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THE
DELISH DISH
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CATERING & EVENTS

2017 Dinner Menu

This menu is only just a starting point—a sampling of what we can prepare. We're happy to customize any of these items, or create one based on your needs and wants or specific party theme.

All sauces, marinades, dressings, and condiments are prepared from scratch and can always be altered to fit vegetarian, vegan, and gluten-free diets. Just ask!

Call us at 859.250.0881 or e-mail Chef Mavis at Mavis@thedelishdish.com for your quote!

SALADS (V)

Option to add roasted chicken, roasted salmon, or flank steak to any salad.

From-Scratch Dressings: White Balsamic, Ranch, Green Goddess, Italian, Blue Cheese, Poppyseed, Blueberry Balsamic, Honey-Black Pepper Balsamic, and Caesar

- Champagne & Basil Fresh Fruit Salad:** fresh fruit with Champagne as vinaigrette
- Classic Caesar:** romaine, house-made croutons, Parmesan, and Caesar dressing
- Harvest Salad:** spring mix, pears, blue cheese, walnuts, honey-black pepper balsamic
- House Side Salad:** roasted corn, cherry tomato, cucumber, red onion, choice of dressing
- *Kale-Apple Salad:** fresh sliced apples, poppy seed dressing, a house favorite!
- Kale Salad with Lemon:** kale massaged with lemon dressing and Parmesan
- Cranberry Kale Salad:** fresh orange, fresh cranberries, cranberry-orange vinaigrette
- *Strawberry Salad:** sliced fresh strawberries, feta or goat cheese, pecans, white balsamic
- Wedge Salad:** iceberg wedge, bacon, tomato, blue cheese, blue cheese dressing

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SOUPS, STEWS, AND CHILIS

Available by the shooter, cup, or bowl.

- *Butternut Squash & Apple Soup:** a Delish Dish favorite, with a hint of curry (V, GF)
- Gazpacho:** a zesty, cold tomato-based summertime classic (GF, V)
- Pea and Butter Lettuce Soup:** shallots, crème fraiche, bacon (optional) (GF)
- Potato-Leek Soup:** the classic French vichyssoise, garnished with sour cream and bacon
- *Pumpkin-Turkey Chili:** bell peppers, corn, black beans, fire-roasted tomatoes (GF)
- Ribollita:** Tuscany's most famous soup, a vegetable soup with chunks of country bread
- Roasted Red Pepper Soup:** simple with a bit of heat
- *Roasted Tomato & Basil Soup:** roasted with garlic and finished with a touch of cream
- Southwestern Chicken Chili:** four kinds of peppers and black beans. Served with limes, cilantro, sour cream, and cheddar

HOT SANDWICHES & SLIDERS

All BBQ sauces made in house. Available as entrée, sliders, or sandwich; most served with our homemade bread and butter pickles.

Beef

- BBQ Beef Brisket:** homemade DDQ Grilling barbeque sauce
- *Beef Brisket with Bourbon-Peach Glaze:** whiskey, root vegetables
- Italian Drip Beef:** beef braised with hot cherry peppers, pepperoncini, pimentos, and fire-roasted tomatoes

Chicken

- *Apple Cider Pulled Chicken:** tangy Carolina BBQ sauce, apple slaw
- BBQ Pulled Chicken:** homemade DDQ Grilling barbeque sauce
- Buffalo Pulled Chicken:** scallion-blue cheese mousse, pickled carrots

Pork:

- Adobo Pulled Pork:** pork marinated in housemade red chile adobo and slow roasted
- Jamaican Jerk Pulled Pork:** marinated overnight in jerk spices and slow-roasted. Great with grilled pineapple and Hawaiian buns!
- *Maple-Espresso Pulled Pork:** rubbed with coffee & spices, maple-coffee BBQ sauce
- Yucatan-Style Pork:** marinated in orange & lime juices & spices & roasted in banana leaf

Vegetarian:

- Black Bean Burgers:** made in house, served with Sriracha aioli
- Eggplant Burger:** made in house, served with tahini sauce

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TACO, BURRITO or NACHO STATION

Choose 2 or 3 fillings, salsas and/or guacamoles, and pair with Cilantro-Lime Rice and Best Ever Black Beans. We'll include all the toppings, fixin's, and corn & flour tortillas.

