



# Dish Food To Go

SPRING + SUMMER 2025



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</b> <sup>V N</sup>	<b>\$350</b>
assorted artisanal cheese with fresh + dried fruit, yogurt pretzels, honeycomb, olives, cornichons, salted nuts, sunflower seed brittle crackers + crostini	
<b>Cheese + Charcuterie</b> <sup>N</sup>	<b>\$385</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>Rainbow Crudités + Fruit</b> <sup>V GF S</sup>	<b>\$185</b>
selection of crisp raw vegetables + freshly cut and berries beet hummus, green goddess dip, honey mascarpone served in a rainbow array of fresh, vibrant color	
<b>Southern Comfort</b>	<b>\$315</b>
pimento cheese deviled eggs, cucumber dip, smoked fish spread, beer cheese macaroni salad with fresh crudités, cornbread + crackers	
<b>Mediterranean Mezze</b> <sup>V S</sup>	<b>\$325</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>\$350</b>
marinated chicken, marinated steak, garlic herb shrimp + caprese skewers, nut-free basil pesto, roasted red pepper feta dip and garlic herb aioli 96 pcs	
<b>Fiesta Platter</b>	<b>\$285</b>
chicken empanadas, cheese quesadillas, guacamole, roasted tomato salsa, tomatillo avocado salsa, tortilla + plantain chips	
<b>Summer Rolls</b> <sup>S N GF</sup>	<b>\$325</b>
assorted summer rolls including beef, shrimp, pickled vegetable and cured salmon served with peanut sauce, soy ginger sauce + sweet chili 96 pcs	
<b>Jumbo Shrimp Cocktail</b> <sup>GF</sup>	<b>\$385</b>
poached jumbo shrimp with house made cocktail sauce, remoulade sauce and fresh lemon 96 pcs	
<b>Mini Sandwiches</b>	<b>\$175</b>
grilled chicken 'blt'   cobb salad   chicken salad   turkey + swiss steak + cheddar   miso salmon   caprese   vegan 'carnitas' torta   grilled vegetable 30 pcs - select two varieties	
<b>Savory Pastries</b>	<b>\$245</b>
chicken empanadas, spanakopita, asparagus tartlets, reuben roll ups 60 pcs	



## 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>Thai Chicken Skewer</b> <sup>GF</sup> massaman curry sauce	\$170
<b>Gochujang Lettuce Wrap</b> <sup>GF S</sup> gochujang chicken, sesame seeds, crispy shallots	\$170
<b>Fried Chicken Slider</b> tangy slaw, spicy aioli 35 pcs	\$175
<b>Romesco Steak Skewer</b> <sup>GF</sup> julienne vegetables	\$185
<b>Short Rib Summer Roll</b> <sup>GF S</sup> pickled vegetables, cilantro, mint, soy ginger sauce	\$175
<b>Pork Belly BLT</b> <sup>GF</sup> lettuce cup, tomato fennel jam, bearnaise aioli 36 pcs	\$185

### GARDEN

<b>Cucumber Rice Cake</b> <sup>VG GF</sup> wasabi, tamari, furikake	\$155
<b>Deviled Eggs</b> <sup>GF</sup> pimento smoked gouda	\$165
<b>Spinach Tartlet</b> <sup>V</sup> goat cheese, caramelized onion, herbs	\$160
<b>Caprese Skewer</b> <sup>V GF</sup> nut-free basil pesto	\$160
<b>Watermelon + Feta Skewer</b> <sup>V GF</sup> mint, cucumber	\$175
<b>Vegetable Summer Roll</b> <sup>VG GF S</sup> pickled vegetables, cilantro, mint, soy ginger sauce	\$170
<b>Spanakopita</b> <sup>V</sup> roasted pepper dip	\$160

### SEA

<b>Sesame Crusted Tuna Skewer</b> <sup>GF S</sup> pickled green mango, soy ginger sauce	\$205
<b>Mini Lobster Roll</b> lemon chive aioli, bibb lettuce 36 pcs	\$290
<b>Spice Dusted Salmon Skewer</b> <sup>GF</sup> brown butter yogurt	\$195
<b>Smoked Fish Baby Potato</b> <sup>GF</sup> chives, lemon	\$170
<b>Ensalada de Manchego</b> <sup>GF</sup> anchovy, salsa macho, lettuce cup	\$155
<b>Nori Wrapped Tuna</b> <sup>GF S</sup> sushi rice, chili aioli	\$185

