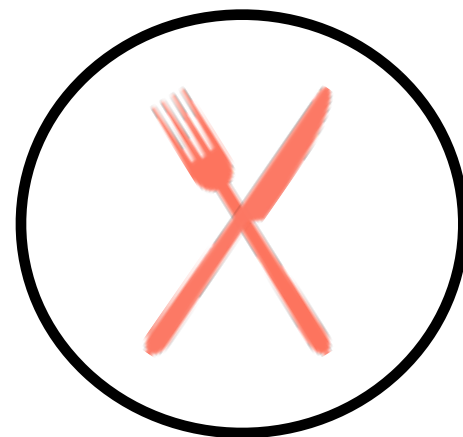




“ Welcome to Dustie's Catering , We are focused on providing the finest Restaurant quality food, and Hospitality with the highest levels of customer satisfaction – we will do everything we can to meet your expectations. We offer a variety of offerings to choose from, which includes in home private chef services - to an extravagant Wedding, Shower, or Special Event. We are priced affordably for the amount of luxurious services that are included within and we're sure you'll be happy working with us".



EXCLUSIVE PACKAGES :

(PACKAGES DESIGNED FOR 25 GUEST MINIMUM OR 100 GUEST MAXIMUM ADDING UP TO 100 MORE GUESTS RECEIVE 20% DISCOUNT ON SAME PACKAGE SELECTION)

DUSTIE'S SAVVY | \$2,000.00

ONE HORS D'OEUVRES CHOICE, ONE SOUP OR SALAD, ONE ENTREE & ONE SIDE

SOPHISTICATED TASTES | \$3,000.00

TWO HORS D'OEUVRES, ONE SOUP OR SALAD, TWO ENTREE'S & TWO SIDES

LAVISH FIXING'S | \$4,500.00

THREE HORS D'OEUVRES, ONE SOUP OR SALAD, THREE ENTREE'S & THREE SIDES

COMPLETE DREAM | \$5,500.00

FOUR HORS D'OEUVRES, ONE SOUP OR SALAD, FOUR ENTREE'S & FOUR SIDES

DUSTIE'S ALA CARTE | \$75.00

CREATE YOUR VERY OWN PACKAGE

HORS D'OEUVRES

Tomato Basil Bruschetta	Smoked Lax with Lemon Dill Creme †
Vegetable, Hummus and Cool Dill Dip	Imported Cheese and Cured Meat tray †
Stuffed Mushrooms in Boursin Creme Dip	Smoked BBQ Boneless Chicken Skewers †
Smoked Mesquite BBQ Cocktail Sausage	Baked Brie with Wild Berries †
Swedish Meatball Skewers	Pulled chicken Tacos with Ginger Aioli Slaw †
American Cheeseburger Sliders with bacon aioli	Spicy Samosa with Poblano Sweet Chili †
Creamy Risotto Bites	Wild Prawns with Coconut Rum Sauce †
Smoked Meat, Cheese and Olives	Maryland Style Alaskan Crab Cakes †
Cocktail Pickles wrapped around Cream Cheese and Ham	Seared Ahi-Tuna with Orange Wasabi †
Herbed Mozzarella Cheese Sticks	Tuna TarTar †
Mozzarella Caprese Skewers	Lemon Pepper Calamari †
Pinwheel Sandwiches	Garlic Butter Escargot †
Assorted Mini Quiches	Alaskan Salmon Cakes with Lemon Dill Aioli †
	Smoked Oyster Pate with Citrus Aioli †

† = ADD \$150.00

Simmering Soups :

Lobster Bisque

Peppered Blue Crab Bisque

Dustie's Favorite Bistro French Onion

Fiery Poblano Chili

Fresh Salads:

Traditional House Salad

Bacon & Bleu Wedge

Fresh Tomato & Herb

Parmesan Cesar with Kale

Exclusive Entree's

8 oz. Filet Mignon :

100% Angus beef, hand cut, and seasoned. Dry aged for ten days and grilled to perfection to a medium to medium well heat. (may be requested rare - medium rare).

8 oz. Bone-Out Ribeye:

Seasoned with our kitchen dry rub, aged balsamic vinaigrette, cabernet Sauvignon, and Grilled to perfection

Ultimate Grilling Celebration:

Best matched for the perfect get together, Chef's will come on site and prepare the best BBQ meats chose by our clients!

