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

347.455.0077 | info@dishfoodnyc.com | dishfoodnyc.com
PASSSED HORS D’ŒUVRES 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

PASSSED MINI SWEETS

caramel brownie bites, cookies, tartlets + petit fours

add $8 per guest for passed | $14 for stationary
**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

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**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

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**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

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**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

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**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

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**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

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**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

Moscow Mule
vodka, lime, ginger

The Ruby Red
vodka, st. germain, grapefruit

French 77
gin, lemon, st germain, prosecco

Thyme Bees Knees
gin, thyme, lemon, honey

Cran Royal
cranberries, thyme, campari, prosecco

The Big Apple
bourbon, apple cider, lemon, soda

Pomegranate Margarita
tequila, lime

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