

# Dish it Up!

Personal Catering & Demonstration Cooking



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## Lunch and Dinner Menu

- Gourmet Sandwich Buffet** – includes display of assorted Deli Meats (Turkey Breast, Ham and Genoa Italian Salami), assorted Cheeses (Cheddar, Swiss and Pepper Jack), and Sandwich Garnishes (lettuce, tomatoes, cucumbers, pickles & olives), choice of Chips, Creamy Red Potato Salad, Seasonal Green Salad and Cookies. (\$13.95 per person)
  - Nacho and Taco Buffet** - Seasoned Ground Beef Nacho Sauce, Shredded Cheese, Crisp Lettuce, Pico de Gallo, Salsa, Sour Cream, Guacamole, Pickled Jalapenos, Cilantro & Onions; Tortilla Chips, Flour Tortillas & Taco Shells. (\$14.95 –lunch / \$17.50-dinner... per person)
  - Gourmet Burger Buffet** - Quarter pound Angus Beef Burgers w/ Sesame Rolls &a variety of Cheeses, Lettuce, Tomatoes, Onions, Sautéed Mushrooms, Jalapenos, BBQ Sauce, Garlic Mayo, Mustard & Ketchup. Served with Chips and Creamy Red Potato Salad and Cookies. (\$14.95 lunch / \$18.95 dinner)
  - Gourmet Salad Bar** - Seasonal Greens, Cheese, medley of fresh and seasonal Veggies (cucumbers, tomatoes, mushrooms, beans...), Gourmet Pasta Salad, Yeast Rolls & butter, Ranch, Bleu Cheese and Balsamic Vinaigrette Dressings, Garnishes and Cookies. (\$13.95 –lunch / \$15.50-dinner... per person)
- Add On's:**
- Marinated and Grilled Chicken Breast ..... additional \$2.50 per person
  - Shrimp ..... additional \$2.50 per person
  - Homemade Soup ..... Additional \$3.00 per person

## Entrée's

*All Lunch and Dinner Entrees include Choice Salad, Side Dish, Yeast Rolls with Butter and Choice of Dessert*

- Chicken Breast Piccata** – Sautéed Chicken Breast served with a Mushroom, White Wine, Lemon & Caper Cream Sauce with Herbed Rice (\$16.95 –lunch / \$19.95-dinner... per person)
- Chicken Breast or Pork Loin Scaloppini** –Chicken Breast or Pork Loin sautéed with sliced Mushrooms, Tomatoes and Marsala Wine, finished with a touch of Cream w/ herbed rice
  - Chicken Breast or  Pork Loin (\$16.95 –lunch / \$19.95-dinner... per person)
- Teriyaki Chicken or Sliced Ham Off-the-Bone**– chicken or ham-off-the-bone; sliced and served with a Pineapple-Ginger Glaze and Ginger rice (\$16.95 –lunch / \$19.95-dinner... per person)
- Honey Dijon Boneless Pork Loin Chops** – Marinated and Roasted Boneless Pork Loin Chops served with herbed Rice (\$16.95 –lunch / \$19.95-dinner... per person)
- Roasted Tri-Tip Sirloin Steak** – Seasoned, roasted & sliced Tri-Tip Steak topped sautéed mushrooms with a Whiskey Peppercorn Sauce (\$18.95 –lunch / \$22.95-dinner... per person)

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|---------------------|---|
| <b>Salad:</b>       | <input type="checkbox"/> Seasonal Greens with choice of dressing  |
| (Choose 1 )         | <input type="checkbox"/> Traditional Caesar Salad   |
| <b>Side Dishes:</b> | <input type="checkbox"/> Potato Au Gratin Casserole   |
| (Choose 1 )         | <input type="checkbox"/> Confetti Rice Pilaf  |
|                     | <input type="checkbox"/> Garlic Smashed Potatoes  |
|                     | <input type="checkbox"/> Seasonal Vegetables with Herb Butter   |
| <b>Dessert:</b>     | <input type="checkbox"/> Seasonal Fruits (+1.00 per person)   |
| (Choose 1 )         | <input type="checkbox"/> Cookies or Brownies  |
|                     | <input type="checkbox"/> Mini Cream Puffs   |
|                     | <input type="checkbox"/> Cake: choice of <input type="checkbox"/> Chocolate <input type="checkbox"/> Lemon Cake or                  |
|                     | <input type="checkbox"/> Angel Food Cake or Pound Cake with Fresh Berry Compote w/ Whipped Cream (seasonal) *<br>(+2.00 per person) |

*For a more elaborate catering - Multiple selections of Entrées & Side Dishes are offered.*

**Additional Salad, Side Dishes or Desserts may be added for \$2.50-\$3 per person, per item.**

**Additional Entrée choice, add \$7 per person per item - \$8 for Tri-Tip**

*\* Prices are applicable for minimum of 30 people. Less than 30 will be priced accordingly.*

Fee includes set-up, linen and decorations for buffet table, all necessary heating units and utensils, nice quality paper and plastic service-ware. It also includes the labor for set-up, to monitor buffet and to assist guests; as well as the labor to break down and clean up the buffet area.

**Tables are the responsibility of the host. The number needed will be given at time of booking.**

***A Portfolio of Pictures, References and Testimonials are available upon request.***

A Non Refundable Deposit of \$100 is required to reserve the date and will be credited on final invoice.

If contract is cancelled within 7 days of event, 50% of fee will be charged. If cancelled within 2 days, full price will be charged.

*All catering is subject to 8.375% CA Sales Tax and a 15% service charge*

*Ingredients may be substituted and prices are subject to change without notice ; depending on availability and seasonality.*

**Traveling Fee, beyond Vacaville is \$15-\$75 will be added depending on the distance.**

*For food safety purposes; no perishable food will be given as leftovers.*