

APPETIZERS

SOLD BY DOZENS

LUMP CRAB CAKES 36

Blue crab, avocado lime puree

COCONUT SHRIMP 36

Curried raisin puree

BRIE EN CROUTE 32

Brie baked in puff pastry

GRILLED LAMB CHOPS 38

3 curry rub, curried raisin puree

COCKTAIL MEATBALLS 8

Bite size, Swedish or Marinara

VEGETABLE SPRING ROLL 22

Teriyaki dipping sauce

SPANAKOPITA 21

Phyllo w/ spinach, feta, onion

VEGETABLE EMPANADAS 24

Fried pastry, chimichurri sauce

CIABATTA SANDWICHES 24

Assorted turkey, roast beef, ham

TORTILLA SANDWICH BITES 15

Choice of Black bean, Swiss-turkey, or cheddar- roast beef

ANTIPASTO SKEWERS 22

Fresh mozzarella, artichoke, olive

TANDOORI CHICKEN 22

Marinated chicken, poppy yogurt

STEAK & GORGONZOLA 36

Grilled beef tenderloin, bleu cheese, grilled onions, crostini

SHRIMP COCKTAIL 33

Jumbo shrimp, cocktail sauce

SUGGESTED PORTION SIZES

Light (3 to 4 pieces per person)
Recommended for a Short Cocktail Hour before Dinner.

Medium (5 to 8 pieces per person)
Recommended for a Long Cocktail Hour before Dinner.

Heavy (9 to 15+ pieces per person)
Recommended for Long Events in place of Dinner.

*The timing of your event and occasion is very important. The longer your event will last and the larger your guests list, the greater the number of selections you should consider offering

PLATTERS

SOLD BY PLATTER SIZE

SMALL PLATTER 8-12 PPL

MEDIUM PLATTER 12-16 PPL

LARGE PLATTER 26-32 PPL

Tray Sizes S. M. L.

VEGETABLE CRUDITE 30 40 60

Assorted vegetables with roasted red pepper dip

CHEESE & FRUIT 39 52 79

Imported & domestic cheeses with fresh fruit and assorted crackers

CHARCUTERIE PLATE 48 85 110

Shaved artisan meats, olive, nuts, grain mustard

BEEF TENDERLOIN 100 150 200

Rare roast beef tenderloin served cold with horseradish cream, truffle aioli, ciabatta rolls

SMOKED SALMON DISPLAY 110

Cold smoked salmon, capers, egg, onion, cucumber, peppers

BAKED BRIE EN CROUTE 70

Large brie baked in puff pastry with dried cherry jam and assorted crackers

DIPS

SOLD BY PINT

BLUE CRAB DIP 25

Creamy dip, assorted crackers

SPINACH-ARTICHOKE 21

Creamy dip, assorted crackers

SPICY FETA 20

Flat Bread Crackers

TOMATO BRUSCHETTA 16

Fresh basil, garlic, balsamic, crostini

GUAC & PICO DE GALLO 16

8oz each w/ tortilla chips

Delivery Charges

Drop-Off & Set-up (includes set-up and pick up of all equipment and food) \$50

Notice

Please allow 48 hour notice or more to book a party. The larger and more unique your event, the more notice required to make your event special.

Hourly Labor Rates

Delivery and Set-Up Included in Rate

Server \$20/hr.

Bartender \$25/hr.

Chef \$25/hr.



Dusty's is available for drop-off catering to your office or home, as well as full-service catering for indoor/outdoor weddings, corporate events, fundraisers, dinner parties, showers, cocktail parties, and more. We craft each event individually and can accommodate a range of visions and budgets. We can provide the following services to make your event effortless, gorgeous, and delicious: customized menus; coordination of rentals and staffing; onsite set up, plating, and breakdown.

Contact us today to find out how we can help you create your next event.



RESTAURANT
WINE BAR
CATERING
EVENTS
STORE

1839 W. Grand River Ave.
Okemos, MI 48864
517.349.5150
www.dustyscellar.com
catering@dustyscellar.com

BUFFET

\$22 PER GUEST

(Minimum 20 Guests)

Select items from each category to build your buffet. Pick one salad, two side dishes, one entrée, and one dessert. Add an additional salad, side, or dessert for \$2.00 or add an entrée for \$5.00. Dinner rolls and butter included with Buffet. Disposable plates, napkins, and flatware included.

SALAD PICK ONE.....

Caesar Salad

Romaine, Croutons, Asiago Cheese

Field Greens

Tomato, Onion, Bleu, Crouton, Citrus Vin.

