

ENTREES

- Whole Roasted Turkey, Giblet Gravy
sm 14-16 lb. \$149 lg 20-22 lb. \$189
- Sage Roasted Turkey Breast, 5-6 lb. sliced,
with giblet gravy, 12-14 servings \$99
- Roasted Turkey Breast, 7-9 lb. sliced, with
giblet gravy, 18-20 servings \$129
- Glazed Spiral-Cut or Semi-Bnls Ham, half/whole \$13.95 lb
- Hand-Carved Ham (5# minimum) \$15.95 lb.
- Beef Tips in Sherry Wine Sauce, serves 15-18 \$189
- Brisket of Beef, Horseradish Cream, 6-9 lb \$25 lb
- Beef Rib Eye, bnls, horseradish cream, whole \$399
- Aged Tenderloin of Beef, Cabernet Sauce or
horseradish cream \$299
- Aged Tenderloin of Beef Medallions, Shallot Wine
Pan Jus \$299
- Dinner-Cut Roast Beef, (3 lb. min) au jus \$15.95 lb
- Roasted Pork Loin, with Cider Gravy serves 6-8 \$65
- Pork Shanks (4 pc.) braised, with pork demi-glace \$109
- Glazed Corned Beef Brisket, slow-roasted
horseradish cream, 6-9 lb \$25 lb
- Rosemary Roasted Leg of Lamb, pan jus, bnls - mkt.
- Woodlands Chicken, with mixed mushrooms in light
rosemary cream sauce, boneless, 12 pcs \$99
- Chicken Piccata, with lemon, butter & white wine
boneless, 12 pcs \$89
- Herb Roasted Chicken, bone-in 20 pcs \$49
- Chicken Vesuvio, with potatoes, bone-in 24 pcs \$89
- Spinach Lasagna with creamy bechamel sauce 4 qt \$59
- 4-Cheese or Meat Lasagna 4 qt \$59
- Ricotta Stuffed Shells, 24 pcs \$59
- Homemade Meatballs in Marinara Sauce, 12 pcs \$24

All orders for Nov. 26-30 must be finalized by Nov 14
Due to the high volume of food we prepare
Thanksgiving week, some website items may not be available.

APPETIZERS

- Trio Dip Platter - hummus, sour cream salsa
and honey curry dips with chips & veggies \$55
- Cream Cheese Torta Tray, Raspberry or Pesto \$65
- Bruschetta Tray with Herb Crostini \$47
- Blue Cheese or Port Wine Cheese Ball \$16
- Artichoke Parmesan Dip, with pita chips, 2 qts. \$53
- Spinach Dip with waterchestnuts, 1 qt. bowl \$18
- Tiny Swedish or Honey BBQ Meatballs, 2 qts. \$69
- 1½ lb. Cold-Water Premium Shrimp Tray, 30 pc \$99

SIDES

- 2qt. serves 10-12, 4qt. 16-18
- Traditional Sage Dressing \$24 2qt/\$44 4qt
- Buttery Whipped Potatoes \$28 2qt/\$48 4qt
- Sour Cream & Chive Smashed Potatoes \$54 4qt
- Rosemary Roasted Potatoes \$21 2qt \$38 4qt
- Glazed Sweet Potatoes \$26 2qt/\$49 4qt
- Whipped Sweet Potato Soufflé \$56 4qt
- Baked Mostaccioli \$40 4qt
- Penne Pasta with Alfredo, Marinara
or Vodka Cream Sauce \$49 4qt
- Cheesy Baked Macaroni with panko topping \$46 4qt
- Whole Buttered Green Beans \$22 2qt/\$36 4qt
- Whole Green Beans with bacon & shallots \$39 4qt
- Buttered Green Beans with almonds \$22 2qt \$36 4qt
- Broccoli with Lemon Zest & Butter \$29 2qt/\$49 4qt
- Broccoli Cauliflower Bake \$49 4qt
- Brussels Sprouts with brown butter & shallots \$48 4qt
- Creamed Spinach \$31 2qt/\$48 4qt
- Silky Corn Pudding \$46 4qt
- Chive Buttered Corn \$35 4qt
- Honey Glazed Carrots \$39 4qt
- Strawberry Mousse or Orange Chiffon Gelatin \$35

Holiday traditions scratch-made from
our family to yours, for more than 75 years!

D'Masti!



708-388-0940

11915 S. Western Avenue • Blue Island, Illinois
(15 mins. south of the Loop, off I-57)

ON-SITE FULL SERVICE CATERING

CARRYOUT • DROP OFF

HOLIDAY HOURS

OPEN THANKSGIVING DAY 10 - 2

FRIDAY, NOVEMBER 28 — CLOSED

SATURDAY, NOVEMBER 29 — OPEN 10-5

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