DISH | FOOD & EVENTS | NYC

Dish Food To Go

FALL + WINTER 2026



CONTACT US TODAY:

info@dishfoodnyc.com | 347.455.0077 | dishfoodnyc.com

GRAZING BOARDS

S | Contains Sesame N | Contains Nuts
GF | Gluten Free V | Vegetarian VG | Vegan

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

GOURMET CHEESE — $350

assorted artisanal cheese with fresh + dried fruit, honeycomb, olives, cornichons, salted nuts, pumpkin-chocolate bark, crackers + crostini *V, N*

CHEESE + CHARCUTERIE — $385

assorted artisanal cheese, cured meats + salami, fresh + dried fruit, pickles, grainy mustard, seasonal preserves, salted nuts, pumpkin-chocolate bark, crackers + crostini *N*

RAINBOW CRUDITÉS + FRUIT — $185

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 *V, GF, S*

MEDITERRANEAN MEZZE — $325

hummus, cucumber dip + roasted red pepper feta dip, spanakopita, quinoa tabbouleh, olives, artichokes, sliced cucumber, grape tomatoes, crackers + pita *V, S*

SKEWERS — $350

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

CHIPS + SALSA — $185

charred tomato salsa, avocado tomatillo salsa, guacamole, smoked corn salsa, corn chips and plantain chips

SUMMER ROLLS — $325

assorted summer rolls including beef, shrimp, pickled vegetables and cured salmon served with peanut sauce, soy ginger sauce + sweet chili - *96 pcs* *S, N, GF*

JUMBO SHRIMP COCKTAIL — $385

poached jumbo shrimp with house-made cocktail sauce, remoulade sauce and fresh lemon - *96 pcs* *GF*

MINI SANDWICHES — $175

marinated chicken | chicken salad | roasted turkey | pastrami + swiss | grilled steak | miso salmon roasted cauliflower | vegan ‘carnitas’ torta | jackfruit ‘JLT’ - *30 pcs - select two varieties*

SAVORY PASTRIES — $245

chicken empanadas, spanakopita, butternut tartlets, reuben roll ups - *60 pcs*

MINI BITES

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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. 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.

LAND

SOUTHERN CHICKEN SUMMER ROLL $170
confit chicken, braised collards, hot sauce *GF*

GOCHUJANG LETTUCE CUP $170
gochujang chicken, sesame seeds, crispy shallots *GF, S*

FRIED CHICKEN SLIDER $175
tangy slaw, spicy aioli - *35 pcs*

BEEF TERRINE $185
tomato glaze, mushroom + horseradish crème fraîche

LAMB MERGUEZ + ROASTED CARROT $185
carrot, labneh *GF*

PORK BELLY BLT $185
lettuce cup, tomato fennel jam, béarnaise aioli - *36 pcs* *GF*

SEA

SESAME CRUSTED TUNA SKEWER $205
pickled green mango, soy ginger sauce *GF, S*

MINI LOBSTER ROLL $290
lemon chive aioli, bibb lettuce - *36 pcs*

SPICE DUSTED SALMON SKEWER $195
brown butter yogurt *GF*

SMOKED FISH BABY POTATO $170
chives, lemon *GF*

CRAB RANGOON $170
cream cheese, sweet + sour sauce *S*

SHRIMP ÉTOUFFÉE SKEWER $180
roasted butternut squash, sherry, celery leaf

GARDEN

VEGAN CUCUMBER BITE $155
bulgur salad, mushroom, dried figs *VG, GF*

BUTTERNUT SQUASH TARTLET $160
goat cheese, caramelized onion, herbs *V*

CAPRESE SKEWER $160
nut-free basil pesto *V, GF*

INDIVIDUAL CRUDITES CUPS $155
beet hummus *V, GF, S*

VEGETABLE SUMMER ROLL $170
pickled vegetables, cilantro, mint, soy ginger sauce *VG, GF, S*

SPANAKOPITA $160
roasted pepper dip *V*

HOT

presented in aluminum pans and require heating in an oven.

