

# Weddings

with Dish Food & Events

## OUR MISSION

To fully delight our guests by providing delicious food paired with the finest hospitality, resulting in remarkable events and satisfied customers.

**DISH** | FOOD & EVENTS | NYC





# DISH FOOD & EVENTS AT A GLANCE

## ABOUT US

Dish Food & Events was established in 2008 and over the last fifteen years, has grown to become one of New York City and The Hamptons leading caterers. Dish serves our guests seasonally inspired, contemporary cuisine with global influences. We create events where expertise, innovation, and warm hospitality are reflected at every step.

*"We had an amazing experience with Dish. Not only was the food incredible, but the team went above and beyond in creating a unique menu and exquisite table setting for our big day. We loved the food and our guests raved about the dishes for weeks. The overall quality of the food, bar, presentation and service exceeded all of our expectations. Dish is hands down THE BEST!"*

- Caitlin + Eytan



## CATERING PRICING

starting at **\$195** per guest

### INCLUDES

**Beautifully Prepared & Presented Food:** hors d'oeuvres, dinner service, dessert, coffee + tea

**Expert Event Staff:** setup, food service, bartending, cleanup

## BAR PRICING

starting at **\$45** per guest

### INCLUDES

**Beverages:** open bar with beer, wine, cocktails, soft drinks, mixers + ice

### *Let us take care of it...*

#### CATERING + BAR PRICING ALSO INCLUDES

**Event Planning:** menu and bar planning, timeline, floorplans, event rentals coordination and a site visit to your venue

**Safety & Sanitation Protocols:** training + supplies

**Event Production:** hiring, front + back of the house administrative staff, fuel + transportation, insurance + licensing: general & liquor liability, workers compensation, new york state liquor license

*Pricing does not include party rentals as determined by venue, event staff gratuity or sales tax.*







## PLANNING YOUR CELEBRATION

Our team will guide you through each step of planning your event to ensure your experience is both enjoyable and stress-free.

### INTRODUCTIONS

Contact us with the basic details of your event. Your personal Event Specialist will answer your questions and schedule a time for a phone consultation.

### CONSULTATION

Your wedding celebration should be a true reflection of your personality, tastes and interests. It's our goal to take the time to get to know you and help make your vision come true. Don't worry if some things are still up in the air; we're happy to help guide you.

### PROPOSAL

Following your consultation, we will send you a personalized proposal. We will outline the details and logistics of your event, a selection of menu options for you to choose from and a line item budget. Then, we welcome your feedback and are happy to make proposal revisions as needed.

### BOOKING & PLANNING

Now that you love everything about your proposal, let's plan a wedding together! To reserve your wedding date with Dish, we ask for a deposit and a signed contract. After that, we start planning right away and stay in constant contact in the months leading up to your wedding.

### TASTINGS

We love tastings at Dish and look forward to sharing our seasonally inspired cuisine with you. After an initial menu conversation with your Dish representative, you may schedule a private tasting at our kitchen for up to four guests. At your tasting, you will enjoy selections from your personalized menu as well as discuss other elements about your celebration. Our tastings are designed to help you make decisions about your menu and communicate your tastes and preferences. We welcome any feedback at your tasting but most importantly, we want you to have a great time as we get to know each other.

# SAMPLE MENU

*Dish will work with you to design a custom menu for your wedding.*

## HORS D'OEUVRES

**fried chicken + waffle cone** bacon jam n s

**spiced lamb chop** mint labneh, black pepper **gf \$**

**bacon wrapped date** goat cheese, rosemary honey **gf**

**mini crab cake** remoulade

**hamachi crudo** cucumber lime water, fresno chile salsa **gf**

**vegan stuffed cucumber** quinoa, lentils, herbs, lemon **vg gf**

**roasted pumpkin arancini** smoked mozzarella, thyme **v**

## APPETIZER STATION

### Market Table

selection of artisanal cheese

fresh + dried fruit, roasted salted nuts

marinated olives, fancy cut crudites, seasonal spreads

house made pickles, fresh breads, crackers + breadsticks

## PLATED SALAD

**poached pear + arugula salad** **v gf n**

ricotta salata, hazelnuts, endive, balsamic vinaigrette

## MAIN COURSE *choice of*

**wine braised beef short rib** potato puree, baby carrots, crispy onions **gf**

**wild striped bass** preserved lemon tri-color cauliflower, castelvetro olives **gf**

**butternut squash rollatini** brussels sprouts, goat cheese **v**

## DESSERT

**wedding cake** almond cake with dulce de leche buttercream **v**

**passed mini desserts** on the dance floor

**gourmet coffee + tea** milk, sugar, lemon + honey





CONTACT US TODAY

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