

CATERING

D'lish

LAKE TAHOE

THANK YOU FOR YOUR INTEREST IN D'LISH CATERING

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

SEASONAL SPRING AND SUMMER MENU

WEDDING SERVICES

BUFFET DINNER

Infused Water Station Upon Guest Arrival
Three Passed Hors D'oeuvres During Cocktail Hour Fresh Baked Bread and Butter
One Salad (add \$5pp for each additional salad)
Two Proteins (add \$8pp for each additional entrée)
One Vegetable (add \$4pp for each additional vegetable)
One Starch (add \$4pp for each additional starch)
Add Local Fair-Trade Coffee \$2 per person

PLATED DINNER

Infused Water Station Upon Guest Arrival
Three Passed Hors D'oeuvres During Cocktail Hour One Salad
Entrée Duo - Two Proteins
One Vegetable
One Starch
Fresh Baked Bread with Butter
Add Local Fair-Trade Coffee \$2 per person

FAMILY STYLE DINNER

Infused Water Station Upon Guest Arrival
Three Passed Hors D'oeuvres During Cocktail Hour Fresh Baked Bread and Butter
One Salad
Two Proteins
One Vegetable
One Starch
Add Local Fair-Trade Coffee \$2 per person

HEAVY HORS D'OEUVRES MENU

Infused Water Station Upon Guest Arrival
Two Passed Hors D'oeuvres During Cocktail Hour Three Stations (refer to page 4)

Pricing for above services is based on a minimum of 50 guests for up to a six-hour event (guest arrival to guest departure) and may be adjusted up or down for specific events. Includes china, flatware, water glasses, kitchen and service staff. Plated and family style dinners include salt and pepper and bread baskets on each table. Family style dinners include a plated salad course, serving platters/bowls and utensils.



COCKTAIL HOUR

Pricing is based on a minimum of 50 guests for up to a three-hour event and may be adjusted up or down for specific events.

Cocktail Hour

Choose three passed hors d'oeuvres

Choose four passed hors d'oeuvres

Choose five passed hors d'oeuvres

HEAVY HORS D'OEUVRES MENU

Infused Water Station Upon Guest Arrival

Two Passed Hors D'oeuvres During Cocktail Hour

Two Stations (refer to page 4)

Bar Snacks

Chef's Spicy Party Mix

Mediterranean Olives

Truffled Popcorn

Herb and Garlic Nut Mix

Pricing is based on a minimum of 50 guests for up to a three-hour event and may be adjusted up or down for specific events.

Includes kitchen and service staff. Hors d'oeuvre stations include cocktail plates/forks/knives, paper napkins. Station tables/linens are additional.

Please request a quote for events of fewer than 50.

HORS D'OEUVRES**SEAFOOD**

Ahi Poke Tacos, Crispy Won Ton Shell, Avocado*
 Spicy Ahi Tuna Cones, Soy, Wasabi Aioli, Chives, Micro Greens*
 Cajun Seared Shrimp on Cheesy Grits, Roasted Jalapeno Oil, Served In Spoons **GF**
 Halibut Ceviche, Lemon, Lime, Cilantro, Blue Corn Tortilla* **GF**
 Wrapped Scallops, Prosciutto, Basil, Lemon Sage Butter Sauce* **GF**
 Crab Cakes, Rosemary Aioli, Red Pepper Coulis
 Fried Crab Won Tons, Herb Cream Cheese, Coconut-Pineapple Lime Sauce

MEAT

Tri-tip on Plantain, Chimichurri, Caramelized Onion Aioli **GF**
 Moroccan Spiced Lamb Lollipops, Garlic, Ginger, Turmeric Sauce* **GF**
 Lamb Meatballs, Feta, Taziki Sauce
 Pork Belly Naan Bites, Pickled Onion and Carrots, Sriracha Aioli
 Crispy Risotto Cake, Duck Confit, Cherry Chutney, Crispy Brussel Sprouts
 Pulled Pork Quesadilla, Roasted Sweet Corn, Caramelized Onion, Smoked Gouda, Cilantro Avocado Cream
 Crispy Polenta Cake, Braised Pork, Dry Cherry Marmalade **GF**
 Bacon Wrapped Dates, Blue Cheese Stuffed, Herb Oil **GF**
 Prosciutto and Melon Skewers with Fresh Mint **GF**

