

dailyDish catering

Party Platters

*Each platter will serve approximately 15 people

*Please note pricing does not include delivery fee (\$35)
any disposable serviceware (1-2 per person) and applicable state taxes

Reception Platters

Gourmet Cheese **\$60.00 each**

Pecan Encrusted Maple Cheddar ball, Almond Encrusted Goat cheese ball with Roasted Garlic, Basil, Kalamata Olives, pine nuts & sun dried tomatoes. Walnut Encrusted Blue Cheese Ball accompanied by apple cranberry chutney, basil pesto & caramelized onion jam served with baked crostinis

Grilled Vegetable Platter **\$60.00 each**

Asparagus, squash, roasted bell peppers grilled with a lemon infused olive oil

Signature Hot Dips **\$45.00 each**

All platters include pita chips, oven baked crostinis & artisanal crackers
Spicy Queso
Shrimp & Spinach Dip

Signature Cold Dips **\$40.00 each**

All platters include pita chips, oven baked crostinis & artisanal crackers
Caramelized Onion Dip
Maple Cheddar Pecan Dip
Black Eye Pea Salsa
Roasted Garlic & Cashew Hummus
Gorgonzola & Walnut Dip
Basil Pesto
Olive Tapenade

Dessert Platters: **\$60.00 each**

Assorted Miniature Parfaits & Tarts Including:

Blueberry Cheesecake, Tiramisu, Crème Brule, Mocha, Banana Pudding, Tarts: Pecan, Fudge, Chess, Coconut Crème, Chocolate Chip

Salad Platters **\$75.00 each**

Tuscan Salad

Mixed Greens, grilled pesto chicken, crispy mozzarella cake, sun dried tomatoes, roasted wild mushrooms, toasted pine nuts & balsamic vinaigrette

Goat Cheese Salad

Mixed greens, almond encrusted goat cheese cake, mangos, strawberries, spiced almonds & dried cherry vinaigrette

Greek Salad

Mixed greens red wine marinated tomatoes, cucumbers, roasted peppers, kalamata olives parmesan encrusted feta cheese cake & creamy Greek dressing

Assorted Salad Platter

Classic chicken salad or tuna salad, Broccoli salad with sliced melon & berries on mixed greens with baked crostinis served with choice of dressings

Custom Menus are available! Let Chef Sean create a signature dish to meet dietary needs, family favorites or specific themes. All cooking oils are trans-fat free.

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Sandwich Platters

\$75.00 each

All sandwiches available as wraps.

Garlic & Herb Roasted Turkey Breast

Brie cheese, apple cranberry chutney on whole wheat

Grape, Tarragon & Pecan Grilled Chicken Salad

Lettuce, tomato & bleu cheese on a croissant

Ham & Cheddar

Pineapple mango chutney & honey mustard aioli on Texas toast

Albacore Tuna Salad

Havarti cheese, lettuce & tomato on whole wheat

Grilled Pesto Chicken

Marinated tomatoes, mozzarella cheese & lemon aioli on a Kaiser roll

Sliced Roast Beef & Cheddar

Lettuce & tomato, caramelized onions, roasted red peppers & horseradish sauce on a Kaiser roll

“Dish Club” BLT

Roasted turkey & avocado on whole wheat

Veggie Sandwich

Grilled asparagus, squash wild mushrooms, basil pesto, balsamic, olive tapenade & roasted peppers on whole wheat

Tailgate & Football Platters

Spicy Boneless Buffalo Chicken Fingers

\$40 for 25 pieces

Celery, carrots & creamy garlic herb dressing

Traditional Crudite

\$45 each

Baby carrots, grape tomatoes, celery, cauliflower, broccoli, bell peppers with creamy garlic dressing

Southern Fried or BBQ Chicken Quarters

\$40 for 16 pieces

House seasoned flour, light & crispy

Chili & Chips

\$40 each

Spicy beef & red bean Chili, house fried tortilla chips

Pecan Encrusted Maple Cheddar Football

\$35 each

Oven baked crostinis

All American Sliders

\$45 each

Choose a single option for a platter or assortment of all three.

Classic Cheeseburger - American cheese, ketchup, mustard & pickle

Southern Fried Chicken - honey mustard, pineapple mango chutney & pickle

Maple Fennel Roasted Pork Loin - with classic Southern slaw

New Orleans Style Gumbo

\$48 per order

Add white rice for additional \$20 per order

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