

## Hors d'Oeuvre, Appetizers & Platters

#### FOR CARRYOUT OR DELIVERY



### Hors d'Oeuvre

To place on a garnished tray, add \$5.00 additional per tray.

#### Cold Hors d'Oeuvre

Tiny round open-faced canapes. Assortment of whole shrimp, egg swirl, stuffed olive, cucumber mousse, chicken salad, and corned beef pinwheel.

50 pc. \$76 75 pc. \$109 100 pc. \$145

#### Hot Hors d'Oeuvre

Just heat and serve. Assortment of stuffed mushroom caps, brie and sun-dried tomato tartlets, crispy chicken spring rolls, rumaki, and phyllo triangles.

50 pc. \$76 75 pc. \$109 100 pc. \$145

**Finger Sandwiches**-with little cream cheese rosettes. Assortment of chicken salad, ham salad, and egg salad.

25 pc. \$49 50 pc. \$77 75 pc. \$110 100 pc. \$146 Assortment of chicken salad, tuna salad, and egg salad. 25 pc. \$49 50 pc. \$81 75 pc. \$119 100 pc. \$157

**Decorated Sandwich Loaf** 72-hour notice required Beautifully decorated cream cheese layered loaf with your choice of the following fillings:

Chicken, ham, egg salad (Approx. 12 slices) \$79 Chicken, tuna, egg salad (Approx. 12 slices) \$83

Seafood Stuffed Tiny Peapods......15.50 dz 3 dozen minimum.

Marinated Vegetable Tarts ...... 17.95

Fresh Chilled Mushroom Caps ................................. 16.95 dz Filled with bleu cheese and pecans; 3 dozen minimum.

Chilled Lemon Jumbo Shrimp on Skewers ...... 39.00 dz 3 dozen minimum.

Fresh Mozzarella, Tomato & Basil Skewers..... 25.00 dz 3 dozen minimum.

## Hot Appetizers

Just heat and serve.

3 dozen minimum per type.	Price per dozen
Chicken Drummettes	14.25
Cocktail Franks-in pastry	\$16.95
Crispy Chicken Spring Rolls-with dipping so	auce 16.95
Coconut Chicken Fingers-with dipping sauc	e 22.00
Coconut Shrimp-with dipping sauce	26.50
Miniature Quiche Tarts Bacon, Spinach, Vegetable or Seafood	16.95
Thai Chicken Satays-with peanut sauce	19.90
Miniature Skewers	21.00 or Vegetable
Brie & Sun-Dried Tomato Tarts	18.95
Phyllo Triangles	16.95
Rumaki	
Bacon-wrapped Scallops	32.00
Stuffed Mushroom Caps	
Crabmeat filled	
Spinach Parmesan	
Beef & Parmesan	15.95
Tiny Meatballs (approx. 100 in each 2-quar	t pan)
Swedish or Bordelaise2 qts.\$ 58	4 qts.\$ 110
Honey BBQ 2 qts. \$ 58	4 qts.\$ 110
Sweet Red Pepper 2 qts. \$ 58	





