



Dish Food To Go

SPRING + SUMMER 2024



CONTACT US TODAY:

info@dishfoodnyc.com | 347.455.0077 | dishfoodnyc.com

GRAZING BOARDS

Ready to serve grazing boards are presented on compostable platters and serve 15-20 guests

Gourmet Cheese Board ^{V N}	\$320
assorted artisanal cheese with fresh + dried fruit, yogurt pretzels, honeycomb, olives, cornichons, salted nuts, sunflower seed brittle crackers + crostini	
Cheese + Charcuterie Board ^N	\$345
assorted artisanal cheese, cured meats + salami, fresh + dried fruit, yogurt pretzels, pickles, grainy mustard, seasonal preserves, salted nuts, sunflower seed brittle, crackers + crostini	
Fancy Cut Crudités ^V	\$175
selection of crisp raw vegetables with green goddess, roasted beet and feta dip + hummus	
Southern Comfort	\$285
pimento cheese deviled eggs, cucumber dip, smoked fish spread, beer cheese macaroni salad with fresh crudites, cornbread + crackers	
Mediterranean Mezze ^V	\$295
hummus, cucumber dip + roasted red pepper feta dip, spanakopita, quinoa tabbouleh, olives, artichokes, sliced cucumber, grape tomatoes crackers + pita	
Skewer Station ^{GF}	\$315
marinated chicken, marinated steak, garlic herb shrimp + caprese skewers, nut-free basil pesto, roasted red pepper feta dip and garlic herb aioli <i>96 pcs</i>	
Fiesta Platter	\$245
chicken empanadas, cheese quesadillas, guacamole, roasted tomato salsa, tomatillo avocado salsa, tortilla + plantain chips	
Summer Roll Platter ^{S N GF}	\$295
assorted summer rolls including beef, shrimp, pickled vegetable and cured salmon served with peanut sauce, soy ginger sauce + sweet chili <i>96 pcs</i>	
Jumbo Shrimp Cocktail ^{GF}	\$345
poached jumbo shrimp with house made cocktail sauce, remoulade sauce and fresh lemon <i>96 pcs</i>	
Mini Sandwiches	\$160
grilled chicken 'blt' cobb salad chicken salad turkey + swiss steak + cheddar miso salmon caprese mushroom torta grilled vegetable <i>30 pcs - select two varieties</i>	
Savory Pastries	\$225
chicken empanadas, spanakopita, asparagus tartlets, reuben roll ups <i>60 pcs</i>	



MINI BITES

Mini bite platters contain 48 pieces unless noted. Mini bites are presented on tastefully garnished compostable bamboo platters and are ready to serve upon arrival. Hot mini bites are presented in aluminum pans and require heating in an oven. We recommend 6 to 8 total pieces per guest for a one hour event or 8 to 10 total pieces per guest for a two hour event.

LAND

Marinated Chicken Skewer ^{GF} green goddess dip	\$155
Thai Chicken Lettuce Wrap ^{GF} shredded carrot, cilantro	\$155
Fried Chicken Slider tangy slaw, spicy aioli 35 pcs	\$160
Chimichurri Steak Skewer ^{GF} julienne vegetables	\$170
Short Rib Summer Roll ^{GF S} pickled vegetables, cilantro, mint, soy ginger sauce	\$160
Pork Belly BLT ^{GF} lettuce cup, tomato fennel jam, bearnaise aioli 36 pcs	\$170

GARDEN

Vegan Stuffed Cucumber ^{VG GF} quinoa, french lentils, herbs, lemon	\$145
Deviled Eggs ^{GF} pimento smoked gouda	\$150
Asparagus Tartlet ^V goat cheese, caramelized onion, herbs	\$145
Caprese Skewer ^{V GF} nut-free basil pesto	\$145
Watermelon + Feta Skewer ^{V GF} mint, cucumber	\$155
Vegetable Summer Roll ^{VG GF S} pickled vegetables, cilantro, mint, soy ginger sauce	\$155
Spanakopita ^V roasted pepper dip	\$145

