

Dinner Menu

Starting at \$26 per person

(tax & server charge not included)

Includes your choice of 1 Main Course, 2 Sides, 1 Salad, 1 Dessert,
Fresh Baked Bread w/Real Butter, Iced Tea & Water Service
Additional menu items may be added for an additional fee

Salads

- The Daisy w/Field Greens, Feta, Chopped Pecan, Grape Tomato-
Balsamic Vinaigrette
- Classic Caesar w/Romaine, Shaved Parm & Homemade Croutons-
Caesar Vinaigrette
- Italian Chop w/Romaine, Black Olives, Fresh Parm, Tomato-
Zesty Italian Dressing
- Italian Pasta w/Black Olives, Artichoke Hearts, Grape Tomatoes-
Sundried Tomato Vinaigrette
- Caprese Salad w/Sliced Roma Tomato, Fresh Sliced Mozzarella-
Fresh Basil Olive Oil & Sea Salt
- Greek w/Baby Spinach, Kalamata Olive, Grape Tomato, Diced Cucumber, Shaved Red Onion-
Feta Vinaigrette
- Mediterranean Couscous w/Roasted Carrot & Zucchini, Red Bell Pepper, Red Onion-
Citrus Vinaigrette
- Asian Sesame w/Mixed Greens, Nappa Cabbage, Scallions, Cilantro, Carrot, Toasted Almonds-
Ginger Sesame Vinaigrette
- Fiesta w/Romaine, Roasted Corn, Black Beans, Diced Roma Tomato, Cilantro-
Chipotle Lime Vinaigrette

Sides

- Mashed Potato- Seasoned, Garlic, White Cheddar or Sweet
- Roasted Potato- Rosemary Red, Chipotle Sweet or Garlic Parm Red
- Rice- Saffron Yellow, Wild Pilaf, Cilantro Lime or Brown Basmati
Creamy Parm Orzo
- Mac & Cheese- Classic Cheddar or Smoked Gouda
- Carrots- Ranch, Thyme Roasted or Maple Glazed
- Oven Roasted Veg Medley w/Carrot, Zucchini & Grape Tomato
Citrus Roasted Asparagus (additional charge)
- 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

Chicken

Lemon Herb
Margarita Mesquite Grilled
BBQ Grilled
Bacon Cheddar Ranch
Salsa Braised
Teriyaki Glazed Thigh
Sundried Tomato Feta Cream & Artichokes
Classic Mushroom Marsala
Creamy Portabella
Italian Herb Grilled
Picatta Cream w/Capers

Pork

Black Cherry, Apricot Glazed or Blackberry Balsamic Tenderloin Carver (additional fee)
Lemon Herb or Basil Pesto Crusted Loin Carver (additional fee)
Southern Pork Roast w/Gravy
Homestyle Smothered Chop
Boursin Chop

Beef

(*some items not recommended for events without on-site kitchen)

Flat Iron Steaks with Red Pepper Coulis
Filet Mignon Diane Style
Tenderloin with Red Wine Demi Carver (additional fee)
Classic Pot Roast
Lasagna Bolognese
Slow Braised Short rib
Carne Asada

Fish

(not recommended for large events without on-site kitchen)

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



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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

Carrot Cake w/Citrus Cream Cheese Frosting
Lemoncello Mousse w/Fresh Blueberries
Fresh Strawberry Cake w/Strawberry Mousse
Orange Blossom Cake w/Fresh Orange Buttercream
Chocolate Espresso Mousse Cup w/Fresh Strawberries
Black Forest Brownie Bite w/Fresh Whipped Cream
Double Fudge Cake w/Chocolate Mousse, Caramel Drizzle & Candied Pecans
Vanilla Buttermilk Cake w/Vanilla Bean Mousse
White Chocolate Cake w/Key Lime Cream Cheese Frosting
Assorted Individual Cheesecake
Seasonal Fruit Pie
Fresh Seasonal Berry Tartlet
Please ask for additional cupcake & dessert options

Please Note:

Packages require a 15-guest minimum. Parties under 15, please call for Chef Service pricing & details.
Packages are priced disposable drop-off w/full display set-up & include plastic serviceware, high-end disposable flatware, plates, napkins & cups, bottled tea & water.
A 25% Servicer Charge includes a served buffet decorated to reflect the room, real serviceware & equipment, buffet & beverage station linens, attendant through dinner service, dining room table clearance through entire event, buffet break down & service area clean up.
Additional Servers may be required, based on guest count & menu, and may incur an additional charge.