

# D'Masti!

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## Sample Seated Dinner Menu

### Hors d'Oeuvre - passed Butler Style

Mini Antipasto Skewers • Blue Cheese and Spinach Stuffed Mushrooms  
Apricot Rumaki with Honey Soy Glaze • Jumbo Shrimp Canapes  
(other options available)

### Seated Dinner Options

#### Sample Menu A, Duo Entree

Petite New York Beef Fillet with Béarnaise or Cabernet Sauce (Aged Tenderloin of Beef Add \$6 person)  
And Boneless Breast of Chicken Piccata or Lemon Mustard Chicken  
Broccoli Souffle Slice with Julienne of Glazed Carrots

#### Sample Menu B -

Ancho Rubbed Strip Steak, Strip Steak with Chimmichurri or Slow-Roasted Brisket of Beef,  
Grilled Sweet Potato Wedges with Honey Butter or Sour Cream and Chive Smashed Yukon Potatoes  
Green Beans with Bacon & Shallots or Saute of Fresh Vegetables with Herbs

#### Sample Menu C

Boneless Breast of Chicken Caprese, Chicken Piccata or Spinach & Goat Cheese Stuffed Chicken  
Penne with Bacon, Endive, Portobello Mushrooms, Leeks and Roasted Red Pepper or Garlic Mashed Potatoes  
Tuscan Green Beans with Sea Salt

#### Sample Menu D

Roasted Pork Loin with Apple Brandy and Dried Cherry Compote or  
Woodlands Chicken with Mixed Mushrooms and Rosemary Cream  
Brown & Wild Rice Pilaf or Potato Gruyere Gratin  
Honey Glazed Carrots and Parsnips

#### Served at table:

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

Sample menu A - \$46, B - \$43, C - \$38, D - \$36. Per person price subject to market and is based upon a 50 person minimum. For complete price with bar, transportation and service charge, or to customize a menu, please speak with an event consultant.