



***PROUDLY INTRODUCES OUR NEW
OFF PREMISE DIVISION***



Dish Culinary Designs
"Be a Guest In Your Own Home"

Whether planning a simple dinner for the family, having ten friends over to relax for an evening, or fifty or more for one of life's special occasions, allow our seasoned award-winning professionals to design a just for your menu. From a simple drop off to rentals, staff, and beverage service. All to achieve our mission of amazing cuisine, impeccable service, and making YOU."

"A Guest In Your Own Home or office."



Weddings, Private Events, Corporate Events, Family Reunions, Bridal Parties
Call or E-mail Thomas Esposito, General Manager, to personally discuss your plans from
"Concept to Conclusion"

914.235.1500 / dish@vipcountryclub.com /

www.dish-vipcountryclub.com

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Starter Dishes

The "Sandwich Cafe"

A personalized collection Of Mini Brioche, Tea, and Wrap Pinwheels. Some the most popular are Roast beef, Arugula, Prosciutto and Provolone, Fresh Mozzarella, Tomato and Basil, Ham and Brie, Chicken Salad, Turkey and Cheddar, Displayed with Pickles, and all condiments.

55.00

Flavors of The Mediterranean

Baba Ganoush, Classic and Roasted Pepper Hummus, Greek Salad, Olive Medley and Grilled Pita Triangles

45.00

Cold Jumbo Shrimp Platter

Chilled Poached Jumbo U-12 Shrimp Presented with Mignonette, Hot, Horseradish and Cocktail sauces. Fresh Lemon, Fresh Lime.

100.00

Fire Crisped Stuffed Littleneck Clams

Whole littleneck clams with a panko herb crust, Lemon essence Roasted, Presented with Fresh lemon wedges

60.00

Imported Italian Charcuterie

An artful array of Cured Sausage, Premium Prosciutto, A medley of olives, Bocconi Mozzarella, Roasted Bell peppers, Breadsticks and flatbreads, Dried Fruit, Roasted Nuts and Parmegiano Reggiano shavings, Presented with Extra virgin olive oil and balsamic glaze or dipping

60.00

Tri-color Tortilla Chips Homemade Salsa and Fresh Guacamole

Presented With Homemade Salsa and Guacamole

45.00

New England Seafood Cakes

Chef Michael's medley of Shrimp, Crab, Lobster, and Herb Panko, Sautéed Golden. Presented tomato remolade

60.00

Artisanal Cheese Board and Crisps

Selection of American artisanal cheeses served with bee hive Honey, dried and fresh fruit, nuts and assorted Crisps

75.00

Coconut Shrimp With Apricot and Spicy Asian Sauces

Jumbo Shrimp, With A Shredded Toasted Coconut crust. Presented with an apricot and a spicy dipping sauces

55.00

Smoked Salmon Platter

Smoked Oregon Chinook salmon, served with potato pancakes, aioli, capers, red onion and hard boiled eggs

60.00

Fresh Mussels Marinara, Bianco or Fra Diavolo

Marinara -Fresh Mussels Sautéed with Crushed San Marzano Tomatoes, Fresh Garlic, and Basil presented with Parmesan Garlic Toasts

*Optional Preparations Bianco- White wine, Roasted Garlic, Parsley
Fra Diavolo- Spicy Marinara Sauce

50.00

Our Signature Tuscan Stacks

An impressive display of Grilled Marinated vegetables, Fresh Mozzarella, Vine-Ripened Tomato, Imported Italian Prosciutto, Aged Balsamic Glaze
Presented with Organic Baby Greens

60.00

Italian Seafood Salad

Jumbo Shrimp, Tender Calamari, Sliced Scungilli blended with Fresh Lemon, Basil, EVOO, Diced red Onion, celery and Hint of Garlic and Red Pepper flakes. Presented Over Romaine Lettuce and Extra Lemon Wedges

