



◆ 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 Cheese 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)

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)

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

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

~Deviled Eggs~

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

Classic Deviled Eggs with Smoked Paprika: (V, GF)

Green Eggs & Ham: a spring favorite! herb-spiked deviled eggs, ham triangle (GF)

~Bar Snacks~

Bourbon Pecans: bourbon + brown sugar, the perfect bar snack (V)

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

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

NEW Rosemary Cashews: garlic and herbs make these cashews addictive (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

Meat & Cheese Board: an assortment of wedge cheeses and fresh slices meats

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

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

Smoked Salmon Platter: classic accompaniments: dill, capers, lemon, red onion (GF)

NEW Southern Pickled Vegetable Platter: an assortment of house-marinated pickled veggies (V, GF)

Vegetable Crudités Platter: preserved lemon hummus, Green Goddess or Pimento (V,GF)

Wild Mushroom Pate: served with assorted crackers and grapes (V, vegan upon request)

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)

Hot Onion & Bacon Dip: sweet caramelized onions & crispy bacon in a creamy cheesy dip

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

Cold Dips & Spreads

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

Beet & Ricotta Hummus: roasted beets & fluffy ricotta swirled into house hummus (V, GF)

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

French Onion Dip: made in house with slow-cooked caramelized onions (V, GF)

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

Preserved Lemon Hummus: served with Stacy's Pita Chips (V, GF)

Pineapple-Mango Salsa: sweet and spicy with a hint of habanero (V, GF)

Roasted Eggplant Spread: served with pita (V, GF)

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)

(GF) gluten free; (V) vegetarian; Lactose-free and vegan requests accommodated



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TEA SANDWICHES, PARTY SANDWICHES, AND PINWHEELS

Served cold or at room temperature.

Beef & Blue Biscuits: sliced pepper steak, mini blue cheese biscuits, horseradish cream

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

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

NEW Cranberry-Feta Pinwheels: creamy filling with spinach & green onion, flour tortilla

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, fresh spring mix

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

NEW Reuben Pinwheels: corned beef, Swiss, sauerkraut, Russian dressing, flour tortilla

Roast Beef Sliders: thinly 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)

Turkey-Cranberry Sliders: thinly sliced turkey, Made by Mavis Cranberry-Pear Chutney, spring mix, 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)

NEW Cauliflower Wings: crispy cauliflower florets with a spicy buffalo sauce

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

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

NEW Mini Veggie Empanadas: made in house with seasonal veggies & Monterey Jack

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

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

Cold Vegetarian Bites (V)

Asparagus Puff Pastry Cigars: asparagus baked in swirled crispy puff pastry

NEW Baked Jalapeno Poppers: fresh jalapenos, cheesy garlic filing, panko topping

Caprese Skewers: mozzarella balls, fresh basil, cherry tomato, and balsamic drizzle (GF)

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

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

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

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

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

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

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

Tomato-Manchego Tartlets: the perfect savory snack in puff pastry, similar to focaccia

Tortellini Skewers: tortellini on a stick with cherry tomatoes & basil pesto in a shot glass

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



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SEAFOOD BITES

- Ahi Tuna Spoons:** sushi grade tuna, avocado, ginger-soy sauce, Asian spoon
Crab-Avocado Quesadillas: Taco-Shop Guacamole dipping sauce
NEW Crab Rangoon Cups: an Asian party favorite with Cherry Bomb Jam in wonton cup
Mango-Shrimp Lollipops: spicy and sweet, one of our favorite apps (GF)
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
Vietnamese Summer Rolls: with or without shrimp, peanut dipping sauce (GF)

Stuffed Mushrooms (GF by request)

- Cajun Crab-Stuffed Mushrooms:** red pepper, Parmesan, Cajun seasoning
Leek, Fennel & Goat Cheese Mushrooms: creamy and tangy from the goat cheese (V)
Sausage-Stuffed Mushrooms: garlic, Italian sausage, and Parmesan
Spinach-Stuffed Mushrooms: creamy and delicious with Parmesan and Panko topping (V)

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
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)
NEW Hanky Panky: ground beef, Glier's Goetta, sharp cheddar, rye party bread
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
Sauerkraut Croquettes: A German classic, with ham! Served with mustard dipping sauce
NEW Sweet Heat Pepper: mini bell peppers, Apple-Jalapeno cream cheese, bacon (GF)
NEW Wedge Salad Boats: crispy bacon, blue cheese spread, lettuce wrap, chives (GF)



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Beef & Lamb Bites

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 upon request)

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

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

NEW Mini Beef Empanadas: made in house with beef peccadillo, served with Pico de Gallo

NEW Mini Beef Wellingtons: sautéed cremini mushrooms, sirloin, rosemary, puff pastry

Pepper 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: savory egg bread pudding with sirloin & horseradish

Meatball Station

Choose up to 3-4 from our homemade favorites: Classic Italian Meatballs, Sweet & Sour Meatballs; Indian Chicken Meatballs in Coconut-Curry Sauce (GF); Lamb Meatballs in Roasted Red Pepper sauce; Eggplant “Meatballs” in Marinara; or Buffalo “Meatballs” made with white beans and mushrooms. 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 filo

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, Tortilla Chips, Salsas, and Guacamoles