



Dish Café & Catering

Breakfast and Lunch Catering Menu

Winter 2008 Edition

Café (775) 348-8264

After Hours (775) 848-3525

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web: www.dishcafecatering.com

855 Mill Street

(Located next to Renown Medical Center, Mill & Kirman)

Reno, NV 89502

Important Information

Dish Café is open Monday through Friday from 7:00am to 2:30pm. We are available by phone in the café during those hours and after hours at (775) 848-3525. We are available for appointments Monday through Friday 8:30am to 5:00pm.

We generally require at least 48 hours notice for delivery orders. Our schedule books up quickly so let us know as soon as possible about your event.

We are Caterers...Meaning, we will cater to you! Everything can be customized...if you don't see something you like or want to change something for budget issues, just let us know.

All pricing is per person unless otherwise noted.

Breakfast Beginnings

There is a minimum order of 15 people.
All prices are per person unless otherwise noted.
We require at least 24 hour notice.

The Pogo-Stick - \$5.95

Assorted Freshly Baked Scones, Breakfast Breads and Croissants. Includes Water, Orange Juice and Coffee. Add a Seasonal Fresh Fruit Tray for an additional \$4.00 per person.

The Bagel Bongo - \$5.95

Assorted Freshly Baked Scones, Breakfast Breads, Bagels and Croissants. Includes Cream Cheese, Water, Orange Juice and Coffee. Add a Seasonal Fresh Fruit Tray for an additional \$4.00 per person.

Super Scrambly - \$8.95

Yummy Organic Free Range Eggs Scrambled with Cream Cheese, Fresh Herbs and Hormone Free Cream. Choose Applewood Smoked Bacon or Sausage. Served with Red Skinned Oven Roasted Potatoes and Herbs.

DISH Breakfast Burritos - \$6.95

White, Wheat or Spinach Tortilla with Organic Free Range Eggs, Cheddar Cheese and Bacon.

DISH Breakfast Sandwiches - \$6.95

Toasted Ciabatta Roll with Two Free Range Organic Eggs, Cheddar Cheese and Applewood Smoked Bacon.

The Chuck Taylor - \$11.95

Quiche or Frittata, Fresh Seasonal Fruit, Assorted Scones, Breakfast Bread & Croissants. Served with Butter and Jam, Coffee, Juice and Bottled Water.

DISH Award Winning Quiche - \$34.00 Serves 6 to 8

- Tomato, Basil and Goat Cheese
- Spinach and Feta Cheese
- Lorraine (Spinach, Swiss, Applewood Smoked Bacon)
- Black Forest Ham, Swiss Cheese and Mushroom
- Goat Cheese & French Herb

- Breakfast Favorites -

Stuffed French Toast - \$39.95 Serves 8

Baked Apple Cinnamon Swirl French Toast stuffed with Cream Cheese, Sprinkled with Cinnamon Sugar and Pecans. Sweet Creamery Butter and Real Maple Syrup served on the side.

Strata - \$44.95 Serves 8

A Layered Baked Breakfast Dish with French Bread, Free Range Eggs, Fresh Herbs, Shallots, Cheddar Cheese, Milk and Cream. Choose from Savory Sausage or Vegetarian.

Frittata - \$44.95 Serves 8

Green Chile, Cheddar Cheese and Tomato Frittata with Fresh Fruit on the side and Sausage or Applewood Smoked Bacon.

Seasonal Fresh Fruit Platter - \$4.95

A Beautiful, Seasonal Selection of Fresh Fruit. *Add Nancy's Organic Low Fat Yogurt with Organic Housemade Granola for an additional \$2.95/pp*

Coffee Cake, Fruit and Coffee - \$6.95

Cardamom Spiced Cake made with Sour Cream, Yogurt and Organic Ingredients paired with the Season's Best Fruit and Locally Roasted Coffee.

Yogurt & Granola - \$3.95

Nancy's Low Fat Yogurt served with Organic DISH Housemade Granola.