70.00

Roasted Vegetable Crudites, Fruit and cheeses

The Seasons finest organic lightly charred Vegetables, Prepared with Gouda, Cheddar and Brie cheeses, Grapes, Pear and apple slices, Finished with Herb dipping sauces, Honey glaze. and Baguette toasts and Crackers

55.00

Crostoni A La Carte

Toasted Tuscan Bread with three tapenades and Marinades and guests can create their own Crostoni from a Shrimp marinade or Fresh Tomato, red onion, Cucumber and basil, and the third a wild mushroom saute. * Please ask if your favorite is available

45.00

Steamed Littleneck Clams

Fresh Littleneck Clams Steamed with Pinot Grigio, Fresh Parsley, butter and Herbs. Presented with Parmesan Sourdough Toasts

65.00

Arancini

Classic Sicilian Appetizer of Herb Rice, Michael's Bolognese Sauce, Fresh Peas and Mozzarella, Lightly Breaded And Sautéed. Marinara Sauce

48.00



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Salad Dishes

Lemon-Garlic Organic Kale Salad

Kale, Almonds, Fresh Lemon, Roasted Garlic, EVOO and f Parmesan Cheese
35.00

Organic Marinated and Grilled Vegetable Salad

Marinated and Grilled Zucchini, Yellow squash, Bell Peppers, Eggplant, Shredded Carrots, Drizzled Aged Balsamic Glaze
45.00

English Cucumbers, Heirloom Tomato Salad

Heirloom Tomatoes, Cucumber, Red Onion, Balsamic lemon Dressing
35.00

Soba Noodle Salad

Broccoli, Bell Pepper, Carrot, Scallions, Sesame soy-ginger Vinaigrette
40.00

Roasted Beet Salad

Baby Arugula with Crumbled Goat Cheese, A Medley of Roasted Beets, Lemon Vinaigrette, Fine Herbs
45.00

Pesto Pasta Salad

Fusilli Pasta tossed with Pesto, Roasted Grape tomatoes, Fresh Basil, Parmesan cheese red wine vinaigrette
35.00

Mediterranean Quinoa Salad

Vine-Ripened Tomato, Quinoa, Cucumber, Kalamata olives, chickpeas, Crumbled Feta, lemon-herb vinaigrette
40.00

Honey Roasted Root Vegetables and Goat Cheese Crumbles

Organic Beet, Carrots, Parsnips, Yams, Turnips and Onion, Bed Of Arugula, Goat Cheese Crumbles, Sherry Vinaigrette.
45.00

Green Bean and Tomato Salad

Blanched Fresh Green beans, and Vine Ripened tomatoes, With a dijon, Red wine basil Vinaigrette
35.00

Thai Rice Noodle Salad with Peanut Sauce

Rice noodles, Cabbage, Scallions, Cilantro, and Bell Peppers. Laced with a Peanut, Citrus, Soy Dressing
35.00

French Potato Salad

Petite Red Potatoes, Fresh Dill, Parsely and Basil, With A Dijon Mustard Champagne Vinaigrette
35.00

Traditional Greek Salad

Hot House Cucumber, Red Bell Pepper, Grape Tomatoes, Kalamata Olives Red Onion, and Feta Cheese, With a Red wine Vinegar, Oregano, EVOO and Touch of Dijon mustard Dressing
40.00

Caesar Salad

Fresh Romaine Hearts, Shaved parmesan, Herb Croutons, Caesar Dressing
35.00

Vegetarian Dishes

Broccoli Quinoa Cakes

Broccoli, Quinoa, Scallions, Parmesan Cheese, Herb Bread Crumbs and Fresh Mozzarella, Lighty Sautéed Over Spring Mix Leaves, Balsamic Vinaigrette
45.00

Great Vegetarian Chili

A Braised Spicy blend of Kidney beans, Whole kernel Corn, Chick Peas, Black Beans and bell peppers.
45.00