MINI CRAB CAKE $185
remoulade

PIG IN BLANKET $145
all beef, honey mustard *S*

REUBEN ROLL UP $165
pastrami, sauerkraut, Russian dressing, dill

CHICKEN EMPANADA $170
salsa verde (vegetarian option available)

FIRECRACKER MEATBALLS $185
gochujang sauce (plant-based available) *S*

STUFFED BUTTON MUSHROOMS $160
gruyère, sweet potato, cranberry jam *V, GF*

BREAKFAST

Room temperature breakfast items are presented on compostable platters and bowls. Hot items are presented in aluminum pans. All packages have a twelve guest minimum order.



PACKAGES

CLASSIC BREAKFAST PACKAGE — $22pp

assortment of mini pastries such as muffins, croissants, breakfast breads and bagels
sliced fruit platter, butter, cream cheese + fruit preserves
gluten free pastries ADD $3pp V

HOT BREAKFAST PACKAGE — $30pp

select one main course:

- brioche french toast with caramel apples, whipped cream, maple syrup
- shakshuka with baked eggs, tomato, bell pepper, bread
- egg frittata cupcakes or breakfast empanadas

with breakfast sausage or applewood smoked bacon, breakfast potatoes + sliced fruit platter



BREAKFAST BEVERAGES

HOT BROOKLYN ROASTERS COFFEE

$55 MED, $170 LG

regular or decaf, whole milk, sugar, sweetener + cups
almond, oat or soy milk add $12 per quart

HOT TEA

$55 MED, $170 LG

whole milk, sugar, sweetener, lemon + cups

COLD BREW ICED COFFEE

$85 GALLON

simple syrup, milk, cups + ice

FRESH ORANGE JUICE

$7 PER 8 OZ BOTTLE



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BREAKFAST

Room temperature breakfast items are presented on compostable platters and bowls. Hot items are presented in aluminum pans.

PLATTERS

serve 15-20 guests

MINI BREAKFAST PASTRIES $160

assortment of mini pastries such as muffins, croissants, breakfast breads and bagels with butter, cream cheese + fruit preserves - *36 pcs* *V*

HOUSE CURED SALMON $330

sliced house cured salmon + smoked fish spread mini bagels, tomato, red onion, capers + cream cheese

AVOCADO TOAST $220

avocado mash, pickled red onion, quinoa salad, toasted pepitas, blistered cherry tomatoes, sliced radish, hard boiled eggs, mini mozzarella, sourdough toasts *V*

FRITTATA CUPCAKES $130

served warm or at room temperature

18 frittatas or 12, 4" quiches

- sun-dried tomato, pesto + parmesan *V*
- broccoli, bacon + cheddar
- cured salmon, cream cheese + dill

BREAKFAST EMPANADAS

18 pcs

- bacon, egg + cheese
- egg + cheese

MINI BREAKFAST SANDWICHES $145

select two: 24 pcs

- egg salad biscuit, bacon, cheese + tomato
- vegan egg salad ciabatta, tomato add $3 per sandwich
- lox + cream cheese bagel, cucumber + dill

INDIVIDUAL PARFAITS $135

14 pcs

- yogurt, granola, berries + honey *V GF*
- chia pudding, coconut, maple, berries *VG, GF*

SLICED FRUIT $165

VG, GF

WHOLE FRUIT DISPLAY $100

VG, GF

HOT ENTRÉES + SIDES $165

half pan serves 8 to 12

brioche french toast with caramel apples, whipped cream, maple syrup

shakshuka with baked eggs, tomato, bell pepper, bread

BACON OR BREAKFAST SAUSAGE $130

36 pieces per half pan serves 8 to 12

BREAKFAST POTATOES $100

half pan serves 8 to 12

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SANDWICHES

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Sandwiches are available as a sandwich buffet package, mini sandwich buffet package or a Grab + Go boxed lunch. Packages have a twelve guest minimum and boxed lunches have a ten piece minimum per variety.

