



Hors D'oeuvres & Canapés 2011-2012

The following menus are simply a starting point in planning your event. We will work with you to create fabulous menus that reflect your tastes, needs and budget.

Our hors d'oeuvres and bite size appetizers are designed to be passed around to your guests on trays or beautifully presented on a stationary food display.

mostly non-vegetarian

Signature Slider Burger

choose sirloin, pork belly, turkey or black bean

Hand Made Empanada

choose chicken pot pie, pulled pork or vegetable

Yukon Gold Latkes

choose smoked trout, salmon, apple fennel, or rhubarb

Grilled Satay

choose beef tenderloin, chicken, pork or vegetable

Seared Flank Steak Canapé

slow roasted tomato, gorgonzola, herbed toast

Syrah Braised Short Rib

on rosemary polenta

Mini Lamb Meatball Marinara

in parmesan cups with mint & pine nuts

Curried Chicken Lollipop

poblano aioli

Mini Fried Chicken & Waffle Cone

apple maple compote

Hand Made Pig in a Blanket Lollipop

beef sabret, puff pastry, grainy mustard

Seared Duck Breast

berry leek marmalade with rosemary

mostly vegetarian

Crostini

choose fresh ricotta, red pepper & caper or caprese

Grown Up Grilled Cheese

choose fontina & sage, gruyere & ham or roast tomato

Farmer's Cheese Tartlet

choose seasonal vegetable, salmon or bacon

Soup Shooter

choose gazpacho, potato & parsnip or zucchini basil

Deviled Egg

choose classic with caper or prosciutto filled

Twice Baked Baby Potato

caramelized shallot, crème fraiche & chive

Chive Risotto Cake

smoked gouda, tomato ginger jam

Watermelon Canapé

basil pesto, white balsamic

Roasted Beets & Crème Fraiche

on papdum crisp

mostly seafood & shellfish

Tuna Crudo

cucumber, basil, lemon, red pepper

Salmon Rillettes

Home made mayo, chive, potato cup

Peekytoe Crab Cake

basil aioli

Grilled Shrimp Cocktail

tequila spiked cocktail sauce, mini cup

Dish uses seasonal products from local sources whenever possible, so all items are subject to availability.



**Small Plate Appetizers
2011-2012**

Our small plate appetizers are designed to be offered to your guests during cocktail hour or paired together to create a full stand-up style dinner. The dishes may be passed around to guests by servers or presented at a food station.

Short Rib Shepard's Pie

carrot, peas, tomato, potato parsnip puree

Roasted Sea Bass

pineapple & cilantro salsa

Risotto Martini

roasted butternut squash

Sliced Beef Tenderloin

slow roasted tomato & balsamic

Ramekin Pot Pies

choose lobster, chicken or vegetable

Duck Fettuccini

fresh pasta & duck confit

Seared Sea Scallop

french lentils, pancetta, basil pesto

Ricotta Gnocchi

asparagus tips, lemon, grana padana

Fluke Crudo

citrus, cucumber

Grilled Polenta Triangle

Roasted bell pepper, caper, gorgonzola



**Appetizer Stations
2011-2012**

Our appetizer stations are designed to be offered to your guests during cocktail hour or offered throughout your event as heavy appetizers or light dinner.

Crudités, Cheese, & Charcuterie

seasonal crunchy & grilled vegetables
chef's selection of artisanal cheeses
pâté, dry cured meats & sausages
house cured pickles, roasted nuts & dried fruits
garlic herb aioli, crackers & baguette

Vegetarian Antipasti

grilled artichokes
roasted beets & robiola
marinated & grilled seasonal vegetables
bruschetta two ways such as sun dried tomato & roasted red pepper & caper
crostini, focaccia, bread sticks

Slider Burger Bar

choose three: sirloin, pork belly, turkey, crab or black bean
assortment of toppings such as pickle, onion relish, cheeses
hand cut french fries & mini milk shakes
three-cheese baked macaroni

