

CATERING MENU



www.dishbld.com

Following Menus FOR DELIVERY ONLY:

**Not for dine in or pick-up*

** Minimum 15 people or more*

BREAKFAST PACKAGES & BUFFETS

Gourmet Coffee & Fresh Pastries \$6.95pp

Includes choice of home-made coffee cake or scones and our Premium Kenya Dark Roast coffee

Continental Breakfast \$10.95pp

Includes fresh fruit, house-made pastries, fresh juices and our Premium Kenya Dark Roast coffee

Specialty Pancake Party \$9.95pp

served with maple syrup & butter Real Apple Oatcakes, Banana Pancakes, Fresh Blueberry Buckwheat Pancakes & French Toast

Hot Breakfast Buffets

Includes choice of Roasted Red Potatoes or Fresh Fruit

Cage Free Scrambled Eggs \$7.95pp

Egg White Veggie Scramble, Denver Scramble or Chorizo Scramble \$9.95pp

*Add Applewood-smoked Bacon, Schreiners' Maple Pork Sausage or Brown Sugar-Glazed Ham \$3.95pp

DISH SOUPS & SALADS

Includes fresh rolls and butter

DISH House Salad \$5.95pp

Organic baby greens, diced tomatoes, cucumbers and fresh basil served with your choice of dressing

Caesar Salad \$5.95pp

Diced Green Apple Starter Salad \$6.95pp

Organic baby greens, diced granny smith apples, crumbly bleu cheese and candied walnuts with green apple vinaigrette

Homemade Soups for Groups (Vegetarian \$5.50pp & Non-Vegetarian \$6.50pp)

Choice of: * Tomato Basil * Split Pea w/ Ham * Chicken Noodle * Carrot Ginger * Potato Leek * Sweet Potato Jalapeno * Lentil, Roasted Tomato & Applewood-Smoked Bacon*

DISH SALAD BAR

Includes fresh rolls and butter

\$13.95 per person

Choose four of the following: Ginger Chicken Salad * Chicken Caesar Baby Spinach & Goat Cheese Salad * Ojai Chicken Salad Mediterranean Chicken Salad * Chicken Curry Salad Cobb Salad * Farmers' Market Chopped Veggie Salad Dressings: Ranch, Blue Cheese, Thousand Island, Balsamic Vinaigrette, Green Goddess, Ginger Sesame, Honey Mustard

DISH SANDWICH & SALAD BUFFET

Includes a half sandwich and lunch-portion salad \$12.95pp

Choose two sandwiches from the following: Cold Roast Turkey * Old Fashioned Tuna * Grilled Vegetable * Ham & Cheese
* Classic BLT

**Black Angus Tri-Tip \$13.95pp*

Choose two salads from the following:

*Classic Caesar * DISH House Salad

* Diced Green Apple Salad * Cobb Salad *Ginger Chicken Salad * Farmers' Market Chopped Veggie Salad

BAGGED & BOXED LUNCHES

Sandwich Lunch Bags \$12.95pp

Choice of signature sandwich, fresh whole fruit, homemade cookie and soda or bottled water

PICNICS IN THE PARK

Poached Salmon \$19.95pp

with almond pesto and chilled pasta salad

Chilled Organic Chicken \$16.95pp

served over farmers' market chopped veggie salad

Wine Tasting Platter \$14.95pp

fresh fruit, grilled vegetables, and assorted cheeses with grilled sourdough toast points

APPETIZER PLATTERS

Assorted cheeses and fresh fruit platter with crackers and chutney \$4.95pp

Assorted grilled and raw vegetables with dipping sauces \$3.95pp

Artisan olive tapenade with herb cream cheese on rosemary toast \$3.75pp

Grilled rosemary shrimp skewers \$7.95 each (*3 per skewer*)

Fried Calamari served with cocktail sauce and honey ginger slaw \$15.95

Fresh Grilled Vegetables with Balsamic served with green goddess dressing \$8.50

Dish Spinach Dip two cheese dip served with tortilla chips & toast points \$11.95

Joel's Popcorn Chicken served with bbq-ranch dipping sauce \$12.95

Meat and Cheese Plate with candied walnuts, fig jam & seasoned toast points \$19.95

Habanero Wings tossed in a grilled habanero pineapple salsa \$12.95

DISH DINNER PACKAGES

1. REAL Skillet-Fried Chicken Dinner \$13.95pp

Served with fresh vegetables, homemade buttermilk biscuits and mashed potatoes with chicken-apple sausage gravy

2. DISH Gourmet Burger Bar \$14.95pp

Served buffet-style

Includes Angus ground sirloin, ground turkey patty and veggie patty

Assorted Toppings:

* Assorted Cheeses * Applewood-smoked bacon * Sautéed mushrooms * Caramelized onions * Guacamole

