

DISH FOOD TO GO

WINTER 2016



Dish Food & Events is pleased to offer our guests a no stress, easy way to entertain at your office, home or venue. Dish Food To Go delivers seasonally inspired food and beverage directly to your door. Our one-of-a kind recipes are prepared from scratch and incorporate the freshest premium ingredients from local sources whenever possible.

From corporate meetings to intimate parties in your home, our ready to serve food is guaranteed to delight your guests. Call us now to start planning the perfect menu for your next special event. We look forward to serving you!



347.455.0077 www.dishfoodnyc.com info@dishfoodnyc.com

HORS D'OEUVRES

Our freshly made hors d'oeuvres are designed to be set out as stationary platters or passed around to your guests. Most platters are 48 pieces. For a two hour event we recommend 6-8 total pieces per guest. Minimum order: \$250.

ROOM TEMPERATURE

Our room temperature hors d'oeuvres will be delivered on premium compostable platters and garnished with fresh herbs and greens.

CHIMICHURRI FLANK STEAK \$140 (GF)

sliced thin, rolled with julienne vegetables

CHICKEN BAHN MI SLIDER \$120

cilantro, pickled veggies, sriracha aioli (35 pcs)

SMOKED DUCK CREPE \$140

camembert, berry glaze, chive

PEANUT CHICKEN SATAY \$120

pickled cucumber ribbon

SPICE DUSTED SALMON SKEWER \$140 (GF)

ginger coriander yogurt

MAINE STYLE ROLLS \$180 / \$240

shrimp or lobster salad with lemon & bibb lettuce (36 pcs)

CARAMELIZED ONION TARTLET \$120 (V)

gruyere, house baked pastry

PICKLED VEGETABLE SUMMER ROLL \$120 (VG, GF)

arugula, rice noodle, lime hoisin sauce

CAPRESE SKEWER \$120 (V, GF)

cherry tomato, mozzarella, basil

SAVORY CHEESECAKE BITE \$120 (V)

three cheeses, roasted tomato

CAPONATA POLENTA CUP \$100 (V, GF)

eggplant, roasted peppers, gorgonzola

VEGAN STUFFED CUCUMBER \$100 (VG, GF)

quinoa, fresh herbs, citrus

STUFFED BABY POTATO \$120 (V)

horseradish cream cheese, scallion

OVEN HOT

Our hot hors d'oeuvres require reheating and will be delivered in aluminum containers with easy to follow instructions.

FONTINA & SAGE GRILLED CHEESE \$120 (V)

sourdough pullman

SMOKED GOUDA RISOTTO BITE \$120 (V)

tomato jam

CHICKEN CROQUETA \$120

classic bechamel

HOUSE BAKED EMPANADA \$120

choice of short rib, chicken or vegetarian

CLASSIC PIG IN A BLANKET \$100

grainy mustard

LAMB MEATBALLS \$140 (GF)

soy honey glaze

BABY LAMB CHOP LOLLIPOP \$140 (GF)

cucumber mint raita (24 pcs)

MINI CRAB CAKE \$140

basil remoulade

SHRIMP MAC & CHEESE BITE \$140

cupcake style with panko crust

POBLANO MAC & CHEESE BITE \$100 (V)

cupcake style with panko crust

SIGNATURE SIRLOIN SLIDER \$140

jarlsberg, pickle, tomato jam

FRIED CHICKEN SLIDER \$140

butter milk biscuit, maple butter, chipotle bbq

V = Vegetarian VG = Vegan GF = Gluten Free

PARTY PLATTERS

Our ready to serve party platters are the perfect addition to your corporate or private gathering. Each party platter is ideal for 15 to 20 guests.

