

D'Masti!

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Sample Dinner Buffet Menu

Hors d'Oeuvre - passed Butler Style
Coconut Shrimp with dipping sauce • Mini Spinach & Feta Phyllo Triangles
Caprese Bruschetta • Mixed Mushroom Tarts
(other options available)

From Double Sided Buffet Tables

Slow-Roasted Brisket of Beef, horseradish cream on the side
(Aged Tenderloin of Beef, Ribeye or Round of Beef Carved to order by Chef or
Ginger Soy Glazed Salmon or Poached Salmon with Spinach and Creme Fraiche in Puff Pastry
available at additional mkt price)
Chicken Piccata, Chicken Marsala, Spinach and Goat Cheese Stuffed Chicken Breast,
Lemon Mustard or Cider Chicken Fricasse
Potato Gruyere Gratin, Garlic Mashed Potatoes or Loaded Baked Potato Halves
Cheddar or Blue Cheese Baked Pasta Shells with Panko Topping
or Penne with Vodka Cream, Pesto Cream or Marinara Sauce
Saute of Fresh Vegetables with Herbs or Tuscan Green Beans with Cherry Tomatoes

Served at table:

Classic Caesar Salad with grated Parmesan and Homemade Croutons
or Harvest Salad of Mixed Greens, Dried Cranberries, Candied Pecans and Maple Balsamic Dressing
Assorted Dinner Rolls, Focaccia Fingers and Ramekins of Whipped Butter
Coffee, Tea, Decaf

Sample menu price starts at \$38 per person based upon a 50 person minimum. For complete price with staff, bar, transportation and service charge – or to customize a menu – please speak with an event consultant.