TACO OPTIONS: Adobo Pulled Chicken; Adobo Pulled Pork; Beef Picadillo; Cumin-Roasted Cauliflower (V); Mushroom & Corn Tacos (V); Potato, Poblano, & Corn (V); Pork Carnitas; Pork al Pastor; Yucatan-Style Pork

SALSAS & GUACAMOLES: Roasted Tomato & Jalapeno Salsa (mild); Mango-Pineapple Salsa (medium); Tomato-Habanero Salsa (hot); Roasted Tomatillo Salsa (mild to medium); Taco-Shop Guacamole; or Blue Cheese Guacamole

TACO & BURRITO FILLINGS

Homemade fillings are the star of your taco, burrito, nacho, enchilada or tostada station!

***Adobo Pulled Chicken:** marinated in red chile adobo sauce, slow roasted, & shredded

Adobo Pulled Pork: marinated in red chile adobo sauce, slow roasted, & shredded

Beef Picadillo: ground beef simmered with peppers, onions, garlic, and Mexican spices

Cumin-Roasted Cauliflower: amazing with refried beans in a burrito

Mushroom & Corn Tacos: a medley of mushrooms, onions, poblanos, & corn(V)

***Potato, Poblano, & Corn Tacos:** sautéed with fresh herbs and caramelized onions (V)

Pork al Pastor: the classic Mexican dish, simmered with pineapple juice and dry chiles

***Yucatan-Style Pork:** marinated in orange & lime juices & spices & roasted in banana leaf

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***PASTA DISHES**

**Pasta gluten free upon request*

Vegetarian Pastas

***Artichoke Stuffed Shells:** ricotta, mozzarella, *arrabiata* sauce or classic Marinara (V)

Baked Pasta Primavera: zucchini, yellow squash, cherry tomatoes, lemon cream sauce (V)

***Butternut Squash Lasagna Rolls:** stuffed with spinach & ricotta, mozzarella (V)

Caprese Pasta: oven-roasted cherry tomatoes, mozzarella balls, basil, sliced olives (V)

Seasonal Vegetable Lasagna: seasonal vegetables, marinara, ricotta and mozzarella

Spaghetti & "Meatballs": with our handmade eggplant meatballs and marina (V)

White Spinach & Mushroom Lasagna: parmesan-Fontina béchamel,

Meat-Based Pastas

Cheesesteak-Stuffed Shells: ground beef, peppers, onions, creamy cheddar cheese sauce

Cheesy Chicken Alfredo: chicken and ziti tossed in light *alfredo* sauce and baked

***Classic Lasagna:** layers of sausage (or turkey), ricotta, mozzarella, and marinara sauce

Mostaccoli: Baked penne pasta with homemade sausage & tomato sauce and gooey mozzarella

Pasta Al Forno: Farfalle with mushrooms, peas, & prosciutto in a Parmesan cream sauce

***Pasta Bolognese:** long-simmered Italian meat sauce with beef and veal, Parmesan

Pasta Primavera with Chicken: zucchini, squash, cherry tomatoes, lemon cream sauce

Shrimp Scampi with Linguine: garlic-roasted shrimp with lemon juice and butter

Spaghetti & Meatballs: with our handmade Italian meatballs and marinara

Spinach Lasagna Rolls Up: ricotta, spinach, basil, mozzarella in individual portions (V)

***Turkey & Artichoke Stuffed Shells:** Spicy or classic marinara sauce

Vegetable Lasagna: seasonal sautéed vegetables hand layered with noodles, mozzarella, ricotta, and marinara (V)

PASTA or LASAGNA BAR

Available as a buffet or live-action station! We can mix and match your favorite pasta bakes for a serve-yourself station, or let one of our chefs combine pasta, sauces, and toppings to order so guests can create their own custom pasta.

