

Delicious Dish

P R O V I S I O N S

EST. 2008

About Drop Off

Our casual catering is subject to availability with a \$500 minimum order with the exception of boxed lunches. The most cost-effective solution for all entertaining. Drop off catering provides an outstanding option for your casual catering needs if you are looking to self-manage your event. Food is delivered in aluminum trays lightly decorated with herbs and edible flowers, with the options of adding disposable wire chafing dishes to keep food warm. You can transfer items to your own platters or upgrade the disposable aluminum tray to disposable kraft paper or compostable wooden platters for cold or ambient temperature items for an elevated presentation.

This catering option does not include: consultations in-person, by telephone or email, event planning, site inspections, display pieces, set up or staff to maintain throughout the event but is a great option for a casual event for a fraction of full-service costs.

Consultations in person or by telephone are by appointment only, based on the actual needs of your event and availability of time. These menus and instructions have been thoughtfully crafted for ease of use and self-ordering.

Questions about your event, our availability or the menu? Please feel free to email us at orders@deliciousdishsf.com.

Pick ups

Pick ups are available on a prescheduled and agreed upon time. This is a great option in case our delivery slots are already taken for that date.

Drop offs

There is no charge for delivery in the Sonoma Valley and deliveries outside the Valley are subject to a \$4 per mile fee. Delivery is available in 30 minute windows. Please contact our catering team to schedule. Delivery includes our driver unloading and assisting with building of any disposable chafing dishes for easy set up and lighting. Disposable chafing dishes with sternos are available for \$15.50 each, compostable tongs for \$4 each and premium palm leaf plates and utensils for \$3 each set. Credit cards are subject to a 5% processing fee.

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PROVISIONS

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Brunch Stationary Platters and Boards (Serves 10-12 on wooden boards)

Liege Waffle & Bacon Board \$195

butter brioche & sugar pearl belgian waffles & applewood smoked bacon, nutella, berries, nuts, maple syrup, peanut butter & orange butter

Salmon Bagel Platter \$190

lox, herbed cream cheese, whipped cream cheese, red onion, capers, tomatoes, cucumbers & sprouts with Homegrown assorted mini bagels

Yogurt Bar \$140

Bellwether Farm's vanilla bean sheep's yogurt, house made granola, mixed berries, toasted walnuts, Marshall's Farms honey

Frittata & Grilled Veggies \$225

summer squash, shallot & goat cheese individual frittatas & spinach, ham and sharp cheddar individual frittatas with red chili sauce
grilled, seasonal vegetables with charred green onion citronette

Pastry & Fruit Board \$165

pan au chocolate, blackberry pastry wreath, cinnamon morning buns, spinach croissant, seasonal fruits

Brunch Charcuterie, Fruit & Farmer's Cheese \$180

prosciutto, shaved ham, mixed melons, Bellwether Farm's Farmer's cheese, baguette, whole grain mustard & marmalade

Salmon Cobb Board \$225

roasted salmon, jammy hard-cooked egg, dilled radish slices, peppadew peppers, lemon wedges, red onion, caprese tomatoes, avocados, gorgonzola, bagel crisps

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Coffee or Tea Service \$75

Peet's 96oz regular, decaf or tea with compostable cups, lids, half and half, almond milk and natural sweeteners in a corrugated take out container

Stationary Platters and Boards

(Generously serves 12-15 on wooden boards) \$225

Land of Milk, Honey & Flowers Board

sliced apples, whipped goat cheese with raspberry rose jam, honeycomb, gorgonzola, camembert, candied nuts, rose pickled grapes, halved figs & rosemary crackers

Wine Country Picnic Platter

red wine caramelized onion dip, crudité, country pate, orange herbed olives, marinated artichokes, crackers, sharp cheddar cubes

Mediterranean Platter

charred eggplant babaganoush, straus yogurt tzatziki, red pepper harissa, cracked Castelvetrano olives, pickled vegetables, grilled pita slices, marinated feta, mixed nuts, red seedless grapes, basil