### HOT *requires heating*

<b>Mini Crab Cake</b> remoulade	\$185
<b>Pig in Blanket</b> <sup>S</sup> all beef, honey mustard	\$145
<b>Reuben Roll Up</b> pastrami, sauerkraut, russian dressing, dill	\$165
<b>Cheese Quesadilla</b> <sup>V</sup> roasted tomato salsa	\$165
<b>Chicken Empanada</b> salsa verde	\$170
<b>Smoked Meatball</b> sausage gravy, crispy shallots	\$175
<b>Grown Up Grilled Cheese</b> <sup>V</sup> nut-free basil pesto	\$160



DISH

FOOD &  
EVENTS

NYC







## 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> \$22 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 \$30 pp

*select one main course:*

deep dish french toast,  
cheddar + scallion savory bread pudding  
bacon cheddar savory bread pudding,  
egg frittata cupcakes or breakfast burritos  
with breakfast sausage or applewood smoked bacon  
breakfast potatoes + sliced fruit platter

### BREAKFAST BEVERAGES

#### Hot Brooklyn Roasters Coffee

**\$55 MED \$170 LG**

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

#### Hot Tea

**\$55 MED \$170 LG**

whole milk, sugar, sweetener, lemon + cups

#### Cold Brew Iced Coffee

**\$85 GALLON**

simple syrup, milk, cups + ice  
*one gallon*

#### Hot Chocolate

**\$65 MED \$195 LG**

mini marshmallows + cups

#### Fresh Orange Juice

**\$7** per 8 oz bottle

MED SERVES 12 | 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 <sup>V</sup> \$160

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

#### House Cured Salmon \$330

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

#### Avocado Toast <sup>V</sup> \$220

avocado mash, pickled red onion, quinoa salad, toasted pepitas, blistered cherry tomatoes, sliced radish, hard boiled eggs, mini mozzarella, sourdough toasts

#### Frittata Cupcakes <sup>GF</sup> or Mini Quiches \$130

served warm or at room temperature

18 frittatas or 12, 4" quiches

sun-dried tomato, pesto + parmesan <sup>V</sup>

broccoli, bacon + cheddar

cured salmon, cream cheese + dill

#### Mini Breakfast Sandwiches \$145

select two: 24 pcs

egg salad biscuit, bacon, cheese + tomato

vegan egg salad ciabatta, tomato add \$3 per sandwich

lox + dill cream cheese bagel, cucumber

#### Individual Parfaits 14 pcs \$135

yogurt, granola, berries + honey <sup>V GF</sup> or

overnight oats, bananas, berries, chia, oat milk <sup>V GF</sup>

#### Sliced Fruit <sup>VG GF</sup> \$165

### A LA CARTE

#### Hot Sides + Entrees half pan serves 12 \$165

cheddar + scallion or bacon cheddar savory bread pudding

deep dish french toast, breakfast potatoes

#### Breakfast Burritos half pan serves 12 \$165

scrambled eggs, black beans, avocado, salsa + cheddar

can be made with tofu scramble for \$3 pp

#### Bacon or Breakfast Sausage \$185

36 pieces per paalf pan serves 12



## 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

\$30 pp

select up to three sandwiches and one side  
+ cookie and brownie platter **N** or sliced fruit platter **VG GF**