SANDWICH BUFFET

select up to three sandwiches and one side:
cookie and brownie platter *N*
or sliced fruit platter *V*

$30pp

MINI SANDWICH BUFFET

select up to three mini sandwiches and one side:
cookie and brownie platter N
or sliced fruit platter

$32pp

GRAB + GO BOXED LUNCH

select up to three sandwiches, chips, whole fresh fruit + a house baked cookie *N*

$26pp

SANDWICHES

MARINATED GRILLED CHICKEN

pickled tomato, bibb lettuce, spicy mayo

CLASSIC CHICKEN SALAD

pecans, dried figs *N*

ROASTED TURKEY

cranberry + shallot jam, gruyère, brussel sprout slaw

PASTRAMI + SWISS

russian dressing, dill pickles, sauerkraut

GRILLED STEAK SANDWICH

horseradish cream, caramelized onions, roasted tomatoes

MISO SALMON

miso glaze, asian slaw

SPICY ROASTED CAULIFLOWER

cauliflower steak, vegan ranch, red cabbage slaw *VG*

VEGAN 'CARNITAS' TORTA

mushroom carnitas, salsa verde, shredded lettuce, tomato, jalapeños *VG*

JLT

smoked jackfruit, lettuce, tomato, vegan 'cheese', vegan ranch *VG*

SIDES

FUSILLI PASTA SALAD

market vegetables, parmesan, pomodoro *V*

SWEET POTATO SALAD

honey, sage, dijon *VG, GF*

HARVEST SALAD

kale, goat cheese, dried cranberries,pepitas citrus vinaigrette *V, GF*

FIELD GREEN SALAD

cherry tomato, cucumber, smoked sherry vinaigrette *VG, GF*

CLASSIC ROMAINE CAESAR

parmesan, croutons, creamy caesar dressing

CHICORY SALAD

bulgur, dried apricots, candy pepitas sage + red wine vinaigrette *V, GF*

MEDITERRANEAN QUINOA SALAD

tomato, cucumber, mint, parsley *VG, GF*

SEA SALT POTATO CHIPS

VG, GF

ADD ONS

GLUTEN FREE BREAD $3pp

SNACK BOX $160

assorted individual snacks such as potato chips, popcorn + granola bars - *30 pcs*







PROTEIN BOWLS

Ten piece minimum per variety.
Add chips + cookie +$6

GREEN PROTEIN BOWL *GF*

jeweled rice, spinach, edamame, cucumbers, avocado, herb lemon vinaigrette

grilled chicken	$24
grilled shrimp	$26
tofu *V*	$22

MEDITERRANEAN *GF*

radicchio, baby kale, feta, tomato, chickpeas, red onion, carrots, crispy pita, citrus vinaigrette

grilled chicken	$24
roasted salmon	$26
falafel balls *V*	$22



RAINBOW THAI *GF*

romaine, vermicelli, red cabbage, mango, cucumber, red pepper, carrots, mint, cilantro, citrus vinaigrette *S*

grilled chicken	$24
grilled shrimp	$26
tofu *VG*	$22



KALE CAESAR

baby kale, romaine, parmesan, tomatoes, radish, olives, toasted breadcrumbs, caesar dressing

grilled chicken	$24
grilled shrimp	$26
tofu *VG*	$22



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ENTRÉE PLATTERS

Platters arrive ready to serve at room temperature.
Platters serve 15-20.