LASAGNAS: Classic Lasagna with Turkey or Italian Sausage, Butternut Squash Lasagna Rolls, Seasonal Vegetable Lasagna, White Spinach & Mushroom Lasagna

PASTA BAKES: Classic Bolognese; Mostaccoli; Caprese Pasta; Pasta Primavera; Pasta Al Forno

PASTAS (Live Action): Bow-Tie Pasta, Fettuccine, Rigatoni, Spaghetti, Tortellini (choose 2-3)

SAUCES (Live Action): Alfredo, Tomato-Basil Marinara, Vodka Sauce, and Pesto (choose 2-3)

TOPPINGS (Live Action): Grilled Chicken, Meatballs, Bell Peppers, Onions, Mushrooms, Zucchini, Parmesan, Mozzarella, and Olives, Garlic Shrimp,

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BEEF & LAMB ENTRÉES

Beef Dishes

Asian-Style Braised Short Ribs: tender ribs simmered in hoisin, lemongrass, & citrus

***Beef Bourguignon:** a French classic! Red wine-braised beef tips with bacon and veggies

Brazilian Steak: flank steak seared & cooked to perfection, vibrant *Chimichurri* sauce

***Brisket with Bourbon-Peach Glaze:** Guinness braised brisket, Jim Beam, root vegetables, peach-lavender jam

Beef Braciolo: flavorful flank steak, pine nuts, Parmesan, red wine-tomato sauce (GF)

Beef & Mushroom Ragù: beef tips in a luxurious sauce over creamy polenta or garlic mash

Classic Braised Short Ribs: tender short ribs & root vegetables stewed in red wine & port

DDQ Beef Brisket: brisket braised and smothered in our homemade tangy barbecue sauce

Garlic Roast Beef: choice roast beef with garlic crust seared and roasted to perfection (GF)

Flank Steak Tricolore: festively stuffed with Boursin, spinach, and sun-dried tomato (GF)

***Flank Steak Italian Style:** stuffed with provolone, prosciutto, and mushrooms (GF)

Italian Braised Beef: beef roast, red pepper, sun-dried tomatoes, artichokes (GF)

Moroccan Beef Tagine: tender braised beef, butternut squash, dried fruit, nuts (GF)

Garlic-Crusted Prime Rib: black pepper-garlic crust, cooked to perfection (GF)

Rosemary-Garlic Crusted Beef Tenderloin: served with Lemon-Dijon crème fraîche, horseradish cream or béarnaise. Available as steaks or medallions. (GF)

Lamb Dishes

Greek Lamb Kabobs: lemon, oregano, and rosemary star in this kabob (GF)

Leg of Lamb: rubbed with mint and rosemary and served with a mint or pea pesto

***Shepherd's Pie:** ground lamb, peas, carrots, bell peppers, potato-parsnip mash

Veal Dishes

Osso Bucco: slow-roasted shanks, tomato, peppers, onions, bone marrow, *gremolata*

Veal Saltimbocca: "Jumps in the mouth" veal scallops, prosciutto, sage, white wine sauce

CARVING STATION

Available as part of a buffet or stand-alone action station! Choose your favorite meat to serve as part of a buffet as an entrée or as a slider-size portion:

Prime Rib with Au Jus

Beef Tenderloin with Horseradish or Béarnaise Sauce

Choice Roast Beef with Horseradish or Béarnaise Sauce

Pork Wellington: tenderloin with mushroom duxelle and puff pastry

Leg of Lamb with Garlic & Rosemary

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HAM & PORK ENTRÉES

Ham Entrées

Honey-Bourbon Glazed Ham: sometimes your ham just needs bourbon.