Fresh Fruit Parfaits - \$4.95

Layers of Fresh Fruit, Nancy's Low Fat Yogurt and Organic with DISH Housemade Granola.

Breakfast Add-Ons

Extra Muffins, Scones, Bread, Bagels - \$2.50

With Whipped Cream Cheese and Creamery Butter.

Yogurt & Granola - \$3.95

Nancy's Low Fat Yogurt with Organic Housemade Granola.

Ciabatta Toaster - \$2.50

Fresh baked Italian Ciabatta Bread with Whipped Cream Cheese.

Fresh Fruit Parfaits - \$4.95

Fresh fruit, Nancy's Low Fat yogurt and Organic Housemade Granola served in a clear cup with a lid.

Carafe of Coffee - \$12.00 *Serves 8 to 10*

Locally Roasted over a Wood Fire, enjoy our Award Winning Coffee with All the Stuff You Need (cups, stir sticks, sweeteners).

Beverages

Orange Juice	\$1.50
Assorted Juice	\$1.50
Local Woodfire Roasted Coffee	\$1.50
Bottled Water	\$1.00

***Earth Friendly, Biodegradable Serviceware
50 cents per person***

Lunch Menu Board

There is a minimum order of 10 people.
All prices are per person unless otherwise noted.
We require a minimum of 24 Hour notice.
All items served on trays.
*Biodegradable Service ware can be provided
for 50 cents per person.*

-Sandwiches, Soup, Salads and Wraps-

The Lunchbox - \$8.75

- Assorted Sandwiches on Freshly Baked Breads
- DISH Handmade Cookies
- Bag of Dirty Chips

It's a Wrap - \$9.25

- Assorted Wraps in White, Wheat and Spinach Tortillas
- DISH Handmade Cookies
- Bag of Dirty Chips

The Hula Hoop - \$11.95

- Assorted Sandwiches on Freshly Baked Breads
- Bag of Dirty Chips
- Choice of Organic Side Salad
- DISH Handmade Cookies
- Assorted Canned Sodas and Bottled Water

Quiche n' Sands - \$11.95

- Award Winning Quiche and Assorted Sandwiches on Freshly Baked Breads
- Bag of Dirty Chips
- Choice of Organic Side Salad
- Dish Handmade Cookies
- Assorted Canned Sodas and Bottled Water

Soup n' Greens - \$8.50

- Bowl of Award Winning Homemade Soup
- Choice of Organic Side Salad
- Garlic Cheddar Twist
- Dish Handmade Cookies
- Assorted Canned Sodas and Bottled Water

Soup n' Sands - \$10.95

- Assortment of Half Sandwiches
- Cup of our Award Winning Homemade Soup
- Choice of Organic Side Salad
- Dish Handmade Cookies
- Assorted Canned Sodas and Bottled Water

DISH Hot Lunch Entrees

Single Entree - Minimum 10 people
Two Entrées - Minimum 15 per Entrée
Three or More Entrées - Minimum 25 per Entrée
*All prices per person unless otherwise noted.
24 to 48 Hour Notice Required*

Includes choice of Organic Side Salad, Handmade Dressing,
Fresh Bread, Handmade Cookies, Cold Drinks,
Biodegradable Service ware.

Dish Award Winning Cupcakes or Signature Dessert Bars
can be added for an additional \$2.00 per person.

Homemade Lasagna - \$10.95

Tender Pasta Layered with Ricotta, Mozzarella and Pecorino Romano Cheeses, Covered with your choice of Meaty Bolognese Sauce, Traditional Italian Sausage Sauce, Béchamel Mushroom Sauce or Roasted Tomato Marinara Sauce.

Mac N' Cheese - \$10.50

Perfectly Cooked Penne Pasta Blanketed with Our Signature Creamy Three Cheese Sauce, Topped with House Made Bread Crumbs, then Baked to Bubbly Perfection. It's the Ultimate Comfort Food!

