



◆ THE ◆
DELISH DISH
— CATERING & EVENTS —

Appetizer Menu

*Our menu is only a sampling of what we can prepare. All sauces, marinades, dressings, and condiments can always be altered to fit your needs and wants. We're happy to customize any of these menus, or create one based on your needs and wants or specific party theme. **We accommodate vegetarian, vegan, and gluten-free diets on a daily basis. Just ask!** Call us at **859.250.0881** or e-mail Chef Mavis at **Mavis@thedelishdish.com** for your quote!*

FRUIT AND CHEESE

Baked Brie: Your choice of Made by Mavis jam (sweet or spicy), puff pastry, crackers (V)

Beer Jam and Cheddar Platter: Assorted cubed cheeses with Made By Mavis Bourbon Barrel Stout Syrup, grapes, and toothpicks for dipping (V)

***Best Ever Beer Cheese:** served with soft pretzel bites (V)

Caprese Platter: Heirloom tomatoes, fresh mozzarella, basil, olive oil, balsamic (V,GF)

Fruit & Sliced Cheese Platter: American and European cheeses, sliced fresh fruit (V,GF)

Fresh Fruit Skewers: served with fluffy dipping sauce OR add cheddar cubes (V,GF)

***Goat Cheese, Pesto, & Sun-Dried Tomato Terrine:** the ultimate cheese ball (V,GF)

Goat Cheese and Apricot Truffles: rolled in pistachios and fresh herbs (V,GF)

Pears & Brie: a gorgeous stacked cheese appetizer with balsamic glaze & crackers (V,GF)

Roquefort & Grape Lollipops: stuffed with grapes and rolled in pistachio

***Sweet Basil Cheesecake:** a glorious savory cheesecake, crackers and grapes (V, GF)

Build Your Own Bruschetta Bar

Toasted crostini served with an assortment of savory and sweet toppings appealing to meat eaters and vegetarians alike! Toppings include: *pepperonata*, olive tapenade, whipped ricotta, prosciutto, charcuterie, goat cheese, artisan jam, and pesto

SNACKS

***Best Ever Beer Cheese:** a party favorite, served warm with soft pretzel bites (V)

Bacon-Jalapeno Deviled Eggs: a smoky-spicy summer treat (GF)

Bourbon Pecans: made in small batches, the perfect bar snack (V)

Cheesy Sesame Phyllo Bites: seedy, light crackers, baked cheese, sesame seeds, pepper

Deviled Eggs with Smoked Paprika: (V, GF)

***Green Eggs & Ham:** herb-spiked deviled eggs, ham triangle (V, GF)

Herbed Olives: House-preserved lemons, garlic, and fresh herbs (V,GF)

Parmesan Straws: puff pastry, mustard, Parmesan, herbs (V)

Pigs in a Blanket: the classic party favorite, with a tangy dipping sauce

NEW Figs in a Blanket: black figs wrapped in puff pastry with honey & goat cheese

NEW Spicy Roasted Chickpea Cones: crunchy and savory, served in a cone (V,GF)

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BOUNTIFUL PLATTERS

***Awesome Antipasti Platter:** house herbed olives, marinated mini mozzarella, roasted red pepper salad, pepperoncini, and salami (GF)

Charcuterie Board: Thinly shaved Italian meats, Made By Mavis Bull F.R.O.G. Jam, stone-ground mustard, cornichons, toasted baguette (GF)

Pickled Shrimp Platter: A Southern favorite, with crunchy fresh pickled veggies (GF)

***Premium Smoked Salmon Platter:** classic accompaniments (GF)

Shrimp Cocktail: with our Red Onion-Jalapeno Cocktail Sauce (GF)

***Vegetable Crudités Platter:** with preserved lemon hummus or Green Goddess (GF)

Wild Mushroom Pate: served with assorted crackers and grapes (V)

DIPS, SPREADS, SALSAS AND GUACAMOLES

We make all of these items in-house. Combine up to 5 dips to make a Chip and Dip Bar with a variety of chips, vegetables, and crackers!

