

D'Masti!

catering • delivery • events

Hors d'Oeuvre

PASSED BUTLER STYLE FROM FLORAL GARNISHED SILVER TRAYS

(3 choices from our Hors d'Oeuvres list - optional \$4.75 - \$9 per person, based on selection)

or

FARMER'S MARKET VEGETABLE BASKET, HUMMUS AND DIPS

WITH ASSORTED CRISPS AND CRACKERS

FROM DRAPED BUFFET TABLE

Dinner Buffet Menu A

From Double Sided Buffet Tables, or Served Family Style

Choice of Two:

Dinner Sliced Roast Beef with Gravy

Marinated Grilled, Mesquite Grilled, Herb Baked, Golden Fried, or Vesuvio Chicken

Sirloin Tips and Button Mushrooms in Sherry Wine sauce

Country Ham off the bone

House-made Italian or Polish Sausage

Fresh Baked Meat Lasagna or Three Cheese Lasagna Marinara

Roast Turkey with Dressing and Giblet Gravy

Roast Pork Loin with dressing and gravy

Choice of Three:

Real Whipped, Oven Roasted, Vesuvio, Scalloped or Au Gratin Potatoes

Penne Pasta with Marinara, Gorgonzola, or Vodka Cream Sauce

Warm German Potato Salad

Sweet Potato Souffle

Baked Macaroni and Cheese

Chipotle Buttered Corn

Tuscan Green Beans with Cherry Tomatoes

Saute of Fresh Vegetables with Herbs

Garden Salad with Dressing

Honey Glazed Carrots

Served at table:

Assorted Rolls and Butter

Platter of Berry Topped Cheesecake Mousse Tarts

or House-made Yellow or Chocolate Sheet cake

Wedding Cake (yours)

Coffee, Tea, Decaf

