



catering and special events

(february 2011)

quality, uncompromised

a message from our chef

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ince we opened our first location in 1998, our passion has been to share the love of great food, creatively conceived and meticulously prepared from the freshest, seasonal market ingredients available. you'll notice the difference even before you take your first bite - dishes food is fresh, wholesome and inviting.

dishes menus are driven by our constant curiosity to explore new recipes and flavor combinations. some are inspired by international favorites, regional ingredients and local specialties, others are inspired by what's in season or simply by our restless imagination. either way, you'll always have an endless variety of unique flavors from which to choose. that's one reason we continually, some would say obsessively, seek out new recipes, ingredients and flavors.

all of dishes recipes are prepared to order from scratch in our own kitchens. we use the finest, hand selected ingredients available - local heirloom tomatoes, greenmarket herbs, extra virgin olive oil and prime meats - without compromise and without ever substituting with inferior products. many of our ingredients, such as our fresh roasted coffee beans, are produced according to our own specifications.

sure, it takes more time and effort to prepare your food the Dishes way, but for us, there is no other way. We believe our customers deserve the best and can appreciate the difference. that's why, with each and every order, you'll have the same great experience and know you can trust the quality and consistency of our food.

we promise you and your guests nothing but the best. that is our mission, our passion, and our commitment.

thank you and enjoy,

Maggie Talisman
co-founder and executive chef
dishes

THIS MENU CONTAINS ONLY A SAMPLING OF WHAT WE HAVE TO OFFER. OUR EXPERIENCED EVENT PLANNERS WILL CUSTOMIZE A MENU TAILORED TO YOUR SPECIFIC REQUESTS.

FROM SMALL PRIVATE AFFAIRS TO LARGE CORPORATE EVENTS, WE ARE HAPPY TO ASSIST YOU.

breakfast

breakfast platters

6 GUESTS AND UP; PRICED PER GUEST

TROPICAL FRUIT SALAD

4.75

- seasonal and exotic fruit ripened in house

SIGNATURE SLICED FRUIT PLATTER

5.75

- hand picked selection of seasonal and exotic fruits and berries

ORGANIC OAT GRANOLA OR MUESLI, YOGURT, FRUIT

7.50

- cranberry pecan granola or sunflower wheat germ muesli
- low fat yogurt or low fat honey yogurt
- bananas, berries

ASSORTED MINI BAGELS

4.75

- imported french butter, fruit preserves, assorted cream cheeses

HOUSE BAKED MINI PASTRIES AND BAGELS

5.75

- miniature muffins, scones, danish, croissants, mini bagels
- imported french butter, assorted cream cheeses, fruit preserves

BRITISH TRADITION

4.50

- mini currant tea scones
- mascarpone cheese, strawberry preserves
- fresh strawberries

SMOKED SALMON AND MINI BAGELS

11.50

- double smoked atlantic salmon
- assorted cream cheeses, italian mascarpone cheese
- shaved red onions, tomatoes, calamata olives, persian cucumbers

BREAKFAST TEA SANDWICHES

10 GUESTS AND UP

7.50

an assortment of:

- eggwhite frittata, brown sugar bacon
- double smoked atlantic salmon, fresh herb cream cheese
- goat cheese, sun dried tomato pesto
- strawberry preserves, cream cheese
- cured ham, brie, fig port spread

SMOKED SALMON TORTA

10 GUESTS AND UP

6.50

- layers of double smoked atlantic salmon, goat cheese, cream cheese, fresh herbs, scallions, capers
- black bread points, mini bagels or extra virgin olive oil crostini

breakfast

breakfast beverage

6 GUESTS AND UP; PRICED PER GUEST

COFFEE SERVICE

2.50

house blend or decaf, sweeteners, cream and milk. available iced

TEA SERVICE

2.50

selection of teas, sweeteners, lemon

JUST SQUEEZED JUICE

3.50

orange, orange-strawberry, orange-passion fruit or grapefruit

breakfast sandwiches

10 GUESTS AND UP; PRICED PER GUEST

GRILLED WHOLE WHEAT ENGLISH MUFFINS

5.75

an assortment of:

- organic scrambled eggs, spinach, smoked gouda
- organic scrambled eggs, cured ham, spinach, smoked gouda
- organic scrambled eggs, turkey, apple and sage sausage, harissa aioli, white cheddar,
- organic scrambled eggs, fresh mozzarella, basil pesto, sun dried tomato pesto

