



BARBECUE SERVICES

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.

Planning an event of any size is no easy task. With D'lish Catering, you have the advantage of working with a full service event company with small business ideas. We will work with your specific vision, from start to finish and take it upon ourselves to make sure no detail is overlooked. Please contact us to arrange a personalized consultation at your venue or in our office. We look forward to meeting you and to the possibility of being your caterer!



SINCERELY,

Lee Kresy
Owner/Chef
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BARBECUE MENUS

INCLUDES PLATES, FORKS, KNIVES, KITCHEN AND SERVICE STAFF FOR UP TO A FOUR-HOUR EVENT (GUEST ARRIVAL TO GUEST DEPARTURE); SUBSTITUTE DISPOSABLE PLATES & UTENSILS FOR REDUCED PRICE.

LAKESIDE

Heirloom Potato Salad
Seasonal Fruit and Berry Salad
Tri Tip, Chicken, Ribs
Corn on the Cob
Buttermilk Biscuits, Honey Butter
Brownie Bar, Vanilla Ice Cream, Berries, Toasted Nuts, Chocolate Sauce, Sprinkles

TAHOE BLUE

Israeli Cous Cous Salad, Butternut Squash, Red Onion, Kale, Orange Vinaigrette
Wild Arugula, Apple Confetti, Dried Cherries, Rosemary Cashews, Citrus Vinaigrette
Grilled Sirloin Burgers, Brioche Bun, Gorgonzola, Crispy Smoked Bacon, Tomato Jam
Grilled Kielbasa, Sour Dough Roll, Smoked Tomato, Caramelized Onion,
Cumin Seed Mustard Fresh Bread, Sweet Butter
Assorted Cookie

SOUTHERN COMFORT

Crunchy Cole Slaw
Espresso Baked Beans
Macaroni and Cheese with Crunchy Garlic Topping
Pulled Pork Sliders, Black Jack BBQ Sauce, Caramelized Onion, Smoked Mozzarella
Buttermilk Fried Chicken
Cornbread, Cinnamon Honey Butter
Peach Fruit Bars

ADD ONS:

CORNBREAD WITH HONEY BUTTER

ESPRESSO BAKED BEANS

GRILLED BALSAMIC GLAZED VEGETABLES

GRILLED SKEWERS

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.

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.