



Brunch

brunch buffet

Greenmarket Scramble

local vegetables + leaf spinach + boursin cheese

Cinnamon Malted Waffles

Belltown Orchard peaches + salted caramel

Warm Buttermilk Biscuits with Honey Butter

Scrambled Eggs

Housemade Corned Beef Hash

Applewood Smoked Bacon

Cottage Fries

Maple Breakfast Sausage

Fresh Fruit & Housemade Granola

Yogurt

Coffee, Tea and Juices

\$25.00 per person

plus 6.35 %CT state sales tax and 20 %gratuity



Dinner Package 1

Family Style Appetizers

Sweet Tea Fried Chicken Skewers with Black Pepper Honey
Kettle Cooked Potato Chips with Cheddar Fondue
Gulf Shrimp Cocktail with Green Goddess Dipping Sauce

Guests Choice of Salad

Mixed Local Field Lettuces
fines herbs + sherry vinaigrette

Artisan Gem Salad
shaved radish + Russian dressing + bacon bits + hard boiled egg

DISH Bread

Guest Choice of Entree

Pan Seared Atlantic Salmon Filet
spring vegetable fried rice + soy yuzu glaze

Chicken & Waffles
savory corn and sage waffle + sriracha maple + natural jus

Grilled New York Strip Steak
yukon potato puree + asparagus + sauce bordelaise

Heirloom Tomato Pie
roasted tomato + fontina cheese + basil pesto + housemade ricotta

Gemelli Bolognese
braised beef, veal & pork + tomato fondue + liuzzi ricotta

Guests Choice of Dessert

Vanilla Agave Creme Brulee

S'Mores
chocolate brownie + toasted marshmallow cream + graham cracker ice cream

\$ 50.00 per person
plus 6.35 CT state sales tax and 20% gratuity

unlimited house wine and bottled beer for three hours
Additional \$20.00 per person

unlimited open bar for three hours
Additional \$40.00 per person

A confirmed count is required 48 hours prior to event. DISH Bar & Grill will bill for this confirmed count
In the event that count is not confirmed, Dish Bar & Grill will bill for number of guests outlined in this proposal
A credit card is required to hold date for event. If event is cancelled with less than one weeks notice prior to event a 50% cancellation fee will apply.



Dinner Package 2

Family Style Appetizers

Crispy Meatballs with Tomato Fondue
Sweet Tea Fried Chicken Skweres with Black pepper Honey
Kettle Cooked Potato Chips with Cheddar Fondue
Maine Lump Crab Cakes with Spicy Remoulade

Guests Choice of Salad

Mixed Field Lettuces
grape tomato + crumbled blue cheese + aged sherry vinaigrette

Caesar Salad
shaved romaine + garlic crouton + crispy Grana Padana

DISH Bread

Guests Choice of Entree

Grilled 8 oz. Filet Mignon
yukon potato puree + asparagus + sauce bordelaise

Mignon of Ahi Tuna
wasabi mashed potato + braised bok choy + soy yuzu glaze

Grilled Center Cut 'Pig' Chop
pulled pork hash + carolina gold barbecue sauce

Chicken & Waffles
malted waffle + sriracha maple + gravy

Maine Divers' Scallops
celery root puree + dill + crisp parsnips

Heirloom Tomato Pie
roasted tomato + fontina cheese + basil pesto + housemade ricotta

Guests Choice of Dessert

Vanilla Agave Creme Brulee

S'Mores
fudge brownie + marshmallow cream + graham cracker ice cream

\$55.00 per person

plus 6.35% CT state sales tax and 20% large party charge

unlimited house wine and bottled beer for three hours
Additional \$20.00 per person

unlimited open bar for three hours
Additional \$40.00 per person

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Dinner Package 3

Family Style Appetizers

Braised Veal Meatballs with Tomato Fondue
Local Squash Hummus with Market Vegetable
Sweet Tea Fried Chicken Skewers with Black Pepper Honey
Maryland Lump Crab Cakes with Spicy Remoulade
Gulf Shrimp Cocktail with Horseradish Cocktail Sauce

Guests Choice of Salad

Mixed Field Lettuces

grape tomato + crumbled blue cheese + aged sherry vinaigrette

Caesar Salad

shaved romaine + garlic crouton + crispy Grana Padana

DISH Bread

Guests Choice of Entree

Steak Frites

Allen Bros. NY Strip steak + hand cut fries + green peppercorn sauce

Surf & Turf

6 oz. petite filet mignon + grilled shrimp + Maine diver scallop + yukon potato puree + bordelaise

Mignon of Ahi Tuna

wasabi mashed potato + braised bok choy + soy yuzu glaze

Grilled Center Cut 'Pig' Chop

pulled pork hash + carolina gold barbecue sauce

Chicken & Waffles

malted waffle + sriracha maple + natural jus

Maine Divers' Scallops

celery root puree + dill + crisp parsnips

Gemelli Bolognese

braised beef, veal and pork + tomato fondue + liuzzi ricotta

Heirloom Tomato Pie

roasted tomato + fontina cheese + basil pesto + housemade ricotta

Guests Choice of Dessert

Vanilla Agave Creme Brulee

S'Mores

fudge brownie + marshmallow cream + graham cracker ice cream

\$75.00 per person

plus 6.35% CT state sales tax and 20% large party charge

**unlimited house wine and bottled beer for three hours
Additional \$20.00 per person**

**unlimited open bar for three hours
Additional \$40.00 per person**

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Family Style

Family Style Apps

Vegetable Quesadilla with Guacamole
local vegetables

Sweet Tea Fried Chicken Skewers
black pepper infused honey

Kettle Cooked Potato Chips
grilled farmhouse cheddar fondue

Crispy Dayboat Calamari

Family Style Salads

Slow Roasted Tomato and Mozzarella Salad
fresh basil + extra virgin olive oil

Caesar Salad
shaved romaine + garlic crouton + crispy Grana Padana

DISH Bread

Family Style Entrees

Coffee Roasted Tenderloin of Beef with Horseradish Sour Cream

Baked Stuffed Shrimp with Sauce Americain

Chicken Parmigiana with Provolone and Marinara

Spaghetti with Marinara Sauce

DISH Mac n' Cheese
country ham + caramelized onion + Elvis sauce + toasted breadcrumb