GRILLED PRESSED EGG WHITE WRAPS

5.75

an assortment of:

- vegetarian: baked egg white omelette, jack cheese, organic pinto beans, avocado, hot sauce
- cured ham, baked egg white omelette, jack cheese, avocado, hot sauce
- baked egg white omelette, sautéed onions and peppers, turkey, apple and sage sausage, cheddar and harissa sauce

AMERICAN BREAKFAST

12.25

- organic scrambled eggs
- crispy brown sugar bacon or turkey, apple and sage sausage
- slow roasted home fries
- assorted breads and rolls

PRESIDENT'S BREAKFAST

19.25

- scrambled organic eggs
- challah french toast or buttermilk pancakes
- crispy brown sugar bacon or turkey apple sausage
- sliced fruit platter
- just squeezed orange juice
- maple syrup, fresh blueberry sauce

breakfast prix fixe

10 GUESTS AND UP; PRICED PER GUEST; FULL TEA OR COFFEE SERVICE IS INCLUDED

QUICK AND SIMPLE BREAKFAST

16.50

- assorted mini pastries and bagels, imported french butter, assorted cream cheeses, fruit preserves
- signature sliced fruit platter
- one of our just squeezed juices

HOT SANDWICH BREAKFAST

12.50

- grilled pressed whole wheat english muffins with organic eggs
- grilled pressed breakfast egg white wraps
- our signature sliced fruit tray

BOARDROOM BREAKFAST IN A BOX

12.75

- organic oat granola and yogurt parfait
- mini bagel with double smoked atlantic salmon and herb cream cheese
- tropical fruit salad

BRITISH BREAKFAST IN A BOX

14.00

- double smoked atlantic salmon, whole wheat wrap with herb cream cheese
- mini currant tea scones, mascarpone cheese, strawberry preserves
- berry cup topped with goat yogurt

BREAKFAST ALLA CARTE

- scrambled organic eggs 4.00
- brown sugar bacon 3.50
- house made turkey, apple and sage sausage 3.50
- slow roasted homefries 3.00
- caramelized challah french toast 3.50
- buttermilk pancakes 3.50

s a n d w i c h e s

6 guests and up

signature sandwiches

10.50

ORGANIC CHICK PEA HUMMUS AND EGGPLANT

marinated eggplant, organic arugula, cilantro zhoug pesto, seven grain

FRESH MOZZARELLA

plum tomatoes, basil pesto, balsamic vinegar, fresh basil, focaccia

PORTOBELLO MUSHROOM AND SMOKED MOZZARELLA

grilled onions, organic arugula, balsamic dressing, ciabatta

ALBACORE TUNA SALAD

red peppers, mayo, tomatoes, baby spinach, seven grain

PECAN CHICKEN BLT

brown sugar bacon, tomatoes, boston lettuce, honey dijon mustard, chipotle aioli, ciabatta

JAPANESE SESAME SALMON

baked sesame salmon salad, avocado, wasabi aioli, organic arugula, black bread

HAM AND BRIE

french brie, honey dijon mustard, organic arugula, toasted challah baguette

NITRATE FREE ROASTED TURKEY AND CHEDDAR

our own roasted turkey, herb mayo, pickled red onions, boston lettuce, plum tomatoes, seven grain

GRILLED CHICKEN AND FRESH MOZZARELLA

roasted garlic aioli, marinated roasted peppers, organic arugula, focaccia

SMOKED TURKEY AND GOAT CHEESE

persian cucumber, organic arugula, herb mayo, black bread

APPLEWOOD HOUSE SMOKED CHICKEN

local vermont goat cheese, granny smith apple, cilantro date chutney, harissa aioli, ciabatta

COBB CLUB WRAP

grilled chicken, organic avocado, brown sugar bacon, maytag blue cheese dressing, plum tomatoes, romaine hearts, low carb wrap

BUFFALO CHICKEN

blue cheese dressing, boston lettuce, tomatoes, pickled red onions, ciabatta

HOUSE ROASTED BEEF AND WHITE TRUFFLE MAYO

italian fontina, pickled red onions, organic arugula, ciabatta

VIETNAMESE SHRIMP BAHN MI

chili rubbed grilled shrimp, spicy daikon radish and carrot salad, cucumbers, thai basil, fresh chilis, pickled red onions, cilantro, roasted garlic aioli, baguette