ARTISANAL CHEESE BOARD \$225

chef's selection of premium imported and domestic cheeses garnished with dried & fresh fruit, flatbreads & crackers

CHEF'S CHARCUTERIE BOARD \$250

chef's selection of premium cured meats & sausages with cornichons & pickled vegetables, grainy mustard marcona almonds & crunchy breads

FANCY CUT CRUDITES \$125

chef's selection of seasonal raw vegetables with green goddess & lemon hummus dips

CHIPS, DIPS & SALSAS \$150

fresh guacamole, pico de gallo & chef's seasonal salsa with tortilla & plantain chips

MEDITERRANEAN MEZZE \$200

lemon hummus & flatbreads
edamame falafel bites, greek feta
quinoa tabouleh
marinated olives & artichokes

CROSTINI BAR \$200

roasted tomato tapenade
white bean & lemon spread
spinach, artichoke & feta dip
with toasted baguette & flatbread
garnished with marinated olives

SATAY STATION \$240

caprese pesto
peanut chicken
chimichurri flank steak
tequila lime shrimp (96 pcs total)

CLASSIC SHRIMP COCKTAIL \$260

jumbo shrimp with cocktail sauce & lemon (80 pcs)

MOZZARELLA BAR \$250

fresh mozzarella three ways
grilled string beans & asparagus
roasted tomatoes & roasted red peppers
thin sliced prosciutto & fresh focaccia

EAST ASIAN FUSION \$240

pickled vegetable summer rolls
peanut chicken satay
blistered shishito peppers
steamed & salted edamame
vegetable hand rolled sushi

MINI SANDWICHES \$140

such as: flank steak, arugula & horseradish aioli
tomato, mozzarella & basil, and chicken cherry salad
(60 pcs)

MINIATURE SWEETS \$120

chef's assortment of cookies, brownies, bars & tartlets (60 pcs)



LUNCH & DINNER PACKAGES

Our lunch and dinner packages are designed for easy ordering and the perfect accompaniment to your office or home event. Some packages may require the rental of additional equipment such as chafing dishes and platters. Certain stations may require hiring a Dish staff person to attend to the food.

We request a 15 guest minimum on all packages.

PREMIUM BUFFET

choice of one room temperature entree
choice of pasta, potato or grain salad
chef's choice seasonal vegetable
leafy green salad with chopped veggies & vinaigrette
house baked mini desserts & cookies or fresh fruit salad
see Sandwiches, Sides & Salads page for choices

CHICKEN \$32/guest

BEEF TENDERLOIN \$44/guest

SALMON \$38/guest

VEGETARIAN \$28/guest

BISTRO DINNER STATION

slow braised beef short rib or herb roasted salmon
potato parsnip puree or roasted baby potatoes
french string beans & green top carrots
bibb lettuce wedge, blue cheese, bacon
house baked mini desserts & cookies or fresh fruit salad
\$40/guest (*station served hot - staff person recommended*)

TAQUERIA MEXICO

select two soft tacos: pork carnitas, shredded short rib,
pulled chicken, grilled fish, or bean & squash
wild rice & black bean salad
tortilla & plantain chips
salsas, fresh guacamole & sour cream
dulce de leche brownies
\$32/guest (*station served hot - staff person recommended*)

SMORGASBORD

thin sliced smoked nova salmon
cucumber, radish & dill salad
poached shrimp salad
roasted root vegetables with mustard vinaigrette
american caviar, creme fraiche, sliced egg & lemon
blini, nordic breads, toasts
house baked mini desserts & cookies or fresh fruit salad
\$34/guest

SANDWICHES & SALADS

includes a choice of up to three sandwiches
choice of pasta, potato or grain salad
leafy green salad with chopped veggies & vinaigrette
house baked mini desserts & cookies or fresh fruit salad
see Sandwiches, Sides & Salads page for choices
\$22/guest

BOXED LUNCH

includes a choice of up to three sandwiches
choice of pasta, potato or grain salad
fresh whole fruit and jumbo cookie
presented in premium kraft boxes with cutlery
see Sandwiches, Sides & Salads page for choices
\$24/guest

SOUTHERN BBQ

slow cooked beef brisket or pork shoulder
buttermilk fried chicken
gruyere & cheddar baked macaroni
braised collard greens
pickles, cornbread & biscuits
house made bbq sauces, mustards
fresh fruit cobbler
\$40/guest (*station served hot - staff person recommended*)



SANDWICHES, SIDES & SALADS

The following sandwiches, sides and salads are designed to accompany our lunch and dinner packages or to be ordered a la carte. Ask us about additional seasonal selections. We request a 15 guest minimum on all orders.

