

Dish Food & Events is pleased to offer our clients a one-stop, party planning solution that includes delicious appetizers, event staff & beverage service. Contact us now to start planning your event.



PARTY APPETIZERS WITH STAFF

\$55 per guest

PACKAGE INCLUDES:

- ❖ Five hors d'oeuvres to be passed for up to 1.5 hours OR one appetizer station*
- ❖ Event staff to set up, serve & clean up
- ❖ Premium passing platters, napkins & supplies
- ❖ Event administration & delivery fees included
- ❖ Option to add dinner service and bar & beverage

NYS sales tax and staff gratuity not included
 25 guest minimum, up to 3 hr event
 guest tables, chairs & linens not included

* select antipasti, market table, mezze or tapas

BAR & BEVERAGE SERVICE WITH STAFF

- Soft Bar - \$25 per guest
- Beer & Wine Bar - \$35 per guest
- Premium Full Bar - \$45 per guest
- Top Shelf Bar - \$50 per guest

PACKAGE INCLUDES:

- ❖ Alcohol, soft drinks, mixers, ice & garnishes
- ❖ Bartending staff to set up, serve & clean up
- ❖ Glassware, chilling tubs & bar supplies
- ❖ Event administration & delivery fees included
- ❖ Option to add specialty cocktails or bubbly toast

NYS sales tax and staff gratuity not included
 25 guest minimum, up to 3 hr event
 bar tables, chairs & linens not included

Dish Food & Events is a Brooklyn based, full-service catering company committed to producing beautifully executed corporate and social events throughout New York City, The Hamptons and beyond. We serve our guests seasonally inspired, elevated comfort food with global influences. From intimate cocktail and dinner parties to elegant weddings and fundraisers, Dish creates events where simplicity, innovation and elegance are reflected in every step of planning your event. Dish serves sustainable and humanely produced meats and poultry and is dedicated to sourcing seasonal local products whenever possible.

PASSED HORS D'OEUVRES

Our bite sized hors d'oeuvres are designed to be tray passed to your guests. Please select five to be passed for up to 1.5 hours. Additional hors d'oeuvres are \$4 each per guest.

MEAT & POULTRY

- Mini Steak Frites** beef tenderloin, gaufrette potato chip, horseradish aioli
- Sirloin Slider** caramelized onion, gruyere, chili mayo
- Short Rib Polenta Cup** ricotta, green olive gremolata
- Fried Chicken & Waffle Cone** apple bourbon compote
- Pulled Chicken Tostadita** avocado, citrus salsa, radish
- Smoked Duck Crepe** berry jam, camembert, chive
- Kobe "Pig" in a Blanket** all beef in pastry, grainy mustard
- Slow Roasted Pork Belly** mini bao bun, hoisin, cucumber relish
- Lamb Tenderloin Lollipop** cranberry chutney, mint
- BBQ Korean Meatballs** spicy chili, sweet apricot glaze
- Caramelized Onion & Bacon Tartlet** black pepper, thyme, goat cheese

SEAFOOD & SHELLFISH

- Spice Dusted Salmon Bite** ginger coriander yogurt
- Shrimp Mac & Cheese** gruyere, cheddar, panko
- Grilled Shrimp Cocktail** tequila spiked cocktail sauce
- Crispy Crab Cake** sriracha remoulade
- Ahi Tuna Poke** scallion, soy, sesame, bibb lettuce cup
- Scallop BLT** tomato tapenade, bacon jam, microgreen
- Butter Poached Lobster Toast** avocado, lemon, tarragon
- Mini Ceviche Tacos** sea bass, grapefruit, lime, chili, cilantro
- Smoked Salmon Mousse Bite** baby potato cup, creme fraiche, chive
- Snow Crab Salad & Caviar** cucumber cup, red pepper, tarragon, lime

