

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



Seated Dinner Options page 1

Seated Dinner Menu A

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

or Garden Salad with Shaved Carrot, Cucumber, and Cherry Tomato

Mesquite Grilled Chicken, Lemon Mustard Chicken,

Slow-cooked Pot Roast with gravy or Honey Garlic Pork Loin, white wine dijon sauce

Double Baked Potato with Parmesan and Chives, Garlic Mashed Potatoes or Florentine Rice

Sauteed Green Bean with Bacon and Shallots or Sauté of Fresh Vegetables with Herbs

Seated Dinner Menu B

Iceberg Wedge Salad with Blue Cheese Crumbles, Applewood Smoked Bacon

and Cherry Tomato Halves, Ranch or Green Goddess Dressing

Chicken Piccata, Lemon Mustard, Apricot, Marsala or Raspberry Garlic Chicken

or Hanger Steak or Strip Steak with Red Wine Sauce

Roasted Garlic Mashed Potatoes, Rosemary Roasted Potatoes or Brown Rice Pilaf

Sauté of Fresh Vegetables with Herbs

Seated Dinner Menu C

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

or Italian Garden Salad with Fontina, Salami and Black Olives

Beef Bracciole (Rolled Flank Steak filled with herbed breadcrumbs) on a bed of Marinara Sauce

or Chicken Saltimbocca

Roasted Garlic Mashed or Rosemary Roasted Potatoes

Italian Style Green Beans or Steamed Broccoli with lemon butter

All Dinner Menus served with:

Artisan Rolls, Baguettes and Toasted Focaccia Slices

Choice of Dessert or Your Wedding Cake