

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)

Dressings: White Balsamic, Green Goddess, Ranch, Italian, Blue Cheese, Poppyseed, Preserved Lemon Vinaigrette, Honey-Black Pepper Balsamic

Caprese Salad Caesar Salad	tomato, basil, and balsamic reduction (GF) house-made croutons
House Salad	roasted corn, cherry tomato, cucumber, red onion (GF)
Harvest Salad	pears, blue cheese, sunflower seeds, honey-black pepper balsamic (GF)
Kale-Apple Salad	apples, poppyseed dressing, red onion (GF)
Spring Salad:	grapes, pistachios, goat cheese, herb vinaigrette (GF)
Strawberry Salad	feta or goat cheese, pecans, choice of dressing (GF)
Vegan Caesar	vegan Caesar dressing, house-made croutons (Vegan)

SOUPS AND STEWS

Butternut Squash & Apple Soup (vegan, GF) Broccoli Cheddar Soup (V) Chicken Tortilla Soup (GF) Loaded Potato Soup Roasted Tomato & Basil Soup (vegan, GF) Turkey Chili (GF) Watermelon Gazpacho (vegan, GF)

BEEF ENTRÉES

Beef Braciole Beef Burgundy Beef Tenderloin Bourbon-Peach Brisket Braised Short Ribs DDQ Beef Brisket Garlic-Crusted Prime Rib Italian Flank Steak Rosemary Roast Beef

gluten-free upon request

prosciutto and provolone & braised in a red wine-tomato sauce red wine-braised beef tips with bacon and root veggies rosemary-garlic crust, horseradish cream or béarnaise (GF) braised with Guinness, Made by Mavis peach jam-bourbon glaze boneless short ribs, root vegetables, red wine, port homemade tangy barbeque sauce black pepper-garlic crust, horseradish cream or au jus (GF) stuffed with Boursin, spinach, and sun-dried tomato (GF) a wallet-friendly version of our beef tenderloin (GF)

SLIDER & TACO BAR OPTIONS

See our Bar & Station Menu for Slider Bar and Taco Bar Options

POULTRY ENTRÉES

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Bourbon Chicken	sweet, sticky and a staff favorite	
Blueberry Tea Chicken	24-hour blueberry sweet tea brine, chicken thighs	
Butter Chicken	creamy curry sauce (GF)	
Cider-Braised Chicken	chicken thighs, apples, onions, cider (GF)	
Chicken Marsala	wild mushrooms, Marsala wine sauce	
Chicken Piccata	lemon and white wine sauce	
Chicken Saltimbocca	prosciutto, crispy sage, white wine sauce	
Coconut-Gochujang Chicken ginger, chicken thighs, coconut curry sauce		
Herb-Roasted Turkey	homemade gravy upon request (GF)	
Roman-Style Chicken	white wine, prosciutto, peppers, onion, tomatoes (GF)	
Rosemary Lemon Chicken	soy sauce & fresh herb marinade, lemon butter sauce	
Smothered Chicken	with our homemade spinach & artichoke dip	
Tuscan Chicken	garlic butter, spinach, sun-dried tomato cream sauce (GF)	

gluten-free upon request

INDIAN AND ASIAN INSPIRED FAVORITES (GF)

Bourbon Chicken Fish & Vegetable Curry Lamb & Sweet Potato Curry Pineapple Fried Rice Thai Basil Fried Rice (V) Vegetable Coconut Curry (V) Butter Chicken Chicken Tikka Masala Chickpea Curry (Chana Masala; V) Saag Paneer (V) Red Lentil Daal (V)

PORK ENTRÉES

Asian-Marinated Pork Honey-Bourbon Glazed Ham Italian Pork Roast Pineapple Jam Ham Three-Mustard Pork

SEAFOOD ENTRÉES

Almond-Crusted White Fish Crispy French Salmon Handmade Crab Cakes Salmon with Green Goddess Tuscan Salmon

gluten-free upon request

pork tenderloin, ginger, soy sauce, oranges, scallions sometimes your ham just needs bourbon root vegetables, white wine sauce (GF) Made by Mavis Tropic Thunder or Lighting Jam (GF) pork tenderloin, three-mustard cream sauce

lemon, dill (GF) Dijon and panko-crust Roasted Red Pepper Aioli lemon, Dijon, dill, parsley, Greek yogurt (GF) garlic, sun-dried tomato & spinach cream sauce (GF)

OTHER VEGETARIAN & VEGAN ENTRÉES (V)

Asian Sesame Noodles Asparagus Risotto Eggplant Parmesan Stacks Fire-Roasted Artichoke Risotto Portabella Parmesan Vegetarian Cabbage Rolls Wild Mushroom Risotto

VEGETARIAN PASTAS (V)

