



DSK Catering

*Book us for your Private Entertainment & Catering
By Chef Maria Sanchez*

All styles of service for entrees include a choice of 3 appetizers, Caesar Salad or House Salad with Choice of 2 dressings, Choice of 2 sides and Assorted Dinner Rolls and Butter. Prices are Per Person



Entrée's

Chicken

**Bruschetta Chicken*

Grilled chicken topped with roasted grape tomatoes, garlic, olive oil, basil and parmesan cheese. Drizzled with a balsamic glaze ***

**Lemon Chicken Piccata Plated*

Lightly breaded chicken breast with capers in a light lemon cream sauce.

**Chicken Marsala:*

Breaded chicken breast lightly sautéed and tossed in a rich Marsala sauce with mushrooms.

**Chicken Parmesan*

Breaded Chicken breast pan seared and topped with Homemade Marinara, Fresh mozzarella cheese and basil

**Southwestern Chicken*

Baked or Grilled Chicken Topped with a homemade black bean salsa and melted mixed cheese.

**Tuscany Chicken*

Baked chicken breast topped with a creamy sundried tomato and spinach parmesan sauce.

**Thyme and Rosemary Herb Lemon Roasted Chicken (thighs, legs and breast)*

**Baked Chicken with a Creamy Shallot Mustard Sauce*

**Maple Glazed Bacon Wrapped Chicken Breast*

**Jerk Chicken Baked Thighs marinated in a Mildly spicy jerk seasoning on slowly cooked*

**Blackened Chicken with Avocado Cream Sauce*

Seasoned with blackening seasoning, grilled and topped with a creamy avocado sauce

**Monterey Chicken*

Grilled chicken breast topped with tomatoes, sautéed onions and bell peppers and smothered with a blend of Monterey jack and cheddar cheese sour cream and salsa

Beef

**Filet Mignon with a Red wine gravy or Mushroom Mascarpone Sauce*


8 ounces of tender filet mignon topped with a Cabernet mushroom sauce.


**Meatloaf served with gravy*

**Marinated Grilled Flank*

Steak served with chimichurri sauce

**Roast Beef served with creamy horseradish cream sauce and/or Gravy*





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Entrée's

Turkey/Pork

*Roasted Pork Loin

Topped with white wine and mushroom demi glaze, warm cherry glaze or apple and pear gravy.

*Pulled Pork mojo style or sweet & tangy barbeque sauce

*Baked Ham glazed with a pineapple butter and brown sugar and baked with pineapple slices and cherries.

*Sausage, peppers and grilled onions (Marinara Sauce Optional)

*Pork Chop grilled and topped with Caper sauce, creamy dijon mustard and herb sauce,

*Southern Fried Pork Chop with a country gravy

*Fried Pork Chop with a creamy mushroom gravy

*Pork Florentine Creamy spinach sauce

*Seared Pork and baked Pork Chop with cranberry-maple pan sauce*Roasted Turkey

Slow roasted turkey white and dark meat with homemade gravy

****Carving Station is available****

Seafood (Prices based on market price)

*Baked or Grilled Salmon in Dill Sauce

Topped with fresh parsley and herbs

*Baked or Grilled Mahi Mahi

Topped with a choice of Peach compote, Blistered Tomato Salsa, Garlic lemon butter sauce, Piccata, Ginger Glaze, Blackened

*Baked Parmesan Crusted Mahi Mahi

Topped it a creamy parmesan cream sauce and fresh herbs

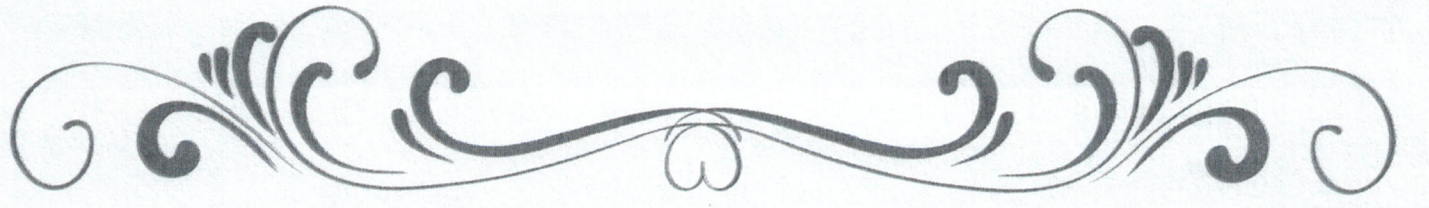
*Cilantro & Garlic Shrimp over a bed of seasoned rice

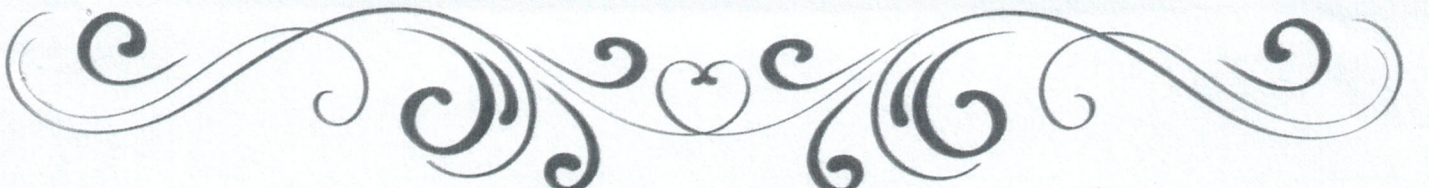
*Lemon Garlic Shrimp over a bed of seasoned rice

*Honey Garlic Soy Grilled Salmon

*Paella

*Mahi Mahi Florentin





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Entrée's

Pasta

*Tradition Baked Ziti

*Baked Ziti with Bolognese

*Roasted Red Bell Pepper Penne

Roasted red bell pepper, spinach, garlic and basil pesto cream sauce topped with parmesan.