Seafood & Raw Bar

crab legs & jumbo shrimp cocktail
east and west coast oysters
chilled crab salad or citrus tuna crudo
homemade cocktail sauce, classic mignonette, spicy aioli

Dumpling Bar

steamed dumplings two ways:
choose peking duck, classic pork, vegetable, shrimp
spare rib slider with asian slaw
sesame peanut noodles or mango salad
steamed & salted edamame

Risotto Martini Bar

choose two:
bay scallop & rock shrimp
pancetta & basil
butternut squash & wild mushroom
roasted corn & red pepper

Mashed Potato Bar

potato puree in stemless martini glasses
warm rock shrimp & scallion
slow cooked short rib
toasted broccoli
shredded cheddar, bacon, sour cream & chives



Dinner Courses 2011 - 2012

The following items may be served as courses for a sit down dinner or adapted to fit a buffet or family style dinner.

First Course Soups

Potato & Parsnip
Tomato & Watermelon Gazpacho
Roasted Butternut Squash
Tomato Crab Bisque
Roasted Zucchini & Basil
French Onion Dumpling

First Course Salads

Boston Lettuce Salad
cucumber, strawberry, basil, balsamic

Classic Caesar
romaine hearts, parmesan, garlic crouton

Citrus & Watercress
orange, fennel, kalamata, chive "lemonette"

Heirloom Caprese
tomato, baby arugula, brooklyn mozzarella, balsamic

Panzanella Bread Salad
tomato, croutons, parsley, evoo, red wine vinegar

Warm Seasonal Vegetable Tart
fromage blanc, micro-greens, vinaigrette

Roasted Beet & Goat Cheese Stack
parsley vinaigrette, toasted pine nuts

Smoked Trout
micro greens, yukon tater tots, horseradish cream

Fresh Pastas

Penne with Squash, Ricotta & Mint
Linguine with Lemon, Parmesan & Pepper
Seasonal Hand Made Ravioli
Orecchiette with Artichoke & Beans
Potato Gnocchi with Prosciutto & Peas
Rigatoni with Short Rib & Porcini Bolognese
Duck Fettuccini

Main Courses

Pepper Crusted NY Strip
potato gratin, haricot verts & baby carrot
slow roasted tomato, balsamic reduction

Tomato Braised Short Rib
yukon puree, onion ring, carrot, red wine reduction

Grilled Baby Lamb Chop
heirloom bean ragout, mint & yellow squash

Stuffed Breast of Roasted Chicken
cranberries, apple, thyme, potato puree

Roasted Pork Tenderloin
braised endive, sweet potato, cherry cabernet sauce

Seared Sea Bass
wild mushroom risotto, asparagus, white wine reduction

Atlantic Salmon
crushed fingerlings, cippolinnis,
sautéed swiss chard, white wine, butter

Pacific Black Cod
potato puree, braised bok choy, ginger soy vinaigrette

Seared Sea Scallops
heirloom tomato, tarragon, lentils, citrus vinaigrette

Pesto Grilled Shrimp
saffron risotto

Polenta Gratin
beer braised mushroom bolognese

Vegetable Pot Pie
market vegetables, herbs, pastry

Eggplant Napoleon
basil pesto, ricotta, NJ tomato coulis

Seasonal Risotto
such as asparagus, roasted corn & seafood

More Side Dishes

Rosemary Roasted New Potatoes, Scalloped Yukons, Truffled Potato Puree, Broiled Pumpkin with Apples & Sage, White Beans & Rosemary, Lentils & Bacon, Roasted Eggplant, Marinated Radish Salad, Tomato & Cucumbers, Creamy Cheddar Grits, Pan Roasted Root Vegetables, Warm Potato Salad



**Desserts & Sweets
2011-2012**

The following items may be served as plated courses for a sit down dinner or adapted to a dessert bar.

