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*Pasta Menu Includes Choice of Side Salad, House Baked Rolls, and Small Dessert for \$12  
Additional Side, \$2.00 Additional Entree, \$4.00*

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## Pasta Buffet

### 5 Cheese Penne Chicken

Creamy Cheese Sauce Tossed with Penne and Topped with Grilled Chicken Breast

### Meat Lasagna

Fresh Pasta layers with Ground Beef, Marinara, and Cheese

### Roasted Red Pepper & Chicken

San Marzano Tomato, Roasted Red Pepper, Fresh Basil, Grilled Chicken Breast

### Blackened Chicken Pasta

Cajun Spiced Garlic Cream Sauce, Mushroom, Roasted Red Pepper

### Straw & Hay Pasta

Mushroom, Chopped Bacon, Spinach, Fried Onions, Garlic Cream Sauce

### Vegetable Lasagna

Roasted Vegetables, 5 Cheese Sauce, Fresh Pasta

## Beverages

\$1.50 pp

### Juices

Half Gallon Orange, Cranberry, or Apple

### Soda

Coke, Diet Coke, or Sprite

### Water

Bottled Water or 8oz San Pellegrino

### Iced Tea

Dusty's Blend Iced Tea

*Beer and Wine Also Available  
Contact for More Information*

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*Bag Lunch & Sandwich Trays Include Sandwich, Deli Side, and either Cookie or Brownie for \$9  
Additional Side, \$2.00*

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## Bag Lunch

### Boar's Head Meats

Turkey, Roast Beef, or Natural Ham

### Cheeses

Baby Swiss, Cheddar, Provolone

### Bread

Deli White Bread or Whole Wheat Bread

## Sandwich Tray

### Office Lunch Tray

Roast Beef, Smoked Turkey, and Natural Ham Sandwiches with Cheddar, Swiss, Honey Mustard, and Mayo on a Disposable Tray

### Office Lunch Wrap Tray

Vegetarian Black Bean, Turkey & Swiss, Roast Beef & Cheddar

## Deli Sides

### Vegetable Pasta Salad

Carrot, Broccoli, Tomato, Onion, Caesar Dressing

### Potato Salad

Red Skin Potatoes, Chives, Dijon Dressing

### Fresh Fruit Salad

Cantaloupe, Honeydew, Grapes, Watermelon

### Greens Salad

Mixed Greens, Grape Tomato, Croutons, Cucumber

### Drop-Off & Set-up

set-up for disposable catering, no pick-up \$25

set-up and pick up 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 requested.

### Delivery and Set-Up Included in Rate

Server \$20/hr.

Bartender \$25/hr.

Chef \$25/hr.



LUNCH  
CATERING  
WINE BAR  
EVENTS  
RETAIL

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## Hot Lunch Buffet     \$12 per Guest

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### Chicken Breast Entree

#### Michigan Cherry Chicken

Dried Cherry-Whole Grain Mustard Sauce

#### Chicken Picatta

Lemon-Caper Sauce

#### Stuffed Chicken

Garlic-Herb Cheese

#### Blackened Chicken

Roasted Red Pepper Sauce

#### Lemon Pepper Chicken

Artichoke-Tomato Cream Sauce

#### Chicken Cacciatore

Tomato & Mushroom Demi-Glace

#### Creole Chicken

Dry Aged Chorizo Gravy, Cajun Spices

### Pork Loin Entree

#### Apple-Bacon Pork

Apple-Bacon Chutney

#### Pork Au Poivre

Brandy & Pepper Demi-Glace

#### Cherry Pork

Michigan Cherry Sauce

#### Marsala Pork

Mushroom & Marsala Demi-Glace

### Vegetarian Entree

#### Vegetable Lasagna

Roasted Vegetables, 5 Cheese Sauce

#### Vegetable Paella

Spanish Spices, Rice, Vegetables

#### Eggplant Parmesan

Breaded Eggplant, Marinara, Cheese

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*Menu Includes Choice of 2 side Dishes, House Baked Rolls and Butter, and Small Dessert*

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### Beef Entree

#### Irish Meatloaf

Ground Beef, Oats, Whiskey, Mushroom Gravy

#### Korean Braised Beef

Ginger-Garlic Reduction

#### Beef & Bacon Burger *(not served with rolls)*

Served with Buns, Lettuce, Tomato, Onion, Condiments

#### Grilled Pub Steak *upcharge \$6 pp*

Red Wine Reduction

### Seafood Entree

#### Whitefish Picatta

Lemon-Caper Sauce

#### Maple Salmon *upcharge \$6 pp*

Citrus-Maple Glaze

#### Potato-Herb Crusted Cod

Artichoke-Tomato Cream Sauce

#### Creole Shrimp *upcharge \$4 pp*

Dry Aged Chorizo Gravy, Cajun Spice

### Small Dessert

#### Cookie Assortment

Chocolate Chip, Peanut Butter, Sugar

#### Brownie Bites

Dark Chocolate Walnut Brownie, Ganache Glaze

#### Lemon Bars

Shortbread Crust, Lemon Curd

#### Mini Cheesecake Cup *upcharge \$1 pp*

Vanilla Cheesecake, Graham Crust

#### Cupcake Assortment *upcharge \$1 pp*

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*Additional Side, \$2.00     Additional Entree, \$4.00  
Disposable plates and plastic ware included in price*

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### Side Starch & Vegetable

#### Dusty's Rice Blend

Wild Rice, Jasmine Rice, Quinoa, Red Pepper

#### Creamy Grits

Milk, Pepper, Butter, Garlic, Corn Grits

#### Herb & Garlic Mashed Potatoes

Roasted Garlic, Chervil, Sour Cream, Butter

#### Cajun Sweet Potatoes

Spicy Roasted Potato Wedges

#### Seasonal Vegetable

Vegetable Side Changes Seasonally

#### Roasted Asparagus *upcharge \$1 pp*

Lemon-Herb Butter

#### Haricot Vert *upcharge \$1 pp*

French Green Beans, Butter, Fresh Garlic

### Side Salad

#### Caesar Salad

Romaine, Croutons, Asiago Cheese, Key Lime Caesar Dressing

#### Field Greens

Tomato, Onion, Bleu Cheese, Croutons, Moroccan Dressing, Mixed Greens

#### Spring Salad

Sliced Strawberry, Blueberry, Almonds, Raspberry Vinaigrette, Mixed Greens

#### Chopped Salad *upcharge \$2 pp*

Romaine, Tomato, Onions, Egg, Heart of Palm, Almond, Kalamata Olive, Salami, Honey-Dijon

#### Baby Greens *upcharge \$2 pp*

Mixed Greens, Brie, Heart of Palm, Onion, Tomato, Dried Cherries, Cabernet Vinaigrette