Maple-Pomegranate Glazed Ham: perfect for fall or winter weddings (GF)

Mini Ham & Basil Frittatas: individually sized for ease, great for brunch or dinner (GF)

***Pineapple Jam Glazed Ham:** available sweet or spicy, topped w/pineapple, cherries (GF)

Pork Entrées

***Apple and Rosemary Pork Roulade:** stuffed with apples & sweet onions, Dijon pan sauce

***Asian-Marinated Pork Tenderloin:** ginger, soy sauce, oranges, and scallions

Beer-Braised Sausages: braised in local beer, served with sautéed peppers & onions

Bourbon Barrel Pork Chops: caramelized apples, onions, Bourbon Barrel Stout Syrup

***Cider-Braised Pork:** roasted shoulder with caramelized onion and apple confit, so fall!

Honey-Soy Roasted Pork: roasted root vegetables and Brussels sprouts

***Italian Pork Roast:** slow roasted shoulder with root vegetables in a white wine sauce

Spinach-Stuffed Pork Roast: breadcrumbs, fresh herbs, Dijon mustard pan sauce

Quiche Lorraine: thick-cut bacon, caramelized onions, Swiss cheese, piecrust

Wine & Cheese Chops: pork stuffed with blue cheese & Pomegranate-Pinot Noir Jelly (GF)

***Yucatan-Style Pork:** marinated in orange & lime juices & spices & roasted in banana leaf

CHICKEN, DUCK, & TURKEY ENTRÉES

Chicken Entrées

***Chicken Burgundy:** chicken braised in red wine with mushrooms, pearl onions, & bacon

***Cherry Bomb Chicken:** Chicken stuffed with goat cheese & cherry-jalapeno jam sauce

Chicken Enchiladas Verde: homemade tomatillo sauce, sour cream, Chihuahua cheese

Chicken Marsala: chicken scaloppini, wild mushrooms, and Marsala wine sauce

Chicken Parmesan: breaded chicken, fresh herbs, marinara, fresh mozzarella, basil

***Chicken Piccata:** lightly breaded chicken scaloppini in a lemon and white wine sauce

Chicken Saltimbocca: chicken scaloppini, prosciutto, crispy sage, white wine sauce

Cider-Braised Chicken: chicken thighs and breasts braised in apples, onions, & local beer

***Mozzarella-Pesto Stuffed Chicken Breasts:** hand-breaded and baked

***Roman-Style Chicken:** chicken thighs braised in white wine, prosciutto, peppers, onions, tomatoes (GF). Also available braised in Rhinegeist Cougar

Rosemary-Lemon Chicken: marinated and roasted or grilled (GF)

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Duck Entrées

Blackberry Duck Breast: seared & roasted until crispy, Blackberry-Beaujolais sauce (GF)

Sweet & Spicy Duck Breast: seared & roasted until crispy, raspberry-chipotle sauce (GF)

Turkey Entrées

Herb-Roasted Turkey: slow roasted & served with homemade gravy (GF)

Turkey Breast Roulade: stuffed with rosemary and Cranberry-Pear Chutney (GF)

SEAFOOD ENTRÉES

Crab, Shrimp & Scallop Entrées

Classic Maryland Crab Cakes: jumbo lump crab shines through in these classic cakes

***Lemoncello Shrimp:** lemoncello & rosemary marinated jumbo shrimp skewers (GF)

Pesto Shrimp Rolls: a classic lobster roll with a twist!

Scallop Gratin with Wild Mushrooms: served in individual ramekins

***Shrimp & Grits:** garlic-roasted shrimp on Old School Mill cheddar cheese grits (GF)

Fish Entrées

Barrumundi with Blueberry Salsa: sweet & savory with cucumbers, cilantro, & corn

Whitefish with Lemon-Butter Sauce: bright, fresh, & studded with capers & parsley (GF)

Roasted Salmon with Herbed Yogurt: lemon, Dijon, dill, parsley, Greek yogurt (GF)

Salmon with Basil Tapenade: roasted salmon, olive tapenade, basil, lemon zest (GF)

***Salmon with Curried Spinach:** slow roasted on a bed of curried spinach, a house-favorite

VEGETARIAN ENTRÉES & RISOTTO (V)

See our vegan menu for even more options!