Vegetable Stuffed Portobello Mushrooms

Portobello Mushrooms stuffed with zucchini, Fire Roasted Peppers, Diced Tomato, Baby Spinach, Fresh Mozzarella, Panko Breadcrumb, and Parmesan Cheese. Over Baby Greens
55.00

Stuffed Butternut Squash

Roasted Butternut Squash Stuffed with Quinoa, Dried Cranberries, Chick Peas, and Fresh herbs
50.00

Eggplant Rollatini

Thinly sliced Eggplant sautéed and stuffed with Herb Ricotta Cheese, topped baked with Chef's tomato sauce and Fresh Mozzarella.
55.00

Stuffed Bell Peppers

A medley of Brown and White Rice, Mushrooms, Parmesan Cheese, and herbs oven baked presented with our in house Marinara Sauce.
50.00



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Pasta Dishes

**All Pasta is Prepared al dente- meaning "to the tooth" cooked only until it offers a slight resistance when eaten, but is not soft or overdone*

Penne With Tomato Basil Sauce

Penne Pasta Sauteed with Crushed San Marzano Tomatoes, Fresh Basil, and Fresh Herbs

30.00

Pasta Pescatore a La "Julianne"

The Pasta of Choice. Sauteed with Medley Of Fresh Clams, Mussels and Shrimp in a light Tomato basil Sauce

60.00

Cheese Ravioli With Fresh Tomato basil Sauce

Cheese Ravioli, Fresh Marinara Sauce, Shaved Parmesan

50.00

Rigatoni Filetto Di Pomodoro

Rigatoni pasta sautéed with Imported Prosciutto, Onions and Homemade Tomato sauce, Fresh Basil

50.00

Tri-Color Tortellini Carbonara

Tri-Color Tortellini sautéed with Imported Italian Prosciutto, Fresh Peas Parmesan Cheese, Cream, Hint Of Truffle. Garlic Toast

55.00

Penne a la Vodka

Penne pasta sautéed with Chef Michaels Tomato Basil sauce, Premium Vodka, and Touch of Cream.

Can Be Prepared With Imported Italian Prosciutto

50.00

Pasta "Bianca" With Orecchiette Pasta

Orecchiette Pasta, Italian Sweet Sausage, and Broccoli Rabe Saute

55.00

Fusilli Basil Pesto

Corkscrew pasta Sautéed with Fresh Seasonal Vegetables and Pesto sauce. Our Pesto is prepared nut Free. Garlic Toasts.

45.00

Potato Gnocchi with Milled tomato basil Sauce , Buffalo Mozzarella

Freshly Made Potato Gnocchi, Sauteed With Milled Tomato, Fresh Basil, Finished with Buffalo Mozzarella

55.00

**All Pasta is Prepared al dente- meaning "to the tooth" cooked only until it offers a slight resistance when eaten, but is not soft or overdone*

Sue's Homemade Lasagna

Layers Of Fresh Mozzarella, Ricotta Cheese, Certified Angus Ground Beef, Tomato basil sauce, We will gladly prepare vegetarian.

55.00

Rigatoni "Alexa"

Rigatoni sautéed with grilled eggplant, Crushed Tomato basil sauce, Presented with Fresh Ricotta Cheese

55.00

Chef Mike's Manicotti

Baked Pasta Sheets stuffed with Fresh Ricotta Cheese, Mozzarella and Herbs, Tomato Sauce

* Can be prepared as Stuffed Jumbo Shells

55.00

Linguine With White Clam Sauce

Fresh steamed cleaned and diced clams sautéed in extra virgin olive oil, fresh garlic, butter, and parsley broth. * Can Be Prepared with Red Sauce as well

60.00

Penne with Roasted Vegetables and Ricotta Salata

Penne sauteed with Zucchini, Grape tomatoes and Bell Peppers, Shaved Ricotta Salata

60.00

Farfalle Pasta with Spinach Pesto

Farfalle Pasta Lightly sauteed with a Spinach Pesto.

