

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 \$749 minimum order. 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? Looking for full-service catering? Please feel free to email us at bookit@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 a \$50 delivery fee in the Sonoma Valley and deliveries outside the Valley are subject to an additional \$4 per mile. 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

EST. 2008

Brunch and Beyond Platters, Boards and first courses served on attractive wooden boards (serves 10-12)

Coffee or Tea Service \$90

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

Juice Service \$90

half gallon each fresh squeezed orange juice, carrot juice & apple, celery, lemon green juice

Seasonal Fruit Board \$95

beautifully arranged seasonal fruits

Bloody Mary Mimosa & Spritz Board to be paired with your Bubbles, Aperol & Vodka \$175

horseradish bloody mary mix, cocktail olives, pickled okra, bacon, green olives, pepperonini & lemons with celery sticks, tabasco & lemon wedges, drunken goat cheese & rosemary crackers

white peach, strawberry & guava purees, orange juice, strawberries, raspberries, orange slices, grapefruit slices

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

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PROVISIONS

EST. 2008

Yogurt Bar \$140

Bellwether Farm's vanilla bean sheep's yogurt, pureed pitaya, 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

Crostini Board \$175

pink hummus, fig butter, chive chevre, honey lavender mustard, pistachio pesto, fresh fruits, radishes, pistachios, cucumbers, sundried tomato, basil, mint, honey & black pepper crostini

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, lavender nicasio fromage blanc, baguette, whole grain mustard & marmalade

Teatime Spread \$225

scones, tea biscuits, shortbreads, mini croissants and muffins, raspberry rose and apricot orange blossom jams, double cream, cucumber cream cheese sandwiches, curried chicken salad tea sandwiches

Salmon Cobb Board \$225

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

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PROVISIONS

EST. 2008

Platters and Boards

Stationary Appetizers and first courses served on attractive wooden boards \$150 per selection serves 10-12

Burrata Bar

tomato, prosciutto, peach, arugula, pistachio, balsamic vinegar, sourdough toasts

Sweet Pea Hummus & Fermented Soy & Fava Drip with Crudites

pea, garbanzo, arugula, mint, lemon, sumac, spring vegetables, fingerling potato, green beans, persian cucumber, red endive, radishes & sourdough toasts

(Generously serves 10-12 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 Castelvetro 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

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Delicious Dish

PROVISIONS

EST. 2008

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, capocola, sopressata, sour baguette

Barceloneta Board

manchego, mahon, drunken goat cheeses, membrillo, rosemary roasted almonds, padron peppers, chorizo, castelvetro 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

Dessert Grazing Board

always changing with the seasons, assortment of ganache-topped brownies, coconut lemon bars, macarons, pastries, strawberries, mini cookies & chocolates

Delicious Dish

PROVISIONS

EST. 2008

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

Delicious Dish

P R O V I S I O N S

EST. 2008

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

Delicious Dish

P R O V I S I O N S

EST. 2008

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

**Demi Brioche Cocktail Sandwiches \$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 and cheddar salad with micro celery

curried chicken salad with major grey's topped with chive

smoked salmon and cream cheese with capers & dill

japanese egg salad with green onion & kewpie

sesame seared ahi with wasabi aioli, watermelon radish +4

chimichurri steak, arugula with shaved aged cheddar +4

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

grilled eggplant, mozzarella, greens and sweet pepper harissa aioli

Delicious Dish

PROVISIONS

EST. 2008

Crispy Coconut Shrimp

bang bang sauce, \$30 per dozen

Smoked Sausage Roll 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

Peanut Soba Noodle Boxes

carrot, edamame, sesame, \$52 per dozen

Deviled Egg with Pickled Shallot

mustard seed "caviar" \$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

Chimichurri grilled Steak Skewers

grilled peppers, \$48 per dozen

Smoked Duck Breast Gougères

beet root salad, micro beet sprouts, \$36 per dozen

Fried Chicken Sliders

meyer lemon aioli, dill pickle slices, \$48 per dozen

Delicious Dish

P R O V I S I O N S

EST. 2008

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

Choice of Sandwiches (minimum 6 of each type)

Poultry

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

Turkey Bacon Wrap pepper jack cheese, avocado, romaine, pepperoncini, chipotle mayo on spinach tortilla

Chicken Caesar Wrap romaine, Caesar, parmesan cheese, croutons on spinach tortilla

