

D'Masti!

catering • delivery • events



Sample Grazing Buffet Stations 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)

Carving Station

Roasted Aged Round of Beef or Brisket, Carved to order by Chef to Brioche Rolls,
Au Jus and Horseradish Cream on the side

Warm Glazed Ham Sandwiches on Mini Brioche Rolls

Antipasto Display of Artichoke Hearts, Marinated Mushrooms, Assorted Olives,
Pepperoncini, Cherry Tomatoes and Roasted Red Peppers

Classic Caesar Salad with Homemade Croutons and Shaved Parmesan

Pasta Station

Penne Pasta with Endive, Roasted Red Peppers, Pancetta and Mushrooms in an Herbed Olive Oil,
Penne and Cavatappi Pasta with Choice of Marinara, Vodka Cream and Gorgonzola Cream Sauce

Breadsticks, Focaccia Fingers, Shaved Parmesan

Classic Caesar Salad with House-Made Dressing, Croutons and Shaved Parmesan

Dessert Station

Mini Carrot Cake Squares, Mini Chocolate Fudge Cake Squares, Fruit Topped Cheesecake Mousse Cups,

Chocolate Mousse Filled Profiteroles and Mini Creme Brulee

Coffee, and Decaffeinated Coffee with accompaniments

*Other Food options available, such as Mediterranean, Indian, Asian, Taco Station, Deep South Station
Bar Options: Open Bar, Wine & Beer Bar, Bubble Bar (Sparkling Waters, Prosecco or Champagne with Fruit Puree)*

Sample menu price starts at \$65 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.