Spaghetti and Meatballs - \$9.95

A Take on Tradition! Baked Turkey Meatballs Simmered in Roasted Tomato Marinara Sauce, then tossed with Piping Hot Pasta, Pecorino Romano Cheese and Chopped Fresh Italian Parsley.

Grilled Chicken Breast with Pasta and Roasted Red Pepper Sauce - \$10.95

Grilled Marinated Chicken Breast sautéed with Our Signature Sauce served over Penne Pasta, then sprinkled with Pecorino Romano Cheese and Chopped Italian Parsley.

Grilled Pesto Chicken and Pasta - \$9.95

Tender Chicken Breast, brushed with DISH Basil Pesto, then Grilled to Perfection. We serve this sliced over Buttery Pasta, Topped with Pecorino Romano Cheese.

The Lean Loaf - \$9.50

Lean Turkey mixed with our Secret Savory Ingredients, then Baked to Perfection. We serve this with our Smashed Red Skinned Potatoes. Soul Satisfying!

Middle Eastern Chicken - \$10.50

Tender Chicken Breast marinated in Moroccan Spices and Grilled. Served with Savory Couscous, Tahini Yogurt Sauce and Pita Bread.

Pastitsio - \$10.50

A Layered Baked Greek Dish made with Pasta, Béchamel Sauce and Meat Sauce, seasoned with Tomato, Cinnamon, Nutmeg and Allspice.

Baked Ziti with Meat Sauce - \$9.95

Tender Tube Shaped Pasta topped with Our Signature Savory Meat Sauce, covered with Grated Pecorino Romano Cheese and Chopped Italian Parsley.

Pork Loin with Roasted Potatoes - \$10.95

Crusty Grilled Marinated Port Loin with Rosemary Roasted Red Skinned Potatoes. Served with a Roasted Seasonal Vegetable or Salad.

Lemon and Herb Pasta - \$9.95

Bowtie Pasta with Goat Cheese and Creamy Lemony Herb Sauce. Topped with Lemon Bread Crumbs and Baked to Perfection. Includes Sliced Ciabatta Bread and Butter.

Cheese & Chicken Enchiladas - \$10.95

From Scratch Chicken Enchiladas with Monterey and Cheddar Cheeses. Includes Spicy Rice, Tortilla Chips and Sour Cream.

Lunch Platters

(Small Serves 10-15, Medium Serves 15-20, Large Serves 20-25)

Grilled Rubbed Tri-Tip Platter

Sliced and served with Herbed Country Red Potato Salad, Dish Horseradish Cream, Dijon Mustard & Fresh Baked Rolls. Includes Dish Signature Dessert Bar or Award Winning Cupcake. (small \$165 medium \$240 large \$295)

Herbed Grilled Chicken Platter

Served with Greek Salad, our Signature Feta Herb Spread and Pita Bread. Includes a Dish Signature Dessert Bar or Award Winning Cupcake. (small \$145 medium \$215 large \$265)

Grilled Flat Iron and Chicken Platter

Premium Grilled Marinated Meats served with Sliced Tomato, Chopped Romaine Lettuce, Onion, Fresh Rolls and Pita Bread. Served with Mayonnaise, Dijon Mustard and our Signature Feta Herb Spread (small \$155 medium \$225 large \$275).

DISH Chicken Caesar Salad Platter

Grilled Chicken, Crunchy Romaine Lettuce, Housemade Croutons and Shredded Romano Cheese with Our Secret Caesar Dressing and Garlic Cheese Bread. Includes a Dish Signature Cookie. (small \$145 medium \$215 large \$265)

Blazing Salads

(DISH uses Organic Mixed Greens and Baby Spinach!)

The Chop Chop Salad - \$9.50

Yummy Chef's Salad with Chicken Breast, Tomatoes, Green Apple, Applewood Smoked Bacon, Scallions, Feta Cheese, Hardboiled Free Range Egg and DISH Vinaigrette served with a Garlic Cheddar Twist.

