



## CATERED PARTY BOXES

Entertain with ease with our Party Boxes.  
Everything you need for your party ready to serve!

### **Southern Style**   **Cinco De Mayo**

Fried Chicken	Mini Beef Tacos
Winglettes/Drumlettes	Mini Chicken Quesadillas
Fried Mac and Cheese Bites	Fried Tostones
Mini Turkey Collard Green Rolls	Assorted Tortilla Chips and Dip
Mini Honey Glazed Biscuits	Salsa and Guacamole
Mini Pulled Pork Sliders	Mini Burritos

### **All American box**   **Mediterranean Maze**

Mini Cheeseburger Sliders	Tuna Burgers & Mint Caper Aioli
Mini Corn Dogs with Mustard	Smoked Salmon & Dill Toasts
Loaded Fingerling Potato Bites	Artichoke and Spinach Dip
BBQ Bacon Wrapped Shrimp	Stuffed Grape Leaves
Buffalo Chicken Drumlettes	Focaccia and Pita Chips

### **Taste Asia**   **New Orleans**

Hoisin Glazed Chicken Drumlettes	Pulled Pork Sliders
Vegetable Thai Spring Rolls	Cajun Chicken Bites with Remoulade
Crab Salad in Crispy Wontons	Shrimp Po Boy Sliders
Mini Duck Pancakes and Plum Sauce	Creole Style Egg Rolls
Shrimp Toasts	Hush Puppies



# CATERED KIDS PARTY

Package price \$550 includes:

1 entrée selection, 2 sides, 1 beverage selection and Sweet Ending  
Charcuterie Board  
Minimum 10 children

## ENTREES

### **Mini Sliders**

Cheeseburger, Chicken Parmesan,  
Philly Cheesesteak,  
Meatball, Quinoa Black Bean (V)

### **Individual Pizza**

Cheese, Pepperoni

### **Mini Sandwiches/Wraps**

Ham and Cheese, BLT,  
Turkey & Swiss, Italian, Veggie

### **Sides**

Vegetable Egg Rolls  
Zucchini Corn Fritters  
Pasta or Potato Salad Cups  
Mac and Cheese Cups  
Potato Chips, Popcorn or Pretzels  
Fruit Cups  
Tots

## BEVERAGES

Assorted juice boxes, pouches or  
mini bottles

### **Sweet Ending Charcuterie**

Mini Brownies, Mini Cupcakes, Cake  
Pops, pretzels, chocolate, cookies,  
candies, popcorn and crackers.

### **Individual Party Boxes**

\$450 for 10 Boxes

Additional boxes : \$25/each

All food packaged in Individual Boxes  
with child's name.





# SOCIAL EVENT CATERING

email - [info@dinersbydeidre.com](mailto:info@dinersbydeidre.com) | tel - (718) 285-3071



# Sample Cocktail Wedding Menu

Prices start at \$65 per person

## *Stationary Stations*

(Select Two)

Fresh Vegetable Crudités with Assorted Dips  
International and Domestic Cheeses  
Seasonal Fresh Fruits  
Antipasto Display

## *One Hour Butler Style Passed Hors d'oeuvres*

(Select Six Hors d'oeuvres from our full list\*)

## *First Course Salad*

(Select One)

Mesclun, Pear and Candied Walnut Salad  
Endive and Apple Salad  
Traditional Caesar Salad

## *Martini Mini Meals Station*

(Select two from our full list\*)

## *Dessert*

Assorted Dessert Shooters  
Fresh Fruit Skewers and Gourmet Cookies  
Fresh Brewed Regular and Decaffeinated Coffee and Tea

## *Beverage Service*

Assorted Sodas and Juices



# Sample Buffet Wedding Menu

Prices start at \$85 per person

## *The Cocktail Hour*

One Hour of Butler Style Passed Hors d'oeuvres  
(Select six from our full list of options\*)

## *Stationary Stations*

(Select Two)

International and Domestic Cheese  
Fresh Vegetable Crudités  
Seasonal Fruit Station

## *First Course Salad*

(Select One)

Mixed Mesclun Green Salad with Balsamic Vinaigrette  
Traditional Caesar Salad with Caesar dressing

## *Entrées*

(Select Two)

Chicken Vesuvio  
Chicken Masala with Mushrooms  
Barbecue Chicken  
Southern Bourbon Chicken  
Flounder Stuffed with Crabmeat  
Lime and Honey Glazed Salmon  
Jerk Seasoned Beef  
Beef Bourgonion  
BBQ Beef Brisket