SEA

Sesame Crusted Tuna Skewer ^{GF S} pickled green mango, soy ginger sauce	\$185
Mini Lobster Roll lemon chive aioli, bibb lettuce 36 pcs	\$265
Spice Dusted Salmon Skewer ^{GF} brown butter yogurt	\$175
Smoked Fish Baby Potato ^{GF} chives, lemon	\$150
Classic Ceviche Cup ^{GF} fresno chili salsa, cucumber lime water 32 pcs	\$140
Cured Salmon Summer Roll ^{GF S} pickled vegetables, cilantro, mint, soy ginger sauce	\$175

HOT

Mini Crab Cake remoulade	\$165
Pig in Blanket ^S all beef, honey mustard	\$120
Reuben Roll Up pastrami, sauerkraut, russian dressing, dill	\$160
Cheese Quesadilla ^V roasted tomato salsa	\$145
Chicken Empanada salsa verde	\$165
Korean BBQ Beef Meatball ^{GF S} all beef, spicy glaze	\$160
Grown Up Grilled Cheese ^V nut-free basil pesto	\$145





BREAKFAST

Room temperature breakfast items are presented on compostable platters and bowls. Hot items are presented in aluminum pans. All packages are priced per guest and have a twelve guest minimum order.

PACKAGES

Classic Breakfast Package ^V \$18 pp

assortment of mini pastries such as muffins, croissants, breakfast breads and bagels
sliced fruit platter, butter, cream cheese + fruit preserves
gluten free pastries ADD \$3 pp

Hot Breakfast Package \$26 pp

select one main course:
deep dish french toast,
cheddar + scallion bread pudding
bacon cheddar bread pudding,
egg frittata cupcakes or breakfast burritos

with pork sausage or applewood smoked bacon
breakfast potatoes, hot oatmeal or cheddar grits
sliced fruit platter

BREAKFAST BEVERAGES

REG 12 servings MED 20 servings LG 48 servings

Hot Coffee

\$50 REG \$80 MED \$155 LG

regular or decaf, whole milk, sugar, sweetener + cups
almond, oat or soy milk add \$12 per quart

Hot Tea

\$50 REG

whole milk, sugar, sweetener, lemon + cups

Cold Brew Iced Coffee

\$75 GALLON

simple syrup, milk, cups + ice
one gallon

Iced Cocoa

\$35 GALLON

includes cups, ice + marshmallows

Fresh Orange Juice

\$6 per 8 oz bottle

REG SERVES 12 | MED SERVES 20 | LG SERVES 48

BREAKFAST

Room temperature breakfast items are presented on compostable platters and bowls. Hot items are presented in aluminum pans. All packages are priced per guest and have a twelve guest minimum order.

PLATTERS

serve 15-20 guests

Mini Breakfast Pastries Platter ^V \$145

assortment of mini pastries such as muffins, croissants, breakfast breads and bagels with butter, cream cheese + fruit preserves 36 pcs

House Cured Salmon Platter \$300

sliced house cured salmon + smoked fish spread
mini bagels, tomato, red onion, capers + cream cheese

Egg Frittata Cupcakes ^{GF} or Mini Quiches \$130

served warm or at room temperature
select two flavors: 24 frittatas or 12, 4" quiches
sun-dried tomato, pesto + parmesan
broccoli, bacon + cheddar
cured salmon, cream cheese + dill

Mini Breakfast Sandwich Platter \$130

select two: 24 pcs
bacon, egg + cheese salad on a biscuit
egg salad + tomato on ciabatta
lox, cucumber + dill cream cheese on bagel
add vegan egg salad for \$2 per sandwich

Individual Parfaits 14 pcs \$120

yogurt, granola, berries + honey ^{V GF} or
overnight oats, bananas, berries, chia, oat milk ^{VG GF}

Sliced Fruit Platter ^{VG GF} \$150

A LA CARTE

Deep Dish French Toast \$150

half pan serves 12.

