

PACKAGE #1
\$70 PER PERSON
BUFFET STYLE

APPETIZER

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 Poké in Martini Glass
- Cheesesteak Egg Roll
- Mini Cheeseburger Sliders
- Buffalo Chicken Eggroll
- Candied Pork Belly Lollipops

SALAD & SIDES

CHOOSE 1

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

CHOOSE 2

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

ENTREE

CHOOSE 2 ENTREES

POULTRY

- Chicken Franchise, Chicken Marsala,
- Chicken Cordon Bleu, Chicken
- Parmigiana, Smoked Turkey Breast

SEAFOOD

- KC Hot Smoked Salmon, Flounder
- Franchise, Roasted Citrus Glazed
- Salmon, Argentinian Red Shrimp Fra
- Diavlo

BEEF/ PORK/ VEAL

- Hanger Steak au Poivre, Sazon Skirt
- Steak with Chimichurri, Seasonal
- Stuffed Pork Loin, Grilled Veal Chop
- with
- Prosciutto & Fontina

VEGETARIAN

- Eggplant Parmigiana, Fried Eggplant
- Napolean, Veggie White Lasagna,
- General Tso's Seitan,
- Red Lentil Coconut Curry



WEDDINGWIRE

DIMARTINICATERING.COM



DIMARTINI
CATERING SERVICES

PACKAGE #2
\$90 PER PERSON
BUFFET STYLE

APPETIZER

CHOOSE 3 HORS D'OEUVRES

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

PASTA & SALAD

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

DESSERT

CHOOSE 1

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

ENTREES

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

SIDES

CHOOSE 2

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



DIMARTINI

CATERING SERVICES

PACKAGE #3

\$115 PER PERSON

BUFFET STYLE

APPETIZER

CHOOSE 4 HORS D'OEUVRES

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

PASTA & SALAD

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

DESSERTS

CHOOSE 2

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

ENTREES

CHOOSE 3

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

SIDES

CHOOSE 3

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

STATIONS

TACO BAR (PRICING VARIES).

FRESH WARM HOUSE MADE CORN TORTILLA

CHOICE OF MEATS

Tequila Lime Marinated Shrimp, Carne Asada, Chipotle Pulled Chicken

Citrus Slaw and Condiments (Cilantro Lime Sour Cream, Salsa Roja, Salsa Verde, Pico De Gallo, Fresh Limes)

CARVING STATION (PRICING VARIES).

Carved to Order Prime Rib, Roasted Turkey, Tri Tip or New York Strip, with Roasted Garlic Aioli, Creamed Horseradish, and Chimichurri spreads. Served with Baskets of Sliced Rolls, Ciabatta Squares, and Herb Focaccia

AMERICAN SLIDER BAR

\$12 PER PERSON + \$200 CHEF

Fresh Grilled Angus Ground Beef Burgers, Mini Hamburger Buns, Sliced Cheddar, Pepper Jack, and Swiss Cheeses, Sliced Tomatoes, Romaine Lettuce, Pickle Chips, House-made Thousand Island Sauce, Ketchup, Dijon and Yellow Mustard

FRENCH FRY BAR

\$6 PER PERSON + \$200 CHEF

Fresh Hot Shoestring, Curly, and Sweet Potato Fries with Ketchup, Smokey Ketchup, Chipotle Aioli, Truffle Aioli, Ranch, Fresh Parmesan, Crumbled Feta Cheese, Siracha and Assorted Hot Sauces. Served at self service station with Bamboo Boat



CHARCUTERIE STATION

\$6 PER PERSON

Thinly Sliced Italian Meats including Coppa, Salami, and Prosciutto and Assorted Soft Cheeses displayed on Wooden Boards. Station includes Pepperoncini, Italian Olives, Grissini (Sesame Seed Bread Sticks) and Crackers

OYSTER BAR (PRICING VARIES)

Two types of Fresh Oysters brought in with our direct Partnership with Portland Maine's premier Oyster Purveyor shucked to Order with Fresh Lemons, Fresh Limes, Mignonette Sauce, Salsa Verde, Tabasco, and Chili Flakes

HAWAIIAN POKÉ BAR

\$13 PER PERSON

Pineapple Sushi Rice, Ahi Tuna, Wild Salmon, Tofu, Seaweed Salad, Edamame, Asian Slaw, Sesame Seed, Spicy Mayo, Tamari & Toasted Sesame Sauce, Cucumber Wasabi Sauce, Alea Hawaiian Red Salt

MADE TO ORDER PASTA BAR

\$10 PER PERSON + \$200 CHEF

Freshly cooked Penne Pasta and Cheese Tortellini with House-made Nut-Free Pesto Cream, Vodka Sauce, and Zesty Marinara Sauce. Made to order with guest's choice of: Sautéed Mushrooms, Diced Fresh Tomatoes, Black Olives, Artichoke Hearts, Green and Yellow Onions, Fresh Basil, Bay Shrimp, Italian Sausage and Fresh Parmesan. Add chicken for \$2/pp

PAELLA STATION

\$15 PER PERSON + \$200 CHEF

The Paella is cooked using only the freshest ingredients in a White Wine & Saffron Fish Fumee. Options include Fish Fillet, Shrimp, Scallops, Mussels, Squid, Chicken, and Chorizos, garnished with Green Peas, Black Olive, and Roasted Red Peppers.

