

D'Masti!

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Holiday Menu Options

- These options are just a sampling of popular menus perfect for the Company Party or a large Social Gathering - please contact one of Event Planners for more options.

Served From Seasonally Decorated Buffet Tables

Hand-Carved House-Roasted Turkey,
Giblet Gravy

Traditional Sage Dressing

Cheesy Baked Macaroni with Panko Topping

Sweet Potato Soufflé

Sausage Jambalaya

Choice of Green Beans with Bacon and Shallots

Harvest Salad with ^{or} Maple Balsamic Dressing
(Romaine Lettuce, Fresh Spinach, apple,
dried cranberries and walnuts)

Fresh Cranberry Orange Relish

Assorted Dinner Rolls with whipped butter
and Honey Butter

House-Baked Pie Slices to include:

Velvety Pumpkin, Cherry and Apple
and Chocolate Cream
Fresh Whipped Cream

Beverages passed at tables



Served From Seasonally Decorated Buffet Tables

Grass-Fed Prime Rib of Beef, carved to plate
by Uniformed Chef Carver

Horseradish Cream and Au Jus on the side

Loaded Twice-Baked Potatoes with
Applewood Smoked Bacon, Cheddar Cheese
and Chives

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

Served From Seasonally Decorated Buffet Tables

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

Sweet Corn Soufflé - Glazed Carrots & Parsnips

Caesar Salad with Cherry Tomatoes & Croûtons

Assorted Dinner Rolls with whipped butter

New Orleans Style Bread Pudding, Rum Sauce

Beverages passed at tables

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Italian Christmas Seated Dinner

Aged Tenderloin of Beef, Nebbiolo Sauce
Truffles Potatoes Gratin
Roasted Garlic Flan
with Sautéed Spinach
and Roasted 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
Creamy Horseradish Whipped Potatoes
Glazed Julienne of Carrots and Parsnips
Challah
Peppermint Meringues
Chocolate Pecan Rugelach

Winter Woodlands Seated Dinner

Harvest Salad
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 Cake with
Peppermint Whipped Cream

Mag Mile Holiday

Grazing Buffet Stations

Carving Station

Passed from Holiday Garnish Silver Trays

Assorted Martini Appetizers to include:

Pimento Cheese Bites, Deviled Ham Canapes & Blue
Cheese Stuffed Olive Canape

Roasted Aged Round of Beef (or Tenderloin),
carved to Mini Parkerhouse 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

Mixed Mushroom Phyllo Purses

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

House-Made Country Pate with Cranberry
Chutney and Grainy Mustard

Mini Crabcakes with Remoulade Sauce

Dessert Station

Mini Creme Brulée, Chocolate Mousse Cups,
Raspberry Topped Cheesecake,
Assorted Holiday Butter Cookies

Martini Bar • Bubble Bar