



CATERING PRO STAFFING CUSTOM RENTALS BAR SERVICES OFFICIANT SERVICES
1539 FISHBURN AVENUE, LOS ANGELES, CA 90063
WWW.DELTAFOODMGMT.COM

About Us

We are an elite catering & events company that caters to our clients needs and meets beyond levels of satisfaction. We strive to impress our clients guests and create memorable occasions. We're simply the best in the industry. Proof is in the pudding.

Delta began with a chef-driven approach that inspired us to create a meaningful experience and turning our client's dreams into reality.

Each client is unique by nature, inspiring us to help create an ultimate experience through our services. We provide the finest quality of food, hospitality and experience.

Delta team is made of skilled and passionate professionals, that strive to help their clients turn their dreams, celebrations and visions into reality.

Delta is a catering & event company located in Los Angeles, CA that specializes in providing high quality hospitality, fine foods and customizable events.





Our Elite Services

- Catering
- Pro Staff
- Bar Service
- Event Rentals
- Custom Decor

Based in Los Angeles, California, DFSM is a full-service catering & events company that offers delicious food, craft beverages, custom rentals & pro on-site staff.

This team works with a tailored approach, providing a customized experience that reflects the vision and tastes of its clients. With our passion and commitment to providing exceptional customer experience, clients can be rest assured that their event will be unforgettable.

The talented team at DFSM is skillful in many ways, which allows our clients trust us to help offer your guests and ultimate experience. This talented team is happy to collaborate with clients to create customized menus, craft beverages, custom decor & rentals.



We Love Food, Drinks & Hospitality

Freshness - We source directly from local farmers and fisherman that devote their efforts toward environmentally sustainable practices.

Quality - DFSM recommends the finest ingredients, proteins & seafood to be placed in all menu items.

Consistency - Delta's Food & Beverage team are equipped to prepare conceptual dishes and cocktails maintaining integrity of each dish & drink..

Service - Our professional staff are designed to be placed in effective areas of operations needed for the success of your event. Aces in places.

Have Fun - We collaborate and teamwork are keys to putting on a show and giving the guests an ultimate experience.

SMALL BITES

Creekstone Farm Steak Skewer / \$4 each
Adobo Chile, Cool Mint Yogurt, Escabeche

Lil' Cornbread Muffins / \$3 each
Brentwood Corn, Cardamom Butter

Stone Fruit & Burrata / \$3 each
Blooming Basil, Sourdough Toast

Tables Grapes & Marinated Feta / \$3 each
Castelvetrano Olives, Parsley,

Griddled Dates & Aged Prosciutto / \$4 each
Blue Cheese, Toasted Almonds, Balsamic

Spiced Avocado & Roasted Pork Belly / \$4 each
Watermelon Radish, Grilled Sourdough

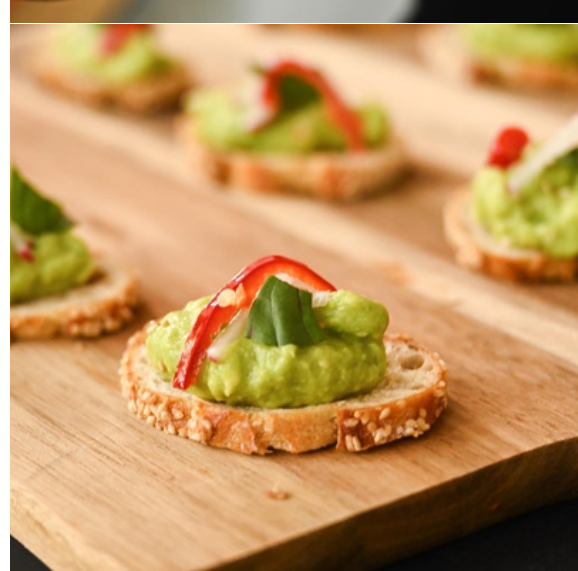
Pacific Caught Salmon Poke Tostada / \$4 each
Fresh Sprouts, Fresno Chiles, Ponzu Dressing

