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**THE**  
**DELISH DISH**  
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CATERING & EVENTS

## Vegan Menu

*Our menu is only a sampling of what we can prepare. All sauces, marinades, dressings, and condiments can always be altered to fit your needs and wants. We're happy to customize any of these menus, or create one based on your needs and wants or specific party theme. **We accommodate vegetarian, vegan, and gluten-free diets on a daily basis. Just ask!** Call us at **859.250.0881** or e-mail Chef Mavis at **Mavis@thedelishdish.com** for your quote!*

### SNACKS AND DIPS

~Bar Snacks~

**Bourbon Pecans:** bourbon + brown sugar, the perfect bar snack (V)

**Herbed Olives:** House-preserved lemons, garlic, and fresh herbs (V,GF)

**Rosemary Cashews:** garlic and herbs make these cashews addictive (V, GF)

~Dips & Spreads~

**Black Bean & Corn Salsa:** hearty and flavorful salsa, colorful and perfect for your fiesta! (VEGAN, GF)

**Brussels Sprout Baba Ganoush:** a creamy dip with tahini and hazelnuts (GF)

**Pineapple-Mango Salsa:** sweet and spicy with a hint of habanero (GF)

**Roasted Eggplant Spread:** served with pita chips (GF)

**Roasted Tomato and Jalapeno Salsa:** the classic, with a twist (GF)

**Taco Shop Guacamole:** our house recipe (GF)

**Tehina Hummus:** Israeli-style hummus with house-made tehina sauce (VEGAN, GF)

### **Build Your Own Vegan Chip & Dip Bar**

You pick 2-5 dips and spreads, and we'll provide a variety of chips or veggies.

Choose from:

Brussels Sprouts Baba Ganoush, Black Bean & Corn Salsa, Black Olive Tapenade, Tehina Hummus, Mango-Pineapple Salsa, Pico de Gallo, Roasted Tomato Salsa, Roasted Tomatillo Salsa, or Taco Shop Guacamole

## APPETIZER BITES & PLATTERS

**Antipasti Platter:** herbed olives, roasted red pepper salad, pepperoncini, fire-roasted artichokes (GF)

**Butternut Squash Soup Shooters:** Healthy and delicious, It's the perfect autumn soup (GF)

**Classic Tomato Bruschetta:** vine-ripened tomatoes, fresh basil, garlic, olive oil, served with crostini

**Crudité with Tehina Hummus:** Our delicious, refreshing hummus tehina served with crisp, crunch vegetables for dipping. (VEGAN, GF)

**Deviled Potatoes:** a vegan version of our deviled eggs, but with potatoes! Yum! (GF)

**Cucumber Canapés:** Open-faced tea sandwich topped with creamy vegan dill spread and cucumber

**Fresh Fruit Skewers:** portable and adorable! (GF)

**Greek Salad Skewers:** cucumber, olive, cherry tomatoes, red onion, Greek marinade (GF)

**Hummus and Sundried Tomato Bites:** served in a cucumber cup (GF)

**Mini Black Bean & Sweet Potato Quesadillas:** served with our Taco Shop Guacamole

**Roasted Tomato-Basil Soup Shooters:** served in a shot glass (GF)

**Sweet Potato Crostini:** roasted garlic spread, lemon zest, capers, on a crostini

**Southern Pickled Vegetable Platter:** an assortment of house-marinated pickled veggies (GF)

**Thai Peanut Cups:** carrot, peanut sauce, sesame, & peanuts in a cucumber cup (GF)

**Watermelon Gazpacho Shooters:** Our fresh, summery take on the traditional, Spanish delicacy (GF)

## SALAD

**Harvest Salad:** pears, sunflower seeds, honey-black pepper balsamic (V, GF)

**House Side Salad:** roasted corn, cherry tomato, cucumber, red onion (V, GF)

**Kale-Apple Salad:** fresh sliced apples, poppy seed dressing, a house favorite! (V, GF)

**Strawberry Salad:** sliced strawberries, pecans, white balsamic (V, GF)

**Vegan Caesar:** our homemade vegan Caesar dressing with house-made croutons

## SOUPS, STEWS, AND CHILIS

*Available by the shooter, cup, or bowl.*

**Butternut Squash & Apple Soup:** a Delish Dish favorite, with a hint of curry (V, GF)

**Roasted Tomato & Basil Soup:** a house favorite, great for grilled cheese (GF)

**Watermelon Gazpacho:** a zesty, cold tomato-based summertime classic (GF)

## ENTREES

- Asian Sesame Noodles:** fresh julienned vegetables with soba in a peanut sauce (GF upon request)
- Cacio e Pepe:** a vegan take on the classic cacio e pepe (GF upon request)
- Cauliflower Tikka Masala:** This vegan take on the classic is bold, flavorful and rich (GF)
- Corn & Black Bean Stuffed Poblano Chiles:** Served with Tomatillo sauce
- Mushroom Pasta "Bolognese":** A hearty, plant-based alternative to the classic, Italian dish
- Pasta Primavera:** Colorful zucchini, yellow squash and cherry tomatoes nestle in this creamy vegan pasta (GF upon request)
- Pineapple-Fried Rice:** with Tofu, Cashews, and Seasonal Veggies
- Ratatouille:** this roasted vegetable medley makes a beautiful entrée (GF)
- Roasted Vegetable Lasagna:** roasted vegetables, house-made marinara & tofu ricotta
- Stuffed Shells with Tofu Ricotta:** stuffed with cheesy basil tofu ricotta, baked in garlic tomato sauce
- Thai Red Coconut Curry:** with cashews and seasonal vegetables (GF)
- Vegetable Curry:** thai tomato-based curry with sweet potatoes, peas, and broccoli (GF)
- Vegan Alfredo:** a creamy vegan spin on the classic Alfredo with broccoli

