

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, pesto, and bruschetta

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)



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 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 crudités, herb marinated olives, and our tahini 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 Bernie's Corn & Black Bean Salsa: A mix of black beans, fresh corn kernels & spices (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)

NEW Hummus Tahina: creamy homemade hummus (Vegan, GF) served with pita!

NEW Mediterranean Tomato & Feta Dip: a bright dip with olives & sun-dried tomatoes (V, 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)

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



PINWHEELS, TEA & PARTY SANDWICHES

Served cold or at room temperature.

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), Quiche Lorraine 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)



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 **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

NEW Mini Indian Vegetable Samosas: samosas filled with spiced potatoes, peas, and herbs (V)

Mini Vegetable Pot Pies: a vegetarian version of this winter favorite

Mini Veggie Empanadas: made in house with seasonal veggies & Monterey Jack

Tomato-Basil Soup Shooters: with or without a mini grilled cheese (GF)

Spinach-Stuffed Mushrooms: creamy and delicious with parmesan and bread crumb topping

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 **Spanakopita Bites:** made in house with spinach, feta, fresh herbs in puff pastry

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)

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

Crab Melts: creamy lump crab on a buttery slider bun with melted swiss cheese **Everything Bagel Smoked Salmon Truffles:** cream cheese, chives, capers, red onion

NEW Firecracker Shrimp Lollipops: a sweet & spicy combination with tantalizing flavors (GF)

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)

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

MEAT BITES

Bacon, Pork, Turkey & 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

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

NEW Everything Pigs in a Blanket: an updated twist with everything bagel seasoning

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

Sausage-Stuffed Mushrooms: garlic, Italian sausage, and Parmesan

NEW Turkey, Apple & Brie Crostini: crunchy apples, smoked turkey, Brie, and peppery arugula



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
NEW Cheeseburger Bombs: juicy beef, cheddar, pickles, puff pastry, & sesame seeds
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
Yorkshire Puffs: with steak & horseradish cream

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!

Chicken Bites

Adobo Chicken & Cheddar Mini Quesadillas: served with our Taco Shop Guacamole Banh Mi Bites: Thai chicken, Sriracha, cilantro, & pickled veggies on crostini Buffalo Chicken Cups: served with blue cheese mousse in wonton cups NEW Cherry Bomb Chicken Wings: perfect smoked wings sauced with Cherry Bomb Jam glaze 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 NEW Chicken Satay with Peanut Sauce in a shot glass: Spicy and sweet chicken skewers 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