The Karate Chop - \$4.95

Half Chop Salad (see above for ingredients)

The Funky Chicken - \$8.95

A delightful mix of Chopped Chicken Breast, Chopped Red Apple, Toasted Walnut, Chopped Romaine Lettuce, Creamy DISH Homemade Blue Cheese Dressing, Rye Crisps and Fresh Cracked Black Pepper.

Salad Fabuloso \$8.95 with Chicken \$9.50

Salad of Warm Brie on a Toasted Ciabatta Crisp, Sliced Red Apple, Toasted Pecan, Organic Mixed Field Greens and White Balsamic Vinaigrette with Lavender and Honey.

Curried Couscous Side \$4.95 Large \$6.95

Fluffy Couscous with Yogurt, Toasted Sliced Almonds, Scallions, Carrots, Red Onion, Currants, Olive Oil, Vinegar and Spices.

Greek Salad Side \$6.95 Large \$8.95

Crunchy Romaine, Feta Cheese, Kalamata Olive, Red Onion, Tomato, Cucumber, Lemon Oregano Red Wine Vinaigrette.

Organic Mixed Greens Side \$4.95 Large \$6.95

Shredded Carrot, Sliced Cucumber and Sliced Tomato with DISH Vinaigrette

Organic Baby Spinach Side \$4.95 Large \$6.95

Feta Cheese, White Onion, Shredded Carrot and Sliced Green Apple with DISH Vinaigrette

DISH Caesar Salad Side \$4.95 Large \$6.95

Crunchy Romaine Lettuce, House made Croutons and Shredded Romano Cheese with Our Secret Caesar Dressing

Herbed Red Potato Salad Side \$4.95 Large \$6.95

Red Potatoes with Fresh Herbs and our Signature Creamy Dressing Made. Topped with Applewood Bacon Crumbles.

DISH DESSERTS

Handmade from scratch using only the finest, pure, all natural, organic ingredients.

BARS \$2.50 each or a pan for \$40

Lemon Bars

Made with fresh lemons and a shortbread crust... a refreshing sweet treat.

Caramel-Pecan Bar

Two pounds of pecans and tons of caramel on a shortbread cookie crust, a rich caramely pleasure!

Decadent Brownies *Plain, Walnut or Turtle*

Rich, chocolate brownies with a touch of espresso and walnuts...we can sprinkle with powdered sugar if you like.

Cheesecake Bars

Real DISH Cheesecake, with our own signature crust. You deserve it!

PBJ Bars

Creamy peanut butter cookie and jam layered with peanuts. A delicious childhood treat.

Blondies

That heartwarming butterscotch brownie with walnuts from your childhood.

COOKIES

Molasses Crinkles, Chocolate Crinkles or Sugar Cookies 50 cents each or \$6/dozen

DISH Award Winning Lemon Crinkle Cookies \$10/dozen (*minimum order one dozen*)

Shortbread - \$1.50 and up

A traditional treat made with sweet creamery butter, organic flour, brown sugar, and vanilla. DISH signature Shortbread can be made Plain, with Lavender or Rosemary. These shaped cookies can be custom made and frosted for your event.

GIANT COOKIES - \$9/half-dozen \$18/dozen

Champion Chocolate Chip

Really big cookies made from scratch with an original recipe developed when I was just ten.

Perfect Peanut Butter

Buttery Peanuty goodness, not too sweet. With crunchy salted peanuts in the mix.

Snickerdoodles

Out favorite sugar cookie rolled in cinnamon sugar.

Chocolate HayStack

A childhood treat, an icebox cookie made with chocolate, butter, organic oats and sweet coconut for a chewy gooey snack.

Oatmeal Raisin

The classic lunchbox treat. Grown ups love em!

Our Famous CUPCAKES \$30/dozen

- Coconut
- Chocolate Truffle
- Old Fashioned Banana
- Carrot
- White Wine
- Classic Yellow
- Red Velvet
- Vanilla
- Buttermilk Nutmeg
- Pumpkin
- Lemon

Frosted with Cream Cheese or Chocolate Buttercream Frosting