



BARBECUE SERVICES

Beautiful and delicious food is our passion. Excellent service is our promise.

At D'lish we love what we do, and our passion and pride come through at every event. Our food is cutting edge, created using local and seasonal farm fresh ingredients as often as possible.

We also care for our community and environment, so we compost, recycle and use as many local, fair trade and organic resources as possible.

Planning an event of any size is no easy task. With D'lish Catering, you have the advantage of working with a full-service event company with small business ideas. We will work with your specific vision, from start to finish and take it upon ourselves to make sure no detail is overlooked.

Please contact us to arrange a personalized consultation at your venue or in our office.

We look forward to meeting you and to the possibility of being your caterer!

SINCERELY,

Lee Kresy Owner/Chef

info@dlish.com

530.553.1702



INCLUDES PLATES, FORKS, KNIVES, KITCHEN AND SERVICE STAFF FOR UP TO A FOUR-HOUR EVENT (GUEST ARRIVAL TO GUEST DEPARTURE); DEDUCT FOR DISPOSABLE PLATES & UTENSILS

SAMPLE MENUS

LAKESIDE PICNIC

Heirloom Potato Salad
Seasonal Fruit and Berry Salad
Grilled Tri Tip with Cabernet Demi, Chicken with Fresh Herbs, Ribs with Hickory Smoked Barbecue Sauce
Sweet Corn on the Cob
Buttermilk Biscuits, Honey Butter
Brownie Bar, Vanilla Ice Cream, Berries, Toasted Nuts, Chocolate Sauce, Sprinkles

SOUTHERN COMFORT

Crunchy Cole Slaw
Espresso Baked Beans
Macaroni and Cheese with Crunchy Garlic Topping
Pulled Pork Sliders, Black Jack BBQ Sauce, Caramelized Onion, Smoked Mozzarella
Buttermilk Fried Chicken
Cornbread, Cinnamon Honey Butter
Peach Fruit Bars

TACO FEED FIESTA

Crisp Tortilla Chips, Fresh Guacamole, Salsa Cruda
Beef, Chicken and Pork, Cheese, Chipotle Sour Cream, Lime, Cabbage
Corn and Flour Tortillas
Cilantro-Lime Rice
Green Salad with Feta, Red Cabbage, Avocado and Jalapeno-Cilantro Vinaigrette
Cinnamon Fudge Brownies and Churros

ISLAND LUAU

Crunchy Tai Peanut Salad, Shredded carrot, Purple Cabbage, Snow Peas, Ginger Peanut Vinaigrette
Teriyaki Chicken and Beef, Sweet Peppers and Onions
Wok Charred Green Beans, Garlic Breadcrumbs
Fried Basmati Rice
Sweet Potato Dinner Rolls, Honey Butter
Haupia Cake, Coconut Custard, Shortbread Crust



MORE OPTIONS

SIDES

Crunchy Coleslaw
Espresso Baked Beans
Macaroni and Cheese with Crunchy Garlic Topping
Cornbread, Cinnamon Honey Butter
Assorted Grilled Vegetables
Broccoli and Cauliflower Gratin
Faro, Pistachio, Mixed Herbs, Golden Raisins
Blistered Green Beans, Tomato -Almond Pesto

PROTEINS:

Grilled Salmon, Fennel Slaw, Carrot Coulis
Grilled Sirloin Burgers, Brioche Bun, Gorgonzola, Crispy Smoked Bacon, Tomato Jam
Grilled Kielbasa, Sour Dough Roll, Smoked Tomato, Caramelized Onion, Cumin Seed Mustard
Pulled Pork or Chicken Sliders, Black Jack BBQ Sauce, Caramelized Onion, Smoked Mozzarella
Grilled and Marinated Chicken, Steak or Shrimp Skewers, Onion, Mushroom and Pepper
Chicken, Beef, Shrimp or Veggie Skewers with Fresh Vegetables

SALADS:

Butter Lettuce

Roasted Peppers, Avocado, Corn, Toasted Pumpkin Seeds, Avocado-Lime Dressing

Garden Greens

Watermelon, Tomato, Avocado, Crispy Bacon, Danish Feta, Herb Vinaigrette

Caprese

Fresh Mozzarella, Heirloom Tomato, Greens, Basil Balsamic Vinaigrette

Sierra Caesar

Corn Bread Croutons, Crispy Pine Nuts, Oven Roasted Tomatoes

Tortellini Salad

Kalamata Olives, Sun Dried Tomatoes, Capers, Feta, Creamy Garlic Dressing

Orange Orzo Salad

Almonds, Feta and Olives

Quinoa Salad

Chick Peas, Cucumber, Carrots, Fresh Dill Vinaigrette

BAR AND BEVERAGE SERVICES

CLIENT PROVIDES ALL BEVERAGES

Client provides all beverages including soft drinks, water and mixers. D'lish provides all ice, glassware and supplies including, ice tubs, scoops, beer/wine openers, bar tools, cocktail napkins, stir-sticks, straws, bar towels, garbage cans with extra liners and linens, disposal/recycling of bar trash and garnishes (for full bar only) for up to a five-hour event. Add soft drinks, mixers and bottled water to your full bar for an additional \$6pp. Add soft drinks and bottled water to your limited bar for an additional \$4pp.

SELF-SERVE BAR

Client provides all beverages. D'lish can provide the peripherals such as a table with linen, ice tubs & scoops, glassware or plastic cups, beer/wine openers, garbage can with extra can liners and linen, re-stocking of beverages, garbage disposal. This set-up is priced according to all items you may need (see list below) and the extent of services we will be providing (will you be setting up or will we?). This option is NOT available for parties of 20 or more.

FULL PREMIUM BAR

Includes Amstel Light, Corona, Budweiser, New Castle & Stella Artois, Alexander Valley Vineyards Chardonnay, Wente Merlot, Alexander Valley Cabernet, Gloria Ferrer Blanc de Noirs, Absolut Vodka, Tanqueray Gin, Johnny Walker Red Scotch, Jack Daniels Whiskey, Sauza Hornitos Tequila, Bacardi Rum, mixers, non-alcoholic beverages, bottled water, garnishes, bar supplies, ice, glassware. Bartenders priced separately.

FULL BAR

Includes red and white wine, Amstel Light, Corona, Budweiser, Skyy Vodka, Plymouth Gin, White Horse Scotch, Jim Beam Whiskey, Myers Platinum Rum, Montezuma Tequila, mixers, non-alcoholic beverages, bottled water, garnishes, bar supplies, ice, glassware. Bartenders priced separately per hour.

LIMITED BAR

Includes red and white wine, Amstel Light, Corona, Budweiser, non-alcoholic beverages, bottled water, garnishes, bar supplies, ice, glassware. Bartenders priced separately.

BARTENDERS

4-hour minimum, including required set-up and strike timing.

COFFEE AND TEA

Coffee at the bar or at a station, including mugs and airports. Add hot tea with lemon/ honey. Coffee service with cup and spoon is also an additional fee