VEGETARIAN

- Grown Up Grilled Cheese** fontina, sage, honey crisp apple
- Vegan Stuffed Cucumber** mixed grain, herbs, lemon
- Butternut Squash & Goat Cheese Tartlet** shallot, sage
- Grilled Pear & Brie Crostini** balsamic, honey, pistachio
- Vegetable Summer Roll** julienne vegetables, herbs, arugula, peanut sauce
- Stuffed Baby Potato** horseradish cream cheese, scallion
- Smoked Gouda Risotto Bite** tomato tapenade, chive
- Warm Pumpkin Soup** mascarpone, sage
- Butternut Squash Empanada** black bean, poblano, cilantro crema
- Spinach & Feta Spanikopita** phyllo, scallion

COCKTAIL STATIONS

The following stations are available as part of the party package or as an add on to passed hors d'oeuvres. Pricing Includes up to 1.5 hrs of food, serving staff, china, flatware, napkins and station display pieces.

CHEF'S MARKET TABLE

domestic & imported cheeses
dry cured meats & sausages
fresh fruit & berries, roasted salted nuts
marinated olives & cornichon
fancy cut crudites
green goddess & white bean hummus
artisan crackers, baguette & breadsticks
\$16 per guest

MEDITERRANEAN MEZZE

za'atar chicken kabobs, falafel bites, greek feta
hummus, tzatziki, red pepper muhammara
quinoa tabbouleh, harissa carrot salad
marinated olives
flatbreads & pita
\$16 per guest

SLIDER SHACK

select two sliders
sirloin, pulled pork, turkey, fried chicken,
smoked ham biscuit or falafel
plus kobe beef "pigs" in blankets
hand cut waffle chips
fancy cut crudites
aioli, ketchup & mustard
\$22 per guest

DIM SUM DUMPLING BAR

assortment of dim sum dumplings such as
shrimp, pork & vegetable
plus chicken wontons & crispy spring rolls
pork belly or gen tso's cauliflower steamed buns
shishito peppers & salted edamame
assortment of sweet & salty dipping sauces
\$18 per guest

MINIATURE SWEETS

chef's selection such as
salted caramel brownie bites, cookies, bars
cupcakes, fruit tartlets & mousse cups
passed: \$6 per guest
station: \$14 per guest

VEGETARIAN ANTIPASTI

soft & hard italian cheeses such as
mozzarella, parmigiano & piave vecchio
plus a selection of antipasti salads to include
orecchiette pasta with pesto & roasted tomato
roasted brussels with lemon & parmigiano
farro, chickpea, butternut squash & cranberries
marinated & grilled vegetables
focaccia, crostini & breadsticks
\$18 per guest (add cured meats, \$3 per guest)

SPANISH TAPAS

manchego & serrano ham
with sweet jam & baguette
tortilla espanola bites with roasted red pepper
patatas bravas with aioli
orange, fennel, sherry & olive salad
blistered padrón peppers with sea salt
marinated olives & marcona almonds
\$18 per guest

RAW BAR

cracked crab claws
grilled shrimp cocktail
east and west coast oysters
sea bass crudo with citrus, jalapeno, basil & lemon
aioli, cocktail sauce, mignonette
decorated with vessels of fancy cut crudites
\$30 per guest

RUSTIC FLATBREADS

select two flatbreads
charred eggplant, red pepper & goat cheese
kale, wild mushroom & ricotta
pear, prosciutto, arugula & goat cheese
shaved brussels, lemon & ricotta
broccoli rabe, sausage & parmigiano
cauliflower, olive & feta bechamel
plus kale caesar or orange & fennel salad
\$18 per guest

BAR PACKAGES

The following bar packages are available as an add on to our appetizer party package package. Pricing Includes bartenders, glassware, bar equipment, mixers, waters, soft drinks, ice & drink garnishes

SOFT BAR

Coke, Diet Coke, Sprite, Ginger Ale, Sparkling Water
Club Soda, Tonic Water, Cranberry Juice, Orange Juice
Rose’s Lime Juice, Bitters, Simple Syrup
Ice & Drink Garnishes

\$25 per guest

WINE & BEER BAR

Assortment of Premium Lager and Light Beers
Red & White Wines such as
Sauvignon Blanc and Cotes Du Rhone
Plus Soft Bar Offerings

