



2018 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 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 us 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, Green Goddess, French, Ranch, Italian, Blue Cheese, Poppy Seed, Cranberry Vinaigrette, Honey-Black Pepper Balsamic, and Caesar

- Caprese Salad:** fresh mozzarella, sweet basil, juicy tomato, balsamic glaze (V, GF)
- Champagne & Basil Fresh Fruit Salad:** fresh fruit with Champagne as vinaigrette (V, GF)
- Classic Caesar:** romaine, house-made croutons, Parmesan, and Caesar dressing
- Cranberry Kale Salad:** oranges, fresh cranberries, cranberry-orange vinaigrette (V, GF)
- Harvest Salad:** pears, blue cheese, sunflower seeds, honey-black pepper balsamic (V, GF)
- House Side Salad:** roasted corn, cherry tomato, cucumber, red onion (V, GF)
- Kale-Apple Salad:** fresh sliced apples, poppy seed dressing, a house favorite! (V, GF)
- Kale Salad with Lemon:** kale massaged with lemon dressing and Parmesan (V, GF)
- Strawberry Salad:** sliced fresh strawberries, feta or goat cheese, pecans, white balsamic
- Wedge Salad:** iceberg wedge, bacon, tomato, blue cheese, blue cheese dressing
- Vegan Caesar:** our homemade vegan Caesar dressing with house-made croutons (vegan)

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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)
Broccoli Cheddar Soup: creamy soup with cheddar cheese and broccoli chunks (V)
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)
Roasted Tomato & Basil Soup: roasted with garlic and finished with a touch of cream
Watermelon Gazpacho: a zesty, cold tomato-based summertime classic (V,GF)

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: braised with whiskey, root vegetables, Guinness

Chicken

Apple Cider Pulled Chicken: tangy Carolina BBQ sauce, homemade coleslaw
Buffalo Pulled Chicken: scallion-blue cheese mousse, homemade coleslaw
Garlic Chicken: chicken thighs braised with garlic, herbs, and veggies and shredded

Pork:

Adobo Pulled Pork: pork marinated in housemade red chile adobo and slow roasted
Cuban Style Pork: marinated with mangoes, pineapples, and Tropic Lighting Jam (spicy)
Jamaican Jerk Pulled Pork: marinated overnight in jerk spices and slow-roasted.
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 Chipotle Mayo
Eggplant Burger: made in house, served with tahini sauce
Jackfruit Sliders: tossed in our homemade barbeque sauce (vegan)

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~TACO BAR~

Choose 2 or 3 fillings, 3 salsas 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. All fillings are gluten free and veggie fillings are vegan!

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; Shredded Fish Tacos (GF); Cilantro-Lime Jackfruit (V)

SALSAS & GUACAMOLES: Pico de Gallo, Roasted Tomato & Jalapeno Salsa (mild); Mango-Pineapple Salsa (medium); Roasted Tomatillo Salsa (medium to hot); Taco-Shop Guacamole

TACO & BURRITO FILLINGS

Homemade fillings are the stars of your taco, burrito, nacho, enchilada or tostada station.

All fillings are gluten free (GF)!

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

NEW Cilantro-Lime Jackfruit: marinated, shredded jackfruit with cilantro-lime sauce (V)

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

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

NEW Shredded Fish Tacos: marinated, baked and flaked with a cilantro-lime sauce

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

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ITALIAN AND PASTA DISHES

**Gluten-free pasta upon request*

Vegetarian Pastas (V)

Artichoke Stuffed Shells: ricotta, mozzarella, *arrabiata* sauce or classic marinara

Butternut Squash Lasagna Rolls: stuffed with spinach & ricotta, mozzarella

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

Eggplant Parmesan: hand-breaded and layered with mozzarella, marinara, and Parmesan

Pasta Primavera: zucchini, yellow squash, cherry tomatoes, lemon cream sauce

Spinach Lasagna Rolls Up: herbed ricotta, spinach, basil, mozzarella, marinara, Parmesan

Spring Pesto Pasta: a fresh pesto sauce with asparagus, spinach and cherry tomatoes

Vegan Alfredo: a creamy vegan spin on the classic Alfredo made with cashews

Vegetable Lasagna: seasonal vegetables, marinara, ricotta and mozzarella

Meat-Based Pastas

Bacon & Parmesan Pasta: mushrooms, peas, & prosciutto in a Parmesan cream sauce

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

Chicken Alfredo: chicken and ziti tossed in a cheesy homemade 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 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

Turkey & Artichoke Stuffed Shells: Spicy or classic marinara sauce

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

PASTAS: We suggest choosing 2-3 from the lists above!

