

D'Lishious Cuisines

Catering Menu





Italian Cuisines

***Pastas include salad, roll, herbed butter**

***Pasta choices: Penne, Farfalle (Bowtie), Linguine, Traditional Spaghetti**

CHICKEN MARSALA

Roasted chicken breast in a creamy marsala mushroom sauce

FOUR CHEESE CHICKEN ALFREDO

Homemade creamy alfredo sauce with four types of gourmet cheeses

CREAMY BASIL PESTO SAUCE

White wine cream sauce with pesto garnished with fresh sweet basil

Add Chicken

Add Shrimp

TOMATO BASIL MARINARA

Our homemade signature sauce slow cooked for hours garnished with fresh sweet basil

Add Ground beef

Add Stuffed Meatballs

CHICKEN PARMESAN

Lightly seasoned and battered chicken breast topped w/our signature marinara sauce

EGGPLANT PARMESAN

Lightly seasoned and breaded eggplant layered with our signature marinara sauce garnished with Italian cheese mixture

VEGETABLE LASAGNA

Layers of greatness! Our signature marinara sauce and layers of noodles and Italian cheese mixture and of course fresh vegetables

LASAGNA

Seasoned ground beef added to our signature marinara sauce then layered with mounds of cheese

BAKED ZITI

Sautéed Italian sausage and ground beef slow cooked in our signature marinara sauce garnished with Parmesan and Romano cheese

PASTA BAR (CHOICE OF ANY 2 PASTAS)

Includes house salad, roll, 1 additional side



Cuban Cuisines

MOJO CHICKEN, BLACK BEANS, SAFFRON YELLOW RICE

Chicken pieces marinated in mojo sauce served with our Cuban style slow cooked Black Beans

PICCADILLO, BLACK BEANS, SAFFRON YELLOW RICE

Cuban style ground beef, tomatoes, onion, 3-pepper medley, green olives

ROAST PORK, BLACK BEANS, SAFFRON YELLOW RICE

Pork roast marinated in mojo sauce and other spices cooked in lots of onions and garlic until fork tender then shredded apart

ROPA VIEJA, BLACK BEANS, BLACK BEANS, SAFFRON YELLOW RICE

Chuck Roast seasoned in Cuban spices cooked until fork tender and shredded apart garnished with a tangy Cuban sauce

Caribbean Cuisines

JERK CHICKEN, RICE & PEAS

Chicken pieces marinated in Caribbean jerk spices

Choice of 1 additional side

JERK FISH, RICE & PEAS

Fish filet marinated in Caribbean jerk spices

Choice of 1 additional side

CURRY CHICKEN, RICE & PEAS

Chicken pieces savored in yellow curry sauce with carrots

Choice of 1 additional side

CURRY SHRIMP, RICE & PEAS

Jumbo shrimp savored in yellow curry sauce with carrots

Choice of 1 additional side

CURRY VEGETABLES, RICE & PEAS

Vegetable medley sautéed in yellow curry sauce

Choice of 1 additional side

OXTAILS, RICE & PEAS

Beef oxtails braised and slow cooked in rich beef stock

Choice of 1 additional side



Mexican Cuisines

CHIPOTLE CHICKEN, CHARRO (PINTO) BEANS, CILANTRO RICE

Chicken pieces cooked in chipotle pepper sauce until fork tender then shredded apart
Choice of Salad

CHICKEN ENCHILADAS, CHARRO (PINTO) BEANS, SPANISH RICE

Marinated chicken breast in light chipotle sauce add to flour tortilla then smothered in enchilada sauce garnished with Mexican cheese
Choice of Salad
Add shrimp

VEGGIE ENCHILADAS, BLACK BEANS, SPANISH RICE

Sautéed veggies, onions, 3-pepper medley added to flour tortilla then smothered in enchilada sauce garnished with Mexican cheese
Choice of Salad

FIESTA (TACO) BAR

Chipotle Chicken & Ground Beef
Pico de Gallo, salsa, jalapenos, sour cream, lettuce, Mexican cheese, Spanish rice, tortilla chips, flour tortilla
Choice of: pinto, black beans, refried beans

FAJITA BAR

Chipotle Chicken & Beef
Chicken breast in chipotle seasonings and skirt steak with all the trimmings...
Pico de Gallo, salsa, jalapenos, sour cream, lettuce, Mexican cheese, cilantro rice, tortilla chips, flour tortilla
Choice of: Pinto, Black Beans, Refried Beans