SANDWICHES \$9 each

GRILLED CHICKEN applewood bacon, aioli

OVEN ROAST TURKEY cheddar, dijon

CHICKEN CHERRY SALAD butter lettuce

SLOW ROASTED PORK cabbage slaw, sriracha aioli

SERRANO HAM manchego, arugula, mustard

FLANK STEAK arugula, horseradish aioli

TARRAGON SHRIMP SALAD aioli, butter lettuce

SMOKED SALMON RILLETTE cucumber, dill

ALBACORE TUNA SALAD preserved lemon, cornichon

CAPRESE tomato, mozzarella, basil

GRILLED MARKET VEGETABLE goat cheese

HOUSE MADE HUMMUS greens, grilled vegetables

SALADS

MIXED LEAFY GREENS \$5
chopped veggies, chef's vinaigrette

BUTTER LETTUCE, FENNEL & CITRUS \$8
kalamata, pistachio, citrus vinaigrette

SHREDDED SPINACH & GORGONZOLA \$6
endive, radish, tomato vinaigrette

CLASSIC ROMAINE CAESAR \$6
pecorino, sourdough croutons, creamy caesar dressing

MEDITERRANEAN SALAD \$7
cucumber, tomato, feta, kalamata, red wine vinaigrette

POACHED PEAR & ARUGULA \$7
manchego, pecan, balsamic

SHREDDED KALE & RICOTTA SALATA \$8
citrus, honey balsamic

ROASTED CAPRESE \$8
brooklyn mozzarella, roasted tomato, basil vinaigrette

PASTA SALADS \$7

ORZO toasted broccoli, feta

ORECCHIETTE brussels, bacon

PESTO PENNE sun-dried tomato, mozzarella

PEARL COUSCOUS butternut squash, cranberry, cider vinaigrette

RICE, BEANS & GRAINS \$7

WILD RICE edamame, carrot, almond, asian vinaigrette

BLACK BEAN & CORN SALAD cilantro vinaigrette

QUINOA dried cherry, mint, feta, lemon vinaigrette

FARRO cucumber, chickpea, tomato, herbs

POTATOES \$7

RED BLISS POTATO SALAD grainy mustard vinaigrette

ROSEMARY ROASTED FINGERLINGS

YUKON GOLDS creamy green goddess dressing

NEW POTATO SALAD string beans, bacon

VEGETABLES \$7

ROASTED ROOT VEGETABLES

GRILLED BROCCOLINI crispy onion

ROASTED BRUSSELS with (or without) bacon

CHEF'S GRILLED VEGETABLE PLATTER

A LA CARTE ENTREES

Our entrees are ideal for your lunch or dinner event. Room temperature entrees will be delivered on premium compostable platters. Hot entrees require reheating & will be packaged in foil containers with easy to follow instructions. For an additional cost, chafing dish warmers are available. 15 guest minimum.

ROOM TEMPERATURE

OVEN ROASTED BEEF TENDERLOIN
horseradish sauce \$22/guest

CHIMICHURRI FLANK STEAK
cooked medium & sliced thin \$14/guest

ORGANIC CHICKEN - YOUR WAY
choose herb grilled, buttermilk fried or bbq \$12/guest

ROAST PORK TENDERLOIN
cranberry orange sauce \$10/guest

STUFFED PORCHETTA
garlic, herbs, lemon \$12/guest

GRILLED BABY LAMB CHOPS
minted lemon sauce \$22/guest

TEQUILA GRILLED SHRIMP
cocktail & aioli sauces, fresh lime \$18/guest

GRILLED SWORDFISH STEAKS
seasonal fruit salsa \$18/guest

WHOLE POACHED SALMON SIDE
cucumber dill sauce & lemon
\$180, serves 10-12 guests

HERB ROASTED SALMON FILETS
grainy mustard, herbs, panko \$12/guest



HOT

WINE BRAISED BEEF SHORT RIB
short rib sauce \$14/guest

TEXAS STYLE BEEF BRISKET
cornbread and salsas \$14/guest

RIESLING GLAZED ROAST CHICKEN
pesto, pan sauce \$10/guest

MARYLAND STYLE CRAB CAKES
fruit salsa \$16/guest

SLOW COOKED BBQ PULLED PORK
soft potato rolls \$10/guest

BAKED RIGATONI & EGGPLANT
tomato, basil, ricotta \$8/guest, add sausage \$2

GRILLED VEGETABLE LASAGNA
three cheeses \$10/guest

PASTA WITH CREAMY VODKA SAUCE
market primavera vegetable \$8/guest

BROCCOLI RABE STUFFED SHELLS
fresh ricotta, pine nut, parsley, bread crumb \$8/guest