### MINI SANDWICH BUFFET

\$32 pp

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

### GRAB + GO BOXED LUNCH

\$26 pp

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

## ADD ONS

Gluten Free Bread \$3 pp

Snack Box \$160

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

## SANDWICHES

### Grilled Chicken Banh Mi

pickled vegetables, cilantro + mint

### Cajun Chicken Salad **N**

pecans, dried figs, cajun aioli

### Turkey, Swiss + Avocado

lettuce, tomato, dijon

### Pastrami + Swiss

russian dressing, dill pickles, sauerkraut

### Grilled Steak Sandwich

romesco, caramelized onions, roasted tomatoes

### Miso Salmon **S**

miso glaze, asian slaw

### Spicy Roasted Cauliflower **V**

cauliflower steak, vegan ranch, red cabbage slaw

### Vegan 'Carnitas' Torta **VG**

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

### Grilled Vegetable **VG**

olive tapenade, vegan bearnaise aioli

## SIDES

### Fusilli Pasta Salad **V**

market vegetables, parmesan, nut-free basil pesto

### Old Fashioned Potato Salad **VG GF**

celery, dill, dijon

### Ensalada de Manchego **V GF**

arugula, kalamata olives, pumpkin seeds

### Field Green Salad **VG GF**

cherry tomato, cucumber, smoked sherry vinaigrette

### Classic Romaine Caesar

parmesan, croutons, creamy caesar dressing

### Stone Fruit + Heart of Palm Salad **V GF**

arugula, ricotta salata, champagne vinaigrette

### Mediterranean Quinoa Salad **VG GF**

tomato, cucumber, mint, parsley

### Sea Salt Potato Chips **VG GF**



# PROTEIN BOWLS

Ten piece minimum per variety.



## Roasted Tri Color Cauliflower <sup>GF</sup>

roasted squash, tri color quinoa + lentils, pickled red onion, spiced yogurt dressing

grilled chicken **\$24**

grilled shrimp **\$26**

tofu v **\$22**

## Mediterranean

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

grilled chicken **\$24**

roasted salmon **\$26**

falafel balls v **\$22**

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

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

grilled chicken **\$24**

grilled shrimp **\$26**

tofu v **\$22**

## Kale Caesar

baby kale, romaine, parmesan, tomatoes, radish, olives, toasted breadcrumbs, caesar dressing

grilled chicken **\$24**

grilled shrimp **\$26**

rosemary white beans v **\$22**

## Superfood Power Bowl <sup>VG GF</sup> **\$22**

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 <sup>GF</sup>

parmesan broccolini, charred corn, baby carrot, roasted red pepper sauce

**\$245 PLATTER**

### Parmesan Breaded Chicken Breast

pickled peppers + onions

**\$245 PLATTER**

### Grilled Petite Filet of Beef <sup>GF</sup>

blistered shishitos, charred tomato, nut-free basil pesto

**\$375 PLATTER**

### Oven Roasted Salmon <sup>GF</sup>

stewed chickpeas, corn and tomato

**\$310 PLATTER**

### Caponata Stuffed Eggplant <sup>VG GF</sup>

balsamic glaze, tomato veloute

**\$195 PLATTER**

### Barbeque Jackfruit Stuffed Peppers <sup>VG GF</sup>

pumpkin seed salsa macho, cilantro

**\$195 PLATTER**

## SIDES + SALADS

Serves 15-20

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

market vegetables, parmesan, nut-free basil pesto

**\$125**

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

celery, dill, dijon

**\$125**

### Stone Fruit + Heart of Palm <sup>V GF</sup>

arugula, ricotta salata, champagne vinaigrette

**\$125**

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

cherry tomato, cucumber, smoked sherry vinaigrette

**\$125**

### Classic Romaine Caesar

parmesan, croutons, creamy caesar dressing

**\$125**

### Ensalada de Manchego <sup>V GF N</sup>

arugula, kalamata olives, pumpkin seeds

**\$150**

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

tomato, cucumber, mint, parsley

**\$140**

### Grilled Market Vegetables <sup>VG GF</sup>

basil oil

**\$140**

## ADD ON

House Baked Mini Desserts

60 pcs **\$170**



## GRAB + GO SNACKS

minimum 6 per variety

**hal's kettle chips** 2 oz bag **\$3**

original sea salt  
salt + vinegar  
barbeque  
buffalo ranch  
jalepeño

**hal's popcorn or pretzels** **\$3**

**kind bars** **\$4**  
assorted flavors

**sabra snack cups**  
classic hummus + pretzels <sup>S VG</sup> **\$6**  
guacamole + corn chips <sup>VG</sup> **\$7**

**block + barrel cheese snack packs** <sup>N</sup> **\$8**  
three cheeses, wheat crackers, almonds

**chobani yogurt cups** **\$4**  
assorted flavors



## 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

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 GF	\$40 pp
Grilled Steak GF	\$48 pp
Roasted Salmon GF	\$44 pp
Stuffed Eggplant VG GF	\$38 pp
Second Entree	<b>ADD \$9 pp</b>
Add a Side	<b>ADD \$7 pp</b>

