



# CORPORATE EVENT CATERING

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



## ORDERING INFORMATION

Thank you for choosing Dinners By Deidre!  
We are proud to serve you with exceptional food and service.

### **MENU MINIMUMS AND PRICING**

There is a 10 person minimum order for all orders, \$250 minimum for served events. One week in advance, all menu selections and details for your event must be established. A firm guarantee of attendance is due 5 days prior to the event. The number of guests may increase (within reason) up to 72 hours before the event. A 20% service fee will be applied to all "rush orders" (less than 72 hours notice).

### **DELIVERIES**

We have a minimum order \$150 for free delivery. A \$25 delivery fee will be applied to all orders under \$150. The fee for distant deliveries is \$25 per hour of delivery time and \$.75 per mile.

### **DEPOSITS AND CANCELLATIONS**

For corporate events, a \$500 deposit is required to reserve a date, The deposit will be credited to your final bill. For small events or deliveries 50% payment is required in advance or a credit card to guarantee payment, balance is due 48 hours prior to event.

For business deliveries we require 5 days notice to cancel any order. If the cancellation is less than 5 days in advance, the client is responsible for full payment of the order. Unused items are not returnable.

### **PAYMENTS**

We accept checks, credit cards, Zelle, Venmo and Cash App.  
Full estimated final payment is due 72 hours prior to any social or business event.  
There is a 3% processing fee for all credit card orders.

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## MORNINGS

10 PERSON MINIMUM

### *A Taste of the South*

Mini biscuit sandwiches (ham, cheese and sausages).  
Mini chicken and waffle bites. Served with fresh fruit.

**\$25.95 per person**

### *Breakfast Bites*

Assorted mini breakfast breads (loaves, scones, biscuits)  
Served with granola parfaits and fresh fruit.

**\$20.95 per person**

### *Let's Have Quiche*

An Assortment of mini quiches served with  
roasted potatoes and fresh fruit.

**\$18.95 per person**

### *American Breakfast*

French Toast Sticks, Mini Waffles, Sausage links,  
Bacon, Hash Brown Potatoes, Mini Honey buttermilk biscuits

**\$28.95 per person**

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## AFTERNOONS

10 PERSON MINIMUM

### *Boxed Lunch Combinations*

#### *Gourmet Sandwich/Wrap with Chips and a Cookie*

Select Sandwich/Wrap:

Chicken Bacon Avocado, Black and Blue Steak Wrap, Italian, Vegan  
Chickpea Wrap

**\$19.95 per person**

Add: Orzo Pasta Salad for \$5.00 per person

### *Boxed Salads*

Served with sweet roll, cookie and mineral water

**\$19.95 per person**

#### **Salad Selections:**

Kale and Chickpea Salad with Lemon Vinaigrette

Southern Cobb Salad

Mediterranean Tuna Orzo Pasta

Sweet Chili Lime Salmon (add \$8.00)

Roasted Vegetable and Chicken Quinoa

Quinoa, Spinach and Blueberry Beet Superfood Salad



## PARTY TIME ~ THEMED MENUS

10 PERSON MINIMUM

### *Southern Flavors*

Turkey and Collard Green Rolls  
Fried Chicken Winglettes  
Fried Mac and Cheese Bites  
Sweet and Spicy Rib Bites  
Sweet Corn Cakes  
Pulled Pork Sliders  
**\$22.95 per person**

### *Cinco De Mayo*

Chicken and Shrimp Mini Tacos  
Skirt Steak Quesadilla  
Fried Toastones with Garlic Mojo Sauce  
Assorted Tortilla Chips  
Salsa and Guacamole  
Pico De Gallo  
**\$27.95 per person**

### *A Taste of Italy*

Bruchetta Crostinis  
Antipasto Skewers  
Prociutto and Melon  
Spinach and Artichoke Dip with Crostinis  
Fried Ravioli and Marinara  
Rice and Cheese Balls  
**\$25.95 per person**



## PARTY TIME ~ THEMED MENUS

10 PERSON MINIMUM

### *A Taste of Asia*

Hoisin Glazed Chicken Drumlettes  
Vegetable Thai Spring Rolls  
Crab Salad with Crispy Wontons  
Duck Pancakes with Plum  
Shrimp Toasts

**\$35.95 per person**

### *Mediterranean Maze*

Tuna Burgers with Mint Caper Aioli  
Smoked Salmon & Dill Mascarpone Toast  
Stuffed Grape Leaves  
Tandoori Shrimp Skewers  
Baba Gnouch with Focaccia & Pita Chips

**\$39.95 per person**

### *The All American*

Cheeseburger Sliders  
Corn Dogs with Spicy Mustard  
Loaded Fingerling Potato Bites  
Buffalo Chicken Bites  
BBQ Bacon Wrapped Shrimp

**\$29.95 per person**





## PARTY TIME ~ THEMED MENUS

10 PERSON MINIMUM

### *Strictly Vegetarian*

Tofu Baja Sliders

Potato Croquettes

Asparagus Pastry Bites

Raw Zucchini Sushi Rolls

Spicy Veggie Samoas

Fresh Vegetable Crudite with Roasted Red Pepper and Avocado Dip

Sea Salt Pita Chips

Live Spring Rolls with Lemon Ginger Dipping Sauce

**\$32.95 per person**

## CHARCUTERIE PARTY BOARDS

Our custom created ready to serve party boards, featuring perfectly paired meats, cheeses, antipasti, olives, dips, spreads, fresh and dried fruit, nuts, bread, crackers, etc. Just unwrap and get your party on!

### **Meat & Cheese Boards    Vegan Board**

Large Board (serves 40) - \$349.99

Large Board (serves 40) - \$299.99

Medium Board (serves 20) - \$249.99

Medium Board (serves 20) - \$229.99

Small Board (serves 10) - \$189.99

Small Board (serves 10) - \$169.99

### **Sweet & Salty Boards**

Large Board (serves 40) - \$269.99

Medium Board (serves 20) - \$109.99

Small Board (serves 10) - \$89.99



## CATERED BUFFET

10 PERSON MINIMUM - PRICE STARTS AT \$75 PER PERSON

### *Salads*

Mixed Green Salad with Balsamic  
Endive and Apple Salad  
Mesclun Greens and Candied Walnuts  
Mixed Herb Salad with Honey Lime Dressing  
Traditional Potato Salad  
Southern Potato Salad  
Traditional Macaroni Salad

### *Entrees*

Chicken Marsala  
Roasted Chicken with Gravy  
Southern BBQ Chicken  
Bourbon Chicken  
Braised Beef Short Ribs  
Carne Guisada (Spanish Beef Stew)  
Pork Chops with Mustard Crumbs  
Beef Tenderloin with Mustard Cognac Sauce

### *Vegetables and Starches*

Southern Style Collard Greens  
Roasted Brussels Sprouts  
Glazed Baby Carrots  
Southern Style Green Beans  
Candied Sweet Potatoes  
Spanish Style Rice  
Red Skins Garlic and Rosemary Potatoes  
Southern Macaroni and Cheese  
Vegetable Rice Pilaf