Warm Dips & Spreads

Best Ever Beer Cheese: our homemade recipe, served with soft pretzel bites (V)

Cajun Crab Dip: served hot with pita chips or crostini (GF)

Spinach-Artichoke Dip: served hot with pita chips or crostini (V)

Cold Dips & Spreads

7-Layer Bean Dip: served in individual cups or in bowl with tortilla chips (V, GF)

Basil Green Goddess: our signature creamy basil dressing, great with crudité (V, GF)

Black Olive Tapenade: chunky olive spread homemade in the French tradition (V, GF)

Blue Cheese Guacamole: with smoked almonds. Your new favorite guac. (V, GF)

Israeli Hummus: the creamiest hummus, spike with tahini, garlic, and lemon (V,GF)

Moroccan Carrot Dip: a spicy dip topped with feta and olives (V,GF)

Preserved Lemon Hummus: served w/Stacy's Pita Chip (V,GF)

Pineapple-Mango-Habanero Salsa: sweet and spicy (V,GF)

Roasted Eggplant Spread: served with pita (V)

Roasted Tomato and Jalapeno Salsa: the classic, with a twist (V,GF)

Taco Shop Guacamole: a tangy cross between a green salsa and a guacamole (V,GF)

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TEA SANDWICHES, PARTY SANDWICHES, AND PINWHEELS

Served cold or at room temperature.

***Beef & Blue Biscuits:** tenderloin or flank steak, mini blue cheese biscuits, horseradish

Bite-Size Quiches: Zucchini & Basil (V); Ham & Cheddar; or Cheddar & Red Pepper (V)

***Buffalo Chicken Pinwheels:** buffalo chicken, blue cheese, cheddar, green onion

Cucumber Canapés: open face tea sandwich, creamy dill spread, cucumber, fresh dill (V)

Fiesta Pinwheels: creamy black bean spread, roasted corn, olives, cheddar, cilantro (V)

***Mini Pesto Chicken Croissants:** homemade pesto chicken salad, spring mix

Mini Pesto Shrimp Rolls: a New England classic with a twist, served on mini hoagie buns

Mini Tuna Salad Croissants: a light and fresh tuna salad with tomato and spring mix

Roast Beef Sliders: thin sliced roast beef, caramelized onions, arugula, horseradish mayo

***Pepperoni Pinwheels:** elegant puffed pastry treats swirled with pepperoni & Parmesan

Pork & Apple Sliders: sliced pork tenderloin, caramelized onions & apples, garlic aioli

***Santa Fe Pinwheels:** green chile-cheese spread, olives, spinach, tomato salsa (V)

Smoked Salmon Toasts: premium salmon, pumpernickel, fresh dill, mascarpone cream

Thai Samosa Pinwheels: sweet potatoes, chickpeas, and Thai green curry sauce (**vegan**)

Roasted Turkey Sliders: thin slice turkey, cranberry-pear chutney, goat cheese, sweet roll

Bar Snack Sampler

Mix and match some of our favorite bar snacks for your next casual gathering:

Awesome Antipasti Platter (V, GF)

Beer Cheese & Pretzel Bites (V)

Buffalo Chicken Pinwheels

Candied Bacon in a Shot Glass (GF)

Cherry Bomb Chicken Wings

Corn Dog Muffins

Deviled Eggs (V, GF)

Mango Shrimp Lollipops (GF)

Mini Hot Dog Bar

Mini Taco-Stuffed Peppers

Mini Quesadillas (Black Bean, Crab, or Chicken)

Nacho Bites (V)

Pepperoni Pinwheels

Small-Batch Bourbon Pecans (V)

Sweet & Sour Meatballs (GF)

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VEGETARIAN BITES (V)

Hot Vegetarian Bites (V)

Black Bean & Goat Cheese Quesadillas: served with Taco Shop Guacamole

Buffalo “Meatballs:” spicy “meatballs” with white beans, mushrooms, and buffalo sauce

Baked Brie Filo Cups: topped with assorted house-made jams and jellies

Butternut Squash Soup Shooters: butternut squash-apple soup in shot glasses (GF)

