



## **BREAKFAST AND LUNCH SERVICES**

Thank you for your interest in D'lish Catering. We specialize in custom catering and event planning. Our services include private chef, special events, weddings, corporate events, meals to-go, specialty cakes, desserts and event planning.

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.

Please contact us to arrange a personalized consultation regarding your event. We look forward to meeting you and to the possibility of being your caterer!

SINCERELY,

Lee Kresy  
Owner/Chef  
[info@dlish.com](mailto:info@dlish.com)  
530.553.1702

CATERING

# D'lish

LAKE TAHOE

## BREAKFAST MENU OPTIONS

INCLUDES PLATES, FORKS, KNIVES, JUICE GLASS, COFFEE MUG, KITCHEN AND SERVICE STAFF FOR UP TO A TWO-HOUR BREAKFAST SERVICE

### **SIERRA SUNRISE**

Fresh Fruit and Berries

Muffins and Pastries, Cream Cheese, Preserves

Locally Roasted, Fair Trade Regular & Decaf Coffee, Hot Tea (on request)

Fresh Squeezed Orange Juice

### ADD ON:

#### **PROTEIN**

Quiche, Frittata OR Creamy Scrambled Eggs (choose one)

Hickory Smoked Bacon

Breakfast Sausage

Chicken Apple Sausage

Chorizo Hash

House Smoked Salmon, Capers, Dill Cream Cheese, Red Onion, Tomato

Shrimp Cocktail

Breakfast Burrito, Sour Cream, Salsa, Cheese and Guacamole

-ADD Protein

#### **VEGETARIAN**

Roasted Red Potatoes

Hash Browns

Veggie Fritters

Fluffy Buttermilk Pancakes, Real Maple Syrup

Whole Grain Bread, French Toast, Real Maple Syrup

Assorted Bagels, Cream Cheese

Yogurt | Greek Yogurt

Granola



## **LUNCH MENU OPTIONS**

INCLUDE PLATES, FORKS, KNIVES, KITCHEN AND SERVICE STAFF FOR UP TO A TWO-HOUR EVENT.  
PRICE IS BASED ON A 25 PERSON MINIMUM AND/OR \$500 MINIMUM.

### **TAHOE WRAP LUNCH**

Mixed Greens, Quinoa, Dried Cranberries, Grape Tomatoes, Feta, Citrus vinaigrette  
Veggie Wrap, Herb Cream Cheese, Mixed Greens, Cucumber, Red Onion, Sprouts, Tomato  
Tri Tip Wrap, Pesto Aioli, Gorgonzola, Roasted Peppers, Arugula, Dijon Vinaigrette  
Heirloom Potato Salad  
Fudge Brownies or Chocolate Chip Cookies

### **TACO BAR**

Crisp Tortilla Chips, Fresh Guacamole, Salsa Cruda  
Beef, Chicken and Pork, Cheese, Chipotle Sour Cream, Lime, Cabbage  
Corn and Flour Tortillas  
Cilantro-Lime Rice, Black & Pinto, Peppers, Onion  
Chopped Salad, Roasted Corn, Peppers, Tomato, Cilantro, Garlic-lime Vinaigrette  
Fresh Baked Cinnamon Brownies

### **LAKESIDE LUNCH**

Sandwich Assortment on Fresh Baked Rolls  
Turkey, Brie, Mixed Greens, Herb Aioli  
Veggie-Avocado, Cucumber, Sprouts, Tomato, Pesto Aioli  
Tri-tip, Roasted Red Peppers, Caramelized Onion, Gorgonzola  
Tortellini Salad, Kalamata Olives, Sun Dried Tomatoes, Capers, Feta, Creamy Garlic Dressing  
Fresh Fruit Salad  
Assorted Potato Chips Cookies and Brownies

### **BISTRO LUNCH**

Baby Spinach, Fresh Mozzarella, Basil, Tomato & Pine Nut Vinaigrette  
Israeli Cous Cous Salad, Butternut Squash, Kale, Raisins, Pecans  
Grilled Salmon and Tri Tip  
Fresh Baked Rolls, Greens, Garlic Aioli  
Sweet Potato Home Fries  
Double Layer Chocolate Cake with Buttercream, Ganache

## **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, 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. Option to add soft drinks, mixers and bottled water to your full bar or limited bar.

### **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, Sky 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.

### **NON-ALCOHOLIC BEVERAGES**

Assorted bottled beverages (water, soda, juice)

### **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