

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 or mezze.

**BAR & BEVERAGE SERVICE WITH STAFF**

- Soft Bar - \$22 per guest
- Beer & Wine Bar - \$38 per guest
- Premium Full Bar - \$50 per guest
- Top Shelf Bar - \$55 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 caters and plans beautifully executed corporate and social events in New York City, The Hamptons and beyond. We serve seasonally inspired, contemporary food with global influences. Since eating locally produced foods is better for you and better for the planet, Dish uses locally sourced, seasonal products, whenever possible. Dish creates events where simplicity, innovation, and warm hospitality are reflected at every step.

## 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.

### LAND

- Fried Chicken & Waffle Cone** apple bourbon compote
- Chicken Croquette** classic romesco
- Thai Chicken Lettuce Wraps** sweet chili, cashew
- Pulled Chicken Tostadita** avocado, citrus salsa, radish
- Chicken Pâté Crostini** onion mostarda
- Beef Tartare Crisps** capers, black pepper aioli
- Sirloin Slider** cheddar, onion bacon jam, tomato
- BBQ Korean Meatballs** spicy chili, apricot glaze
- Kobe Beef Frank in a Blanket** grainy mustard
- Mini Steak Frites** beef tenderloin, gaufrette chip, aioli
- Lamb Loin & Puff Pastry** strawberry rhubarb compote
- Smoked Duck Crepe** berry jam, camembert, chive
- Duck Carnitas Taco** roasted salsa verde, cotija
- Serrano Ham & Melon** manchego, arugula
- Pork Belly BLT** lettuce, tomato, bbq sauce

### SEA

- Shrimp Mac & Cheese** gruyere, cheddar, parmesan
- Pesto Grilled Shrimp** poblano corn cake
- Shrimp Cocktail Cup** house made cocktail sauce
- Classic Crab Cake** sriracha aioli, chive
- Crab & Mango Salad** endive cups
- Ahi Tuna Poke** scallion, soy, sesame, butter lettuce
- Smoked Salmon Rilletes** fresh dill, potato crisp
- Spice Dusted Salmon Bite** ginger coriander yogurt
- Seared Scallop** sweet corn puree, pesto, bacon
- Seared Sesame Tuna** fruit salsa, wasabi mayo, wonton
- Fluke Crudo** lemon, radish, basil, sea salt
- Spicy Grilled Octopus & Watermelon** lime, basil
- Lobster Crostini** avocado, lemon aioli, chive
- Mini Maine Style Roll** shrimp or lobster, lemon, bibb \$

### GARDEN

- Vegan Stuffed Cucumber** quinoa, lentils, herbs, lemon
- Heirloom Tomatoes & Mozzarella** croustade cup, basil
- Asparagus & Chevre Tartlet** sweet pea puree, tomato
- Watermelon & Feta** kalamatas, cucumber, herbs
- Kale Caesar Salad** basil lemonette, endive
- Smoked Gouda Risotto Bite** tomato tapenade, chive
- Zucchini Involtni** white bean hummus, mint
- Sweet Pea & Ricotta Crostini** radish, parmesan
- Grown Up Grilled Cheese** fontina, sage, sourdough
- Sweet Corn Fritter** red pepper remoulade
- Mini Elotes Taco** black bean, cotija, cilantro
- Grilled Ratatouille Skewer** pesto
- Stuffed Baby Patty Pan Squash** herbed goat cheese
- Tomato, Kale & Feta Mini Quiche**

## 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  
garnished with fresh fruit & berries  
roasted salted nuts & marinated olives  
fancy cut crudites  
green goddess & white bean hummus  
artisan crackers, baguette & breadsticks

**\$18 per guest**

*add charcuterie meats, \$3 per guest*

### MEDITERRANEAN MEZZE

za'atar chicken kabobs, falafel bites, greek feta  
hummus, tzatziki, red pepper muhammara  
quinoa tabbouleh, harissa carrot salad  
marinated olives, crudites vegetables  
flatbreads & spiced pita chips

**\$18 per guest**

### SLIDER SHACK

*select two sliders*

sirloin, pork belly, fried chicken, hoisin salmon,  
tarragon shrimp salad or vegetarian

*select two accompaniments:*

pigs in blankets, hand cut potato chips, mac &  
cheese bites, gazpacho shooters or deviled eggs  
decorated with fancy cut crudites & dips

**\$22 per guest**

### DIM SUM STATION

select two potsticker dumplings:  
chicken, shrimp, pork or vegetable  
plus pork belly bao bun or bbq korean meatballs  
cold sesame noodles or asian cucumber salad  
crispy vegetable spring rolls  
with shishito peppers & salted edamame  
assortment of sweet & salty dipping sauces

**\$22 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  
fresh mozzarella, parmigiano & piave vecchio  
tomato tapenade, fresh pesto & white bean spread  
orecchiette pasta with pesto & tomato  
asparagus salad with lemon & parmigiano  
farro, chickpeas, herbs & market vegetable salad  
roasted peppers, artichokes & mixed olives  
focaccia, crostini & breadsticks

**\$20 per guest**

*add italian cured meats, \$3 per guest*

### SPANISH TAPAS

manchego cheese & serrano ham  
with sweet jam & baguette  
shrimp with garlic & chili oil  
patatas bravas with aioli  
orange, fennel, sherry & olive salad  
blistered padrón peppers with sea salt  
marinated olives & marcona almonds

**\$20 per guest**

### RAW BAR

east and west coast oysters, classic shrimp cocktail  
sea bass crudo with citrus, jalapeno, basil & lemon  
aioli, cocktail sauce, mignonette  
decorated with vessels of fancy cut crudites

**\$30 per guest**

*add cracked crab claws or lobster tails \$12 per guest*

### FUSION TACOS

*select two open faced soft tacos*  
marinated skirt steak & tomatillo  
harissa chicken & herbed feta,  
pork belly & chile roasted pineapple  
market fish & tangy slaw, tequila shrimp & avocado  
sweet potato & black bean, falafel & tabbouleh  
plus wild rice & black bean salad  
chile lime marinated grilled vegetables  
sweet corn elote cups with lime, cotija & cilantro  
tortilla & plantain chips with charred tomato salsa

**\$22 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

**\$22 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

**\$38 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

**\$50 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

**\$55 per guest**

### ADD A SPECIALTY COCKTAIL

**\$6 per guest**

#### Cucumber Mint Smash

cucumber, vodka, basil & lemon

#### Basil Lime Gimlet

vodka, muddled basil, fresh lime

#### Sunset Negroni

gin, campari, lemon,  
lillet blanc, bitters

#### Rosemary Gin Fizz

lemon, rosemary syrup

#### Moscow Mule

vodka, ginger beer, lime

#### Salted Watermelon Margarita

tequila, st germain, lime, fresh  
watermelon

#### Thyme Bees Knees

gin, honey, lemon, fresh thyme

#### Strawberry Mojito

rum, fresh strawberry, mint, lime, soda

#### Pink Paloma

tequila reposado, pink grapefruit, lime

#### Champers Julep

cava, bourbon, sugar, mint

#### Aperol Spritz

prosecco, aperol, soda, lime

#### Pink Sangria

rose wine, fresh cut fruit  
ginger, cointreau

#### Blackberry Bourbon Smash

lime, mint, sugar, soda

#### Spanish Sangria

red wine, fresh cut citrus fruit, rum

#### Raspberry Champagne Cocktail

chambord, raspberry sorbet

### 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](mailto: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**.

