

THE
DELISH DISH
FALL MENU

THE DELISH DISH FALL MENU 2012

This menu is only just a starting point. The Delish Dish is happy to customize all menus. All condiment and sauces are prepared by hand and can always be altered to fit your needs and wants. Just ask! Contact Chef Mavis Linnemann-Clark at 859.250.0881 or at DelishDishCincy@gmail.com.

APPETIZERS: FOR A CROWD

- Brie En Crouete:** triple-cream Brie cheese, housemade jam, pecans, puff pastry
Chicken Liver Mousse with Apples: toasted baguette, red onion marmalade
Garlic Roasted Shrimp Cocktail: red onion-jalapeno cocktail sauce (mild OR hot)
Homemade Preserved Lemon Hummus: served with Stacy's Pita Chips.
Homemade White Bean Dip: rosemary, thyme, preserved lemon, Stacy's pita chips
Marinated Olives: Preserved lemons, garlic, and fresh herbs
Roasted Tomato-Jalapeno Salsa

APPETIZERS: INDIVIDUAL BITES

- Apple Butter Tartine:** baguette toasts with apple butter, toasted pecans, and blue cheese
Black Bean & Goat Cheese Quesadillas: fresh guacamole
Ceviche in Cucumber Cups: Bay scallops, lime juice, tomato, jalapeno, cilantro
Delish Dish Signature Crostini: blue cheese mousse, pear chutney, toasted pecans
Endive Leaves: apple, blue cheese, toasted hazelnuts
Goat Cheese, Lemon, and Chive Turnovers
Greek Salad Skewers: cucumber, feta, Kalamata olives, cherry tomatoes
Green Eggs & Ham: deviled eggs, herbed mayonnaise, green onion, ham steak slivers
Parmesan Straws: puff pastry, Parmesan, herbs
Pepperoni & Asiago Pinwheels: puff pastry, light, flakey, addictive
Polenta Squares: crispy polenta, tomato *bruschetta* topping
Pumpkin-Gorgonzola Flan: France meets America in this unique savory custard
Smoked Salmon Toasts: fresh dill, mascarpone cream
Spinach, Feta, and Sun-Dried Tomato Purses: the perfect bite wrapped in phyllo dough

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SALADS

Classic Caesar: Romaine, fresh croutons, Parmesan, homemade Caesar dressing

Caprese Salad: Tomato, fresh mozzarella, basil, oil, balsamic reduction

Orange-Fennel Salad: Shaved fennel, Gorgonzola, Mandarin oranges, pistachios

Panzanella: Italian bread salad with romaine, cucumbers, onions, tomatoes, and fresh basil

Pan-Fried Goat Cheese Salad: housemade tomato-thyme jam, fresh greens, vinaigrette

Pesto Caprese Salad: Tomato, fresh mozzarella, basil, oil, homemade basil-walnut pesto

Roasted Beet Salad: Goat cheese, mixed greens, candied walnuts, balsamic vinaigrette

Spinach Salad: Goat cheese, Craisins, toasted pecans, Champagne/balsamic vinaigrette

Strawberry Salad: Fresh strawberries, spinach, pecans, white balsamic vinaigrette

Waldorf Salad: Red grapes, apples, celery, candied pecans, creamy lemon-honey dressing

SOUPS & STEWS

Broccoli-Cheese Soup

Celery Root Bisque: A silky soup with leeks, crème fraiche, and chives.

Cheating on Winter Pea Soup: shallots, butter lettuce, crème fraiche, bacon (optional)

Potato-Leek Soup

Pumpkin-Turkey Chili: sweet bell peppers, corn, black beans, fire-roasted tomatoes

Ribolitta: Tuscany's most famous soup, a twice-cooked vegetable soup with tons of fresh veggies, white beans and chunks of country bread. Perfect for a large crowd.

