

Autumn

STERLING & GOLD MENU SELECTIONS

DiShcatering Weddings



– *What you get for the money* –

Both the Sterling & Gold Packages Offer

Pricing Follows Each Menu

Your Choice of 6 Passed Hors D'oeuvres for Cocktail Hour

A Plated Soup or Salad Course of your choice

Plated or Buffet Style Dinner

2 Entrees, 1 starch, 1 vegetable

Wedding Cake; Choice of White or Chocolate Cake
with Swiss Dot Buttercream (100 Person Minimum)

Full Coffee & Tea Service

Seasoned Professional Staff Including an Event Captain,
Executive Chef, Kitchen Staff & Floor Staff

(Floor staff equalling 1 staff per 15 guests)

Your Captain will also help you coordinate, free of charge,
for up to 5 hours prior to your event. This includes menu
adjustments, rental acquisition & changes, general
advice and a calming Vodka Martini .

(While supplies last)

Event rental quotes and any additional event vendor
Information is available from your coordinator.
These items are not included in package pricing,
but we know everyone in the area so just ask.

For additional information visit...

www.gottahavedish.com

— *Special Additions* —

**Stationary Cheese, Tapas or
Seafood Tables**

**Our Famous S'mores Service
with Homemade Marshmallow**

Hands down our most popular service. The marshmallows make this traditional treat extra special.

**After Party Sandwich Platters,
Antipasta Platters, or Cheese Plates**

Our White Peach Sangria Base
to add to your Wine for a Signature Drink

Rehearsal Dinners & Post Event Brunches

We have several menus to choose from
please ask your coordinator.

DISHCATERING WEDDINGS



Visit www.gottahavedish.com
3023 Highway 29, Frenchtown NJ. 08825 ■ 908-996-0208

Autumn

– STERLING MENU –



— *Hors D'oeuvres* —

– Please Choose 6 Passing Items –

Mini Tarts Choices

Smoked Swiss & Bacon
Mild Feta & Artichoke
Caramelized Onion Filo Cup
Brandied Wild Mushroom

Asian Sampler

Spring Rolls, Shrimp Shoamai & Pork Wontons with
Ginger Soy & Mae Ploy Dips – Served in Bamboo Steam Baskets

Buttermilk Fried Chicken Skewers with Crystal Sauce
{a Specialty of Ours}

Red Curry Chicken Satay with Thai Peanut Sauce

A New Favorite; Lightly Battered Asparagus Spears
with a Creamy Dill or Chipotle Sauce

Also Available in Eggplant Fries {Sweet & Tender, We love them}

Warm Pear & Cotswold Cheddar Toasts

Slow Roasted Tomato Bruschetta Mini Toasts

Rock Crab Claws with Drawn Butter

Spanikopita {Spinach Pie} with Lemon Yogurt Dip

Greek Minted Meatballs {Lamb or Beef} with a Tatziki

Marinated Grilled Steak Skewers with a Horseradish Sauce

Warm Chevre Crostini with Fig & Olive Tapenade

Lollipop Lamb Chops with Pear Butter or Rosemary Au Jous

Samosas with Sweet Coriander Chutney

Smoked Salmon Canapés With Lemon Dill Crème Fraiche

Lightly Fried Blue Cheese Stuffed Olives

A Classic Stuffed Mushroom Cap with Sausage Stuffing

Crab Stuffed Option for \$1 additional

**You are welcome to upgrade your choice or amounts just ask your
coordinator for information and cost difference.**

— *Plated Salad or Soup Course* —

— Choose One —

Even if you choose to have a buffet we recommend plating your first course, as this brings everyone to the table and allows the perfect opportunity for toasts, welcoming speeches, blessing etc...

