



Appetizer Menu

*Our menu is only a sampling of what we can prepare. We can customize any of these items, or create one based on your needs 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 request a quote at www.TheDelishDish.com*

BOUNTIFUL PLATTERS

Antipasti Platter	marinated mozzarella, herbed olives and veggies, salami (GF)
Baked Brie	choice of sweet or spicy jam
Charcuterie Board	Made By Mavis Bull F.R.O.G. jam, mustards, cornichons, crostini
Cherry Bomb Cheesecake	Made by Mavis Cherry Bomb Jam
Fruit & Cheese Skewers	(V, GF)
Goat Cheese Terrine	pesto, sundried tomato, the ultimate cheese ball (V, GF)
Meat & Cheese Board	an assortment of sliced cheeses and Italian meats
Sliced Fruit & Cheese	American and European cheeses, sliced fresh fruit (V, GF)
Smoked Salmon Board	classic accompaniments: dill, capers, lemon, red onion (GF)
Smoky Bacon Jam	whipped goat cheese, crostini
Southern Vegetables	pickled in house (V, GF)
Sweet Basil Cheesecake	a gloriously savory cheesecake (GF)
Vegetable Crudités Platter	creamy hummus or Green Goddess dressing (V,GF)
Whipped Feta with Herbs	honey drizzle, crostini, pita (V)

THE MOTHERBOARD

An artfully displayed grazing table filled with thinly shaved Italian meats, an assortment of sliced cheeses, whipped feta dip, Made by Mavis Bull FROG and Peach Bellini Jams, stone-ground mustard, cornichons, crostini, crackers, fresh vegetable crudités, herb marinated olives, and hummus tahina

BAR SNACKS

Bourbon Pecans	(V)
Chipotle Maple Almonds	(V, GF)
Herbed Olives	(V, GF)
Rosemary Cashews	(V, GF)

DEVILED EGGS

Bacon-Jalapeno Deviled Eggs	(GF)
Classic Deviled Eggs	(V, GF)
Green Curry Deviled Eggs	Thai green curry, puffed corn (V, GF)
Kentucky Blue Deviled Eggs	bacon, blue cheese, crispy onions (GF)

(GF) gluten free; (V) vegetarian; lactose-free and vegan requests accommodated



DIPS, SPREADS, & SALSAS

Combine 3 to 5 dips to make a Chip & Dip Bar with a variety of chips, vegetables, and crackers!

WARM DIPS & SPREADS

Best Ever Beer Cheese	soft pretzel bites (V)
Cajun Crab Dip	(GF) with pita chips or GF crackers
Spinach-Artichoke Dip	pita chips or crostini (V)

COLD DIPS & SPREADS (VEGAN, GF)

Brussels Sprout Baba Ghanoush	tahini & hazelnuts
Beet & Ricotta Hummus	earthy, sesame
Corn & Black Bean Salsa	(medium)
Hummus Tahina	classic & creamy
Pineapple-Mango Salsa	(medium)
Roasted Tomato-Jalapeno Salsa	(mild)
Taco Shop Guacamole	(mild)
Tomato Habanero Salsa	(hot)

PINWHEELS & TEA SANDWICHES

Bite-Size Quiches	Ham & Cheddar; Cheddar & Red Pepper (V), Quiche Lorraine
Buffalo Chicken Pinwheels	bacon, blue cheese, cheddar, green onion
Cucumber Canapes	pumpnickel, dill spread, pimento (V, available vegan)
Cranberry-Feta Pinwheels	creamy filling with spinach & green onion, flour tortilla (V)
Reuben Pinwheels	corned beef, Swiss, sauerkraut, Russian dressing, flour tortilla
Pimento Cheese Triangles	Southern favorite with bacon and herbs
Santa Fe Pinwheels	green chile-cheese spread, olives, spinach, salsa (V)

SLIDERS & BISCUIT SANDWICHES

Banh Mi Sliders	marinated pork <i>OR</i> tofu, quick pickles, cilantro, sriracha mayo (V)
Beef & Blue Biscuits	sliced pepper steak, mini blue cheese biscuits, horseradish cream
Fried Chicken Mini Biscuits	mini chive biscuit, pan-fried chicken, chipotle mayo, B&B pickle
Ham & Jam Mini Biscuits	buttermilk biscuit, sliced ham, Made by Mavis Peach Bellini Jam
Italian Vegetable Slider	layered veggies, Italian vinaigrette, goat cheese (V)
Pesto Chicken Croissants	homemade pesto chicken salad, mini croissant, spring mix
Pepperoni Pinwheels	swirled with pepperoni & Parmesan
Pork & Apple Sliders	pork tenderloin, caramelized onions & apples, garlic aioli
Roast Beef Slider	thinly sliced roast beef, balsamic onions, lemon basil mayo
Turkey-Cranberry Sliders	Cranberry-Pear Chutney, goat cheese, Hawaiian bun

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Build Your Own Bruschetta Bar

