



COCKTAIL PARTY PACKAGE

Fall + Winter

Dish Food & Events serves seasonally inspired, contemporary food with global influences. It's our goal to fully delight our guest by providing excellent food paired with unsurpassed hospitality. Our one-stop, cocktail party package includes delicious appetizers, event staff + beverage service. [Contact us](#) now to start planning your event.

Appetizers

\$75 per guest

Appetizer Service for 1.5 Hours
Six Hors D'oeuvres OR Market Table Station
Event Staff + Supplies
Delivery + Event Administration

Bar Service

soft bar **\$45** per guest

beer + wine **\$55** per guest

premium full bar **\$65** per guest

top shelf full bar **\$70** per guest

Beverages, Mixers, Ice + Garnishes
Bar Staff, Glassware, Bar Equipment + Supplies
Delivery + Event Administration

3 Hour Event
Sales Tax and Gratuity Additional

35 Guest Minimum
Tables, Chairs + Linens Additional

MENU

Fall + Winter

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PASSED HORS D'OEUVRES *select six*

LAND

Fried Chicken + Waffle Cone
bacon jam, comeback sauce

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

Steak Frite GF
gaufrette chip, bearnaise aioli

Asian-Style Beef Meatball GF
spicy glaze

Marinated Chicken Skewer GF
green goddess

Antipasti Skewer GF
salami, cheese, olive

Beef Pig in Blanket
rustic honey mustard

Grilled Uzbek Lamb Kabob GF
cucumber yogurt sauce

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, lentils, herbs, lemon

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

PASSED MINI SWEETS

caramel brownie bites, cookies, tartlets + petit fours
add \$8 per guest for passed | \$14 for stationary

MENU

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COCKTAIL STATIONS

Market Table

selection of artisanal cheese
fresh + dried fruit, roasted salted nuts
marinated olives, fancy cut crudites, seasonal spreads
fresh breads, crackers + breadsticks
included in the package
or add to passed hors d'oeuvres for \$36 per guest
add charcuterie \$5 per guest

Burrata Bar

individual small plates of fresh burrata
with a selection of seasonal toppings such as:
Charred tomatoes, figs, citrus scented marinated olives,
bacon crumbles, caramelized brussels sprouts,
pickled beets, herb roasted red peppers, baby arugula,
extra virgin olive oil
balsamic, vegan pesto, toasted baguette
\$42 per guest

Seafood Station

local oysters
classic shrimp cocktail
peruvian ceviche + marinated mussels
cocktail sauce, remoulade, mignonette, lemon, tabasco
fancy cut crudites
\$48 per guest
add crab claws or lobster \$12 per guest

Flatbread Station

select two flatbreads
tomato, mozzarella + pesto
asparagus, lemon + goat cheese
prosciutto, fig jam, arugula + pecorino
select one salad:
classic caesar or watermelon + feta
citrus scented marinated olives + sesame bread sticks
\$42 per guest

Korean Seoul Food

fried chicken wings + so tteok rice cake skewers
vegetable napa cabbage wrap
beef or vegetable mandu dumplings
cabbage, cucumber + carrot kimchis
korean potato salad, sesame scallion sauce, fresh daikon
\$42 per guest

Slider Shack

select two sliders
sirloin, pulled pork, fried chicken, black bean impossible
with everything pig in a blanket
fried mac + cheese bites, potato chip cones
house made pickles
\$40 per guest

Mediterranean Mezze

marinated chicken skewers + vegetable skewers
cucumber, tomato, feta salad, quinoa tabbouleh
shredded carrot salad, olives, artichokes, dolmah
hummus, tzatziki + roasted red pepper dip
crackers, breadsticks + pita
\$38 per guest

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BAR PACKAGES

Soft Bar

coke, diet coke, sprite, ginger ale, sparkling water
club soda, tonic, cranberry juice, orange juice, lime juice
bitters, simple syrup
ice + garnishes
\$45 per guest

Beer + Wine

premium lager + light beers
house red + white wine
+ soft bar offerings
\$55 per guest

Premium Full Bar

tito's vodka, beefeater gin, bacardi rum,
sauza tequila blanco, jim beam bourbon,
dewars scotch, sweet + dry vermouth, triple sec
premium lager + light beers
house red + white wine
+ soft bar offerings
\$65 per guest

Top Shelf Full Bar

grey goose vodka, bombay sapphire gin, bacardi rum,
patron tequila + mezcal
aberlour scotch, maker's mark bourbon
sweet + dry vermouth, cointreau
premium lager + light beers
house red + white wine
+ soft bar offerings
\$70 per guest

SPECIALTY COCKTAILS \$8 per guest

Tequila Gumption

tequila, mezcal, maraschino liqueur

French 77

gin, lemon, st germain, prosecco

The Big Apple

bourbon, apple cider, lemon, soda

Moscow Mule

vodka, lime, ginger

Thyme Bees Knees

gin, thyme, lemon, honey

Pomegranate Margarita

tequila, lime

The Ruby Red

vodka, st. germain, grapefruit

Cran Royal

cranberries,, thyme, campari, prosecco

Blood Orange Whisky Sour

rye, lemon , honey, bitters

ADD A BUBBLY TOAST \$10 per guest | add a cart \$550

View our [Terms of Service](#) + [Contact Us](#) to Start Planning Your Event