VIETNAMESE CHICKEN BAHN MI

grilled chicken, spicy daikon radish and carrot salad, cucumbers, thai basil, pickled red onions, cilantro, fresh chilis, roasted garlic aioli, baguette

lunch prix fixe

6 GUESTS AND UP

PRIX FIXE ONE

14.00

assorted sandwiches and wraps, green vegetable salad

PRIX FIXE TWO

24.25

assorted sandwiches and wraps, green vegetable salad, pasta salad, sliced fruit platter

PRIX FIXE THREE

25.50

assorted sandwiches, wraps and upper crust sandwiches, vegetable salad, pasta salad, dishes signature bakery desserts

LUNCH BOX PRIX FIXE ONE

20.25

assorted sandwiches or wraps, pasta salad, mini cookies, whole seasonal fruit

LUNCH BOX PRIX FIXE TWO

23.25

assorted sandwiches, wraps, pasta salad, fruit cup, choice of brownie

side salads

all of our dressings are made fresh daily on premisses using the finest of top shelf ingredients

for additional seasonal choices, please ask about our daily specials

pasta salads

12 GUESTS AND UP; 4.50

PASTA OF THE DAY

available for 6 guests and up

OUR SIGNATURE SESAME TAHINI NOODLES

asian noodles, toasted sesame tahini dressing

GEMELLI AND SUNDRIED TOMATO PESTO

fresh tomatoes, fresh mozzarella, calamata olives

MEXICAN FUSSILI, ZUCCHINI AND CORN

black beans, smoky chipotle dressing

SICILIAN RIGATTONI "ALLA NORMA"

eggplant, tomatoes, feta cheese

FUSILLI AND BASIL PINE NUT PESTO

julienned sun dried tomatoes, toasted pine nuts

GREEN GODDESS FUSSILI AND FARFALLE

persian cucumbers, fresh herb green goddess dressing

green salads

6 GUESTS AND UP; 4.50

ORGANIC MESCLUN GREENS

assorted baby lettuce, cherry tomatoes, persian cucumbers, sesame-soy vinaigrette

CHOPPED ISRAELI SALAD

tomatoes, persian cucumbers, red onions, fresh lemon juice, extra virgin olive oil dressing

GARDEN VEGETABLES

cherry tomatoes, green beans, radish, persian cucumber, carrots, asparagus, fennel, romaine hearts, organic mesclun, miso dressing

CLASSIC GREEK SALAD

imported greek feta, plum tomatoes, red peppers, persian cucumbers, calamata olives, red onions, oregano, romaine hearts, balsamic herb dressing

MIXED ITALIAN GREENS AND PARMESAN

curly endive, baby greens, romaine hearts, fennel, shaved parmesan, balsamic herb dressing

CLASSIC CAESAR

romaine hearts, shaved parmesan, spicy croutons, classic eggless caesar dressing

grain salads

12 GUESTS AND UP; 5.50

GRAIN OF THE DAY

available for 6 guests and up

LEBANESE MUJADARA

organic lentils, jasmine rice, caramelized onions

ORGANIC CHICK PEA, WILD RICE AND CRANBERRIES

fresh tomatoes, fresh mozzarella, calamata olives

STEAMED EDAMAME AND DRIED CRANBERRIES

shiitake mushrooms, roasted peppers, corn

ORGANIC QUINOA, MOZZARELLA AND BASIL

fresh mozzarella, plum tomatoes, extra virgin olive oil sherry vinegar dressing

ORGANIC CRACKED WHEAT, CHICKPEAS AND CHERRY TOMATOES

roasted red peppers, spiced cumin dressing

potato salads

12 GUESTS AND UP; 4.50

POTATO SALAD OF THE DAY

available for 6 guests and up

CUBAN POTATO SALAD

poached red potatoes, black beans, scallions

GARDEN POTATO SALAD

poached yukon gold potatoes, asparagus, peas, basil dressing

LEBANESE POTATO HERB SALAD

poached baby yukon gold potatoes, scallions, extra virgin olive oil

antipasto salads

12 GUESTS AND UP; 5.50

ANTIPASTO SALAD OF THE DAY

available for 6 guests and up

GOAT CHEESE AND CANDIED WALNUTS

fresh goat cheese, caramelized sesame walnuts, dried cranberries, assorted hand picked lettuces, balsamic dressing