Risottos

***Artichoke Risotto:** Artichoke risotto with shallots, garlic, *Parmigiano Reggiano* (GF, V)

Butternut Squash Baked Risotto: kale, garlic, roasted butternut squash (GF, V)

Seafood Risotto: scallops, shrimp, and squid come together in this Italian classic (GF)

Wild Mushroom Risotto: A gorgeous mix of fresh wild mushrooms, leeks, Parmesan (GF)

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Vegetarian Entrees

- *Asian Sesame Noodles:** fresh julienned vegetables with soba in a peanut sauce (V)
- Cauliflower Curry:** cauliflower, sweet potato, chickpeas, tomato-based curry (V, GF)
- Corn-Stuffed Poblano Chiles:** goat cheese, pinto beans, homemade tomatillo salsa (V)
- *Eggplant Parmesan Stacks:** hand-breaded eggplant, fresh mozzarella, marinara, basil (V)
- Eggplant-Saffron Risotto Bake:** eggplant Parmesan meets saffron risotto in this bake (V)
- Fall Vegetable Gratin:** tomatoes, squash, & eggplant, cheese and breadcrumb topping (V)
- Five-Spice Tofu Steaks:** seared until crispy and drizzled with a Ginger-Ponzu Sauce (GF, V)
- Potato, Poblano & Corn Enchiladas:** tomato salsa, gooey cheddar and Monterey Jack
- *Roasted Vegetable Ratatouille:** Great over barley, polenta or pasta
- Roasted Red Pepper Quiche:** caramelized onions, goat cheese, cheddar, herbs (V)
- Spinach-Feta Quiche:** caramelized onion, wilted spinach, feta, Parmesan (V)
- Stuffed Acorn Squash:** quinoa, seasonal vegetables, Cranberry-Pear Chutney (GF, V)
- Thai Coconut Curry:** seasonal vegetables, crispy tofu, coconut milk green or red curry

SIDE DISHES

Cold Vegetable Salads & Sides

- Broccoli Salad:** tossed with bacon, cheddar cubes, sunflower seeds, cider dressing (GF)
- Corn & Bacon Potato Salad:** roasted corn, crispy bacon, homemade dill dressing (GF)
- French Lentil Salad:** French lentils, goat cheese, arugula, lemon-parsley dressing (GF, V)
- Italian Pasta Salad:** cherry tomato, salami, fresh mozzarella, basil, Italian vinaigrette
- *Lemon Orzo Salad:** a Delish Dish favorite, Parmesan, fresh herbs, feta, served cold (V)
- Mango-Black Bean Salad:** bell pepper, red onion, avocado, lime vinaigrette (V/GF)
- Moroccan Carrot Salad:** light and fresh, spicy lemon dressing (V/GF)
- Peanut Noodle Salad:** ginger, cucumber, red bell pepper, cilantro, Asian dressing (V)
- Quinoa Salad:** seasonal vegetables, herbs, Greek feta, and pine nuts (GF, V)
- Summer Succotash:** cherry tomatoes, lima beans, corn, onion, bacon, fresh herbs (GF)
- *Watermelon, Tomato, and Feta Salad:** lemon juice and fresh herbs (V/GF)

MASHED or BAKED POTATO BAR

Choose from mashed sweet potatoes, garlic mashed potatoes (or both) served with a variety of fun savory & sweet toppings in martini glasses or mini bowls. Toppings include bacon, chives, cheddar cheese, butter, brown sugar, mini marshmallows, and our Bourbon Barrel Stout Syrup.

Also available as a baked potato bar!

