



◆ 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)

Deviled Potatoes: a vegan version of our deviled eggs, but with potatoes! Yum! (Vegan)

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)

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 sliced cheeses and Italian 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-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)

MotherBoard

An artfully displayed grazing table filled with thinly shaved Italian meats, an assortment of sliced cheeses, whipped feta dip, Made by Mavis Bull FROG and Peach Bellini Jams, stone-ground mustard, cornichons, toasted baguette rounds, assorted crackers, fresh vegetable crudité, herb marinated olives, and our preserved lemon hummus.

DIPS, SPREADS, SALSAS AND GUACAMOLES

We make all of these items in-house. Combine up to 5 dips to make a Chip & 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

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

NEW Brussels Sprout Baba Ghanoush: a creamy dip with tahini & hazelnuts (Vegan, GF)

Beet & Ricotta Hummus: roasted beets & ricotta swirled into our hummus (Vegan, GF)

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

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

Roasted Eggplant Spread: served with pita chips (Vegan, GF)

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

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

Taco Shop Guacamole: our house recipe (Vegan, GF)

NEW Whipped Feta with Herbs: served with a drizzle of honey and fresh pita bread (V)

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TEA SANDWICHES, PARTY SANDWICHES, AND PINWHEELS

Served cold or at room temperature.

- NEW Banh Mi Sliders:** marinated pork *or* tofu, quick pickles, cilantro, sriracha mayo (V)
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
Cranberry-Feta Pinwheels: creamy filling with spinach & green onion, flour tortilla (V)
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)
NEW Italian Vegetable Slider: Fresh veggies with an Italian vinaigrette & goat cheese (V)
Mini Chicken Biscuits: mini chive biscuit, pan-fried chicken, chipotle mayo, B&B pickle
NEW Mini Ham Biscuit Sandwich: mini buttermilk biscuit, sliced ham, & peach jam
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
Reuben Pinwheels: corned beef, Swiss, sauerkraut, Russian dressing, flour tortilla
Roast Beef Sliders: thin sliced roast beef, balsamic caramelized onions, lemon basil 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, Hawaiian bun

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)

Baked Jalapeno Poppers: fresh jalapenos, cheesy garlic filing, panko topping
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, Vegan)
Eggplant “Meatballs”: vegetarian meatballs with spicy marinara; GF upon request
Goat Cheese, Lemon, and Chive Turnovers: wrapped in puff pastry, served warm or cold
Mini Pesto & Cauliflower Pot Pies: a vegetarian version of this winter favorite
Mini Veggie Empanadas: made in house with seasonal veggies & Monterey Jack
Spanakopita Bites: made in house with spinach, feta, fresh herbs in puff pastry
NEW Sweet Potato & Feta Bourekas: puff pastry with creamy sweet potato & tangy feta
Tempeh Bacon Brussels Sprout Bowls: tempeh bacon with crispy Brussels sprouts (GF)
Tomato Soup Shooters: served in a shot glass with or without a mini grilled cheese (GF)

Cold Vegetarian Bites (V)

Asparagus Puff Pastry Cigars: asparagus baked in swirled crispy puff pastry
Caprese Skewers: mozzarella balls, fresh basil, cherry tomato, and balsamic drizzle (GF)
Classic Bruschetta: toasted slices of baguette topped with tomatoes, basil, & garlic (Vegan)
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)
Hummus & Sun-Dried Tomato Bites: served in a cucumber cup (GF, Vegan)
Mushroom-Pecan Bites: portabella, pecan, Swiss, spinach (GF)
Nacho Bites: mini filo cups with refried beans, cheddar, pickled jalapeno, avocado crema
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)
NEW Thai Mango Lettuce Wraps: with tofu, mango salsa, and peanut sauce (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
Watermelon Gazpacho Shooters: a little sip of summer’s bounty in shot glass (GF, Vegan)
Sweet Potato Bacon Cups: just like our candied bacon but with sweet potato! (GF, Vegan)
NEW Zucchini-Tomato Cups: sautéed veggies layered with a light parmesan cream (GF)

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SEAFOOD BITES

- Ahi Tuna Spoons:** sushi grade tuna, avocado, ginger-soy sauce (GF upon request)
NEW Bloody Mary Shrimp Shooters: a virgin Bloody Mary, with a seafood twist! (GF)
Crab-Avocado Quesadillas: Taco-Shop Guacamole dipping sauce
NEW Crab Melts: Creamy lump crab on a buttery slider bun with melted swiss cheese
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
NEW Mini Seafood Rolls: a light, mini version of the classic lobster roll
Shrimp Cocktail Shooters: garlic-roasted shrimp, red onion-jalapeno cocktail sauce (GF)
Smoked Salmon Wonton Cups: salmon curls, crispy capers, dill cream

Stuffed Mushrooms (GF by request)

- Boursin & Prosciutto-Stuffed Mushrooms:** creamy and herby with Panko topping
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)
NEW Cuban Stromboli Bites: a sandwich in a bite: ham, salami, swiss, pickle, pizza dough!
Devils on Horseback: bacon-wrapped dates in a roasted red pepper sauce (GF)
Hanky Panky Croquettes: ground beef, Glier's Goetta, sharp cheddar, Pumpernickel
NEW Mini Ham & Cheese Turnovers: puff pastry, smoked ham, Swiss, Dijon mustard
Mini Quiches: Ham & Swiss, Zucchini & Basil, or Roasted Red Pepper & Cheddar
Prosciutto-Wrapped Asparagus: served cold or baked crispy (GF)
Prosciutto, Fig & Parmesan Rolls: simple, elegant, delicious (GF)
Prosciutto-Apple Crostini: crispy prosciutto, Granny smith apple, mustard, arugula
Sauerkraut Croquettes: A German classic, with ham! Served with mustard dipping sauce

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Beef & Lamb Bites

- Beef & Blue Biscuits:** pepper steak, blue cheese biscuits, garlic aioli, a house fave!
Beef Empanadas: made in house with beef peccadillo, served with Pico de Gallo
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)
Mini Yorkshire Puffs: savory egg puffs with pepper steak & horseradish cream
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

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
NEW Banh Mi Bites: Thai chicken, Sriracha, cilantro, & pickled veggies on crostini
Buffalo Chicken Cups: served with blue cheese mousse in wonton cups
Cherry Bomb Chicken Wings: sweet & spicy bone-in wings w/Cherry Bomb Jam
Chicken Empanadas: made in house with adobo chicken and served with Pico de Gallo
NEW Curried Chicken Salad Spoons: curried chicken salad in an Asian Spoon
Mini Chicken Pot Pies: a miniature version of a winter classic (V or GF by request)
Moroccan Chicken Cigars: spiced chicken wrapped with almonds & raisins in filo
Indian Mini Meatballs: Indian-spiced chicken meatballs with a curry coconut sauce (GF)
Jerk Pulled Chicken Cups: spicy Caribbean marinade, pineapple-mango salsa
Thai Chicken Satay: served in a shot glass with 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, Nacho Bites, Mini Taco Stuffed Peppers, Tortilla Chips, Salsas, and Guacamoles