Et Tu Salad

Romaine Hearts served in a Toasted Semolina Tuille with Grape Tomatoes & Red Onion Slivers in our Lemony Parmesan Dressing

The Grape & The Goat

Leafy Greens with Sautéed Green & Red Grapes Drizzled with Champagne Vinaigrette Topped with a Goat Cheese Puff

Autumn Orchard

Mixed Baby Greens with Apple Slivers, Pumpernickel Croutons & Bacon Bits in a Creamy Ranch Style or Cider Dressing

Zen Garden

Baby Greens and Julienne Garden Vegetables in a Cucumber Ribbon with Wonton Crisps with Citrus Soy Dressing
(Our House Lux Dijon Vinaigrette Also Available)

— *Soups* —

Wild Mushroom Bisque

Butternut Squash or Pumpkin Soup with A Parmesan Toast

Chicken Lemongrass or Beef Wonton {Broth Soups}

Split Pea & Proscuitto with A Crème Fraiche Swirl

Creamy Potato {with or without Roasted Garlic or Leek}

— Includes Baskets of Warmed Buttered Bread for Each Table —

— *Plated Entree Selections* —

– Please Choose 2 –

Rioja Braised Brisket

with Caramelized Nest of Onion

4 oz. Pan Seared Center Cut Filet of Beef

with Blue Cheese Butter or Classic Red Wine Demi
{6 oz or 8 oz. Available for small additional charge}

Roasted Rack of Lamb (4 Ribs)

Herb Coated with Dijon Brandy Cream Or Moroccan
Spice Style with Spiced Plum Chutney

Braised Lamb Shanks

with a Mint Gremolata

Pan Seared Pork Tenderloin

Sautéed Winesap Apples with Currants or Schezwan
Pepper Crusted with Sweet Soy Drizzle

Airline Style Roasted Breast of Chicken

Provençal with Preserved Lemon

Proscuitto & Fresh Mozzarella Stuffed Breast of Chicken

with a Roasted Red Pepper Buerre Blanc

Atlantic Salmon

Maple Glazed with Buerre Rouge or Herb Seared with
Roasted Tomato Putanesca Sauce

Broiled White Cod

Melted Leek & White Wine Butter with Toasted Capers or
Bacon Horseradish Butter

Portabella Neapolitans

with Roasted Peppers & Red Onion, Puree of Roasted
Cauliflower Topped with Chevre & A light Tomato Sauce

Verde Spiced Vegetable Empanadas

with a Chipotle Sour Cream & Pepperrade Sauce

– Surf & Turf is an option for \$1.50 additional per person –

— *Plated Starch Selections* —

– Please Choose 1 –

Roasted Red Bliss Potato Cake with Rosemary & Garlic

Skin On Plank Potatoes with Spiced Sea Salt

Mashed Yukon Gold Potatoes

Long Grain Wild Rice Pilaf with Dried Cherries & Sage

Saffron & Sweet Onion Basmati Rice

Baked Sweet Potatoes

or Classic Idaho Potatoes with Infused Butter & Sour Cream

Spaghetti Squash Nests with Garlic or Maple Butter

Corn Spoon – A Sweet Corn Pudding

— *Plated Vegetable Selections* —

– Please Choose 1 –

Chive Bundled Green Beans with Sage Brown Butter

Sautéed Confetti Vegetables Zucchini, Carrot, & Yellow Squash

Golden Slow Roasted Cauliflower {Absolutely delicious!}

Steak House Style Creamed Spinach

Peas & Pearl Onions in a Butter Sauce

Ginger Candied Baby Carrots

— *Buffet Entrée Choices* —

– Please Choose 2 –

Sliced Braised Nana's Brisket

You cannot beat the flavor of this amazing slow cooked Brisket, It melts in your mouth. *Highly Recommended!

Roasted Herb Coated Top Round

Sliced to order with Seasonal Sauce Choices*

Bone In Leg Of Lamb

Sliced to Order Herb Coated with Dijon Brandy Cream
or Moroccan Spice Style with Spiced Plum Chutney

Braised Lamb Shanks

with a Mint Gremolata

Stuffed Pork Loin

Chestnut Portabella Stuffing with a Madeira Wine Sauce

All Natural Sliced Breast of Turkey

with Classic Gravy and Cranberry Chutney Sauce

Stuffed Breast of Chicken

with Prosciutto & Fresh Mozzarella
Roasted Red Pepper Buerre Blanc

Atlantic Salmon

Maple Glazed with Toasted Caper Butter or Herb Seared with
Roasted Tomato Putanesca Sauce