Savory Bread Pudding \$150

cheddar + scallion or bacon cheddar
half pan serves 12.

Breakfast Burritos \$150

can be made with vegan eggs, half pan serves 12.

Applewood Smoked Bacon or Sausage \$85

half pan serves 12.

Breakfast Protein Bowl ^{V GF} \$18

greek yogurt, fresh fruit, almonds, chia seeds 10 pc minimum



SANDWICHES

Sandwiches are available as a sandwich buffet package, mini sandwich buffet package or a Grab + Go boxed lunch. Packages have a twelve guest minimum and boxed lunches have a ten piece minimum per variety.

SANDWICH BUFFET \$28 pp

select up to three sandwiches and one side
+ cookie and brownie platter or sliced fruit platter

MINI SANDWICH BUFFET \$29 pp

select up to three mini sandwiches and one side
+ cookie and brownie platter or sliced fruit platter

GRAB + GO BOXED LUNCH \$24 pp

select up to three sandwiches, chips
whole fresh fruit + a house baked cookie

ADD ONS

Gluten Free Bread \$3 pp

Snack Box \$160

assorted individual snacks such
potato chips, popcorn + granola bars
30 pcs

SANDWICHES

Grilled Chicken 'BLT'

bacon, lettuce, tomato, garlic herb aioli

Classic Chicken Salad

lettuce, tomato, celery, onion

Turkey, Swiss + Avocado

lettuce, tomato, dijon

Cobb Salad Sandwich

turkey, blue cheese, egg, avocado, romaine

Grilled Steak + Cheddar

tomato tapenade, arugula, bearnaise aioli

Miso Salmon ^S

miso glaze, asian slaw

Tomato + Mozzarella ^V

nut-free basil pesto

Vegan 'Carnitas' Torta ^{VG}

mushroom carnitas, salsa verde, shredded lettuce,
tomato, jalepeños

Grilled Vegetable ^{VG}

white bean spread, nut-free basil pesto

SIDES

Fusilli Pasta Salad ^V

market vegetables, parmesan, nut-free basil pesto

Old Fashioned Potato Salad ^{VG GF}

celery, dill, dijon

Esquites Salad ^{V GF}

shredded romaine, pickled red onion, cotija, tortilla
chips, lime vinaigrette

Field Green Salad ^{VG GF}

cherry tomato, cucumber, smoked sherry vinaigrette

Classic Romaine Caesar

parmesan, croutons, creamy caesar dressing

Arugula + Strawberry Salad ^{V GF N}

candied pecans, goat cheese, citrus vinaigrette

Mediterranean Quinoa Salad ^{VG GF}

tomato, cucumber, mint, parsley

Sea Salt Potato Chips ^{VG GF}

GRAB + GO SALADS

Ten piece minimum per variety.



Esquites Salad ^{GF}

grilled corn esquites, shredded romaine, pickled red onion, cotija, tortilla chips, lime vinaigrette

grilled flank steak	\$24
grilled chicken	\$22
grilled vegetables ^V	\$20

Spring Asparagus Salad ^{GF}

shaved and roasted asparagus, tri color quinoa + lentils, pickled red onion, edamame, spiced yogurt dressing

grilled chicken	\$22
grilled shrimp	\$24
tofu ^V	\$20

Mediterranean Salad

radicchio, kale, feta, tomato, chickpeas, red onion, carrots, crispy pita, citrus vinaigrette

grilled chicken	\$22
roasted salmon	\$24
falafel balls ^V	\$20

Rainbow Thai Salad ^{GF}

romaine, red cabbage, mango, cucumber, red pepper, carrots, mint, cilantro, citrus vinaigrette

grilled chicken	\$22
grilled shrimp	\$24
tofu ^{VG}	\$22

Kale Salad

baby kale, romaine, parmesan, tomatoes, radish, olives, toasted breadcrumbs, citrus vinaigrette

grilled chicken	\$22
grilled shrimp	\$24
rosemary white beans ^V	\$20

Superfood Power Salad ^{VG GF}

tofu, baby spinach, kale, romaine, avocado, quinoa, strawberries, carrots, balsamic vinaigrette



ENTREE PLATTERS

Platters arrive ready to serve at room temperature.

