



Holiday Dinner Catering

with Dish Food & Events

Make Dish your holiday tradition. Our festive dinner packages and à la carte selections are now available for delivery and pickup throughout the fall and winter months. Whether you're planning a cozy gathering or a seasonal celebration, we've got you covered with delicious, ready-to-heat meals. Each order comes with detailed heating instructions for a stress-free experience. We can't wait to be part of your holiday table!

ORDER TODAY

347.455.0077 | info@dishfoodnyc.com



Holiday Dinner Package

\$1,000 food and beverage minimum order

ENTREES *select one*

- roasted turkey** \$44 pp
pan gravy, cranberry orange sauce
- maple glazed ham** ^{GF} \$48 pp
mustard sauce
- holiday beef brisket** ^{GF} \$56 pp
caramelized onions
- carrot wellington** ^{VG N} \$42 pp
coconut yogurt, mustard frills

SIDES *select three*

- bread stuffing** onion, celery + herbs
- classic mashed potatoes** ^{V GF}
- noodle kugel** ^V
- maple glazed sweet potatoes** ^{VG GF}
- sauteed green beans** toasted almonds ^{VG GF N}
- mac + cheese** ^V
- roasted brussels sprouts** garlic + lemon ^{VG GF}
- harvest salad** kale, cranberries, pepitas, goat cheese, lemon ^{V GF}

Add an Entree

ADD \$9 pp

Add a Side

ADD \$7 pp



v = vegetarian | vg = vegan | gf = gluten free | n = contains nuts | s = contains sesame



A La Carte Appetizers

V = vegetarian

VG = vegan

GF = gluten free

N = contains nuts

S = contains sesame

GRAZING BOXES

All grazing boards serve 10 guests.

Gourmet Cheese v, n

\$165

assorted artisanal cheese with fresh + dried fruit, yogurt pretzels, honeycomb, olives, cornichons, salted nuts, sunflower seed brittle crackers + crostini

Cheese + Charcuterie n

\$175

assorted artisanal cheese, cured meats + salami, fresh + dried fruit, yogurt pretzels, pickles, grainy mustard, seasonal preserves, salted nuts, sunflower seed brittle, crackers + crostini

Rainbow Crudités + Fruit vg, gf, s

\$90

selection of crisp raw vegetables + freshly cut fruit and berries, beet hummus, green goddess dip, honey mascarpone, served in a rainbow array of fresh, vibrant colors

Jumbo Shrimp Cocktail gf

\$195

poached jumbo shrimp with house made cocktail sauce, remoulade sauce and fresh lemon 48pcs



A La Carte Appetizers

MINI BITES

24 pieces per order

Mini Crab Cake

remoulade

\$95

Pig in Blanket s

all beef, honey mustard

\$75

Smoked Meatball

sausage gravy, crispy shallots

\$90

Vegetable Summer Roll *vg, gf, s*

pickled vegetables, cilantro, mint, soy ginger sauce

\$85

Spanakopita *v*

roasted pepper dip

\$80

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A La Carte

EXTRAS

Maple Glazed Ham \$160 serves 10

Herb Roasted Pasture Raised Boneless Turkey Breast \$70 serves 5

Whole Herb Roasted Cabbage tomato veloute, crunchy gremolata vg \$60 serves 5

Impossible Shepherd's Pie vg \$60 serves 5

Butternut Squash Soup vg \$35 QUART

Turkey Pan Gravy \$40 QUART

Cranberry Orange Sauce vg \$15 PINT

Southern Cornbread butter v \$30 serves 10

Pull Apart Dinner rolls v \$30 DOZEN

Baked Macaroni + Cheese \$70 serves 10

Herb Roasted Carrots and Turnips \$70 serves 10

Grilled Market Vegetables \$70 serves 10

DESSERT

Caramel Apple Pie \$45 SERVES 6 TO 8

Spiced Pumpkin Pie \$45 SERVES 6 TO 8

Pecan Pie \$45 SERVES 6 TO 8

House Baked Mini Desserts \$105 36 PIECES

Cookie Tin \$100 40 PIECES

Ask us about full service catering with serving staff and beverage service.





Delivery + Pickup

Pickup at 42-25C Vernon Boulevard, Queens, NY
Delivery within NYC starts at \$60

All orders on December 24 and 31 require a \$2,500 food minimum. On all other days, minimum order size is \$1,000 Monday-Saturday; \$1,500 Sunday.

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