

[Weddings at D'lish Catering and Events]

[appetizers]

choose one stationary appetizer:

artisan cheese and cracker display
antipasto display
spinach artichoke dip served with crackers and crustini
buffalo shrimp dip served with crackers and crustini
our hummus with grilled pita chips
our guacamole and salsa with corn chips
create your own nacho bar

choose four passed appetizers:

tomato bisque with grilled cheese slivers
butternut bisque
gazpacho with garlic crustini
crab and shrimp cakes with cucumber caper dipping sauce
coconut shrimp
lobster blts on mini foccicia
shrimp and avocado wontons
scallops wrapped in bacon
jumbo shrimp cocktail served in shot glasses
asain chicken satay
buffalo chicken skewers served with bleu cheese dipping sauce
mini corn dogs with chipotle mustard
vegetable spring rolls
buffalo chicken spring rolls
rueben spring rolls
stuffed mushrooms
pesto cheese tortellini skewers
mini potato pancakes topped with bacon, chives and sour cream
mini twice baked potatoes
mini quiche
goat cheese, fig and caramelized onion tartlets
gorgonzola and walnut tartlets
spanikopita
basil and balsamic watermelon skewers
fruit kabobs
bruschetta served on garlic crustini

[salads]

choose one salad:

mixed greens topped with apples, cabot cheddar, bacon and cider vinaigrette
spinach salad with strawberries, blueberries, almonds, feta and pomegranat dressing
traditional caesar
house with homemade croutons and balsamic vinaigrette

[entrees]

Herb encrusted beef tenderloin served with a horseradish crème fraiche
chef carved prime rib
teriyaki sirloin tips
ahi tuna grilled to order served with a wasabi soy dressing
salmon picatta
salmon topped with a pineapple mango salsa
crab stuffed sole topped with hollandaise
shrimp and crab cakes served with a cucumber caper sauce
herb encrusted salmon
bbq chicken, ribs and salmon
Cabot cheddar and apple stuffed chicken breast
Chicken picatta
pancetta and fontina cheese stuffed chicken breast served with a sundried tomato butter
procussitto and aged provolone stuffed chicken
parmesan encrusted chicken served with a roasted tomato, olive and feta bruschetta
sundried tomato, spinach and white wine chicken
breaded chicken served in a garlic cream sauce
roasted veggie ragout served over homemade gnocchi
gorgonzola stuffed portobello mushroom served on a roasted red pepper puree
roasted vegetable alfredo served over orchietta pasta

[sides]

creamy parmesan and sundried tomato risotto
Cabot cheddar cheese potatoes
garlic smashed red potatoes
rice pilaf
garlic roasted fingerling potatoes
VT maple syrup swirled butternut squash
grilled garlic asparagus
roasted vegetables
chive buttered corn on the cob
roasted red pepper and bleu cheese string beans
mixed grilled veggies
grilled squash drizzled with a balsamic reduction
broccoli served with a Cabot cheddar cheese cream sauce

Above served family style, buffet or plated, starting at 35 a person plus tax and gratuity includes setup, breakdown and servers.

We can also create a personal menu just for you. contact us today to set up a consultation

dishcateringandevents.com 802.324.0842