



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, Preserved Lemon Vinaigrette, Cranberry Vinaigrette, Honey-Black Pepper Balsamic, and Caesar

Caprese Salad: tomato, basil, and balsamic reduction (available plated or buffet-style)

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

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)

Spring Salad with Grapes, Pistachios, & Goat Cheese: herb vinaigrette (V, GF)

Strawberry Salad: sliced strawberries, feta or goat cheese, pecans, choice of dressing (V, GF)

Vegan Caesar: our homemade vegan Caesar dressing with house-made croutons (Vegan)

HOMEMADE 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 Beef and Vegetable (GF)

Loaded Potato Soup

Roasted Tomato & Basil Soup (V, GF)

Turkey Chili (GF)

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

(GF) gluten free; (V) vegetarian; (Vegan) *Many items can be made gluten-free or vegan on request

www.TheDelishDish.com

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

BBQ Beef Brisket: with homemade DDQ 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

Impossible Sliders: delicious impossible meat made into sliders

Jackfruit Sliders: tossed in one of our signature sauces (vegan, GF)—choose from Adobo, Apple Cider, Buffalo, DDQ, Maple Espresso, or Yucatan Style

TACO & BURRITO FILLINGS

Choose 2-3 of the below fillings, 3 salsas, queso 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!

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

Al Pastor Pork Tacos: thinly sliced pieces of marinated pork that make for the best taco

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 Barbacoa: tender shredded beef simmered with Mexican herbs and spices

Beef Picadillo: ground beef simmered with peppers, onions, garlic, and Mexican spices

Impossible Beef Tacos: yummy meat-free taco filling with a kick of heat

Mushroom & Corn Tacos: a medley of mushrooms, onions, poblanos, & corn (V)

Potato, Poblano, & Corn Tacos: sautéed with fresh herbs and caramelized onions (V)

Pork Carnitas: slow roasted pork shoulder that's shredded and then roasted until crispy

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

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

(GF) gluten free; (V) vegetarian; (Vegan) *Many items can be made gluten-free or vegan on request

www.TheDelishDish.com

~SALSAS & GUACAMOLES~

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

BEEF ENTRÉES

Most items gluten-free upon request

Beef & Veal Dishes

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 Jam and bourbon glaze

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

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)

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

CHICKEN & TURKEY ENTRÉES

Most items gluten-free upon request

Chicken Entrées

NEW Bourbon Chicken: crispy, sweet, sticky and an Asian inspired staff favorite

Butter Chicken: aromatic golden chicken pieces in an incredible creamy curry sauce (GF)

Cider-Braised Chicken: chicken braised in apples, onions, and cider, a fall favorite! (GF)

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

NEW Coconut-Gochujang Glazed Chicken: Gochujang and coconut milk tenderize this chicken

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.

NEW Rosemary Preserved Lemon Chicken: Marinated in lemon juice, soy sauce, and fresh herbs. Grilled or roasted on site!

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

NEW Tuscan Chicken: with garlic butter, spinach, and sun-dried tomato cream sauce (GF)

(GF) gluten free; (V) vegetarian; (Vegan) *Many items can be made gluten-free or vegan on request

www.TheDelishDish.com

HAM & PORK ENTRÉES

Most items can be made gluten-free upon request

- Asian-Marinated Pork Tenderloin:** ginger, soy sauce, oranges, and scallions
- Beer-Braised Sausages:** braised in dark beer, served with sautéed peppers & onions
- Honey-Bourbon Glazed Ham:** sometimes your ham just needs bourbon
- Italian Pork Roast:** slow roasted shoulder with root vegetables in a white wine sauce (GF)
- Pineapple Jam Ham:** glazed with Made by Mavis Tropic Thunder or Lighting Jam (GF)
- Pork Tenderloin with Three-Mustard Cream Sauce:** our chef's favorite recipe!
- Yucatan-Style Pork:** marinated in spices, orange & lime juices, roasted in banana leaf (GF)

