

PACKAGE 1
\$55 PER PERSON
BUFFET STYLE

CHOOSE 2 HORS D'OEUVRES

Mini Grilled Cheese & Tomato Soup Shot	Tomato Bruschetta
Coconut Shrimp w/ Sweet Thai Chili Sauce	Argentinian Red Shrimp Cocktail
Pork Dumplings w/ Teriyaki Glaze	Ahi Tuna Poké in Martini Glass
Cheesesteak Egg Roll/ Buffalo Chicken Eggroll	Mini Cheeseburger Sliders
Classic Chicken Wings	Candied Pork Belly Lollipops

CHOOSE 2 ENTREES

POULTRY (*Chicken Francaise, Chicken Marsala, Chicken Cordon Bleu, Chicken Parmigiana, Smoked Turkey Breast*)

SEAFOOD (*KC Hot Smoked Salmon, Flounder Francaise, Roasted Citrus Glazed Salmon, Argentinian Red Shrimp Fra Diavolo*)

BEEF/ PORK/ VEAL (*Hanger Steak au Poivre, Sazon Skirt Steak w/ Chimichurri, Seasonal Stuffed Pork Loin, Grilled Veal Chop w/ Prosciutto & Fontina*)

VEGETARIAN (*Eggplant Parmigiana, Fried Eggplant Napoleon, Veggie White Lasagna, General Tso's Seitan, Red Lentil Coconut Curry*)

CHOOSE 1 SALAD

House Salad, Caprese Salad, Ceasar Salad, Cobb Salad, Greek Salad, Panzanella, Israeli Salad, Nicoise Salad, Digestivo Salad

CHOOSE 2 SIDES

Truffle Mashed Potatoes	-Maple Mashed Sweet Potatoes	Moroccan Baby Carrots
Lemon Honey Roast Brussels Sprouts	-Corn & Black Bean Salad	Creamed Spinach
Pesto Smashed Potatoes	-Sautéed Wild Mushrooms	Green Bean Almandine
Wild Rice Pilaf	-Roasted Cauliflower w/ Cracked Coriander	Mascarpone Polenta

PACKAGE 2
\$75 PER PERSON
BUFFET STYLE

CHOOSE 3 HOR'S DOEUVRES

Argentinian Red Shrimp Cocktail	Lobster Rolls
Risotto Arancini Shooters	Empanadas w/ Chipotle Aoli
Bacon Wrapped Scallops	Cheesesteak Egg Roll/ Buffalo Chicken
Sausage Stuffed Mushrooms	Homemade pretzel Sticks w/ beer cheese
Fig & Goat Cheese Crostini	Fresh Oyster Shooters
Candied Pork Belly Lollipops	Mini Grilled Cheese & Tomato Soup Shot

CHOOSE 3 ENTREES

POULTRY (*Chicken Francaise, Chicken Marsala, Chicken Cordon Bleu, Chicken Parmigiana, Smoked Turkey Breast, Chicken Saltimbocca*)

SEAFOOD (*KC Hot Smoked Salmon, Flounder Francaise, Roasted Citrus Glazed Salmon, Argentinian Red Shrimp Fra Diavolo, Seared Scallops in Buerre Blanc Sauce*)

BEEF/ PORK/ VEAL (*Merlot Braised Brisket, Hanger Steak au Poivre, Sazon Skirt Steak w/ Chimichurri, Seasonal Stuffed Pork Loin, Grilled Veal Chop w/ Prosciutto & Fontina*)

VEGETARIAN (*Eggplant Parmigiana, Fried Eggplant Napoleon, Veggie White Lasagna, General Tso's Seitan, Red Lentil Coconut Curry*)

CHOOSE 1 PASTA & 1 SALAD

Penne Alla Vodka, Rigatoni Carbonara, Fettucine Alfredo, 3 Cheese Mac & Cheese, Pesto Gnocchi, House Salad, Caprese Salad, Ceasar Salad, Cobb Salad, Greek Salad, Panzanella, Israeli Salad, Nicoise Salad, Digestivo Salad

CHOOSE 2 SIDES

Truffle Mashed Potatoes	-Maple Mashed Sweet Potatoes	Moroccan Baby Carrots
Lemon Honey Roast Brussels Sprouts	-Corn & Black Bean Salad	Creamed Spinach
Pesto Smashed Potatoes	-Sautéed Wild Mushrooms	Green Bean Almandine
Wild Rice Pilaf	-Roasted Cauliflower w/ Cracked Coriander	Mascarpone Polenta

