



CATERING TO-GO

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@dlish.com
530.583.6609

CATERING TO-GO

PARTY TRAYS ARE PRICED PER PERSON WITH A 10-PERSON MINIMUM PER PARTY TRAY AND A \$500 MINIMUM
ORDER BEFORE CA TAX, DELIVERY IS ADDITIONAL

PARTY TRAYS

FRUIT & CHEESE	\$6 PER PERSON
Seasonal Fruit & Berries with a Variety of Cheeses, Cracker Bread & Crostini.	
FRESH VEGETABLE	\$6 PER PERSON
A Display of Raw Vegetables with Herb Aioli For Dipping .	
BAKED BRIE	HALF \$40/FULL \$75
Creamy French Brie Wrapped with Pastry with your Choice of Herb & Mushroom, Apricot Chutney or Raspberry, Served with Homemade Cracker Bread.	
ANTIPASTO	\$8 PER PERSON
Marinated, Grilled & Raw Vegetables, Olives, Peppers, Italian Meats & Cheeses, Crostini & Crackers.	
MEAT & CHEESE	\$10 PER PERSON
A Beautiful & Delicious Assortment of Fresh Sliced Meats & Cheeses with Fresh Baked Rolls , Garlic aioli, Mustards, Tomatoes, Lettuce, Onions, Pickles, Peppers, Sprouts & Cucumber .	
PINWHEELS	\$9 PER PERSON
Choose Three; Smoked Turkey & Brie, Peppered Beef & Blue Cheese, Smoked Ham & Pineapple Chutney, Bacon, Lettuce, Tomato & Avocado or Veggie & Hummus	
SANDWICH SAMPLER	\$10 PER PERSON
Choose Three; Smoked Turkey, Grilled Tri-Tip, Smoked Ham, Club, Veggie, Cashew Chicken Salad, Egg Salad	
SMOKED SALMON	\$8 PER PERSON
House Smoked Salmon with Red Onion, Capers, Tomato & Dill Cream Cheese, Cracker Bread & Crostini.	
CHILLED SMOKED SHRIMP	\$8 PER PERSON
Hickory Smoked Shrimp with Chipotle-Mango Chutney.	
SUSHI SAMPLER	\$14 PER PERSON
Assorted Maki Sushi with Rice & Knori, Served with Wasabi, Soy & Pickled Ginger	
EXOTIC CHIPS & DIPS	\$6 PER PERSON
Crackers & Crostini with Tapenade, Mango Avocado Salsa & Red Pepper Hummus	
QUICHE SQUARES	\$6 PER PERSON
Veggie or Ham & Gruyere	
FRESH BAKED BAGELS & PASTRIES	\$8 PER PERSON
A Variety of Muffins, Bagels & Croissants with Cream Cheese and Preserves	
COOKIES & BROWNIES	\$34 (2 DOZEN)
Assorted Fresh Baked Cookies & Chewy Fudge Brownies	
DLISH DESSERTS	\$8 PER PERSON
Bite-Sized Treats, Which May Include Cream Puffs, Lemon Tarts, Petit Fours & Cheesecake	

OTHER TASTY STUFF

PRICED PER PERSON WITH A 10-PERSON MINIMUM PER ITEM AND A \$500 MINIMUM ORDER BEFORE CA TAX,
DELIVERY IS ADDITIONAL. MAY BE PICKED UP OR DELIVERED HOT OR COLD.

GARLIC MASHED POTATOES	\$3 PER PERSON
YUKON GOLD POTATO GRATIN	\$5 PER PERSON
ROASTED ROSEMARY POTATOES	\$3 PER PERSON
WILD MUSHROOM RISOTTO	\$5 PER PERSON
PASTA SALAD, OLIVES, CAPERS, ONION & TOMATO	\$4 PER PERSON
COUSCOUS SALAD, GARLIC, PARSLEY, SUNDRIED TOMATOES, LEMON PRESERVE	\$4 PER PERSON
ZESTY MAC & CHEESE	\$4 PER PERSON
SAUTÉED BROCCOLINI WITH ROASTED ALMONDS	\$4 PER PERSON
BALSAMIC GRILLED VEGETABLES	\$4 PER PERSON
BRAISED GREEN BEANS, GARLIC BREAD CRUMBS	\$4 PER PERSON
SPINACH SALAD ORANGES, ONION & MISO VINAIGRETTE	\$4 PER PERSON
CLASSIC CAESAR SALAD, FOCACCIA CROUTONS	\$4 PER PERSON
ROASTED VEGGIE OR BEEF LASAGNA	\$8 PER PERSON
ROASTED GARLIC CHICKEN BREAST	\$8 PER PERSON
SLOW ROASTED SHREDDED PORK	\$7 PER PERSON
GRILLED 8OZ NEW YORK STRIPLOIN, CARAMELIZED SHALLOTS	\$14 EACH
FILET MIGNON (5 OZ.) ROSEMARY BUTTER	\$15 EACH
GRILLED SALMON (5 OZ.), SWEET CHILI GLAZE	\$12 PER PERSON
FRESH BAKED BREADS & ROLLS SWEET BUTTER	\$2 PER PERSON
CLASSIC BRUSCHETTA FRESH TOMATO, BASIL, GARLIC, CROSTINI	\$4 PER PERSON
WILD MUSHROOM STRUDEL (2 DZ)	\$40
CHICKEN SATAY, THAI PEANUT SAUCE (2 DZ)	\$40
BEEF SATAY, HORSERADISH SAUCE (2 DZ)	\$40
PETITE CRAB CAKES, LEMON AIOLI (2 DZ)	\$48
CHORIZO & POTATO EMPANADAS (2 DZ)	\$40
SPRING ROLLS, PONZU DIPPING SAUCE (2 DZ)	\$40