55.00

Pasta "Serafina"

Penne sautéed with Baby Spinach, Grilled Hudson valley chicken with Extra virgin olive oil served over Farfalle (BowTie) Pasta. Garlic Bread toasts.

55.00

Meze Rigatoni Bolognese

Meze Rigatoni With A Traditional Braised Beef Ragu, Parmigiano Regiano

55.00

Farfalle Pasta, Leeks, Fresh Basil, Grape tomatoes, and Goat cheese

Farfalle (Bowtie) Pasta Sauteed with Leeks, Fresh Basil and Grape tomatoes, Finished with Goat cheese Crumble

60.00



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Chicken Dishes

Chicken Tikka Masala & Naan Bread (Spicy)

Marinated Organic Boneless Chicken Breasts in Fresh lemon, Ginger, Cumin, Garam Masala, Paprika and Yogurt, Stewed with Tomato, Cilantro, and Indian spices. Presented With Naan Bread

75.00

Traditional Chicken Parmigiana

Free-Range Chicken Breasts, Herb Panko Crust, Chef Michael's Tomato Basil Sauce Toasted Fresh Mozzarella Cheese.

60.00

Chicken Chasseur

Hudson Valley Chicken Breasts Sautéed With Mushrooms, Onions, Crushed Tomatoes, White Wine and Fresh Parsley.

65.00

French Breast of free Range Chicken , Lemon and Rosemary Marinade

Roasted & Presented Over Rice Pilaf, Madeira sherry reduction, Seasonal Vegetable. * Note: A French Breast has 1 bone and is a full breast, Not a scallopini preparation.

80.00

Chicken Siracusa

Scallopini layered with Grilled Eggplant, Imported Prosciutto, and Fresh Mozzarella. Oven-baked, Presented Over Rice Primavera.

Note: Eggplant can be substituted for the vegetable of Choice

80.00

Roasted Chicken Scarpariello

On The Bone, Legs, Wings, Thighs, and breasts sautéed with Bell peppers, Pepperoncini peppers, Potatoes, Mildly Spicy.

Note: Can be prepared Boneless and Extra spicy as Well

70.00

Whole Roasted Herb Chicken (2 Per Order)

Seasoned with Lemon herb marinade.

28.00

Chicken Martini

Scallopini of chicken with a bread crumb and parmesan cheese crust sautéed presented with a lemon white wine, butter sauce

65.00

Chicken Milanese

Thin Tender scallopini with a seasoned bread crumb and Parmesan Cheese crust, plated with an Arugula, red onion and Tomato salad, Red Wine Vinaigrette.

•Note: Can be prepared Grilled as well

*** For Quality Purposes, Salad and dressing are Separate so you can heat entrée before serving

65.00

Chicken Francese

Tender Organic Scallopini of Chicken. Lightly battered sautéed with Fresh lemon, White Wine, Butter, and fresh herbs.

*Note: Can also be prepared Picatta - Lemon caper sauce.

65.00

Chicken Marsala

Scallopini Sautéed with Marsala wine, Herbs and Wild mushrooms.

65.00

A "Duet" of Chicken Rollatini

Two Types one stuffed with baby spinach sauté and cheese. The second with Imported Italian Prosciutto and Fresh Mozzarella Lightly Breaded and sautéed, Presented with A Madiera reduction

** Inquire about some of our other suggested stuffings or request your own

** Can also be prepared all the same if preferred

70.00

Asian Grilled Chicken

Organic Chicken Breasts marinated with Low salt soy sauce, sesame oil, Honey, Ginger, and Garlic. Grilled to a golden Brown, Presented over Brown Rice

55.00

Crispy Chicken and Waffles

Crispy Chicken On the bone or Boneless presented with Fresh waffles, Maple Syrup, and a Cheddar cheese sauce