Maine Lobster Rolls / \$8 each
Lemon Mayo, Brioche Split Bun, Celery Leaf

Glazed Pork Belly Sliders / \$5 each
House Kimchi, Cucumber Pickle, Potato Roll

Fried Chicken & Biscuit Sliders / \$4 each
Buttermilk Slaw, B&B Pickle

Fire-Roasted Shawarma Cauliflower / \$3 each
Mojo Verde, Tahini Hummus, Pickled Onion





NOT YOUR TYPICAL SALADS

Roasted Fingerling Potatoes / \$7

Hatch Chile Crema, Sumac Red Onions

Green Goddess Chilled Pasta / \$8

Italian Pasta. Artichokes, Feta Cheese, Crushed Lavash

Baby Beets & Stone Fruit / \$10

Sorrel Leaves, Cara Cara Orange, Tahini Yogurt

Avocado Pico de Gallo / \$9

Fresh Herbs, Tomatoes, Escabeche, Tostadas

California Backyard Garden / \$9

Summer Squash, Brentwood Corn, Avocado Dressing

Something with Tomatoes / \$11

Summer Melons, Lemon Cucumber, Sumac Dressing

SPREAD THE LOVE

Gourmet Bread Basket / \$6

California Olive Oil, Herbed Butter, Sea Salt

Artisanal Cheese & Mediterranean Crudite / \$15

Handcrafted Accoutrements, Market Produce, Tree Nuts, Assorted Jams, Honey & Hummus, Delicious Breads

Grilled Italian Flat Breads / \$10

Funghi & Tofu, Summer Veggies & Pesto, Burrata & Pomodoro

Artisanal Charcuterie / \$17

Roasted Nuts, Ripened Fruit, Sweet & Savory Spreads, Olives & Pickles, Bread & Crackers

