

Winter Favorites

for carryout or delivery

Side Dishes

2 qts, serves 8-10 4 qts, serves 16-20

Homemade Mashed Potatoes	\$ 15.50	\$ 26.50
Garlic Mashed Potatoes		32.00
Sour Cream & Chive Smashed Yukon Potatoes		32.00
Chipotle Mashed Potatoes		32.00
Potato Gruyere Gratin		41.00
Scalloped Potatoes with Thyme Cream	18.50	24.00
Au Gratin Potatoes	21.95	34.00
German Potato Salad		29.00
Rosemary Roasted Potatoes	16.95	25.50
Glazed Sweet Potatoes	21.50	39.00
Sweet Potato Souffle		44.00
Twice Baked Potatoes w/ Bacon & Cheese (min 12)		3.95 ea
Traditional Sage Dressing	17.95	29.95
Country Cornbread Dressing		36.00
Sweet Onion Bread Pudding		43.00
Silky Corn Pudding		31.00
Festive White Rice with Waterchestnuts		24.50
Florentine Rice Pilaf		24.00
Brown Rice with Mushrooms	13.95	23.00
Cheesy Baked Macaroni		33.00
Blue Cheese Baked Macaroni		35.00
Meat, Cheese or Spinach Lasagna, serves 12		39.50
Four Cheese Lasagna, serves 12		41.50
Mostaccioli, serves 12 - 15	12.95	19.00
Penne Pasta with Bacon, Endive & Mushrooms		36.00
Butternut Squash & Apples with Maple Pecans		41.50
Cider Glazed Carrots & Parsnips		32.00
Vanilla Glazed Carrots with Toasted Pecans		31.00
Carrots and Artichokes, Thyme Roasted		35.00
Creamed Spinach	21.50	33.50
Italian Roasted Brussel Sprouts & Cauliflower		37.00
Brussel Sprouts w/ Parmesan, Parsley & Butter		39.00
Broccoli Polonaise	23.95	37.50
Broccoli Cauliflower Bake		46.95
Broccoli Souffé		41.00
Whole Green Beans with Bacon & Shallots		37.50
Whole Green Beans with Toasted Almonds	19.50	33.00
Kale, Spinach & Wild Mushroom Saute		39.00
Southern Smoky Greens		35.00
Green Peas with Waterchestnuts	18.50	32.00
Sauteed Fresh Vegetables with Herbs	21.50	33.50
Eggplant & Zucchini Ratatouille		52.50
Sauteed Zucchini with Shallots & Thyme		29.00

Brunch

Assorted Breakfast Breads Tray, serves 15	\$ 34.00
Cinnamon Apple Brioche Bake	39.00
Cheese Blintzes with Fruit Sauce 2 dozen min	22.50 dz
Chicken a la King, 4 qt.	59.00
Bacon & Cheddar Breakfast Casserole, 4 qt.	39.00
Ham & Sweet Potato Brulee	49.00
Chicken & Sausage Jambalaya	43.50
Shrimp & Crabmeat Strudel, serves 6 - 8	39.00
Mushroom Strudel, serves 8 - 10	24.00
Shrimp & Crawfish Etoufee, 4 qt.	69.50
Frittata, 12"	
Potato Sausage or Bacon Swiss	29.95
Potato Rosemary	27.95
Strata, 4 qt.	
Southwest Chorizo & Cheese	56.95
Cheese	43.95
Quiche, 9"	
Spinach	23.00
Lorraine	31.00
French Crepes (3 doz min) Chicken or Spinach	24.95 doz
Mornay Sauce	7.90 qt

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Desserts

made with the finest ingredients & real butter!

Eggnog Bread Pudding, rum sauce (ring or pan)	\$ 49.50
New Orleans Style Bread Pudding, rum sauce	49.00
Rich Chocolate Bread Pudding, creme anglaise	53.00
Apple Crostada (rustic tart), 11"	33.00
Strawberry Tiramisu, 2 qt.	43.00
Chocolate Chip Bundt	25.00
Carrot Cake with Cream Cheese Icing, 10"	45.00
Red Velvet Cake with Cream Cheese Icing, 10"	45.00
Rich Chocolate Fudge Cake, 10"	37.00
Yellow Caramel Buttercream Cake, 10" with Pecans	45.00
Mini Cannoli or Custard Napoleon Tray, 30 pc	49.50
Roulades 14"	
Chocolate with Homemade Chocolate Mousse	49.00
Yellow Cake with Cannoli filling	49.00
Homemade Chocolate Mousse, 2 qt bowl	29.00
Fresh Baked Apple Pie, 10" deep dish	14.95
Fresh Baked Cherry Pie, 10" deep dish	15.95
Pumpkin Pie	11.95
Pecan Pie	15.95
Assorted Mini Pastry Tray, 25 pc.	36.00
Assorted Dessert Bars, 24 pc tray	36.00
Festive Butter Cookie Tray, 2 lbs	29.00
Homemade Biscotti, 1 lb. bag	9.95
Cupcake Box, 12 Yellow & Chocolate regular sized	21.00

prices subject to change without notice 10/10

Dinner Party Package \$ 139 (serves 8-10)

Choice of One: Roast Beef with Mushroom Gravy,
Christmas Spiced Pork Loin, Red Wine Sauce
Braised Short Ribs, Cider Glazed Ham, Woodlands Chicken,
Bacon & Spinach Stuffed Pork Loin with Mustard Cream Sauce

Choice of Two: Garlic Mashed Potatoes, Silky Corn Pudding,
Broccoli Soufflé, Green Beans with Almonds,
Cider Glazed Carrots & Parsnips, Festive White Rice with
Waterchestnuts, Scalloped Potatoes with Thyme Cream

Choice of One: Caesar Salad with Parmesan & Croutons
Mixed Greens with Cranberries & Sherry Dijon Dressing