



DUSTY'S CELLAR

Catering Menu

CALL TO ORDER

517.349.5150

1839 W. GRAND RIVER

Platters

SOLD BY PLATTER SIZE

SMALL 8-12 PEOPLE
MEDIUM 12-16 PEOPLE
LARGE 26-32 PEOPLE

VEGETABLE CRUDITE gf 30 40 60
Assorted vegetables with roasted red pepper dip

CHEESE & FRUIT 42 55 82
Imported & domestic cheeses with fresh fruit and assorted crackers

CHARCUTERIE PLATE 54 85 120
Shaved artisan meats, olive, nuts, grain mustard, table crackers

ARTISAN CHEESE & CHARCUTERIE
Artisan cheese & cured meats, 70 120 180
olives, nuts, crackers, mustard, dried fruit

BEEF CARPACCIO 130 170 210
Rare roast N.Y. Strip Steak sliced thin and served cold with horse-radish cream, truffle aioli, ciabatta rolls

SMOKED SALMON DISPLAY 120
Cold smoked salmon, capers, egg, onion, cucumber, peppers, table crackers, horseradish cream

BLACK BEAN 7 LAYER gf 30 45 65
Black beans, sour cream, salsa, shredded cheddar cheese, lettuce, tomato, onion served with tortilla chips

WHOLE BAKED BRIE gf 70
Wheel of brie, topped with tart Michigan cherry jam, and wrapped in puff pastry. Served with tablewater crackers

Appetizers

SOLD BY THE DOZEN (HOT)

COCONUT SHRIMP 40
Cruised shirmp, spicy melba sauce

MINI CRAB CAKES 36
Wild caught crab meat, parsley, breadcrumbs, spices & lemon herb crema

BRIE EN FILO 32
Brie in filo pastry with raspberry preserves

COCKTAIL MEATBALLS 10
Bite size, swedish or marinara

VEGETABLE SPRING ROLL 24
Served with Teriyaki dipping sauce

SPANAKOPITA 23
Phyllo with spinach, feta, onion

TANDOORI CHICKEN gf 40
Marinated chicken, poppy yogurt

TRUFFLE MAC N' CHEESE 36
Fried mac bites

SPINACH ARANCHINI 36
Spinach, cheese, rice, fried ball

LAMB CHOPS 60
Berbere spice rub, chili, garlic, pomegranate glaze

Appetizers

SOLD BY THE DOZEN (COLD)

STEAK & GORGONZOLA 40
Grilled N.Y. strip steak, bleu cheese, grilled onions, crostini

SHRIMP COCKTAIL gf 33
Jumbo shrimp, cocktail sauce

CIABATTA SANDWICHES 26
Assorted turkey, roast beef, ham, served with mayo and honey mustard

TORTILLA SANDWICH BITES 17
Choice of black bean, swiss & turkey, or cheddar & roast beef

ANTIPASTO SKEWERS gf 36
Fresh mozzarella, artichoke, olive, sundried tomato, balsamic drizzle

Dips

SOLD BY PINT

STREET CORN DIP gf 20
Creamy Mexican dip, tortilla chips

SPINACH-ARTICHOKE 21
Creamy dip, assorted crackers

HUMMUS & PITA 20
Naan bread

PICO DE GALLO & GUACAMOLE gf 18
Tomato, cilantro, onion salsa & avocado, lime, jalapeño dip served with torilla chips

SPICY FETA 20
Flat bread crackers

TOMATO BRUSCHETTA 18
Fresh basil, garlic, balsamic, crostini

SUGGESTED PORTION SIZES

Light (3 to 4 pieces pp)
Recommended for a short cocktail hour before dinner.

Medium (5 to 8 pieces pp)
Recommended for a long cocktail hour before dinner.

Heavy (9 to 15+ pieces pp)
Recommended for long events in place of dinner.



Buffet MINIMUM 10 GUESTS

30 per person

Add an additional salad, side, or dessert for \$4.00 per person or add an entrée for \$8.00 per person. Dinner rolls and butter included. Disposable plates, napkins, and plasticware included. China available at additional cost, contact, server required with china.

Entrée PICK ONE

STUFFED CHICKEN

Chicken breast, stuffed with sundried tomato, herb garlic cream, spinach

MICHIGAN CHERRY CHICKEN

Dried cherry, whole grain mustard sauce

TUSCAN CHICKEN

Spinach, grape tomato, italian herb cream sauce

CHICKEN MARSALA *gf*

Grilled chicken breast, marsala, mushroom, blistered tomato, onions & herbs

CHICKEN FRANCESE

Lemon-white wine butter sauce

EGGPLANT & GREEN TOMATO *v*

Eggplant, green tomato, san marzano tomato sauce, provolone and romano cheese

TUSCAN LASAGNA (MIN. 9 OR 18)