Chocolate Banana Bread Pudding

Whoopie Pies

Classic Apple Tart Tatin

Pumpkin & Ricotta Cheesecake

Chocolate Dipped Cherries

French Macaroons

Lemon Tarts

Cranberry Panna Cotta

Classic NY Cheese Cake

Blood Orange Mousse Tartlets

S'more Lollipops

Guinness Chocolate Cake with Fresh Ricotta

Mixed Berry Cobbler

Chocolate Hazelnut Mousse Cups

Miniature Crème Brule

Caramel Profiteroles

Homemade Sorbets & Gelatos

Custom Cake Pops

lemon pound, ricotta, chocolate, red velvet

Miniature Cupcakes

vanilla & pistachio, double chocolate, carrot & pineapple

Custom Wedding Cakes, Chocolates, Desserts & Pies

available upon request



Specialty Cocktails 2011-2012

The following cocktails are perfect to pass around to your guests or offer at your bar. We are also happy to create custom cocktails for you based on your favorite spirits and flavors.

Sunshine Gimlet

vodka, basil, passion fruit nectar, fresh lime juice

White Cranberry Cosmo

vodka, white cranberry juice, fresca

Pineapple Martini

pineapple infused vodka, lime syrup, chambord

The Hot Mary

vodka, fresh tomato juice, lemon, wasabi, stuffed olives

Strawberry Gin Fizz

gin, lemon syrup, prosecco

Cranberry Gin-Lemonade

gin, fresh lemonade, cranberry compote

Brooklyn Iced Tea

gin, green tea, lemon, mint syrup

Watermelon Mojito

rum, watermelon puree, mint, lime soda

Blood Orange Margarita

tequila, blood orange juice, fresh lime, cointreau

Prickly Pear Margarita

tequila, prickly pear juice, agave, lime juice

The Big Apple

bourbon, sparkling cider, lemon juice, apple garnish

Champers Julep

cava, bourbon, sugar, mint

Classic Old Fashioned

bourbon, brown sugar, bitters

Aunt Bonita's Sangria

rioja, bourbon, fresca, fresh apples and plums

Honey Bee Spritzer

white wine, fresh berries, honey syrup, lemon juice, club soda

The Smooth Talker

brooklyn brewery chocolate stout, prosecco



ABOUT DISH FOOD & EVENTS

Launched in 2007, Dish Food & Events is a New York City based catering and hospitality company, specializing in creating flavorful food events of all sizes including weddings, cocktail parties, dinner parties, and fundraisers.

Dish is committed to serving great food paired with exceptional service. Simplicity, innovation and elegance are reflected in every step of the event planning process--from designing the perfect menu to seamless execution on the day of your event.

OUR FOOD

From passed hors d'oeuvres to multi-course seated dinners, Dish creates one of kind, seasonal menus that embody our client's sensibilities and needs.

Customized menus served up with a lot of love and personality is what comes out of the Dish kitchen and on to the guests' plates.

Since eating locally produced foods is better for you and better for the planet, Dish uses seasonal, organic products, from local sources whenever possible. Dish also embraces responsible and eco-friendly buying practices to hopefully reduce negative impact on the environment.

This fierce passion for food paired with respect for the planet and top-notch attention to detail is what makes Dish Food & Events stand out from the rest.

OUR STAFF



Ryan Corvaia, Founder & Owner

A former Broadway stage manager, advertising executive and event planner, Ryan followed his true passion of food and hospitality and founded Dish Food & Events in 2007. With the hopes of creating a company that focused on good simple food at affordable prices, Dish has grown to become a full service event catering firm--serving private and corporate clients all over New York City. Ryan would like to thank his mom (for letting him make a mess in the kitchen when he was a kid), Martha Stewart, Julia Child, Ina Garten and Danny Meyer for their influence and inspiration.



Matthew Hutchins, Executive Chef & Pastry

A graduate of the French Culinary Institute, Matt made a name for himself as the owner of Tompkins Square Bakery in The East Village for six years. His beautiful wedding cakes designs have been featured in New York Magazine, Brides and on Good Day New York, just to name a few. Matt's recipes are also featured in the recently released book, The Fundamental Techniques of Classic Pastry Arts, available now at a bookstore near you!

We look forward to serving you.