



Dish Café & Catering

Breakfast and Lunch Catering Menu

Spring/Summer 2010 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 Local 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 Local 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 Artisan Bacon or Sausage. Served with Red Skinned Oven Roasted Potatoes and Herbs.

The Chuck Taylor – \$11.95

Quiche or Frittata, Fresh Seasonal Fruit, Assorted Scones, Breakfast Bread & Croissants. Served with Butter and Jam, Local 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, Artisan 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 Artisan Bacon.

Seasonal Fresh Fruit Platter – \$4.45

A Beautiful, Seasonal Selection of Fresh Fruit. Add Nancy's Low Fat Yogurt with Organic DISH 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 Local Coffee.

Yogurt & Granola – \$3.95

Nancy's Low Fat Yogurt served with Organic DISH Housemade Granola. Our Granola has been featured on Food Networks "Diner's, Drive-ins and Dives".

Fresh Fruit Parfaits – \$4.95

Layers of Fresh Fruit, Nancy's Low Fat Yogurt and Organic 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 DISH 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 DISH Housemade Granola served in a clear cup with a lid.

Carafe of Coffee – \$12.00 Serves 8 to 10

Local Wood-Fire Roasted Coffee! 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 Wood-Fire 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. Choose 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 Bread Crumbs, then Baked to Bubbly Perfection. It's the Ultimate Comfort Food!

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, sprinkled with Pecorino Romano Cheese and Chopped Italian Parsley.

Grilled Pesto Chicken and Pasta – \$9.95

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

The Lean Loaf – \$9.50

Ground Turkey mixed with our Secret Savory Ingredients then Baked to Perfection. Served with Smashed Red Skinned Potatoes. Soul Satisfying!

Middle Eastern Chicken – \$10.50

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

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 – \$11.95

Crusty Grilled Marinated Free Range Pork 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.

Manicotti – \$10.50

Ricotta and Mozzarella cheeses are combined with Fresh Spinach and/or our signature Italian sausage stuffed into Fresh Manicotti Pasta and baked in a homemade Marinara Sauce.

BBQ Pulled Pork – \$10.95

Slow Cooked Pork Shoulder with our signature BBQ Sauce, Red Cabbage Slaw, Onion Buns and Potato Salad.

Cheese & Chicken Enchiladas – \$10.95

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

Chicken & Skirt Steak Fajita Bar – \$11.95

Dry rubbed Chicken and Skirt Steak, grilled to perfection. Served with Flour Tortillas, Roasted Bell Peppers, Spanish Rice, Shredded Cheese, Sour Cream and Salsa.

Popular Lunch Platters

Grilled Rubbed Tri-Tip Platter – \$13.50

Dry Rubbed Creekstone Farms Tri Tip. Sliced and served with Herbed Country Red Potato Salad, DISH Horseradish Cream, Dijon Mustard & Fresh Baked Rolls.

Herbed Grilled Chicken Platter – \$12.50

Marinated Boneless Chicken Breasts. Served with Greek Salad, our Signature Feta Herb Pesto and Pita Bread.

Grilled Meat Supreme – \$12.75

Dry Rubbed Creekstone Farms Tri Tip, Boneless Chicken Breast and assorted Artisan Sausages. Served with choice of side salad, Pita Bread, Rolls, Feta Spread, Horseradish, Dijon, Majjo and BBQ Sauce.

Grilled Flat Iron and Chicken Platter – \$13.00

Premium Grilled Flat Iron and Boneless Skinless Chicken Breasts. Sliced Tomato, Chopped Romaine Lettuce, Onion, Fresh Rolls and Pita Bread. Served with Mayonnaise, Dijon Mustard and our Signature Feta Herb Spread.

DISH Chicken or Tri-Tip Caesar Salad Platter – \$12.50

Grilled Chicken or Creekstone Farms Tri Tip, Crunchy Romaine Lettuce, Housemade Croutons and Shredded Romano Cheese with Our Secret Caesar Dressing and Garlic Cheese Bread

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, Artisan Bacon, Scallions, Feta Cheese, Hardboiled Free Range Egg and DISH Vinaigrette served with a Garlic Cheddar Twist.

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, Housemade 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 caramelly pleasure!

Decadent Brownies Plain, Walnut or Turtle

Rich, chocolate brownies with a touch of espresso. We add walnuts or pecans and caramel.

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.

Raspberry Almond Bars

A layer of almondy buttery shortbread, covered with raspberry jam, sliced almonds, and our secret almond ingredient. So satisfying and addictive!

Magic Carpet Bars

An old school treat with layers of graham cracker crumbs, sweetened condensed milk, chocolate chips, walnuts and coconut.

COOKIES

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

GIANT COOKIES – \$1.50 each

\$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 goopy snack.

Old School Oatmeal Cookies

A twist on traditional, we've added cranberries and currants for a chewy, satisfying treat.

SHORTBREAD

Our Famous Brown Sugar Shortbread Cookies. Buttery and Melt in your Mouth Delicious! Flavors include Plain, Lavender, Lemon Rosemary or Toasted Pecan

Large Squares \$1.50
Smaller Squares \$0.85
Bite Sized \$0.50

Our Old School Layer Cakes or Our Famous Cupcakes!

We do not limit number of cupcakes that may be purchased without an order. Flavors and quantities vary daily. If you know in advance that you cupcakes, we recommend placing an order to make sure you get what you want.

\$2.50 each or \$30 per dozen.
Minimum order of 12 per flavor please!

- Coconut
- Chocolate
- Carrot
- White Wine
- Red Velvet
- White Velvet
- Sweet Potato
- Pumpkin
- Lemon
- Buttermilk Nutmeg
- Vanilla Bourbon
- Banana

ALL LAYER CAKES ARE LIBERALLY FROSTED ON TOP AND IN THE MIDDLE.

6 inch Layer Cakes	\$24	Serves 6-8 people
8 inch Layer Cakes	\$36	Serves 12-16 people
10 inch Layer Cakes	\$60	Serves 16-24 people
12 inch Layer Cakes	\$72	Serves 30-45 people

Please give us at least 24 hours notice for all special orders, especially cakes!

For large orders, we would appreciate a week's notice!

HANDMADE PIES \$23 plus refundable \$6 deposit

All pies are made with the best ingredients and are made fresh, from scratch! Pies are available with a double crust, lattice top or crumble topping. Many are only available in season. Pies are baked in deep dish glass 9.5 inch pans.

Apple
Mixed Berry
Seasonal fruit (please call!)
Pumpkin
Tart Cherry
Chocolate Walnut or Hazelnut Tart

BREAKFAST GOODIES \$2.50 each, \$30 a dozen

SCONES

Unlike some scones that are called scones, our DISH scone is truly heavenly. DISH scones are light and flaky, with a memorable, craveable texture. You'll be back often.

Flavors vary daily, but watch for our Food Network Famous Coconut Almond, Cranberry White Chocolate, Currant Nutmeg and Lemon Ginger to name just a few. Order some for your next get together. These babies can be brought home frozen and baked off. Makes your home smell glorious!

BRAN MUFFINS \$2.50 each or \$30 a dozen

Not your grandma's bran muffin, all dense and heavy like. Nope. This one is my mama's version, all sweetness and light. Filled with currants and so fragrant, these dolls stay moist for days. The perfect thing to fuel your morning, or a great afternoon snack.

QUICK BREADS \$2.50 per slice or \$12 per loaf