MEALS TO GO

Meals can be picked up or delivered. Price is based on a 25 person minimum and/or \$500 minimum and includes disposable catering containers. Disposable place settings are available for \$1.00 per person. CA tax and delivery are additional. Real catering platters and serving utensils are available for an additional rental fee and deposit.

BREAKFAST MENU

SIERRA SUNRISE

\$22 PER PERSON

Fresh Fruit and Berries
Bagels, Muffins and Pastries, cream cheese, preserves
Locally Roasted, Fair Trade Regular & De café Coffee, Hot Tea
Fresh Orange Juice

EAGLE FALL'S

\$27 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 & Decafe Coffee, Hot Tea
Fresh Squeezed Orange Juice

EMERALD BAY

\$31 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 & Decafe Coffee, Hot Tea
Fresh Squeezed Orange Juice

ADD-ON

Roasted Potatoes \$2pp
Bacon and/or Breakfast Sausage \$4pp
Quiche squares, Frittata, Breakfast Burritos or Scrambled Eggs \$5pp
Baked Banana French Toast with Real Maple Syrup \$5pp
Steel Cut Oats with Milk, Dried Fruit & Nuts or Yogurt with Fruit & Granola \$5pp
Chilled Shrimp with Cocktail Sauce or House Smoked Salmon Platter \$8pp

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LUNCH MENU

TAHOE WRAP LUNCH

\$15 PER PERSON

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

BISTRO LUNCH

\$24 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

TACO BAR LUNCH

\$18 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 with roasted corn, peppers, tomato, cilantro and garlic-lime vinaigrette
Cinnamon Fudge Brownies

LAKE SIDE LUNCH

\$18 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
Fresh Baked Cookies

BOX LUNCHES

BOX LUNCHES

A minimum order of 15 (and 15 per variety) and include a sandwich, salad, fruit, chips, dessert & bottled water. CA tax and delivery are additional.

\$18.00 PER PERSON

SANDWICHES

Turkey & Smoked Mozzarella
Roast Beef & Feta
Grilled Veggie & Hummus
Cashew Chicken Salad

SALADS

Pasta
Potato
Coleslaw

DESSERT

Fudge Brownies
Chocolate Chip Cookies
Lemon Bars

DINNER MENUS

TAHOE BUFFET

\$31 PER PERSON

Farmer's Market Fruit & Cheese Platter
Sierra Caesar, Corn Bread Croutons, Crispy Pine Nuts, Oven Roasted Tomatoes
Grilled Rosemary Roasted Chicken Breast & Tri Tip Steaks
Garlic Mashed Potatoes
Grilled Vegetables
Fresh Baked Bread, Butter

CABIN COMFORT

Caprese Salad with Fresh Mozzarella, Basil, Heirloom Tomato, Greens, Basil Balsamic Vinaigrette
Assorted Bruschetta, Fresh Herb and Crostini
Three Cheese and Beef Lasagna
Chicken Piccata
Cheesy Garlic Bread

CLASSIC BARBECUE

\$18 PER PERSON

Potato Salad
Seasonal Fruit and Berry Salad
From the Grill ~ Chicken and Ribs with Hickory Smoked Barbecue Sauce
Sweet Corn on the Cobb
Corn Bread, Honey Butter

ADD-ON

Espresso Baked Beans \$2pp
Grilled Vegetables \$3pp
Grilled Sirloin, Hotdog, Chicken-Basil Sausages \$4pp
Grilled Trout \$6pp
Fudge Brownie Bar with Vanilla Ice Cream, Chocolate Sauce, Sprinkles & Whipped Cream \$5pp

TAHOE TUSCAN

\$35 PER PERSON

Wild Mushroom Pâté with Crostini
Prosciutto & Melon Skewers
Caprese Salad, Sun Dried Tomato-Crusted Tri-Tip Steaks with Marsala Reduction
Herb Seared Salmon with Pesto Aioli
Three-Cheese Polenta with Pine Nuts & Olive Oil
Fresh Baked Focaccia
Tiramisu with Fresh Raspberries

CAKES

**BEAUTIFUL & DELICIOUS CAKES FOR ALL OCCASIONS! PRICES START AT \$8 PER SLICE AND THERE IS A \$100
MINIMUM ORDER.**

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