

# 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!*



## *Grazing Finger Foods Reception*

### **Hors d'Oeuvre - passed Butler Style**

Mini Crabcakes, Remoulade Sauce • Spinach & Feta Phyllo Triangles • Cucumber Mousse Canapes on Rye  
• French Pinwheels with Salami, Dijon and Rosemary

## *Pasta & Charcuterie Station*

Penne Pasta and Cheese Tortellini with three of our homemade sauces:  
Fresh Marinara, Vodka Cream, Gorgonzola Cream, Olive Oil & Pesto or Pesto Cream Sauce  
Charcuterie of Assorted Sausages and Cheese garnished with Fruit  
Classic Caesar Salad with Homemade Croutons and Fresh Parmesan

## *Street Foods Station*

Mini Italian Beef Sandwiches, giardiniera on side • Chicago Style Pan Pizza Squares  
Street Taco Dip with Charred Corn Garnish & Tortilla Chips  
Mini Spring Rolls with Dipping Sauce • Hummus with Pita Chips and Veggies

## *Dessert Station*

Assorted Mini Pastries to include:  
Mini Eclairs, Mini Creme Puffs, Mini Chocolate Mousse Profiteroles, Mini Cannoli and Mini Fruit Tarts  
Coffee Service with accompaniments

**Carving Station Option:** Roasted Aged Round of Beef, Brisket or Tenderloin, Carved to order by Chef to Mini Brioche Rolls with Au Jus and Horseradish Cream on the side

**More Options:** Mini Pulled Pork or Pulled Chicken Sandwiches with Carolina Cole Slaw and BBQ Sauce on the side  
or Mini Warm Brown Sugar Glazed Ham Sandwiches on Brioche Rolls  
or Mini Crabcake Sandwiches with Lemon Cilantro Mayonnaise

*More options available – we'll 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**