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

Chicken Pesto, arugula, tomato, fresh mozzarella with balsamic on ciabatta

Delicious Dish

PROVISIONS

EST. 2008

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

Charcuterie

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

French Ham and Swiss Baguette with french butter & grey salt

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

Tuna Tabbouleh Wrap celery, red onion, quinoa, tomato, cucumber, pepperonchini, mayo on spinach tortilla

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

Delicious Dish

P R O V I S I O N S

EST. 2008

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, Falafel & Muhammara Wrap, fermented red cabbage, pomegranate molasses & arugula on spinach tortilla

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

Delicious Dish

P R O V I S I O N S

EST. 2008

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)

Farmer's Market Picnic Lunch

Included

\$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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Delicious Dish

P R O V I S I O N S

EST. 2008

American Barbeque

\$28.95 per person, 15 person minimum

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

Apple Cider Farmer's Market Slaw

Pimento Cheese Shells & Cheese

Maker's Mark BBQ'd Chicken

Recommended add-ons

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

Crispy Chicken Tenders, ketchup, \$135 30 pieces

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

Delicious Dish

P R O V I S I O N S

EST. 2008

Hampton's Barbeque

\$32.95 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 with red potatoes, radishes, celery, leeks & tarragon

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

Delicious Dish

P R O V I S I O N S

EST. 2008

Hawaiian Barbeque

\$28.95 per person, 15 person minimum

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

Garlic Fried 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

Garlic Shrimp, \$14.50 per person

Teriyaki Spam and Pineapple Skewers \$9 per person

Wasabi Ranch \$12 16oz

Delicious Dish

PROVISIONS

EST. 2008

Greek

\$28.95 per person, 15 person minimum

Greek Salad, romaine, cucumbers, tomatoes, kalamata olives, feta, meyer lemon dressing

Rice Pilaf with lemon, herbs & garlic

Green Roasted Vegetables, peppers, carrots, squashes

Chicken Souvlaki, garlic cucumber tzatziki

Recommended add-ons

Falafel, tahini lemon dressing, \$7.50 per person

Seared Lemon Salmon, meyer lemon, \$14 per person

Grilled Pita, \$3 per person

Cracked Green Olive Hummus \$16 16oz

Labne Tzatziki \$17 16 oz

Roasted Red Pepper Harissa \$16 10oz

Delicious Dish

P R O V I S I O N S

EST. 2008

French

\$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

Roasted Garlic pomme puree

Forty Clove Garlic Chicken

Recommended add-ons

Boeuf Bourguignon \$22.50 per person

Delicious Dish

P R O V I S I O N S

EST. 2008

Japanese Fried Chicken

\$32.95 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

Delicious Dish

P R O V I S I O N S

EST. 2008

Spanish

\$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

Tortilla Espanola \$78 serves 8-10

French Bread \$2 per person

Delicious Dish

P R O V I S I O N S

EST. 2008

Japanese Curry

\$32.95 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

Chicken Ginger Yakitori Meatball Skewers, \$49 per dozen, 2 dozen minimum

Delicious Dish

P R O V I S I O N S

EST. 2008

Amalfi Coast

\$32.95 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 roasted Cherry Tomatoes, grilled lemon, rosemary

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

Delicious Dish

P R O V I S I O N S

EST. 2008

Korean Comfort Classics

\$32.95 per person, 15 person minimum

Kimchi, Gochujang Aioli

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

Delicious Dish

PROVISIONS

EST. 2008

Mediterranean

\$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

Moroccan-braised Chicken, preserved lemon, pickled raisins, castelvetro, heirloom tomatoes

Recommended Add Ons

Grilled Bavette Steak, parsley garlic 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

Delicious Dish

P R O V I S I O N S

EST. 2008

Northern Italian

\$34.95 per person, 15 person minimum

Grilled Radicchio Romaine Caesar, shaved parmesan, sourdough croutons

Penne Genovese with pesto, goat cheese, mozzarella, artichoke hearts, sundried tomatoes, romano

Charred Broccolini with lentils, garlic

Chicken Cacciatore, turkey fennel sausage, parmigiano

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

Delicious Dish

P R O V I S I O N S

EST. 2008

Southern Italian

\$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

Delicious Dish

P R O V I S I O N S

EST. 2008

Latin

\$34.95 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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P R O V I S I O N S

EST. 2008

Dessert

Lemon Coconut Bars \$42 per dozen

Raspberry Almond Shortbreads \$42 a 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

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EST. 2008

Disposables

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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P R O V I S I O N S

EST. 2008

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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