



DISH

CATERING
MENU



DISH REWARDS CLUB

join our corporate loyalty program!

dish catering wants to reward both our new and loyal corporate customers!
receive 5% back in credit each quarter on your dish catering food and beverage total*

rewards for quarters one, two, and three must be used before December 31st of that year
rewards for the fourth quarter will roll over to the following calendar year

*restrictions apply, please consult your sales coordinator for details

HOW TO ORDER

PLACE YOUR ORDER

ph 860.249.3474

email dish@dishbarandgrill.com

OFFICE HOURS

monday through friday 10am to 6pm

weekend ordering is available

DISH RESTAURANT GROUP

900 Main Street

Hartford, CT 06103

WHEN SHOULD I PLACE MY ORDER?

as soon as you are ready!

WHEN IS MY GUEST COUNT DUE?

your guaranteed minimum guest count is due 5 days prior to your event. if you are placing an order less than 5 days before the event, the guaranteed count is due at the time of booking. Guest count increases are accepted until noon two business days prior to your event date.

HOW DO I CONFIRM MY ORDER?

once you have provided your menu, a contract will be e-mailed to you. to officially confirm your order, a signed copy of your contract and an initial deposit will be required.

ARE THERE ANY ADDITIONAL FEES?

all catering orders will incur a 10% service charge. deliveries outside of a 5 mile radius will incur a delivery fee.

I HAVE GUESTS WITH DIETARY RESTRICTIONS!

as you are reading through our menu you will notice we have conveniently labeled items for the most popular dietary restrictions.

if you have a guest with additional allergies, please speak with our staff. We would be happy to assist!

GF GLUTEN FREE OR GLUTEN FREE OPTIONAL

V VEGETARIAN

VG VEGAN

WHAT IS INCLUDED WITH MY ORDER?

our menus come complete with plastic dinnerware disposable utensils, a buffet table cover, and the equipment necessary to serve your chosen menu.

heavy duty (clear plastic) may be added for \$3.00 per guest.

I NEED ADDITIONAL RENTAL ITEMS!

please speak with our staff, they would be happy to guide you.

ORDER MINIMUMS

corporate accounts

monday – friday minimum order is \$250

private accounts

monday – friday minimum order is \$400

weekend orders are available upon request and availability.

STANDARD DELIVERY WINDOW

monday – friday 9:00am – 6:00pm

orders with delivery times before 9:00am or after 6:00pm will be subject to an additional charge.

DELIVERY AND PICK UP

standard orders will be delivered

30 – 45 minutes prior to the meal time you provide.

orders with more extensive setup may require an earlier delivery time.

equipment pick up for corporate accounts will be the same business day. equipment pick up for private accounts will be the next business day.

STAFFING

\$150 per staff – includes 3 hours of service

(to be a guest at your own party we recommend these staffing additions: 1 per 25 guests)

CANCELLATION

two days prior, before 1:00pm – no charge

day prior, after 11:00am – full charge

day of – full charge

FREE DELIVERY !

within 2 miles of
Downtown Hartford

LUNCH

THE SANDWICH BOARD BUFFET
includes three sandwich varieties, two sides
and your choice of lemonade or iced tea
gluten free bread available + \$3. per person

RARE SIRLOIN OF BEEF
green leaf lettuce, roasted tomatoes and
boursin cheese on crusty baguette

CABALLERO
grilled marinated beef with chimichurri
and portabella mushrooms in a tomato wrap

CHICKEN CAESAR
chopped romaine leaves and grilled chicken
with parmesan dressing in a tortilla wrap

GRILLED PESTO CHICKEN
monterey jack, green leaf lettuce
and pesto aioli on crusty baguette

ROASTED TURKEY BLT
honey mustard dressing on seven grain bread

SANTA FE WRAP
roasted turkey, stewed black beans, cheddar
and leaf lettuce in a tortilla wrap

SAGE ALLEN CHICKEN SALAD
poached chicken salad with mayonnaise,
roasted grapes, celery and tomato on whole wheat

AHI TUNA WRAP
poached ahi tuna with mayonnaise, cucumber
tomato and leaf lettuce in a flour tortilla

CHILLED NEW ENGLAND LOBSTER ROLL +\$6.00

GRILLED ATLANTIC SALMON CLUB WRAP
atlantic salmon, bacon, lettuce, tomato
and aioli on a french baguette

HUMMUS WRAP 
hummus, chiffonade romaine, cucumbers,
tomatoes and tabouli in a tortilla wrap

KITCHEN SINK WRAP 
feta, tomatoes, cucumber, mixed beans and romaine
with balsamic dressing in a tortilla wrap

