



HORS D'OEUVRES SERVICES

Thank you for your interest in D'lish Catering. We specialize in custom catering and event planning. Our services include private chef, special events, weddings, corporate events, meals to-go, specialty cakes, desserts and event planning.

Beautiful and delicious food is our passion. Excellent service is our promise.

At D'lish we love what we do and our passion and pride come through at every event. Our food is cutting edge, created using local and seasonal farm fresh ingredients as often as possible. We also care for our community and environment, so we compost, recycle and use as many local, fair trade and organic resources as possible.

Please contact us to arrange a personalized consultation regarding your event. We look forward to meeting you and to the possibility of being your caterer!

SINCERELY,

Lee Kresy
Owner/Chef
info@dlish.com
530.583.6609

SPRING AND SUMMER HEAVY HORS D'OEUVRES

COCKTAIL HOUR

CHOOSE THREE PASSED HORS D'OEUVRES

CHOOSE FOUR PASSED HORS D'OEUVRES

CHOOSE FIVE PASSED HORS D'OEUVRES

Add stations from page 4 to complement your menu!

STATIONS & PASSED HORS D'OEUVRES

INCLUDES PLATES, FORKS, KNIVES, KITCHEN AND SERVICE STAFF FOR UP TO A FIVE HOUR EVENT (GUEST ARRIVAL TO GUEST DEPARTURE) WITH A MINIMUM OF 50 GUESTS.

HEAVY HORS D'OEUVRES

Choose 3 passed Hors d'oeuvres

Choose 3 stations

SPRING AND SUMMER PASSED

HORS D'OEUVRES

SEAFOOD

Sesame Seared Ahi, Wasabi Cream Cheese, Wakami Salad, Won Ton Chip, Sesame Vinaigrette*
Spicy Ahi Tuna Cones, Siracha Aioli, Chives, Micro Greens*
Cajun Seared Shrimp on Cheesy Grits, Roasted Jalapeno Oil, Served In Spoons
Halibut Ceviche, Lemon, Lime, Cilantro, Blue Corn Tortilla* GF
Wrapped Scallops, Prosciutto, Basil, Lemon Sage Butter Sauce* GF
Crab Cakes, Rosemary Aioli, Red Pepper Coulis

MEAT

Tri-tip on Plantain, Chimichurri, Caramelized Onion Aioli GF
Pork belly, Whipped Yams, Shallot jam, Served in Spoons GF
Fried Chicken, Savory Waffles, Bourbon Maple Syrup, Bacon Jam
Moroccan Spiced Lamb Lollipops, Garlic, Ginger, Turmeric Sauce* GF
Pulled Pork Quesadilla, Cilantro Avocado Cream
Blue Cheese Stuffed, Bacon Wrapped Dates, Herb Oil GF

VEGETARIAN

Baby Endive Herb Goat Cheese, Fuji Apple Compote
Crispy Herb Polenta Cakes Tomato Jam, Toasted Pine Nuts, Arugula Oil
Smoked Corn Fritters, Shallot Jam
Strawberry Nut Bread Crostini Brie, Honey and Basil
Herb Goat Cheese Crostini, Fresh Fig
Mushrooms, Gorgonzola, Sun Dried Tomato, Spinach, Toasted Walnuts GF
Butternut Squash Soup Shot Crispy pumpkin Seeds, Toasted Coconut

VEGAN

Crimini Mushrooms, Spinach, Sun Dried Tomato, Pine Nuts GF
Grilled Shiitake Skewers, Garlic and Arugula Oil
Won Ton Crisp, Mango Red Onion Salsa, Micro Greens

THERE IS AN ADDITIONAL FEE PER PERSON FOR THESE ITEMS

ADDITIONAL MENU OPTIONS ARE AVAILABLE UPON REQUEST

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STATIONS

IN ADDITION TO PASSED HORS D'OEUVRES PRICING; INCLUDES PLATES, FORKS, KNIVES, KITCHEN AND SERVICE STAFF FOR UP TO A FOUR EVENT (GUEST ARRIVAL TO GUEST DEPARTURE).