*Lemon Veggie Penne

Grape tomatoes, squash, zucchini, onion, garlic, and basil in a white wine lemon cream sauce. Topped with parmesan cheese.

*Creamy Tuscany Tortellini

Spinach, sundried tomato, onion, squash, zucchini, garlic, in a creamy vegetable cream sauce.

*Lobster Mac n Cheese

Italian pasta (Trottole) with sautéed lobster and topped with parmesan toasted bread crumbs in a creamy cheese sauce

*Shrimp Scampi

Pasta and shrimp in a garlic cream sauce topped with lemon, parmesan and fresh herbs

*Stuffed Shells filled with sautéed spinach, mushroom marsala or meat sauce topped with marinara, or alfredo sauce

*Trio Creamy Mushroom over a bed of Linguini


*Baked Cheese Manicotti

Stuffed with a creamy cheese mix and topped with marinara or Tuscany sauce and mozzarella cheese

*Lasagna options to fill with: 4 cheese, Bolognese or veggie, ricotta cheese, marinara and mozzarella cheese

*Vegetarian Pasta

Tri-color pasta, artichokes, spinach, sundried tomato, olives, pepperoncini's, capers and marinara sauce and topped with feta cheese and basil





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Combos

Taco Buffet

Seasoned beef, Cilantro lime and / or Pulled Pork served with flour tortillas, coleslaw, pico de gallo, queso fresco, black bean salsa, sour cream, shredded lettuce, shredded cheese, Salsa and Spanish rice. Flour tortilla and Corn Served with Fresh Chips

Two Meat Choice:

Three Meat Choice:

BBQ Buffet

Your Choice of pulled pork, pulled chicken, grilled marinated mix chicken, beef kebobs or chicken kebobs.

One Meat Choice:

Two Meat Choice:

Three Meat Choice:

Select two sides:

*Coleslaw

*Macaroni Salad

*Potato Salad

*Vegetarian Pasta Salad


*Grilled Vegetable Platter


*Green Beans

*Baked Beans

*Roasted Rosemary Potatoes

Add Mac and Cheese





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Premium Salad add \$1 pp

**Heirloom Caprese Salad*

Mixed greens tossed in a white balsamic vinaigrette. Topped with fresh mozzarella, Tomatoes, fresh basil, and drizzled in balsamic glaze.

**Walnut Strawberry Salad*

Candied Walnuts, strawberries, spring mix, red onions, gorgonzola cheese and raspberry dressing.

**Craisin Spinach Pecan Salad*

Fresh spinach and spring mix tossed with roasted pecans, red and green onions, tomatoes, raisins, gorgonzola crumbles and white balsamic vinaigrette.

**Arugula and Spinach*

Grape tomatoes, cucumbers, red onions with a creamy balsamic dressing or Raspberry dressing.

**Southwestern Salad*

Romaine lettuce, avocado, roasted corn, black beans, tomatoes, onions, crispy tortilla strips and topped with chipotle dressing.

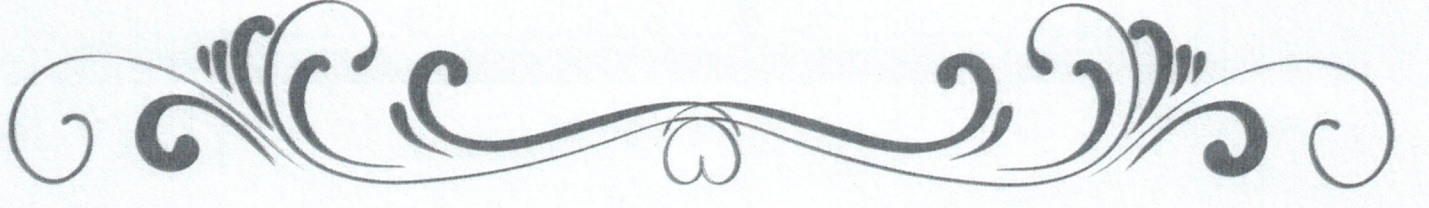
**Greek Salad*


Romaine lettuce, red onion, cucumbers, cherry tomatoes, Kalamata olives, feta cheese with a lemon vinaigrette.

Beverage Package

Beverage Package \$4.50 Per Person

Assorted sodas, Ice Tea, Lemonade, Infused Water and coffee with sugars, creamers, stirrers and cups





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Sides

- *Steamed Green beans
 - *Glazed Carrots with a maple and citrus glaze
 - *Steamed Broccoli
 - *Vegetable Medley: Squash, Zucchini, Carrots, Red onion
 - *Green bean casserole
 - *Stuffing
 - *Corn on the Cobb
 - *Corn Kernels with sautéed bell peppers and red onions
 - *Au Gratin Cheesy Potatoes
 - *Baked mac n cheese
 - *Garlic Mash potatoes
 - *Garlic Cauliflower mash
 - *Broccoli Mash
 - *Green bean almondine
 - *Asparagus Spears with a lemon butter sauce
 - *Roasted vegetables
 - *Baby red mashed
 - *Roasted Baby red potatoes with garlic and rosemary
 - *Fully loaded potatoes
 - *Yellow Rice with veggies
 - *Vegetable Rice Pilaf
 - *Rice and Beans
 - *Potato salad
 - *Macaroni salad
 - *Antipasti salad
 - *Assorted fruit display
 - *Baked Beans
 - *Black beans with tomatoes, garlic, bell pepper and cilantro
 - *Steam white rice
 - *Baked Potatoes with sour cream, butter, and chives
 - *Quinoa with veggies
 - *Pasta
 - *Pineapple Fried Rice
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