ROASTED CHICKEN BREAST — $245/platter
sauteed broccolini + roasted baby carrots, smoked tomato broth *GF*

SEARED PETITE FILET OF BEEF — $375/platter
horseradish cream, roasted sunchokes *GF*

OVEN ROASTED SALMON — $310/platter
cranberry bean salad, tomato, corn *GF*

CAPONATA STUFFED EGGPLANT — $195/platter
balsamic glaze, tomato velouté *VG, GF*

STUFFED DELICATA SQUASH — $195/platter
pumpkin seed salsa macha, mushroom, bamboo rice, dried figs *VG, GF*

SIDES + SALADS

Each *serve 15-20*

SIDES

FUSILLI PASTA SALAD — $125
market vegetables, parmesan, pomodoro *V*

SWEET POTATO SALAD — $125
honey, sage, dijon *VG, GF*

HARVEST SALAD — $125
kale, goat cheese, dried cranberries,pepitas
citrus vinaigrette *V, GF*

FIELD GREEN SALAD — $125
cherry tomato, cucumber,
smoked sherry vinaigrette *VG, GF*

CLASSIC ROMAINE CAESAR — $125
parmesan, croutons, creamy caesar dressing

CHICKORY SALAD — $135
bulgar, dried apricots, candy pepitas
sage + red wine vinaigrette *V, GF*

MEDITERRANEAN QUINOA SALAD — $140
tomato, cucumber, mint, parsley *VG, GF*

GRILLED MARKET VEGETABLES — $140
VG, GF

ADD ONS

HOUSE BAKED MINI DESSERTS $170
60 pcs



GRAB + GO SNACKS

minimum 12 per order

ASSORTED HAL'S KETTLE CHIPS 2 oz bag	$3
HAL'S POPCORN OR PRETZELS	$3
KIND BARS assorted flavors	$3
SABRA HUMMUS SNACK CUPS classic hummus + pretzels *S, VG*	$6
CHOBANI YOGURT CUPS assorted flavors	$4









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BUFFET PACKAGES

Our lunch and dinner buffet packages are designed to be a complete meal for you and your guests. Items are presented on compostable platters and bowls. Hot buffet items are presented in aluminum pans with serving utensils and require heating in an oven.
Need chafing dishes? Ask about available options!
All packages are priced per guest and have a twelve guest minimum order.

PREMIUM BUFFET

one room temperature entrée
fusilli pasta salad or potato salad
field green salad or romaine caesar
grilled market vegetables
house baked mini desserts or sliced fruit

Roasted Chicken Breast *GF*	$40pp
Pan Seared Steak *GF*	$48pp
Roasted Salmon *GF*	$44pp
Stuffed Eggplant *VG, GF*	$38pp
Second Entrée	ADD $9pp
Add a Side	ADD $7pp

MAKE YOUR OWN BIBIMBAP BAR — $48pp

select two proteins:

- soy ginger ground beef
- chicken bulgogi
- gochujang tofu
- marinated zucchini

white sushi rice + wheat noodles

plus
gochujang sauce, kimchi, carrots, cucumbers, bean sprouts, shiitake mushrooms, scallions, sauteed spinach, sesame seeds

PASTA BAR — $45pp

select two pastas:

- baked rigatoni alla vodka
- gemelli with pesto, whipped ricotta
- ravioli with pomodoro
- baked gnocchi with mushrooms
- vegetarian lasagna

plus
italian meatballs or grilled chicken
broccolini with lemon + chili flakes
caesar salad or field green salad
ricotta salata, pecorino romano, focaccia

MAKE YOUR OWN BURRITO BOWL BAR — $42pp

select two proteins:

- chicken tinga
- birria-style beef
- chipotle lime shrimp *GF*
- grilled vegetable *VG, GF*

plus
black beans, yellow rice, shredded lettuce, cotija, roasted tomato salsa, tomatillo avocado salsa, cilantro, sour cream, limes, tortilla + plantain chips

CUSTOM HOT BUFFET

Our hot buffet package gives you the opportunity to build your own buffet for your corporate or social function. Select your entrée and side dishes, let us know your guest count and we will provide you with the appropriate amount of food. All packages have a twelve guest minimum order and pricing is per guest. Requires heating in an oven.

