

DISH CAFÉ & CATERING

Breakfast and Lunch Catering Menu

2017 Edition

FEATURED ON



DINERS, DRIVE-INS AND DIVES

VOTED **BEST CATERING COMPANY**
2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015
Reno News & Review

VOTED **BEST BREAKFAST IN NEVADA**
Food Network Magazine

ONE OF THE **BEST PLACES TO EAT IN RENO**
AOL Travel

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 strive to use local and/or organic produce and pride ourselves on the fact that we are one of the few— maybe the only— cafés in Reno that uses humanely raised, antibiotic- and hormone-free meats.

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 to better suit your budget, just let us know.

DISH

LOCAL FOOD MADE WITH LOVE

855 Mill Street • Reno, NV 89502

775.348.8264 (DISH Café)

775.848.3525 (after hours)

joe@dishcafecatering.com

www.dishcafecatering.com

FOLLOW us on Twitter



@nancydishingup

Monday through Friday 7am – 2:30pm
(kitchen closes at 2:15pm)

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Breakfast and Lunch Catering Menu

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Breakfast Favorites

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

The Pogo-Stick – \$5.95

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

The Bagel Bongo – \$5.95

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

Omelet Bar – \$10.95 plus Staffing Time (minimum 35 people)

Made on-site with Fluffy Free-Range Scrambled Eggs. Fillings include Applewood-Smoked Bacon, Roasted Red Peppers, Feta Cheese, Cheddar Cheese, Sautéed Mushrooms, Black Forest Ham and Salsa. Perfectly Roasted Potatoes and Seasonal Fruit are served on the side.



Belgium Waffles – \$10.95

Two Waffles, fresh Berries, Maple Syrup, Maple Bacon Compote & Butter.

The Scrambler – \$10.95 (minimum 20 people)

Fluffy Free-Range Scrambled Eggs with Cheddar Cheese, Perfectly Roasted Potatoes, Assorted Seasonal Fruit, Applewood-Smoked Bacon or Savory Sausage.

Hash and Stuff – \$10.95 (minimum 20 people)

Fluffy Free-Range Scrambled Eggs mixed with Perfectly Roasted Potatoes, Cheddar Cheese and Tasty Savory Sausage, Assorted Seasonal Fruit and Salsa.

DISH Breakfast Burritos – \$6.95

White, Wheat or Spinach Tortilla with Two Free-Range Eggs, Cheddar Cheese and Applewood-Smoked Bacon.

DISH Breakfast Sandwiches – \$6.95

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

Stuffed French Toast – \$39.95 Serves 10

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 – \$50.00 Serves 10

A Baked Breakfast DISH layered with French Bread, Free-Range Eggs, Fresh Herbs, Onions, Cheddar Cheese, Milk and Cream. Choose from Savory Sausage, Applewood-Smoked Bacon or Vegetarian.

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

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

Frittata – \$44.95 Serves 10

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

Seasonal Fruit Platter – \$4.00

A Beautiful Selection of Seasonal Fruit. Add Nancy's Low-Fat Yogurt with DISH Granola for an additional \$2.95 per person.

Coffee Cake, Seasonal Fruit and Coffee – \$6.95

Cardamom-Spiced Cake made with Sour Cream, Yogurt and Organic Ingredients paired with Seasonal Fruit and Locally Roasted Coffee.

Yogurt & Granola – \$3.95

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

Available Beverages – \$2.00

Orange Juice, Assorted Juice, Local Woodfire Roasted Coffee, Bottled Water



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Signature Lunch Options

Platters include assorted DISH Cookies and single serve drinks.

There is a minimum order of 15 people.

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We require at least 24-hour notice.



Grilled Rubbed Tri Tip Platter – \$13.50

Black Angus Tri Tip, sliced and served with either Herbed Country Red Potato Salad or Green Salad, DISH Horseradish Cream, Dijon Mustard & Fresh Baked Pretzel Rolls. As seen on Food Network.

Herbed Grilled Chicken Platter – \$12.50

Chicken Breast marinated in our signature Lemon Herb Marinade. Served with Greek or Green Salad, our Signature Feta Walnut Pesto and Pita Bread.

Grilled Meat Supreme – \$13.25

Black Angus Tri Tip, Chicken Breast marinated in our signature Lemon Herb Marinade, and assorted Artisan Sausages. Served with choice of Side Salad, Pita Bread, Rolls, Feta Walnut Pesto, Horseradish, Dijon, Mayo and BBQ Sauce.



DISH Chicken and Tri Tip (Make your own Salad) Salad Platter – \$12.50

Chicken and Black Angus Tri Tip, Crunchy Romaine Lettuce, Housemade Croutons, Feta Cheese, Cheddar Cheese, Tomatoes, Cucumbers, Assorted Nuts and Seasonal Fruit Options on the side with two dressing options, and Garlic Cheese Bread. **Our Most-Popular Catering Option.**

DISH Fajita Bar – \$13.50

Grilled, Spice-Rubbed Shredded Chicken and/or Skirt Steak. Served with your choice of Black Beans or Spanish Rice, Roasted Bell Peppers, Mixed Green Salad, Shredded Cheese, Salsa, Sour Cream and Flour or Corn Tortillas.

DISH Taco Bar – \$11.95

Grilled, Spice-Rubbed Shredded Chicken and/or Slow-Cooked Pulled Pork with Mild Chipotle Sauce. Served with Flour Tortillas, Tortillas Chips, Shredded Cheese, Salsa, Sour Cream, Shredded Romaine Lettuce and Mixed Green Salad.

