

# Catering Menu

CALL TO ORDER

517.349.5150

1839 W. GRAND RIVER

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 set- up, plating, & breakdown. Let us help you make your event effortless, gorgeous, and delicious.			
Appetizers SOLD BY THE DOZEN (HOT)		Platters SOLD BY PLATTER SIZE	Gourmet Box Sandwich 13 per person
Crusted shirmp, spicy melba sauce	40	SMALL MEDIUM LARGE  VEGETABLE CRUDITE gf  8-12 PEOPLE 12-16 PEOPLE 26-32 PEOPLE 30 40 60	includes deli side, mayo and mustard and either cookie or brownie
BRIE EN CROUTE Brie in puff pastry with fruit preserves		Assorted vegetables with roasted red pepper dip	<i>MEATS</i> Turkey, Roast Beef, or Natural Ham
COCKTAIL MEATBALLS gf Bite size, swedish or marinara	10	CHEESE & FRUIT 42 55 82 Imported & domestic cheeses with fresh fruit and assorted crackers	CHEESES Baby Swiss, Cheddar, Provolone
VEGETABLE SPRING ROLL Served with Teriyaki dipping sauce	24	CHARCUTERIE PLATE 54 85 120 Shaved artisan meats, olive, nuts, grain mustard, table crackers	BREAD Deli White Bread or Whole Wheat Bread
SPANAKOPITA Phyllo with spinach, feta, onion	23	BEEF CARPACCIO 130 170 210 Rare roast N.Y. Strip Steak sliced thin and served cold with horse-radish cream, truffle aioli, ciabatta rolls	Gourmet Sandwich Platter 13 per person includes deli side, mayo and mustard
TANDOORI CHICKEN gf Marinated chicken, poppy yogurt	40	SMOKED SALMON DISPLAY 120 Cold smoked salmon, capers, egg, onion, cucumber, peppers, table crackers,	and either cookie or brownie  OFFICE LUNCH TRAY
Fried mac bites	36	horseradish cream  ARTISAN CHEESE & CHARCUTERIE  Artisan cheese & cured meats, 70 120 180 olives, nuts, crackers, mustard, dried fruit	Roast Beef, Smoked Turkey, and Natural Ham Sandwiches with Cheddar, Swiss, Honey Mustard, and Mayo on a Disposable Tray
SOLD BY THE DOZEN (COLD)  STEAK & GORGONZOLA  Grilled N.Y. strip steak, bleu cheese, grilled onions, crostini	40	BLACK BEAN 7 LAYER gf 30 45 65 Black beans, sour cream, salsa, shredded cheddar cheese, lettuce, tomato, onion served with tortilla chips	OFFICE LUNCH WRAP TRAY Vegetarian Black Bean, Turkey & Swiss, Roast Beef & Cheddar
cricese, griffed offioris, crostiffi		Dips	Deli Sides
SHRIMP COCKTAIL gf Jumbo shrimp, cocktail sauce	33	SOLD BY PINT  STREET CORN DIP gf Creamy Mexican dip, tortilla chips  20	ADDITIONAL SIDE 2 VEGETABLE PASTA SALAD
CIABATTA SANDWICHES Assorted turkey, roast beef, ham	26	SPINACH-ARTICHOKE 21 Creamy dip, assorted crackers HUMMUS & PITA 20	Carrot, Broccoli, Tomato, Onion, Caesar Dressing
TORTILLA SANDWICH BITES Choice of black bean, swiss & turkey, or cheddar & roast beef	17	Flat bread crackers  PICO DE GALLO & GUACAMOLE gf  Tomato, cilantro, onion salsa & avocado, lime, jalapeño dip served with torilla chips	FRESH FRUIT SALAD Cantaloupe, Honeydew, Grapes, Strawberry
ANTIPASTO SKEWERS gf Fresh mozzarella, artichoke, olive	36	SPICY FETA 20 Flat bread crackers TOMATO BRUSCHETTA 18	
		TOWATO DINOSCITETIA TO	

### SUGGESTED PORTION SIZES

Light (3 to 4 pieces pp) before dinner. *Medium* (5 to 8 pieces pp) Heavy (9 to 15+ pieces pp) Recommended for long events in place of

**Delivery Charges** and Considerations continued on next page

Fresh basil, garlic, balsamic, crostini

Drop-Off & Pick-up includes set-up and pick up of all equipment and food

75

Disposable Drop-Off 50 includes set-up of all disposable equipment and food, with no pick-up



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**DUTTET** MINIMUM 10 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 \$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 Dusty's Cellar for more info (server required with china).

