



LUNCH 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 compost, 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@dlish.com
530.583.6609

LUNCH MENUS

LUNCH PRICES INCLUDE PLATES, FORKS, KNIVES, KITCHEN AND SERVICE STAFF FOR UP TO A TWO-HOUR EVENT.

TACO BAR

\$28 PER PERSON

Crisp Tortilla Chips, Fresh Guacamole, Salsa Cruda
Beef, Chicken and Pork, Cheese, Chipotle Sour Cream, Lime, Cabbage
Corn and Flour Tortillas
Cilantro-Lime Rice, Black & Pinto, Peppers, Onion
Chopped Salad, Roasted Corn, Peppers, Tomato, Cilantro, Garlic-lime Vinaigrette
White Chocolate & Coconut Blondies

LAKESIDE LUNCH

\$28 PER PERSON

Sandwich Assortment On Fresh Baked Rolls
Turkey, Brie, Mixed Greens, Herb Aioli
Veggie-Avocado, Cucumber, Sprouts, Tomato, Pesto Aioli
Tri-tip, Roasted Red Peppers, Caramelized Onion, Gorgonzola
Tortellini Salad, Kalamata Olives, Sun Dried Tomatoes, Capers, Feta, Creamy Garlic Dressing
Fresh Fruit Salad
Assorted Potato Chips
Cookies and Brownies

BISTRO LUNCH

\$34 PER PERSON

Baby Spinach, Fresh Mozzarella, Basil, Tomato & Pine Nut Vinaigrette
Israeli Cous Cous Salad, Butternut Squash, Kale, Raisins, Pecans
Grilled Salmon and Tri Tip
Fresh Baked Rolls, Greens, Garlic Aioli
Sweet Potato Home Fries
Double Layer Chocolate Cake with Buttercream, Ganache

TAHOE WRAP LUNCH

\$20 PER PERSON

Mixed Greens, Quinoa, Dried Cranberries, Grape Tomatoes, Feta, Citrus vinaigrette
Veggie Wrap, Herb Cream Cheese, Mixed Greens, Cucumber, Red Onion, Sprouts, Tomato
Tri Tip Wrap, Pesto Aioli, Gorgonzola, Roasted Peppers, Arugula, Dijon Vinaigrette
Heirloom Potato Salad Fudge Brownies or Chocolate Chip Cookies

YOU MAY ALSO CUSTOMIZE A BREAKFAST MENU UPON REQUEST.

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