BEEFSTEAK TOMATOES AND FRESH MOZZARELLA

fresh mozzarella, ripe tomatoes, basil pesto

GRILLED VEGETABLES

zucchini, red peppers, onions, eggplant

POACHED ASPARAGUS

lightly poached asparagus, sesame soy dressing

TOMATO AND MOZZARELLA BOCCONCINI

cherry tomatoes, fresh mozzarella, roasted peppers, fresh basil

entrées

12 guests and up

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for additional seasonal choices, please ask about our daily specials

chicken entrées

WITH YOUR CHOICE OF TWO SIDE DISHES AND BREAD BASKET
20.25

ITALIAN CHICKEN PALLARD

balsamic herb grilled chicken breast

CHICKEN "SAN-MARZANO"

sauteed chicken breast, shiitake mushroom, sun-dried tomato sauce

CHICKEN "FRANCESE"

sauteed chicken breast, fresh lemon juice, pecorino cheese

TERIYAKI CHICKEN BONE IN

ginger-teriyaki marinated, oven roasted

STUFFED CHICKEN BREAST

roasted sweet potato goat cheese stuffing, panko crumb crust

CHICKEN "CORDON BLEU"

cured ham, gruyere and fresh sage stuffing

STIR FRIED SESAME CHICKEN

honey sauce, caramelized walnuts

CHICKEN PARMESAN

panko crusted chicken breast, parmesan, two hour tomato sauce, fresh mozzarella,

"BUFFALO" CHICKEN FINGERS

maytag blue cheese dipping sauce

CHICKEN FAJITA STYLE

strips of grilled chicken breast, peppers and onions, sour cream, pico de gallo

CRISPY WALNUT CHICKEN BREAST

creamy dijon mustard sauce, walnut crust

meat entrées

WITH YOUR CHOICE OF TWO SIDE DISHES AND BREAD BASKET
22.25

GRILLED FLANK STEAK

marinated flank steak, grilled to medium, thinly sliced,
fresh herb chimichuri sauce

