

D'Masti!

catering • delivery • events

No matter what your style is, our Event Planners can help you plan a menu that suits your needs and budget. Don't know your style? We can help!



Dinner Buffet Sample Menu

Hors d'Oeuvre - passed Butler Style

Coconut Chicken Fingers with dipping sauce • Mini Spinach & Feta Phyllo Triangles
Goat Cheese Crostini with Fig Jam & Chopped Pistachios • Mixed Mushroom Tarts
(other options available)

Served from Buffet Tables

Slow-Roasted Brisket of Beef, Ribeye, Aged Tenderloin of Beef or Round of Beef
Carved to order by Chef, Au Jus and Horseradish Cream on the side or
Ginger Soy Glazed Salmon or Poached Salmon with Spinach and Creme Fraiche in Puff Pastry
Chicken Piccata, Chicken Marsala, Spinach and Goat Cheese Stuffed Chicken Breast,
Lemon Mustard or Cider Chicken Fricasse
Potato Gruyere Gratin, Garlic Mashed Potatoes or Florentine Rice Pilaf
Cheddar or Blue Cheese Baked Pasta with Panko Topping
or Pasta with Vodka Cream, Pesto Cream or Marinara Sauce
Sauté of Fresh Vegetables
Tuscan Green Beans with Fresh Grape Tomatoes

Served at table:

Classic Caesar Salad with grated Parmesan and Homemade Croutons
or Harvest Salad of Mixed Greens, Dried Cranberries, Candied Pecans and Maple Balsamic Dressing
Assorted Dinner Rolls, Focaccia Fingers and Ramekins of Whipped Butter
Coffee, Tea, Decaf

Other options available, we'll customize a menu to your needs – on your budget

Bar Options: Open Bar, Wine & Beer Bar, Bubble Bar, Mocktails, Sparkling Waters, Prosecco or Champagne with Fruit Puree)

Contact one of our Event Planners for pricing on menu, bar service and other services needed for your event.

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