



Drop Off Catering Menus - Holiday 2009

We are proud to offer the following holiday menus designed to be dropped off at your home or office for a minimum of 15 guests. Your food will be delivered in neatly packaged disposable containers. Some items require minimal assembly or warming and if desired, you are welcome to re-platter on your own serving dishes. Warming and serving instructions are included. Choose your favorite canapé hors d'oeuvres or get creative by adding a selection of our fabulous holiday food platter and displays. We are also happy to help make your event complete with staffing, beverage service, china, and glassware.

BITE SIZE HORS D'OEUVRES

\$22 per guest for 6 items, \$3 each additional item (includes 8-10 pieces per guest)

Non-Vegetarian

Peekytoe Crab Cake
tomato ginger jam

NY Strip Skewer

mustard peppercorn crust with rosemary

Italian Meatball Slider

house made ketchup, sweet pickle, mini bun

Grilled Asparagus Spear

wrapped with prosciutto

Sausage Stuffed Mushroom

mascarpone, parsley, bread crumbs

Shrimp Summer Roll

mango, arugula, lime hoisin dipping

Vegetarian

Caramelized Sweet Onion Tartlet
farmers cheese, herbs

Mac & Cheese Bite

four cheese with panko crust

Stuffed Zucchini Cup

parmesan & herbs

Pan Seared Tofu Lollipop

poblano aioli dipping

Twice Baked Truffled Potato

fingerling, asiago

Deviled Egg

caper, crème fraiche

PARTY PLATTERS

Roasted & Marinated Vegetables

gorgonzola & white bean dips
\$65 (serves 15-20)

Artisanal Cheese Board

with crostini, crackers, fresh grapes & berries
\$95 (serves 15-20)

Antipasti

cured meats, mozzarella, provolone,
roasted red pepper, artichoke, olives & focaccia
\$95 (serves 15-20)

Grilled Zucchini & Goat Cheese Terrine

with basil pesto, kalamatas & sun dried tomato
served with french bread
\$65 (serves 15-20)

Tea Sandwiches

smoked salmon with crème fraiche, on black bread
grilled veg with goat cheddar, mini baguette
chicken cherry salad with tarragon in mini pitas
\$75 (serves 15-20)

Whole Poached Salmon

with haricot verts, lemon and dill sauce
\$135 (serves 10-12)

Sliced Beef Tenderloin Platter

with slow roasted tomatoes, rosemary & balsamic
\$150 (serves 10-12)

Baked Artichoke Dip with Parmesan

served with crunchy baguette & crackers
\$65 / \$100 with crab (serves 15-20)



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DESSERT

Holiday Cookies & Brownies

assortment of shortbread, oatmeal & cranberry
chocolate chip & butter cookies
\$4 per guest (3-4 pieces per guest)

Holiday Tartlets & Mini Desserts

pumpkin pie
berries & cream
rich chocolate cake bites
NY cheese cake
blood orange mousse
chocolate mousse
cannoli puffs
\$6 per guest (3 choices, 3 pc per guest)

Miniature Cupcakes

vanilla & pistachio, double chocolate or
carrot & pineapple
\$4 per guest (2 per guest)

10" Homemade Pies

pumpkin, apple walnut sour cream or pecan
\$22 per pie

Apple Cranberry Cobbler

\$5 per guest

Custom Layer Cakes, Desserts & Pies

available upon request

DETAILS

Staffing

If you would like to add a server, bartender or kitchen chef for your event, we are happy to accommodate your needs. Staffing starts at \$175 per staff person, for a five-hour minimum.

Utensils & Equipment

Drop off orders will be presented on high quality disposable serving platters. Attractive ceramic and wood platters are available for an additional charge. High quality disposable plastic plates, utensils, and paper napkins are available for \$2.00 per guest. If needed, Dish is happy to provide chafing dishes, china, flatware glassware, tables and linens for an additional rental charge.

Ordering

We ask that all orders be placed as far in advance as possible. Please allow at least 48 hours notice for holiday orders. For last minute orders, please call for availability.

Delivery

Delivery to Manhattan (below 125th St) and Brownstone Brooklyn is \$25, \$35 beyond in NYC. For orders over \$1,000, delivery is free. We ask for a one-hour delivery window. Orders requiring equipment pickup will be charged a fee.

Payment

We gladly accept all major credit cards, cash or check. Full payment is due prior to delivery for drop off orders. Some event orders may also require a 50% deposit in advance.

Cancellation

Our food is made fresh from scratch and created just for you. All drop off order cancellations must be received by email or phone 24 hours prior to the order delivery. All orders cancelled within 24 hours will be charged--this includes canceling due to inclement weather. Full service events are subject to different cancellation policies.

Call 347.455.0077 or Email info@dishfoodnyc.com to place your order.

We Look Forward to Serving You!