VEGETARIAN

Baby Endive, Herb Goat Cheese, Fuji Apple Salsa **GF**
 Fried Arecina Balls, Mushroom Risotto, Fresh Mozzarella
 Parmesan Crisp, Heirloom Tomato Bruschetta, Basil Pesto **GF**
 Baked Brie, Strawberry, Honey and Fresh basil, Filo Cup
 Grilled Peaches, Lemon Ricotta, and Honey Drizzle on Crostini
 Herb Goat Cheese Crostini, Fresh Fig Jam
 Feta, Watermelon and Mint Skewers **GF**
 Mushrooms, Gorgonzola, Sun Dried Tomato, Spinach, Toasted Walnuts **GF**
 Mini Flat Bread, Onion Confit, Wild Mushroom, Goat Cheese
 Caprese Avocado Toast, Fresh Mozzarella, Heirloom Tomato, Fresh Basil, Balsamic Drizzle
 Mini Herb Risotto Cakes, Roasted Red Pepper Coulis, Arugula Pesto

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

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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

CHIPS AND DIPS

Choose three; Kalamata and Green Olive Tapenade, Roasted Garlic Hummus, Basil-Mint Pesto, Smoked Salmon Mousse, Artichoke Spread or Fig-Mascarpone Spread with Crostini, Crackers and Fresh Veggies – Add Ahi Poke and Won Ton Chips \$8pp - Add Hot Crab Dip \$8pp

OCEAN STATION

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 fee for the sushi chef and sushi bar

TACO STATION

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, Cornbread, Cinnamon Honey Butter

ADDITIONAL MENU OPTIONS ARE AVAILABLE UPON REQUEST

SALADS

WATERMELON

Tomato, Avocado, Crispy Bacon, Danish Feta, Herb Vinaigrette **GF**

BABY SPINACH

Peaches, Strawberries, Chevre, Garlic Croutons, Champagne Vinaigrette

CAPRESE

Fresh Mozzarella, Basil, Heirloom Tomato, Greens, Basil Balsamic Vinaigrette **GF**

BABY KALE

Blueberries, Orange, Chevre, Glazed Almonds, White Balsamic and Basil Vinaigrette

GARDEN GREENS

Pink Grapefruit, Gorgonzola, Sunflower Seeds, Shaved Red Onion, Citrus Vinaigrette **GF**

BUTTERLEAF WEDGE

Crispy Pancetta, Heirloom Tomatoes, Garlic Crouton, Gorgonzola, Blue Cheese Vinaigrette

BUTTER LETTUCE

Roasted Red and Gold Peppers, Avocado, Corn, Toasted Pumpkin Seeds, Avocado-Lime Dressing **GF/VEGAN**

WILD ARUGULA

Gorgonzola, Red Grapes, Dried Cherries, Applewood Smoked Bacon, Walnut Vinaigrette **GF**

VEGETABLES

Roasted Cauliflower with Toasted Pine Nuts

Wok Charred Green Beans, Pistachio Vinaigrette

Grilled Mixed Vegetables

Grilled Asparagus

Sugar Snapped Peas and Heirloom Carrots

Pan Sautéed Broccolini, Shaved Garlic and Olive Oil

Roasted Root Vegetables

STARCHES

Roasted Garlic Yukon Gold Mashed Potatoes **GF**

Roasted Baby Marble Potatoes, Rosemary, Garlic and Whole Shallots

Fingerling Potatoes with Truffle Oil and Sea Salt **GF**

Roasted Red Potatoes with Fresh Herbs **GF**

Peruvian Purple Potatoes Gratin

Summer Corn and Charred Tomato Risotto, Pine Nuts and Olive oil

Wild Rice Blend, Toasted Almonds

CATERING

D'lish

LAKE TAHOE

ENTRÉES

FISH

Our selections are all sustainably wild hook and line OR farmed; Pan Seared, Grilled, Char Grilled