Yukon Gold Potato Puree

Roasted Asparagus

Mini Chocolate Cream Pie, Brownies, Cookies

\$55.00 per person for food

plus 6.35 %CT state sales tax and 20% service charge

unlimited house wine and bottled beer for three hours
Additional \$20.00 per person

unlimited open bar for three hours
Additional \$40.00 per person

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50 %cancellation fee will apply.



Happy Hour

Cheeseburger Sliders
cheddar cheese + dill pickle

Three Cheese & Vegetable Quesadilla
pico de gallo

Chicken Skewers
sweet tea fried chicken + honey drizzle

Assorted Flatbreads
NY style + bacon cheeseburger

Kettle Cooked Potato Chips
farmhouse cheddar fondue

Mac n' Cheese Elvis Bites
caramelized onion + pit ham

\$ 20.00 per person for food
excludes 6.35% CT State sales tax and 20% gratuity

unlimited house wine and bottled beer for three hours
Additional \$20.00 per person

unlimited open bar for three hours
Additional \$40.00 per person

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Lunch Package 1

Family Style Starters Upon Arrival

Kettle Cooked Potato Chips
farmhouse cheddar fondue

DISH Bread

Guests Choice of Entree

Roasted Turkey Club Wrap

peppered bacon + avocado + tomato + lettuce + avocado + whole wheat tortilla

Chicken Cobb Salad

buttermilk fried chicken + romaine + blue cheese + tomato + avocado + bacon + red onion + ranch dressing

Pan Seared Atlantic Salmon

ginger fried rice + fried egg + soy yuzu glaze

Maryland Lump Crab Po' Boy

vinegar slaw + spicy remoulade

Deep DISH Tomato Pie

slow roasted tomatoes + fontina cheese + basil pesto + liuzzi ricotta

Grilled Shrimp Goddess Salad

asparagus + haricot vert + avocado + arugula + goddess dressing

DISH Mac 'n Cheese

country ham + caramelized onion + Elvis sauce

Sage Allen Chicken Salad

whole wheat toast + celery + grapes + lettuce + tomato

Blackened Swordfish Taco

flour tortilla + shaved cabbage + pico de gallo + tomatillo jalapeno sauce

DISH Cheeseburger

prime 8 oz. burger + cheddar + lettuce + potato bun

Dessert

Cookies and Brownies

Soft Drinks, Coffee and Tea Service

\$30.00 per person

plus 6.35% CT State sales tax and 20% gratuity

unlimited house wine and bottled beer for three hours
Additional \$20.00 per person

unlimited open bar for three hours
Additional \$40.00 per person

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Lunch Package 2

Family Style Starters Upon Arrival

Crispy Fried Green Beans with Wasabi Ranch Dipping Sauce
Gulf Shrimp Cocktail with Horseradish Cocktail Sauce
Sweet Tea Chicken Skewers with Black Pepper Honey

DISH Bread

Guests Choice of Appetizer

The Kitchen Sink

shaved romaine + tomato + cucumber + mixed beans + feta cheese + crispy tortilla+ balsamic vinaigrette

Caesar Salad

shaved romaine + garlic crouton + crispy Grana Padana

Guests Choice of Entree

Kung Pao Shrimp

gulf shrimp + sesame + chili pepper + scallion + peanut

Chicken & Waffles

savory corn & sage waffle + sriracha maple + natural jus

Gemelli Bolognese

braised veal, beef and pork + tomato fondue + housemade ricotta

Maryland Lump Crab Po' Boy

vinegar slaw + spicy remoulade

Deep DISH Tomato Pie

slow roasted tomatoes + fontina cheese + basil pesto + liuzzi ricotta

Steak Frites

grilled hanger steak + brandy peppercorn sauce + house cut fries + tomato aioli

Maine Lobster Mac 'n Cheese

four cheese Elvis sauce + toasted breadcrumb

Pan Seared Atlantic Salmon

ginger fried rice + fried egg + soy yuzu glaze

Dessert

Vanilla Agave Creme Brulee

S'Mores

fudge brownie + graham ice cream

Soft Drinks, Coffee and Tea Service

\$45.00 per person

plus 6.35% CT State sales tax and 20% gratuity

unlimited house wine and bottled beer for three hours

Additional \$20.00 per person

unlimited open bar for three hours

Additional \$40.00 per person

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Reception

Cheeseburger Sliders
aged cheddar + housemade pickles

Crispy Meatballs
tomato fondue + reggiano parmigiano

Sweet Tea Fried Chicken Skewers
black pepper honey

Maine Lobster Roll Sliders
celery salt + aioli

Kettle Cooked Potato Chips
cheddar fondue

Assorted Charcuterie & Cheese Display

Maryland Lump Crab Cakes
spicy remoulade

Mushroom and Boursin Cheese Tart
pastry crust

Dish Mac 'n Cheese
monterey jack + Elvis sauce + onion

Assorted Miniature Housemade Desserts
including Chocolate Cream Pie, Brownies and Cheesecake Parfaits
(additional \$7.00 per person)

\$ 40.00 per person for food

excludes 6.35% CT State sales tax and 20% gratuity

unlimited house wine and bottled beer for three hours
Additional \$20.00 per person

unlimited open bar for three hours
Additional \$40.00 per person

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