Platters serve 15-20.

Marinated Grilled Chicken Breast ^{GF} parmesan broccolini, charred tomato, baby carrot, roasted red pepper sauce	\$220 PLATTER
Parmesan Breaded Chicken Breast pickled peppers + onions	\$220 PLATTER
Grilled Petite Filet of Beef ^{GF} roasted butternut squash, charred tomato, nut-free basil pesto	\$340 PLATTER
Oven Roasted Salmon ^{GF} roasted haricots verts, bearnaise aioli	\$280 PLATTER
Stuffed Eggplant ^{VG S} couscous, seasonal vegetables, currants, scallions, green tahini	\$180 PLATTER
Charred Corn + Quinoa Stuffed Sweet Potato ^{VG GF} smoky black beans, pico de gallo	\$180 PLATTER

SIDES + SALADS

Serves 15-20

Fusilli Pasta Salad ^V \$115 market vegetables, parmesan, nut-free basil pesto	Classic Romaine Caesar \$115 parmesan, croutons, creamy caesar dressing
Old Fashioned Potato Salad ^{VG GF} \$115 celery, dill, dijon	Arugula + Strawberry Salad ^{V GF N} \$125 candied pecans, goat cheese, citrus vinaigrette
Esquites Salad ^{V GF} \$115 shredded romaine, pickled red onion, cotija, tortilla chips, lime vinaigrette	Mediterranean Quinoa Salad ^{VG GF} \$125 tomato, cucumber, mint, parsley
Field Green Salad ^{VG GF} \$115 cherry tomato, cucumber, smoked sherry vinaigrette	Grilled Market Vegetables ^{VG GF} \$125 basil oil

ADD ON

House Baked Mini Desserts
60 pcs \$145



BUFFET PACKAGES

Our lunch and dinner buffet packages are designed to be a complete meal for you and your guests. Room temperature items are presented on compostable platters and bowls. Hot buffet items are presented in aluminum pans with serving utensils and require heating in an oven. Disposable chafing dishes are available for purchase. All packages are priced per guest and have a twelve guest minimum order.

PREMIUM BUFFET PACKAGE

one room temperature entree
fusilli pasta salad or potato salad
field green salad or romaine caesar
grilled market vegetables
house baked mini desserts or sliced fruit

Grilled Chicken Breast	\$36 pp
Grilled Steak	\$44 pp
Roasted Salmon	\$40 pp
Stuffed Eggplant	\$34 pp
Second Entree	ADD \$8 pp
Add a Side	ADD \$6 pp

SOUTHERN BARBEQUE

select one hot entree:

barbecue pork, buttermilk fried chicken,
barbecue pulled jackfruit

select one:

baked macaroni + cheese
old fashioned potato salad

select one:

brown sugar baked beans
three bean salad

plus:

cole slaw, biscuits + hot sauce

Buttermilk Fried Chicken	\$40 pp
Barbeque Pork	\$48 pp
Barbecue Pulled Jackfruit	\$36 pp
Second Entree	ADD \$8 pp
Add a Side	ADD \$6 pp

