HEART HOSPITALITY. BOLD FLAVORS. FLAWLESS EXECUTION.

COCKTAIL PARTY PACKAGE

FALL & WINTER 2026

DISH | FOOD & EVENTS | NYC

DISHFOODNYC.COM

PACKAGE PRICING

3 Hour Event | 35 guest minimum

FOOD

$80 per guest

select six mini bites
food to be served for two hours

INCLUDES
serving staff, event chefs,
serving pieces
delivery + event production fees

BAR

soft bar	$45 per guest
beer & wine	$60 per guest
premium full bar	$75 per guest
top shelf full bar	$80 per guest

INCLUDES
beverages, mixers, ice + garnishes
bartenders, glassware
bar equipment + supplies
delivery + event production fees

all orders are subject to NYS sales tax
tables, chairs + linens additional

Prices are subject to rate increases for high volume dates.
Gratuities for staff who provided service to the guests are completely at the client's discretion and are greatly appreciated.
Dish Food & Events does not accept any gratuities on behalf of event staff employees. Gratuities should be paid directly to the staff.

PASSED MINI BITES

A curated assortment of chef-crafted mini bites designed for passing.

Select six

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

LAND

FRIED CHICKEN + WAFFLE CONE N, S
bacon jam

FIRECRACKER MEATBALL S
firecracker sauce, sesame
(plant based available)

STEAK FRITES GF
gaufrette chip, creamy spinach

MINI CROQUE MONSIEUR
pancetta, dijon bechamel

CHICKEN ROULADE GF
buffalo spice, blue cheese, celery

DUCK SPRING ROLL
sweet chili sauce

PIG IN BLANKET S
all beef, everything spice, honey mustard

MINI CHICKEN PARM
whipped ricotta, basil

SEA

SPICY TUNA TARTARE GF
black sesame, mango hot sauce, rice cake

MINI LOBSTER ROLL
lemon, chive aioli +$3/guest

SMOKED SHRIMP TACO S, GF
yuzu, wasabi aioli, taro

HAMACHI CRUDO GF
cucumber lime water, fresno chili salsa

POTATO PAVE + CAVIAR GF
creme fraiche
(plant based available)

MINI CRAB CAKE
remoulade

MISO COD S
sweet potato latke, bok choi, sesame

OCTOPUS LOLLIPOP GF
chorizo glaze, smoked tomato chutney, celery leaf

GARDEN

POLENTA CAKE VG, GF
tomato fennel jam

GREEN TOMATO LAVASH V
mint, dill, benedictine, pumpernickel

APPLE FENNEL CROSTINI V
camembert, thyme

JACKFRUIT MINI TACO VG, GF
chipotle, red cabbage slaw, avocado crema

VEGETABLE SUMMER ROLL VG, GF, S
cilantro, mint

PORCINI ARANCINI V
pecorino aioli
add shaved black truffle +$3/guest

BUTTERNUT SQUASH + GOAT CHEESE TARTLET V
caramelized onion, herbs

VEGAN CUCUMBER BITE VG, GF
bulgur salad, mushroom, dried figs

Enhancement: COCKTAIL BOWLS

V | vegetarian
VG | vegan
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Enhance your mini bites package with an elegant, fork-friendly small plate served in petite bowls, perfect for tray passing or presented at a station.

Select one: +$26/guest, +$14/guest each additional bowl. Package pricing includes staff + serving pieces.

LAND

BRAISED CHICKEN THIGH GF
coq au vin style with potato puree

SHORT RIB GF
carrot puree, fried shallots

LAMB MEATBALLS GF
moussaka

CRISPY PORK BELLY GF
tamarind pork jus, xo sauce, radish salad

DUCK CONFIT
white beans, fennel, orange gastrique

SEA

POACHED COD
potato, brown butter yogurt, dill

ARCTIC CHAR
green pea cream, giardiniera, smoked trout roe

TUNA BOWL GF, S
japanese chile, yuzu, white soy

SEARED SCALLOP
corn salsa, truffle emulsion

BUTTER POACHED LOBSTER
parsnip puree + green apple
add $6pp

GARDEN

GNOCCHI FLORENTINE V
parmesan, spinach, mushrooms

BURRATA V
preserved peach caponata, pistachio

CARROT WELLINGTON VG, N
parsnip puree, mustard frills

BRAISED MAITAKE V GF
sherry, black peppercorn sauce, chervil

PORCINI RISOTTO V
asparagus, pecorino sardo, garlic chips

Enhancement: COCKTAIL STATIONS

Enhance your mini bites package with artfully decorated appetizer stations offering a variety of flavors for guests to graze and enjoy throughout cocktail hour.