VEGAN STUFFED GARDEN SQUASH
quinoa, fresh herbs, market vegetables \$8/guest



SWEET ENDINGS

CLASSIC COOKIES

chocolate chip, peanut butter, oatmeal cranberry, shortbread, sugar, chocolate cream sandwiches, biscotti
\$24/dozen, minimum 2 dozen per variety

BAR COOKIES

salted caramel brownies, 7 layer coconut pecan, raspberry crumble, peanut butter, rice crispy, cheesecake
\$24/dozen, minimum 2 dozen per variety

MINIATURE SWEETS

chef's choice: cookies, brownies, bars, tartlets (60 pcs) \$120

FRENCH MARCARONS

chocolate, white chocolate, raspberry, apricot, lemon, pistachio
\$36/dozen, assorted, minimum 2 dozen per variety

WHOOPIE PIES

s'more, chocolate, banana, pumpkin
\$36/dozen, minimum 2 dozen per variety



MINI MOUSSE CUPS

chocolate hazelnut, white chocolate, lemon, berry, pumpkin
\$48/dozen, minimum 2 dozen per variety

BREAD PUDDING & COBBLERS

apple, banana, cinnamon raisin, cranberry
\$45/pan (serves 8-10 guests, requires reheating)

PIES

rustic apple, coconut cream, maple pecan, pear-cranberry, classic pumpkin
\$25/9-inch pie (serves 6-8)

TARTS

seasonal fruit, salted caramel chocolate, almond, chocolate ganache, lemon, peanut butter
\$30/9-inch tart (serves 8-10)
\$7/4-inch individual tart

MINI PIES & TARTLETS

bite-size such as seasonal fruit, rustic apple, coconut cream, pumpkin
\$36/dozen minimum 2 dozen per variety

CAKES & CUPCAKES

CUPCAKES

\$36/dozen, 2 dozen per variety

MINI CUPCAKES

\$24/dozen, minimum 2 dozen per variety

TWO LAYER CAKE

\$65/10-inch cake (serves 14-18 guests)

CAKE FLAVORS

chocolate, vanilla, red velvet, devil's food, almond, carrot, lemon, banana, spice, pistachio

FROSTINGS & FILLINGS

vanilla, chocolate, mocha, pistachio, lemon, orange, cream cheese, lemon curd, fresh fruit, mascarpone, dulce de leche, nutella, white chocolate, peanut butter

BEVERAGE

INDIVIDUAL SODA, JUICE & BOTTLED WATER

coke, diet coke, sprite, ginger-ale, apple juice, cranberry juice, spring water, pellegrino

\$2.50/each

PREMIUM BEVERAGES

boylans, honest tea, vitamin water & gus

\$3.50/each



COFFEE & TEA SERVICE

regular coffee, assorted teas, milk, sugars and honey, includes airpot pump & cups

\$5/guest (add decaf \$2/guest)

FAIR TRADE HOT CHOCOLATE

\$5/guest

FRESH BREWED ICED TEA

classic, orange pomegranate or hibiscus mint includes pitchers, cups and ice

\$5/guest

LEMONADE

classic, pomegranate or cranberry includes pitchers, cups and ice

\$5/guest

BAR MIXER PACKAGE

club soda, tonic, cranberry juice, orange juice, coke, diet coke, sprite, ginger-ale, lemons, limes & ice

\$10/guest

BEVERAGE ICE

includes bowl or tub for ice and scoop

\$8/bag

ALCOHOL

Please ask us about planning the wine, beer and spirits for your bar.



BAR SNACKS

\$3.50/guest, each item

HONEY ROASTED MIXED NUTS

CHEX MIX WITH OLIVE OIL & HERBS

PARMESAN CHEESE STRAWS

SALT & VINEGAR POTATO CHIPS

MARINATED OLIVES & PICKLES

HAND CUT PLANTAIN CHIPS

CHILDREN'S FOOD

THREE CHEESE MACARONI

\$45 each (serves 8-10, requires reheating)

MINI SANDWICHES

PB&J, ham & cheese, turkey & cheese, nutella & banana crust-free and cut into fun shapes

