

CATERING

D'lish

LAKE TAHOE

HOLIDAY MENU

PASSED HORS D'OEUVRES

INCLUDES KITCHEN AND SERVICE STAFF FOR UP TO A 2 FOUR HOUR EVENT (GUEST ARRIVAL TO GUEST DEPARTURE).

CHOOSE THREE PASSED HORS D'OEUVRES

CHOOSE FOUR PASSED HORS D'OEUVRES

CHOOSE FIVE PASSED HORS D'OEUVRES

Add stations from page 3 to complement your menu!

PASSED HORS D'OEUVRES & STATIONS

INCLUDES PLATES, FORKS, KNIVES, KITCHEN AND SERVICE STAFF FOR UP TO A FOUR-HOUR EVENT (GUEST ARRIVAL TO GUEST DEPARTURE).

HEAVY HOR D'OEUVRES MENU

Choose 2 stations

Hors d'oeuvres



HORS D'OEUVRES

SEAFOOD

Sesame Seared Ahi, Wasabi Cream Cheese, Wakami Salad, Won Ton Chip, Sesame Vinaigrette*
Spicy Ahi Tuna Cones, Sriracha Aioli, Chives, Micro Greens*
Cajun Seared Shrimp on Cheesy Grits, Roasted Jalapeno Oil, Served In Spoons **GF**
Smoked Salmon Mousse, Won Ton Cone, Fried Capers, Micro Arugula
Wrapped Scallops, Prosciutto, Basil, Lemon Sage Butter Sauce* **GF**
Crab Cakes, Rosemary Aioli, Red Pepper Coulis

MEAT

Tri-tip on Plantain, Chimichurri, Caramelized Onion Aioli **GF**
Moroccan Spiced Lamb Lollipops, Garlic, Ginger, Turmeric Sauce* **GF**
Duck Confit Spoons, Roasted Butternut Squash, Cranberry Jam, Brussel Sprouts Crisps
Pulled Pork Quesadilla, Roasted Sweet Corn, Caramelized Onion, Smoked Gouda, Cilantro Avocado Cream
Pork Belly, Whipped Yams, Shallot jam, Served in Spoons **GF**
Bacon, Fennel and Apple Chutney, Crostini

VEGETARIAN

Parmesan Crisp, Heirloom Tomato Bruschetta, Basil Pesto **GF**
Baby Endive, Herb Goat Cheese, Fuji Apple Salsa **GF**
Pear, Brie and Caramelized Onion, Mini Puff Pastry
Mini Flat Bread, Onion Confit, Wild Mushroom, Goat Cheese
Butternut Squash and Sage Wontons
Wild Mushroom and Burrata Bruschetta, Crostini

VEGAN

Crimini Mushrooms, Spinach, Sun Dried Tomato, Pine Nuts **GF**
Grilled Shiitake Skewers, Garlic and Arugula Oil **GF**
Won Ton Crisp, Mango Red Onion Salsa, Micro Greens
Roasted Tofu Skewers with Pesto **GF**

THERE IS A \$1.00 PER PERSON SURCHARGE FOR THESE ITEMS



STATIONS

IN ADDITION TO PASSED HORS D'OEUVRES PRICING; INCLUDES PLATES, FORKS, KNIVES, KITCHEN AND SERVICE STAFF FOR UP TO A FOUR EVENT (GUEST ARRIVAL TO GUEST DEPARTURE).

FARMER'S MARKET FRUIT AND CHEESE

Domestic and Imported Cheeses, Fresh Fruit and Berries, Crackers and Crostini

ANTIPASTO ALFRESCO

Marinated, Grilled and Raw Veggies, Italian Meats and Cheeses, Olives, Peppers, Pesto, Aioli, Tapenade, Bruschetta, Breadsticks, Crostini

OCEAN

Choose Three; Fresh Shucked Oysters, Barbecued Oysters, Marinated Mussels, Smoked Salmon, Ahi Poke, Shrimp, Crab Claws.

