



## FULL-SERVICE COCKTAIL 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

**\$80** per guest

Appetizer Service for 2 Hours:

Choose **one**  
Six Hors D'oeuvres  
Market Table  
Mezze Station

*Includes:* Event Staff + Equipment  
Delivery + Event Production

### Bar Service

soft bar **\$45** per guest

beer + wine **\$55** per guest

premium full bar **\$65** per guest

top shelf full bar **\$75** per guest

*Includes:* Beverages, Mixers, Ice + Garnishes  
Bar Staff, Glassware, Bar Equipment + Supplies  
Delivery + Event Production

3 Hour Event      35 Guest Minimum  
Sales Tax and Gratuity Additional      Tables, Chairs + Linens Additional

subject to rate increases for high volume dates

# MENU

Spring + Summer

**DISH** | FOOD & EVENTS | NYC

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**

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### 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**

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### Dumpling Bar

*select 3 dumplings*

bbq pork buns, pork shu mai

shrimp + snow pea dumplings

chicken and cabbage dumplings

steamed vegetable dumplings

*plus*

sesame noodle salad + bok choy salad

soy sauce, chili crisp, sriracha

**\$42 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**

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### 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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347.455.0077 | info@dishfoodnyc.com | dishfoodnyc.com

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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  
**\$45 per guest**

### Beer + Wine

premium beer selection, NA beer  
house red + white wine  
+ soft bar offerings  
**\$55 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  
**\$65 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  
**\$75 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