SALAD BAR

\$295

serves twelve guests

select two greens:

mixed greens, romaine, arugula,
baby spinach, kale

select two proteins:

grilled chicken, grilled salmon, grilled shrimp,
marinated tofu

select two dressings:

balsamic vinaigrette, green goddess,
citrus vinaigrette, creamy caesar

select six toppings:

grilled corn, tomato, cucumber, carrot, radish,
red pepper, marinated chickpeas, red onion,
olives, croutons, dried cranberries,
candied pecans, bacon, feta, shredded
mozzarella, pecorino

plus:

assorted rolls + butter

TACO BAR

\$38 pp

select two tacos:

chicken tinga, birria-style beef
spicy grilled fish, grilled vegetable

plus:

black beans + yellow rice
esquites, corn tortillas
shredded lettuce, chihuahua cheese, cotija,
roasted tomato salsa, tomatillo avocado salsa,
cilantro, sour cream, limes, tortilla + plantain
chips

CUSTOM HOT BUFFET

Our hot buffet package gives you the opportunity to build your own buffet for your corporate or social function. Select your entree and side dishes, let us know your guest count and we will provide you with the appropriate amount of food. All packages have a twelve guest minimum order and pricing is per guest. Requires heating in an oven.

ENTREES *select one*

Herb Roasted French Cut Chicken herb sauce ^{GF}	\$34 pp
Pomegranate Glazed Chicken Thighs sofrito cannellini beans ^{GF}	\$34 pp
Wine Braised Beef Short Ribs crispy onions, red wine sauce ^{GF}	\$42 pp
Pan Seared Atlantic Salmon roasted red pepper vinaigrette ^{GF}	\$38 pp
Local Wild Striped Bass tri color cauliflower, castelvetro olives, preserved lemon ^{GF}	\$46 pp
Corn + Quinoa Stuffed Sweet Potato smoky black beans, pico de gallo ^{VG GF}	\$32 pp
Stuffed Eggplant couscous, seasonal vegetables, currants, scallions, green tahini ^{VG S}	\$32 pp

SIDES *select two*

Rosemary Roasted Potatoes ^{VG GF}	Roasted Asparagus ^{VG GF} bearnaise aioli
Classic Mashed Potatoes ^{V GF}	Tomato Cobbler ^V garlic + herbs
Baked Macaroni + Cheese ^V	Herb Roasted Carrots + Sugar Snap Peas ^{VG GF}
Sofrito Cannellini Beans ^{VG GF}	Roasted Summer Squash ^{VG GF} chili flakes + lemon
Grilled Market Vegetables ^{VG GF} basil oil	

SALADS *select one*

Field Green Salad cherry tomato, cucumber, smoked sherry vinaigrette ^{VG GF}
Arugula + Strawberry Salad candied pecans, goat cheese, citrus vinaigrette ^{V GF N}
Classic Romaine Caesar parmesan, croutons, creamy caesar dressing

ADD ON

Second Entree	\$8
Add a Side	\$6
Bread Basket 24 pcs	\$45

House Baked Mini Desserts \$145
Chafing dishes + platters available for an additional charge 60 pcs

CUSTOM HOT BUFFET

Our hot buffet package gives you the opportunity to build your own buffet for your corporate or social function. Select your entree and side dishes, let us know your guest count and we will provide you with the appropriate amount of food. All packages have a twelve guest minimum order and pricing is per guest. Requires heating in an oven.

ENTREES *select one*

Herb Roasted French Cut Chicken herb sauce ^{GF}	\$34 pp
Pomegranate Glazed Chicken Thighs sofrito cannellini beans ^{GF}	\$34 pp
Wine Braised Beef Short Ribs crispy onions, red wine sauce ^{GF}	\$42 pp
Pan Seared Atlantic Salmon roasted red pepper vinaigrette ^{GF}	\$38 pp
Local Wild Striped Bass tri color cauliflower, castelvetro olives, preserved lemon ^{GF}	\$46 pp
Corn + Quinoa Stuffed Sweet Potato smoky black beans, pico de gallo ^{VG GF}	\$32 pp
Stuffed Eggplant couscous, seasonal vegetables, currants, scallions, green tahini ^{VG S}	\$32 pp

