



CATERING MENU

900 Main Street Hartford, CT 06103
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www.dishbarandgrill.com

THANK YOU
FOR CHOOSING
DISH BAR & GRILL
TO CATER YOUR EVENT

**PLEASE NOTE THE FOLLOWING
GUIDELINES FOR ORDERING:**

- All orders require 48 hours notice
- All orders are subject to a 50% deposit which will be applied toward you balance
- A 15% service fee is added to all delivery orders
- Prices are subject to change due to seasonality

CANCELLATION POLICY

- A 50% cancellation fee will be charged for orders cancelled less than 24 hours prior to original delivery date and time

PAYMENT

- Payment made be made by cash, check, or major credit card (Visa, Mastercard, American Express, Discover)
- Dish Bar & Grill gift cards are available

Breakfast

small platter serves 6 - 8 / large platter serves 10 - 12

Seasonal Fruit Platter

honeyed yogurt • preserves

\$ 30 / \$ 45

Housemade Granola

assorted yogurt

\$ 21 / \$ 33

Viennoiserie Tray

croissant • pain au chocolat • scones • muffins

\$ 35 / \$ 52

Bagels & Lox

*Norwegian smoked salmon • brooklyn bagels
chive cream cheese • caper • red onion*

\$ 45 / \$ 65

Quiche

Lorraine

bacon • onions • gruyere cheese

\$ 30 / \$ 45

Florentine

leaf spinach • gruyere cheese

\$ 30 / \$ 45

Frittata

Italiano

hot sausage • roasted potato • garlic

\$ 30 / \$ 45

Market Vegetable

roasted pepper • mushroom • squash • goat cheese

\$ 30 / \$ 45

Lunch

small platter serves 6 - 8 / large platter serves 10 - 12

Salads

House Baked Breads & Rolls

black pepper honey butter

\$ 14 / \$ 22

Seasonal Mixed Greens

grape tomato • blue cheese • sherry vinaigrette

\$ 35 / \$ 55

Traditional Caesar Salad

garlic crouton • house dressing • shaved Grana Padano

\$ 45 / \$ 65

Chop House Wedge

baby iceberg • russian dressing • crisp bacon bits

\$ 45 / \$ 65

Roasted Chicken Cobb

*romaine • chive • tomato • avocado
bacon • blue cheese • buttermilk dressing*

\$ 55 / \$ 85

Asian Shrimp Noodle

soba noodle • grilled shrimp • sesame soy dressing

\$ 65 / \$ 105

Sandwiches

*all sandwiches served with house kettle chips,
mustard, mayonnaise and pickles*

Ham & Cheese Baguette

Black Forest ham • swiss cheese • sweet butter • tomato

\$ 45 / \$ 65

Roasted Vegetable Baguette

roasted pepper • portabella mushroom • squash • aged goat cheese

\$ 45 / \$ 65

Prime Rib of Beef

*rare prime rib • shaved red onion •
fontina cheese • horseradish sour cream • kaiser roll*

\$ 65 / \$ 105

Lunch

small platter serves 6 - 8 / large platter serves 10 - 12

Tuna Nicoise on Roll

*yellowfin tuna salad • green beans • kalamata olive
roasted tomato • hard boiled egg • potato creme fraiche*
\$ 65 / \$ 105

California Club

*shaved "fried" turkey • avocado • tomato • bacon
alfalfa sprouts • mayonnaise • seven grain bread*
\$ 45 / \$ 65

Sage Allen Chicken Salad on Roll

*poached white meat chicken • celery root • red grapes
walnuts • lemon mayonnaise • seven grain bread*
\$ 45 / \$ 65

Lunch Box

Choice of Sandwich:

Ham & Cheese Baguette

California Club

Roasted Vegetable
Baguette

Sage Allen Chicken Salad
on Roll

Kettle Chips
Cookie
Soda / Water

\$ 14

Entrees

minimum 6 people

Pasta

Penne Fresca

*garlic • olive oil • fresh tomato • basil
shaved Grana Padano • penne pasta*

\$ 12 per person

Orecchiette Rose

*sweet sausage • spring peas • vodka tomato cream sauce
pecorino romano • orrechiette pasta*

\$ 14 per person

DISH Mac 'n Cheese

*Black Forest Ham • caramelized pearl onion
elbow pasta • four cheese sauce*

\$ 14 per person

Mains

Pan Roasted Organic Chicken

melted root vegetable • pan gravy

\$ 14 per person

Braised Short Rib of Beef

natural jus • crunchy peas

\$ 20 per person

Cedar Roasted Salmon Filet

parsley gremolata • lemon butter

\$18 per person

Pulled Pork Platter

blue cheese coleslaw • cornbread • hot sauce

\$ 16 per person

Entrees

small platter serves 6 - 8 / large platter serves 10 - 12

Sides

Mashed Yukon Gold Potatoes

\$ 22 / \$ 35

Crispy Garlic Mashed Potatoes

\$ 22 / \$ 35

Creamed Spinach

\$ 30 / \$ 45

Baked Semolina Dumplings

Grana Padano cheese

\$ 30 / \$ 45

Roasted Asparagus

sherry vinaigrette

\$ 35 / \$ 55

Blue Cheese Cole Slaw

\$ 30 / \$ 45

Housemade Potato Salad

celery • red onion • egg

\$ 22 / \$ 35

Brooklyn Style Hash Browns

\$ 22 / \$ 35

Roasted Baby Vegetables

\$ 45 / \$ 65

Cocktail Party

small platter serves 6 - 8 / large platter serves 10 - 12

Platters

Kettle Potato Chips

whipped blue cheese

\$ 22 / \$ 35

Greenmarket Crudite Platter

bagna cauda • salsa verde

\$ 35 / \$ 55

Charcuterie & Cheese

chef selected cured meats • artisanal cheeses

crostini • appropriate condiments

\$ 60 / \$ 90

“Modern” Raw Bar

jumbo shrimp cocktail and assorted seafood cocktails in ready to eat servings served with appropriate condiments

\$ 120 / \$ 180

Hors D'Ouevres

prices are per piece • minimum 12 people

caprese skewers \$ 1.5
grape tomato • mozz • basil

smoked salmon blini \$ 2
salmon roe

beef wrapped asparagus \$ 2.5
blue cheese

goat cheese gougeres \$ 1.5

mushroom crostini \$ 2

crispy chicken skewers \$ 1.5
ranch dressing

heirloom tomato crostini \$ 1.5

fruit skewers \$ 1.5
wrapped in country ham

mini cheeseburgers \$ 2
tomato • pickle

california crab roll \$ 2.5
avocado • cucumber • sprouts

tortilla espanola \$ 1
garlic aioli

chicken liver pate \$ 2
crostini

yellowfin tuna tataki \$ 2.5
wasabi cream • tobiko caviar

mini tomato “burger” \$ 2.5
arugula • balsamic reduction

roasted new potato \$2.5
creme fraiche • caviar

devils on horseback \$ 2
dates • blue cheese • bacon

Desserts

small platter serves 6 - 8 / large platter serves 10 - 12

Seasonal Fruit Platter

yogurt dipping sauce • cilantro syrup

\$ 30 / \$ 45

Housemade Cookie Platters

choice of 3

\$ 35 / \$ 55

chocolate chip
oatmeal raisin
chocolate white chocolate chip
peanut butter
snickerdoodles
fudge brownies

Housemade Cupcake Platters

choice of 3

\$ 35 / \$ 55

vanilla with chocolate frosting
devil's food
red velvet
key lime
german chocolate
boston cream