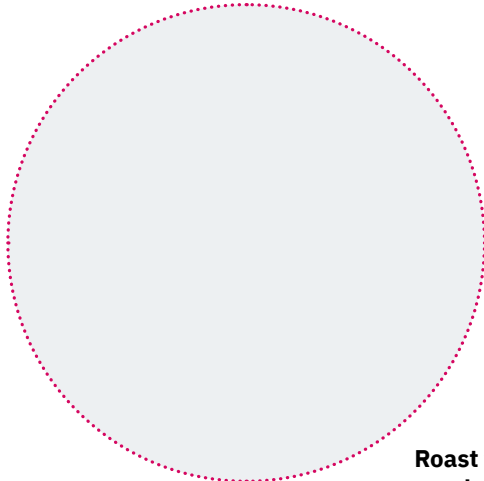
Roast beef, roasted piquillo pepper and horseradish mayo 2.25



Smoked salmon, arugula, and honey butter vG 2.75



French Madrange ham, honey dijon 2.55



Roast turkey, lettuce, cranberry aioli 2.25

Individual Snack & Lunch Packs

Perfect for your casual office gatherings. Packaged for 1 serving. A selection of our charcuterie, cheeses, snacks, crackers to keep your staff happy. Served in a sturdy eco friendly disposable box with clear lid. Comes with eco friendly cutlery and napkins

COMPOSED BOXED MEALS



Charcuterie and Cheese

Serrano ham, chorizo, country pate, Manchego cheese, crackers, grapes, cornichons, candied walnuts. N

14.99



Smoked Salmon

Smoked salmon, whipped cream cheese, crostini, grapes, olives, cornichons, candied walnuts. VG, N

13.99



Vegetarian

Wedge of Spanish potato & egg tortilla, quinoa salad, grapes, olives, crostini, candied walnuts. VG, N

12.99

Individual Snack & Lunch Packs

COMPOSED SALADS



Mediterranean

Arugula, dried dates, dried apricots, crushed Marcona almonds, lemon vinaigrette. GF, V, VG, N, DF

11.99



Green Salad

Mixed mesclun greens, cherry tomatoes, shredded carrots, croutons, balsamic vinaigrette. V, VG, DF

10.99



Cobb

Chopped iceberg lettuce, tomato, red onion, herb boiled egg, avocado and bacon with blue cheese dressing. GF

12.99



Spinach

Spinach, fresh pears, candied walnuts, crumbled blue cheese, balsamic vinaigrette. GF, VG, N

11.99

Per person add ons:

Shrimp	2.29
Beef	2.09
Chicken	1.99
Smoked Salmon	2.59

Signature Sandwiches

Served on rustic baguette

Build your platter - minimum platter size is 10 sandwiches. Choose in increments of 2. Comes with choice of Spanish Potato Salad "Ensaladilla Rusa", Southern Slaw or Torres Olive Oil Potato Chips. Sandwiches come cut in half.

12.29 per sandwich



Choose 1 side per platter



Cotton Club

roast turkey, mayo, arugula, tomato, bacon

12.29



Mr. James

roast beef, swiss cheese, arugula, horseradish, caramelized onions

12.29

Signature Sandwiches

Served on rustic baguette

Build your platter - minimum platter size is 10 sandwiches. Choose in increments of 2.

comes with choice of Spanish Potato Salad "Ensaladilla Rusa", Southern Slaw or Torres Olive Oil Potato Chips. Sandwiches come cut in half.



French Connection

french ham, butter, brie cheese, cornichons

12.29



Godfather

mortadella, speck, provolone, red wine vinaigrette, arugula, pickled red onions

12.29



La La Land

grilled chicken, goat cheese, caramelized onions, mayo, roasted peppers

12.29

Eco friendly utensils are
available upon request



CATERING

4960 Bethesda Ave. Bethesda, MD. 20814
Tel: (301)841-8151 | www.pescadeli.com

FOR CATERING ORDERS
(240) 744-0051 | catering@pescadeli.com

ORDER ONLINE
www.pescadeli.com/catering