BALSAMIC GRILLED PORTABELLA
fresh mozzarella, roasted red peppers
and basil aioli on a french baguette

CUBAN SANDWICH
sliced pork, ham, swiss, tomatoes, dill pickles,
lettuce and dijon mayonnaise on a cuban roll

ITALIAN GRINDER
salami, prosciutto, capicola with caramelized
onions and red wine vinaigrette on focaccia

SHAVED PIT HAM
with american cheese on a ciabatta roll

WHITE MEAT CHICKEN SALAD
on a bulkie roll

WHITE ALBACORE TUNA SALAD
on a bulkie roll

under 25	\$19.95
between 26-74	\$18.95
over 75	\$17.50

THE SANDWICH BOARD BUFFET SIDES

please select two of the following sides

SIMPLE GREENS WITH SHERRY VINAIGRETTE  

ELBOW PASTA SALAD 

POTATO SALAD WITH EGG, RED ONION AND PICKLES

HOUSE COOKED POTATO CHIPS 

ROASTED BROCCOLI SALAD  

CREAMY COLE SLAW  

TOASTED QUINOA SALAD  

BROWN RICE SALAD WITH TOMATO AND CILANTRO 

NEW ENGLAND CLAM CHOWDER + \$4.

VIETNAMESE NOODLE SALAD + \$3. 

GRILLED MARKET VEGETABLES + \$4.  

THE SLIDER BAR

please choose two mini sandwich varieties,
add a third variety for \$1.50 per guest

includes: house potato salad,
creamy coleslaw, chocolate chip cookies
and fudge brownies. choice of lemonade, iced tea,
or bottled water

roast top sirloin, leaf lettuce on a soft potato roll
smoked turkey BLT on soft potato roll
sage allen chicken salad on a soft potato roll
pesto grilled chicken with roasted tomato on a baguette
pit ham and swiss on a soft potato roll
deviled ham on a soft potato roll
shrimp salad with dill in a tortilla wrap
country style egg salad on a soft potato roll
white albacore tuna salad, green leaf,
in a tortilla wrap
cucumber hummus wrap
italian grinder on a baguette

under 25	\$15.50
between 26-74	\$15.00
over 75	\$14.75

MEETING BREAK

SWEET, SALTY AND SPICY V

individual paper sacks filled with pretzels,
sweet glazed walnuts, cajun snack mix,
chocolate raisins and house made kettle corn

per guest \$6.50

the DISH CHEESE PLATTER V

french brie, smoked gouda, cheddar and danish
fontina cheese, assorted crackers and wafers,
garnished with seasonal fresh fruit

small, serves 20-30	\$75.00
large, serves 35-45	\$125.00

HUMMUS, CRUDITÉ AND PITA PLATTER VG

traditional garlic hummus, fresh vegetable crudité,
roasted eggplant dip, crisp pita chips

small, serves 20-30	\$75.00
large, serves 35-45	\$125.00

SEASONAL CUT FRUIT V

honeydew melon, cantaloupe, pineapple,
apple, grapes and lemon yogurt dip

small, serves 20-30	\$65.00
large, serves 35-45	\$85.00

BOXED LUNCH

SANDWICH BOARD BOX LUNCH

**includes a sandwich, premium potato chips,
house baked cookie, whole seasonal fruit
and a bottle of water**

please select two sandwiches from
the sandwich board buffet

under 25	\$12.50
between 26-74	\$12.00
over 75	\$11.50

SALAD BOX LUNCH

**includes a salad, whole seasonal fruit,
and a bottle of water**

HOUSE COBB SALAD GF

applewood smoked bacon, avocado, grilled chicken,
tomato, hard boiled egg, red onion, avocado and blue
cheese on a bed of romaine, buttermilk ranch dressing

CHEF'S SALAD GF

ham, chicken, swiss cheese, tomatoes, ,
cucumbers, red onion, olives and hard boiled eggs
over greens with sherry vinaigrette

CHICKEN CAESAR SALAD

grilled chicken breast, garlic croutons, romaine
lettuce, caesar dressing and parmesan cheese

under 25	\$14.00
between 26-74	\$13.50
over 75	\$13.00

SMALL BITES

all small bites are priced by the dozen

CHICKEN TIKI SLIDERS \$20.
tikka masala, minted yogurt, naan bread

CRISPY CHICKEN SLIDER \$21.
apple cole slaw, honey mustard, soft potato bun

KUNG PAO CHICKEN WINGS \$24.
szechuan peppercorn, peanuts, spicy ma la sauce

PULLED CHICKEN QUESADILLAS \$18.
aged cheddar, green apple, smoky barbecue sauce

PORCINI & BEEF TARTARE CROSTINI \$26.
hand cut tenderloin , porcini mushroom, mustard cream

