

CATERING

D'lish

LAKE TAHOE

BARBECUE MENU

LAKESIDE

\$45 PER PERSON

Heirloom Potato Salad
Seasonal Fruit and Berry Salad
Tri Tip, Chicken, Ribs
Corn on the Cob
Buttermilk Biscuits, Honey Butter
Brownie Bar, Vanilla Ice Cream, Berries, Toasted Nuts, Chocolate Sauce, Sprinkles

TAHOE BLUE

\$45 PER PERSON

Israeli Cous Cous Salad, Butternut Squash, Red Onion, Kale, Orange Vinaigrette
Wild Arugula, Apple Confetti, Dried Cherries, Rosemary Cashews, Citrus Vinaigrette
Grilled Sirloin Burgers, Brioche Bun, Gorgonzola, Crispy Smoked Bacon, Tomato Jam
Grilled Kielbasa, Sour Dough Roll, Smoked Tomato, Caramelized Onion, Cumin Seed Mustard
Fresh Bread, Sweet Butter
Assorted Cookies

SOUTHERN COMFORT

\$45 PER PERSON

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

ADD ONS:

CORN BREAD WITH HONEY BUTTER

\$1.50 PER PERSON

ESPRESSO BAKED BEANS

\$2 PER PERSON

GRILLED BALSAMIC GLAZED VEGETABLES

\$3 PER PERSON

GRILLED SKEWERS

STARTING AT \$3 PER PERSON

Includes plates, forks, knives, kitchen and service staff for up to a four-hour event (guest arrival to guest departure); deduct \$3 per person for disposable plates & utensils

530.583.6609 | info@dlish.com | dlish.com

BAR AND BEVERAGE SERVICES

CLIENT PROVIDES ALL BEVERAGES **\$9PP FOR FULL BAR / \$7PP FOR BEER AND 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. 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 **\$75PP PLUS A \$100 OFF-SITE CATERING LIQUOR LICENSE**

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 at \$40/hr.

FULL BAR **\$60PP PLUS A \$100 OFF-SITE CATERING LIQUOR LICENSE**

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 at \$40/hr.

LIMITED BAR **\$45PP PLUS A \$100 OFF-SITE CATERING LIQUOR LICENSE**

Includes red and white wine, Amstel Light, Corona, Budweiser, non-alcoholic beverages, bottled water, garnishes, bar supplies, ice, glassware. Bartenders priced separately at \$40/hr.

BARTENDERS **\$40.00 PER HOUR**

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

REAL LEMONADE OR FRESH BREWED ICED TEA **\$40 PER 5 GALLONS**

Tea and/or lemonade can also be provided for your bar at - 80 servings

COFFEE AND TEA **\$2 PER PERSON**

Coffee at the bar or at a station, including mugs and airpots. Add hot tea with lemon/honey for .25¢pp. Coffee service is \$3pp including cup.