



THE DELISH DISH

CATERING & EVENTS

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 Orders@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)
- Spring Salad with Grapes & Pistachio-Crusted Goat Cheese:** herb vinaigrette (V, GF)
- Strawberry Salad:** sliced strawberries, feta or goat cheese, pecans, white balsamic (V, GF)
- Wedge Salad:** iceberg wedge, bacon, tomato, blue cheese, blue cheese dressing (GF)
- 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)

Pumpkin-Turkey Chili: bell peppers, corn, black beans, fire-roasted tomatoes (GF)

Roasted Tomato & Basil Soup: a house favorite, great for grilled cheese (GF)

Watermelon Gazpacho: a zesty, cold tomato-based summertime classic (vegan,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 (GF)

Beef Brisket with Bourbon-Peach Glaze: braised with whiskey, root vegetables, Guinness

Chicken (GF)

Apple Cider Pulled Chicken: tangy Carolina BBQ sauce, homemade coleslaw

Buffalo Pulled Chicken: scallion-blue cheese mousse, homemade coleslaw

Jerk Chicken: pulled chicken with Caribbean Jerk spices and a side of pineapple

Yucatan-Style Chicken: marinated in orange, lime juice, spices, & roasted in banana leaves

Pork (GF):

Adobo Pulled Pork: pork marinated in housemade red chile adobo and slow roasted

Maple-Espresso Pulled Pork: rubbed with coffee & spices, maple-coffee BBQ sauce

Yucatan-Style Pork: marinated in orange, lime juice, spices, & roasted in banana leaves

Vegetarian:

Black Bean Sliders: made in house, served with Chipotle Mayo

Jackfruit Sliders: tossed in our homemade barbeque sauce (vegan, GF)

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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 Chicken; Yucatan-Style Pork; Shredded Fish Tacos (GF); Adobo 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 Jackfruit: marinated jackfruit shredded with our homemade adobo sauce (V)

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 (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

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

Yucatan-Style Chicken: marinated in orange and lime juice, & spices & roasted in banana leaf

Yucatan-Style Pork: marinated in orange and lime juice, & 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

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

Mostaccioli: 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

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

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

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

Coconut Braised Short Ribs: short ribs braised in coconut milk, lemongrass, curry, garlic

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)

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)

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:

Garlic-Crusted Prime Rib with Au Jus

Beef Tenderloin with Horseradish or Béarnaise Sauce

Choice Roast Beef with Horseradish or Béarnaise Sauce

Leg of Lamb with Garlic & Rosemary

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CHICKEN, DUCK, & TURKEY ENTRÉES

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Chicken Entrées

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

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

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

Rosemary-Lemon Chicken: marinated and roasted or grilled on site (GF upon request); served with a mango-pineapple salsa upon request

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

NEW Tuscan Chicken: with a sundried tomato beurre blanc sauce & goat cheese (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 with caramelized onion and apple confit (GF)

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

Italian Sausages with Fennel & Orange: roasted with fennel, orange and rosemary (GF)

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)

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

Almond and Lemon-Crusted White Fish: cod crusted with almonds, lemon, dill (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 Green Goddess: lemon, Dijon, dill, parsley, and tangy Greek yogurt (GF)

White Fish with Bacon-Tomato Butter: fresh tomato-bacon butter sauce adds depth and richness to this white fish (GF)

VEGETARIAN ENTRÉES & RISOTTO (V)

See our vegan menu for even more options!

Risottos

Artichoke Risotto: fire roasted artichokes with shallots, garlic, and Parmesan (GF)

NEW Asparagus Risotto: asparagus and peas brighten up this creamy risotto (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)

Individual Frittatas: roasted red pepper & goat cheese or spinach & feta available (GF)

NEW Mediterranean Vegetable Ragout: spiced vegetables and chickpeas make this hearty ragout (GF). Can be served over grits or Israeli couscous.

NEW Mushroom Wellington: sautéed mushrooms, caramelized onions, toasted walnuts, and Boursin cheese, all layered and wrapped in a light puff pastry

Potato, Poblano & Corn Enchiladas: hand rolled and served with sour cream & salsa

Ratatouille: this roasted vegetable medley makes a beautiful entrée (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

NEW Asparagus with Lemon Dijon Vinaigrette: a cool, crisp, and refreshing side dish

Broccoli Salad: tossed with bacon, cheddar cubes, sunflower seeds, cider dressing (GF)

NEW Cauliflower Rice Salad with Tahini Dressing: fresh and healthy! (GF, Vegan)

Corn & Bacon Potato Salad: roasted corn, crispy bacon, red potatoes, dill dressing (GF)

Italian Pasta Salad: cherry tomatoes, salami, fresh mozzarella, basil, & Italian vinaigrette

Kale-Apple Salad: fresh sliced apples, poppy seed dressing, a house favorite! (Vegan, 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, Asian peanut dressing (V)

Roasted Red Pepper Quinoa Salad: seasonal vegetables, herbs, feta, & pine nuts (V, GF)

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

Watermelon, Tomato, and Feta Salad: a summer favorite with 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: roasted with cherry tomatoes and Balsamic, or lemon and garlic (V, GF)

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 (V, GF)

Ratatouille: summer garden vegetables, simmered in olive oil & fresh herbs (V, GF)

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

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

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

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

Winter Vegetable Medley: roasted seasonal vegetables, rosemary, garlic (V, GF)

MASHED POTATO BAR

Choose from mashed sweet potatoes or garlic mashed potatoes (or both) served with a variety of 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.

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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

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

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

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

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

Pretzel Rolls: full-size or slider 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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