



DISH | FOOD & EVENTS | NYC

HAMPTONS PARTY PACKAGE

Spring + Summer

Dish Food & Events is an award-winning, full-service catering and events company serving all of New York City and The Hamptons for over 17 years. Recognized for our warm hospitality and delicious food, Dish creates remarkable weddings, social gatherings, and corporate events. Our one-stop, full-service cocktail party package includes delicious appetizers, event staff + bar service. [Contact us](#) now to start planning your event.

Appetizers

\$130 per guest

Includes appetizer Service for 2 Hours with choice of:
Six Hors D'oeuvres, Market Table OR Mezze Station
Event Staff + Supplies
Delivery + Event Production

Bar Service

soft bar **\$50 per guest**

beer + wine **\$60 per guest**

premium full bar **\$70 per guest**

top shelf full bar **\$80 per guest**

Includes Beverages, Mixers, Ice + Garnishes
Bar Staff, Glassware, Bar Equipment + Supplies
Delivery + Event Production
Add \$20 per guest for bar only service (no food).

3 Hour Event
Sales Tax and Gratuity Additional

35 Guest Minimum
Tables, Chairs + Linens Additional

MENU

Spring + Summer Hamptons

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PASSED HORS D'OEUVRES *select six*

LAND

Fried Chicken + Waffle Cone N S
bacon jam

Smoked Meatball
sausage gravy, crispy shallots

Steak Frites GF
gaufrette chip, creamy spinach

Short Rib Terrine GF
goat cheese mousse

Thai Chicken Skewer GF
massaman curry marinade

Mini Croque Monsieur
pancetta, dijon bechamel

Pig in Blanket s
all beef, everything spice, honey mustard

Chicken Parmesan
whipped ricotta, basil

SEA

Sesame Crusted Tuna S
mango salsa, ponzu gel, wonton crisp

Mini Lobster Roll
lemon chive aioli

Nori Wrapped Tuna GF
sushi rice, chili aioli

Hamachi Crudo GF
cucumber lime water, fresno chili salsa

Mini Crab Cake
remoulade

Miso Cod GF S
sweet potato latke, bok choy, sesame

Smoked Fish Baby Potato GF
chive, lemon

Ensalada de Manchego GF
salsa macho, anchovy, lettuce cup

GARDEN

Heart of Palm Ceviche v GF
corn salsa, aji amarillo

Grown Up Grilled Cheese v
nut-free basil pesto

Caprese Skewer v GF
basil pesto

Vegetable Summer Roll VG, GF, S
cilantro, mint

Fried Mac + Cheese Bite v
tomato jalepeño jam

Mushroom Arepa v GF
cotija, mint, avocado crema

Spinach + Goat Cheese Tartlet v
caramelized onion, herbs

Cucumber Rice Cake VG GF
wasabi, tamari, furikake

V=vegetarian | VG=vegan | GF=gluten free | N=contains nuts | S=contains sesame

MINI SWEETS

caramel brownie bites, cookies, tartlets + petit fours
add \$8 per guest for passed | \$14 for stationary

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COCKTAIL STATIONS

Market Table

selection of artisanal cheese, fresh + dried fruit
roasted salted nuts, yogurt pretzels, seasonal crostini
marinated olives, fancy cut crudites, seasonal spreads
house made pickles, fresh breads, crackers + breadsticks

included in the appetizer package or

add to passed hors d'oeuvres for \$36 per guest

add charcuterie \$5 per guest

Mediterranean Mezze

marinated chicken skewers + vegetable skewers
cucumber, tomato, feta salad, quinoa tabbouleh
shredded carrot salad, olives, artichokes
hummus, tzatziki + roasted red pepper dip
crackers, breadsticks + pita

included in the appetizer package or

add to passed hors d'oeuvres for \$36 per guest

Lobster Roll + Rosé Cart

long island lobster rolls

potato chip cones

rosé on ice

\$40 per guest

Raw Bar

oysters on the half shell
shrimp cocktail + classic ceviche
cocktail sauce, remoulade, mignonette, lemon, tabasco
fancy cut crudites

\$48 per guest

add crab claws or lobster \$12 per guest

Seafood Boil

Peel + eat shrimp, clams, mussels, corn, sausage,
potatoes

Served on brown paper family style to share

\$65 per guest

add lobster \$15 per guest

Smashburger Bar

beef, turkey and black bean

plus

bacon, lettuce, tomato, red onion
onion rings or crinkle cut french fries
field green salad

house made assorted pickles
ketchup, beer cheese, mustard, mayo, hot sauce

\$40 per guest

Brazilian Churrasco Station

select two proteins

grilled steak, aji chicken, passionfruit marinated salmon
coconut shrimp, or aji sweet potatoes

plus

pork sausages, vegetable skewers, grilled pineapple
pão de queijo, yuca fries

\$65 per guest

Sushi Bar

a colorful display of handmade sushi + sashimi such as:
yellowtail, tuna, salmon + vegetable sushi
creative signature rolls such as rainbow + dragon rolls
summer rolls, vegetable rolls + spicy rolls
seaweed salad + edamame
soy, wasabi, pickled ginger, spicy mayo

\$55 per guest

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BAR PACKAGES

Soft Bar

coke, diet coke, sprite, ginger ale, sparkling water
club soda, tonic, cranberry juice, orange juice, lime juice
grapefruit juice, bitters, simple syrup
ice + garnishes
\$50 per guest

Beer + Wine

premium beer selection, NA beer
house red + white wine
+ soft bar offerings
\$60 per guest

Premium Full Bar

tito's vodka, bombay london dry gin, bacardi rum,
sauza tequila blanco, jim beam bourbon,
dewars scotch, sweet + dry vermouth, triple sec
premium beer selection, NA beer
house red + white wine
+ soft bar offerings
\$70 per guest

Top Shelf Full Bar

grey goose vodka, bombay sapphire gin, bacardi rum,
patron tequila + rosoluna mezcal
the glenlivet scotch, maker's mark bourbon
sweet + dry vermouth, cointreau, campari, mezcal
premium beer selection, NA beer
house red + white wine
+ soft bar offerings
\$80 per guest

SPECIALTY COCKTAILS \$8 per guest

Vesper

gin, vodka, lillet

Flirty + Famous

mezcal, aperol, yellow chartreuse, lime

Midnight Manhattan

bourbon, cynar, vermouth

Bicycle Thief

gin, campari, grapefruit, lemon

Pink Paloma

tequila, grapefruit, lime

Passionfruit Martini

gin, lime

Watermelon Margarita

tequila + lime

Kentucky Buck

bourbon, ginger, lemon, strawberry

Espresso Martini

vodka, kahlua

ADD A BUBBLY WALL OR FROSÉ CART \$15 per guest

View our [Terms of Service](#) + [Contact Us](#) to Start Planning Your Event