ENTRÉES *select one*

ROASTED CHICKEN BREAST $38pp
glazed carrots + herb sauce *GF*

STUFFED CHICKEN $38pp
gruyere, sage gremolata GF

TEXAS STYLE BEEF BRISKET $50pp
three bean salad *GF*

ROASTED ATLANTIC SALMON $42pp
marinated brussels,
dijon + white wine sauce

ROASTED COD $50pp
roasted mushrooms, sauteed broccolini *GF*

CAPONATA STUFFED EGGPLANT $36pp
balsamic glaze, tomato velouté *VG*

STUFFED DELICATA SQUASH $36pp
pumpkin seed salsa macha, mushrooms,
bamboo rice *VG, GF*

SIDES *select two*

ROSEMARY ROASTED POTATOES
VG, GF

CLASSIC MASHED POTATOES
V, GF

BAKED MACARONI + CHEESE
V

GRILLED MARKET VEGETABLES
basil oil *VG, GF*

CHARRED BROCCOLINI
garlic aioli, lemon *V, GF*

SWEET POTATO CASSEROLE
marshmallow fluff, candied seeds *V*

HERB ROASTED CARROTS
VG, GF

MARINATED BRUSSEL SPROUTS
garlic, lemon zest *V*

SALADS *select one*

FIELD GREEN SALAD
cherry tomato, cucumber,
smoked sherry vinaigrette *VG, GF*

CLASSIC ROMAINE CAESAR
parmesan, croutons, creamy caesar dressing

HARVEST SALAD
goat cheese ,pepitas, dried cranberries,
citrus vinaigrette *V, GF, N*

ADD ONS

Chafing dishes +
platters available for
an additional charge.

SECOND ENTRÉE $9
ADD A SIDE $7
HOUSE BAKED MINI DESSERTS $170

SWEETS



PLATTERS

HOUSE BAKED MINI DESSERTS — $170

such as cookies, brownies, bars + tartlets - *60 pcs*
V, N, S

SHORTBREAD COOKIE TIN — $120

40 pcs V, N, S

CLASSIC COOKIES — $60/2 dozen

chocolate chip, oatmeal, snickerdoodle
minimum 2 dozen per flavor V, N

FRENCH MACARONS — $175

assortment such as chocolate, raspberry, vanilla, coffee, pistachio + lemon - *60 pcs GF, N*

SEASONAL BAR COOKIES — $160

one flavor per platter - 60 pcs per platter

- *citrus bar V*
- *cranberry pear bar V*
- *chocolate pecan bar V*

SLICED FRUIT — $165

VG, GF



GRAB + GO SALTED CARAMEL POPCORN — $175

individual snack bags - 30 pcs

CAKES + CUPCAKES

CINNAMON MONKEY BREAD — $70

9" cake *V*

CUPCAKES — $130/2 dozen
MINI CUPCAKES — $100/2 dozen

vanilla, chocolate, red velvet, funfetti or carrot cake - *minimum 2 dozen per flavor V*

APPLE GINGER CAKE — $155

brown butter cream cheese frosting, caramel apple - *serves 35-40*

OLIVE OIL CAKE — $155

whipped mascarpone, seasonal fruit, candied pine nuts - *serves 20-25 V, N*

QUARTER/HALF SHEET CAKE — $125/$250

vanilla, chocolate, red velvet, or carrot cake - *quarter serves 20-30 and half serves 40-50 guests V*



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BEVERAGES

INDIVIDUAL SODAS + SELTZERS — $4
Coca-Cola, Diet Coke, Sprite, Ginger Ale, assorted LaCroix, Topochico - *12 oz can*

SARATOGA SPRINGS BOTTLED WATER — $5
still or sparkling - *12 oz bottle*

INDIVIDUAL POPPI SODA + JUST ICED TEA — $6
assorted Poppi flavors or assorted Just Iced Tea - *12 oz can*

