



Dish it Up !

Personal Catering & Demonstration Cooking

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Choose one Dip..

- Seasonal Vegetable Medley with Dip**— Fresh Dill and Cucumber Dip ** (GF)
 Pesto Dip ** (GF)
 Roasted Garlic and Onion Dip (GF)
 Tuscan Olive and Balsamic Onion Dip (GF)
 Roasted Red Pepper Hummus Dip (GF)

Lavish Cheese Display and Crackers on Terraced Marble (including)

Choose one, two or all ..

- Cream Cheese Terrine with Shrimp and Mango Salsa ** (GF)
- Brie with New Orleans Praline Pecan Topping (GF)
- Brie with Glazed Nuts & Apricots (GF)
- Layered Cream Cheese Spread w/ Olive, Cranberry & Almond Relish (GF)

Choose one, two or all three..

- Ultimate Spinach & Artichoke Dip (GF) with Sourdough Bites **
- Guacamole- Artichoke Spread (GF) with Crackers **
- Sicilian Cream Cheese Dip with Olive Tapenade, Capers and Genoa Salami (GF) with Crackers**
- Anchor Steam Ale & Cheddar Cheese Spread with Pretzel Topping **

Choose one, two or all three..

- Fire Roasted Homemade Salsa (GF) and Tortilla Chips ... add Guacamole Dip for a little extra
- Tuscan Tomato, Olive & White Bean Bruschetta (GF) with Baguette Slices **
- Anti-Pasta Display(GF) (veggies, Italian Meats, olives) (+1.50 per person)

Choose one..

Salad:

- Traditional Caesar Salad **
- Caesar Cole Slaw (GF) or Cole Slaw with Apples and Lemon-Poppy Seed Dressing (GF)**
- Southwestern Pasta, assorted Bean Salad & Veggie Salad **
- Tuscan Pasta & Bean Salad (Creamy Balsamic or Caesar Dressing)
- Asian Noodle Salad with Chicken
- Orzo Salad with Asparagus, Bacon, Cherry Tomatoes, Almonds and Citrus Dressing (GF) (+\$1 per person)
- Basque Green Bean Salad with Eggs, Bacon and Slivered Onions (GF)**
- Seasonal Greens, Glazed Nuts with Creamy Balsamic Vinaigrette (GF)

Assorted Yeast Rolls, Cocktail Croissants Foccachia and Baguette Slices

Dessert

Choose one

- Assorted Cookies and/or Miniature Brownies
- Caramel Toffee Cheesecake Dip (GF) with Apple Slices and Vanilla Wafers **
- Assorted Seasonal Fruits (GF) (+1.50 per person)
- Cake: Chocolate Lemon Cake
- Mini Cream Puffs

Basic Menu: \$14- \$20 per person* (depending on which selections are chosen)

* Prices are applicable for minimum of 30 people. Less than 30 will be priced accordingly.

Due to seasonality and unforeseen conditions, prices and ingredients may be subject to change. **GF= Gluten Free**

Additional Selections:

Seafood:

- Homemade Hickory Smoked Salmon with creamy Dijon Mustard Sauce, & Crostini ** (\$5.00)
(Truly a Signature dish – a favorite!)
- Champagne Salmon- served cold with a Caper & Fresh Dill Aioli Sauce ** (\$4.00)
- Mexican Shrimp Cocktail Salad with Avocado Salsa (\$3.00)
- Prawns with Homemade Cocktail Dipping Sauce (\$4.50)

Hot Chafing Dish Items:

- Cheesy Fondue with assorted Dipping Breads ** (\$2.00)
- Hot Stuffed Mushroom Dip (\$2.50)
- Italian Meatballs or with asst. Sausages in a Homemade Smokey Tomato Sauce ** (\$3.50)
- Chicken Picatta (with Mushrooms in Lemon, White Wine & Caper Sauce) w/ Herbed Rice** (\$4.00)
- Chicken Teriyaki in a Pineapple-Ginger Glaze with Gingered Rice (\$4.50)
- Marinated Tri Tip with Mushrooms & Whiskey Peppercorn Sauce ** (\$5.00)

** A Favorite and Crowd Pleaser

*Basic Design of tablecloths, serving items & centerpiece is included with your package.
Or you may prefer the ultimate....*

***** ***Five Star Design:*** *****

This is to “Wow” your Guests & make a Grand Impression!

These elegant and lavish displays are seen only at the High-End establishments!

This incorporates Terraced Designs which may include Tablecloths, Runners, unique Serving Items, Granite, Marble, Glass Tiles, Floral Displays and Garlands, a Lavish-Focal Centerpiece & Ambience Lighting.

Choice of Motif - Sunflowers, Autumn Leaves, Tuscan Countryside, Wine Country, Lavender & Blues, Daisies & Greens, Springtime Blossoms, Tropical Hawaiian and Winter Holiday.

Only an additional \$50 (Please allow an extra 90 minutes for set up)

A Portfolio of Pictures, References and Testimonials are available upon request.

If contract is cancelled within 7 days of event, 50% of fee will be charged. If within 2 days, full price will be charged. A Non Refundable Deposit of \$100 is required to reserve the date and will be credited on final invoice.

Catering includes set-up, linen and decorations for buffet table, all 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.

Tables are to be provided by host.

All catering is subject CA Sales Tax and 15% service charge/gratuity.

A Non Refundable Deposit of \$100 is required to reserve the date and will be credited on final invoice. If contract is cancelled within 7 days of event, 50% of fee will be charged. If cancelled within 3 days, full price will be charged.

Traveling Fee, beyond Vacaville-Fairfield, is \$15-\$75 will be added depending on the distance.

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