Ground beef, marinara, fresh pasta, cheese

VEGETABLE LASAGNA (MIN 9 OR 18) *v*

Roasted vegetables, 5 cheese sauce

5 CHEESE PENNE PASTA

Brie, asiago, romano, gruyere, bleu cheese, opt. grilled chicken

CAJUN PASTA *available vegan*

Creamy cajun red pepper and mushroom sauce, penne pasta, opt. add chicken

PENNE ALLA VODKA *v*

San marzano tomato, vodka sauce

LOBSTER MAC N' CHEESE

Creamy 5 cheese, penne pasta, lobster

GRILLED EGGPLANT *v*

Goat cheese, roasted red peppers, pesto drizzle

WHOLE ROAST PORK LOIN *gf*

Apple-bacon chutney

PULLED PORK *gf*

Served with barbecue sauce on the side

BISTRO MEATLOAF

Beef, pork, diced vegetables, & herbs served with Hunter Sauce

FLANK STEAK *gf*

Char grilled C.A.B. flank steak, red wine demi glaze

BRAISED BEEF *gf*

Veal demi & spices

GRILLED MAHI MAHI *+5*

La guria coastal, tomato, onion, parsley, cream sherry sauce

SCOTTISH SALMON *gf* *+5*

Dill cream sauce

Salad PICK ONE

CAESAR SALAD

Romaine, croutons, asiago, key lime caesar dressing

MIXED GREENS SALAD

Dried cranberries, cajun walnuts, feta, balsamic vin., mixed greens

GARDEN SALAD

Grape tomatoes, red onion, carrot, croutons, ranch dressing, romaine

CHOPPED SALAD *+3*

Romaine, tomato, egg, kalamata olives, red onions, sliced almonds, heart of palm, bleu cheese, hard salami, honey mustard vinaigrette

FRESH FRUIT SALAD

Cantaloupe, honeydew, grapes, strawberry, pineapple

Sides PICK TWO

ROASTED REDSKINS *gf*

Garlic roasted potatoes

HERB-GARLIC MASHED POTATOES *gf*

Roasted garlic, chervil, butter

DUSTY'S RICE BLEND *gf*

Wild rice, jasmine, quinoa, vegetable stock

BASMATI RICE

Light fluffy, aromatic long grain rice

GARLIC GREEN BEANS *gf*

Butter and garlic on fresh green beans

ROASTED ASPARAGUS *gf*

Roasted with salted butter

SAN FRAN VEGETABLE *gf*

Carrot, cauliflower, broccoli

BRUSSEL SPROUTS *gf*

Salt, pepper, olive oil

BACON & BRUSSELS *gf* *+2*

Bacon, onion, dried apples, butter, fortified wine

FIVE CHEESE PENNE *+5*

Brie, asiago, romano, gruyere, bleu

Dessert

PICK ONE

AVAILABLE AS AN ASSORTMENT

DUSTY'S CHOCOLATE BROWNIE

Walnuts, dark chocolate, frosting

CANNOLI

Flaky shell, chocolate, crushed pistachio

CHOCOLATE MOUSSE *gf*

Dark chocolate mousse, whip cream

N.Y. CHEESECAKE

Vanilla cheesecake, graham cracker crust

TIRAMISU

Espresso soaked saviardi cookies, mascarpone cheese, cocoa coated



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*Dusty's is available for drop-off catering to your office or home, as well as full-service catering for indoor or outdoor events. We can accommodate a range of visions and budgets with services such as: customized menus, coordination of rentals and staffing, and onsite setup, plating, & breakdown. **Let us help you make your event effortless, gorgeous, and delicious.***

Services

- Drop-Off & Pick-up 75
includes set-up and pick up of all equipment and food
- Disposable Drop-Off 50
includes set-up of all disposable equipment and food, with no pick-up
- On Site Service 25/hr
Min. 3 hours per staff
Delivery and set-up included
18% gratuity added

Beverages

- JUICES** 6.25/btl
Half gallon of orange, cranberry, or apple
- SODA CANS** 1.50/ea
Coke, diet coke, sprite
- WATER** 1.25/ea
Bottled water 16.9oz
- LEMONADE** 1.50/ea
- COFFEE & HOT TEA** 1.75
Paramount coffee w/ creamer and Sugars plus hot water and Tazo Tea bags
- ICED TEA** 1.50
Dusty's blend iced tea
- BEER, WINE, LIQUOR**
National and local options available for beer and wine. Mixers and cocktail service available.

Gourmet Sandwiches

Available as a *13 per person*
box lunch or buffet platter. Includes deli side, mayo and mustard and either cookie or brownie.

SANDWICHES

Turkey, roast beef, or natural ham with cheddar or swiss and lettuce on white or wheat bread

WRAPS

Vegetarian black bean, turkey & swiss, roast beef & cheddar, lettuce and tomato

Deli Sides

- ADDITIONAL SIDE** 2
- VEGETABLE PASTA SALAD**
Carrot, broccoli, tomato, onion, caesar dressing
- FRESH FRUIT SALAD**
Cantaloupe, honeydew, grapes, strawberry, pineapple

Contact Us

dustyscellar.com/catering
517.349.5150
amanda@dustyscellar.com

Please allow 48 hour notice for small pick up orders and 72 hour notice for delivery or more to book a party. The larger and more unique your event, the more notice required to make your event special.