Valdosta Board

bellwether farm's farmer's cheese, sweet pepper jam, pimento cheeses, heirloom carrots & celery, peach whole grain mustard, toasted pecans, toasted peanuts, dried peaches, crackers and baguette

Grilled Seasonal Crudites

grilled peppers, asparagus, colored carrot spears, squash, house spicy bread and butter pickles, chimichurri, smoked eggplant tahini dip, fermented soybean dip

Charcuterie Board

sierra nevada grain mustard, cherry jam, cornichon, hot pepper honey, prosciutto, capicola, sopressata, sour baguette

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Barceloneta Board

manchego, mahon, drunken goat cheeses, membrillo, rosemary roasted almonds, padron peppers, chorizo, castelvetrano olives, prosciutto wrapped melon, Rustic rosemary crackers

Vintner's Ranch House Board

grilled chateaubriand, garlic-rubbed grilled ciabatta, sliced fresh mozzarella, caprese tomatoes, balsamic drizzle, roasted garlic heads, basil, olive oil, herb-roasted fingerlings, chimichurri, horseradish caper cream

Salmon Cobb Board

roasted salmon, jammy hard-cooked egg, watermelon radish slices, peppadew peppers, lemon wedges, red onion, caprese tomatoes, avocados, gorgonzola, pumpernickel crisps

Seacuterie Board

da morgada piri piri mackerel, da morgada sardines in tomato sauce, greek taramosalata, ling cod ceviche, whitefish salad, smoked oysters, pickled prawns, pea sprouts, lemon wedges, pickled red onion, pickled fennel slices, cocktail onions and olives, dill sprigs, persian cucumber slices, horseradish basil crème fraiche, rustic rosemary crackers & sourdough

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Salad Trays

Servings based on side salad portions

Serves 8-10 is a full-sized 2" pan portion

Serves 15-20 is a full-sized 4" pan portion

Sesame Chicken

wonton crisps, oranges, almonds, carrots, edamame, sesame ginger dressing, \$70 serves 8-10/\$140, serves 15-20

Grilled Radicchio Caesar

romaine with shaved parmesan & sourdough croutons, \$55 serves 8-10/\$100, serves 15-20

Vietnamese Salad

romaine with pickled daikon and carrots, watermelon radish, jalapenos, mint & creamy miso dressing, \$55 serves 8-10/\$100, serves 15-20

Vintner's Salad

mizuna & endive, shaved fennel, rose wine pickled grapes, feta cheese, white balsamic vinaigrette, \$55 serves 8-10/\$100, serves 15-20

Wine Country Classic

arugula, black mission figs (fresh or dried, seasonally), sonoma goat cheese, balsamic syrup, \$60 serves 8-10/\$110, serves 15-20

Moroccan Salad

spicy carrot & napa cabbage salad with black lentils, feta & cilantro dressing, \$55 serves 8-10/\$100, serves 15-20

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Mediterranean Salad

baby greens, mixed cucumbers, roasted peppers, castelvetrano olives, shaved pecorino, roasted tomato vinaigrette \$60 serves 8-10/\$110, serves 15-20

Market Salad

beet, olive & pomegranate salad, buttermilk dill dressing, butter lettuce, \$60 serves 8-10/\$110, serves 15-20

Sunny Italian

fennel, orange & marinated goat cheese, pistachios & fresh mint \$60 serves 8-10/\$110, serves 15-20

Field Greens Salad

blackberry & candied pecan, arugula, shaved manchego, field flowers & blackberry balsamic \$60 serves 8-10/\$110, serves 15-20

Spring Waldorf Salad

castelfranco radicchio, grapes, apples, bleu d'auvergna, hazelnuts, micro celery \$80 serves 8-10/\$140, serves 15-20

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**Appetizers-two dozen minimum, sold by the dozen
(served ambient)**