Eggplant “Meatballs:” vegetarian meatballs with spicy marinara; GF upon request

Goat Cheese, Lemon, and Chive Turnovers: wrapped in puff pastry, served warm or cold

Leek, Fennel & Goat Cheese Stuffed Mushrooms: a twist on a vegetarian classic

NEW Mini Pesto & Cauliflower Pot Pies: vegetarian version of this winter favorite

Nacho Bites: mini filo cups with refried beans, cheddar, pickled jalapeno, avocado crema

NEW Spanakopita Bites: made in house with spinach, feta, fresh herbs in puff pastry

Spinach-Stuffed Mushrooms: creamy and delicious with Parmesan and Panko topping

Tempeh Bacon Brussels Sprout Skewers: tempeh bacon with crispy Brussels sprouts

Tomato Soup Shooters: served in a shot glass with or without a mini grilled cheese

White Bean & Mushroom “Meatballs:” vegetarian meatballs with spicy or plain marinara

Cold Vegetarian Bites (V)

Artisan Jam Crostini: creamy ricotta spread & Made By Mavis artisan jams

Asparagus Puff Pastry Cigars: asparagus baked in crispy puff pastry

Caprese Skewers: mozzarella balls, fresh basil, cherry tomato, balsamic drizzle

Classic Bruschetta: thin slices of Italian baguette with chopped tomatoes, basil, and garlic

Crudités Cups: individual crudité in shot glasses with Green Goddess dressing

Fig & Blue Mini Cups: filo cups with blue cheese mousse and homemade fig jam

Greek Salad Skewers: cucumber, mozzarella, olive, cherry tomatoes, Greek marinade (GF)

NEW Hummus & Sun-Dried Tomato Bites: served in a cucumber cup (vegan + GF)

NEW Mushroom-Pecan Bites: portabella, pecan, Swiss, spinach (GF)

***Signature Crostini:** blue cheese mousse, cranberry-pear chutney, toasted pecans

NEW Strawberry-Goat Cheese Crostini: with Made by Mavis strawberry-mango jam

Sweet & Spicy Jam Bites: creamy ricotta & a mix of sweet & spicy artisan jams in filo cups

Sweet Potato Crostini: roasted garlic spread, lemon zest, capers (V)

Thai Peanut Cups: carrot, peanut sauce, sesame, & peanuts in a cucumber cup (GF, Vegan)

NEW Tomato-Manchego Tartlets: the perfect savory snack in puff pastry

Tortellini Skewers: tortellini on a stick with basil pesto in shot glasses

Vietnamese Summer Rolls: with peanut dipping sauce with or without shrimp (GF)

NEW Watermelon Gazpacho Shooters: a little sip of summer’s bounty in shot glass (GF)

Zucchini Rolls: stuffed with goat cheese, red pepper, and cream cheese (V,GF)

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SEAFOOD BITES

NEW Ahi Tuna Spoons: sushi grade tuna, avocado, ginger-soy sauce, Asian spoon

Cajun Crab-Stuffed Mushrooms: red pepper, Parmesan, Cajun seasoning

Crab-Avocado Quesadillas: Taco-Shop Guacamole dipping sauce

NEW Crab Rangoon Cups: an Asian party favorite!

***Mango-Shrimp Lollipops:** spicy and sweet, one of our favorite apps (GF)

NEW Mini Crab Cakes: served with a roasted red pepper aioli

Scallop Ceviche in Cucumber Cups: gorgeous and delicious (GF)

***Shrimp Cocktail Shooters:** garlic-roasted shrimp, red onion-jalapeno cocktail sauce (GF)

Shrimp & Grits: our mini version of the classic in a mini bowl or cup (GF)

***Smoked Salmon Wonton Cups:** salmon curls, crispy capers, dill cream

Smoked Salmon Cones: the best party bite with dill cream sauce

Vietnamese Summer Rolls: with or without shrimp, peanut dipping sauce (GF)

Shrimp & Grits Bar

This Deep South-inspired station includes the very best North Carolina Grits, garlic-roasted shrimp, bacon, sausage-pepper sauce, chives, cheddar, and whatever else you can dream up to put on your grits!

