



## HORS D'OEUVRES 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 and desserts, and event planning and coordination.

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 and created using locally and seasonally 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 uses 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

# SPRING AND SUMMER HEAVY HORS D'OEUVRES

## COCKTAIL HOUR

<b>CHOOSE THREE PASSED HORS D'OEUVRES</b>	<b>\$24 PER PERSON</b>
<b>CHOOSE FOUR PASSED HORS D'OEUVRES</b>	<b>\$28 PER PERSON</b>
<b>CHOOSE FIVE PASSED HORS D'OEUVRES</b>	<b>\$32 PER PERSON</b>

Add stations from page 4 to complement your menu!

## STATIONS & PASSED HORS D'OEUVRES

INCLUDES PLATES, FORKS, KNIVES, KITCHEN AND SERVICE STAFF FOR UP TO A FIVE HOUR EVENT (GUEST ARRIVAL TO GUEST DEPARTURE) WITH A MINIMUM OF 50 GUESTS.

<b>HEAVY HOR D'OEUVRES MENU</b>	<b>\$64 PER PERSON</b>
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Choose 3 passed Hors d'oeuvres from page 3

Choose 3 stations from page 4

# SPRING AND SUMMER PASSED HORS D'OEUVRES

## SEAFOOD

Sesame Seared Ahi, Wasabi Cream Cheese, Wakami Salad, Won Ton Chip, Sesame Vinaigrette\*  
Spicy Ahi Tuna Cones, Siracha Aioli, Chives, Micro Greens\*  
Cajun Seared Shrimp on Cheesy Grits, Roasted Jalapeno Oil, Served In Spoons  
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

## MEAT

Tri-tip on Plantain, Chimichurri, Caramelized Onion Aioli GF  
Pork belly, served in spoons with whipped yams, Shallot jam GF  
Fried Chicken and Savory Waffles, Bourbon Maple Syrup, Bacon Jam  
Moroccan Spiced Lamb Lollipops, Garlic, Ginger, Turmeric Sauce\* GF  
Pulled Pork Quesadilla, Cilantro Avocado Cream  
Blue Cheese Stuffed and Bacon Wrapped Dates, Herb Oil GF

## VEGETARIAN

Heirloom Tomato Bruschetta, Sweet Basil, Danish Feta Cheese  
Feta, Watermelon, Mint Skewers GF  
Crispy Herb Polenta Cakes, Tomato Jam, Toasted Pine Nuts, Arugula Oil  
Smoked Corn Fritters, Shallot Jam  
Strawberry Nut Bread Crostini, Brie, Honey, Basil  
Herb Goat Cheese Crostini, Fresh Fig  
Crimini Mushrooms, Gorgonzola, Sun Dried Tomato, Spinach, Toasted Walnuts GF  
Tomato Basil Soup Shot, Mini Grilled Cheese

## VEGAN

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

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

ADDITIONAL MENU OPTIONS ARE AVAILABLE UPON REQUEST

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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**

**\$12 PER PERSON**

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

## **ANTIPASTO ALFRESCO**

**\$14 PER PERSON**

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

## **OCEAN**

**\$20PP (\$4PP FOR EACH ADDITIONAL ITEM)**

Choose three; fresh shucked oysters, barbecued oysters, marinated mussels, smoked salmon, ahi poke, shrimp, crab claws

## **SUSHI BAR**

**\$20 PER PERSON**

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

## **CALIFORNIA CARVING BOARD**

**\$15 PER PERSON, \$20 PER PERSON, \$24 PER PERSON**

Choose 1, 2 or 3 Options; Turkey, Pork Loin, Tri Tip, Prime Rib, Strip Loin with fresh baked bread and condiments

## **TACO BAR**

**\$15 PER PERSON**

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**

**\$15 PER PERSON**

Choose three slider types: Kobe beef slider, pulled pork, teriyaki chicken, portobello, ahi tuna, with appropriate condiments and served sweet potato fries.

## **MASHED POTATO BAR**

**\$12 PER PERSON**

Roasted Garlic Mashed Potatoes (or polenta, macaroni and cheese or risotto) with Demiglace, Stilton Butter, Pancetta, Cheddar, Sour Cream, Chives and Pesto

## **CHIPS AND DIPS**

**\$10 PER PERSON**

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

**ADDITIONAL MENU OPTIONS ARE AVAILABLE UPON REQUEST**

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# 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.

### **NON-ALCOHOLIC BEVERAGES**

### **\$2.00 EACH**

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

### **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.

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