SIDES *select two*

Rosemary Roasted Potatoes ^{VG GF}	Roasted Asparagus ^{VG GF} bearnaise aioli
Classic Mashed Potatoes ^{V GF}	Tomato Cobbler ^V garlic + herbs
Baked Macaroni + Cheese ^V	Herb Roasted Carrots + Sugar Snap Peas ^{VG GF}
Sofrito Cannellini Beans ^{VG GF}	Roasted Summer Squash ^{VG GF} chili flakes + lemon
Grilled Market Vegetables ^{VG GF} basil oil	

SALADS *select one*

Field Green Salad cherry tomato, cucumber, smoked sherry vinaigrette ^{VG GF}
Arugula + Strawberry Salad candied pecans, goat cheese, citrus vinaigrette ^{V GF N}
Classic Romaine Caesar parmesan, croutons, creamy caesar dressing

ADD ON

Second Entree	\$8
Add a Side	\$6
Bread Basket 24 pcs	\$45

House Baked Mini Desserts \$145
Chafing dishes + platters available for an additional charge 60 pcs

SUMMER

MENU

Bring your summer entertainment up a notch with our special summer options

BACKYARD BARBEQUE *served hot*

select one hot entree:

barbeque pulled pork, buttermilk fried chicken, barbeque pulled jackfruit

select one salad:

southern potato salad
caprese salad
string bean salad

select one hot side:

brown sugar baked beans
sea salt baked potatoes
macaroni + cheese

plus:

house made barbecue sauce, hot honey,
cornbread + lemon honey butter

Fried Chicken	\$40 pp
Pulled Pork	\$42 pp
Barbeque Pulled Jackfruit	\$38 pp
Second Entree	ADD \$8 pp
Add a Side	ADD \$6 pp

PARKSIDE PICNIC BOXES

served in a kraft box lined with red + white checkered paper, compostable cutlery + napkins

Buttermilk Fried Chicken Sandwich \$24 pp
potato salad, hot honey, whole fresh fruit

Cobb Salad Sandwich \$24 pp
macaroni salad, whole fresh fruit

Barbeque Pulled Jackfruit Sandwich ^v \$24 pp
string bean salad, barbeque sauce, whole fresh fruit

add branded tote bags for \$20 each
add checkered picnic blankets for \$50 each
10 days lead time required

SUMMER DESSERT PLATTERS

Banana Pudding Platter \$140
nilla wafers, pastry cream 32 pcs

Summer Bar Cookies 60pcs select one \$145
blueberry
snickerdoodle
lemon



DESSERT

PLATTERS

- House Baked Mini Desserts** ^{V N S} \$145
such as cookies, brownies, bars + tartlets 60 pcs
- Cookie Tin** ^{V N S} \$100
40 pcs
- Classic Cookies** ^V \$32 DOZEN
chocolate chip, oatmeal raisin, snickerdoodle
minimum 2 dozen per flavor
- French Macarons** ^{GF N} \$28 DOZEN
assortment such as chocolate, raspberry,
vanilla, coffee, pistachio + lemon
minimum 2 dozen
- Mini Banana Pudding** ^V \$140
nilla wafers, pastry cream 32 pcs
- Summer Bar Cookies** 60 pcs \$145
one flavor per platter
blueberry
snickerdoodle
lemon
- Sliced Fruit Platter** ^{VG GF} \$150
- S'mores Snack Mix** ^N 30pcs \$160
individual snack bags with graham cereal, marshmallows
+ chocolate peanut butter puppy chow

CAKES + CUPCAKES

- Sour Cream Coffee Cake** ^{V N} \$65
brown sugar + pecan streusel 9" cake
- Cupcakes** ^V \$72 DOZEN
vanilla, chocolate, red velvet or carrot cake
minimum 2 dozen per flavor
- Strawberry Rhubarb Icebox Cake** ^V \$140
pretzel crust, cream cheese mousse
serves 20-25
- Half Sheet Cake** ^V \$225
vanilla, chocolate, red velvet, or carrot cake
serves 40-50 guests