**Demi Brioche Bun Platter \$42 per dozen (2 dozen minimum each
selection)**

prawn salad with little gem & paprika

truffle cacio e pepe truffle cheddar cream cheese with black pepper & topped
with pecorino

ham, cheddar & honey mustard

curried chicken salad with major grey's topped with chive

smoked salmon and cream cheese with capers & dill

egg salad with green onion & chive

sesame seared ahi with wasabi aioli, watermelon radish +4

chimichurri steak, arugula with shaved aged cheddar

pork banh mi, pickled daikon, with sriracha aioli, cucumber

roasted lamb with red wine shallot jam, feta +4

falafel, beet hummus, pickled onion

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Crispy Coconut Shrimp

bang bang sauce, \$30 per dozen

Smoked Sausages in Puff Pastry with Poppyseed

spicy mustard & curried ketchup, \$24 per dozen

Melted Leek & Snap Pea Tartlette

meyer lemon bellwether farms farmer's cheese, \$42 per dozen

Mortadella & Smoked Mozzarella Skewer

pistachio pesto, \$36 per dozen

Deviled Egg with Pickled Shallot

whole grain mustard, fava flower, \$36 per dozen

BLT Boursin Endive

garlic herb soft cheese, tomato, bacon with toasted sourdough crumbs, \$36 per dozen

Ahi Tuna Ponzu Poke Boat

pickled daikon, cucumbers, wonton crisps, sriracha aioli, \$60 per dozen

Chicken Satay Skewer

curry-rubbed, peanut sauce, cucumber salad, \$36 per dozen

Korean BBQ'd Spare Ribs

shaved fennel, basil cilantro salad, \$48 per dozen

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Boxed Lunches

INCLUDED Sandwich, Torres Olive Oil or Truffle Chips, Salted Chocolate Chip Cookie

\$26.95 per person, 15 person minimum, \$3 extra gluten-free option

Recommended add-ons

Citrus Salad

arugula, romaine, fennel fronds, mixed citrus, pickled red onion, radishes, orange vinaigrette \$7

Lavender Lemonade \$24.50 per half gallon, serves 8-10

Choice of Sandwiches (minimum 6 of each type)

Poultry

Curry Chicken Wrap dates, golden raisins, cashews, celery, touch of major grey, shredded carrots and spinach

Shaved Turkey with Almond Cheddar Spread, baby lettuce, tomato on croissant

5-Spice Chicken Banh Mi with pickled daikon & carrots, cilantro cucumber salad and maggi mayo

Shaved Turkey with Greek Vinaigrette, whipped feta, pickled onions, tomatoes & cherry pepper spread on focaccia

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Turkey and Avocado with Bacon, balsamic onion relish, aioli on ciabatta

Chicken Paillard on Focaccia with castelvetro fennel agrodolce, arugula & carrot top sage pesto

Charcuterie

Muffuletta Quarter with olympia provisions mortadella, coppa, salamis, provolone & olive giardinera with a touch of duke's mayo on sesame italian

Prosciutto, Fig, Goat Cheese & apple fennel slaw on baguette

French Ham and Swiss Baguette with french butter & grey salt

Deli Pastrami with Bacon, Swiss, pickles, crispy onion with sweet onion aioli on italian bread

Salami and roasted Garlic Dill Cream Cheese, tomato, provolone, shredded lettuce on dutch crunch

Sea

Tuna Niçoise with Hard Cooked Egg, haricot vert, arugula, tomato with white bean puree & olive tapenade on seeded whole wheat seeded sourdough

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Meat

Chimichurri Steak with Tomato Red Onion Curtidio, avocado & olive oil on italian bread

Roast Beef on Dutch Crunch with Cypress Truffle Tremor goat cheese, roasted summer squash and sweet potato chips

Rare Roast Beef with Horseradish Sauce, shredded lettuce & giardinera with shaved parmesan on sourdough

Citrus Roasted Pork Cuban with shaved ham, swiss, mustard, pickles & chipotle aioli on dutch crunch