### MAKE YOUR OWN GYRO BAR

**select two proteins:** \$48 pp  
marinated lamb, mediterranean chicken,  
beef kofta GF  
falafel VG GF

fresh pita, saffron basmati rice VG

tzatziki, hummus, red pepper feta dip, hot  
sauce V S

plus

fattoush salad with sumac yogurt dressing V

mixed marinated olives, pepperoncini,  
spiced fried chickpeas VG GF

Third Entree **ADD \$9 pp**

### POKE STATION

\$52 pp

sushi rice and coconut rice

served with

**select two proteins:**

marinated tuna, grilled chicken,  
marinated salmon GF  
marinated tofu VG GF

wakame salad, vermicelli salad VG GF S

plus

seared BBQ edamame, pickled ginger,  
pickled plums, diced mango,  
toasted sesame seeds, sriracha sesame aioli,  
sliced avocado, togarashi aioli, yuzu  
vinaigrette, japanese rice seasoning VG GF S

Third Protein **ADD \$9 pp**

### TACO BAR

\$42 pp

**select two tacos:**

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

**plus:**

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

## 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>	\$38 pp
Stuffed Chicken	gruyere, sage gremolata <sup>GF</sup>	\$38 pp
Wine Braised Beef Short Ribs	crispy onions, red wine sauce <sup>GF</sup>	\$50 pp
Pan Seared Atlantic Salmon	roasted red pepper vinaigrette <sup>GF</sup>	\$42 pp
Roasted Cod	roasted mushrooms, sauteed spinach <sup>GF</sup>	\$50 pp
Caponata Stuffed Eggplant	balsamic glaze, tomato veloute <sup>VG S</sup>	\$36 pp
Barbeque Jackfruit Stuffed Peppers	pumpkin seed salsa macho, cilantro <sup>VG GF</sup>	\$36 pp

### SIDES *select two*

Rosemary Roasted Potatoes <sup>VG GF</sup>	Grilled Asparagus <sup>V GF</sup> bearnaise aioli
Classic Mashed Potatoes <sup>V GF</sup>	Corn Pudding <sup>V</sup> creamed sweet corn, rosemary cornbread topping
Baked Macaroni + Cheese <sup>V</sup>	Herb Roasted Carrots + English Peas <sup>VG GF</sup>
Sofrito Cannellini Beans <sup>VG GF</sup>	Creamed Spinach <sup>V</sup> garlic, lemon zest
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>
Stone Fruit + Heart of Palm Salad	arugula, ricotta salata, champagne vinaigrette <sup>V GF N</sup>
Classic Romaine Caesar	parmesan, croutons, creamy caesar dressing

## ADD ON

Second Entree	\$9
Add a Side	\$7
Bread Basket 24 pcs	\$45
House Baked Mini Desserts	\$170

*Chafing dishes + platters available for an additional charge 60 pcs*



## SUMMER MENU

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

### SUMMER FARM STAND *served hot*

**choose one hot entree:**

buttermilk fried chicken, barbeque pulled pork,  
smoked brisket with horseradish cream  
barbeque pulled jackfruit <sup>VG</sup>

**select one salad:**

chickpea green bean + kidney bean salad <sup>VG GF</sup>  
heirloom tomato salad <sup>V GF</sup>  
macaroni salad <sup>V</sup>

**select one hot side:**

sauteed summer squash <sup>VG GF</sup>  
sea salt baked potatoes <sup>VG GF</sup>  
summer corn + tomato succotash <sup>VG GF</sup>

**plus:**

rind-on watermelon wedges with tajin <sup>VG GF</sup>  
house made barbecue sauce, hot honey <sup>VG GF</sup>  
cornbread + lemon honey butter <sup>V</sup>

