

DISH FOOD AND EVENTS

2026 Super Bowl Catering

Order today! Call 347.455.0077 or email info@dishfoodnyc.com





Grazing Boards

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

Seven Layer Dip VGF

guacamole, sour cream, salsa, refried beans, lettuce, tomato + cheese, tortilla + plantain chips

\$145 HALF PAN

Southern Comfort

pimento smoked gouda deviled eggs, benedictine dip, smoked fish spread, beer cheese dip, fresh crudites, cornbread, crackers + pretzel bread

\$315 PLATTER

Fiesta Platter

chicken or vegetable empanadas, cheese quesadillas, guacamole, roasted tomato salsa, tortilla + plantain chips

\$285 PLATTER

Skewer Station GF

marinated chicken, marinated steak, garlic herb shrimp + caprese skewers, nut-free basil pesto, roasted red pepper feta dip and garlic herb aioli / 96 pcs

\$350 PLATTER

Rainbow Crudités + Fruit V

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 color

\$185 PLATTER

Cheese + Charcuterie Board

imported + domestic cheese, cured meats, paté, fresh + dried fruit, olives, cornichons, grainy mustard, seasonal chutney, salted nuts, crackers + crostini

\$385 PLATTER

V = vegetarian

VG = vegan

GF = gluten free

N = contains nuts

S = contains sesame

Hors d'Oeuvres

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.

Classic Buffalo Chicken Wings ^{GF}

carrots, celery + blue cheese / 48pcs

\$175

Jalepeño Poppers

monterey jack, marinated shrimp, cilantro aioli / 48pcs

\$165

Quesadillas ^{V GF}

roasted tomato salsa

\$165

Beef Pig in Blanket

rustic honey mustard

\$145

Smoked Meatball ^{GF}

sausage gravy, crispy shallots

\$175

Grown Up Grilled Cheese ^V

basil pesto

\$160

Fried Chicken Slider

tangy slaw, spicy aioli / 35 pcs served room temperature

\$175

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Sweets

House Baked Mini Desserts **V**

such as cookies, brownies, bars + tartlets / 60 pcs

\$170

Classic Cookies **V**

chocolate chip, oatmeal raisin, snickerdoodle / minimum 2 dozen

\$30 DOZEN

Cupcakes **V**

vanilla, chocolate, red velvet, funfetti or carrot cake / minimum 2 dozen per flavor

\$65 DOZEN

Beverages

Individual Sodas

coca-cola, diet coke, sprite, ginger ale

\$4

La Croix Sparkling Water

assorted flavors / 12oz

\$4

Classic Lemonade

/ serves 15 and includes ice + cups

\$38 GALLON

Iced Tea

black tea (sweet or unsweetened) or moroccan mint / includes ice + cups

\$38 GALLON

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Ask our team about adding staff + bar service



Delivery + Pickup

Delivery on 9:00am - 2:00pm on Sunday, February 8th

Pick up is available at our LIC location.

Delivery within NYC starts at \$65 | \$1,000 food minimum.

We require 3 business days notice for all orders.



ORDER TODAY

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[info@dishfoodnyc.com](mailto:info@dishfoodnyc.com)

LIKE TO TALK?

CALL US 347-455-0077