Broiled White Cod

Melted Leek & White Wine Butter with Toasted Capers
or Bacon Horseradish Butter

Portabella Neapolitans

with Roasted Peppers & Red Onion, Puree of Roasted Cauliflower
Topped with Chevre & A light Tomato Sauce

Verde Spiced Vegetable Empanadas

with a Chipotle Sour Cream & Pepperrade Sauce

— *Buffet Starch Selections* —

– Please Choose 1 –

Rustic Red Bliss Mashers with Rosemary Butter

Skin On Plank Potatoes with Spiced Sea Salt

Mashed Yukon Gold Potatoes

Long Grain Wild Rice Pilaf with Dried Cherries & Sage

Saffron & Sweet Onion Basmati Rice

Baked Potato Bar; Sweet & Idaho Potatoes with Wasabi Butter,
Toasted Garlic, Three Cheese Sauce, Wild Mushrooms Sauce

Roasted Root Vegetables, Squash, Potato ,Carrot, Onion, Celery

Corn Spoon – A Sweet Corn Pudding

— *Buffet Vegetable Selections* —

– Please Choose 1 –

Minted Brown Butter Green Beans

Ratatouille with Zucchini, Squash, Tomato Eggplant & Onion

Golden Slow Roasted Cauliflower {Absolutely delicious!}

Lemon Parmesan Roasted Asparagus

Peas & Pearl Onions in a Butter Sauce

Ginger Candied Baby Carrots

Autumn – Sterling Menu

– Sterling Pricing –

50- 80 Guests

Plated Pricing	Buffet Pricing
Food & Admin Charge \$53.25 pp	
Labor for 8 Hrs \$35.69 pp	Buffet Labor for 8 hours \$27.08 pp
Labor: Captain, Chef, Kit, Bar, 4 Servers	Chef, Captain, Bar, Kit, 2 Servers
Estimated Plated Cost \$88.94 pp	Est Buffet Cost \$80.33 pp

80-125 Guests

Plated Pricing	Buffet Pricing
Food & Admin Charge \$50.00 pp	
Labor for 8 hrs \$31.60 pp	Buffet Labor for 8 hours \$26 pp
Chef, Captain, Bar, 2 Kit, 6 Servers.....	Captain, Chef, 2 Kit, Bar, 4 Servers
Estimated Plated Cost \$81.60	Est Buffet Cost \$76 per

125-175 Guests

Plated Pricing	Buffet Pricing
Food & Admin Charge \$48.95	
Labor for 8 hrs \$28.50 pp	Buffet Labor for 8 hours \$24.80 pp
Captain, Chef, 3 Kit, 2 Bar, 8 Servers.....	Captain, Chef, 2 Bar, 3 Kit, 6 Servers
Estimated Plated Cost \$77.45	Est Buffet Cost \$73.75 pp

175-225 Guests

Plated Pricing	Buffet Pricing
Food & Admin Charge \$47.95	
Labor for 8 hrs \$25.60	Buffet Labor for 8 hours \$22.80 pp
Captain, Chef, 2 Bar, 4 Kit, 10 Servers.....	Captain, Chef, 2 Bar, 4 Kit, 8 Servers
Estimated Plated Cost \$73.55	Estimated Buffet Cost \$70.75 pp

- The minimum staffing {listed above} may change pending on your location. The layout of some locations will need additional staff to allow us to provide you with proper service.
- Staff hours are estimated as closely as possible. You will be made aware of potential overtime 45 minutes prior. Your Captain will request that you sign an overtime sheet at the conclusion of your event. You will be billed for additional hours.
- Package Upgrades: Menu changes, upgrades or substitutions may effect prices. A coordinator will answer any questions you may have.

*pp - Cost Per Person

Autumn

– GOLD MENU –



— *Hors D'oeuvres* —

– Please choose 6 passing Items from below –

Mini Tarts

Caramelized Onion Filo Cup,
Brandied Wild Mushroom Cups
Butternut Squash Tarts

Asian Sampler

Spring Rolls, Shrimp Shoamai & Pork Wontons with
Ginger Soy & Mae Ploy Dips – Served in Bamboo Steam Baskets.

