



◆ THE ◆
DELISH DISH
— CATERING & EVENTS —

Vegan 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!*

SNACKS AND DIPS

~Bar Snacks~

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

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

Rosemary Cashews: garlic and herbs make these cashews addictive (V, GF)

~Dips & Spreads~

Brussels Sprout Baba Ganoush: a creamy dip with tahini and hazelnuts (GF)

Beet & Tofu Ricotta Hummus: roasted beets & tofu ricotta swirled into our hummus (GF)

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

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

Roasted Eggplant Spread: served with pita chips (GF)

Roasted Garlic & White Bean Dip: served with pita chips (GF)

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

Taco Shop Guacamole: our house recipe (GF)

Build Your Own Vegan Chip & Dip Bar

You pick 2-5 dips and spreads, and we'll provide a variety of chips or veggies.

Choose from:

Brussels Sprouts Baba Ganoush, Black Olive Tapenade, Preserved Lemon Hummus, Beet & Tofu Ricotta Hummus, Mango-Pineapple Salsa, Pico de Gallo, Roasted Tomato Salsa, Roasted Tomatillo Salsa, or Taco Shop Guacamole

APPETIZER BITES & PLATTERS

- Antipasti Platter:** herbed olives, roasted red pepper salad, pepperoncini, fire-roasted artichokes (GF)
- Butternut Squash Soup Shooters:** Healthy and delicious, It's the perfect autumn soup (GF)
- Classic Tomato Bruschetta:** vine-ripened tomatoes, fresh basil, garlic, olive oil, served with crostini
- Crudit  with Preserved Lemon Hummus:** House made hummus with veggies for dipping (GF)
- Deviled Potatoes:** a vegan version of our deviled eggs, but with potatoes! Yum! (GF)
- Cucumber Canap s:** Open-faced tea sandwich topped with creamy vegan dill spread and cucumber
- Fresh Fruit Skewers:** portable and adorable! (GF)
- Greek Salad Skewers:** cucumber, olive, cherry tomatoes, red onion, Greek marinade (GF)
- Hummus and Sundried Tomato Bites:** served in a cucumber cup (GF)
- Mini Black Bean & Sweet Potato Quesadillas:** served with our Taco Shop Guacamole
- Mini Falafel Bites:** tender falafel served with a dill tzatziki sauce & cherry tomatoes
- Roasted Tomato-Basil Soup Shooters:** served in a shot glass (GF)
- Sweet Potato Crostini:** roasted garlic spread, lemon zest, capers, on a crostini
- Southern Pickled Vegetable Platter:** an assortment of house-marinated pickled veggies (GF)
- Tempeh Bacon Brussels Sprout Skewers:** Brussels sprouts with homemade savory tempeh bacon
- Thai Peanut Cups:** carrot, peanut sauce, sesame, & peanuts in a cucumber cup (GF)
- Thai Mango Lettuce Wraps:** with tofu, mango salsa, and peanut sauce (GF)
- Vegan Sweet Potato Bacon Cups:** just like our candied bacon but with sweet potato! (GF)
- Vietnamese Summer Rolls:** served with Hoisin Peanut Dipping Sauce
- Watermelon Gazpacho Shooters:** Our fresh, summery take on the traditional, Spanish delicacy (GF)
- White Bean & Mushroom Meatballs:** served with our house-made marinara

SALAD

- Champagne & Basil Fresh Fruit Salad:** fresh fruit with Champagne as vinaigrette (V, GF)
- Cranberry Kale Salad:** oranges, fresh cranberries, cranberry-orange vinaigrette (V, GF)
- Harvest Salad:** pears, 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 strawberries, pecans, white balsamic (V, GF)
- Vegan Caesar:** our homemade vegan Caesar dressing with house-made croutons

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)
- Roasted Tomato & Basil Soup:** a house favorite, great for grilled cheese (GF)
- Watermelon Gazpacho:** a zesty, cold tomato-based summertime classic (GF)

ENTREES

- Asian Sesame Noodles:** fresh julienned vegetables with soba in a peanut sauce (GF upon request)
- Cauliflower Tikka Masala:** This vegan take on the classic is bold, flavorful and rich (GF)
- Corn & Black Bean Stuffed Poblano Chiles:** Served with Tomatillo sauce
- Five-Spice Tofu Steaks with Ginger-Ponzu Sauce:** Tofu with an Asian flair
- Mushroom & Walnut "Bolognese":** A hearty, plant-based alternative to the classic, Italian dish
- Pineapple-Fried Rice:** with Tofu, Cashews, and Seasonal Veggies
- Quinoa Stuffed Peppers:** Full of fiber and protein and big on flavor! (GF)
- Ratatouille:** this roasted vegetable medley makes a beautiful entrée (GF)
- Roasted Vegetable Lasagna:** roasted vegetables, house-made marinara & tofu ricotta
- Stuffed Shells with Tofu Ricotta:** stuffed with cheesy basil tofu ricotta, baked in garlic tomato sauce
- Thai Red Coconut Curry:** with cashews and seasonal vegetables (GF)
- Vegetable Curry:** an Indian tomato-based curry with sweet potatoes, peas, and broccoli (GF)
- Vegan Alfredo:** a creamy vegan spin on the classic Alfredo made with cashews (GF upon request)