Pork Belly, Lettuce, Heirloom Tomatoes and roasted garlic mayo on italian roll

Vegetarian & Vegan

Apricot, roasted Fennel with bellwether farm's sheep's ricotta, pistachios and black pepper on baguette

Brie with Caramelized Onion, dijon & arugula on baguette

Pimento Cheese & Pickled Okra on southern po'boy stick

Vegan roasted Eggplant & Muhammara, fermented red cabbage, pomegranate molasses & arugula on sourdough

Vegan Edamame Pate Banh Mi with pickled daikon & carrots, cilantro cucumber salad and maggi mayo

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Catering

(supplemental add-ons can be mixed and matched per menu. Substitutions from one menu to another are allowed on a case-by-case basis. Large group multiple menus on case-by-case)

Picnic Lunch

Included

\$26.95 per person, 15 person minimum

Grilled Radicchio Romaine Caesar, shaved parmesan, sourdough croutons

Italian Pasta Salad, feta, olives, cherry tomatoes, cucumbers, pickled red onion, herbs

Green Goddess Chicken Sliders, provolone, lettuce, tomato

Chimichurri Steak Sliders, caramelized onions, aged cheddar, arugula, whole grain aioli

Assorted Cookies

Recommended Add Ons

Torres Chips \$4

Lavender Lemonade \$24.50 per half gallon, serves 8-10

Falafel Slider

beet hummus, pickled onions, lettuce

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Farmer's Market Picnic Lunch

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\$26.95 per person, 15 person minimum

Mixed Citrus & Fennel Salad, shaved radishes, pickled onions, citrus dressing

Roasted Cauliflower and Sweet Potato Salad, currents and green onion

Curried Chicken Salad Wrap, dates, cashews, golden raisins, shredded carrots, red cabbage and spinach

Turkey Cranberry Wrap, lettuce, tomato, provolone, cranberry aioli

Assorted Cookies

Recommended Add Ons

Torres Chips \$4

Lavender Lemonade \$24.50 per half gallon, serves 8-10

Falafel Slider

beet hummus, pickled onions, lettuce

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Amalfi Coast

Included

\$34.95 per person, 15 person minimum

Panzanella Salad (seasonal varieties, heirloom tomato, melon, peach, peas)

Balsamic Grilled Vegetable Antipasto

Pasta al Limone with fried Zucchini & Pecorino

Mary's Chicken Breast with Tomato Garlic Bagna Cauda, herb gremolata

Recommended add-ons (for the group)

Tuscan Shrimp, cannellini beans, basil, \$13.50 per person

Meyer Lemon Salmon with Fava Pesto \$14 per person

Red Wine braised Short Rib \$21.50 per person

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Korean Comfort Classics

Included

\$34.95 per person, 15 person minimum

Kimchi

Gochugaru fermented Cucumbers

Steamed Rice

Glass Noodle Salad, julienned vegetables

Gochujang Barbeque Chicken

Recommended add ons

Braised Korean Short Ribs, \$21.50 per person

Miso Ginger Salmon, \$14 per person

Roasted Tofu, stir-fired vegetables, \$11 per person

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Mediterranean

Included

\$34.95 per person, 15 person minimum

Mediterranean Salad, baby greens, oranges, pea sprouts, feta, pickled red onions, meyer lemon dressing

Roasted Carrots, meyer lemon labne, fine herb gremolata

Saffron Rice, sweet peas

Feta-brined Chicken Breast with Lemon Roasted Fingerlings, cracked Green Olives

Recommended Add Ons

Grilled Bavette Steak, chimichurri, \$18.50 per person

Cold Prawn Salad with mixed Cucumbers, pickled onions & carrots \$14 per person

Balsamic Grilled Vegetable Antipasto \$7.50 per person

Watermelon Mint Salad with Grilled Halloumi, Kalamatas \$9 per person

Grilled Pita, \$3 per person

Cracked Green Olive Hummus \$16 16oz

Labne Tzatziki \$17 16 oz

Roasted Red Pepper Harissa \$16 10oz

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Northern Italian

Included

\$34.95 per person, 15 person minimum

Grilled Radicchio Romaine Caesar, shaved parmesan, sourdough croutons

Mostaccioli Genovese with pesto, garlic, ricotta, goat cheese, mozzarella, artichoke hearts, sundried tomatoes, romano