55.00

The Classic Chicken Cordon Bleu

Organic Chicken Breast rolled with Ham and Swiss cheese Panko crust, Presented with a Dijon Cream Sauce

60.00



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Seafood Dishes

Calamari Marinara / Can be prepared Fra Diavolo - Spicy**

Tender Calamari Sautéed with Chef's Marinara Or Fra Diavlo Sauce Presented With Whole Wheat Italian Biscuits

75.00

Paella De La Valencia

Saffron Rice, Mussels, Clams, Shrimp, Chorizo Sausage and Chicken on the bone in a Seafood Broth Oven Baked and Topped With Seasonal Vegetables.

110.00

Seafood Possilipo Marinara Or Fra Diavlo

A Medley of Mussels, clams, calamari, and shrimp sautéed in a light tomato basil broth, Presented with Crusty Tuscan herb rounds

95.00

Salmon Picatta

Salmon Fillets Pan-Seared with Capers, lemon, White wine, and butter.

80.00

Florida Red Snapper Fillet Lemon Butter Sauce

Pan-Seared Red Snapper Fillet , Lemon, Butter sauce

100.00

Parmesan and Lemon Crusted, Pan-Seared Cod Fillets

Herb Panko and Lemon Zest crust, Pan-seared, Light lemon Scallion Sauce

90.00

Stuffed Fillet Of Sole

Fresh Fillet of sole with chef Michael's blend of Crabmeat and seafood, herb Panko crust presented with Roasted Garlic lemon sauce

100.00

Lemon, Garlic Shrimp

Large shrimp, sautéed with butter, garlic, shallots, and parsley

85.00

Cajun Salmon Fillets with Mango, Pineapple and Avocado Salsa

Skinless Salmon Fillets Dusted with our Cajun Rub, Pan-seared presented with a Mango, Pineapple and Avocado Salsa

75.00

Shrimp Francese / Penne Pasta

Jumbo shrip, Lightly Battered and Sauteed with lemon, white wine, and butter, Presented over Penne Pasta

95.00

Asian Glazed Salmon Fillet

Glazed Grilled Salmon, Jasmine Rice, Black Sesame Seeds and Scallions

80.00

A Cape Cod Boil

Shrimp, Clams, Mussels, Chorizo Sausage, Corn Pinwheels, Red Potatoes In a white wine, butter broth, Crusty Parmesan Ciabatta Rounds

110.00

Grilled Salmon Fillets / Vine-Ripened Tomato Marinade

Grilled Salmon fillets, Presented with a diced tomato, cucumber, red onion, fresh basil marinade.

75.00

Prince Edward Island Mussels

Prepared marinara, Fra Diavlo Or Bianco,

50.00

Shrimp Francaise

Lightly Battered and Sauteed with Lemon, butter White wine. 30 Pieces

80.00

Butter Cracker Crusted Cod

Fresh Cod Filets With a Butter Cracker Herb Crust, Scallions, Butter and Touch White wine

75.00

Fire Crisped Stuffed Littleneck Clams

Whole littleneck clams with a panko herb crust, Lemon essence Roasted , Presented with Fresh lemon wedges

60.00



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Angus Certified Beef, Lamb and Pork Dishes

Slow Braised Lamb Shanks

Braised Lamb Shanks in Red wine, Shallots, Celery, Onions, Carrots, Fresh Rosemary and Herbs.

110.00

Italian Sweet Sausage, Bell Peppers and Red Onions

First Grilled Italian Sausage Then Sautéed with Bell Peppers, Vidalia Onions,

Note: Can be prepared with Chef Michael's Tomato Sauce and we can use

Italian Hot Sausage too

48.00

Italian Meatballs Marinara

Certified Angus Ground Beef, Italian Seasonings, Pan-seared, braised in our homemade marinara sauce. 25 Pieces

45.00

Veal Marsala

Tender Scaloppine Dusted in flour, Sautéed with Marsala wine, a medley of wild mushrooms, and Parsley.