\$6/guest

VEGGIE BASKET

celery, carrots, peppers & string beans with house made ranch & hummus dips

\$5/guest

SNACK BASKET

potato chips, banana chips, goldfish cracker & pretzels

\$5/guest

CHICKEN SATAYS

with peanut butter dipping

\$30/dozen, 2 dozen minimum

CHICKEN TENDERS

with honey mustard

\$24/dozen, 2 dozen minimum (requires reheating)

PIG IN A BLANKET LOLLIPOPS

kosher all beef frank in house made pastry with mustard & ketchup

\$24/dozen, 2 dozen minimum (requires reheating)

PIZZA EMPANADAS

with mozzarella & tomato

\$24/dozen, 2 dozen minimum (requires reheating)

MINI GRILLED CHEESE TRIANGLES

\$24/dozen, 2 dozen minimum (requires reheating)

MAKE YOUR OWN SLIDER BAR

beef or turkey burgers, cheese slices, tomato, lettuce, ketchup, mustard, potato buns

\$8/guest (requires reheating)

MAKE YOUR OWN TACO BAR

ground beef or turkey, shredded cheese, shredded lettuce, salsa, sour cream and crispy shells

\$8/guest (requires reheating)

DRINKS & JUICES

assortment of iced teas, juices & milk

\$3/drink

SWEETS

MINI COOKIES & BARS

assortment such as chocolate chip, oatmeal, peanut butter, sugar cookies, brownie & rice crispy bars

\$5/guest

CUPCAKES

chocolate, red velvet or vanilla

\$36/dozen, classic size, one variety

\$24/dozen, mini, one variety

DECORATE YOUR OWN CUPCAKE BAR

frosting in piping bags, sprinkles, sugar crystals, M&Ms, chocolate shavings

\$7/guest

LAYER CAKES

chocolate, red velvet or vanilla with choice of frosting and inscription

\$65/10-inch 2-layer cake (serves 14-18 guests)

\$125/half sheet cake (serves 40-50 guests)



ORDERING

Our offices are open Monday through Friday 10am to 6pm. Please call or email us to place your order.

Phone: 347.455.0077
Email: info@dishfoodnyc.com

ALL ORDERS REQUIRE 3 BUSINESS DAYS NOTICE.

Our food is created from scratch, especially for you. We hope you will understand that the availability of items on this menu may vary; we do our best to bring you the finest and freshest ingredients. For last minute orders, please call for availability.

DELIVERY & PICKUP

Food can be delivered to your event site seven days a week. Delivery charges are based upon the distance from our kitchen to your location, as well as the day of the week.

Depending on location, we generally ask for a 30 to 60 minute delivery window.

Orders requiring equipment pickup such as chafing dishes, platters and coffee equipment will be charged a pickup fee depending on location and amount of equipment.

PAYMENT, PRICING & CANCELLATION

For all Dish Food To Go orders, we request payment in full when placing orders. We gladly accept all major credit cards, cash or check.

All prices on our menus are subject to availability and change without notice. Minimum order is \$250.

Dish Food To Go cancellations must be received with at least 2 business days notice. All orders cancelled less than 2 business days will be charged the full food amount, including canceling due to inclement weather.

WE LOOK FORWARD TO SERVING YOU.

PRESENTATION

Most Dish Food To Go orders will be presented on ready to serve, premium compostable bamboo or plastic platters and bowls. We garnish our platters and food with fresh herbs, greens and edible flowers.

All platters include serving implements such as tongs and spoons.

Items that require reheating will be delivered in foil containers with reheating instructions.

DISPOSABLES & EQUIPMENT

Premium compostable plates, utensils, paper napkin and cups are available for \$3.00 per guest.

Chafing dish warmers are available to rent at \$25 each and include sterno and stainless serving utensils.

To have your food delivered on premium (non-disposable) china or wood platters, we charge \$10/platter or bowl.

ADD STAFF

If you would like to add a server, bartender or kitchen chef for your event, we are happy to accommodate your needs. A solo staff person for Dish Food To Go is \$250 per staff person, for a five hour minimum shift. Overtime is \$25 per half hour per staff person. An 18% administration fee will be added to orders that include equipment rental and staff.

FULL SERVICE CATERING

If you are interested in full service catering with custom menus, event staffing, rentals, bar set ups and decor, please ask one of our event planners for more information. We provide all of these services and would be happy to discuss your event with you.



January 2016