



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)

From-Scratch Dressings: White Balsamic, Green Goddess, French, Ranch, Italian, Blue Cheese, Poppy Seed, Cranberry Vinaigrette, Honey-Black Pepper Balsamic, and Caesar

Caesar Salad: romaine, house-made croutons, Parmesan, and homemade Caesar dressing

Caprese Salad: fresh mozzarella, sweet basil, juicy tomato, balsamic glaze (V, GF)

Champagne & Basil Fruit Salad: fresh fruit with sparkling wine as vinaigrette (V, GF)

Cranberry Kale Salad: oranges, fresh cranberries, cranberry-orange vinaigrette (V, GF)

Delish Dish House Salad: roasted corn, cherry tomato, cucumber, red onion (V, GF)

Harvest Salad: pears, blue cheese, sunflower seeds, honey-black pepper balsamic (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)

SOUPS AND STEWS

Available by the shooter, cup, or bowl.

Butternut Squash & Apple Soup (V, GF)

Broccoli Cheddar Soup (V)

Chicken Tortilla Soup (GF)

Hearty Mushroom Bisque (V)

Loaded Potato Soup

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

Roasted Tomato & Basil Soup (GF)

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

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HOT SLIDER BAR OPTIONS

Choose 2-3 filling options. Slider bar comes with an assortment of Pretzel and Hawaiian buns, coleslaw, and homemade bread & butter pickles. Pair with mac 'n' cheese or your favorite sides!

Beef Options

Bacon-Wrapped Beef Sliders

BBQ Beef Brisket: homemade DDQ Grilling barbeque sauce (GF)

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

Chicken Options (GF)

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

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

Pork Options (GF)

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

DDQ Pulled Pork: homemade DDQ Grilling barbeque sauce (GF)

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 Options

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

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

Zucchini & Chickpea Sliders: stuffed with feta, herbs and topped with tzatziki (V)

TACO & BURRITO FILLINGS

Homemade fillings (all GF!) are the stars of your taco, burrito, or nacho station.

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

Buffalo Cauliflower Tacos: buffalo-roasted cauliflower with extra sauce for drizzling!

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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~TACO BAR~

Choose 2-3 fillings, 3 salsas or guacamoles, and pair with Cilantro-Lime Rice and Best Ever Black Beans. We'll include all the toppings and corn & flour tortillas. All fillings are gluten free and veggie fillings are vegan!

BEEF: Beef Picadillo; Birria Shredded Beef

CHICKEN & FISH: Adobo Pulled Chicken; Yucatan-Style Chicken; Shredded Fish Tacos (GF);

PORK: Adobo Pulled Pork; Pork Carnitas; Pork al Pastor; Yucatan-Style Pork;

VEGETARIAN: Adobo Jackfruit; Buffalo Cauliflower; Cumin-Roasted Cauliflower; Mushroom & Corn Tacos; Potato, Poblano, & Corn tacos

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

BEEF & LAMB ENTRÉES

Most items gluten-free upon request

Beef & Veal Dishes

NEW Beef Braciolo: filled with prosciutto and provolone & braised in a red wine-tomato sauce

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 and bourbon glaze

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)

Osso Bucco: slow-roasted shanks, tomato, peppers, onions, bone marrow, *gremolata*

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

Veal Saltimbocca: "Jumps in the mouth" veal scallops, prosciutto, sage, white wine sauce

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

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CHICKEN, DUCK, & TURKEY ENTRÉES

Most items gluten-free upon request

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: roasted or grilled on site (GF upon request); mango-pineapple salsa

NEW Spinach & Artichoke Smothered Chicken: homemade spinach & artichoke dip

Sweet Heat Chicken: stuffed with goat cheese & sweet-spicy 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)

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)

NEW Pork Tenderloin with Three-Mustard Cream Sauce: Chef Amber's favorite recipe!