SIDE DISHES

- Asian Roasted Broccoli:** Broccoli with Asian flare
- Asian Sesame Noodles:** fresh julienned vegetables with soba in a peanut sauce (GF upon request)
- Asparagus with Lemon Dijon Vinaigrette:** a cool, crisp, and refreshing side dish (GF)
- Vegetarian Baked Beans:** the perfect accompaniment to BBQ (GF)
- Cauliflower Rice Salad with Tahini Dressing:** fresh and healthy! (GF)
- Cilantro-Lime Rice:** simple, fresh, and delicious, perfect with tacos (GF)
- Creamy Vegan Coleslaw:** The perfect accompaniment to BBQ (GF)
- Garlic Olive-Oil Mashed Potatoes:** Fluffy, creamy mashed potatoes with a burst of garlic flavor (GF)
- Kale-Apple Salad:** fresh sliced apples, poppy seed dressing, a house favorite! (GF)
- Mango-Black Bean Salad:** This vibrant salad is full of texture & flavor (GF)
- Mashed Sweet Potatoes:** Sweet and flavorful with a hint of fresh thyme and maple-syrup (GF)
- Ratatouille:** summer's bountiful garden produce, simmered in olive oil and fresh herbs (GF)
- Rice Pilaf:** Saffron-infused rice, carrots, and red bell pepper make this pilaf the life of the party (GF)
- Roasted Green Beans & Cherry Tomatoes:** glazed with balsamic vinegar (GF)
- Roasted Green Beans with Tempeh Bacon:** A vegan twist on Southern-style green beans (GF)
- Roasted Rainbow Carrots:** A fall favorite with a touch of fresh herbs (GF)
- Roasted Winter Vegetables:** Carrots, parsnips, squash, sweet potatoes, zucchini, bell pepper (GF)
- Rosemary Roasted Potatoes:** Comfort food at it's finest, a very elegant side dish (GF)
- Summer Succotash:** cherry tomatoes, lima beans, corn, onion, bacon, fresh herbs (GF)
- Summer Vegetable & Corn Sauté:** Corn, zucchini, tomatoes, and fresh herbs liven up this sauté (GF)
- Tabbouleh with Fresh Herbs:** This salad is light and flavorful and chock full of veggies & herbs (GF)
- Tempeh Bacon Bourbon Brussels Sprouts:** Brussels Sprouts with savory tempeh bacon (GF)
- Turmeric Roasted Cauliflower:** fragrant with cumin, cilantro and mint (GF)
- Watermelon & Tomato Salad:** a summer favorite with fresh herbs (GF)
- Winter Vegetable Medley:** roasted seasonal vegetables, rosemary, garlic (GF)

VEGAN STATION IDEAS

ASIAN VEGETABLE CURRY STATION

Choose 1-3 curries and pair with white or brown rice, and naan bread upon request.
Choice of: Vegetable Curry, Cauliflower Tikka Masala, or Thai Green Curry

CHIP and DIP BAR

Combine up to 5 of our dips, salsas, guacamoles, and spreads to make a chip and dip bar that's uniquely you! We'll pair your dips with the appropriate chip or veggie!

FALAFEL BAR

Our homemade falafel served with an assortment of toppings for your guests to build either a salad or a pita! Topping include: Roma Tomatoes, Cucumber, Red Onion, Parsley, Lettuce, Feta, Tzatziki Yogurt and Israeli Hummus

VEGAN MASHED POTATO BAR

Choose from mashed sweet potatoes or our olive oil-mashed potatoes (or both) served with a variety of fun savory & sweet toppings in martini glasses or mini bowls. Toppings include Vegan Mushroom Gravy, broccoli, chives, brown sugar, mini marshmallows, and our Bourbon Barrel Stout Syrup.

RAMEN BAR

Build your own ramen bar with all the fixin's! Toppings include: Tofu, Edamame, Carrots, Mushrooms, Green Onions, Spinach and Sriracha Hot Sauce

SALAD BAR (GF)

A tried-and-true classic, served with your favorite salad toppings and our homemade dressings. Great on it's own, or pair with homemade soup or our veggie wraps.

SLIDER BAR

Served with vegan pretzel rolls, homemade pickles, and your choice of 2-3 slider options. Sliders are paired with specific sauces and toppings. Gluten-free buns upon request.

SLIDER OPTIONS: BBQ Jackfruit (GF), Black Bean Sliders, or Eggplant Sliders—vegan upon request

TOPPINGS: Vegan Coleslaw, Vegan Chipotle Mayo, Mango-Pineapple Salsa, Ketchup, Bread & Butter Pickles, or Tahini Sauce

TACO BAR

Choose 2 or 3 fillings, 2-3 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!

FILLINGS: Adobo Jackfruit; Cumin-Roasted Cauliflower; Mushroom & Corn; Potato, Poblano, & Corn

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

VEGAN DESSERTS

Banoffee Pies: banana, coconut caramel, semi-sweet chocolate in a pie shell (VEGAN!)

Chocolate Covered Strawberries: Elegance at its finest, white or dark (GF)

Homemade Snickers Bars: coconut caramel, cashew nougat, chocolate (GF)

Ultimate Vegan Chocolate Chip Cookie: So good, you can't taste the difference

Vegan Chocolate Peanut Butter Truffles: you won't believe its vegan!