Ultimate Grazing Table / \$20

Everything above: Cheese, Crudite, Flatbreads, Bread Basket

PACIFICO BAR

Fresh Shucked Oysters / \$39 per dozen

Shallot Mignonette, Pickled Horseradish,
Tabasco Sauce

MX Shrimp Cocktail / \$28 per dozen

Spiced Cocktail Sauce, Lemon Wedge

Pacific Coast Sashimi / \$18

Yellowtail Tuna, Bluefin Tuna, King Salmon

EASTSIDE TACO BAR

Chipotle MX Shrimp Taco / \$12

Green Cabbage, Stone Fruit Pico de Gallo,
Avocado Crema

Summer Squash "Calabacitas" Tacos / \$9

Portobello Mushroom, Corn Esquite, Molcajete
Salsa

Grilled Mahi Mahi Tacos / \$12

Red Cabbage Slaw, Lemongrass Crema, Avocado

Short Rib Barbacoa Tacos / \$12

Roasted Hatch Chiles, Celebrity Salsa Roja, Mint

DELTA BAR-B-QUE

Smoked Creekstone Tri-Tip Steak / \$14

Fingerling Potato Salad, Zucchini Slaw

Santa Maria Style Pork Ribs / \$13

Grilled Corn Esquite, Watermelon Salad

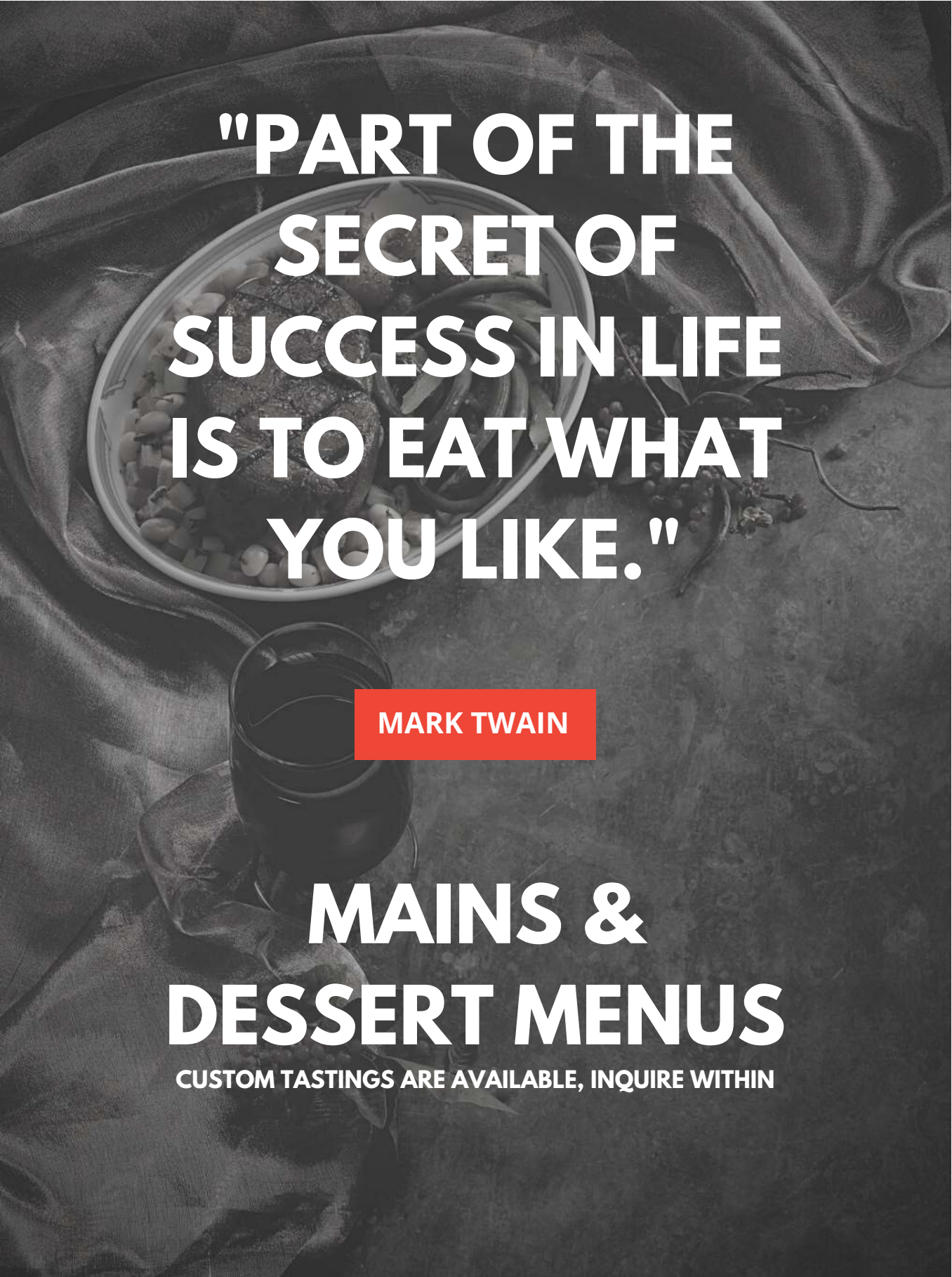
Smash "1/4#" Cheese Burgers / \$12

Caramelized Onion, Special Sauce, Pickles, French
Fries

Grilled Stuffed Portabello Burgers / \$11

Sundried Tomatoes, Hatch Chiles, Feta, Basil Mayo,
French Fries





**"PART OF THE
SECRET OF
SUCCESS IN LIFE
IS TO EAT WHAT
YOU LIKE."**

MARK TWAIN

MAINS & DESSERT MENUS

CUSTOM TASTINGS ARE AVAILABLE, INQUIRE WITHIN

Stuffed Mushroom Ravioli / \$21
Hatch Chiles, Tomatoes, Parmesan,
Roasted Squash, Basil Pesto

Baked Handmade Gnocchi / \$19
Pomodoro Sauce, Burrata di Bufalo,
Parmigiano, Fresh Basil

Vadouvan Spiced Cauliflower \$20
Cous Cous Tabouleh, Marinated
Chickpeas, Lemongrass Tofu

Mary's Shawarma Chicken / \$26
Fire Roasted Tomatoes, Summer Squash,
Sumac Red Onion, Garlic-y Sauce

Roasted Berkshire Pork / \$28
BBQ Cannelloni Beans, Summer Squash
Slaw, Mustard Jus, Grill Ciabatta



Creekstone Farms Short Ribs / \$35
Yukon Mashed Potatoes, Mushrooms, Pearl
Onions, Short Rib Jus