An Excellent choice for more variety.

Duck Confit on Wonton Crisps with Grenadine Candied Onions

Tea Smoked Duck Breast Crostini with Pear & Ginger Chutney

Pecan Crusted Chicken Skewers with Sweet Jerk Sauce

Pan Seared Scallop Skewers with a Bacon Horseradish Butter

Wild Mushroom Risotto Cakes

Braised Lamb Tartlet

Lollipop Lamb Chops with Apple Butter

Fingerling Potato with Smoked Salmon Crème Fraiche & Caviar

Spaghetti Squash Nests on Pumpnickel Rounds with Chevre

Fingerling Potato with Smoked Salmon Crème Fraiche & Caviar

Soup Sips

Autumn Squash, Seafood Bisque,
Creamy Potato or Tomato with a Cheese Straw

**You are welcome to upgrade your choice or amounts just
ask your coordinator for information and cost difference**

— *Plated Salad or Soup Course* —

— Choose One —

Even if you choose to have a buffet we recommend plating your first course, as this brings everyone to the table and allows the perfect opportunity for toasts, welcoming speeches, blessing etc...

Wild Autumn Salad

A Warmed Mushroom Salad on Red & Green Leaf Lettuces, topped with Wild Mushroom Sauté & Goats Cheese in a Semolina Tuille

The Grape & The Goat

Leafy Greens with Sautéed Green & Red Grapes Drizzled with Champagne Vinaigrette & Topped with a Goat Cheese Puff

Still Life with Pear

A Composed Salad of Roasted Pear, Candied Walnuts & Imported Blue Cheese on a Bed of Baby Spinach with our Luxembourg Vinaigrette

Zen Garden

Baby Greens & Frisee with Blood Orange {when available} Red Bell Pepper & Carrots Julienne in a Wonton Ribbon with Citrus Soy Dressing

— *Soups* —

Butternut Squash or Pumpkin Soup with A Parmesan Toast

Seafood Bisque with a Crab Toast

New England Oyster Stew

Italian Wedding Soup with Kobe Meatballs & Swiss Chard

French Lentil with Proscuitto {Vegetarian is available}

— Includes Baskets of Warmed Buttered Bread for Each Table —

— *Plated Entree Selections* —

— Please Choose 2 —

Balsamic Glazed & Braised Short Ribs

8 oz. Seared Beef Filet

Five Spice Crusted with a Wasabi Cream or
Classic Mushroom Cippolini Sauce

Roasted Rack of Lamb

A Full Rack with Oregano Roasted Garlic Compound Butter

Wine Braised Ox Tail

Crispy Duck Confit Cake

with Spiced Orange Glaze

Chilean Sea Bass

with Roasted Santa Sweet Tomato with Garlic & Herbs

Seared Diver Scallops

with a Fennel Pernod Butter

Severino Hand Made Pumpkin Ravioli

Fresh Sage Brown Butter Sauce

Portabella Neapolitans

with Roasted Peppers & Red Onion, Puree of
Roasted Cauliflower Topped with Chevre & A light Tomato Sauce

Verde Spiced Vegetable Empanadas

with a Chipotle Sour Cream & Pepperrade Sauce

— Surf and Turf or Mixed Plate is an option for \$1.50 Additional —

— *Plated Starch Selections* —

– Please Choose 1 –

Pan Potato Galette

White Wine & Parmesan Risotto

Double Baked Stuffed Gold Potato

Forbidden Rice, Deep Aubergine Colored Rice with a Chive Butter

Roasted Fingerling Potatoes with Herbs & Shallot

Gruyere Gratin of Potato

Polenta Cake

— *Plated Vegetable Selections* —

– Please Choose 1 –

Lemon Zested Haricot Vert Beans Bundles

Patty Pan Squash & Zucchini in a Dill Cream

Organic Baby Carrots Bunches

Bacon Wrapped Roasted Asparagus

Balsamic Roasted Baby Brussel Sprouts

— *Buffet Entrée Choices* —

— Please Choose 2 —

Prime Rib Carving Station

with Au Jus & Horseradish Crème Fraiche

Roasted Filet of Beef Carving Board

with Brandied Wild Mushroom Cream & Roasted Onion Rings

Slow Braised Short Ribs

in a Red Wine Glaze

A Classic Coc Au Vin

Wine Cooked Chicken that melts in your mouth

Tomato Veal Ragout

with a Hint of Cinnamon (This is amazing)