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's cheddar cheese grits (GF)

Fish Entrées

Almond and Lemon-Crusted White Fish: cod crusted with almonds, lemon, dill (GF)

NEW Blackened Mahi-Mahi: topped with Pineapple-Mango Salsa (GF)

NEW Crispy French Salmon: Dijon and panko-crusted salmon filets baked to perfection!

NEW Creamy Tuscan Salmon: with a garlic, sun-dried tomato & spinach cream sauce (GF)

NEW Mediterranean Baked White Fish: topped with olive, tomato, & pepperoncini medley (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)

VEGETARIAN ENTRÉES & RISOTTO (V)

See our separate 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

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.

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)

NEW Vegetarian Cabbage Rolls: stuffed with Mushrooms, zucchini, peppers and rice (vegan)

Vegetable Curry: delicious & flavorful medley of seasonal vegetables in coconut curry (GF)

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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

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 with Broccoli: a creamy vegan spin on Alfredo made with cashews with broccoli

NEW Vegan Cacio e Pepe: a vegan take on this fresh cracked black pepper & Parmesan pasta

Vegetable Lasagna: seasonal vegetables, marinara, ricotta and mozzarella

NEW White Spinach & Mushroom Lasagna: ricotta, homemade bechamel sauce

Meat-Based Pastas

Baked Penne *Bolognese*: long-simmered Italian meat sauce with beef and veal, Parmesan

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 *ragu* and gooey mozzarella

Pasta Primavera with Chicken: zucchini, squash, cherry tomatoes, lemon cream sauce

Turkey & Artichoke Stuffed Shells: Spicy or classic marinara sauce

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SIDE DISHES

STARCHY SIDES

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

Caprese Pasta Salad: fusilli, cherry tomatoes, mozzarella, fresh basil, and balsamic drizzle

Cilantro-Lime Rice: simple, fresh, and delicious, perfect with tacos (V, GF)

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

NEW Farro Salad: pistachios, fresh herbs, cherry tomatoes, Parmesan, radishes, spring mix

Garlic Mashed Potatoes: smooth and creamy, a house favorite (V, GF)

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

Lemon Orzo Salad: a Delish Dish favorite, Parmesan, fresh herbs, feta, served cold (V)

Mashed Sweet Potatoes: sweet & flavorful with a hint of thyme and maple syrup (V, GF)

Peanut Noodle Salad: ginger, cucumber, red bell pepper, Asian peanut dressing (V)

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

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

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

NEW Spring Vegetable Salad: snap peas, asparagus, purple potatoes, herb-Dijon vinaigrette

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: carrots, parsnips, squash, sweet potatoes, herbs de provence (V, GF)

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!

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)

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. Vegan Mushroom gravy as available.

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VEGETABLE SIDES

- Asian Broccoli:** tossed in an Asian-style marinade and roasted for crispy edges (V)
- Asparagus with Lemon Dijon Vinaigrette:** a cool, crisp, and refreshing side dish
- Balsamic Roasted Veggies:** a savory mix of mushrooms, red onion, carrots, parsnips & radishes
- Broccoli Salad:** tossed with bacon, cheddar cubes, sunflower seeds, cider dressing (GF)
- Brussels Sprouts:** sautéed with crispy bacon (optional), shallots, and Craisins (GF)
- Cauliflower Rice Salad with Tahini Dressing:** fresh and healthy! (GF, Vegan)
- Green Beans:** roasted with cherry tomatoes and Balsamic, or lemon and garlic (V, GF)
- Green Beans, Southern-Style:** simmered with bacon and onions (GF)
- Kale-Apple Salad:** fresh sliced apples, poppy seed dressing, a house favorite! (Vegan, GF)
- Mango-Black Bean Salad:** bell pepper, red onion, avocado, lime vinaigrette (V, GF)
- NEW Mexican Corn Salad (Esquites):** fresh corn salad with cilantro and queso fresco (V, GF)
- Moroccan Carrot Salad:** light and fresh, spicy lemon dressing (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)
- 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)
- 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)
- Summer Corn Sauté:** sweet corn, zucchini, cherry tomatoes, shallots, fresh herbs (V, GF)

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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