BBQ STATION

\$13 PER PERSON

Slow Smoked Texas Brisket, Mesquite Smoked Turkey, Carolina Pulled Pork. Served with Cole Slaw, Country Style Potato Salad, Mac & Cheese and Corn Bread

The addition of a chef to serve any of the stations where a chef cost is not previously listed is \$150



DIMARTINI

CATERING SERVICES

STARTERS

<u>TRAYS</u>	<u>HALF</u>	<u>FULL</u>
DIMARTINI ARANCINI	\$40	\$75
SAUSAGE & PEPPERS	\$32	\$60
MOZZARELLA STICKS	\$25	\$48
BUFFALO WINGS	\$32	\$60
BEER BATTERED ONION RINGS	\$25	\$48
CHICKEN TENDERS	\$25	\$48
CHEESESTEAK EGG ROLLS	\$32	\$60
STUFFED MUSHROOMS	MARKET PRICE	

PASTA

<u>TRAYS</u>	<u>HALF</u>	<u>FULL</u>
PENNE ALLA VODKA	\$40	\$75
PENNE ALLA VODKA <i>w/ fried chicken</i>	\$50	\$95
FETTUCINE ALFREDO	\$40	\$75
PASTA PRIMAVERA	\$40	\$75
PESTO GNOCCHI	\$40	\$75
3 CHEESE MAC N' CHEESE	\$40	\$75
4 CHEESE RAVIOLI	\$45	\$85
RIGATONI CARBONARA <i>w/ pancetta</i>	\$50	\$95
BAKED ZITI	\$40	\$75

ENTREE

TRAYS

HALF

FULL

CHICKEN	\$50	\$100
(FRANCAISE, MARSALA, PARMESAN, CORDON BLEU)		
PAN SEARED CHICKEN BREAST	\$50	\$100
W/ HEIRLOOM TOMATO, FRESH MOZZ & BALSAMIC GLAZE		
BRAISED BEEF BRISKET	\$85	\$165
EGGPLANT (PARMESAN, ROLLATINI)	\$50	\$100
FLOUNDER FRANCAISE	\$85	\$165
GARLIC BUTTER GLAZED SALMON	\$85	\$155
QUESADILLA	\$70	\$135
CHICKEN, SHRIMP, STEAK		

SIDES

TRAYS

HALF

TRUFFLE MASHED POTATOS	\$45
MAPLE MASHED SWEET POTATOS	\$45
WILD RICE PILAF	\$35
ROASTED GARLIC LEMON CAULIFLOWER	\$35
ROASTED VEGETABLE MEDLEY	\$40
MOROCCAN BABY CARROTS	\$40
PESTO SMASHED POTATOS	\$40

SALAD

TRAYS

HALF

HOUSE SALAD W/ BALSAMIC	\$40
CAESAR SALAD	\$40
GRILLED CHICKEN CAESAR SALAD	\$55
COBB SALAD	\$45
TOMATO, BACON, HARD BOILED EGG, RED WINE VINAIGRETTE	
GREEK SALAD	\$40
CUCUMBER, TOMATO, ONION, FETA, OLIVE OIL	



MOBILE BAR CART COMING SOON! SUMMER 2023

BAR PACKAGE #1

BEER & WINE SERVICE

(ALCOHOL PROVIDED BY CUSTOMER)

\$1,500- up to 75 guests

\$2,000- 75-150 guests

BAR PACKAGE #2

BEER, WINE & SIGNATURE COCKTAIL SERVICE

(ALCOHOL PROVIDED BY CUSTOMER)

\$2,200- up to 75 guests

\$2,550- 75-150 guests

RAMP certified bartenders provided.

All necessary mixers are provided for bar cart service.

1 bartender per 75 guests (example: 150 guests requires 2 bartenders)



**OUR MENU IS FULLY CUSTOMIZABLE!
OUR PACKAGES CAN BE BUFFET STYLE
OR
PLATED ENTREE (ADDITIONAL CHARGE)**

**IF YOU'D LIKE
PASSED HORS' D'OEUVRES FOR
COCKTAIL HOUR— ADDITIONAL
CHARGES APPLY**

**STANDARD BARTENDING SERVICE:
1 CERTIFIED BARTENDER PROVIDED
PER 75 GUESTS.**

**ALCOHOL, MIXERS & GARNISHES
ARE PROVIDED BY PARTY HOST.
IF YOU PURCHASE THESE ITEMS, WE
CAN ARRANGE TO PICK UP/
TRANSPORT TO EVENT IF NEEDED.
INQUIRE FOR PRICING**

***WE DO NOT PROVIDE LINENS OR
TABLES FOR YOUR EVENT.**

**ACTIONPARTYRENTALS.COM CAN
HELP YOU WITH ALL YOUR PARTY
RENTAL NEEDS!**

**WE CAN ARRANGE PICK UP/
TRANSPORTATION FOR THIS AS
WELL!**

**AVAILABLE UPON REQUEST FOR ADDITIONAL
CHARGE OR SUBSTITUTION:
SEASONAL CHARCUTERIE BOARD, FRESH FRUIT
PLATTERS, CHOCOLATE FOUNTAIN STATION**