SEAFOOD ENTRÉES

- Almond and Lemon-Crusted White Fish:** cod crusted with almonds, lemon, dill (GF)
- Crispy French Salmon:** Dijon and panko-crusted salmon filets baked to perfection!
- Creamy Tuscan Salmon:** with a garlic, sun-dried tomato & spinach cream sauce GF
- Handmade Crab Cakes:** served with Roasted Red Pepper Aioli
- Salmon with Green Goddess:** lemon, Dijon, dill, parsley, and tangy Greek yogurt (GF)

VEGETARIAN ENTRÉES & RISOTTO (V)

Risottos

- Artichoke Risotto:** fire roasted artichokes with shallots, garlic, and Parmesan (GF)
- 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)
- 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)
- NEW Chickpea Chana Marsala:** Popular Indian dish with an onion tomato gravy (GF)
- Eggplant Parmesan Stacks:** hand-breaded eggplant, fresh mozzarella, marinara, basil
- Individual Frittatas:** roasted red pepper & goat cheese or spinach & feta available (GF)
- NEW Portabella Parmesan:** Classic Parmigiana in a mushroom with homemade tomato sauce
- Ratatouille:** this roasted vegetable medley makes a beautiful entrée (GF) – Not Plated
- NEW Vegetarian Cabbage Rolls:** stuffed with mushrooms, zucchini, peppers, and rice (vegan)
- Saag Paneer:** a traditional Indian dish of spinach with homemade paneer cheese
- NEW Thai Basil Fried Rice:** Infused amazing mixture of spices and Unami flavors! (V)
- Thai Vegetable Curry:** delicious & flavorful medley of seasonal vegetables in coconut curry (GF)
- Vegetarian Fried Rice:** loaded with a variety of healthy vegetables & tons of flavor

(GF) gluten free; (V) vegetarian; (Vegan) *Many items can be made gluten-free or vegan on request

www.TheDelishDish.com

ITALIAN AND PASTA DISHES

Vegetarian Pastas (V; GF upon request)

Artichoke Stuffed Pasta: ricotta, mozzarella, *arrabiata* sauce or classic marinara

Butternut Squash Lasagna Rolls: stuffed with spinach & ricotta, mozzarella

Cacio e Pepe: the classic Parmesan cheese & cracked black pepper pasta

Caprese Pasta: oven-roasted cherry tomatoes, mozzarella balls, basil

Creamy Spring Pesto Pasta: with asparagus, sundried tomatoes, and spinach

NEW Kimchi Carbonara: Korea meets Italy in this kimchi carbonara fusion with a light kick!

Pasta Primavera: zucchini, yellow squash, cherry tomatoes, lemon cream sauce

Vegan Alfredo with Broccoli: a creamy vegan spin on Alfredo made with cashews and 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

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)

Meat-Based Pastas (GF upon request)

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

Chicken Alfredo with Broccoli: ziti tossed in a cheesy homemade alfredo sauce and baked

Classic Lasagna: layers of sausage (or turkey), ricotta, mozzarella, and marinara sauce

Mostaccoli: Baked penne pasta with homemade sausage *ragu* and gooey mozzarella

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

Turkey & Artichoke Stuffed Pasta: Spicy or classic marinara sauce

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.

(GF) gluten free; (V) vegetarian; (Vegan) *Many items can be made gluten-free or vegan on request

www.TheDelishDish.com

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)
- 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)
- Rice Pilaf:** saffron-infused rice, carrots, red bell pepper (V, GF)
- Rosemary Potatoes:** red potatoes roasted with fragrant fresh and dry herbs (V, GF)
- NEW Spicy Bombay Potatoes:** Aromatic spiced who baby potatoes!
- 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)

VEGETABLE SIDES

- Asian Broccoli:** broccoli roasted with soy sauce, chili paste, garlic, and ginger
- 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)
- Green Beans:** roasted with cherry tomatoes and Balsamic (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)
- 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 Asparagus:** a springtime favorite, butter, lemon and a sprinkle of parmesan
- 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)
- 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)

(GF) gluten free; (V) vegetarian; (Vegan) *Many items can be made gluten-free or vegan on request

BREADS AND ROLLS

Artisan Dinner Rolls: Country French, Country Wheat, Rosemary Diamond, & Ciabatta

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

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

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

Pretzel Sticks: full-size sticks

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.