



CLASSIC WEDDING PACKAGE

Fall / Winter Menu

Dish Food & Events serves seasonally inspired, contemporary food with global influences. It's our goal to fully delight our guests by providing excellent food paired with unsurpassed hospitality. We will work with you to create a memorable celebration that reflects your personal style and tastes, while ensuring that the entire planning process is both simple and stress free. [Contact us](#) now to start planning your event.

\$235 PER GUEST

All inclusive pricing based on a 100 guest minimum and a five hour event.

Sales tax and gratuity is additional.

[Click here for our wedding terms of service.](#)

SAMPLE TIMELINE

Arrivals + Ceremony 5pm - 5:45pm | Cocktail Hour 5:45pm to 6:30pm | Dinner Reception + Dancing 6:30 pm to 10pm

MENU

- Six Passed Hors D'oeuvres
- Plated First Course
- Two Plated Entrees
- One Vegan Entree
- Coffee + Tea Service

STAFFING + ADMINISTRATION

- Staff Captains + Culinary Staff
- 1 Server Per 10 Guests
- Required Insurances + Licensing
- Delivery + Pick Up
- Event Production

RENTALS

- China, Flatware + Glassware
- Cotton Table Linens + Napkins
- Kitchen + Back of House Equipment
- Option to add tables + chairs or venue to provide*

PASSED HORS D'OEUVRES *select six*

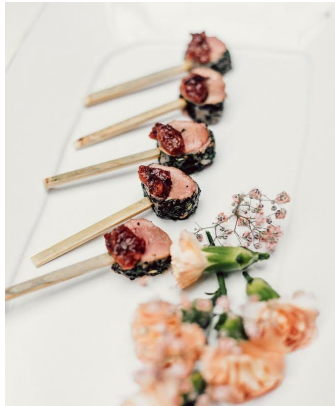
LAND

Fried Chicken + Waffle Cone
bacon jam, comeback sauce

Mini Burger
sirloin, cheddar, pickle, lettuce, secret sauce

Steak Frites
gaufrette chip, bearnaise aioli

Asian Style Beef Meatball
spicy glaze



Thai Chicken Lettuce Wrap GF
shredded carrot, cilantro

Antipasti Skewer GF
salami, cheese, olive

Everything Beef Pig in Blanket
rustic honey mustard

Spicy Short Rib Tostada
avocado, ancho chili

SEA

Sesame Crusted Tuna
mango salsa, ponzu, wonton crisp

Scallops + Chicharones GF
pineapple chili salsa

Grilled Shrimp Tostada GF
avocado, chipotle

Hamachi Crudo GF
pickled mustard seed, jicama, chili, lime



Mini Crab Cake
remoulade

Smoked Salmon Rillettes
crostini, fresh herbs

Peruvian Ceviche Cup GF
coconut milk, lime, cilantro

Grilled Spanish Octopus Skewer GF
olive, duck fat potato confit, mojo sauce

GARDEN

Fried Mac N Cheese Bite v
tomato jalapeño jam

Grown Up Grilled Cheese v
basil pesto

Pickled Vegetable Summer Roll vG, GF
cilantro + mint

Chickpea Panisse vG, GF
green tahini, cauliflower olive tapenade



Roasted Beet Tartare vG, GF
dijon vinaigrette, little gem lettuce cup

Roasted Pumpkin Arancini v
smoked mozzarella, thyme

Butternut Squash + Goat Cheese Tartlet v
caramelized onion, herbs

Vegan Stuffed Cucumber vG, GF
quinoa, french lentils, herbs, lemon

V = vegetarian | VG = vegan | GF = gluten free

MENU



PLATED FIRST COURSE select one

Little Gem Lettuces

cherry tomato, cucumber, peppers, balsamic

Harvest Salad

shredded kale + brussels, dried cranberries, candied pecans, goat cheese, lemon vinaigrette

Grilled Baby Romaine Caesar

torn sourdough croutons, anchovy, grated pecorino sardo, creamy caesar dressing

Poached Pear + Arugula Salad

ricotta salata, hazelnuts, endive, balsamic vinaigrette

Butternut Squash Soup

sage cream



PLATED ENTREE select two



Roasted Free Range Chicken Breast

crispy potatoes, butternut squash, caramelized pearl onions + brussels, lemon jus

Pomegranate Glazed Chicken

jeweled basmati rice, green beans

Grilled Petite Filet

glazed potatoes, curried spinach, caramelized cipollini onion, demi glace

Wine Braised Beef Short Rib

potato puree, broccolini, roasted tomato, crispy onions

Roasted Salmon

fennel apple salad, celery root puree, herb lemon vinaigrette

Oven Roasted Local Cod

fennel, potatoes, mussels, sauce bouillabaisse

VEGAN ENTREE select one

Cauliflower "Steak" + Beluga Lentils

wilted greens, roasted carrots, green tahini sauce

Stuffed Sweet Potato

smoked black beans, sweet corn, quinoa, tomatillo salsa

Pasta Norma

penne, tomato, basil

MINI DESSERTS with COFFEE + TEA

Passed Mini Desserts

such as seasonal mini fruit pies, salted caramel brownie bites, macaroons, mini s'mores tartlets, seasonal mousse cups

Coffee + Herbal Teas

served with milk, sugar, lemon + honey

ENHANCEMENTS



EVENT + MENU ENHANCEMENTS cost per guest includes rentals and additional staffing if needed

Upgraded Entree
such as filet mignon, NY strip, sea bass, halibut
one entree \$8 per guest
two entrees \$12 per guest

Additional Hour - 6 Hour Event
\$10 per guest

Family Style Dinner Service
\$10 per guest

Cocktail Hour Appetizer Station
chef's market table, mediterranean mezze, burrata
bar, farmstand antipasti, dim sum, raw bar
starting at \$22 per guest

Take Home Food Favor
breakfast pastry, bloody mary kit, custom sweets
starting at \$8 each

Late Night Snack
mini burgers + fries, pizza, fried chicken sliders
egg "mcmuffin" + tater tots, fish + chips cones
select one for \$6 per guest

Custom Wedding Cake
Starting at \$15 per guest
cutting cakes available upon request

Passed Mini Desserts
\$8 per guest

Donut or Pretzel Wall Display
\$10 per guest

Ice Cream Bar
chocolate, vanilla + strawberry ice cream
with your choice of toppings
\$10 per guest

Candy Bar
candy display with your favorite candies + treats
\$8 per guest

Made to Order Espresso Bar
includes barista, rentals plus
supplies for two hours of service
menu to include all types of espresso drinks,
matcha, turmeric and chai lattes
\$20 per guest, 100 guest minimum

STAFFING + RENTAL ENHANCEMENTS cost per guest includes rentals and additional staffing if needed

VIP Wedding Attendant
\$750

Coat Check Attendant
\$450

Month Of Wedding Coordination
\$3,500

LED Uplighting Package
\$250

Add Dinner Tables
\$20 each

Add Folding or Chiavari Chair
\$7 | \$16 each

Lounge Furniture
pricing on request

Rental Upgrades
chairs, linen, china, flatware, glassware, chargers
pricing on request