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

Most items gluten-free upon request

Beef Dishes

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

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

Brisket with Bourbon-Peach Glaze: Guinness-braised brisket, Jim Beam, root vegetables,
Made by Mavis Peach Lavender Jam

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

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

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

German Braised Beef: rolled with whole-grain mustard, bacon, onion, and pickle spears

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

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

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

Rosemary-Garlic Crusted Beef Tenderloin: with horseradish cream or béarnaise (GF)

Santa Maria Trip-Tip: tender tri-tip marinated with a California dry rub and roasted (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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CHICKEN, DUCK, & TURKEY ENTRÉES

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Chicken & Duck Entrées

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

Cider-Braised Chicken: chicken braised in apples, onions, and cider, a fall favorite! (GF)

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

Chicken Enchiladas Verde: homemade tomatillo enchilada sauce, queso fresco, cheddar

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

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

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

Mozzarella-Pesto Stuffed Chicken Breasts: hand-breaded and baked for a crispy crust

Roman-Style Chicken: braised with white wine, prosciutto, peppers, onion, and tomatoes (GF). Also available braised in Rhinegeist Cougar

Rosemary-Lemon Chicken: marinated and roasted or grilled on site (GF upon request)

Sweet Heat Chicken: breaded & stuffed with goat cheese & Cherry Bomb jalapeno jam

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

Turkey Entrées

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

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

HAM & PORK ENTRÉES

Most items can be made gluten-free upon request

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 Ham: glazed with Made by Mavis Tropic Thunder or Lightning Jam (GF)

Pork Entrées

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

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

Cider-Braised Pork: roasted shoulder with caramelized onion and apple confit (GF)

Italian Pork Roast: slow roasted shoulder with root vegetables in a white wine sauce (GF)

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

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

Yucatan-Style Pork: marinated in spices, orange & lime juices, roasted in banana leaf (GF)

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SEAFOOD ENTRÉES

Crab, Shrimp & Scallop Entrées

- Lemoncello Shrimp:** lemoncello liqueur & rosemary marinated shrimp skewers (GF)
Maryland Crab Cakes: jumbo lump crab shines through in these classic cakes
Pesto Shrimp Rolls: a classic lobster roll with a twist in our homemade pesto sauce
Shrimp Scampi: a culinary classic, garlic-roasted shrimp with lemon and butter sauce (GF)
Shrimp & Grits: garlic-roasted shrimp on Old School Mill cheddar cheese grits (GF)

Fish Entrées

- Barramundi with Blueberry Salsa:** sweet & savory with cucumbers, cilantro, & corn (GF)
Salmon with Basil Tapenade: roasted salmon, olive-basil tapenade, lemon zest (GF)
Salmon with Fennel, Citrus, and Jalapenos: slow-roasted with a hint of heat (GF)
Salmon with Herbed Yogurt: lemon, Dijon, dill, parsley, and tangy Greek yogurt (GF)
Spanish Cod: braised with chorizo, saffron, tomatoes and chickpeas, parsley garnish (GF)
Whitefish with Lemon-Butter Sauce: bright, fresh, & studded with capers & parsley (GF)

VEGETARIAN ENTRÉES & RISOTTO (V)

See our vegan menu for even more options!

Risottos

- Artichoke Risotto:** Artichoke risotto with shallots, garlic, *Parmigiano Reggiano* (V,GF)
Butternut Squash Baked Risotto: kale, garlic, roasted butternut squash (V,GF)
Eggplant Saffron Risotto Bake: a combo of saffron risotto and eggplant Parmesan (V,GF)
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)

Vegetarian & Vegan Entrees (V)

- Asian Sesame Noodles:** fresh julienned vegetables with soba in a peanut sauce (vegan)
Cauliflower Tikka Masala: cauliflower, tomato, bell pepper, cilantro, coconut (GF, vegan)
Eggplant Parmesan Stacks: hand-breaded eggplant, fresh mozzarella, marinara, basil
Eggplant-Saffron Risotto Bake: eggplant Parmesan meets saffron risotto, yum! (GF)
Five-Spice Tofu Steaks: seared until crispy and drizzled with a Ginger-Ponzu Sauce (GF)
Potato, Poblano & Corn Enchiladas: tomato salsa, gooey cheddar and Monterey Jack
Ratatouille: this roasted vegetable medley makes a beautiful entrée (GF)
Roasted Red Pepper Frittatas: caramelized onions, goat cheese, cheddar, herbs (GF)
Spinach-Feta Frittatas: caramelized onion, wilted spinach, feta, Parmesan (GF)
Stuffed Poblano Chiles: corn, goat cheese, pinto beans, homemade tomatillo salsa (GF)
Vegetable Curry: delicious & flavorful medley of seasonal vegetables in coconut curry (GF)

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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)

Italian Pasta Salad: cherry tomato, salami, fresh mozzarella, basil, Italian vinaigrette

Kale-Apple Salad: fresh sliced apples, poppy seed dressing, a house favorite (V, GF)

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 (V,GF)

Summer Succotash: cherry tomatoes, lima beans, corn, onion, bacon, fresh herbs (GF)

Watermelon, Tomato, and Feta Salad: lemon juice and fresh herbs (V, GF)

Hot Vegetable Salads & Sides

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

Baked Beans: Southern (bacon & BBQ sauce) or New England (maple syrup, rum)

Brussels Sprouts: sautéed with crispy bacon (optional), 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)

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

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

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

Rosemary Roasted Winter Vegetables: seasonal vegetables, rosemary, garlic (V, GF)

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

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

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

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

Sweet Potato Casserole: with pecans, corn flakes, and mini marshmallows (V)

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MASHED or BAKED POTATO BAR

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

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, homemade 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)

BREADS AND ROLLS

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

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

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

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

Italian Breadsticks: available in garlic & olive oil or brown bread

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

Pretzel Rolls: full-size or slider bun size pretzel buns

Scones: Cranberry, Vanilla Bean, Blueberry, Chocolate Chip, and Pumpkin Spice Latte

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 butter.

DELUXE 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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