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Hot Vegetable Salads & Sides

Asian Broccoli: tossed in an Asian-style marinade and roasted (V)

Baked Beans: available as Southern (simmered with bacon in BBQ sauce), or New England style (brown sugar, maple syrup, rum)

Brussels Sprouts: sautéed with crispy bacon, shallots, and Craisins (GF)

Cilantro-Lime Rice: simple, fresh, and delicious, perfect with tacos (V, GF)

***Garlic Mashed Potatoes:** smooth and creamy, a house favorite (V, GF)

Green Beans & Cherry Tomatoes: roasted in olive oil and Balsamic glaze

Mashed Sweet Potatoes: sweet & flavorful with a hint of thyme and maple syrup (V/GF)

Parmesan-Roasted Broccoli: light and fresh with lemon, basil, Parmesan

Potato-Fennel Gratin: a dreamy combination with cream and breadcrumbs (V)

Ratatouille: summer's bountiful garden produce, simmered in olive oil and fresh herbs (V)

***Rainbow Roasted Carrots:** a rainbow of carrots roasted with fresh herbs and butter (V)

Rice Pilaf: saffron-infused rice, carrots, red bell pepper (V/GF)

Roasted Cauliflower: roasted with Indian spices OR Parmesan, fresh herbs (V, GF)

Roasted Winter Vegetables: seasonal root vegetables, bell pepper, balsamic glaze (V, GF)

Rosemary Potatoes: red potatoes roasted with fragrant fresh and dry herbs (V/GF)

***Southern-Style Green Beans:** simmered with bacon and herbs (GF)

***Summer Corn Sauté:** sweet corn, zucchini, cherry tomatoes, shallots, fresh herbs (GF, V)

Sweet Corn Pudding: a creamy and delicious southern tradition (V)

Sweet Potatoes, Baked: stuffed with Coconut, Lime and Pomegranate OR Bourbon Barrel Stout Syrup, butter, and toasted marshmallows (V/GF)

MAC 'N' CHEESE

Our mac 'n' cheeses are out of this world! Choose one for your buffet, or choose multiple flavors to make a mac and cheese station! Gluten-free mac available—yes!

Home-style Mac & Cheese: tossed in our creamiest cheese sauce and baked (V)

Buffalo Mac & Cheese: creamy buffalo cheese sauce, blue cheese, diced chicken breast

Caprese Mac & Cheese: pesto, fresh mozzarella, cherry tomatoes, four cheese sauce (V)

Green Mac & Cheese: fresh spinach, sun-dried tomatoes, creamy cheese sauce (V)

Tex-Mex Mac & Cheese: poblano, bacon and onion in our creamy cheese sauce (V)

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BREADS AND ROLLS

Artisan Dinner Rolls: Country French, Country Wheat, Rosemary Diamond, & Ciabatta

Biscuits: buttermilk, blue cheese, cornmeal, sweet potato, chive (mini/full size)

Breadsticks: available in garlic & olive oil or brown bread

Classic Dinner Rolls: French, multigrain and onion-dill dinner roll assortment

Garlic Bread: made in house with Parmesan and our zesty Italian blend

Gruyere & Black Pepper Popovers: this fluffy roll is best eaten right out of the oven

Mediterranean Dinner Rolls: Pugliese, Moroccan Olive, Garlic Clove, & Sesame Semolina

Pretzel Rolls: dinner-roll shaped pretzel buns

Scones: Cranberry, Bacon-Black Pepper, Vanilla Bean, Chocolate Chip, & Strawberry

Sweet Cornbread Muffins: Available as full-size or mini. Also available gluten-free!

MINI BISCUIT & JAM BAR

Mix and match any of our mini biscuits for a really fun and festive addition to your buffet!

We supplement with Made by Mavis Artisan Jams and

DEXLUE BISCUIT BAR

Full size or mini biscuits and a variety of toppings of your choosing (ham, turkey, sausage gravy, goetta gravy, Sriracha aioli, garlic aioli, blue cheese mousse, cream cheese, hot sauce, Made By Mavis jams, etc.). Great for brunch or Dinner by the Bite.

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