CATERING D'lish LAKE TAHOE

HOLIDAY MENU

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!

STATIONS & PASSED HORS D'OEUVRES

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 3 passed Hors d'oeuvres
Choose 2 stations

HORS D'OEUVRES

SEAFOOD

Smoked Shrimp, Bacon and Chives on Cheddar Grit Cake
Mini Panko-Crusted Crab Cake with Lemon Dill Aioli
Cajun Seared Shrimp on Cheesy Grits, Roasted Jalapeno Oil, Served In Spoons
Wrapped Scallops, Prosciutto, Basil, Lemon Sage Butter Sauce*
Sesame Seared Ahi, Wasabi Cream Cheese, Wakami Salad, Won Ton Chip, Sesame Vinaigrette*

MEAT

Bacon Wrapped Brussel Sprouts, Herb Oil
Tri-tip on Plantain, Chimichurri, Caramelized Onion Aioli
Duck Confit Spoons, Roasted Butternut Squash, Cranberry Jam, Brussel Sprouts Crisps
BBQ Pulled Pork, Whipped Goat Cheese on Sweet Potato Crisp, Green Onion
Moroccan Spiced Lamb Lollipops, Garlic, Ginger, Turmeric Sauce*

VEGETARIAN

Butternut Squash Fritters, Sage Creme Fraiche
Pear, Brie and Caramelized Onion, Mini Puff Pastry
Beet Salsa Cones, Whipped Feta, Micro Greens
Crispy Herb Polenta Cakes Tomato Jam, Toasted Pine Nuts, Arugula Oil
Caramelized Dates and Walnuts, Goat Cheese, Crostini

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, Cornbread, Cinnamon Honey Butter

SANDWICH STATION

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

DESSERT STATION

Assorted dessert bars, cookies, cupcakes, fruit tarts, chocolate covered fruit, etc.

PLATED, BUFFET OR FAMILY STYLE SERVICE

PAIGE MEADOWS

HORS D'OEUVRES

Mini Panko-crusted Crab Cake, Lemon Dill Aioli
Butternut Squash Fritters, Sage Creme Fraiche

ENTRÉE

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

Braised Beef Short Ribs
Zinfandel Demi glace, Point Reyes Blue Cheese

Maple Glazed Heirloom Carrots

Garlic Roasted Mashed Potatoes

Fresh Baked Bread, Sweet Butter

DESSERT

Salted Caramel Pot De Creme

PLATED, BUFFET OR FAMILY STYLE SERVICE

ALPINE MEADOWS

HORS D'OEUVRES

Crispy Polenta Cake, Butternut Squash, Lemon Ricotta, Fresh Sage
Bacon Wrapped Brussel Sprouts, Herb Oil

ENTRÉE

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

Pan Seared Scallops
Carrot and Apple Puree, Shaved Fennel

Broccoli Rabe, Olive Oil, Lemon Zest

Potatoes Au Gratin

Fresh Baked Bread, Sweet Butter

DESSERT

Sticky Toffee Pudding with Vanilla Bean Crème Anglaise

PLATED, BUFFET OR FAMILY STYLE SERVICE

SQUAW VALLEY

HORS D'OEUVRES

Duck Confit Spoons, Roasted Butternut Squash, Cranberry Jam, Brussel Sprouts Crisps
BBQ Pulled Pork, Whipped Goat Cheese on Sweet Potato Crisp, Green Onion
Pear, Brie and Caramelized Onion on Mini Puff Pastry

ENTRÉE

Endive and Grilled Fennel Salad
Mixed Greens, Toasted Hazelnuts, Roasted Beets, Chevre, Orange 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

BAR AND BEVERAGE SERVICES

CLIENT PROVIDES ALL BEVERAGES

FULL BAR OR BEER/WINE ONLY

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. 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.

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 for additional .25pp. Coffee service with cup and spoon is also additional fee of $2pp.