MEAT BITES

Bacon, Pork, & Sausage Bites

Adobo Pulled Pork Cups: braised adobo pork, crema, & cilantro in filo cups

Bacon-Wrapped Dates: stuffed with blue cheese and almonds (GF)

***BLT Crostini:** basil aioli, crispy bacon, cherry tomato, and basil chiffonade

Boursin & Prosciutto Stuffed Mushrooms: Parmesan and breadcrumb topping

***Candied Bacon in a Shot Glass:** Guinness-chocolate dipping sauce optional (GF)

***Devils on Horseback:** bacon-wrapped dates in a roasted red pepper sauce (GF)

Mini Quiches: Ham & Swiss, Zucchini & Basil, or Roasted Red Pepper & Cheddar

Prosciutto-Wrapped Asparagus: served cold or baked crispy (GF)

Prosciutto-Apple Crostini: crispy prosciutto, Granny smith apple, mustard, arugula

Sausage-Stuffed Mushrooms: garlic, Italian sausage, and Parmesan (GF by request)

Sauerkraut Balls: A German classic, with ham! Served with mustard dipping sauce



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Beef & Lamb Bites

Beef Tartare Crostini: hand-chopped raw steak, horseradish cream, capers, herbs

Beef & Blue Biscuits: carved top round, blue cheese biscuits, wine jelly or horseradish

Corn Dog Muffins: these bite-size corn-dogs are sure to please! (GF up on request)

Korean Beef Bites: flank steak, rice cracker, kimchi garnish (GF)

***Lamb Meatballs:** simmered in a roasted red pepper-walnut sauce (GF by request)

NEW Lamb Lollipops: lamb ribs, garlic, rosemary, wine jelly or horseradish (GF)

***Steak Crostini:** thinly slice pepper steak, garlic crostini, and horseradish cream

***Sweet & Sour Meatballs:** house-made tangy tender beef meatballs (GF by request)

Taco Stuffed Peppers: stuffed with taco meat and topped with cilantro cream sauce

NEW Mini Yorkshire Puddings: a savory egg pudding bread with sirloin & horseradish

Meatball Station

Choose up to 3-4 from our homemade favorites: Classic Italian Meatballs, Sweet & Sour Meatballs; Indian Chicken Meatballs in a Coconut-Curry Sauce (GF); Lamb Meatballs in a Roasted Red Pepper sauce; Eggplant “Meatballs” in Marinara; and White Bean & Mushrooms “Meatballs” in a Spicy Marinara. Many available gluten-free!

Chicken Bites

Adobo Chicken & Cheddar Mini Quesadillas: served with our Taco Shop Guacamole

Buffalo Chicken Cups: served with blue cheese mousse in wonton cups

Cherry Bomb Chicken Wings: sweet & spicy bone-in wings w/Cherry Bomb Jam

NEW Mini Chicken Empanadas: made in house and served with Pico de Gallo

NEW Mini Chicken Pot Pies: a miniature version of a winter classic (V or GF by request)

NEW Moroccan Chicken Cigars: spiced chicken wrapped with almonds & raisins in phyllo

Indian Mini Meatballs: Indian-spiced chicken meatballs with a curry coconut sauce (GF)

NEW Jerk Pulled Chicken Cups: spicy Caribbean marinade, pineapple-mango salsa

Thai Chicken Satay: Peanut Dipping sauce (GF upon request)

Mix & Match Mexican Appetizer Station

Mix and match some of our favorite Mexican-inspired appetizers. Options include and are not limited to: Adobo Pulled Pork Cups, Adobo Chicken Quesadillas, Black Bean Quesadilla, Crab & Avocado Quesadillas, Mango Shrimp Lollipops, Scallop Ceviche in Cucumber Cups, Nacho Bites, Mini Taco Stuffed Peppers, 7-Layer Dip, Salsas, and Guacamoles