

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)

or

ASSORTED CHEESE WEDGES WITH CRISPS AND CRACKERS
SERVED FROM DRAPED BUFFET TABLE

Seated Dinner Options page 3

Seated Dinner Menu G

Roasted Beet and Goat Cheese Salad on a Bed of Mixed Baby Greens, Lemon Vinaigrette
or Jumbo Lump Crab Cake on a bed of Mixed Greens tossed with Lemon Vinaigrette

Roasted Aged Tenderloin of Beef, Cabernet or Mixed Mushroom Sauce

and Breast of Chicken Piccata, Saltimbocca, or Lemon Mustard Chicken

Roasted Garlic Mashed Potatoes, Double Baked Potatoes with Bacon, Cheese and Chives or Brown Rice Pilaf
Balsamic Glazed Tuscan Vegetables or Grilled Asparagus with Lemon Tarragon Butter

Seated Dinner Menu H

Lemon Shrimp Skewers on a bed of Mixed Greens tossed with Tarragon Vinaigrette
or Caprese Napoleon drizzled with Basil Oil and Sea Salt

Roasted Aged Tenderloin of Beef, Cabernet or Mixed Mushroom Sauce

or Chicken Saltimbocca or Spinach Mornay Stuffed Chicken, White Wine Sauce

Potatoes Savoyardes or Gratin of Potato with Gruyere or Orzo with Pesto and Red Pepper Coulis

Balsamic Glazed Tuscan Vegetables or Grilled Asparagus with Lemon Tarragon Butter

Seated Dinner Vegetarian

Roasted Garlic Flan on a bed of Fresh Tomato Basil Sauce

Italian Roasted Broccoli and Mushroom Bake served in crock with
Tuscan Green Beans and Cherry Tomatoes on the side

or

Sherried Mushroom and Squash Stew served in Sugar Pumpkin
(Other vegetarian or vegan options available)

All Dinner Menus served with:

Artisan Rolls, Baguettes and Toasted Focaccia Slices

Choice of Dessert or Your Wedding Cake