Artichoke Stuffed Shells Butternut Squash Lasagna Rolls Cacio e Pepe Caprese Pasta Cheesy Penne Alfredo Kimchi Carbonara Pasta Primavera Spring Pesto Pasta Vegan Alfredo Vegan Cacio e Pepe Vegan Mushroom Bolognese Vegan Pasta Primavera Vegetable Lasagna soba, julienned veggies, peanut sauce (vegan) English peas, Parmesan (GF) fresh mozzarella, marinara, basil shallots, garlic, and Parmesan (GF) Classic Parmigiana in a mushroom mushrooms, zucchini, peppers, and rice (vegan) wild mushrooms, leeks, Parmesan (GF)

gluten-free upon request

ricotta, mozzarella, spicy marinara spinach, ricotta, mozzarella, butternut sauce Parmesan cheese & cracked black pepper pasta oven-roasted cherry tomatoes, mozzarella balls, basil available with or without broccoli Korea meets Italy in this fusion with a light kick zucchini, squash, cherry tomatoes, lemon cream sauce pesto cream, asparagus, sundried tomatoes, spinach cashew-based cream sauce, with or without broccoli fresh cracked black pepper, vegan Parmesan vegan parmesan zucchini, squash, cherry tomatoes, vegan lemon cream seasonal vegetables, marinara, ricotta, mozzarella

MEAT-BASED PASTAS

Bacon & Parmesan Pasta Baked Penne *Bolognese* Cheesy Chicken Alfredo Italian Mostaccioli Pasta Primavera with Chicken Sausage Lasagna Turkey Stuffed Shells

gluten-free upon request

mushroom, peas, bacon, Parmesan sauce homemade bolo, Parmesan penne, available with or without broccoli mushroom, sausage *ragu*, mozzarella zucchini, squash, cherry tomatoes, lemon cream sauce ricotta, mozzarella, marinara artichokes, ricotta, spicy marinara

MAC 'N' CHEESE STATION

choose multiple flavors to make a mac and cheese station! Gluten-free mac available—yes!

Homestyle 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, 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)

STARCHY SIDES

Asian Sesame Noodles		
Baked Beans		
Bombay Potatoes		
Cilantro-Lime Rice		
Corn & Bacon Potato Salad		
Garlic Mashed Potatoes		
Lemon Orzo Salad		
Homestyle Mac & Cheese		
Mashed Sweet Potatoes		
Rice Pilaf		
Rosemary Potatoes		
Spring Vegetable Salad		
Sweet Corn Pudding		
Winter Vegetable Medley		

gluten-free or vegetarian upon request soba, julienned veggies, peanut sauce (vegan) rum, bacon, molasses (GF) cumin, garam masala, cilantro (V, GF) (V, GF) fresh dill dressing (GF) a house favorite (V, GF) Parmesan, fresh herbs, feta (V) our creamiest cheese sauce (V) thyme, maple syrup (V, GF) saffron, carrots, bell pepper (V, GF) fresh and dry herbs (V, GF) snap peas, asparagus, purple potatoes, vinaigrette (V, GF upon request) root vegetables, squash, herbs de Provence (V, GF)

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.

VEGETABLE SIDES

gluten-free or vegetarian upon request

Asian Broccoli	soy sauce, chili paste, garlic, and ginger
Balsamic Veggies	mushroom, red onion, carrot, parsnip, radish
Broccoli Salad	bacon, cheddar cubes, sunflower seeds, cider dressing (GF)
Brussels Sprouts	bacon, shallots, and Craisins (GF)
Balsamic Green Beans	cherry tomatoes, balsamic glaze (V, GF)
Carrots & Parsnips	rainbow carrots, parsnips, fresh herbs, butter (V, GF)
Parmesan-Roasted Broccoli	lemon, basil, Parmesan (V, GF)
Ratatouille	summer garden vegetables, fresh herbs (V, GF)
Roasted Asparagus	butter, lemon and a sprinkle of parmesan
Roasted Cauliflower	roasted with Indian spices OR Parmesan (V, GF)
Southern Green Beans	braised with bacon and onions (GF)
Summer Corn Sauté	corn, zucchini, tomatoes, onions, fresh herbs (V, GF)
Watermelon Salad	cherry tomato, feta, lemon, fresh herbs (V, GF)

BREADS AND ROLLS

Artisan Dinner Rolls	Country French, Country Wheat, Rosemary Diamond, & Ciabatta
Biscuits	buttermilk, blue cheese, cornmeal, or chive (mini or classic size)
Classic Dinner Rolls	French, multigrain and onion-dill dinner roll assortment
Garlic Bread	made in house with Parmesan and our zesty Italian blend
Scones	Blueberry, Chocolate Chip, Cranberry, Pumpkin Spice, Vanilla,
Cornbread Muffins	Full-size or mini. Also available gluten-free

MAKE IT A BISCUIT BAR!

Mix and match any of our biscuits for a really fun and festive addition to your buffet! We supplement with Made by Mavis Artisan Jams and butter. Make it deluxe by adding sausage gravy, garlic aioli, and blue cheese butter for a real DIY biscuit feast.