

Dinner Menu

Includes your choice of 1 Main Course, 2 Sides, 1 Salad, 2 Mini Desserts,
Fresh Baked Bread w/Real Butter, Iced Tea & Water

Salads

The Daisy with Field Greens, Feta, Chopped Pecan, Grape Tomato-
Balsamic Vinaigrette

Traditional Caesar with Romaine, Shaved Parm & Homemade Croutons-
Caesar Vinaigrette

Italian Chop with Romaine, Black Olives, Chopped Cucumber, Shaved Parm & Chopped Roma Tomato-
Zesty Italian Dressing

Italian Pasta with Black Olives, Artichoke Hearts, Grape Tomatoes-
Sundried Tomato Vinaigrette

Caprese Salad with Sliced Roma Tomato, Fresh Sliced Mozzarella-
Fresh Basil Olive Oil & Sea Salt

Greek with Baby Spinach, Katamala Olive, Grape Tomato, Diced Cucumber, Shaved Red Onion-
Feta Vinaigrette

Mediterranean Couscous with Roasted Carrot & Zucchini, Red Bell Pepper, Red Onion-
Citrus Vinaigrette

Asian Sesame with Mixed Greens, Nappa Cabbage, Scallions, Cilantro, Julienne Carrot, Toasted Almonds-
Ginger Sesame Vinaigrette

Fiesta with Roasted Corn, Red Onion, Black Beans, Diced Roma Tomato, Diced Avocado-
Chipotle Lime Vinaigrette

Sides

Mashed Potato- Seasoned, Garlic, White Cheddar or Sweet
Roasted Potato- Rosemary Red, Chipotle Sweet or Garlic Parm Red
Broiled Hasselbeck Potato

Rice- Saffron Yellow, Wild Pilaf, Cilantro Lime or Brown Basmati
Creamy Parm Orzo

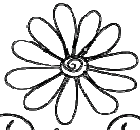
Mac & Cheese- Classic Cheddar or Smoked Gouda
Carrots- Thyme Roasted or Maple Glazed

Oven Roasted Veg Medley w/Carrot, Zucchini & Grape Tomato
Citrus Roasted Asparagus (additional charge)
Sugar Snaps with Cremini

Green Beans- Southern, Almandine, or Parm Roasted
Corn- Mini On The Cob, Green Chile Fiesta, or Buttered
White Cheddar Grits

Black Beans- Spicy Jalapeno or refried
Pinto Beans- Jalapeno, Southern, Ranch or Refried
Broccoli Rice Casserole

Fluffy Corn Pudding
Twice Baked Potato Casserole
Cheesy Hashbrown Casserole



My Daisy Catering
simple. elegant. fresh. food

903-651-9461
mydaisycatering@gmail.com
www.mydaisycatering.COM

Chicken

Lemon Garlic
Pesto Crusted
Salsa Chicken w/Pepper Jack
Blackberry Balsamic
Greek Stuffed with Artichoke & Sundried Tomato & Feta
Classic Marsala
Creamy Portabella
Parmesan with Marinara & Mozzarella
Picatta

Pork

Black Cherry or Apricot Glazed Tenderloin
Black Pepper Rosemary or Basil Pesto Crusted Loin
Grilled Lemon Herb Center-cut Chop
Southern Pork Roast

Beef

(Pricing Dependent on Market & Subject to Change)
Flat Iron Steaks with Red Pepper Coulis
Tenderloin with Red Wine Demi (additional charge)
Classic Pot Roast
Lasagna
Osso Bucco (additional charge)
Carne Asada
Prime Rib (additional charge)

Fish

Shrimp- Creole Spiced, Citrus Roasted, Scampi (additional charge)
Tilapia- Citrus, Blackened, Herb Crusted, Butter Poached w/Lemon Cream
Crab Cakes with Serrano Cream
Butter Poached White Fish
Shrimp & Scallop Skewers (additional charge)
Salmon- Citrus, Blackened, Herb Crusted
Seared Scallops (Chef Service only, parties of 30 or under)
Grilled Ahi Tuna Steak (Chef Service only, parties of 30 or under)
Catfish Fillet- Citrus, Blackened, Herb Crusted



903-651-9461
mydaisycatering@gmail.com
www.mydaisycatering.COM

Vegetarian/Vegan

Red Bean & Quinoa Stuffed Eggplant
Roasted Tomato & Caramelized Onion Stuffed Zucchini
Caprese Stuffed Portabella
Wild Mushroom & Brie Tart with Cranberry Compote
Spinach & Ricotta Tart with Pine Nuts

Dessert

Lemon Tartlet with Fresh Raspberries
Fresh Strawberry Cakes with Strawberry Mousse
Orange Blossom Cake with Fresh Orange Buttercream
Chocolate Espresso Mousse Cup with Fresh Strawberries
Chipotle Brownie Bite with White Chocolate Mousse
Double Fudge Cake with Caramel Mousse & Candied Pecans
Vanilla Buttermilk Cake with Vanilla Bean Mousse
White Chocolate Cake with Key Lime Cream Cheese Frosting
Stone Fruit Galette
Fresh Seasonal Berry Tartlet
Nutella Cheesecakes with Fresh Whipped Cream
Coconut Cream Cheesecake
Please ask for additional cupcake & dessert options

Bread

French Baguette Slices
Sourdough Garlic Knots
Fresh White & Wheat Yeast Rolls
Parkerhouse Rolls
Parmesan Herb Biscuits
Traditional Biscuits
Herbed Bread Sticks
Garlic Texas Toast
Assorted Crusty Rolls

Beverage

MDC Special Brew Iced Tea, Fruit-infused Water

Please Note:

All buffets are priced "per person" & require a 15-guest minimum.

Parties under 15, please call for Chef Service pricing & details.

All buffets are priced disposable drop-off w/set-up & include chafers w/sterno, plastic serviceware, high-end disposable flatware, plates, napkins & cups, bottled tea & water.

A 20% Service Charge includes silver/china serviceware, buffet & beverage station linens, buffet & beverage station set up, attendant through dinner service, table clearance, buffet break down & service area clean up.

Cake Service may be substituted for dessert, in most cases- ask about options.

Additional Servers may be required, based on guest count & menu, and are available at an additional charge.

December 2, 2020