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

A confirmed count is required 48 hours prior to event. DISH Bar & Grill will bill for this confirmed count
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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

Charred Beef Tenderloin Sliders
boursin cheese + pickled red onion

Poached Pear and Melinda Mae Cheese Tartlets

Assorted Charcuterie & Cheese Display

Bossam Pork Lettuce Wraps
crispy rice + sweet chili sauce

Pulled BBQ Chicken
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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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

Caesar Salad
romaine + garlic croutons + Grana Padana

DISH Bread

Guest Choice of Entree

Pan Seared Atlantic Salmon Filet
ginger fried rice + soy yuzu glaze

Cast Iron Chicken Cutlet
buttermilk fried chicken + Melinda Mae cheese + La Quercia prosciutto + local spinach salad

Grilled New York Strip Steak
yukon potato puree + asparagus + brandy peppercorn sauce

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

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Dinner Package 2

Family Style Appetizers

Grilled Steak Skewers with Salsa Verde

Sweet Tea Fried Chicken Skewers 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 + brandy peppercorn cream sauce

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

Grilled Center Cut "Pig" Chop
sweet potato mofongo + Benton's bacon + sour orange glaze + fried farm egg

Cast Iron Chicken Cutlet
buttermilk fried chicken breast + Melinda Mae Cheese + La Quercia prosciutoo + local spinach salad

Maine Divers' Scallops
celery root puree + hazelnuts + salsa verde

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

Grilled Steak Skewers with Salsa Verde

Sesame Garlic Hummus with Market Vegetable and Crisp Pita
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 + hollandaise

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

Grilled Center Cut "Pig" Chop
sweet potato mofongo + Benton's bacon + sour orange glaze + fried farm egg

Cast Iron Chicken Cutlet
buttermilk fried chicken breast + Melinda Mae Cheese + La Quercia prosciutoo + local spinach salad

Maine Divers' Scallops
celery root puree + hazelnuts + salsa verde

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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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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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

Off Site Reception

Cheeseburger Sliders
aged cheddar + housemade pickles

Crispy Meatballs
tomato fondue + reggiano parmigiano

Sweet Tea Fried Chicken Skewers
black pepper honey

Charred Beef Tenderloin Sliders
boursin cheese + pickled red onion

Poached Pear and Melinda Mae Cheese Tartlets

Assorted Charcuterie & Cheese Display

Bossam Pork Lettuce Wraps
crispy rice + sweet chili sauce

Pulled BBQ Chicken Sliders
carolina slaw + remoulade

Sage Allen Chicken Salad Gougeres
celrey + aioli + grapes

Kettle Cooked Potato Chips
buttermilk ranch dipping sauce

Roasted Carrot Hummus
crisp pita + market vegetable + korean chili

Bentons Bacon Wrapped Scallops
honey mustard

Shrimp Cocktail Shooters
green goddess + lemon

Maryland Lump Crab Cakes
spicy remoulade

Wild Mushroom Bruschetta
beltane farms goat cheese

Market Fruit Kebabs
honeyed yogurt

Poached Chicken Wontons
asian slaw + plum bbq sauce

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