



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 at **orders@thedelishdish.com** for your quote!*

FRUIT AND CHEESE

- Baked Brie:** Your choice of Made by Mavis jam (sweet or spicy), puff pastry, crackers (V)
- Best Ever Beer Cheese:** served with soft pretzel bites (V)
- Cherry Bomb Cheesecake:** with sweet and spicy Made by Mavis Cherry Bomb Jam
- Fresh Fruit Skewers:** served with fluffy dipping sauce
- Fruit & Cheese Skewers:** fresh fruit with cubes of cheddar
- 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 & Such ~

- 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)

(GF) gluten free; (V) vegetarian; lactose-free and vegan requests accommodated



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

Shrimp Cocktail Shooters: garlic roasted shrimp with our Red Onion-Jalapeno Cocktail Sauce (GF)

Smoked Salmon Platter: classic accompaniments: dill, capers, lemon, red onion (GF)

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)

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 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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PINWHEELS, TEA & PARTY SANDWICHES

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: 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)
Fiesta Pinwheels: creamy black bean spread, roasted corn, olives, cheddar, cilantro (V)
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
Mini Ham Biscuits: mini buttermilk biscuit, sliced ham, & Made by Mavis Peach Bellini Jam
Mini Pesto Chicken Croissants: homemade pesto chicken salad, fresh 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: pork tenderloin, caramelized onions & apples, garlic aioli
Santa Fe Pinwheels: green chile-cheese spread, olives, spinach, tomato salsa (V)
Turkey-Cranberry Sliders: Cranberry-Pear Chutney, 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)
- Corn Dog Muffins
- Deviled Eggs (V, GF)
- Mango Shrimp Lollipops (GF)
- Mini Hot Dog Bar
- Mini Taco-Stuffed Peppers
- Mini Quesadillas (Black Bean 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
- Tomato-Basil Soup Shooters:** with or without a mini grilled cheese (GF)

Cold Vegetarian Bites (V)

- 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)
- Nacho Bites:** mini filo cups with refried beans, cheddar, pickled jalapeno, avocado crema
- Signature Crostini:** blue cheese mousse, cranberry-pear chutney, toasted pecans
- NEW Sweet Potato Bacon Cups:** just like our candied bacon but with sweet potato! (GF, Vegan)
- 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)
- Tomato-Manchego Tartlets:** the perfect savory snack in puff pastry, similar to focaccia
- Tortellini Skewers:** tortellini on a stick with cherry tomatoes & basil pesto
- Watermelon Gazpacho Shooters:** a little sip of summer’s bounty in shot glass (GF, Vegan)



SEAFOOD BITES

Ahi Tuna Spoons: sushi grade tuna, avocado, ginger-soy sauce (GF upon request)

NEW Crab Melts: Creamy lump crab on a buttery slider bun with melted swiss cheese

NEW Everything Bagel Smoked Salmon Truffles: cream cheese, chives, capers, red onion

Mango-Shrimp Lollipops: spicy and sweet, one of our favorite apps (GF)

Mini Crab Cakes: served with a roasted red pepper aioli

Shrimp Cocktail Shooters: garlic-roasted shrimp, red onion-jalapeno cocktail sauce (GF)

NEW Sweet Corn & Crab Puffs: Melt-in-your-mouth bites w/real crab and sweet corn

Stuffed Mushrooms (GF by request)

Boursin & Prosciutto-Stuffed Mushrooms: creamy and herby with Panko topping

Cajun Crab-Stuffed Mushrooms: red pepper, Parmesan, Cajun seasoning

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)

Devils on Horseback: bacon-wrapped dates in a roasted red pepper sauce (GF)

Hanky Panky Croquettes: ground beef, Glier's Goetta, sharp cheddar, Pumpernickel

Ham & Cheese Turnovers: puff pastry, smoked ham, Swiss, Dijon mustard

Mini Quiches: Ham & Swiss, or Roasted Red Pepper & Cheddar

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)

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: Italian Meatballs; Sweet & Sour Meatballs; Indian Chicken Meatballs in Coconut-Curry Sauce (GF); Lamb Meatballs in Roasted Red Pepper sauce; Eggplant "Meatballs"; Vegetarian Buffalo "Meatballs"; many available GF!

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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

NEW Chicken Artichoke Cups: homemade spinach & artichoke dip, pulled chicken, filo cup

Chicken Empanadas: made in house with adobo chicken and served with Pico de Gallo

Moroccan Chicken Cigars: spiced chicken wrapped with almonds & raisins in filo

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, Fiesta Pinwheels, Mango Shrimp Lollipops, Nacho Bites, Mini Taco Stuffed Peppers, Tortilla Chips, Salsas, and Guacamoles