

DINNER

OCCASIONS



Where Food and Friends Come Together



34 Rockdale Ave
Fitchburg, MA 01420
978-580-7276 / 978-343-8860
www.dinnermaker.com

Buffet Menu

Composed SALADS

French Nicoise Salad

Baby Potatoes, green beans, red onion, egg, tomato, red pepper, olives, and capers
Red wine Vinaigrette with Dijon

Winter Cobb Salad

Diced chicken, squash, green beans, avocado, eggs, bacon, Roma tomato, scallions
Fresh Spinach, Ricotta Dijon Dressing

Waldorf Salad

Chicken, apples, golden raisins, fennel, celery and walnuts..
Over fresh spinach or Chopped Romaine Lettuce
Bleu Cheese (or other cheese)

Asian Style Slaw

Bok Choy & Napa Cabbage
Fresh Pineapple
Dried Cherries
Sweet Creamy dressing

Spinach and Pears Salad w/ Roasted Walnuts and Dried Cranberries

Lemon Poppy Seed Dressing
Shaved Parmesan Cheese

Curried Tofu Salad with Apples, Golden Raisins toasted Macadamian Nuts and green onions

Country Wax Beans w/ Chayote and Red Onion Salad

Classic Caesar Salad with Home Made Croutons

German Style Potato Salad

Fresh Mixed Garden Salad

Mixed greens and lettuce tossed with fresh tomato, cucumbers, red onion, carrot, radish
Chefs choice dressing

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PLATTERS

Roast Asparagus with Prosciutto and Shaved Parmesan (platter)

Classic Antipasto Platter

Italian Meats and cheeses accompanied with Roasted vegetables, olive, artichoke dip and two herb oils

Garden Fresh Vegetable Crudités

Asparagus, broccoli, carrots, fennel, peppers, onions, tomatoes and more...
Herb Mayonnaise and Roasted Red Pepper Basil dips

Tropical Fruit Platter with Honey Yogurt Dipping Sauce

Pineapple, cantaloupe, honeydew, strawberries, grapes

Tomato Mango Caprese Platter

Fresh Sliced Tomato and Mango Layered with Fresh Mozzarella and Basil
Extra Virgin Olive oil and Cracked Black Pepper

Grilled or Roasted Vegetable Platter

An array of hearty vegetables grilled or oven roasted includes eggplant, summer squash, tomatoes, asparagus, zucchini

Mediterranean Platter

Includes marinated olives and artichokes, roasted vegetables, grape leaves, Cous Cous salad with feta and mint, fresh hummus or fresh baba ganoush with sliced cucumbers and crispy pita chips to dip,

Smoked Salmon Platter with traditional condiments

Served with an array of classic toppings: minced egg whites and egg yolks, diced red onions, capers, and a mustard dilled mayo sauce

Artisan Cheese Display

An array of select cheese and spreads. Served with fresh grapes appropriate crackers

California Style Sushi Rolls Platter

Avocado, crab, carrot and cucumber are incased in nori and then rolled in sushi rice flavored sweetly with rice vinegar and mirin. Served with traditional condiments.

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SIDES

Sweet Potato Hash

Sweet Potato, Onion, red and green peppers, diced ham or bacon, cilantro, fresh lime juice
(can be served warm or chilled)

Green Bean Stroganoff

Caramelized Onions

Roasted Red Pepper and Fresh Thyme

Sauté Peas, Mango and Jicama

Green Bean Medley with Red Peppers and Onions

Honey Glazed Carrots

Creamy Herbed Orzo

Buttery Carrot and rutabaga with Fresh Dill

Orzo with Lemon Cream and Cranberries

Spinach Ditalini with Asiago Cheese and Tomato

Garlic Herbed Roast Potatoes

Buttered Chive Mash Potatoes

Potato Au Gratin w/ Fresh Thyme and Asiago cheese

Sweet Potato Au Gratin with Parmesan

New Potato and Carrot Roast with Fresh Dill

Cauliflower Au Gratin

Wild Rice with Cranberries and Pistachios

Tomato or Melon Gazpacho

Cauliflower Ragout with Tomato

Coconut Cous Cous w/ toasted Pine Nuts and fresh Scallions

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ENTREES

Cheese Tortellini Alfredo

Julienne tomato, Sauté fennel and Fresh Spinach

Penne with Spinach Walnut Pesto

With Sauté Mushrooms, Yellow Peppers and Roasted Pearl Onions.

Shrimp and Vegetable Carbonara over Fusili pasta

Creamy and smoky cream sauce made with ham and bacon with fresh seasonal vegetables and tiger shrimp

Maple Thyme Salmon

Pan Seared, glazed and finished in the oven
Fresh thyme and Parsley

Roast Pork Tenderloin with Apple Balsamic Sauce

Braised Red Cabbage

Citrus Soy Glazed Swordfish

Sherried Peppers and Onions with Baby Bok Choy

Chili Rubbed Flank Steak

Seared and finished in the oven
Served with Mandarin Red Onion Salsa
Cilantro Cream Drizzle

Guava Glazed Pork Roast

Fresh chopped Cilantro and scallions

Cashew Sun Dried Tomato Crusted Chicken

Served over sweet onion puree

Blue Corn Crusted Chicken Breast with Lime Ginger Beurre Blanc

Chicken Empanadas served with Pico de Gallo

Thai Style Pork Tenderloin with Spicy Sweet Soy

Oven Roasted Sirloin Strip Sliced and served with Crimini Au Jus

Fresh Sole Stuffed with Fennel, Spinach and Red Peppers in a Classic Sauce Veronique

Honey Tarragon Chicken Breast

Served with Boursin Polenta

Butternut Squash Hazelnut Lasagna

Layered with Fresh Parmesan cheese, mozzarella, toasted hazelnuts and fresh Italian parsley.

PLUS feel free to inquire about any entrees from our regular personal chef menu found online.
We will try to accommodate any of those items as best as possible for catering purposes.

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