Served with choice of:

Red potato salad * cold pasta salad * fruit salad

3. Backyard BBQ Buffet \$19.95pp

Includes St. Louis-style ribs * Sliced Tri-tip * BBQ Chicken

Served with grilled white corn on the cob, classic cole slaw, BBQ baked beans, and fresh cornbread

4. DISH Classic Roast Dinner \$21.95pp

Served buffet-style

(On-site Chef available for carving with charge)

Includes Roast Bone-in Ham with Bourbon-Molasses Sauce Roast Turkey Breast with Sausage Gravy * Braised Beef Short Ribs

Served with choice of:

Mashed Sweet Potatoes * Garlic Mashed Potatoes * Grown-up Mac & Cheese * Sautéed Fresh Vegetables

Includes fresh rolls and butter

5. Grilled Steak & Salmon Party \$23.95pp

Grilled Fresh Atlantic Salmon Filets with Almond Pesto

Grilled Steak with Tomato Marmalade

Served with seasonal vegetables & mashed potatoes or wild rice.

Includes fresh rolls and butter

PASSED APPETIZERS

- * Goat cheese on grilled sourdough toast with salsa fresca \$3.25 ea
- * House-cured salmon with dill cream on grilled sourdough \$5.95 ea
 - * Grilled marinated chicken kebabs \$4.50 ea
 - * Grilled marinated salmon kebabs \$5.95 ea
 - * Slow braised short rib on potato blini \$5.95 ea
 - * DISH deviled eggs \$2.00 ea
- * Thin-sliced roast beef on sourdough with horseradish mayo & pickled onions \$5.95 ea

KIDS MENU

Penne & Veggies \$5.25

Tossed with diced tomatoes, seasonal vegetables + light olive oil Topped with fresh parmesan

*add chicken \$1.50

Jumbo Turkey Dog \$5.50

Nitrate free! Choice of French fries or fruit

Kid's Burger \$5.50

*add cheese 75¢

Our hormone - free, ground sirloin patty, choice of French fries or fruit

DISH Kid's Chicken Plate \$6.95

Thinly pounded, boneless grilled chicken served w/ mashed potatoes + fresh seasonal vegetables

Mac 'n Cheese \$4.25

Elbow macaroni tossed in our house made cheddar sauce

Grilled Cheddar Cheese \$5.25

Served w/ French fries or fresh fruit

*Add tomato 50¢

*Add avocado \$1.25

DESSERTS

Made Fresh everyday from the DISH kitchen

Large Cupcakes:

*Red Velvet * Coconut * Chocolate * Orange Dream * Vanilla * Carrot By the Dozen \$35.00

Mini Cupcakes:

*Red Velvet * Coconut * Chocolate * Orange Dream * Vanilla * Carrot By the Dozen \$25.00

Signature Cookies:

*Chocolate Chip * Peanut Butter * Oatmeal * Double Chocolate Chip * DISH "Cowboy Cookie" By the Dozen \$19.50

Assorted Cookie and Cupcake Platter \$5.95pp

Deluxe DISH Dessert Buffet Assorted cookies, mini cupcakes, cakes & pies \$7.95pp

Cakes:

*Red Velvet * Coconut * Chocolate Devil's Food * German Chocolate * Carrot

Two-layer, 8 inch round cake (serves 8-10) \$30.00

Single layer "Half sheet cake" (serves 14-16) \$45.00

Creamy Old-fashioned Cheesecake with graham cracker crust and blueberry compote \$25.00

Key Lime Pie with graham cracker crust \$25.00

FULL SERVICE BAR

We also have a full line of wine, craft beer and spirits to compliment any event.
Let our bar staff set up and host your bar station.

Premium Martini & Cosmo Bar

*starting at \$7.25pp

Freshly muddled fruit martinis and cosmos, as well as traditional martinis

Custom Wine Tasting Menus Available

(let us create a customized pairing menu)

*House Beer & Wine \$6.00 each

* Premium Wine \$8.00 each

*Craft Beers \$7.00 each

* Domestic \$5.00 each

STAFF

Servers \$18 per hour each

Bartenders \$18 per hour each

Chef \$25 per hour each

****When booking an event, please keep the following in mind:***

~All events require a 48-hour notice~

~For orders over \$250, delivery is FREE~

~All events require a 50% deposit of the event total at time booked~

~Deposit is non-refundable within 48 hours of the event time~

~Gratuity is added on all staffed events~

~Prices subject to change~

RENTALS

We are happy to make arrangements with local rental companies
for tables, chairs and linens,
China, glass, and flatware are available for additional charge

****Specialty & custom menu items per request. We can create a custom menu to fit your specific needs, budget and event!**

Contact our Catering & Events Manager, Christine for details