Domestic Cheese Cube Tray \$49 Serves 25-30. With assorted crackers.	Caprese Platter Fresh mozzarella, tomato, and fresh basil sliced
Assorted Cheese & Salami Cube Tray 62 Serves 25-30	and arranged on a platter. Drizzled with aged balsamic vinegar and extra virgin olive oil.
Port Wine & Bleu Cheese Spread Tray 39 With crackers	Small serves 15-2055 Large serves 30-40 109  Antipasto Platter89
Buttery Blue Cheese & Walnut Spread Tray 49 With celery sticks and crackers.	Italian cheeses and sausages with carrot and celery sticks, and assorted peppers and olives. Serves 20-25.
Cream Cheese Tortas Layers of cheese and filling, beautifully topped and served with toast rounds.	Bruschetta Platter
Sweet Raspberry & Walnut Small \$53 Large \$65 Pesto & Sun-dried Tomato Small \$55 Large \$72	Caprese Bruschetta Platter95 Fresh Mozzarella, tomato and pesto basil on crostini on a garnished tray. 48 pcs.
Savory Southwest Cheesecake Spread (10" round) Topped with Salsa and served with Tortilla Chips serves 25-40	Torta Rustica89 Spinach, prosciutto, roasted sweet peppers and Italian cheeses beautifully baked in pastry - can be served warm or
Baked Brie in Pastry56 French brie with raspberry preserves wrapped in crispy puff pastry served with toast rounds. Serves 14-16.	room temp. Serves 20-25.  Parmesan Artichoke Dip45
Trio Dip Platter	Smoky Crab Dip with Pita Chips, in bowl; 1 qt. 56  Spinach Dip, in bowl; 1 qt
Jumbo Shrimp Tray Clean tail, cold water shrimp arranged on a garnished tray with our zesty cocktail sauce and fresh lemon wedges.	Stuffed Deviled Egg Tray A party classic!
Small Tray 1 1/2 lb. (approx. 27-30)	24 pc. tray29.95 48pc. tray55.95  Fresh Fruit & Berry Platter (seasonal pricing)
Vegetable Crudite & Dip Platter Broccoli, celery, bell pepper, carrot, cauliflower,	Small serves 14-16 \$56 Large serves 25-30 \$79  Fresh Fruit Kabob Tray
zucchini, tomato, cucumber, mushrooms, and radishes Choice of Dip: Ranch, Dill, Honey curry, Caesar, and Onion. Small serves 15-20 \$37 Large serves 30-40 55	Melon and strawberry kabobs surrounding a whole pineapple filled with fresh pineapple cubes. Makes for a perfect centerpiece.
Hummus, Veggie & Pita Tray65 Serves 25-35	Small (40 pcs.) mkt \$85 Large (80 pcs.) mkt \$125
Tortilla Pinwheel Platter	Watermelon Basket (summer only)mkt Garnished watermelon filled with fresh fruits of the season.
Relish Tray Sweet & dill pickles, black and green olives, carrot and celery sticks, radishes, and assorted peppers. Small serves 15-20 \$35 Large serves 30-40 \$49	Assorted Sandwich Platter 7.45 per person Full-size sandwiches and wraps with leaf lettuce and tomato on assorted breads, rolls, and croissants. Sandwiches are cut in half and placed on a garnished tray. 10 person minimum. Condiments on the side.



Mini Sandwich Platter, 36 pc
Petit Croissant Platter (36 pices of one type) Chunky Chicken Salad (all white meat)
Mini Submarine Tray Small, bite-size, one-inch slices of submarine arranged on a garnished platter.  Traditional or Italian style 32pc. \$48 64pc. \$96 Roast Beef or Turkey 32pc. \$52 64pc. \$98
Italian Focaccia Platter
Mini Sirloin Sandwich Platter
Mini Tenderloin Sandwich Platter
<b>Grilled Chicken Sandwich Platter</b>
Party Subs, 3 foot narrow (serves 10-12)
4 foot narrow (serves 24) 111
<b>6 foot narrow</b> (serves 36)



# Tea Sandwiches

(72 hour notice required)

Cream Cheese & Bacon
English Cucumber50/\$74
Cream Cheese & Currant Jelly25/\$45
Salmon Ribbon Sandwiches 50/\$89
Curried Chicken Salad & Walnut Tarts 25/\$45
Mini Open-Faced Bagels 26 dz.
With dill cream cheese and lox rosette. 3 doz. minimum.
Assorted Breakfast Bread Tray
15 person minium3.25 per person Lemon Poppyseed, Zucchini, Banana & Honey Walnut.
Lemon ruppyseed, Zuccinin, Bundin & Honey Walnut.



Not sure what to order?
Our expert consultants can help.
Give us us a call or stop in. We know the quantities you'll need and the best way to serve our delicious menu items.

Following our European origins, our approach to creating a great meal is simple.
We source only the finest and freshest ingredients, and combine traditional grounded flavors with the spirit of the season.

Deposit is required on all orders. 48 hour cancellation is required. A 72 hour notice on changes is appreciated.

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