# Menu Cont'd

## *Accompaniments*

(Select two)

Southern Style Collard Greens  
Roasted Asparagus with Garlic and Shallots  
Roasted Brussels Sprouts  
Glazed Baby Carrots  
Sweet Corn with Tomatoes & Basil Butter  
Steamed Broccoli in Herb Butter Sauce  
Sweet Potato Soufflé  
Corn Bread Dressing with Gravy  
Potato Au Gratin

## *Dessert*

2 Tier Wedding Cake  
Served with Fresh Strawberries  
Gourmet Cookies and Mini Brownies  
Fresh Brewed Regular and Decaffeinated Coffee and Tea

## *Beverages*

Assorted Sodas and Juices



# Sample Plated Wedding Menu

Prices start at \$115 per person

## *The Cocktail Hour*

One Hour of Butler Style Passed Hors d'oeuvres  
(Select six from our full list of options\*)

## *Stationary Stations*

(Select Two)

International and Domestic Cheese  
Fresh Vegetable Crudités  
Seasonal Fruit Station

## *First Course Salad*

(Select One)

Mixed Mesclun Green with Balsamic Vinaigrette

Endive and Apple Salad with Blue Cheese, Pears and Spiced  
Candied Walnuts and Light Honey Vinaigrette

Traditional Caesar Salad Tossed with Caesar Dressing

## *Entrées*

(Select Three)

Beef Tenderloin with Mustard Cognac Sauce

Braised Beef Short Ribs

Petite Filet with Port Wine Reduction

Coq Au Vin Blanc

Lobster Ravioli

Salmon en Croute

Sweet & Spicy BBQ Chicken

Crab Stuffed Flounder with Lemon Chive Beurre Blanc



# Menu Cont'd

## *Vegetable Side*

(Select One)

Southern Style Collard Greens  
Roasted Asparagus with Garlic and Shallots  
Roasted Brussels Sprouts  
Glazed Baby Carrots  
Sweet Corn with Tomatoes & Basil Butter  
Steamed Broccoli in Herb Butter Sauce

## *Starch Side*

(Select One)

Corn Bread Dressing with Gravy  
Potato Au Gratin  
Vegetable Rice Pilaf  
Sugared Sweet Potatoes, Plantains and Apples

## *Dessert*

2 Tier Wedding Cake  
Served with Fresh Strawberries  
Assorted Mini Cakes and Pie Dessert Display  
Fresh Brewed Regular and Decaffeinated Coffee and Tea

## *Beverage Service*

Assorted Sodas and Juices





# Southern Brunch Menu

Prices start at \$65 per person

## *Starters*

(Stationary or Passed)

Mini Honey Butter Biscuits with Ham  
Brown Sugar Bacon Wrapped Cocktail Sausages  
Mini Crab Cakes  
Mini Quiches  
French Toast Bites  
Pave Potato Skewers

## *Table Displays*

Seasonal Fruit  
Vegetable Crudit   
Cheese, Crackers and Dried Fruit  
(Includes jams and spreads)

## *Brunch Mains*

Southern Style Fried Chicken Tenderloins

Served on a Cornbread Waffle with Mac and Cheese

Classic Southern Shrimp and Grits

Baby Back Ribs

Maple Baked Beans, Creamy Coleslaw and Honey Buttermilk Biscuits

Smothered Pork Chops

Roasted Butternut Squash with Brown Butter Sage and Collard Greens

## *Chef Attended Stations*

(Select one)

Omelette Station

Waffle Station

Biscuit Station



# Southern Brunch Menu Cont'd

Prices start at \$65 per person

## *Starters*

(Stationary or Passed)

Mini Honey Butter Biscuits with Ham  
Brown Sugar Bacon Wrapped Cocktail Sausages  
Mini Crab Cakes  
Mini Quiches  
French Toast Bites  
Pave Potato Skewers

## *Table Displays*

Seasonal Fruit  
Vegetable Crudit   
Cheese, Crackers and Dried Fruit  
(Includes jams and spreads)