Tomato and Bread Soup: *Pappa al pomodoro*, a Florentine classic. Served with basil oil

SANDWICHES AND WRAPS

Barbeque Braised Beef Brisket: homemade bourbon BBQ sauce, honey bun

Espresso-Maple Pulled Pork: pork shoulder, coffee BBQ sauce, honey bun

Honey BBQ Pulled Pork: honey BBQ sauce, homemade pickles, honey bun

Apple Cider Pulled Chicken: tangy Carolina BBQ sauce, apple slaw, honey bun

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Buffalo Pulled Chicken: scallion-blue cheese mousse, pickled carrots, honey bun
Classic Meatball Sub: marinara sauce, fresh mozzarella, basil, sub roll
Cranberry-Turkey Wrap: provolone cheese, mustard-mayo, spring greens, Craisins
Grilled Veggie Wrap: homemade hummus, eggplant, zucchini, tomato, goat cheese
Jalapeno Sliders: mini beef patties, garlic, creamy tomatillo sauce, slider bun
Meatball Sub with Vodka Sauce: sausage meatballs, spinach, provolone, sub roll
Mediterranean Tuna Wrap: olives, mixed greens, tomatoes, red wine vinaigrette
Pesto Chicken Salad: basil pesto-mayo, red bell peppers, celery, walnuts
Roast Beef Wrap: tender medium-rare roast beef, dill slaw, havarti cheese
Santa Fe Chicken Wrap: creamy green chile-cheese spread, tomato salsa

FRENCH

Beef Bourguignon: Julia Child it “certainly one of the most delicious beef dishes ever concocted by man.” Red wine-braised beef with bacon, pearl onions, carrots and garlic
Classic Coq Au Vin: chicken braised in red wine with mushrooms, pearl onions, and bacon
Curried Chicken, Peas, and Peppers en Papillote: steamed/served in individual packets
Mussels Marinière: mussels steamed in white wine with garlic, shallots, preserved lemon
Salmon with Basil Tapenade: grilled/baked salmon, olive tapenade, basil, lemon zest
Spinach-Feta Quiche: caramelized onion, wilted spinach, feta, Parmesan
Short Ribs in Red Wine and Port: A winter classic, served with *gremolata*
Quiche Lorraine: thick-cut bacon, caramelized onions, Swiss cheese

ALL-AMERICAN

Brisket with Bourbon-Peach Glaze: Guinness, Jim Beam, root vegetables, peach jam
Breakfast for Dinner Cheese Grits: Italian sausage, tomato-pepper sauce, fried egg
Hearty Beef Stew: chuck roast, root vegetables, fresh herbs
Lemon-Roasted Chicken: perfectly roasted chicken with lemon, rosemary, fresh herbs
Meatloaf with Homemade Tomato-Thyme Jam: beef or turkey. Perfect for freezing.

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New York Strip with Garlic-Herb Butter: Grilled to order.

Shepherd's Pie: ground lamb, peas, carrots, bell peppers, garlic mashed potato topping

Spinach-Stuffed Pork Roast: breadcrumbs, fresh herbs, Dijon mustard

ITALY

Italian Pot Roast: chuck roast, red pepper, sun-dried tomatoes, artichokes, egg noodles

Osso Bucco alla Fiorentina: Slow roasted veal shanks, garnished with *gremolata*

Pasta al Forno: Baked farfalle with mushrooms, prosciutto, Parmesan, peas

Polenta with Beef Ragù: A hearty beef and mushroom ragù served over creamy polenta

Pollo all Romana: Chicken thighs, sweet peppers, onions, tomatoes.

Risotto con Carchofi: Artichoke risotto with shallots, garlic, *Parmigiano Reggiano*

Spaghetti alla Carbonara: Fresh pasta, eggs, pancetta, and *Parmigiano Reggiano*

Turkey & Artichoke Stuffed Shells: Spicy or classic marinara sauce

Twice-Baked Eggplant Parmesan: roasted eggplant, mozzarella, marinara, basil

Veal Saltimbocca: "Jumps in the mouth" Veal scallops, prosciutto, sage, white wine sauce.

Wild Mushroom Risotto: A gorgeous mix of fresh wild mushrooms, leeks, Parmesan

WORLD: Favorites from India, Mexico and Morocco

Chicken Tikka Masala: juicy grilled chicken in a mild or spicy tomato-cream sauce.

(Homemade naan bread also available) **A Delish Dish Favorite!**

Chicken Enchiladas Verde: homemade tomatillo sauce, sour cream, Chihuahua cheese

Cochinita Pibil: From the Yucatan Peninsula, pork shoulder marinated overnight in a lip-smacking marinade of orange juice, lime juice, and spices, and then roasted in banana leaves for flavor unlike any other. Served with pickled red onions and habanero salsa. Serve plain or in tacos. **A Delish Dish Favorite!** (Min. 10 guests.)

