

## 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-  
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
- Pasta- Marinara, Alfredo, Tuscan, Arrabiatta, 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
- 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  
Classic Mushroom Marsala  
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 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  
Bruschetta & Spinach Stuffed Portabella  
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.