Charred Broccolini with garlic, lentils & garlic

Crispy Prosciutto & Sage Chicken Breast, white wine, garlic

Recommended add ons

Grilled Bavette Steak, red wine garlic mushroom reduction, \$18.50 per person

Roasted Salmon, shaved fennel, citrus, \$14 per person

Balsamic grilled mixed Vegetables, \$7.50 per person

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Southern Italian

Included

\$34.95 per person, 15 person minimum

Chopped Salad, kalamatas, crispy chickpeas, mozzarella, onion, oregano, balsamic vinaigrette

Balsamic grilled mixed vegetable antipasto

Spicy Calabrian Penne alla vodka

Grilled Chicken salsa verde with basil & lemon

Recommended add ons

Grilled Bavette Tips, red wine garlic mushroom reduction, \$18.50 per person

Tuscan Shrimp cannellini beans, basil, \$14.50 per person

Beef Bolognese Gnocchi, \$19.50 per person

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Latin

Included

\$28.95 per person, 15 person minimum

Romaine Salad, fresh corn, red onion, black beans, cotija, lime vinaigrette

Braised White Beans, mild hatch chilies

Tortillas, corn and flour, 2 per person

Charred Squash and Tomato Salad with horseradish basil crema

Yucatan Chicken, braised with achiote & garlic, peppers and onions

Recommended add-ons

Grilled Cold Shrimp Escabeche, pickled vegetables, \$14.50 per person

Tomatillo-braised Pork Shoulder with cilantro, white onion & crunchy chicharron \$12 per person

Chips and Roasted Cherry Tomato Salsa & blackened tomatillo \$4 per person

Guacamole, \$12 16oz

Strawberry Melon Salad, tajin, maldon salt & lime \$6 per person

Halibut Basil Aguachiles, green apple, jicama, shaved radishes, pomegranate seeds, tortilla chips, \$85 1.5 pounds, serves 10-12

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American Barbeque

Included

\$28.95 per person, 15 person minimum

Fuji Apple and Baby Spinach Salad, candied pecans, red onion, feta

Apple Cider Farmer's Market Slaw

Pimento Cheese Macaroni & Cheese

Maker's Mark BBQ'd Chicken

Recommended add-ons

BBQ'd Pulled Pork, Hawaiian sweet rolls, \$15.75 per person

Smoked BBQ Brisket with Maker's Mark BBQ Sauce, bread and butter pickles, pickled onions \$21.50 per person

Grilled Seasonal Vegetables \$7.50 per person

House Ranch \$12 16oz

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Hampton's Barbeque

Included

\$34.95 per person, 15 person minimum

Maine Blueberry Slaw with Kale & savoy cabbage with honey cilantro dressing

Watermelon Tomato and Feta Salad

Green Goddess Potato Salad

Charred Scallion White BBQ Chicken, blistered padron peppers

Recommended add-ons

Smoked BBQ Brisket with Maker's Mark BBQ Sauce, bread and butter pickles, pickled onions \$21.50 per person

Grilled Seasonal Vegetables \$7.50 per person

Sour Cream Cornbread Muffins with roasted poblano maple butter \$3 per person

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Hawaiian Barbeque

Included

\$28.95 per person, 15 person minimum

Sesame Chopped Salad, crispy wontons, oranges, edamame, carrots, sesame ginger dressing

Steamed Rice

Hawaiian Pineapple Mac Salad

Huli Huli Chicken, grilled pineapple

Recommended add ons

BBQ'd Pulled Pork, Hawaiian sweet rolls, \$15.75 per person

Braised Korean Short Ribs, \$21.50 per person

Teriyaki Spam and Pineapple Skewers \$9 per person

Wasabi Ranch \$12 16oz

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French

Included

\$34.95 per person, 15 person minimum

Pickled Strawberry and red onion spinach salad with goat cheese & rose wine vinaigrette

