



Passed Hors D'oeuvres Menu
Featuring Spring/Summer 2010

Dish uses seasonal products from local sources whenever possible, so all items are subject to availability.

House Made Ricotta Crostini
honey, citrus zest, ficelle

Slow Cooked Pulled Lamb
on minted polenta cup

Asparagus Tartlet
caramelized leek, fromage blanc

Chicken Cherry Salad
artichoke, tarragon, parmesan cup

Curried Chicken Lollipop
poblano aioli

Grilled Cheese Triangle
fontina, sage

Grilled Shrimp Summer Roll
mango, radish, baby arugula, hoisin-lime

Signature Sirloin Slider
pickle, fondue sauce, mini bun

Seared Beef Tenderloin
chive aioli, slow roasted tomato, herbed toast

Summer Squash Tostada
pickled red onion, avocado mousse, crispy tortilla

Tuna Crudo
cucumber, basil, lemon, mini spoon

Roasted Beet & Carrot Napoleon
goat cheese, parsley vinaigrette, crisp

Peekytoe Crab Cake
tomato ginger relish

Classic Shrimp Cocktail
homemade cocktail sauce, mini cup

Wild Mushroom Empanada
serrano ham, red pepper, parsley

Smoked Trout Latkes
horseradish cream, micro greens, yukons

Zucchini Bisque Shooter
basil, snow crab

Chilled Watermelon Cup
ricotta salata, basil, balsamic

Mini Lobster Roll
home made mayo, lemon, tarragon, soft roll

Mac & Cheese Tartlet
three cheeses, roasted cherry tomato

Deviled Egg
caper, crème fraiche, american caviar

Oyster on the Half Shell
classic mignonette



Cocktail Station Menu

Featuring Spring/Summer 2010

Crudités, Cheese, & Charcuterie

seasonal crunchy & grilled vegetables
chef's selection of artisanal cheeses
pâté, dry cured meats & sausages
olives, smoked almonds, dried fruits
saffron aioli, crackers & baguette

Cheese Fondue Bar

gouda with stout & emmental with white wine
seasonal crunchy & grilled vegetables
dry cured meats & sausages
cubed breads & baguette
apples & fingerlings

Italian Small Plate Station

pesto grilled shrimp
chicken saltimbocca rolled with prosciutto
braised short rib braciola
marinated and grilled artichokes, carrots, zucchini and asparagus
salad of mixed greens, fennel, orange segments & olives
panzanella bread salad

Risotto Bar

featuring three varieties, made to order in front of guests and served in short martini glasses
bay scallop & basil
pancetta & parmesan
wild mushroom & sweet pea

Slider Burger Bar

sirloin, turkey & black bean burgers
topping of pickle, tomato, cheese sauce, bacon & sautéed mushroom
soft potato buns & pita
mini milk shakes & hand cut french fries
three-cheese baked macaroni & cheese

Fresh Mozzarella & Bruschetta Station

fresh burrata mozzarella, ripe tomatoes, fresh basil & arugula
pesto, sundried tomatoes, olive tapanade, roasted pepper & capers
extra virgin olive oil, aged balsamic
crusty italian bread & baguette
made to order in front of your guests

Seafood & Raw Bar

king crab legs & jumbo shrimp cocktail
east and west coast oysters
chilled peekytoe crab salad
citrus tuna crudo
homemade cocktail sauce, classic mignonette, spicy aioli



Dinner Menu

Featuring Spring/Summer 2010

The following menu items may be served as plated courses for a sit down dinner or adapted to fit a buffet or family style dinner.

First Courses

Zucchini Soup

rosemary, crème fraiche

Vegetable Consommé

heirloom beans, winter greens, herbs

Lobster Bisque

fennel, saffron, light cream, garlic crouton

Summer Gazpacho

tomato, watermelon, feta

Citrus Salad

mache, frisee, radish, chive lemonette

Leafy Green Salad

shaved carrot, fried chickpeas, aged sherry vinaigrette

Classic Caesar

romaine hearts, garlic crouton, cherry tomato

Heirloom Tomato Salad

arugula, ricotta salata, balsamic

Warm Asparagus Tart

morels, fromage blanc, micro-greens

Roasted Beet & Carrot Napoleon

goat cheese, parsley vinaigrette, almonds

Salad of Smoked Trout

baby arugula, yukon crisp, horseradish cream

Tuna Crudo

cucumber, basil, lemon, pea shoots

Side Dishes

Grilled Asparagus & Baby Carrot
Zucchini, Summer Squash & Tarragon
Haricot Verts with Crispy Shallot
NJ Tomato, Fresh Mozzarella & Basil
Rosemary Roasted Fingerlings
Scalloped Yukons
Truffled Potato Mash