SUSHI BAR

Maki and Nigiri Sushi with Wasabi, Soy and Ginger Plus \$300 for the sushi chef and sushi bar

TACO BAR

Choose Two; Chicken, Carnitas or Carne Asada with Corn Tortillas, Shredded Cabbage, Onion, Cilantro, Lime, Tortilla Chips, Hot Sauce, Salsa Cruda, Salsa Verde, Fire-roasted Tomato Salsa, Chipotle Sour Cream, Fresh Guacamole

SLIDER STATION

Choose Three Slider Types: Kobe Beef Slider, Pulled Pork, Teriyaki Chicken, Portobello, Ahi Tuna, with Appropriate Condiments and Served Sweet Potato Fries.

HOT DOG STATION

All Beef Hot Dog and Bratwurst Home Made Chili, Sauerkraut, Sharp Cheddar, Sliced Jalapenos, Tomato, Caramelized Balsamic Onions, Pickle Relish and Assorted Potato Chips.

BARBECUE STATION

Grilled Chicken and Ribs, Zesty Mac & Cheese and Cornbread.

SANDWICH STATION

Choose Three; Smoked Turkey, Grilled Tri-Tip, Smoked Ham, Club, Veggie, Cashew Chicken Salad, Egg Salad and Assorted Potato Chips.



PAIGE MEADOWS

HORS D'OEUVRES

Wild Mushroom and Burrata Bruschetta, Crostini
Pork Belly, Whipped Yams, Shallot jam, Served in Spoons **GF**

ENTRÉE

Organic Greens
Cranberries, Candied Walnuts, Chevre, White Balsamic and Herb Vinaigrette

Pork Tenderloin
Stuffed with Goat Cheese, Apples, Sausage, Greens, Apple-Reisling Sauce

Maple Glazed Heirloom Carrots

Roasted Garlic Mashed Potatoes

Fresh Baked Bread, Sweet Butter

DESSERT

Maple-Apple Upside Down Cake

PLATED, BUFFET OR FAMILY STYLE SERVICE

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ALPINE MEADOWS

HORS D'OEUVRES

Butternut Squash and Sage Wontons
Bacon Wrapped Brussel Sprouts, Herb Oil

ENTRÉE

Hearty Garden Greens
Roasted Pumpkin, Candied Pepitas, Dried Cranberries, Chevre, Dijon Vinaigrette

Roasted Chicken
Wild Mushrooms, Roasted Garlic-Sauté
Broccoli Rabe, Olive Oil, Lemon Zest Potatoes

Purple Peruvian Potato Au Gratin

Fresh Baked Bread, Sweet Butter

DESSERT

Apple Crisp with Dried Cranberries, Cream

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SQUAW VALLEY

HORS D'OEUVRES

Duck Confit Spoons, Roasted Butternut Squash, Cranberry Jam, Brussel Sprouts Crisps
Moroccan Spiced Lamb Lollipops, Garlic, Ginger, Turmeric Sauce* **GF**
Crispy Polenta Cake, Butternut Squash, Lemon Ricotta, Fresh Sage

ENTRÉE

Baby Greens

Warm Wild Mushrooms, Toasted Pecans, Chevre, Bacon Vinaigrette

Seared Sea Bass

Charred Tomato, Lemon, Caper Butter

Paired with

Beef Tenderloin

Bordelaise Sauce, Shallots

Roasted Cauliflower with Toasted Pine Nuts Roasted

Garlic Mashed Potatoes with Truffle Oil

Fresh Baked Bread, Sweet Butter

DESSERT

Mini Molten Peanut Butter and Chocolate Lava Cake

PLATED, BUFFET OR FAMILY STYLE SERVICE

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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, 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. Add soft drinks and bottled water to your 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.

BARTENDERS

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

NON-ALCOHOLIC BEVERAGES

Assorted bottled beverages (waters, sodas, tea and lemonade)

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.