Haricot Verts, hazelnuts and roasted lemons

Dry Rose Braised French Lentils, smoked pork sausage, tomatoes, niçoise olives

Forty Clove Garlic Chicken

Recommended add-ons

Boeuf Bourguignon \$22.50 per person

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Japanese Fried Chicken

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\$34.95 per person, 15 person minimum

Wasabi Dill Ranch Slaw

Steamed Sushi Rice

Steamed Broccoli with shichimi

Curried, Boneless Panko-fried Chicken Thighs with orange honey kewpie mayo

Recommended add-ons

Teriyaki Bavette Beef Steak, thai basil, \$18.50 per person

Spicy Cabbage and cucumber sunomono salad \$6 per person

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Spanish

Included

\$34.95 per person, 15 person minimum

Ensalada Verde shaved carrots, radish, crispy prosciutto, shaved manchego, sherry vinaigrette

White Balsamic Grilled Vegetables

Patatas Bravas, roasted garlic aioli

Braised Spanish Paprika Chicken and Chorizo

Recommended add-ons

Chilled Mussels with Saffron & White Wine, \$18 per person

Tortilla Espanola \$78 serves 8-10

French Bread \$2 per person

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Japanese Curry

Included

\$34.95 per person, 15 person minimum

House Japanese Pickled Cucumber & Daikon

Yuzu Kosho Slaw

Steamed Sushi Rice

Japanese Chicken Curry, potatoes, carrots, apples

Recommended add-ons

Miso Ginger Salmon \$14 per person

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Dessert

Lemon Coconut Bars \$42 per dozen

Raspberry Coconut Bars \$42 per dozen

Salted Chocolate Chip Cookies \$42 per dozen

Chocolate Ganache Brownies \$60 per dozen

Coconut Sea Salt Chocolate Macaroon (minimum 6) \$4.50 each

4" Lemon Shortbread Tarte (minimum 2) \$7 each

4" Pecan Shortbread Tarte (minimum 2) \$7 each

4" Chocolate Caramel Macadamia Nut Torte (minimum 2) \$7 each

Individual Chocolate Decadence Tortes (minimum 2) \$6 each

Individual Carrot Cake Slice (minimum 2) \$6 each

Individual Coconut Cream Cake Slice (minimum 2) \$6 each

Individual Princess Cake Slice (minimum 2) \$6 each

Refreshments

Lavender Lemonade \$24.50 Half Gallon

Fresh Strawberry Lemonade \$34.50 Half Gallon

Guava Limeade \$34.50 Half Gallon

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Disposables

Compostable Kraft Round Platter \$5.00 each

Wooden Board Upgrade \$20.95 each

Compostable Bamboo Tongs \$4 each

Premium Palm Leaf Compostable plates and utensils \$3 per set

Premium Palm Leaf Disposable dessert or hors d'oeuvres plates \$1 each

Disposable Chafing Dishes and Sterno \$15.50 each

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Policies

Booking and Payment Terms

Delicious Dish Provisions requires order payment deposit to secure date and services.

Delicious Dish Provisions accepts Venmo, cash, checks and authorized credit card payments only. All credit card transactions are subject to a 5% administration processing fee.

Pricing and menu item availability are based on seasonality. All pricing is subject to change until payment is made.

Cancellation

Because we sell out on dates on a first come, first served basis, schedule our staff, offer administrative & coordination time, and place food orders in advance, all sales and menu selections are final once payment is processed. We are unable to offer refunds once payment has been made.

Menu and guest count charges

You may add onto your order or increase counts with at least three business days notice, provided Delicious Dish Provisions is able to accommodate the changes. We are unable to accommodate reductions one month prior to event.

Rush Fees

Orders booked within 3 business days are based on availability and are subject to a 10% rush fee

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