



BRUNCH SERVICES

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

Beautiful and Delicious food is our promise to you. We are passionate about great food and service and dedicated to creating a memorable event. Our food is cutting edge, created using local and seasonal farm fresh ingredients as often as possible.

Excellent service for you and your guests is what we strive for from the moment of contact until the last wine glass is polished and put away. At D'lish we love what we do and our passion and pride come through at every event. We also care for our community and environment, so we composts, 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@dlsh.com
530.583.6609

BREAKFAST MENUS

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

SIERRA SUNRISE BREAKFAST

\$22 PER PERSON

Fresh Fruit and Berries
Bagels, Muffins and Pastries, Cream Cheese, Preserves
Locally Roasted, Fair Trade Regular & Decaf Coffee, Hot Tea
Fresh Squeezed Orange Juice

EAGLE FALL'S BREAKFAST

\$31 PER PERSON

Fresh Fruit and Berries
Bagels, Muffins and Pastries, Cream Cheese, Preserves
Roasted Heirloom Potatoes
Scrambled Eggs
Hickory Smoked Bacon
Locally Roasted, Fair Trade Regular & Decaf Coffee, Hot Tea
Fresh Squeezed Orange Juice

EMERALD BAY BREAKFAST

\$35 PER PERSON

Fresh Fruit and Berries
Bagels, Muffins and Pastries, cream cheese, preserves
Roasted Heirloom Potatoes
Quiche, Frittata or Scrambled Eggs
Baked Banana French Toast, real maple syrup
Hickory Smoked Bacon
Breakfast Sausage
Locally Roasted, Fair Trade Regular & Decaf Coffee, Hot Tea
Fresh Squeezed Orange Juice

MOUNT TALLAC BRUNCH

\$38 PER PERSON

Fresh Fruit and Berries
Bagels, Muffins and Pastries, Cream Cheese, Preserves
Steel Cut Oats, Milk, Dried Fruit & Nuts
Roasted Heirloom Potatoes or Roasted Red Potatoes
Huevos Rancheros, Corn Tortillas, Beans, Ranchero Sauce, Salsa, Sour Cream, Guacamole
Baked Banana French Toast, Real Maple Syrup
Hickory Smoked Bacon
Chicken Apple Sausage
Locally Roasted, Fair Trade Regular & Decaf Coffee, Hot Tea
Fresh Squeezed Orange Juice

ADD ON:

BAKED BANANA FRENCH TOAST, REAL MAPLE SYRUP	\$4 PER PERSON
STEEL CUT OATS, MILK, DRIED FRUIT & NUTS	\$4 PER PERSON
YOGURT	\$2 PER PERSON
HOUSE SMOKED SALMON, CAPERS, DILL CREAM CHEESE, RED ONION, TOMATO	\$7 PER PERSON
BREAKFAST BURRITOS, SALSA, GUACAMOLE	\$4 PER PERSON
OMELET STATION (20 GUESTS OR LESS)	\$10 PER PERSON
SHRIMP COCKTAIL	\$7 PER PERSON
HOT CHOCOLATE OR HOT CIDER	\$2 PER PERSON

YOU MAY ALSO CUSTOMIZE A BREAKFAST MENU UPON REQUEST.

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 liners, 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 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