

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 at \$4.50 per person)

Sample Grazing Buffet Menu

From Decorated Grazing Buffet Stations

CARVING STATION

Roasted Aged Round of Beef, or Brisket Carved to order by Chef
to Parkerhouse Rolls, condiments on the side

Warm Glazed Ham Sandwiches on Mini Pretzel Rolls

Classic Caesar Salad with house-made dressing, Croutons and Parmesan

PASTA BUFFET

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

DESSERT BUFFET

Carrot Cake Squares, Fruit topped Cheesecake Mouse Tarts,
Chocolate Mousse Filled Profiteroles and Mini Creme Brulee

Many 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)