Moroccan Tagine: Chicken pieces braised with preserved lemon, onions, saffron, olives

Pork Carnitas: Braised then fried pork shoulder that's perfect in tacos, burritos, or tamales

Saag Paneer: Spinach and *paneer* (or tofu) collide in this popular Indian curry.

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Sopa Seca: Mexican noodle casserole with tomato-chipotle sauce, topped with avocado, cheese and cilantro

Tex-Mex Enchiladas: homemade red chile sauce, onion, Monterey jack, chicken (optional)

COLD SIDE DISHES

Asparagus Salad: Lemon, white wine vinegar, honey, Dijon mustard

Greek Orzo Salad: feta, tomatoes, olives, cucumber, zesty lemon-parsley dressing

Peanut Noodle Salad: peanuts, ginger, cucumber, red pepper, cilantro, Asian dressing

Egg-y Potato Salad: Red potatoes, mayonnaise, hard-boiled eggs, red onion, celery

Quinoa Salad: (Gluten Free) seasonal vegetables, herbs, Greek feta, and pine nuts

HOT SIDE DISHES

Best Ever Brussels: Brussels sprouts, crispy thick-cut bacon, shallots, Craisins

Creamed Summer Corn: sweet corn, lime, paprika, and chives

Creamy Cole Slaw: A tangy, crowd-pleasing slaw

Eggplant Stacks: Grilled eggplant, tomato, fresh mozzarella, basil, balsamic reduction

Fennel-Potato Gratin: a dreamy combination with cream and breadcrumbs

Garlic Mashed Potatoes: Yukon Gold potatoes, creamy roasted garlic, fresh cream

Herbed Potatoes: Tender white potatoes sautéed in butter and tossed with fresh herbs.

Home-style Mac 'n' Cheese: Creamy three-cheese macaroni, crispy corn flake topping

New England-Style Baked Beans: Navy beans, molasses, maple syrup, bacon, and rum

Roasted Red Potatoes: tossed with *herbes de Provence*

Summer Corn Sauté: Sweet corn, zucchini, shallots, tons of fresh herbs.

Vegetable Gratin: Tomatoes, squash, and eggplant with a cheese and breadcrumb topping.

***Zucchini Triofalti:** Zucchini, lemon, olive oil, and parsley. Simplicity never tasted so good.

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BREADS AND ROLLS

Classic Buttermilk Biscuits

Garlic Naan

Glazed Maple Stout Bread

Gruyere and Black Pepper Popovers

Sweet Cornbread: The addition of creamed corn takes this cornbread to another level.

Parker House Rolls

Pumpkin Bread: available in full-flavor and vegan versions.

DESSERT

Bourbon-Chocolate Banana Bread: the ultimate banana bread

Bourbon-Pecan Bread Pudding: homemade vanilla-bean ice cream available for topping

Boston Cream Pie: yellow sponge cake, vanilla custard, chocolate ganache

Classic Carrot Cake with Cream Cheese Frosting

Chocolate Brownies with Cream Cheese Frosting (pistachios and coconut, optional)

Citrus-Pie: creamy citrus filling, chocolate-pistachio crust

Cookies: Five-Spice Snickerdoodles; Triple-Chocolate Cranberry Oatmeal Cookies; Classic
Chocolate Chip Cookies; Caramel-Frosted Brown Sugar Drops

Derby Pie: Bourbon. Chocolate. Pecans. Yum.

Fruit and Cream Tartlets: miniature tarts, pastry cream, fresh fruit, apricot glaze

Mini Chocolate Bundt Cakes: individual moist chocolate cakes with chocolate ganache

Kahlúa Truffle Triangles: coffee, rum, dark chocolate, shortbread crust

The Perfect Flan/Crème Caramel: A firm vanilla bean-spiked custard with caramel sauce

Rum-Raisin Ice Cream: freshly churned

Tiramisu: Rum and espresso-soaked ladyfingers, mascarpone custard, whipped cream

Red Velvet Bundt Cake with Cream Cheese Frosting (available as cupcakes)

Vanilla Bean-Coconut Cupcakes with Coconut Frosting

Vanilla Bean Ice Cream: freshly churned