

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 10

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

Staff Hours Include Transit, Set-up Event Time, Clean-up, and Return Transit, Min. 3 Hours per Staff

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 120 160 200

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.

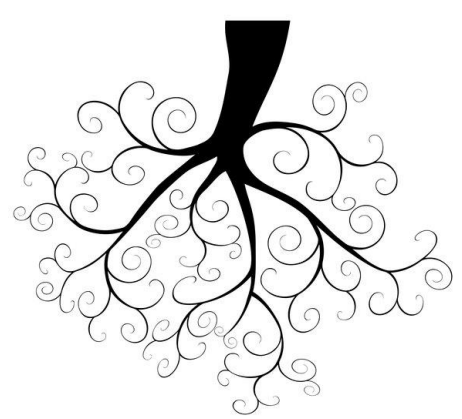
Hourly Labor Rates

Delivery and Set-Up Included in Rate

Server \$20/hr.

Bartender \$25/hr.

Chef \$25/hr.



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

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: custom menus; coordination of rentals and staffing; onsite set up, plating, and breakdown.



**DINNER
CATERING
WINE BAR
EVENTS
STORE**

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

BUFFET

\$24 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.
- Spring Salad
Strawberries, Blueberries, Sliced Almonds, Raspberry 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
- Tuscan Chicken
Garlic Cream, Confit Tomato, Spinach
- Chicken Marsala
Mushroom-Tomato Demi-Glace
- Chicken Picatta
Lemon-Caper Butter Sauce
- Chicken Provence
Lemon-Garlic Cream, Asparagus, Mushroom, Herbs, Tomato
- Blackened Chicken
Roasted Red Pepper Sauce
- Stuffed Chicken
Garlic-Herb Cheese, Spinach, Tomato

PREMIUM ADD-ONS

- Sliced Beef Tenderloin **+8**
Cabernet Reduction

DESSERT **PICK ONE**

- Dusty's Chocolate Brownie
Walnuts, Dark Chocolate, Frosting

DESSERT UPGRADES **+3**

- Cupcake Assortment
So Many Flavors to Choose From

SIDE DISHES.....

- Carrot Asado
Grilled Carrots, South American Garlic Sauce
- Garlic Fingerlings
Whole Roasted Fingerling Potatoes
- Herb-Garlic Mashed Potatoes
Roasted Garlic, Chervil, Butter
- Dusty's Rice Blend
Wild Rice, Jasmine, Vegetable Stock
- Mashed Sweet Potatoes
Maple Syrup and Brown Sugar
- Baked Mac n' Cheese **Add \$2**
Penne Pasta, 5 Cheese Sauce, Fondue Cheese

ENTRÉE CONTINUED.....

- Mushroom Wellington
Puff Pastry, Cheese, Mushrooms, Spinach
- 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
- Truffle Carbonara
Mushroom, Chopped Bacon, White Truffle Oil, Chives, Creamy Garlic Sauce

(ENTRÉE REPLACEMENTS)

- Prime Rib **+6**
Horseradish Cream Sauce

- Cannoli
Flaky Shell, Chocolate, Crushed Pistachio

- N.Y. Cheesecake
Vanilla Cheesecake, Graham Cracker Crust

PICK TWO

- Seasonal Vegetable
Vegetable Side Changes with Season
- Fresh Fruit Salad
Cantaloupe, Honeydew, Pineapple, Grapes
- Potatoes Gratin
Sliced Potatoes, Cream, Nutmeg
- Truffle Mashed Potatoes **Add \$2**
Mashed Potatoes, White Truffle, Gruyere Cheese, Asiago Cheese, Butter, Chives
- Tartiflette **Add \$2**
Potatoes, Bacon, Creamy Melted Cheese

ENTRÉE CONTINUED

- Korean Boneless Short Rib
Sweet Chile & Beer Braising Jus
- Whole Roast Pork Loin
Apple-Bacon Chutney
- Cherry Pork Loin
Michigan Cherry Sauce
- Beef Stroganoff Tenderloin
Tenderloin Beef Tips, Garlic, Sour Cream Sauce, Veal Demi-Glace, Linguine, Fresh Herbs
- Coconut Shrimp
Jumbo House Battered Coconut Shrimp
- Whitefish Picatta
Lemon-Caper Butter Sauce
- Lobster Mac n' Cheese
Creamy 5 Cheese Sauce, Penne Pasta, Lobster, Crab, Tomato, Spinach

- Scottish Salmon **+3**
Maple-Citrus Glaze

- Chocolate Mousse
Dark Chocolate Mousse, Whip Cream

- Tiramisu
Lady Finger, Rum, Espresso, Mascarpone

STATIONS

An active addition to your event. All of these stations require a Chef attending besides the Mac N' Cheese Bar. Hourly rates apply with a minimum 5 hours charge.

CARVING STATIONS

- Carved Beef Tenderloin **+16**
Cabernet Reduction & Horseradish Cream
- Prime Rib **+14**
Veal Demi-Glace & Horseradish Cream
- Salmon Wellington **+10**
Lemon-Dill Cream Sauce

PASTA STATION **+16**

- Proteins
Grilled Chicken, Meatball, Bacon, Shrimp
- Sauces
Marinara, 5 Cheese Sauce, Pesto, Olive Oil
- Vegetables
Spinach, Tomato, Mushrooms, Onions, Roasted Red Peppers, Artichokes, Asparagus, Olives

MAC N' CHEESE BAR **+10**

- 5 Cheese Penne Pasta
Dusty's Traditional Cheesy Pasta
- Toppings
Bacon, Broccoli, Roasted Red Peppers, Mushrooms, Cheeses, Fried Onions, Hot Sauce, Cracked Black Pepper, Jerk Seasoning
- Bread Crumbs