Toasted crostini served with an assortment of savory and sweet toppings appealing to meat eaters and vegetarians alike! Toppings include: pepperonata, olive tapenade, whipped ricotta, prosciutto, charcuterie, goat cheese, artisan jam, pesto, and bruschetta

VEGAN BITES (V)

Black Bean & Sweet Potato Quesadillas	guac or salsa
Butternut Squash Soup Shooters	curry and sage
Buffalo Seitan Cups	vegan ranch
Classic Bruschetta	garlic crostini
Deviled Potatoes	vegan deviled eggs with potatoes! (GF)
Sun-Dried Tomato Hummus Bites	cucumber cup (GF)
Mushroom-Pecan Bites	(GF)
Thai Peanut Cups	carrot, sesame, peanuts, cucumber cup (GF, Vegan)
Watermelon Gazpacho Shooters	(GF, Vegan)

VEGETARIAN BITES (V)

Baked Brie Cups	Made by Mavis Cranberry Pear Chutney, pecans
Buffalo White Bean "Meatballs"	blue cheese or ranch
Cacio e Pepe Cheese Puffs	creamy herbed filling
Creamy Corn Jalapeno Poppers	cheddar, miso, scallions (GF)
Duet Caprese Skewers	classic & blackberry caprese skewers, balsamic
Eggplant "Meatballs"	(GF upon request)
Figs in a Blanket	honey & goat cheese
Goat Cheese & Apricot Truffles	pistachios, fresh herbs (V, GF)
Greek Salad Skewers	(GF, Vegan upon request)
Green Chile Tamale Cups	(GF)
Grilled Cheese & Soup	tomato basil soup shooter, mini grilled cheese
Nacho Bites	refried beans, cheddar, pickled jalapeno, avocado crema
Potato Rosemary Tartlets	
Roasted Red Pepper Mini Quiches	
Seasonal Veggie Empanadas	served with salsa or guac
Spinach-Stuffed Mushrooms	
Spinach Artichoke Zucchini Bites	(GF)
Spanakopita	spinach, feta, phyllo
Tomato-Manchego Tartlets	
Tortellini Skewers:	with cherry tomatoes & nut-free basil pesto

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SEAFOOD

Ahi Tuna Spoons	avocado, ginger-soy sauce (GF upon request)
Cajun Crab-Stuffed Mushrooms	(GF upon request)
Firecracker Shrimp Lollipops	(GF)
Mango-Shrimp Lollipops	(GF)
Mini Crab Cakes	roasted red pepper aioli
Shrimp Cocktail Shooters	garlic shrimp, red onion-jalapeno cocktail sauce (GF)
Smoked Salmon Truffles	everything bagel seasoning (GF)
Sweet Corn & Crab Puffs	melt-in-your-mouth bites with real crab

BEEF & LAMB

Cheeseburger Bombs	juicy beef, cheddar, pickles, puff pastry, sesame seeds
Corn Dog Bites	mini corn dog muffins (GF upon request)
Korean Beef Bites	marinated flank steak, rice cracker, kimchi garnish (GF)
Lamb Meatballs	roasted red pepper-walnut sauce (GF by request)
Sweet & Sour Meatballs	(GF by request)
Taco Stuffed Peppers	cilantro cream sauce
Steak Puffs	steak & horseradish cream

Mix & Match Mexican Appetizer Station

Mix and match our favorite Mexican-inspired appetizers. We suggest 3-5 for your station

Adobo Pulled Pork Cups
Fiesta Pinwheels
Mango Shrimp Lollipops
Jalapeno Poppers (classic, corn or buffalo chicken)
Mini Empanadas (chicken, beef, or pork)
Mini Quesadillas (chicken, pork, jackfruit, or black bean)
Nacho Bites
Taco Stuffed Peppers
Chile Con Queso
Salsa & Guacamoles
Tamale Cups (chicken or vegetarian)



CHICKEN

Adobo Chicken Quesadillas	cheddar, Taco Shop Guacamole
Banh Mi Bites	Thai chicken, Sriracha, cilantro, pickled veggies, crostini
Buffalo Chicken Cups	wonton cup, blue cheese mousse
Cherry Bomb Chicken Wings	Made by Mavis Cherry Bomb Jam glaze
Chicken Artichoke Cups	filo cup, spinach artichoke dip
Green Chicken Tamale Cups	masa cup, green chile chicken (GF)
Indian Chicken Meatballs	coconut-curry sauce (GF)
Turkey & Brie Crostini	granny smith apple, arugula

PORK

Adobo Pulled Pork Cups	cilantro crema
Bacon-Wrapped Dates	stuffed with blue cheese and almonds (GF)
BLT Crostini	basil aioli
Boursin & Prosciutto-Stuffed Mushrooms	
Candied Bacon	in a shot glass (GF)
Devils on Horseback	bacon-wrapped dates, roasted red pepper sauce (GF)
Everything Pigs in a Blanket	everything bagel seasoning
Hanky Panky Croquettes	horseradish cream
Ham & Cheese Turnovers	Swiss, Dijon
Mini Quiche Lorraine	bacon, onion, Swiss
Sausage-Stuffed Mushrooms	GF upon request