## SIDE DISHES

- Asian Roasted Broccoli:** Broccoli with Asian flare
- Asparagus with Lemon Dijon Vinaigrette:** a cool, crisp, and refreshing side dish(GF)
- Vegetarian Baked Beans:** the perfect accompaniment to BBQ (GF)
- Cilantro-Lime Rice:** simple, fresh, and delicious, perfect with tacos (GF)
- Creamy Vegan Coleslaw:** The perfect accompaniment to BBQ (GF)
- Olive-Oil Mashed Potatoes:** Fluffy, creamy mashed potatoes with a burst of garlic flavor(GF)
- Kale-Apple Salad:** fresh sliced apples, poppy seed dressing, a house favorite! (GF)
- Mashed Sweet Potatoes:** Sweet and flavorful with a hint of fresh thyme and maple-syrup(GF)
- Rice Pilaf:** Saffron-infused rice, carrots, and red bell pepper make this pilaf the life of the party(GF)
- Roasted Asparagus:** A springtime favorite with olive oil, butter, lemon and a sprinkle of parmesan
- Roasted Green Beans & Cherry Tomatoes:** glazed with balsamic vinegar (GF)
- Roasted Rainbow Carrots:** A fall favorite with a touch of fresh herbs (GF)
- Roasted Winter Vegetables:** Carrots, parsnips, squash, sweet potatoes, zucchini, bell pepper (GF)
- Rosemary Roasted Potatoes:** Comfort food at it's finest, a very elegant side dish (GF)
- Summer Vegetable & Corn Sauté:** Corn, zucchini, tomatoes, and fresh herbs liven up this sauté(GF)
- Tempeh Bacon Bourbon Brussels Sprouts:** Brussels Sprouts with savory tempeh bacon(GF)
- Turmeric Roasted Cauliflower:** fragrant with cumin, cilantro and mint (GF)
- Watermelon & Tomato Salad:** a summer favorite with fresh herbs (GF)
- Winter Vegetable Medley:** roasted seasonal vegetables, rosemary, garlic (GF)

## **VEGAN STATION IDEAS**

### **ASIAN VEGETABLE CURRY STATION**

Choose 1-3 curries and pair with white or brown rice, and naan bread upon request.  
Choice of: Vegetable Curry, Cauliflower Tikka Masala, or Chana Masala

### **CHIP and DIP BAR**

Combine up to 5 of our dips, salsas, guacamoles, and spreads to make a chip and dip bar that's uniquely you! We'll pair your dips with the appropriate chip or veggie!

### **FALAFEL BAR**

Our homemade falafel served with an assortment of toppings for your guests to build either a salad or a pita! Toppings include: Roma Tomatoes, Cucumber, Red Onion, Parsley, Lettuce, Feta, Tzatziki Yogurt and Israeli Hummus

### **VEGAN MASHED POTATO BAR**

Choose from mashed sweet potatoes or our olive oil-mashed potatoes (or both) served with a variety of fun savory & sweet toppings in martini glasses or mini bowls. Toppings include Vegan Mushroom Gravy, broccoli, chives, brown sugar, vegan mini marshmallows, and our Bourbon Barrel Stout Syrup.

### **SALAD BAR (GF)**

A tried-and-true classic, served with your favorite salad toppings and our homemade dressings. Great on it's own, or pair with homemade soup or our veggie wraps.

### **SLIDER BAR**

Served with vegan pretzel rolls, homemade pickles, and your choice of 2-3 slider options. Sliders are paired with specific sauces and toppings. Gluten-free buns upon request.

**SLIDER OPTIONS: Jackfruit Sliders:** tossed in one of our signature sauces (vegan, GF)  
Adobo, Apple Cider, Buffalo, DDQ, Impossible Beef Slider, Maple Espresso, or Yucatan Style

**TOPPINGS:** Vegan Coleslaw, Vegan Chipotle Mayo, Mango-Pineapple Salsa, Ketchup, Bread & Butter Pickles, or Tahini Sauce

### **TACO BAR**

Choose 2 or 3 fillings, 2-3 salsas or guacamoles, and pair with Cilantro-Lime Rice and Best Ever Black Beans. We'll include all the toppings, fixin's, and corn & flour tortillas. All fillings are gluten free!

**FILLINGS:** Adobo Jackfruit or Impossible Beef Picadillo; Cumin-Roasted Cauliflower; Mushroom & Corn; Potato, Poblano, & Corn

**SALSAS & GUACAMOLES:** Pico de Gallo; Roasted Tomato & Jalapeno Salsa (mild); Mango-Pineapple Salsa (medium); Roasted Tomatillo Salsa (medium to hot); Taco-Shop Guacamoles