## *Brunch Mains*

Southern Style Fried Chicken Tenderloins

Served on a Cornbread Waffle with Mac and Cheese

Classic Southern Shrimp and Grits

Baby Back Ribs

Maple Baked Beans, Creamy Coleslaw and Honey Buttermilk Biscuits

Smothered Pork Chops

Roasted Butternut Squash with Brown Butter Sage and Collard Greens

## *Chef Attended Stations*

(Select one)

Omelette Station

Waffle Station

Biscuit Station

# Afternoon Tea Menu



Prices start at \$60 per person

## Selection of Finger Sandwiches

Apple Sandwiches

Tuna Salad

Smoked Salmon Sandwich

Cucumber Sandwiches

## Selections of Scones and Biscuits

Served with clotted cream and preserves

## Sweet Treats and Tea Pastries

## Selections of Assorted Teas



## COUTURE CANAPES

Passed or Stationary – Elegant Presentation  
Guest free to mingle & mix while eating

- |   |   |
|---|---|
| Fried Mac & Cheese Bites                | Crab Salad in (Wonton Cups)                 |
| Loaded Fingerling Potato Bites          | Jerk Shrimp with Mango Chutney              |
| Pave Potatoes & Spicy Beef Skewers      | Mini Maryland Crab Cakes                    |
| Mini Lobster Rolls                      | Coconut Shrimp with Tamarind Sauce          |
| Petite Meatloaf with Mash Potato        | Mini Tuna Burgers with Mint Caper Aioli     |
| Tenderloin on Brioche with Garlic Cream | Baby Lamb Chops with Mint Yogurt Dip        |
| Seared Scallops w/ Bacon Jam            | Petite Grilled Beef Fillet with Salsa Verde |
| Beef Satay with Sweet Chili Sauce       | Crab and Scallion Stuffed Shrimp            |
| Chicken Satay with Peanut Sauce         | Crab Salad in Endive Leaf                   |
| Mini Chicken or Beef Wellington         | Mini Goat Cheese and Onion Tartlets         |
| Mini Cheeseburger Sliders               | BBQ Bacon Wrapped Shrimp                    |
| Mini Vegeburger Sliders (V)             | Mini Corn Dogs                              |
| BLT on Crostini                         | Raw Spring Rolls with Lemon Sauce (V)       |
| Mini Empanadas                          | Mini Sweet Potato Croquettes (V)            |
| Mini Chicken Parmesan Sliders           | Assorted Deviled Eggs                       |
| Antipasto Skewers                       | Mini Collard Green Rolls                    |
| Mini Pulled Pork Biscuits               | Mini Honey Glazed Biscuits (V)              |
| Chicken Drumettes                       | Vegetable Thai Spring Rolls                 |
| Sweet & Spicy Rib Bites                 | Mini Quesadillas (Chicken, Beef, Cheese)    |



## MARTINI MINI MEALS

A little more than Canapes ~ Tray Passed or Stationary ~  
Elegant Martini Glass Presentation

### SALADS BEEF

- |   |  |
|---|--|
| Mixed Green Salad with Balsamic Vinaigrette   | Steak Diane with Asparagus and Croquette |
| Endive Apple Salad with Champagne Vinaigrette | Beef Bourginion with Fresh Made Pasta    |
| Mesclun Greens and Candied Walnut Salad       | Oxtails with Coconut Rice and Beans      |
| Mixed Herb Salad with Honey Lime Dressing     | Lamb Chops with Loaded Israeli Couscous  |

### POULTRY PASTA

- |   |  |
|---|--|
| Coq Au Vin with Roasted Potato Hash               | Classic Ragu Bolognese                     |
| Chicken with Gravy, Greens and Mac & Cheese       | Brown Butter with Sage Gnocci              |
| Penne Alla Vodka with Grilled Chicken             | Orecchiette with Sausage and Broccoli Rabe |
| Chicken Piccata with Rice Pilaf and Broccoli Rabe | Deconstructed Lasagna                      |
| Chicken and Vegetable Lo-Meinl                    | Pasta Primavera with Basil Cream Sauce     |

### FISH/SEAFOOD MEALS

- Artic Char in a Shallot Butter Sauce
- Blackend Tiger Shrimp and Country Grits
- Grilled Swordfish with Cucumber Melon Salsa
- Seared Salmon with Balsamic Glaze
- Shrimp and Corn with Basl

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## BUFFET STYLE

Great for large groups - Substantial savings through self serve option -  
Variety of foods and flavors