Main Courses

Grilled Pacific Halibut

lemon butter, toasted kale

Baked Wild Salmon Filet

potato puree, braised swiss chard

Breast of Roasted Chicken

polenta, thyme, spring vegetable julienne

Lamb Chop

pea risotto, mint

Tenderloin of Beef

slow roasted tomato, haricot verts, balsamic

Seared Scallops

lentils, asparagus, chorizo

Wild Pacific Black Cod

hen of the woods, leeks, ginger

Polenta Lasagna

ale braised mushrooms, radicchio, thyme (veg)

Vegetarian Cassoulet

heirloom beans, organic leeks, carrots (veg)

Eggplant Rollatini

pesto risotto, tomato coulis (veg)

Pastas

Blue Crab Ravioli

fresh herbs, tomato broth

Homemade Orecchiette Pasta

favas, scallions, pecorino (veg)

Baked Cavatappi

broccoli pesto, fontina (veg)

Brooklyn Ricotta Ravioli

sweet peas, light cream (veg)

Spinach Tortellini

browned butter (veg)



Dessert Menu

The following items may be served as plated courses for a sit down dinner or adapted to a dessert bar.

Chocolate Banana Bread Pudding

Classic Apple Tart Tatin

Trio of Homemade Sorbets

Rhubarb & Strawberry Napoleon

Spring Berry Panna Cotta

Classic NY Cheese Cake

Blood Orange Mousse Tartlets

S'more Lollipops

White & Dark Chocolate Dipped Strawberries

Guinness Chocolate Cake with Fresh Ricotta

Blueberry Cobbler

Chocolate Hazelnut Mousse Cups

Miniature Crème Brule

Caramel Profiteroles

Miniature Cupcakes

vanilla & pistachio, double chocolate, carrot & pineapple

Custom Cakes, Chocolates, Desserts & Pies

available upon request

Made to Order Doughnut Bar

assortment of home made cake donuts, creatively displayed

seasonal glazes & fruit compotes

chocolate & caramel fondues

candied crushed peanuts, crumb toppings, toasted coconut



ABOUT DISH FOOD & EVENTS

Launched in 2007, Dish Food & Events is a New York City based catering and hospitality company, specializing in creating flavorful food events of all sizes including weddings, cocktail parties, dinner parties, and fundraisers.

Dish is committed to serving great food paired with exceptional service. Simplicity, innovation and elegance are reflected in every step of the event planning process--from designing the perfect menu to seamless execution on the day of your event.

OUR FOOD

From passed hors d'oeuvres to multi-course seated dinners, Dish creates one of kind, seasonal menus that embody our client's sensibilities and needs.

Customized menus served up with a lot of love and personality is what comes out of the Dish kitchen and on to the guests' plates.

Since eating locally produced foods is better for you and better for the planet, Dish uses seasonal, organic products, from local sources whenever possible. Dish also embraces responsible and eco-friendly buying practices to hopefully reduce negative impact on the environment.

This fierce passion for food paired with respect for the planet and top-notch attention to detail is what makes Dish Food & Events stand out from the rest.

OUR STAFF



Ryan Corvaia, Founder & Owner

A former Broadway stage manager, advertising executive and event planner, Ryan followed his true passion of food and hospitality and founded Dish Food & Events in 2007. With the hopes of creating a company that focused on good simple food at affordable prices, Dish has grown to become a full service event catering firm--serving private and corporate clients all over New York City. Ryan would like to thank his mom (for letting him make a mess in the kitchen when he was a kid), Martha Stewart, Julia Child, Ina Garten and Danny Meyer for their influence and inspiration.



Matthew Hutchins, Executive Chef & Pastry

A graduate of the French Culinary Institute, Matt made a name for himself as the owner of Tompkins Square Bakery in The East Village for six years. His beautiful wedding cakes designs have been featured in New York Magazine, Brides and on Good Day New York, just to name a few. Matt's recipes are also featured in the recently released book, The Fundamental Techniques of Classic Pastry Arts, available now at a bookstore near you!

We look forward to serving you.