SALMON OR WILD ALASKAN SALMON*

Summer Squash Slaw, Roasted Red Pepper Coulis

MAHI MAHI

Char Grilled, Roasted Tomato, Lemon and Thyme Vinaigrette

SEA BASS

Miso Lime Butter

HALIBUT*

Panko Herb Crusted, Charred Tomato Relish, Basil Butter

STEELHEAD TROUT

Fresh Herbs, Brown Sage Butter

ADDITIONAL PREPERATIONS AND SAUCES

Coconut-Panko Crusted, Pineapple Mango Chutney | Sweet Miso Chili Glaze | Roasted Tomato, Lemon, Sage, Fried Capers | Pistachio Crusted with Citrus Beurre Blanc

MEAT

All steaks are certified angus beef and aged 28 days or more

FILET MIGNON*

Oyster Mushrooms, Point Reyes Blue Cheese, Cabernet Reduction

NEW YORK STRIP STEAK

Olive Oil, Preserved Lemon and Thyme

TRI TIP

Cabernet Demi Glace and Chimichurri Sauce

BEEF SHORT RIB

Cabernet Braised, Fried Root Vegetables

ADDITIONAL PREPARATIONS

Coffee-Cocoa Spiced Rub, Roasted Garlic Butter | Dry Spice Rub, Roasted Corn Salsa | Zinfandel Reduction, Stilton Butter | Whole Roasted Garlic Confit, Horseradish Demi

*there is a \$6.00 per person surcharge for these items

CHICKEN

Free Range; Grilled or Oven Roasted

Honey lemon and lavender Glazed
Roasted Corn and Smoked Bacon Ragout
Garlic and Fresh Herbs, Preserved Lemon, Wild Mushrooms
Moroccan Spiced, lemon, Cucumber, Cilantro
Garlic-Dijon Jus and Rosemary

VEGETARIAN

VEGETABLE NAPOLEON

Roasted and Layered with Pesto, Marinara, Mozzarella, Fresh Rosemary

MUSHROOM RISOTTO

Layered with Portobello, Squash, Sautéed Spinach with Oven Dried Tomatoes **GF**

VEGAN

QUINOA

Layered with Roasted Butternut Squash, Zucchini, Yellow Squash, Avocado and Micro greens **GF**

SPINACH AND BASIL SPANIKOPITA

Cashew "Cheese", Pine Nuts **GF**

POLENTA AND PORTOBELLO NAPOLEONS

Spicy Roasted Red Pepper Coulis **GF**

SPAGHETTI AND MEATBALLS

Spaghetti Squash, Spinach "Meatballs", Chunky Marinara **GF**

CHILDREN'S MEALS

CHOOSE ONE MEAL FOR ALL - SERVED WITH CRUNCHY VEGGIES OR FRUIT SALAD

Pasta with Butter and Parmesan
Macaroni and Cheese
Spaghetti with Marinara
Chicken Tenders with Mashed Potatoes, Ketchup
Sirloin Sliders with Ketchup and Fries



BAR AND BEVERAGE SERVICE

CLIENT PROVIDES ALL BEVERAGES

The 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. 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.

LICENSED BAR SERVICES - \$100 OFF-SITE PERMIT FEE

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.

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 is also an additional fee



FREQUENTLY ASKED QUESTIONS

WHEN SHOULD I BOOK A CATERER?

As soon as you have a date and location secured; 6-12 months in advance is typical.