### Salad PICK ONE

CAESAR SALAD

Romaine, Croutons, Asiago Cheese

MIXED GREENS SALAD

Dried Cranberries, Cajun Walnuts, Feta Cheese, Balsamic Vin., Mixed Greens

GARDEN SALAD

Grape Tomatoes, Red Onion, Shred Carrot, Blistered Tomato Onions & Herbs Croutons, Ranch Dressing, Romaine

CHOPPED SALAD

Romaine Lettuce, Tomato, Egg, Kalamata Olives, Red Onions, Sliced Almonds, Heart of Palm, Bleu Cheese, and Hard Salami with Honey Mustard Vinaigrette

FRESH FRUIT SALAD

Cantaloupe, Honeydew, Grapes, Strawberry Grilled Chicken

## Sides PICK TWO

ROASTED REDSKINS gf Garlic Roasted Potatoes

HERB-GARLIC MASHED POTATOES gf Roasted Garlic, Chervil, Butter

DUSTY'S RICE BLEND gf

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

FIVE CHEESE PENNE Brie, Asiago, Romano, Gruyere, Bleu

### Entrée PICK ONE

CHICKEN PICATTA Lemon-Caper Butter Sauce

MICHIGAN CHERRY CHICKEN Dried Cherry-Whole Grain Mustard Sauce

TUSCAN CHICKEN Basil Garlic Cream, Sun Dried Tomato

CHICKEN MARSALA gf Grilled Chicken Breast, Marsala, Mushroom-

STUFFED CHICKEN gf Chicken Breast, Stuffed With Sundried Tomato, Herb Garlic Cream, & Spinach

TUSCAN LASAGNA (MIN. 9 OR 18) Ground beef, Marinara, Fresh Pasta, Cheese

VEGETABLE LASAGNA (MIN 9 OR 18) Roasted Vegetables, 5 Cheese Sauce

*5 CHEESE PENNE PASTA* Brie, Asiago, Romano, Gruyere, Bleu. Opt.

CAJUN PASTA available vegan Creamy cajun red pepper and mushroom sauce. Penne Pasta. Opt. Grilled Chicken

WHOLE ROAST PORK LOIN gf Apple-Bacon Chutney

MANHATTAN STEAK gf N.Y Strip Sliced, Pepper-Sherry Cream Sauce

BRAISED BEEF gf Veal Demi & spices

+5

DUSTY'S RICE BLEND gf LOBSTER MAC N' CHEESE Wild Rice, Jasmine, Quinoa, Vegetable Stock Creamy 5 cheese, Penne Pasta, Lobster, Crab, Red Peppers

> SCOTTISH SALMON gf Dill Cream Sauce +5

## Carving Station

PRIME RIB MP BEEF TENDERLOIN MP

### 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

### Beverages

6.25/btl **IUICES** Half Gallon of Orange, Cranberry, or Apple

1.50/ea SODA CANS

Coke, Diet Coke, Sprite

1.25/ea WATER

Bottled Water 16.9oz

**LEMONADE** 1.50/ea

1.75 COFFEE & HOT TEA Paramount Coffee w/ Creamer and Sugars

plus hot water and Tazo Tea Bags 1.50

ICED TEA

Dusty's Blend Iced Tea

18% gratuity added

BEER, WINE, LIQUOR

National and local options available for beer and wine. Mixers and cocktail service available.

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.

\*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 Delivery and Set-Up Included in Rate Server 25/hr **Bartender** 25/hr Chef 25/hr