MEDIUM RARE GRILLED FILET OF BEEF

filet mignon minis, red wine bordelaise sauce

CHINESE STIR FRIED GINGER BEEF

thinly sliced flank steak, fresh ginger, julliened vegetables

BROWN SUGAR GLAZED SMOKED BRISKET

thinly sliced, barbeque sauce

BEEF ENCHILADAS

tomato cumin sauce, monterey jack cheese

MERGUEZ LAMB AND ORGANIC CRACKED WHEAT MEATBALLS

moroccan spices, a side of yogurt mint sauce

entrées

12 guests and up

for additional seasonal choices, please ask about our daily specials

seafood entrées

WITH YOUR CHOICE OF TWO SIDE DISHES AND BREAD BASKET
25.25

ANCHO ROASTED SALMON

tropical mango, pineapple and black bean salsa

SALMON NAPOLEONS

california spinach, plum tomatoes, fennel confit

ALMOND CRUSTED FILET OF SOLE

smoky chipotle remoulade

SESAME CRUSTED FILET OF FLOUNDER

japanese miso lime sauce

STUFFED FILET OF SOLE

oven roasted, crab and spinach stuffing

JAPANESE MISO AND SAKE MARINATED FILET

seasonal selection of thick cut fish filet, glazed, oven roasted

APPLEWOOD HOT SMOKED SALMON

from our own smoker

OVEN ROASTED TERIYAKI WHITE FISH FILET

sweet ginger soy teriyaki glaze

SHANGHAI STYLE FILET OF SOLE

ginger black bean sauce, toasted sesame, scallions

PARMESAN HERB CRUSTED TILAPIA FILLETS

oven roasted, spinach parmesan sauce

vegetarian entrées

WITH YOUR CHOICE OF TWO SIDE DISHES AND BREAD BASKET
19.25

STUFFED PORTOBELLO MUSHROOMS

spinach, cheddar, rice, poblano peppers

ORGANIC BLACK BEAN AND BROWN RICE CAKES

chipotle sour cream sauce

ORGANIC VEGAN QUINOA CAKES

spinach, zucchini, carrots, greek yogurt tzatziki

MEXICAN CORN CAKES

salsa verde, chipotle sauce

EGGPLANT PARMESAN

panko crusted eggplant, fresh tomato basil sauce, fresh mozzarella, pecorino

EGGPLANT ROLATINNI

oven baked ricotta and pecorino stuffed eggplant rolls, tomato basil sauce

VEGETABLE LASAGNA

roasted butternut squash, ricotta, pinenuts, spinach, bechamel tomato sauce

INDIVIDUAL QUICHES

flaky pastry, assorted savory fillings, traditional french recipe

RICOTTA AND SPINACH STUFFED CANOLI

bechamel tomato sauce

salad entrées

GRILLED CHICKEN WITH CRANBERRIES

9.50

maytag blue cheese, caramelized walnuts, dishes mix, balsamic ginger dressing

CAESAR SALAD WITH GRILLED CHICKEN

9.50

grilled chicken, shaved parmesan, spicy croutons, romaine hearts, classic caesar dressing

CLASSIC COBB SALAD

9.50

grilled chicken, avocado, bacon, maytag blue cheese, chopped organic egg, tomatoes, blue cheese dressing, romaine hearts

CHINESE CHICKEN SALAD

9.50

roasted chicken, crispy rice noodles, scallions, toasted almonds, bean sprouts, mandarin orange segments, sesame seeds, romaine hearts, chinese plum dressing

CAJUN SHRIMP SALAD

11.50

cajun spice rubbed grilled shrimp, grilled fresh corn, avocado, red peppers, red beans, scallions, romaine hearts, smoky chipotle dressing

GRILLED RARE AHI TUNA

12.50

sesame soy marinated sushi grade loin, asian green salad, bean sprouts, sesame soy dressing

side dishes

12 guests and up

for additional seasonal choices, please ask about our daily specials

hot pasta

SIDE SIZE 5.50; ENTREE SIZE 8.50

PENNE VODKA

penne rigatti, pink vodka sauce

CAPELLINI POMODORO

fresh tomato sauce, pecorino romano

SPAGHETTINI AGLIO E OLIO

extra-virgin olive oil, toasted garlic parsley sauce

PENNE GOAT CHEESE

roasted tomato, baby spinach

PESTO FARFALLE

creamy pesto, toasted pine-nuts, fresh mozzarella

MACARONI AND FIVE CHEESES

our signature interpretation of an american classic

CHICKEN BOGLONESE (ENTREE SIZE ONLY)

rigatoni pasta, chicken tomato stew

vegetables

5.50

SEASONAL GRILLED VEGETABLES

drizzled with balsamic reduction

STEAMED GARDEN VEGETABLES

greek yogurt herb dip

ITALIAN VEGETABLES AL FORNO

oven roasted zucchini, tomatoes, red onion

ROASTED ASPARAGUS

lightly oven roasted

SAUTÉED BROCCOLI

garlic, extra-virgin olive oil

SAUTEED KALE AND EDAMAME

lighty sauteed

ROASTED VEGETABLES RATATOUILLE STYLE

zucchinni, eggplant, red peppers, fresh thyme

GREEN BEANS AMANDINE

sauteed green beans, toasted slivered almonds

PARMESAN ROASTED FENNEL

oven roasted caramelized wedges

OVEN ROASTED ZUCCHINI

ginger, dill, shallots

SAUTEED SPINACH AND MUSHROOMS

california spinach, shallots

SAUTEED BROCCOLI RABE

sundried tomatoes, roasted garlic

potatoes

4.50

ORANGE SWEET POTATOES

our signature oven roasted caramelized sweet potato wedges

ROASTED BABY YUKON GOLD POTATOES

pecorino romano, rosemary, garlic

MASHED POTATOES

traditional creamy recipe

GARLIC ROASTED POTATO WEDGES

yukon gold potatoes

rice pilafs

4.50

JASMINE COCONUT RICE PILAF

shredded coconut, coconut milk

MUSHROOM JAPANESE RICE PILAF

roasted mushrooms, mirin, scallions

WILD RICE AND CRANBERRY PILAF

toasted pecans

JASMINE RICE AND ORZO PILAF

zucchini, fresh basil, summer squash

BASMATI RICE PILAF

toasted almonds

LEBANESE SPICED JASMINE RICE PILAF

toasted pine nuts

STEAMED BROWN RICE PILAF

fat free and delicious

POBLANO CORN JASMINE RICE PILAF

grilled poblano peppers, corn, monterey jack

green salads

4.50

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bread basket

2.75

assorted baguettes, cranberry walnut rolls, calamata olive rolls, sourdough rolls, pita bread, seven grain bread, focaccia, sweet butter

party platters

12 guests and up

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for additional seasonal choices, please ask about our daily specials