DO I NEED A WEDDING DESIGNER OR EVENT COORDINATOR?

If you are familiar with Tahoe and have confidence in your vendors, you may be able to go without a planner. However, if your event is elaborate and you aren't familiar with the area, it is very helpful to use a professional. D'lish works hand in hand with the best designers and planners in the area. Some of the best venues are available exclusively through planners and we can recommend some planners to you.

WHAT IS YOUR DEPOSIT AND WHAT ARE YOUR PAYMENT POLICIES?

A \$2,500 deposit is required to secure an event date. Separate deposits are required for separate events (for example, a rehearsal dinner and wedding). Additional deposits may be required to secure other rentals/vendors we arrange on your behalf. A 50% deposit on the event total is due 30 days prior to the event. Your guest count is due two weeks prior to your event and the final balance is due one week prior to the event. Cancellations within 72 hours of the event start will result in the total event balance being due. We accept checks, cash, VISA and MasterCard. There is a 3% processing fee applied to credit card transactions.

ARE YOU LICENSED AND INSURED?

We are licensed by the State of California; our commercial kitchen is approved by the Placer County Health Department and we are fully insured.

CAN WE MAKE CHANGES TO OUR MENU?

Until two weeks prior to your event date, you are welcome to change just about anything on your contract except for specialty rental items, which will be noted in advance. We will make every effort to accommodate changes beyond that but cannot guarantee them.

CAN YOU PROVIDE OPTIONS FOR VEGETARIANS OR GUESTS WITH OTHER DIETARY NEEDS?

Yes. We can help create a menu that will satisfy the majority of your guests and take into consideration guests with special requirements.

DO YOU PROVIDE TASTINGS?

References are the best way to gauge the quality of our food and service and current references are available upon request. Private plated tastings for two guests are \$300. Additional guests are \$25 per person. You may also use our private chef services which start at \$400 for two guests. Tastings take about two hours. We recommend tasting in late April or early May for weddings that will happen between June-October. We do not schedule menu tastings from the Friday before Memorial Day through September due to our heavy catering schedule.



FREQUENTLY ASKED QUESTIONS

CAN YOU PROVIDE RENTALS?

Yes. We can orchestrate all of your rental needs for close to the same cost as going to the rental company directly. The advantage of having us do this for you is that you don't have to worry about quantities, set-up or break-down... we will do all of that for you. We have great working relationships with all of the area rental companies and several in Sacramento and the bay area.

CAN WE PROVIDE OUR OWN BEER, WINE AND ALCOHOL?

Yes, that is one of our bar service options.

HOW MANY SERVERS WILL STAFF OUR EVENT AND WHAT DO THEY WEAR?

A guideline is 1 server to 15 guests for buffets and 1 server to 12 guests for plated dinners, but ultimately the staff count depends upon the specific event. Kitchen staff is determined separately and bartenders are hired by the hour (see bar staff recommendations on page 8). Additional staff may be hired for \$40/hour with a four-hour minimum per staff. Our service staff wears black pants, a white button down shirt and tie and a black bistro style apron. Kitchen staff wears chef pants, coats and hats.

IS GRATUITY INCLUDED ON YOUR INVOICE?

Gratuities are at your discretion. A 20% service charge is added to the entire bill and, in addition to covering production costs, it allows us to attract experienced staff and pay them an hourly rate that is commensurate with their catering duties and comparable to similar food and beverage positions. This charge, however, is not distributed as a gratuity.

HOW WILL I KNOW WHAT OUR FINAL BILL WILL BE?

Your itemized proposal will become your working contract once you have paid a deposit. All catering details will be finalized two weeks before your event and all final costs will be outlined then. The final payment is due one week prior to the event. There will be no additional charges except in the case of event overtime or broken, lost or damaged equipment or guest counts in excess of the guarantee. If you have questions about our service charge and tax policies, please refer to this website - <http://www.boe.ca.gov/pdf/pub22.pdf> .