FRESH ORANGE JUICE — $7/8 oz, $90/gallon
8 oz bottle

CLASSIC LEMONADE — $7/16 oz, $38/gallon
includes cups + ice

ICED TEA — $38/gallon
black tea (sweet or unsweetened) or moroccan mint. with cups + ice - *one gallon*

HOT CHOCOLATE — $65 MED, $195 LG
includes cups + mini marshmallows

MULLED APPLE CIDER — $195 LG
includes cups

HOT BROOKLYN ROASTERS COFFEE — $55 MED, $170 LG
regular or decaf, whole milk, sugar, sweetener, and cups
almond, oat or soy milk add $12 per quart

HOT TEA — $55 MED, $170 LG
whole milk, sugar, sweetener, lemon + cups

ICE — $14
ice bowl + scoop - 8 lb bag

MED SERVES 12 | LG SERVES 48

ADD ONS

Contact our sales team to add alcoholic beverages + staff to your order.


GREEN TOMATO
BRUSCHETTA
MOZZARELLA





THE DETAILS

PLACING YOUR ORDER

Contact our team today at info@dishfoodnyc.com or 347.455.0077. Our offices are open Monday through Friday 9 am to 5 pm. Order inquiries after 5:00 pm will be responded to the following day.

Since our food is created from scratch for you, all orders must be submitted by 2:00 pm, three business days before your order date. All prices and products on our menus are subject to change based on what the market dictates. We will notify you of any changes or replacements.

DELIVERY & PICKUP

Food can be delivered to your event site seven days a week. Delivery charges start at $60 and are based upon the distance from our kitchen to your location, as well as the day of the week. We also ask for a 60 minute delivery window.

Orders requiring equipment delivery and pickup, such as chafing dishes, platters and coffee equipment, will be charged a delivery fee as well as pickup fee depending upon the location and amount of equipment.

PAYMENT, PRICING & CANCELLATION

We request payment in full when placing orders. We gladly accept all major credit cards, wire or e-check. A la carte and per person package pricing requires a twelve person minimum. All orders require a food and beverage minimum order of $1,000; Sunday: $1,500; Hamptons/Hudson Valley: $2,500. A 3% credit card fee will be added to all orders paid by credit card.

Dish Food To Go cancellations must be received with three business days notice. All orders canceled less than three business days in advance will be charged the full amount, including canceling due to inclement weather.

PRESENTATION

Most Dish Food To Go orders will be presented on ready-to-serve, premium compostable platters and bowls. Our platters and food are garnished with fresh herbs, greens and edible flowers.

ALLERGENS & DIETARY RESTRICTIONS

If you have an allergen or special request for vegetarian, vegan or gluten-free options, please speak to one of our event planners. We are happy to accommodate most special dietary requests.

DISPOSABLES & EQUIPMENT

Premium eco-friendly dinner plates, cutlery and napkins are available for a fee. Party Platters and Small Bites Platters include eco-friendly serving utensils + cocktail napkins.
For hot items, disposable chafing dishes with sterno are available for purchase for $15 per set. Stainless steel chafing dishes are available to rent for $25 each and includes sterno and stainless serving utensils. Upgrade to our non-disposable platters and display pieces for $10 per platter. Delivery and pick-up charges apply for rental items.

EVENT STAFF

If you would like to add event staff such as a server, bartender, chef or coat check attendant, we are happy to accommodate your needs. All staff are paid for a five hour minimum. Additional hours are billed in increments of 30 minutes. A production fee will be added to orders that include equipment rentals and staff. The production fee is not a gratuity for service staff.

FULL SERVICE CATERING

If you are interested in full service catering with custom menus, event staff, rentals, bar set ups and decor, please ask one of our event directors for more information. We provide all of these services and would be happy to discuss your event with you.

TERMS OF SERVICE

View our full terms of service *here*.