

Dinner Menu

Starting at \$30 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 over Baby Arugula-
Fresh Basil Pesto, Balsamic Drizzle & 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, Roasted Garlic, White Cheddar or Sweet
- Roasted Potato- Rosemary Red, Garlic Parm Red or Chipotle Sweet
- Rice- Saffron Yellow, Wild Pilaf, Cilantro Lime or Brown Basmati
- Pasta- Marinara, Alfredo, Tuscan, Arrabiatta, Creamy Parm Orzo
- Mac & Cheese- Classic Cheddar or Smoked Gouda
- Carrots- Ranch, Thyme Roasted, Honey Butter 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
- Polenta- Plain, White Cheddar, Smoked Gouda or Chipotle Cheddar
- Black Beans- Spicy Green Chile or Refried
- Pinto Beans- Jalapeno, Southern, Ranch or Refried
- Broccoli Rice Casserole

Chicken

Lemon Herb
Margarita Mesquite Grilled
BBQ Grilled
Bacon Cheddar Ranch
Marry Me
Herb Bruschetta
Sundried Tomato Feta Cream & Artichokes
Maple Bourbon Pecan
Creamy Portabella
Italian Herb Grilled
Asian Glazed

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 Center-cut Chop
Boursin Center-cut 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
Bruschetta & Spinach Stuffed Portabella
Caprese Stuffed Portabella
Wild Mushroom & Brie Tart with Cranberry Compote
Spinach & Ricotta Tart with Pine Nuts

Dessert

Carrot Cake w/Cream Cheese Frosting
Limoncello 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
Mini Seasonal Fruit Pie
Fresh Seasonal Berries & Cream 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.