Beet Salad

Fresh Beet, Goat Cheese, Spiced Walnut, Red Wine Vinaigrette, Mixed Greens

Baby Greens

Dried Cherries, Brie, Onion, Tomato, Red Wine Vinaigrette, Mixed Greens

Chopped Salad

Tomato, Bleu Cheese, Palm Heart, Onion, Almond, Olive, Egg, Salami, Honey-Dijon

ENTRÉE PICK ONE.....

Michigan Cherry Chicken

Dried Cherry-Whole Grain Mustard Sauce

Jerk Chicken

Coconut-Curry Sauce

Chicken Cacciatore

Mushroom-Tomato Demi-Glace

Chicken Picatta

Lemon-Caper Butter Sauce

Blackened Chicken

Roasted Red Pepper Cream Sauce

Stuffed Chicken

Garlic Cheese, Tomato, Spinach Stuffing

DESSERT PICK ONE.....

Dusty's Chocolate Brownie

Walnuts, Dark Chocolate, Frosting

PREMIUM ADD-ONS

Sliced Beef Tenderloin

+17

Gorgonzola Cream Sauce

SIDE DISHES PICK TWO.....

Coconut Quinoa

Almonds, Coconut Milk, Vegetable Stock

Garlic Fingerlings

Whole Roasted Fingerling Potatoes

Herb-Garlic Mashed Potatoes

Roasted Garlic, Chervil, Butter

Dusty's Rice Blend

Wild Rice, Jasmine, Vegetable Stock

Creamy Grits

Milk, Pepper, Butter, Corn Grits

Vegetable Pad Thai

Seasonal Vegetable, Coconut-Curry Sauce

Vegetable Lasagna

Roasted Vegetables, 5 Cheese Sauce

Vegetable Paella

Spanish Spices, Rice, Vegetables

Meat Lasagna

Bolognese, Fresh Pasta, Ricotta

5 Cheese Penne Pasta

Brie, Asiago, Romano, Gruyere, Bleu

Cajun Pasta

Mushroom, Red Peppers, Cream Sauce

N.Y. Cheesecake

Vanilla Cheesecake, Graham Cracker Crust

Prime Rib

+15

Horseradish Cream Sauce

Seasonal Vegetable

Vegetable Side Changes with Season

Fresh Fruit Salad

Cantaloupe, Honeydew, Pineapple, Watermelon

Pasta Salad

Penne, Asiago, Tomato, Onion, Olive, Red Pepper, Olive Oil

Grilled Polenta

Firm Parmesan Polenta Grilled

Korean Boneless Short Rib

Sweet Chile & Beer Braising Jus

Port Wine Boneless Short Rib

Port Wine-Garlic Demi-Glace

Whole Roast Pork Loin

Apple-Bacon Chutney

Pork Saltimbocca

Caper-Herb Butter Sauce

Shrimp & Mussels Paella

Spanish Spices, Rice, Lobster Broth

Whitefish Picatta

Lemon-Caper Butter Sauce

Chocolate Mousse

Dark Chocolate Mousse, Whip Cream

Sashimi Grade Salmon

+10

Korean Sweet Chile-Sake Glaze

CHEF SERIES

(Guests 12-36)

(In House Only)

These coursed dinners are offered for the adventurous foodie. The menu will be comprised of the freshest ingredients from the season. Currently unavailable for catering, in house events only

4 COURSE TAPAS DINNER \$35

Four small plate courses paired with wine

4 COURSE CHEF TASTING \$45

One amuse bouche, One soup or salad, one main dish, one dessert
(Add wine Pairing for \$15 and up)

5 COURSE CHEF TASTING \$55

One amuse bouche, One soup or salad, two main dish, one dessert
(add wine pairing for \$20 and up)

FARM SERIES

(Guests 12-16)

(In House Only)

Enjoy the ultimate Harvest Table experience. These are family style passed meals comprised of locally source ingredients prepared at their peak. A communal affair that brings people together.

STANDARD FARM DINNER \$35

Family style passed dishes from locally sourced ingredients
(Add wine Pairing for \$15 and up)

PREMIUM FARM DINNER \$50

A more decadent farm dinner with more courses
(Add wine Pairing for \$20 and up)

EXAMPLE 5 COURSE TASTING

- Scallop Panzanella

Black Garlic, White Anchovy, Brioche

- Porchetta

Ranier Cherry, Cipollini Onion, Shishito

- Chicken Galantine

Foie Gras, Tallegio, Lemon-Vanilla Bean

- Copper River Salmon

Asparagus, Oyster Mushroom, Ramps

- Maple Bacon Doughnut