



*Served From Seasonally
Decorated Buffet Tables*

Hand-Carved House-Roasted Turkey,
Giblet Gravy

Traditional Sage Dressing

Cheesy Baked Macaroni with Panko Topping
or Traditional Butter Whipped Potatoes

Sweet Potato Soufflé or Silky Corn Pudding

Sausage Jambalaya

Choice of Green Beans with Bacon and Shallots
or Harvest Salad with Maple Balsamic Dressing

Fresh Cranberry Orange Relish

Assorted Dinner Rolls with whipped butter
and Honey Butter

House-Baked Pie Slices to include:

Velvety Pumpkin, Cherry, Apple
and Chocolate Cream

Fresh Whipped Cream

Beverages passed at tables

*These options are just a sampling of
popular menus perfect for
Company Events or Social Gatherings.*

*Please contact one of Event Planners for
pricing and more options.
We can provide staff, bartending
service, liquor, tables, chairs, linens, rentals,
entertainment, decor and anything else needed to
make your event a special one!*

D'Masti!

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Holiday Menu Samples

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Aged Prime Rib of Beef, carved to plate
by Uniformed Chef Carver
Horseradish Cream and Au Jus on the side

Loaded Twice-Baked Potato Halves with
Applewood Smoked Bacon, Cheddar Cheese
and Chives, sour cream on the side

Chipotle Buttered Corn

Broccoli with Seasoned Breadcrumbs

Hearth-Baked Breads with whipped butter

Assorted Mini Pastries to include:

Chocolate Éclairs, Cream Puffs, Fresh Fruit Cream
Cheese Tarts, Cannoli,

Chocolate Brownies and Pecan Pie Bars

Beverages passed at tables

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Christmas-Spiced Pork
(Slow-braised fall spiced pork in a red wine jus)

House-Roasted Turkey, Giblet Gravy

Smashed Yukons with Sour Cream & Chives

Roasted Brussels Sprouts, Maple Balsamic Glaze

Silky Corn Pudding

Honey Glazed Carrots & Parsnips

Caesar Salad with Cherry Tomatoes,
Homemade Croûtons and Shaved Parmesan

Assorted Dinner Rolls with whipped butter

New Orleans Style Bread Pudding, Rum Sauce

Beverages passed at tables

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For on-site catering, our expert catering staff will come to you. Book your holiday celebration early! D'Masti can handle corporate or social gatherings for groups of any size.

Holiday Menu Samples

Italian Christmas Seated Dinner

Aged Tenderloin of Beef, Nebbiolo Sauce
Truffle Potatoes Gratin
Roasted Garlic Flan
with Sautéed Spinach
and Blistered Cherry Tomatoes
Sesame Polenta Rolls
with whipped sweet butter
Panna Cotta with Amarena Cherries
or Mini Cannoli and Chocolate Biscotti

Hanukkah Seated Dinner

Citrus Raddichio Salad
Slow-Roasted Brisket of Beef
Wine Braised Leeks
Horseradish Whipped Potatoes
Honey Glazed Julienne of Carrots and Parsnips
Fresh-Baked Challah
Peppermint Meringues
Chocolate Pecan Rugelach

Winter Woodlands Seated Dinner

Mixed Greens with Sherry Dijon Dressing
Woodlands Chicken
(boneless breast with forest mushrooms
and rosemary cream)
or Cranberry Turkey Roulade
Individual Sweet Potato Soufflé
Festive White & Wild Rice
Green Beans with Bacon and Shallots
Winter Chocolate Fudge Cake with
Peppermint Whipped Cream

Mag Mile Holiday Stations

Carving Station

Passed from Holiday Garnish Silver Trays
Assorted Martini Appetizers to include:
Pimento Cheese Canape, Deviled Egg Swirl
& Blue Cheese Stuffed Olive Canape

Roasted Aged Round of Beef (or Tenderloin), carved to
Mini Brioche Rolls by Uniformed Chef Carver
Horseradish Cream and Au Jus on the side

Mini Brown Sugar Glazed Ham Sandwiches

Farmers Market Vegetable Basket
with Honey Curry Dip and Aioli

Chicken Springrolls with Sweet Chili dipping sauce

Torta Rustica

(Spinach, Roasted Red Peppers and Italian Cheeses
baked in Pastry)

Caviar Bar

Assorted Caviars with accompaniments of:
Homemade Potato Chips, Toast Points
Assorted Sliced Pickles, Chopped Egg
and Creme Fraiche

Mini Crabcakes with Remoulade Sauce

Dessert Station

Mini Creme Brulée, Chocolate Mousse Cups,
Mini Cannoli, Mini Eclairs,
Raspberry Topped Cheesecake
Chicago Style Caramel & Cheese Popcorn Mix

Martini Bar • Bubble Bar

• Coffee Station

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