



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)
Pickled Vegetables	with our own bread and butter pickling liquid (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 crudité, 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 Eggs & Ham	herbed filling, ham triangle (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)
Whipped Goat Cheese	topped with smoky bacon jam and served with crostini

PINWHEELS & TEA SANDWICHES

Bite-Size Quiches	Ham & Cheddar; Cheddar & Red Pepper (V), Quiche Lorraine
Buffalo Chicken Pinwheels	bacon, blue cheese, cheddar, green onion
Cranberry-Feta Pinwheels	creamy filling with spinach & green onion, flour tortilla (V)
Reuben Pinwheels	corned beef, Swiss, sauerkraut, Russian dressing, flour tortilla
Pepperoni Pinwheels	swirled with pepperoni & Parmesan
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
Cuban Frita Sliders	seasoned pork & beef patty, Hawaiian bun, onions, potato straws
Mini Chicken Biscuits	mini chive biscuit, pan-fried chicken, chipotle mayo, B&B pickle
Ham & Jam Mini Biscuits	butter milk biscuit, sliced ham, Made by Mavis Peach Bellini Jam
Italian Vegetable Slider	layered veggies, Italian vinaigrette, goat cheese (V)
Latin Stromboli	pizza dough stuffed with salami, ham and Swiss
Sonoma Chicken Salad	California classic with grapes, pecans and poppyseed dressing
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
Classic Bruschetta	garlic crostini
Deviled Potatoes	vegan deviled eggs with potatoes! (GF)
Sun-Dried Tomato Hummus Bites	cucumber cup (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
Black Bean Quesadillas	studded with goat cheese, served with guac or salsa
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)
Italian Stuffed Peppers	mini sweet peppers, herbed cheesy rice, breadcrumbs
Nacho Bites	refried beans, cheddar, pickled jalapeno, avocado crema
Potato Rosemary Tartlets	stuffed with a creamy Boursin cheese
Roasted Red Pepper Mini Quiches	GF upon request
Spinach-Stuffed Mushrooms	GF upon request
Spanakopita	spinach, feta, phyllo
Tequenos	Latin cheese stick in fluffy pastry, Garlic Cilantro Cream Dip
Tomato-Manchego Tartlets	fresh and summery
Tortellini Skewers	with cherry tomatoes & nut-free basil pesto
Wild Mushroom Tartlet	creamy cheese & cashew base, sherry reduction
Zucchini Fritter	garlic-chive aioli

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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 & Corn Muffins	served with remoulade
New Orleans Shrimp Toasts	creamy, cheesy, you can't eat just one!
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 (GF)
Steak Puffs	gougère with flank 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 or creamy corn)
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)

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CHICKEN

Adobo Chicken Quesadillas

Banh Mi Bites

Buffalo Chicken Cups

Cherry Bomb Chicken Wings

Chicken Artichoke Cups

Green Chicken Tamale Cups

Indian Chicken Meatballs

Turkey & Brie Crostini

cheddar, Taco Shop Guacamole

Thai chicken, Sriracha, cilantro, pickled veggies, crostini

wonton cup, blue cheese mousse

Made by Mavis Cherry Bomb Jam glaze

filo cup, spinach artichoke dip

masa cup, green chile chicken (GF)

coconut-curry sauce (GF)

granny smith apple, arugula

PORK

Adobo Pulled Pork Cups

Bacon-Wrapped Dates

BLT Crostini

Candied Bacon

Devils on Horseback

Everything Pigs in a Blanket

Hanky Panky Croquettes

Ham & Cheese Turnovers

Mini Quiche Lorraine

Prosciutto-Stuffed Mushrooms

Sausage-Stuffed Mushrooms

cilantro crema

stuffed with blue cheese and almonds (GF)

basil aioli

in a shot glass (GF)

bacon-wrapped dates, roasted red pepper sauce (GF)

everything bagel seasoning

horseradish cream

Swiss, Dijon

bacon, onion, Swiss

creamy Boursin filling

GF upon request