

# 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 \$4.75 per person)

**or**

FARMER'S MARKET VEGETABLE BASKET,  
HUMMUS AND DIPS WITH ASSORTED CRISPS AND CRACKERS  
FROM DRAPED BUFFET TABLE



## ***Seated Dinner Options page 2***

### ***Seated Dinner Menu D***

Grilled Romaine Salad with Tomato Wedges, Queso Fresco, Toasted Pepitas and Vinaigrette  
Ancho Rubbed Strip Steak, Strip Steak with Chimmichurri or Mesquite Chicken  
Honey Grilled Sweet Potato Wedges or Sour Cream and Chive Smashed Yukon Potatoes  
Corn, Zucchini and Poblano Sauté

### ***Seated Dinner Menu E***

Romaine and Spinach Salad with Egg a La Russe,  
Artichoke Heart, Cherry Tomato and Sherry Dijon Dressing  
Goat Cheese and Spinach Stuffed Chicken Breast, Light Wine Cream Sauce,  
Woodlands Chicken with Rosemary Cream & Mixed Mushrooms, or  
or Pork Loin with Apple Brandy and Dried Cherry Compote, or Fig and Port Wine Sauce  
Nuttled Brown and Wild Rice Pilaf, Duchess Potatoes, or Baby New Potatoes with Dill Butter  
Green Bean Bundle with Leek Ribbon or Honey Glazed Carrots and Parsnips

### ***Seated Dinner Menu F***

Harvest Salad of Baby Mixed Greens, Dried Cranberries, Candied Pecans and Maple Balsamic dressing  
or Fresh Spinach Salad with Feta, Croutons and Strawberry Balsamic Dressing  
Manhattan Steak Slices with Cabernet Sauce or Slow-cooked Brisket of Beef  
or Ginger, Garlic and Soy Glazed Salmon  
Sour Cream and Chive Smashed Yukon Potatoes or Potatoes Savoyarde  
Sauté of Fresh Vegetables with Herbs or Oven Roasted Root Vegetables

*All Dinner Menus served with:*

Artisan Rolls, Baguettes and Toasted Focaccia Slices  
Choice of Dessert or Your Wedding Cake