9 oz. Slow Roasted Prime Rib:

Slow roasted and braised for 20 hours until medium pink tender inside, served aside creamed morel mushroom drizzle.

Slow Roasted Beef and Vegetables:

Chuck Roast, roasted for 12 hours with shallots, carrots, sprouts, celery, fennel, coriander and radish.

Veal Chops with Pomegranate Reduction:

Grilled Chops, dry aged with Dustie's Signature Seasoning blend, served with a pomegranate reduction.

Grilled Mahi-Mahi with Pineapple Salsa:

Fresh Mahi-Mahi seasoned and grilled, finished with a pepper lemon butter and garnished with fresh pineapple salsa

Crab Stuffed Flounder:

Delicious wild caught flounder, with blue crab and cheddar stuffing baked in a creamy white wine sauce with capers and grape tomatoes.

Sea Scallops with Raspberry Balsamic:

Fresh Atlantic Sea Scallops seared and served with house-made raspberry balsamic reduction.

Ahi-Tuna with Pineapple Mango Salsa:

Ahi-Tuna seared in spices and sliced thin and topped with Dustie's Pineapple Mango Salsa.

Fresh Atlantic Salmon with Lemon Dill Butter:

Atlantic Wild Caught Salmon filleted and broiled in Lemon Peel, Dill and Butter, Served with Crispy Skin Layer

Steamed Lobster Boil:

Mixture of Maine Lobster tail, Andouille sausage, red potatoes, corn on the cob, finished with a stout peppercorn butter and creole seasoning.

****Meat and Seafood is prepared fresh, in the same facility of other foods, please let us know if there is any allergies present at your event and we will plan accordingly.***

All Meats and seafood is purchased at market price fresh and prices are subject to change up to 3-5 days prior to scheduled Event

Barbecue Chicken Breasts:

Housemade Dry rub and paired with our housemade wash, and bbq to perfection

Rosemary Herbed Chicken:

Breasted Chicken that marinates in a rosemary herb butter and roasted to a tender temperature, smells woodsy and great paired with a cabernet Sauvignon.

Chicken Cordon Bleu:

Delicious Blend of tender chicken aged swiss cheese and smoked black forest ham served with a creamy white cheddar dressing.

Curry Chicken with Ginger Chutney:

Chicken sliced and marinated in white, red, brown and orange curry made with chefs favorite Ginger Chutney.

Caribbean Jerk Chicken with Rice and Beans:

Delicious and Spicy Caribbean Jerk Chicken with a pineapple finish and delicious chili bite.

Roasted Garlic Butter Chicken :

Whole Chicken that has been carved and roasted in Chef's signature blend of roasted garlic butter

Fried Pork Chops with Cherry Chutney:

Flash Fried to a crispy brown color handmade cherry chutney served with carrot and radish slaw

Lamb Chops with Lemongrass Mint Chutney:

Lamb Chop roasted and served with Lemongrass Mint Chutney.

Veal Chops with Orange Peel Glaze:

Roasted Veal Chops with an Orange Peel Glaze

Gnocchi in sage Brown Butter:

Hand made gnocchi, simmered in a delicious vegan butter with sage leaves and lemon.

Portobello stuffed Ravioli:

Freshly prepared handmade ravioli dough, with delicious portobello, chives and vegan mozzarella cheese, boiled and served with a heart vegetable sauce.

Vegan Sliders:

Veggie Patties, seared and served on a whole wheat roll, with a smoky organic tempeh, lettuce, red onion, tomato, and avocado.

Strawberry and Tofeta Salad :

Delicious blend of tofu, kalamata olives, fresh strawberries, and delicious mixed greens

Grilled Apple and Pear Salad:

Blend of apples, pears, and delicious pecan with baby arugula and basil greens.