DISH BBQ Supreme – \$13.25

Black Angus Tri Tip, Pork Shoulder (cooked for 8 hours until tender and falling apart) and/or Pulled Chicken with DISH Signature Spices Grilled to perfection. All served with the DISH Sweet and Smoky Sauce, Coleslaw, Potato Salad or Green Salad and Soft Buns.

DISH Baked Potato Bar – \$11.95 (minimum 20 people)

Baked Russet Potatoes, Sour Cream, Roasted Broccoli, Cheddar Cheese, Cheese Sauce, Bacon Bits, Turkey Chili and/or Vegan Chili. Served with Green Salad.



DISH BBQ Ribs and Tri Tip – \$12.95 (minimum 20 people)

Pork Back Ribs with our Signature BBQ Sauce and Black Angus Tri Tip, Cooked to perfection and Smothered in BBQ Sauce. Served with Pasta Salad, Potato Salad, Rolls and Butter.

DISH Roasted Turkey and Ham – \$13.50 (minimum 40 people)

Roasted, Brined Turkey Breast and Thighs. Baked Ham. Served with Mashed Potatoes with Roasted Garlic and Butter, Traditional Stuffing, Green Beans with Lemon Zest and Toasted Almonds, Cranberry Sauce and Green Salad.



Custom, Personalized Pizza Bar – \$13.00 (plus staffing)

Cooked onsite in our mini 900° F. portable pizza oven. Fresh Dough, fresh Ingredients and fire equals unparalleled, amazingly delicious pizza.

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DishCafeCatering

A GUIDE TO OUR MEATS

All are Premium, devoid of Antibiotics and Hormones

CHICKEN



Coleman Farms

TURKEY



Diestel Ranch

BLACK ANGUS TRI TIP, SKIRT STEAK



Creekstone Farms

PORK LOIN, SHOULDER, RIBS



Beeler's Farms

HAM, BACON, SAUSAGE



Niman Ranch




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DISH Hot Lunch Entrées

Single Entrée – Minimum 15 people
Two Entrées – Minimum 10 per Entrée
Three or More Entrées – Minimum 20 per Entrée
All prices per person unless otherwise noted.
At least 24-hour notice required.

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

DISH Award-Winning Cupcakes or Signature Dessert Bars can be added for an additional \$2.50 per person.

Homemade Lasagna – \$12.95

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

Baked Ziti with Meat Sauce – \$12.95

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

Grilled Chicken Breast with Pasta and Roasted Red Pepper Sauce – \$11.95

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 – \$12.95

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

Award-Winning DISH Meatloaf – \$12.95

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 – \$12.95

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

Manicotti – \$12.50

Ricotta and Mozzarella cheeses are combined with Fresh Spinach and/or our Signature Italian Savory Sausage stuffed into large Manicotti Pasta and baked in Homemade Marinara Sauce.

Pork Loin with Roasted Potatoes – \$13.50

Crusted Grilled Marinated Pork Loin with Rosemary-Roasted Red-Skinned Potatoes. Served with a Roasted Seasonal Vegetable or Fresh Green Salad.

BBQ Pulled Pork and/or Pulled Chicken – \$12.95

Slow-Cooked Pork Shoulder (and/or Pulled Chicken) with our signature BBQ Sweet and Smokey Sauce, Red Cabbage Slaw, Soft Buns and Mixed Green Salad or Potato Salad.

Cheese & Chicken Enchiladas – \$11.95

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

NEW

Roasted Chicken with a Traargon White Wine Cream Sauce – \$13.50

Tender, juicy Chicken Breast served with our amazing cream sauce and Roasted Vegetables and Salad.

NEW

Sunday Dinner Beef Sirloin – \$13.50

Perfectly roasted Niman Ranch Beef Sirloin. Served with Buttermilk Mashed Potatoes and Gravy, and Salad.



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DISH Desserts

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

BARS

\$2.75 each or a pan for \$44

Lemon Bars

Made with Fresh Lemons and a Shortbread Crust... a refreshing sweet treat.

PBJ Bars

Creamy Peanut Butter Cookie and Strawberry Jam layered with Peanuts.

Decadent Brownies

Rich, Triple Chocolate Brownies with a touch of Espresso.

Raspberry Almond Bars

Shortbread Cookie Crust with Amaretto, Raspberry Jam, Almond Paste and Almonds.

NEW Pecan Bars

NEW Reese's Peanut Butter Cup Bars

COOKIES

Molasses Crinkles, Chocolate Crinkles, Sugar Cookies

50 cents each or \$6/dozen

SHORTBREAD

\$1.75

A traditional treat made with Sweet Creamery Butter, Organic Flour, Brown Sugar and Vanilla. DISH Signature Shortbread can be made Plain, with Lavender or Lemon Rosemary. These shaped cookies can be custom-made and iced for your event.

GIANT COOKIES

\$11/half-dozen or \$21/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

Our favorite Sugar Cookie rolled in Cinnamon Sugar.

Joannie's Cookies

Oatmeal Milk Chocolate Chip Cookies with Toffee Bits.

OUR FAMOUS CUPCAKES

\$33/dozen

Frosted with our Signature Cream Cheese Frosting or Chocolate Buttercream

Coconut
Chocolate
Carrot
White Wine
Red Velvet
Pumpkin

CELEBRATION CAKES

We make delicious and amazing old-fashioned layer cakes.
Please call for pricing!