Note: Can also be prepared Francese-Lightly battered and sautéed lemon, butter, and white wine Sauce Or Picatta Lemon and Caper sauce

85.00

Barbecued Texas Baby Back Ribs

Smokey, Barbecue St. Louis Baby Back Ribs.

** Can be presented as whole racks / Half Racks as well*

60.00

Stuffed Berkshire Pork Loin

With Sweet Italian Sausage, Spinach, Herbs, and Fresh Mozzarella, Wild Mushroom Sauce

85.00

Asian Marinated Skirt Steak

Marinated and Grilled, We can carve it. Or present whole for you to carve too

** Item can also come to you Marinated and ready to grill,*

75.00

Cabernet Braised Beef Short Ribs

Angus certified Beef shortribs braised in Red wine and herbs, Presented Over Garlic Mashed Potatoes.

95.00

Herb Crusted Rack Of Lamb

Dijon Herb Crust, Item is Pan Seared and Oven-roasted Cooked Medium

Rare. 12 Chops

55.00

Veal, Bell Peppers and Onions

A Pleasant Saute of Veal, Bell Peppers, Maui Onions, and Homemade Marinara Sauce

80.00

Slow Braised Beef Brisket With Mushroom Gravy

Slowly Braised Beef Brisket, Presented with a Mushroom Gravy

60.00

Pulled Pork Station

Make your Own Tender BBQ Pulled Pork, Presented With Brioche Buns,

Fresh Slaw, Pickles, Cheddar cheese sauce and Hot Sauce

70.00



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Side Dishes

Glazed Sweet Baby Carrots

Tender Baby Carrots, Roasted With Herbs and Honey

45.00

Lemon Crispy Roasted Brussel Sprouts

Brussel Sprouts, Fresh lemon, EVOO Oven Roasted

Lemon Crispy Roasted Brussel Sprouts

40.00

Stuffed Butternut Squash

Roasted Butternut Squash Stuffed with Quinoa, Dried Cranberries, ChickPeas, and Fresh herbs

50.00

Broccoli Quinoa Cakes

A Blend Of Broccoli, Quinoa, Scallions, Parmesan Cheese, Herb Breadcrumb and Fresh Mozzarella, Lighty Sauteed Presented Over Spring Mix Lettuce, Balsamic Vinaigrette

50.00

Vegetable Stuffed Portobello Mushrooms

Portobello Mushrooms stuffed with zucchini, Fire Roasted Peppers, Diced Tomato, Baby Spinach, Fresh Mozzarella, Panko Breadcrumb, and Parmesan Cheese. Over Baby Greens

55.00

Macaroni and Cheese

Elbow Pasta with White Cheddar Cheese, Herb Breadcrumb Crust

40.00

Roasted Red Potato Wedges

Dusted with Fresh Rosemary, Extra virgin olive oil Oven-roasted.

40.00

String Bean Saute

With Garlic and Oil Or Marinara

35.00

Roasted Mushrooms and Fresh Herbs

Organic White Mushrooms Parsley, Garlic EVOO.

45.00

Lou's Herb Whipped Potatoes Blended with Fresh Mozzarella

Creamy Whipped Potatoes, fresh mozzarella, and herbs.

45.00

Rice Pilaf Milanese

Sauteed with Maui Onions, Roasted Garlic, Saffron and Parmesan Cheese

35.00

Smashed Red Potatoes

Baked with fresh parsley, Herb garlic butter, then Pan-Seared till crusty in Cast Iron skillet.

40.00

Sautéed Broccoli Rabe

Broccoli Rabe Sauteed with Fresh Garlic, EVOO, Red Pepper flakes optional

45.00

Jumbo Broccoli Spears Au Gratin

Jumbo Broccoli Spears topped with homemade breadcrumbs, Parmesan cheese parsley, butter, and herbs oven-roasted til crisp

35.00