Delta's Surf & Turf / \$45
Creekstone Farms Steak & Wild MX Shrimp
Hatch Chile Crema, Fingerling Potatoes,
Pickled Pearl Onions

Creekstone Sirloin Steak Frites / \$29
French Fries, Grated Horseradish, Chives,
Steak Drippings

Roasted Pacific Caught Salmon / \$33
Fingerling Potatoes, Asparagus, Gremolata

California Sage Stuffed Sea Bass / \$29
White Beans Salad, Italian Salsa,
Castelvetrano Olives, Crispy Shallots



Bing Cherry Hand Pies \$8

Handmade Crust, Whipped Cream, Sea Salt

Passionfruit Donuts \$7

Vanilla Bean Glaze

Ecuadorian Chocolate Torte \$9

raspberry jam and toasted almonds

Caramel Pudding & Almond biscotti \$8

Vanilla Whipped Cream, Crushed Chocolate

Roasted Peach Melba \$7

Crisped Oat Granola, Ice Cream, Raspberries

Mexican Popsicles / \$4

Mango con Chile, Hibiscus, Strawberry

Italian Stuffed Cannolis / \$3

Mascarpone, Cherry, Chocolate Chip

Giant Cannolis // Inquire Within

minimum 20 guests

Recent Memorable Event



Outdoor Wedding, Orange County 200 guests
Union Station Wedding, Los Angeles 100 guests
Residential Micro Wedding, Woodland Hills, 15 guests

Meet our team



Chef

Daniel is a professional Chef and industry titan, with over a dozen years of experience in the food and beverage industry and hospitality management.

Daniel has been a beloved chef at multiple establishments throughout his career and prior to establishing D.F.S.M he had spent the the previous 6 years as the Executive Chef at the Ace Hotel and Theater in Downtown Los Angeles.

Daniel also had the privilege of being closely mentored by Chef Michael Cimarusti for over 4 years, making him an exceptional chef.

Daniel became a Michelin-rated chef in 2019 and has directed corporate hospitality's culinary departments, Developed Michelin-rated restaurants and has a successful track record of creating memorable events and experiences.

When he's not at your event he operates his restaurant Holy Saints! in Old Town Pasadena, CA.



Operations Director

Stephanie is an expert in organizational financial management. She is an experienced professional who has been working in the accounting field for over a decade and has managed numerous accounts during her career. With her knowledge and background in the accounting field and bookkeeping, Stephanie provides top-of-the-line work with financials at the forefront of DFSM operations.

Aside from her expertise in the accounting field, Stephanie also has experience in management and sales engineering, making her a true force to be reckoned with.

Stephanie holds a Bachelor of Arts in Business Management from California State University, San Bernardino, as well as a Master of Business Administration from the University of Redlands.

SHLON ANDERSON

Floor Manager

HIGHLIGHTS

- 7+ Years Hospitality Management
- 20 Year F&B Veteran
- Goal Oriented
- Diligent & Detailed



NIKKI FOX

Bar Director / Mixologist

HIGHLIGHTS

- 20+ years Managerial Experience in the restaurant industry
- RBS Certified
- LEAD Certified
- Multitasker
- Client Building Skills
- Time Management



JOSHUA SAWTELL

Beverage Consultant / Mixologist

HIGHLIGHTS

- 14 years serving experience in restaurant
- 10 + years Bartending Experience
- TIPS Certified
- SAG-AFTRA Actor
- Majors: Theatre (Performance), Sociology (Social Justice)
- Minors: Theology, Theatre (Technical Design)



EVELYN CARDENAS

Server & Event Decorator

HIGHLIGHTS

- Experienced customer service 5+ years
- Interpersonal Skills
- Brand Ambassador
- Quick Thinker & Problem Solver
- Experienced Server 4+ years



PRESTON T. WARD

Mixologist & Sommelier

HIGHLIGHTS

- Experienced Bartender 5+ years
- Hotel Experience in high traffic level
- TIPS Certified
- Gin & Mezcal Connoisseur
- Bachelor of Communication Studies



LEAH HALL

Server & Team Captain

HIGHLIGHTS

- Bachelor's of Music from AMDA College & Conservatory of Performing Arts
- Actress/ Model
- Public Speaker
- Multitasker
- Experienced Server 3+ years