\$35 per guest

PREMIUM FULL BAR

Tito’s Vodka, Beefeater Gin
Bacardi Rum, Espolon Tequila
Maker’s Mark Bourbon, Dewars Scotch
Triple sec, Sweet & Dry Vermouth
Assortment of Premium Lager and Light Beers
Red & White Wines such as
Sauvignon Blanc, Cotes Du Rhone and Prosecco
Plus Soft Bar Offerings

\$45 per guest

TOP SHELF FULL BAR

Grey Goose Vodka, Bombay Sapphire Gin
Bacardi Rum, Espolon Tequila
Aberlour Scotch, Basil Hayden Bourbon
Triple Sec, Sweet & Dry Vermouth
Assortment of Premium Lager and Light Beers
Red & White Wines such as
Sauvignon Blanc, Cotes Du Rhone and Prosecco
Plus Soft Bar Offerings

\$50 per guest

ADD A SPECIALTY COCKTAIL

\$6 per guest

The Pom-Pear

vodka, cinnamon, pear nectar
pomegranate, lime

Grapefruit Negroni

rye whisky, campari, vermouth
grapefruit, bitters

The Big Apple

bourbon, apple cider, lemon
bitters, soda

The Ruby Red

vodka, st germain, aperol
fresh grapefruit

Heavenly Diablo

tequila blanco, currant liqueur
ginger beer, lime

Pomegranate Margarita

silver tequila, cointreau
pom juice, lime

Gin & Ginger

ginger liqueur, citrus
apple, bitters

Blood Orange Whisky Sour

rye, blood orange juice, lemon
honey, bitters

Cran Royale

cranberries, thyme, lemon
campari, champagne

Sakura Martini

sake, gin, maraschino liqueur

Rosemary Gin Fizz

lemon, rosemary syrup

Classic Old Fashioned

bourbon, bitters, sugar, soda

ADD A BUBBLY TOAST

One Serving of Prosecco Per guest, \$6 per guest

All alcoholic and non-alcoholic beverage to remain property of Dish Food & Events at the end of your event.

Dish reserves the right to make substitutions of similar brands.

Specific alcohol brands are available upon request for additional charge.

OPTIONS & DETAILS

BOOKING YOUR EVENT

Our offices are open Monday through Friday, 9am to 6pm. Please call us at 347.455.0077 or email info@dishfoodnyc.com

All full service event orders require at least three business days notice. For last minute orders, please call for availability.

PAYMENT, PRICING & CANCELLATION

To book your event with Dish, we request a 50% deposit. The final balance is due on or before the day of the event. We gladly accept all major credit cards, cash or check.

Since our food is made fresh from scratch and created just for you, we require at least 2 business days notice of cancellation. Events cancelled less than 2 business days notice will be charged the 50% deposit and any additional food/labor loss. This includes canceling due to inclement weather.

All prices and products on our menus are subject to change based on what the market dictates. We will do our best to notify our clients of any changes or replacements.

FOOD ALLERGIES & DIETARY RESTRICTIONS

If you have food allergy or a special request for vegetarian, vegan or gluten-free options, please speak to one of our event planners. We are happy to accommodate most special dietary requests.

EQUIPMENT & RENTALS

If needed, Dish is happy coordinate rental of items such as tables, chairs, linens, coat racks and other furniture. Some stations and food items on our menu may require renting additional equipment and supplies. Please note that events hosted at one of our exclusive event spaces may require additional rentals.

ADDITIONAL STAFF

If you would like to add additional servers, bartenders or coat check staff to your event, we are happy to accommodate. Additional staff are \$50 per hour per staff person for a 5 hour minimum.

INSURANCE & LICENSING

Dish Food & Events is happy to provide proof of insurance for your event including general liability, liquor liability and workers compensation. In addition, Dish and it's employees are fully licensed and certified by The NY State Department of Health to safely operate as a food business.

DISH FOOD TO GO

If you are interested in ready-to-serve, drop off catering, please ask your Dish event planner about **Dish Food To Go**.

Photo credit: Sylvie the Camera, Khaki Bedford

