

# 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

BRUSCHETTA TABLE WITH ASSORTED CROSTINI, TOPPINGS & OLIVES  
FROM DRAPED BUFFET TABLE

## **Dinner Buffet Menu B**

FROM DOUBLE SIDED BUFFET TABLES

### ***Choice of Two:***

Aged Round of Beef, Prime Rib, Brisket or Aged Tenderloin of Beef, Carved to order by Chef  
Marinated Beef or Chicken Kabobs with Chimmichurri Sauce on the side

Teriyaki Beef, Chicken or Shrimp Kabobs

Chicken Piccata, Lemon Mustard, Apricot, Raspberry Garlic Chicken, or Chicken Fricasse with Cider Sauce

Ginger Soy Glazed Salmon or Poached Salmon with Spinach and Creme Fraiche in Puff Pastry

Spinach and Cheese Lasagna Marinara

Roast Turkey or Italian Porchetta (Pork Loin) with dressing and gravy

### ***Choice of Three:***

Roasted Garlic Mashed, Rosemary Roasted, or Potatoes Gruyere Gratin

Loaded Baked Potato Halves

Penne Pasta with Bacon, Endive, Roasted Red Peppers & Mixed Mushrooms

Farfalle Pasta with Gorgonzola or Tomato Vodka Cream Sauce

Festive Wild and White Rice or Florentine Rice Pilaf

Blue Cheese or White Cheddar Baked Macaroni

Sweet Potato Souffle

Caesar Salad with Homemade Croutons, Freshly Grated Parmesan

Broccoli Souffle with Julienne of Glazed Carrots

Tuscan Green Beans with Cherry Tomatoes

Green Beans with Bacon & Shallots

Balsamic Glazed Vegetables

Saute of Fresh Vegetables with Herbs

### ***Served at table:***

Assorted Rolls, Focaccia Fingers and Butter

Chocolate Mousse Tarts or

Vanilla Panna Cotta with Raspberry sauce

or Wedding Cake (yours)

Coffee, Tea, Decaf