Incredible Sides

Mashed Potatoes:

Choice of Garlic Herb, Whipped Buttery, Four cheese, Whipped Sweet potatoes or Red Skins

Truffle Potato Au Gratin:

Cheesy blend of sharp cheddar cheeses, chives in a cream sauce layered with black truffled cheese and baked to perfection

Cheesy Hashbrown Potatoes:

Chef's Signature recipe of fresh cut potatoes, seven cheeses sharp cheddar, aged Wisconsin white cheddar, creamed cheese, scallions, topped with a Italian cheese blend and baked to a golden bubbly brown.

Five Cheese Mighty Mac and Cheese:

The best Mac in the Mighty Mac, layered with five different cheeses and garnished with andouille sausage (optional) and dill weed baked to a bubbly perfection.

Twice Baked Beans:

Seven Bean Delight, roasted in a creamy secret sauce, butter beans, pinto beans, black beans, red beans, navy beans,

garbanzo beans and black-eyed peas simmered with ground beef and bacon.

Dustie's Creamy Potato Salad:

Baby Red Potatoes paired with delectable and great tasting chives, housemate mayo, egg, sweet peppers and dill weed

Pasta Salad:

Penne Pasta cooked Al Dente, Homemade Italian Dressing, Feta Cheese, Radish, Olive and Olive Oil

Corn Soufflé with Pepper Medley:

Dustie's Homemade family favorite, four styles of corn, whipped in fluffy cornmeal and egg mixture baked and served hot for a irresistible treat.

Veggie Sides:

Bacon Roasted Brussel Sprouts
Asparagus with White wine creme
Roasted Wild Mushrooms and Onions
Green Bean Casserole
Scalloped Corn
Vegetable Medley
Garlic Roasted Green Beans
Creamed Spinach
Roasted Sweet Corn

Delectable Desserts

NY Style Cheesecake \$180.00

Chef Dustie's Signature graham cracker praline crust, whipped baked blissful cheesecake filling, served with chef's signature honey sliced strawberries

Raspberry Cheesecake \$295.00

Chef Dustie's Signature vanilla wafer crust, layered raspberry cheesecake, white chocolate cheesecake and vanilla bean cream baked and served with ripe red raspberries.

Dustie's Coffee & Toffee Cheesecake \$200

Chef Dustie's Signature crust, whipped with espresso, chocolate chips, and caramel, topped with chocolate covered roasted coffee beans and Heath® English Toffee

Fairy Berry Surprise \$250

Dustie's Buttered Pound Cake, layered with fresh berry compote, and hand whipped cream fraîche and almond honey drizzle with splash of rum cocoa

Creme Brûlée \$125

Hand Whipped and baked Flan, with a salted rum and caramel sauce and caramelized for any tastebud to pop with excitement. served with a twist of orange

Death By Chocolate Brownies \$100

Not only one, or two or three types of chocolate but these fudge milk chocolate brownies are packed with dark chocolate chunks, Belgium chocolate truffles, milk chocolate chunks, orange infused chocolate and white chocolate chunks.

Celebration Cupcake Tiers \$250

Assorted cupcakes for any occasion, made fresh with whipped buttercream and white chocolate mousse frosting, and layered on cupcake tiers.

Dustie's Death by Chocolate Cake \$550

Four Layer Chocolate Cake, Whipped Chocolate Mousse frosting, shaved chocolate and piped design mouth watering chocolatey coma promised

Assorted Cookies Platter \$95

Chocolate Chip, Oatmeal Raisin, Sugar and Peanut Butter Cookies locally made and irresistible

Premium Selected Beverages:

*We are a proud to serve Coca-Cola® Beverages and
Keurig® Brewed Coffee!*

Coca-Cola Products \$250

Coca-Cola, Diet Coca-Cola, Coke Zero, Fresca, Sprite, Sprite Zero, Tab , Fanta

Specialty Beverages \$350

Lemonade Spritzer, Strawberry Lemonade Spritzer, Pellegrino Water

Keurig Coffee Bar \$250

Dark Roast Coffee, half & half cream, soy milk, sugar in the raw, honey and trivia Sweetener

Bar Services:

Basic Package :

\$1500

Includes two beer option, and two wine options

Party Package:

\$3500

Includes two beer options, two wine options, and well Liquor options

Royale Ball Package:

\$4500

Includes two micro-brews or specialty beer options, Two premium wine options, and premium liquor options.

- Bartenders are available per request at \$250 per bartender for an 8 hour period.