BEEF WELLINGTON \$32.
pastry wrapped filet, mushroom duxelle, bearnaise sauce

BACON CHEESEBURGER SLIDERS \$22.
cheddar, smoky bacon, housemade pickles, potato bun

PETITE MEATBALL SUBS \$24.
housemade beef & pork meatballs, provolone, tomato ragu

MAUI ONION FLATBREAD \$18.
gryere cheese, ricotta, pecorino, olive oil

PULLED PORK BISCUITS \$22.
housemade biscuits, bbq sauce, carolina slaw, jalapeno

HAWAIIAN FLATBREAD \$20.
pineapple, fresh mozzarella, jalapeno pesto, prosciutto

AHI TUNA CRACKERS \$32.
sushi grade tuna, vinegared rice, organic seaweed

LOBSTER CLUB SANDWICHES \$38.
chilled lobster salad, tomato, lettuce, brioche bun

COCONUT POACHED SHRIMP SALAD \$32.
cucumber cup, chili cilantro dressing

STONE CRAB CLAWS \$Market Price
mustard dipping sauce, lemon

SHRIMP & CORN BLINI \$26.
sweet corn pancake, lime mousse

RICOTTA & ZUCCHINI FRITTERS \$18.
lemon aioli

TWICED BAKED YUKON GOLD POTATO \$20.
bacon, sour cream, cheddar, scallion

DEVILED EGGS \$20.
sriracha mayonnaise, smoky bacon

MARGHERITA FLATBREAD \$16.
fresh mozzarella, basil, tomato, olive oil, sea salt

WISEGUY FLATBREAD \$18.
tomato, mozzarella, sausage & mushroom

JERSEY BOY FLATBREAD \$18.
mozzarella, pepperoni, oregano, tomato, garlic

PB & J PORK BELLY BAO \$22.
steamed bun, grape jelly, spicy peanut sauce, cucumber

HOT BUFFETS

COMFORT COMBO

slow roasted chicken and dumplings,
four cheese Elvis mac and cheese,
mixed greens salad,
green beans, parker house rolls,
and whipped butter

under 25	\$19.50
between 26-74	\$19.00
over 75	\$18.00

FAJITA GRILL

grilled tequila lime marinated chicken and
beef flank steak, grilled peppers, caramelized
onions, monterey jack cheese, pico de gallo,
shredded lettuce, tortillas, stewed black beans,
southwest style rice
add guacamole + \$2.

under 25	\$19.50
between 26-74	\$19.00
over 75	\$18.50

FRANKLIN AVENUE

caesar salad, housemade beef and pork meatballs
simmered in tomato gravy, grilled Italian sausage
and peppers, baked ziti with ricotta, bread
and whipped butter

under 25	\$19.00
between 26-74	\$18.50
over 75	\$18.00

THE LIGHTER SIDE

grilled marinated chicken, poached shrimp
vietnamese noodle salad with mango,
peanuts, coconut, cabbage and watercress
in a spicy peanut dressing
soft baguette and whipped butter

under 25	\$24.50
between 26-74	\$24.00
over 75	\$23.00

SPRING FLING

pan seared atlantic salmon,
roasted chicken marbella
ginger fried rice with soy yuzu glaze,
lacinato kale salad with olive oil and lemon,
sauteed sugar snap peas, parker house rolls ,
whipped butter

under 25	\$24.50
between 26-74	\$24.00
over 75	\$23.50

UPPER DECK

seared tenderloin of beef, roasted sea bass with
olive oil and lemon, roasted fingerling potatoes,
the Kitchen Sink salad, grilled asparagus,
parker house rolls with whipped butter

under 25	\$34.00
between 26-74	\$33.50
over 75	\$33.00

BISTRO BUFFETS

A LA CARTE

buffet includes: a choice of salad, two entrées, one starch, one vegetable and parker house rolls with whipped butter

PLEASE CHOOSE ONE SALAD

simple greens
mesclun greens with crumbled blue cheese, grape tomatoes and aged sherry vinaigrette

greek salad
feta, grape tomatoes, cucumbers, kalamata olives, mint, dill, red onion, romaine and red wine vinaigrette

the Kitchen Sink salad
romaine, feta, tomatoes, cucumbers, mixed beans balsamic vinaigrette

house caesar salad
chopped romaine lettuce, house caesar dressing, garlic crouton, crispy Grana Padana cheese

