



Sample Menus for On-Site Full Service Catering

Italian Christmas Dinner

Aged Tenderloin of Beef, Nebbiolo Sauce
Truffle Potatoes Gratin
Roasted Garlic Flan on a bed of
Sautéed Spinach with Roasted Cherry Tomatoes
House-Made Focaccia Fingers, Dinner Rolls
whipped sweet butter
Panna Cotta with Amarena Cherries
or Mini Cannoli and Chocolate Biscotti

Hanukkah Dinner

Matzo Ball Soup or Citrus Raddichio Salad
Slow-Roasted Brisket of Beef
Wine Braised Leeks
Rosemary Roasted Potatoes
Honey Glazed Carrots and Parsnips
Fresh-Baked Challah
Peppermint Meringues
Chocolate Pecan Clusters

Winter Woodlands Dinner

Harvest Salad with Maple Balsamic Dressing
Woodlands Chicken
(boneless breast with forest mushrooms and rosemary cream)
or Roasted Pork Loin with Cider Gravy
Individual Sweet Potato Soufflé
Festive White & Wild Rice
Green Beans with Bacon and Shallots
Chocolate Fudge Cake with
Peppermint Whipped Cream

Finger Food Buffet

Roasted Aged Round of Beef (or Tenderloin),
carved to Mini Parkerhouse Rolls by Chef Carver,
Horseradish Cream and Au Jus on the side
Mini Brown Sugar Glazed Ham Sandwiches
Focaccia Wedges filled with sliced tomato,
Italian cheese and Italian dressing
Chicken Spring Rolls with dipping sauce
Spinach & Feta Phyllo Triangles
Farmers Market Vegetable Basket
with Honey Curry Dip and Herb Aioli
House-Made Country Pate with Cranberry Chutney
and Grainy Mustard
Shrimp Cocktail Shooters

Dessert Station

Assorted Mini Dessert Bars
Festive Butter Cookies

*Martini Bar • Bubble Bar
Wine & Beer Bar &
Full Bar Service is available*

For carryout or drop off catering on above,
call for pricing, or see our
Appetizers & Mini Sandwiches
section at dmasti.com under the
Carryout & Drop tab

Contact our office for help with quantities, more
options, or for pricing on large size groups