Sliced Breast of Turkey

with Classic Gravy and Cranberry Chutney Sauce

Autumnal Seafood Mélange

Hearty Seafood Stew with Shellfish & Fresh Fish in a Rich Broth

Chilean Seabass Putanesca

Pasta Bar with Ravioli & Penne

Made to Order; 2 Sauce Choices & 3 Toppings of your choice
All Served with Grated Reggiano Parmesan & Toasted Garlic Bits

Portabella Neapolitans

with Roasted Peppers & Red Onion, Puree of
Roasted Cauliflower Topped with Chevre & A light Tomato Sauce

— *Buffet Starch Selections* —

– Please Choose 1 –

Mashed Potato Bar with Sweet & Gold Potato; Wasabi Butter,
Toasted Garlic, Three Cheese Sauce, & Wild Mushrooms Sauce

Wild Mushroom Risotto

Roasted Fingerling Potatoes Provencal

Long Grain Wild Rice Pilaf with Dried Cherries & Sage

Baked Potato Bar; Sweet & Idaho Potatoes with Wasabi Butter,
Toasted Garlic, Three Cheese Sauce, Wild Mushrooms Sauce

Roasted Root Vegetables, Sweet & Gold Potato, Parsnip,
Carrot, Fennel, Onion & Beet in a Trinity of Herbs {lovely}

Gratin of Gruyere Potato with Parma Ham

— *Buffet Vegetable Selections* —

– Please Choose 1 –

Haricot Vert with Grape Tomato

Patty Pan Squash & Zucchini in Dill Cream

Roasted Vegetable Trio of Cauliflower
Sweet Brussle Sprout & Baby Carrot

Lemon Parmesan Roasted Asparagus or
with a Bacon Butter

Red & Gold Beets in a Citrus Butter

Autumn – Gold Menu

– Gold Pricing –

50- 80 Guests

Plated Pricing Buffet Pricing

Food & Admin Charge \$64.25 pp

Labor for 8 Hrs \$35.69 pp Buffet Labor for 8 hours \$27.08 pp

(Labor: Captain, Chef, Kit, Bar, 4 Servers (Chef, Captain, Bar, Kit, 2 Servers)

Estimated Cost \$99.94 pp Est Buffet Cost \$91.33 pp

80-125 Guests

Plated Pricing Buffet Pricing

Food & Admin Charge \$61.50 pp

Labor for 8 hrs \$31.60 Pp Buffet Labor for 8 hours \$26 pp

(Chef, Captain, Bar, 2 Kit, 6 Servers)..... (Captain, Chef, 2 Kit, Bar, 4 Servers)

Estimated Cost \$93.91 pp Est Buffet Cost \$87.50 pp

125-175 Guests

Plated Pricing Buffet Pricing

Food & Admin Charge \$60.00

Labor for 8 hrs \$28.50 pp Buffet Labor for 8 hours \$24.80 pp

(Captain, Chef, 3 Kit, 2 Bar, 8 Servers)..... (Captain, Chef, 2 Bar, 3 Kit, 6 Servers)

Estimated Cost \$88.50 pp Est Buffet Cost \$84.80 pp

175-225 Guests

Plated Pricing Buffet Pricing

Food & Admin Charge \$58.95

Labor for 8 hrs \$25.60 Buffet Labor for 8 hours \$22.80 pp

(Captain, Chef, 2 Bar, 4 Kit, 10 Servers)..... (Captain, Chef, 2 Bar, 4 Kit, 8 Servers)

Estimated Cost \$84.55 pp Estimated Buffet Cost \$81.75 pp

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