CHOOSE 1 DESSERT

Triple Chocolate Mousse	Espresso Crème Brûlée	Tiramisu	Bourbon Banana Pudding
Cheesecake Bites	Fresh Cannolis	Glazed Donuts	Jumbo Cinnamon Buns

PACKAGE 3

\$95 PER PERSON

BUFFET STYLE

CHOOSE 4 HOR'S DOEUVRES

Argentinian Red Shrimp Cocktail	Lobster Rolls
Risotto Arancini Shooters	Empanadas w/ Chipotle Aoli
Bacon Wrapped Scallops	Cheesesteak Egg Roll/ Buffalo Chicken Egg Roll
Sausage Stuffed Mushrooms	Homemade pretzel sticks w/ beer cheese
Fig & Goat Cheese Crostini	Fresh Oyster Shooters
Candied Pork Belly Lollipops	Mini Grilled Cheese & Tomato Soup Shot
Prosciutto wrapped Melon	Sun-Dried Tomato & Wild Mushroom Quiche
Butternut Squash Soup in Espresso Mug	Franks in a Blanket/ Franks in a Pretzel
Fried Calamari	Mozzarella Sticks

CHOOSE 3 ENTREES

POULTRY (*Chicken Francaise, Chicken Marsala, Chicken Cordon Bleu, Chicken Parmigiana, Smoked Turkey Breast, Chicken Saltimbocca*)

SEAFOOD (*KC Hot Smoked Salmon, Flounder Francaise, Roasted Citrus Glazed Salmon, Monkfish Piccata, Argentinian Red Shrimp Fra Diavolo, Lump Crab Cake w/ Louisiana Remoulade, Seared Scallops in Buerre Blanc Sauce*)

BEEF/ PORK/ VEAL (*Prime Rib Au Jus, Braised Lamb Shank, Panko Crusted Pork Chop, Brisket, Hanger Steak au Poivre, Sazon Skirt Steak with Chimichurri, Seasonal Stuffed Pork Loin, Grilled Veal Chop with Prosciutto & Fontina*)

VEGETARIAN (*Eggplant Parmigiana, Fried Eggplant Napoleon, Veggie White Lasagna, General Tso's Seitan, Red Lentil Coconut Curry*)

CHOOSE 1 PASTA & 2 SALADS

Penne Alla Vodka, Rigatoni Carbonara, Fettucine Alfredo, 3 Cheese Mac & Cheese, Pesto Gnocchi, House Salad, Caprese Salad, Ceasar Salad, Cobb Salad, Greek Salad, Panzanella, Israeli Salad, Nicoise Salad, Digestivo Salad

CHOOSE 3 SIDES

Truffle Mashed Potatoes	-Maple Mashed Sweet Potatoes	Moroccan Baby Carrots
Lemon Honey Roast Brussels Sprouts	-Corn & Black Bean Salad	Creamed Spinach
Pesto Smashed Potatoes	-Sautéed Wild Mushrooms	Green Bean Almandine
Wild Rice Pilaf	-Roasted Cauliflower w/ Cracked Coriander	Mascarpone Polenta

CHOOSE 2 DESSERTS

Triple Chocolate Mousse Espresso Crème Brûlée Tiramisu

Bourbon Banana Pudding

Cheesecake Bites Fresh Cannolis Glazed Donuts

Jumbo Cinnamon Buns

AIRSTREAM BAR CART



BAR PACKAGE #1

BEER & WINE SERVICE (ALCOHOL PROVIDED BY CUSTOMER)

\$1200- up to 75 guests

\$1500- 75-150 guests

BAR PACKAGE #2

BEER, WINE & SIGNATURE COCKTAIL SERVICE (ALCOHOL PROVIDED BY CUSTOMER)

\$1500- up to 75 guests

\$2,000- 75-150 guests

RAMP certified bartenders provided.

*All necessary mixers, sodas, syrups, garnishes, etc. are provided
1 bartender per 75 guests (example: 150 guests requires 2 bartenders)*

Available upon request for additional charge or substitution:

Seasonal Charcuterie Board, Fresh Fruit Platters, Chocolate Fountain Station

Thinking of something different in regards to your budget or menu customization? Email us dimartinicatering@gmail.com or call us 718-887-6902 with any questions you may have. We want to make your special day even better, we are happy to accommodate any requests. Chef Al has 20+ years of NYC chef experience & can make anything happen!

p.s we can accommodate any food allergy/ dietary restrictions/ vegetarian/ vegan options as well.