



Dish it Up !

Personal Catering & Demonstration Cooking

(707) 334-3680 - cell

(707) 447-1369 Fax

Dishingitupcater@aol.com (E-Mail)

www.facebook.com/DishItUpCatering

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\$11 per person

Seasonal Vegetable Salad with Greek Vinaigrette

Assorted Cheeses (Colby Jack, Pepper Jack and Mozzarella or similar) on Terraced Marble

Cream Cheese Log with Mango Salsa or Fresh Cranberry Brandied Compote (Holiday- seasonal)

Sicilian Cream Cheese Spread with Olive Tapenade, Artichokes and Genoa Salami

Traditional Caesar Salad

Crackers and Assorted Yeast Rolls

\$12 per person

Seasonal Vegetable Salad with Greek Vinaigrette

Assorted Cheeses (more variety) on Terraced Marble

Cream Cheese Log with Mango Salsa or Fresh Cranberry Brandied Compote (Holiday- seasonal)

Tuscan Tomato, Olive Tapenade & White Bean Bruschetta with French Baguette Slices

Southwestern Pasta, Asst. Bean & Vegetable Salad

Crackers and Assorted Yeast Rolls

\$14 per person

Seasonal Vegetable Salad with Greek Vinaigrette

Assorted Cheeses (more gourmet variety) on Terraced Marble

Cream Cheese Log with Mango Salsa or Fresh Cranberry Brandied Compote (Holiday- seasonal)

Anti-Pasta Platter with a selection of Italian Meats, Vegetables, Olives and Cheeses

Asian Chicken Pasta Salad

Crackers and Assorted Yeast Rolls

Add-Ons:

**Shrimp to listed Cream Cheese and Mango Salsa Item....\$1 per person*

Anchor Steam Ale & Cheddar Cheese Spread with Buttered pretzel Topping....\$1.50 per person

Guacamole-Artichoke Dip....\$1.50 per person

Brie Cheese Wheel with New Orleans Praline Pecan Topping....\$1.50 per person

Sicilian Cream Cheese Spread with Olive Tapenade and Genoa Salami....\$2 per person

Southwestern Spinach-Artichoke Dip with Sourdough Bread....\$2 per person

**4-Cheese Fondue with Bread Bites.....\$2 per person*

**Hot Stuffed Mushroom Dip.....\$2.50 per person*

Italian Meatballs with Smokey Tomato Sauce....\$3.00 per person

**Meatballs and Assorted Sausages (4 types) w/Smokey Tomato Sauce.....\$3.00 per person*

Chicken Picatta Strips with Lemon-Caper Sauce....\$4.00 per person

Chicken Teriyaki Strips with Pineapple-Ginger Glaze.....\$4.50 per person

Roasted Tri-Tip Strips with Whiskey Peppercorn sauce\$5.00 per person

**Home Hickory Smoked Salmon (a signature item)....\$5.00 per person*

**Champagne Salmon-served cold with a Fresh Dill & Caper Aioli....\$4 per person*

Dessert Options:

**Caramel-Toffee Cheesecake Dip with Dipping Apples & Cookies...\$2.50 per person*

Assorted Seasonal Fruits & Berries....\$3 per person

Cookies de Chef....\$3.00 per person

**Mini Cream Puffs\$2.00 per person*

*** A signature menu items and a crowd pleaser!**

Catering includes set-up, linen & decorations for buffet table, necessary heating units and utensils, upscale plastic service-ware. Service fee* includes labor for set-up, to monitor buffet and to assist guests; as well as the labor to break down and clean up the buffet area. **Host is responsible for Buffet Tables**

Prices are applicable for minimum of 50 people. Less will be priced @ \$1-\$2 per person extra.

**A Service fee/gratuity of 15% will be added and is appreciated.*

A Non Refundable Deposit of \$100 is required to reserve the date and will be credited on final invoice.

If contract is cancelled within 5 days, 50% of fee will be charged. If cancelled within 2 days, full price will be charged.

Travel outside of Vacaville may have additional fee of \$25-\$75

Ingredients may be substituted and prices subject to change; depending on availability and seasonality.

For food safety purposes; no perishable food will be given as leftovers.