



# Dish Food To Go

SPRING + SUMMER 2024



**CONTACT US TODAY:**

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# GRAZING BOARDS

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

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

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

### GARDEN

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

### SEA

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

### HOT

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









## 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 <sup>V</sup> \$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 <sup>V</sup> \$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 <sup>GF</sup> 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 <sup>V</sup> 14 pcs \$120

yogurt, granola, berries + honey or  
overnight oats, bananas, berries, chia, oat milk

#### Sliced Fruit Platter <sup>VG GF</sup> \$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 <sup>VG GF</sup> \$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 <sup>S</sup>

miso glaze, asian slaw

### Tomato + Mozzarella <sup>V</sup>

nut-free basil pesto

### Mushroom Torta <sup>VG</sup>

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

### Grilled Vegetable <sup>VG</sup>

white bean spread, nut-free basil pesto

## SIDES

### Fusilli Pasta Salad <sup>V</sup>

market vegetables, parmesan, nut-free pesto

### Old Fashioned Potato Salad <sup>VG GF</sup>

celery, dill, dijon

### Esquites Salad <sup>V GF</sup>

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

### Field Green Salad <sup>VG GF</sup>

cherry tomato, cucumber, smoked sherry vinaigrette

### Classic Romaine Caesar

parmesan, croutons, creamy caesar dressing

### Arugula + Strawberry Salad <sup>V GF N</sup>

candied pecans, goat cheese, citrus vinaigrette

### Mediterranean Quinoa Salad <sup>VG GF</sup>

tomato, cucumber, mint, parsley

### Sea Salt Potato Chips <sup>VG GF</sup>



# GRAB + GO SALADS

Ten piece minimum per variety.



## Equites Salad <sup>GF</sup>

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

grilled flank steak	\$24
grilled chicken	\$22
grilled vegetables <sup>V</sup>	\$20

## Spring Asparagus Salad <sup>GF</sup>

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

grilled chicken	\$22
grilled shrimp	\$24
tofu <sup>V</sup>	\$20

## Mediterranean Salad

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

grilled chicken	\$22
roasted salmon	\$22
falafel balls <sup>V</sup>	\$20

## Rainbow Thai Salad <sup>GF</sup>

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

grilled chicken	\$22
grilled shrimp	\$24
tofu <sup>VG</sup>	\$22

## Kale Salad

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

grilled chicken	\$22
grilled shrimp	\$24
rosemary white beans <sup>V</sup>	\$20

## Superfood Power Salad <sup>VG GF</sup>

\$22
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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.

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

## SIDES + SALADS

Serves 15-20

<b>Fusilli Pasta Salad</b> <sup>V</sup> <b>\$115</b> market vegetables, parmesan, nut-free pesto	<b>Classic Romaine Caesar</b> <b>\$115</b> parmesan, croutons, creamy caesar dressing
<b>Old Fashioned Potato Salad</b> <sup>VG GF</sup> <b>\$115</b> celery, dill, dijon	<b>Arugula + Strawberry Salad</b> <sup>V GF N</sup> <b>\$125</b> candied pecans, goat cheese, citrus vinaigrette
<b>Esquites Salad</b> <sup>V GF</sup> <b>\$115</b> shredded romaine, pickled red onion, cotija, tortilla chips, lime vinaigrette	<b>Mediterranean Quinoa Salad</b> <sup>VG GF</sup> <b>\$125</b> tomato, cucumber, mint, parsley
<b>Field Green Salad</b> <sup>VG GF</sup> <b>\$115</b> cherry tomato, cucumber, smoked sherry vinaigrette	<b>Grilled Market Vegetables</b> <sup>VG GF</sup> <b>\$125</b> 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	<b>ADD \$8 pp</b>
Add a Side	<b>ADD \$6 pp</b>

### 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	<b>ADD \$8 pp</b>
Add a Side	<b>ADD \$6 pp</b>

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

### SIDES *select two*

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

### SALADS *select one*

Field Green Salad cherry tomato, cucumber, smoked sherry vinaigrette <sup>VG GF</sup>
Arugula + Strawberry Salad candied pecans, goat cheese, citrus vinaigrette <sup>V GF N</sup>
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 SUPPLEMENT

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,  
corn bread + lemon honey butter

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

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

### CAKES + CUPCAKES

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

## BEVERAGES

<b>Individual Sodas</b>	<b>\$3</b>
coca-cola, diet coke, sprite, ginger ale	
<b>Saratoga Springs Bottled Water</b>	<b>\$4</b>
still or sparkling 12 oz	
<b>Flavored Seltzer Water</b>	<b>\$3</b>
assorted flavors 12oz	
<b>Fresh Orange Juice</b>	<b>\$6</b>
8 oz	
<b>Classic Lemonade</b>	<b>\$6 16 oz \$35 GALLON</b>
includes cups + ice	
<b>Strawberry Lemonade</b>	<b>\$6 16 oz \$35 GALLON</b>
includes cups + ice	
<b>Iced Tea</b>	<b>\$35 GALLON</b>
black tea (sweet or unsweetened) or raspberry hibiscus with cups + ice <i>one gallon</i>	
<b>Iced Cocoa</b>	<b>\$75 GALLON</b>
includes cups, ice + marshmallows	
<b>Cold Brew Iced Coffee</b>	<b>\$75 GALLON</b>
simple syrup, milk, cups + ice <i>one gallon</i>	
<b>Hot Coffee</b>	<b>\$50 REG \$80 MED \$155 LG</b>
regular or decaf, whole milk, sugar, sweetener + cups almond, oat or soy milk add \$12 per quart	
<b>Hot Tea</b>	<b>\$50 REG</b>
whole milk, sugar, sweetener, lemon + cups	
<b>Ice</b>	<b>\$12</b>
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](mailto: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 \$50 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 5% platform 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](#).