Smoked Brisket	\$48 pp
Fried Chicken	\$44 pp
Pulled Pork	\$53 pp
Barbeque Pulled Jackfruit	\$42 pp
Second Entree	<b>ADD</b> \$9 pp
Add a Side	<b>ADD</b> \$7 pp

## PARKSIDE PICNIC BOXES

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

**Buttermilk Fried Chicken Sandwich** \$26pp  
potato salad, hot honey, whole fresh fruit

**Cobb Salad Sandwich** \$26 pp  
macaroni salad, whole fresh fruit

**Barbeque Pulled Jackfruit Sandwich** <sup>VG</sup> \$26 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** 32 pcs <sup>V</sup> \$155  
nilla wafers, pastry cream

**Summer Bar Cookies** 60pcs select one <sup>V</sup> \$160  
blueberry  
snickerdoodle  
lemon





## DESSERT

### PLATTERS

<b>House Baked Mini Desserts</b> <sup>V N S</sup>	<b>\$170</b>
such as cookies, brownies, bars + tartlets 60 pcs	
<b>Cookie Tin</b> <sup>V N S</sup>	<b>\$120</b>
assorted seasonal cookies 40 pcs	
<b>Classic Cookies</b> <sup>V N</sup>	<b>\$30 DOZEN</b>
chocolate chip, oatmeal, snickerdoodle minimum 2 dozen per flavor	
<b>French Macarons</b> <sup>GF N</sup>	<b>\$175</b>
assortment such as chocolate, raspberry, vanilla, coffee, pistachio + lemon 60 pcs	
<b>Seasonal Bar Cookies</b> <sup>V</sup>	<b>\$160</b>
one flavor per platter   60 pcs per platter blueberry lemon peach	
<b>Sliced Fruit</b> <sup>VG GF</sup>	<b>\$165</b>
<b>S'mores Snack Mix</b> <sup>N</sup>	<b>\$175</b>
individual snack bags with graham cereal, marshmallows + chocolate peanut butter chex 30 pcs	

### CAKES + CUPCAKES

<b>Sour Cream Coffee Cake</b> <sup>V N</sup>	<b>\$70</b>
brown sugar + pecan streusel 9" cake	
<b>Cupcakes</b> <sup>V</sup>	<b>\$65 DOZEN</b>
vanilla, chocolate, red velvet or carrot cake minimum 2 dozen per flavor	
<b>Strawberry Rhubarb Icebox Cake</b> <sup>V</sup>	<b>\$155</b>
pretzel crust, cream cheese mousse serves 20-25	
<b>Olive Oil Cake</b> <sup>V</sup>	<b>\$155</b>
lemon curd, seasonal fruit, vanilla buttercream serves 20-25	
<b>Half Sheet Cake</b> <sup>V</sup>	<b>\$250</b>
vanilla, chocolate, red velvet, or carrot cake serves 40-50 guests	

## BEVERAGES

### Individual Sodas + Seltzers \$4

coca-cola, diet coke, sprite, ginger ale, assorted la croix  
12 oz can

### Saratoga Springs Bottled Water \$5

still or sparkling 12 oz bottle

### Individual Poppi Soda + Just Iced Tea \$6

assorted poppi flavors or assorted just iced tea  
12 oz can

### Fresh Orange Juice \$7

8 oz bottle

### Classic Lemonade \$7 16 oz \$38 GALLON

includes cups + ice

### Strawberry Lemonade \$7 16 oz \$38 GALLON

includes cups + ice

### Iced Tea \$38 GALLON

black tea (sweet or unsweetened) or moroccan mint  
with cups + ice one gallon

### Cold Brew Iced Coffee \$75 GALLON

simple syrup, milk, cups + ice  
one gallon

### Hot Brooklyn Roasters Coffee \$55 MED \$170 LG

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

### Hot Tea \$55 MED \$170 LG

whole milk, sugar, sweetener, lemon + cups

### Ice \$14

ice bowl + scoop 8 lb bag

MED SERVES 12 | LG SERVES 48

## ADD ON

Contact our sales team to add alcoholic  
beverages + 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 \$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 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](#).