CRUDITE AND DIPS

5.50

assorted raw and steamed vegetables, smoky chipotle dip, blue cheese dip

SOUTHWESTERN DIP

5.50

chunky guacamole, smoky pico-de-gallo salsa, chipotle sour cream, corn tortilla chips

HUMMUS DIP

5.50

roasted red pepper hummus, calamata olive hummus, jalapeno herb hummus, toasted pine-nuts, baked pita chips, fresh pita points

ARTISANAL CHEESES, FRUIT AND NUTS

9.50

our chef's favorite selection of european and local artisanal cheeses, fruit, nuts, assorted breads, crackers

ORGANIC VEGAN FALAFEL

6.50

crunchy golden balls of organic chick peas, organic fava beans, fresh herbs, green tahini, crudite, pita bread

PORTOBELLO PARMESAN FRIES

7.75

crispy strips of juicy marinated portobello mushrooms, lemon tarragon dip

COCONUT CHICKEN FINGERS

7.75

our best seller coconut crusted strips of chicken breast, sweet chili dip, coconut cilantro chutney dip

SUSHI ROLLS

7.50

assorted regular and inside out rolls, pickled ginger, spicy sesame dip

CHICKEN SKEWERS SATE

7.75

grilled thinly sliced chicken breast, peanut-coconut dip

CHICKEN TERIYAKI SKEWERS

7.75

grilled teriyaki chicken breast, peanut hoisin dip

FILET MIGNON SKEWERS

7.75

grilled beef filet skewers, creamy chimichuri dip

VIETNAMESE SUMMER ROLLS

4.25

grilled chicken, fresh vegetables, peanut hoisin sauce wrapped in rice paper and cut in half, extra sauce on the side

ENGLISH TEA SANDWICHES

8.25

- smoked turkey, chipotle aioli, arugula
- smoked salmon, fresh herb cream
- deviled egg salad, dijonnaise
- lemon pecan chicken salad
- cured ham, french brie, fig-port spread

MIDDLE EASTERN PLATTER

16.50

cumin marinated grilled chicken breast skewers, crispy falafel balls, chick pea sesame hummus, green herb tahini, sliced imported bulgarian feta, seasonal vegetable crudites, pita points

MEDITERANEAN PLATTER

18.50

rosemary chicken breast skewers, grilled marinated filet mignon skewers, fresh mozzarella-basil-cherry tomato skewers, grilled asparagus, roasted peppers, spanish manchego cheese, garlic crostini, focaccia sticks, creamy pesto dip

SOUTH OF THE BORDER PLATTER

19.50

chipotle chicken breast skewers, grilled ancho marinated filet mignon skewers, chunky guacamole, chipotle sour cream dip, fresh pico-de-gallo salsa, corn tortilla chips

savory tortas

FESTIVE PRESENTATION OF A SAVORY LAYERED CAKE

ITALIAN TORTA

3.50

layered fresh ricotta with sun dried tomato pesto, basil pesto, toasted pine nuts, grilled crostini

MEXICAN TORTA

4.50

layered goat cheese, cream cheese, chipotle sun dried tomato pesto, cilantro jalapeno pesto, corn tortilla chips

SMOKED SALMON TORTA

6.50

layered smoked salmon, goat cheese, cream cheese, fresh herbs, scallions, capers, black bread points, crackers

hors d'oeuvres

24 hours notice required

.....
minimum 2 dozen of each variety

30.00 PER DOZEN

SHRIMP "FIRECRACKERS",

crispy asian shrimp rolls, sweet chili dipping sauce

CRAB AND SHRIMP CAKES

maryland crab and shrimp cakes, smoked chili remoulade sauce

SESAME SHRIMP BALLS

chinese crispy shrimp balls, ginger plum dip

RARE TUNA AVOCADO CUPS

grilled rare sushi quality tuna, avocado, sesame sauce, crispy filo

SMOKED SALMON CAKES

crispy sweet potato mini pancakes, smoked salmon, dill mascarpone

ASIAN BEEF FILET TARTELETTES

lime hoisin marinated filet mignon curry coconut sauce, crispy filo

POACHED SHRIMP SKEWERS

poached shrimp, snow peas, cocktail sauce

BEEF TENDERLOIN CROSTINI

beef tenderloin, boursin cheese, crostini

SMOKED SALMON OPEN SANDWICH

smoked salmon, herb mousse, persian cucumber, black bread

LAMBS IN A "BLANKET"