HOUSE ANTIPASTI

A vibrant Italian-style display of cured meats, cheeses, and vegetables—finished with playful Caesar salad cups.

italian cured meats + cheeses
bruschetta two ways: white bean & olive + green tomato
little gem caesar salad cups
house made focaccia, marinated artichokes, olives, grilled vegetables, grape mostarda, aged balsamic, extra virgin olive oil
+$45 per guest

MEDITERRANEAN MEZZE

Fresh herbs, bright flavors, and classic mezze come together in this Mediterranean and Middle Eastern spread.

marinated chicken skewers, vegetable skewers
cucumber tomato + feta salad, quinoa tabbouleh,
carrot salad, olives, artichokes, hummus, tzatziki
roasted red pepper dip
crackers, breadsticks, pita
+$45 per guest

FLATBREAD TABLE

A selection of warm flatbreads and fresh salads, featuring classic, crowd pleasing favorites.

select two flatbreads:
tomato, mozzarella + basil pesto
soppressata, mozzarella + tomato
morels, ricotta, herbs + balsamic
artichoke, 3-cheeses + basil
select one salad:
field green or caesar salad
plus citrus scented marinated olives, sesame bread sticks
+$45 per guest

RAW BAR

An elegant coastal display of freshly chilled seafood on ice.

oysters on the half shell
shrimp cocktail
fluke aguachile
fancy cut crudites cups
cocktail sauce, remoulade, mignonette, lemon, tabasco
+$60 per guest

NEW YORK, NEW YORK

New York City street food and bodega classics, served with nostalgic flair.

nathan's mini hotdogs
margherita pizza
bacon, egg & cheese empanadas
pretzel bites, jars of dill pickles
+$45 per guest

DUMPLING BAR

Steamed dumplings and savory bites paired with bold sauces and fresh, balanced sides.

select three dumplings:
bbq pork buns, pork shu mai, shrimp + snow pea dumplings, chicken + cabbage dumplings, steamed vegetable dumplings
plus sesame noodle salad, bok choy salad, soy sauce, chili crisp, sriracha
+$45 per guest

PASSED MINI SWEETS

Chef's selection of bite-sized desserts and petit fours for a deliciously sweet finish.

salted caramel brownie bites, cookies, tartlets + petit fours
+$10 per guest

Enhancement: DINNER STATIONS

Enhance your mini bites package with chef-attended dinner stations offering more substantial, chef-crafted dishes for guests to enjoy.

HAND PRESSED TACOS

Soft corn tortillas hand-pressed and toasted on the plancha, then filled with bright, bold flavors.

select two hand pressed corn tacos:
cochinita with avocado salsa verde
grilled snapper with green apple aguachile
annatto chicken with mushroom mole
paneer + black bean with cilantro chutney
smoked jackfruit with avocado salsa verde
plus mixed melon salad with watermelon lime aguachile + queso fresco
+$60 per guest

SUSHI BAR

Creative, handmade sushi and sashimi with classic favorites and signature rolls.

handmade sushi, sashimi + rolls such as: yellowtail, tuna, salmon + vegetable sushi
signature rolls such as rainbow + dragon rolls, vegetable rolls + chef's specialty rolls
plus seaweed salad + edamame
soy, wasabi, pickled ginger, spicy mayo
+$65 per guest

CARVING STATION

Classic roasts carved for guests and served with seasonal sides and accompaniments.

select one protein:
herb crusted beef tenderloin with horseradish cream
herb roasted chicken with jus
smoked steelhead trout
roasted rack of lamb +$5
plus marinated maitakes with black peppercorn sauce
roasted fingerling potatoes
haricot verts with toasted almonds + caramelized onions, field green salad
+$60 per guest, +$10 second protein

BRAZILIAN CHURRASCO

A Brazilian-style churrasco featuring grilled meats and vibrant sides, served in a festive, abundant style.

select one protein:
grilled steak, aji chicken, passionfruit marinated salmon
coconut shrimp, or grilled sausages
plus
aji sweet potatoes, hearts of palm salad, pão de queijo, yucca fries
+$55 per guest, +$10 second protein

BAR PACKAGES

Package pricing includes bartenders, glassware and bar equipment.

SOFT BAR

coke, diet coke, sprite
ginger ale, club soda, tonic
sparkling water
cranberry, orange
grapefruit + lime juice,
bitters, simple syrup
ice + garnishes
$45 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
$75 per guest

Raise a Glass

BEER + WINE

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

TOP SHELF FULL BAR

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

FEATURED COCKTAILS

$8 per guest, per cocktail

GINGER SMASH
rum, ginger, luxardo

BICYCLE THIEF
gin, campari, grapefruit, lemon

THE BIG APPLE
bourbon, apple cider, lemon

COLD SNAP
vodka, pear, pomegranate, lime

POMEGRANATE MARGARITA
tequila, lime

ESPRESSO MARTINI
vodka, coffee liqueur

GINGER PEACH SODA NA
mint

'NA'GRONI NA
zero proof spirits + aromatics

GINGER HIBISCUS SPRITZER NA
pomegranate

START PLANNING

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terms of service