

[Dinner Catering at D'lish]

Dinner trays are served hot in disposable foil trays, reheating directions if needed. ½ pans serve approx. 12, full pans serve approx. 24

Cheddar and apple stuffed chicken – breaded chicken stuffed with apple and VT cheddar cheese chunks \$60/\$120

Chicken Cordon Bleu – traditionally made breaded chicken stuffed with ham and swiss \$65/\$125

Chicken Parmesan – breaded chicken topped with homemade sauce and mozzarella \$55/\$115

Chicken Picatta – sauteed chicken with lemons and capers (can be made GF) \$50/\$100

Chicken Marsala – sauteed chicken in a mushroom marsala gravy (can be GF) \$55/\$110

Encrusted Chicken with a garlic white wine sauce – breaded chicken served with our creamy garlic white wine sauce on the side \$60/\$120

Beef Stroganoff – classic mushroom and beef in a sour cream based gravy served atop egg noodles \$65/\$130

Sliced Beef Tenderloin served with au jus \$ market price

Pork Tenderloin - topped with caramelized red onions and a balsamic glaze \$48/\$96

Pork Tenderloin - topped with a cranberry apple chutney \$55/\$110

Pulled BBQ pork - \$45/\$90

Salmon Picatta – seared salmon topped with grilled lemons and capers \$ market per pound

Salmon Cakes – topped with an avocado cream \$7 per cake 10 minimum

Shrimp and Crab cakes – served with a cucumber caper crème fraiche \$8 each 10 minimum

Jambalaya – classic creole dish with chicken, shrimp and andouille sausage with rice \$65/\$130

Eggplant Parmesan – stuffed with ricotta cheese, roasted red peppers and spinach topped with homemade sauce and mozzarella cheese \$50/\$100

Roasted Vegetable Lasagna – lasagna, ricotta, mozzarella, bechemel and roasted veggie layers \$75/\$150

Roasted Vegetable Ragu – served on Gnocchi \$50/\$100 on spiral noodles \$65/\$130

Penne ala vodka \$40/\$80 add broccoli +\$6/\$12 add chicken +\$12/+\$20 add shrimp +\$18/\$36

Five cheese pasta purses in a vodka sauce \$55/\$110

Sausage and Ground beef lasagna \$50/\$100

Our Homemade Mac and Cheese \$42/\$85 add buffalo chicken +\$15/\$30

Garlic smashed potatoes \$40/\$80

Garlic and Rosemary Roasted Potatoes \$38/\$75

Au gratin potatoes \$45/\$90

Creamy Sundried Tomato Risotto \$40/\$80 add shrimp +\$18/\$36

Roasted Brussel Sprouts \$48/\$96

Roasted Vegetables with olive oil and parmesan cheese \$45/\$90

Grilled Garlic Asparagus \$45/\$90

Roasted and Mashed Butternut Squash swirled with maple syrup \$55/\$110

Let us create individually packed meals add a 20% charge