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

catering • delivery • events





Gample Geated Dinner Menn



Hors d'Oeuvre - passed Butler Style Mini Antipasto Skewers • Blue Cheese or Spinach Stuffed Mushrooms Apricot Rumaki with Honey Soy Glaze • Jumbo Shrimp Canapes (other options available)

Geated Dinner Options

Choice of:

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

Served with: Assorted Dinner Rolls, Foccacia Fingers and Ramekins of Whipped Butter

Steak & Potato Sample

Prime Rib of Beef or Slow-Roasted Brisket of Beef with au jus, whipped horseradish cream on the side or Ancho-Rubbed Strip Steak or Strip Steak with Chimmichurri Sour Cream & Chive Smashed Potatoes or Garlic Mashed Potatoes or Grilled Sweet Potato Wedges with Honey Butter Green Beans with Bacon & Shallots or Sauté of Fresh Vegetables with Herbs

Duo Entrée Sample

Petite New York Beef Filet or Aged Tenderloin of Beef with Cabernet Sauce and Mixed Mushrooms served with Boneless Breast of Chicken Piccata or Lemon Mustard Chicken Potato Savoyarde or Potato Gratin or Florentine Rice Pilaf Broccoli Souffle Terrine Slice with Honey-Glazed Carrots and Parsnips

Summer Chicken Sample

Chicken Caprese with Fresh Mozzarella, Tomato, Basil & Balsamic Glaze or Chicken Piccata or Spinach & Goat Cheese Stuffed Chicken Penne Pasta with Bacon, Endive, Portobello, Leeks & Roasted Pepper or Garlic Mashed Potatoes Tuscan Green Beans with Sea Salt and Fresh Grape Tomatoes

Autumn Dinner Sample

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 or Sweet Potato Soufflé Sautéed Brussels Sprouts with Brown Butter or Roasted Root Vegetables

Coffee, Tea, Decaf

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