

D'Masti!

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Sample Finger Food Buffet Menu

Passed Butler Style From Holiday Garnished Silver Trays

Brie and Raspberry Tartlets

Chilled Jumbo Shrimp Skewers, cocktail sauce and lemon wedges on the side

Cucumber Mousse Canapes on Rye • French Pinwheels with Salami, Dijon and Rosemary

From Decorated Buffet Table

Roasted Aged Round of Beef, Carved to order by Chef to Parkerhouse Rolls,

Au Jus and Horseradish Cream on the side

(Aged Tenderloin of Beef available at additional mkt price)

Mini Pulled Pork Sandwiches, Carolina Sauce and Creamy Cole Slaw on the side

Mini Crabcake Sandwiches with Lemon Cilantro Mayonnaise

Teriyaki Chicken & Broccoli in mini take-out containers

Assorted Deviled Eggs – Pesto, Chipotle and Traditional

Warm Artichoke Parmesan Dip

Bruschetta with Assorted Toppings or Pate and Cheeses with Flatbread, Wafers,

Blackbread, apples and grapes (Pate additional at \$5 per person)

Desert Station

Assorted Mini Pastries to include:

Mini Eclairs, Mini Creme Puffs, Mini Chocolate Mousse Profiteroles, Mini Cannoli and Mini Fruit Tarts

or Donut Bar of Assorted Old-Fashioned Custard Filled and Cake Donuts

Coffee, and Decaffeinated Coffee with accompaniments

Other options available, we'll customize a menu to your needs – on your budget

Bar Options: Open Bar, Wine & Beer Bar, Bubble Bar (Sparkling Waters, Prosecco or Champagne with Fruit Puree)

Sample menu price starts at \$58 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.