FISH & SHRIMP TACO BAR

Jumbo Shrimp and fish with all the trimmings...
Marinated shredded red cabbage, sour cream, cilantro rice, salsa, jalapenos
Choice of: Pinto, Black Beans, Refried Beans



Southern Comfort Cuisines

****All entrees have choice of 2 sides**

HOMESTYLE FRIED CHICKEN & WAFFLES

Marinated chicken in our smoked southern season, battered and deep fried until golden brown

SHRIMP & GRITS

2 ways are better than one... option of: Southern or Italian shrimp served with smoked gouda cheese grits

MEATLOAF

Hand rolled ground beef smothered in rich mushroom gravy sauce

BAKED CHICKEN PIECES

Chicken pieces marinated and baked in creamy mushroom sauce

BRAISED BEEF SHORT RIBS

Beef rib tips braised in sherry wine and slow cooked until fork tender

HERBED ROASTED CHICKEN BREAST

Roasted chicken breast in fresh Thyme, Sage, & Rosemary

HERBED ROASTED PORK LOIN

Herb marinated pork loin slow roasted until tender garnished with a Raspberry Demi-glace

BAKED OR MASHED POTATO BAR

Chicken/Ground Beef/Shrimp
Sour cream, scallions, herbed butter, broccoli, shredded cheese, bacon, jalapenos

Choice of 2 meats or all 3



Cajun/Creole

****All entrees have choice of 2 sides**

CHICKEN & SAUSAGE JAMBALAYA

Chicken breast & sausage lightly sautéed in onions, peppers, tomatoes then finished off in a Cajun blend seasoned rice

Substitute Penne Pasta

Add Shrimp

THE DIRTY BIRD

Stuffed chicken breast w/Cajun dirty rice garnished with white wine cream sauce

FROM THE SEA

Flaky white fish stuffed w/Creole crab stuffing garnished with white wine cream sauce

SEAFOOD GUMBO

Super Savory & D'lishious...Our Customer's favorite... Slow cooked Cajun dark roux with mounds of flavorful seafood... shrimp, crab, crawfish, bay scallops.... Okra added upon request

TRADITIONAL GUMBO

Something to write home about... Let's just say it's all in the Roux! Chicken, Sausage, and Shrimp added to Cajun dark D'lishious roux. Okra added upon request

CREOLE SHRIMP

Jumbo shrimp seasoned, sautéed and added to our Creole tomato sauce

CREOLE RED BEANS & RICE

A Creole Favorite...Creamy red beans and sautéed andouille sausage slow cooked to perfection served with steamed white rice

FRIED FISH

Flaky white fish battered in Cajun spices then deep fried until crispy and golden brown.

FRIED SHRIMP

Jumbo plump shrimp battered in Cajun spices and Old Bay then deep fried until golden brown.



D'lshious Sides

Collard Greens	Sweet Potato Soufflé
Braised Field Greens (Kale, Collard, Mustard Greens)	Garlic Mashed Potatoes
Traditional Green Beans	Whipped Cream Cheese Mashed Potatoes
Sautéed Whole Green Beans	Roasted Fingerling Potatoes
Cuban Black Beans	Sweet Fiesta Corn
Cajun Spiced Red Beans	Creamy Polenta
Charro (Pinto) Beans	Creamy Risotto
Vegetable Medley	Saffron Yellow Rice
Four Cheese Mac N' Cheese	Steamed White Rice
*Vegetarian Mac N' Cheese	Cajun Dirty Rice
Broccoli, Rice, Cheese Casserole	Potato Salad
Candied Yams	House Garden Salad
	Cole Slaw

***All sides can be made to accommodate Vegan/Vegetarians**

Drink Menu

***Ice & cups included for all drinks**

Iced Tea	\$1.25 pp.
(Sweetened/Unsweetened)	
Sodas	\$1.50 pp.
Assorted Juice Bottles	\$2.00 pp.
Bottled Water	\$1.25 pp.
Hot Tea	\$1.25 pp. (Assorted Tea Bags)
Coffee	\$1.25 pp. (Includes cream & sugar)

We strive to accommodate all requests and any special dietary need. If you have any special requests or would prefer something that isn't on our menu listing, please advise us.

To place an order please visit our website at www.TastyDC.com or contact us at 703-646-1479 - p. 7