BEVERAGES

Individual Sodas	\$3
coca-cola, diet coke, sprite, ginger ale	
Saratoga Springs Bottled Water	\$4
still or sparkling 12 oz	
Flavored Seltzer Water	\$3
assorted flavors 12oz	
Fresh Orange Juice	\$6
8 oz	
Classic Lemonade	\$6 16 oz \$35 GALLON
includes cups + ice	
Strawberry Lemonade	\$6 16 oz \$35 GALLON
includes cups + ice	
Iced Tea	\$35 GALLON
black tea (sweet or unsweetened) or raspberry hibiscus with cups + ice <i>one gallon</i>	
Iced Cocoa	\$75 GALLON
includes cups, ice + marshmallows	
Cold Brew Iced Coffee	\$75 GALLON
simple syrup, milk, cups + ice <i>one gallon</i>	
Hot Coffee	\$50 REG \$80 MED \$155 LG
regular or decaf, whole milk, sugar, sweetener + cups almond, oat or soy milk add \$12 per quart	
Hot Tea	\$50 REG
whole milk, sugar, sweetener, lemon + cups	
Ice	\$12
ice bowl + scoop 8 lb bag	

REG SERVES 12 | MED SERVES 20 | LG SERVES 48

ADD ON

Contact our sales team to add alcohol + staff to your order.





POLICIES

PLACING YOUR ORDER

Contact our team today at info@dishfoodnyc.com or 347.455.0077. Our offices are open Monday through Friday 9 am to 5 pm. Order inquiries after 5pm will be responded to the following day.

Since our food is created from scratch for you, all orders must be submitted by 2:00 pm, three business days before your order date. All prices and products on our menus are subject to change based on what the market dictates. We will notify you of any changes or replacements.

DELIVERY & PICK UP

Food can be delivered to your event site seven days a week. Delivery charges start at \$60 and are based upon the distance from our kitchen to your location, as well as the day of the week. We also ask for a 60 minute delivery window.

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

PAYMENT, PRICING & CANCELLATION

We request payment in full when placing orders. We gladly accept all major credit cards, wire or e-check. A la carte and per person package pricing requires a twelve person minimum. All orders require a food and beverage minimum order of \$1,000; Sunday: \$1,500; Hamptons/Hudson Valley: \$2,500. A 10% production fee will be applied to all orders. An additional 3% credit card fee will be added to all orders paid by credit card.

Dish Food To Go cancellations must be received with three business days notice. All orders canceled less than three business days in advance will be charged the full amount, including canceling due to inclement weather.

PRESENTATION

Most Dish Food To Go orders will be presented on ready-to-serve, premium compostable platters and bowls. Our platters and food are garnished with fresh herbs, greens and edible flowers.

ALLERGENS & DIETARY RESTRICTIONS

If you have an allergen or 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.

DISPOSABLES & EQUIPMENT

Premium eco-friendly dinner plates, cutlery and napkins are available for a fee. Party Platters and Small Bites Platters include eco-friendly serving utensils + cocktail napkins.

For hot items, disposable chafing dishes with sterno are available for purchase for \$15 per set. Stainless steel chafing dishes are available to rent for \$25 each and includes sterno and stainless serving utensils. Upgrade to our non-disposable platters and display pieces for \$10 per platter. Delivery and pick-up charges apply for rental items.

EVENT STAFF

If you would like to add event staff such as a server, bartender, chef or coat check attendant, we are happy to accommodate your needs. All staff are paid for a five hour minimum. Additional hours are billed in increments of 30 minutes. An administration fee will be added to orders that include equipment rentals and staff.

FULL SERVICE CATERING

If you are interested in full service catering with custom menus, event staff, 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.

TERMS OF SERVICE

View our full terms of service [here](#).