lamb merguez sausages in flaky puff pastry, harissa ketchup

27.00 PER DOZEN

PEAR AND BLUE CHEESE STARS

caramelized pear, maytag blue cheese

PORTOBELLO PARMESAN QUICHES

roasted portobello mushroom, parmesan, caramelized onion

CRANBERRY BRIE BUNDLES

cranberry, brie, crispy filo, caramelized walnuts

CHICKEN SATÉ SKEWERS

chicken breast saté, spicy peanut dip

TURKEY MEATBALLS SKEWERS

golden raisins, pine nuts, lemon cumin yogurt sauce

SMOKED TURKEY OPEN SANDWICH

brie, smoked turkey, honey mustard, fresh pear, seven grain bread

ARGENTINEAN BEEF EMPANADAS

sweet and spicy argentinean beef empanadas, creamy chimichurri dip

MOZZARELLA SKEWERS

marinated fresh mozzarella balls, fresh basil, cherry tomatoes

COCONUT CHICKEN SKEWERS

coconut chicken breast, cilantro coconut sauce

PORTOBELLO SKEWERS

grilled portobella mushrooms skewers, smoked mozzarella, fresh basil

GRILLED VEGETABLE CROSTINI

grilled vegetables, basil pesto, crostini

dessert platters

all baked on premises; 6 guests or more; priced per guest

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OUR SIGNATURE BAKERY DESSERTS

4.75

mini cookies, bars, confections, fruit tarts

PETIT FOURS

10 guests and up

6.50

a beautiful presentation of assorted petit-fours, garnished with fresh strawberries

MINI FRUIT TARTS

10 guests and up

5.50

seasonal fresh fruit tarts, creme patisserie

BROWNIES AND STRAWBERRIES

5.75

a luscious display of our signature fudge-brownies and strawberries

DISHES CUPCAKES

MINIMUM 2 DOZEN OF THE SAME FLAVOR

33.00 PER DOZEN

our signature cupcakes, choose from a variety of flavors

SEASONAL BERRIES AND CREAM

a luscious presentation of assorted seasonal berries served with lightly sweetened whipped cream

7.75

DISHES SIGNATURE FRUIT PLATTER

our hand-picked selection of seasonal and exotic fruits and berries

5.75

CHOCOLATE COVERED STRAWBERRIES

market price

long-stem california strawberries covered with semi-sweet belgian chocolate



6 EAST 45TH STREET, NEW YORK, NY 10017
P 212.687.5511; F 212.808.0648

free delivery area
3rd Avenue to Broadway, 39th street to 53rd street

399 PARK AVENUE, @54TH ST, NEW YORK, NY 10022
P 212.421.5511; F 212.230.2330

free delivery area
2nd to 6th Avenue, 48th street to 60th street

delivery to all other parts of New York City is available by special arrangement.

dishes services

ORDERS AND CANCELATIONS

minimum 24 hour notice is required for all orders, unless otherwise specified.

24 hour notice is required
to cancel an order.

cancellations with less than 24 hours notice are subject to a 50% charge.

SERVICE STAFF

Black tie or casual, we can supply you with an experienced staff
(upon 48 hours prior notice).

uniformed butlers, bartenders and porters are available upon request.

EQUIPMENT

all orders include disposable napkins, cups, plates, cutlery and serving utensils.

We can arrange for the rental of all other equipment including: chafing dishes, china, flatware, glassware, linens, tables and chairs.
Flowers and balloons are also available.

STORE HOURS

monday through Friday 7:00am - 5:00pm

PAYMENT

we accept American Express, Visa, MasterCard, Diners Club and
company checks.

catering orders are subject to 10% service charge.

gratuities are not included.

we welcome corporate accounts.

prepaid gift cards are available.

all prices are subject to change without notice