

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!



Seated Dinner Menus

The following are samples of our Seated Dinner options:

Hors d'Oeuvres - Passed Butler Style

Swedish Meatballs • Blue Cheese Stuffed Mushrooms
Spinach & Feta Phyllo Triangles • Jumbo Shrimp Canapes (other options available)

Choice of:

Classic Caesar Salad with grated Parmesan and Homemade Croutons
Mixed Greens, Beet & Goat Cheese Salad with Honey Dijon Dressing and Walnuts
Chilled Tomato Peach Soup or Italian Wedding Soup

all served with: Assorted Dinner Rolls, Focaccia Fingers and whipped butter

Seated Dinner Choice A: Steak & Potato Sample

Slow-Roasted Brisket of Beef or Prime Rib of Beef with horseradish cream and au jus on the side served with Sour Cream & Chive Smashed Potatoes, Cheesy Baked Macaroni or Loaded Baked Potato or Ancho-Rubbed Strip Steak, or Strip Steak with Chimichurri served with Individual Sweet Potato Soufflé Green Beans with Bacon & Shallots or Sauté of Fresh Vegetables with Herbs

Seated Dinner Choice B: Duo Entrée Sample

Petite New York Beef Filet or Aged Tenderloin of Beef with Cabernet Sauce and Mixed Mushrooms and Chicken Piccata or Lemon Mustard Chicken served with Potato Savoyarde, Garlic Mashed Potatoes, Roasted Rosemary Potatoes or Truffle Mac & Cheese Broccoli Souffle Terrine Slice with Honey-Glazed Carrots or Green Beans with Bacon & Shallots

Seated Dinner Choice C: Summer Chicken Sample

Chicken Caprese with Fresh Mozzarella, Tomato, Basil, Balsamic Drizzle or Chicken Piccata, or Spinach & Goat Cheese Stuffed Chicken Breast with Marinara Penne Pasta with Bacon, Endive, Mushrooms, Leeks & Roasted Red Pepper or Garlic Mashed Potatoes Tuscan Green Beans with Sea Salt or Marinated Grilled Vegetables

Seated Dinner Choice D: Autumn Dinner Sample

Roasted Pork Loin with Apple Brandy and Dried Cherry Compote or Woodlands Chicken Breast with Mixed Mushrooms and Rosemary Cream Brown & Wild Rice Pilaf, Potato Gruyere Gratin, or Individual Sweet Potato Soufflé Charred Brussels Sprouts with Brown Butter and Parmesan or Roasted Root Vegetables

We have plenty of options available, and can customize a menu to your needs – on your budget!

Bar Options: Open Bar, Wine & Beer Bar, Mocktails, Sparkling Waters, Bubble Bar, Featured Cocktails and Coolers, Champagne

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

Chicago (773) 935-8085 • Chicagoland (708) 388-0940