PLEASE CHOOSE TWO ENTRÉES
ADD A THIRD ENTRÉE +\$3.00

rigatoni bolognese with veal, pork and beef, tomato fondue and pecorino fondue

pan seared Atlantic salmon with pico de gallo

grilled organic chicken breast with salsa verde

chicken marbella
sautéed chicken breasts with apricots, roasted plums and spinach in a pan sauce with aged sherry vinegar

chicken marsala
pan seared chicken breast with wild mushrooms, marsala wine, fresh sage and a reduced demi glace

chicken piccata with roasted tomato, spinach and capers in a lemon, white wine butter sauce

braised beef bourguignon with pearl onions and roasted mushrooms

fusilli pasta with hot sausage in a pink vodka sauce

grilled pork shoulder steak with summer squash, buttermilk dressing

rigatoni alla norma with roasted eggplant, arrabiata sauce, fresh mozzarella and arugula

baked stuffed shrimp +\$4.00

shrimp piccata with roasted tomato, capers in a white wine, lemon butter sauce +\$2.00

roasted tenderloin +\$5.00
horseradish sour cream sauce
served room temp

coffee roasted New York sirloin +\$4.00
salsa verde

under 25 \$19.00
between 26-74 \$18.00
over 75 \$17.50

PLEASE CHOOSE ONE STARCH

yukon gold mashed potatoes

basmati rice

roasted yukon gold potatoes

PLEASE CHOOSE ONE VEGETABLE

roasted broccoli with sesame dressing

sautéed sugar snap peas

thin green beans with maitre'd butter

BUFFET ADDITIONS

the following dishes are designed to be served in addition to a buffet. please consult your sales coordinator regarding quantities. serves 10-12

braised beef & pork meatballs	\$43.00
rigatoni bolognese	\$43.00
grilled market vegetables GF VG	\$43.00
four cheese Elvis mac 'n cheese V	\$27.00
grilled sausage and peppers GF	\$40.00
chicken piccata with lemon wine sauce GF	\$75.00
chicken marsala GF	\$82.00
crispy fried jumbo chicken wings approx. 50 pieces	\$65.00
boneless chicken tenders	\$24.00
buffalo chicken dip and pita chips	\$40.00
broccoli rabe & hot sausage GF	\$32.00

VEGETARIAN, VEGAN + GLUTEN FREE

these are individual meals, prepared and packaged separately

PORTABELLA MEATLOAF VG sauteed garlicky greens, olive oil smashed yukon gold potatoes	\$24.00
VIETNAMESE NOODLE SALAD VG lo mein noodles, shaved cabbage, mango, peanuts, toasted coconut, watercress, carrot & avocado in a spicy peanut dressing	\$22.00
EGGPLANT CANNELONI VG GF riced cauliflower, lemon, roasted eggplant, basmati rice, roasted tomato, salsa verde	\$21.00
TRIPLE GARLIC MAZEMAN VG sun ramen noodle, black garlic, sugar snap peas, asparagus, garlic chips, shitake mushroom, bok choy	\$18.00

GF GLUTEN FREE OR GLUTEN FREE OPTIONAL

V VEGETARIAN

VG VEGAN

DESSERT

HOUSE BAKED BROWN BUTTER
CHOCOLATE CHIP COOKIES
\$22.00 per dozen

HOUSE BAKED
DOUBLE FUDGE BROWNIES
\$18.00 per dozen

KEY LIME PIE
WITH GRAHAM CRUST AND WHIPPED CREAM
\$24.00 per pie, serves 8

BUTTERMILK CHESS PIE
WITH MACERATED BLACKBERRIES
\$24.00 per pie, serves 8

GRANNY SMITH APPLE CRISP
WITH VANILLA WHIPPED CREAM
\$32.00 serves 18-20

ASSORTED MINI DESSERT PARFAITS
CHOCOLATE CREAM PIE WITH GRAHAM SOIL AND WHIPPED CREAM
CHEESECAKE WITH GRAHAM SOIL AND MACERATED FRUIT
BROWNIE S'MORES WITH MARSHMALLOW AND GRAHAM
\$18.00 per dozen

LOOKING FOR A SPECIAL CAKE?

WE WORK WITH THE LEADING BAKERIES
TO HELP YOU CHOOSE A CAKE FOR ANY
OCCASION

JUST ASK OUR FRIENDLY STAFF!

BEVERAGES

COLD BEVERAGES
pricing listed per guest

\$2.00 per guests unless otherwise noted

SNAPPLE ICED TEAS, ASSORTED

ASSORTED SOFT DRINKS
coke, diet coke, sprite, ginger ale

FLAVORED SELTZER

BOTTLED WATER \$1.00

HOT BEVERAGES
pricing listed per guest

\$3.00 per guests unless otherwise noted
includes creamers and assorted sweeteners

REGULAR COFFEE

DECAF COFFEE

ASSORTED TEAS