FARMER'S MARKET FRUIT AND CHEESE

Domestic and Imported Cheeses, Fresh Fruit and Berries, Crackers and Crostini

CHIPS AND DIPS

Choose three; Kalamata and Green Olive Tapenade, Roasted Garlic Hummus, Basil-Mint Pesto, Smoked Salmon Mousse, Artichoke Spread or Fig-Mascarpone Spread with Crostini, Crackers and Fresh Veggies

– Add Ahi Poke and Wonton Chips \$8pp - Add Hot Crab Dip \$8pp

ANTIPASTO ALFRESCO

Marinated, Grilled and Raw Veggies, Italian Meats and Cheeses, Olives, Peppers, Pesto, Aioli, Tapenade, Bruschetta, Breadsticks, Crostini

OCEAN

Choose Three; Fresh Shucked Oysters, Barbecued Oysters, Marinated Mussels, Smoked Salmon, Ahi Poke, Shrimp, Crab Claws.

SUSHI

Maki and Nigiri Sushi with Wasabi, Soy and Ginger Plus \$300 for the sushi chef and sushi bar

CALIFORNIA CARVING BOARD

Choose 1, 2 or 3 Options; Turkey, Pork Loin, Tri Tip, Prime Rib, Strip Loin with fresh baked bread and condiments

TACO BAR

Choose Two; Chicken, Carnitas or Carne Asada with Corn Tortillas, Shredded Cabbage, Onion, Cilantro, Lime, Tortilla Chips, Hot Sauce, Salsa Cruda, Salsa Verde, Fire-roasted Tomato Salsa, Chipotle Sour Cream, Fresh Guacamole

SLIDER STATION

Choose Three Slider Types: Kobe Beef Slider, Pulled Pork, Teriyaki Chicken, Portobello, Ahi Tuna, with Appropriate Condiments and Served Sweet Potato Fries.

MASHED POTATO BAR

Roasted Garlic Mashed Potatoes (or Polenta, Macaroni and Cheese or Risotto) with Demiglace, Stilton Butter, Pancetta, Cheddar, Sour Cream, Chives and Pesto

ADDITIONAL MENU OPTIONS ARE AVAILABLE UPON REQUEST

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BAR AND BEVERAGE SERVICES

CLIENT PROVIDES ALL BEVERAGES

Client provides all beverages including soft drinks, water and mixers. D'lish provides all ice, glassware and supplies including, ice tubs, scoops, beer/wine openers, bar tools, cocktail napkins, stir-sticks, straws, bar towels, garbage cans with extra liners and linens, disposal/recycling of bar trash and garnishes (for full bar only) for up to a five-hour event. Add soft drinks, mixers and bottled water to your full bar for an additional fee. Add soft drinks and bottled water to your limited bar for an additional fee.

SELF-SERVE BAR

Client provides all beverages. D'lish can provide the peripherals such as a table with linen, ice tubs & scoops, glassware or plastic cups, beer/wine openers, garbage can with extra can liners and linen, re-stocking of beverages, garbage disposal. This set-up is priced according to all items you may need (see list below) and the extent of services we will be providing (will you be setting up or will we?). This option is NOT available for parties of 20 or more.

FULL PREMIUM BAR

Includes Amstel Light, Corona, Budweiser, New Castle & Stella Artois, Alexander Valley Vineyards Chardonnay, Wente Merlot, Alexander Valley Cabernet, Gloria Ferrer Blanc de Noirs, Absolut Vodka, Tanqueray Gin, Johnny Walker Red Scotch, Jack Daniels Whiskey, Sauza Hornitos Tequila, Bacardi Rum, mixers, non-alcoholic beverages, bottled water, garnishes, bar supplies, ice, glassware. Bartenders priced separately.

FULL BAR

Includes red and white wine, Amstel Light, Corona, Budweiser, Skyy Vodka, Plymouth Gin, White Horse Scotch, Jim Beam Whiskey, Myers Platinum Rum, Montezuma Tequila, mixers, non-alcoholic beverages, bottled water, garnishes, bar supplies, ice, glassware. Bartenders priced separately.

LIMITED BAR

Includes red and white wine, Amstel Light, Corona, Budweiser, non-alcoholic beverages, bottled water, garnishes, bar supplies, ice, glassware. Bartenders priced separately.

BARTENDERS

4-hour minimum, including required set-up and strike timing.

NON-ALCOHOLIC BEVERAGES

Assorted bottled beverages (waters, sodas, tea and lemonade)

REAL LEMONADE OR FRESH BREWED ICE TEA

Tea and/or lemonade can also be provided for your bar at - 80 servings

COFFEE AND TEA

Coffee at the bar or at a station, including mugs and airports. Add hot tea with lemon/honey for additional fee. Coffee service with cup and spoon is also additional fee.

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