

Holiday Catering with Dish Food & Events

Make Dish your holiday tradition. Our Holiday dinner packages and a la carte menu options will be available for delivery the entire month of December 2024. Order pick up will be available at our location in Long Island City, Queens on Dec 23rd, 24th and 31st. All food will be presented in disposable containers and delivered with detailed heating instructions. We look forward to serving you!

ORDER TODAY 347.455.0077 | info@dishfoodnyc.com





GRAZING BOARDS

select two

Gourmet Cheese Board \boldsymbol{v}

imported + domestic cheese with fresh + dried fruit, olives, cornichons, salted nuts + crackers

Cheese + Charcuterie Board n

imported + domestic cheese, cured meats, paté, fresh + dried fruit, olives, cornichons, grainy mustard, quince paste, salted nuts, crackers + crostini

Potato Latkes v

caramelized onions and sour cream

Fancy Cut Crudités v

selection of crisp raw vegetables with green goddess, roasted beet + white bean dips

v = vegetarian
vg = vegan
gf = gluten free
n = contains nuts
s = contains sesame

Holiday Dinner Package

MEDIUM serves up to 12 guests \$1,200 LARGE serves 12-20 guests \$1,800

Includes two grazing boards, two mains, four sides and one dessert

MAINS select two

Whole Roasted Turkey pan gravy, cranberry orange sauce
Maple Glazed Ham mustard sauce gf
Wine Braised Short Ribs crispy onions gf
Holiday Beef Brisket caramelized onions gf

Whole Side of Salmon dill cream gf

Roasted Leg of Lamb mint yogurt gf

Carrot Wellington coconut yogurt, mustard frills vg n

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SIDES select four

Bread Stuffing onion, celery + herbs v Classic Mashed Potatoes v gf Noodle Kugel v Maple Glazed Sweet Potatoes vg gf Broccoli Cheddar Casserole roasted broccoli, drop biscuit v Sauteed Green Beans toasted almonds n Corn Pudding creamed sweet corn, rosemary cornbread topping v Roasted Brussels Sprouts garlic + lemon v Herb Roasted Root Vegetables vg Harvest Salad baby kale, cranberries, pepitas, goat cheese, lemon v gf

DESSERT select two Apple, Pumpkin or Pecan Pie v Jelly Donuts v Cranberry Pomegranate Bundt Cake v Assorted Holiday Cookies v

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A La Carte

EXTRAS

Herb Roasted Pasture Raised Boneless Turkey Breast \$120 MED Maple Glazed Ham \$120 MED Wine Braised Beef Short Ribs \$160 MED Oven Roasted Side of Salmon dill cream \$160 MED Carrot Wellington coconut yogurt, mustard frills vg n \$60 sm Butternut Squash Soup v \$30 QUART Turkey Pan Gravy \$20 QUART Cranberry Orange Sauce vg \$10 PINT Southern Cornbread butter v \$28 sm Sourdough Dinner Rolls butter v \$28 DOZEN

DESSERT

Caramel Apple Pie \$45 serves 8 to 10 Spiced Pumpkin Pie \$45 serves 8 to 10 Sweet Potato Pie \$45 serves 8 to 10 Pecan Pie \$45 SERVES 8 TO 10 Eggnog Cupcakes bourbon caramel \$72 DOZEN Miniature Dessert Box \$70 36 PIECES Cookie Tin \$100 40 PIECES

> Ask us about full service catering with serving staff and beverage service.

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Delivery + Pickup

December 23, 24 and 31 **9:00am - 2:00pm** Pickup at 42-25C Vernon Boulevard, Queens, NY

Delivery within NYC starts at **\$100**.

We require 5 business days notice for clients ordering this package. All orders on December 23, 24 and 31 require a \$1,500 food minimum.

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> Order before November 30th and receive a 10% discount off food.