### SALADS VEGETABLES

Mixed Green Salad with Balsamic Vinaigrette	Southern Style Collard Greens
Endive and Apple Salad with Vinaigrette	Roasted Asparagus with Garlic and Shallots
Mesclun Greens and Candied Walnut Salad	Roasted Brussels Sprouts with Bacon
Mixed Herb Salad with Honey Lime Dressing	Glazed Baby Carrots
Traditional Caesar Salad	Sweet Corn with Tomatoes & Basil Butter
Southern Potato Salad	Southern Style Green Beans
Traditional Macaroni Salad	Spring VegetableS in Light Butter Sauce

### ENTREES STARCHES

Chicken Marsala	Sweet Potato Souffle
Roasted Chicken with Gravy	Corn Bread Dressing with Gravy
Southern BBQ Chicken	Potato Au Gratin
Bourbon Chicken	Spanish Style Rice
Beef Bourguigon	Petite Corn Breads
Braised Beef Short Ribs with Horseradish	Mashed Red Potatoes with Garlic and Herbs
Ropa Vieja (Braised Beef, Peppers and Onions)	Macaroni and Cheese
Pork Chops with Mustard Crumbs	Honey Buttered Biscuits
Cuban Roast Loin of Pork	Vegetable Rice Pilaf



## PLATED AND FAMILY STYLE

Formal Presentation - Professional Staff -  
Elegance and flare of a formal sit down meal

### SALADS VEGETABLES

Mixed Green Salad with Balsamic Vinaigrette	Southern Style Collard Greens
Endive and Apple Salad with Vinaigrette	Roasted Asparagus with Garlic and Shallots
Mesclun Greens and Candied Walnut Salad	Roasted Brussels Sprouts with Bacon
Mixed Herb Salad with Honey Lime Dressing	Glazed Baby Carrots
Traditional Caesar Salad	Sweet Corn with Tomatoes & Basil Butter
Southern Potato Salad	Southern Style Green Beans
Traditional Macaroni Salad	Spring Vegetables in Light Butter Sauce

### ENTREES STARCHES

Shrimp Scampi & Filet Mignon (Surf & Turf)	Sweet Potato Souffle
BBQ Braised Bourbon Beef with Mustard Graze	Corn Bread Dressing with Gravy
Filet Mignon with Port Wine Reduction	Potato Au Gratin
Chicken Goat Cheese, Basil and Sun Dried Tomato	Spanish Style Rice
Sweet & Spicy BBQ Chicken	Petite Corn Breads
Crab Stuffed Flounder with Chive Beurre Blanc	Mashed Red Potatoes with Garlic and Herbs
Herb Chicken, Roasted Garlic and Shallots Sauce	Macaroni and Cheese
Lime and Honey Glazed Salmon	Honey Buttered Biscuits
Halibut with Olive Caper Vinaigrette	Sugared Sweet Potatoes, Plantains and Apples
Swordfish with Cucumber Melon Salsa	Vegetable Rice Pilaf
Tilapia with Tarragon Butter	Oven Roasted Fingerling Potatoes
Salmon en Croute	



# STATIONS AND DISPLAYS

Chef Attended and Stationary Self Serve Stations

## CARVING STATION MASHED POTATO

Roasted Turkey, Loin of Pork, or Beef Tenderlion with Pork Wine Reduction, Bearnaise Sauce and Dijon Mustard and warm rolls.

Mashed potatoes served in martini glasses with grated cheeses, crumbled bacon, green onion, sour cream and butter

## PASTA STATION MINI MARTINI

Penne, Tortellini, Rigatoni, Fettuccini served with Tomato Cream, Marinara and Alfredo Sauces

3 -6 Mini Martini Meals Selections.

## TACO AND FAJITA STATION

Chicken, beef and taco beef with onions, peppers, tortillas, refried beans, Mexican rice and taco toppings with guacamole, salsa and sour cream

## GARDEN VEGETABLE HARVEST

Crisp assortment of local farm vegetables, roasted Vidalia onion, homemade croutons and homemade dressings.

## SEASONAL FRUIT DISPLAY

Fresh seasonal fruit served in Grand Martini Glasses

## CHARCUTIRE STATION

Chef selection of cured meats and artisan cheeses, cornichones, marinated olives, baguettes, artisan breads, assorted nuts and mustards

## ARTISAN CHEESE DISPLAY

Artisan domestic and imported cheeses, dried fruits, gourmet nuts, artisan breads, crackers