



*Dewings's Catering & Confections*

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## **Dinner Buffet**

Buffets are priced per a 20 person minimum

All dinner buffets include seasonal mixed greens with toppings, seasonal fresh fruit display, freshly baked rolls, coffee, iced tea, milk, disposables & *Personal Service!*

<b>\$9.00/person</b> One entree One starch & One vegetable	<b>\$12.00/person</b> Two entrees One starch & One vegetable	<b>\$16.00/person</b> Three entrees Two starches & One vegetable
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### **Entrees**

#### **Beef:**

**Beef tips with mushrooms in a Burgundy wine sauce**

**Meatloaf with Tomato glaze**

**Braised Beef Sirloin with pan gravy**

**Lasagna with meat sauce**

**Beef en Croute stuffed with mushroom and Swiss cheese wrapped in pastry**

#### **Pork:**

**Braised Pork loin with Apple Cider glaze**

**Breaded Pork Cutlet with Lemon sauce**

**Baked Ham with a Honey Mustard glaze**

**Baby Back Ribs with sweet & tangy BBQ sauce**

#### **Chicken/Turkey:**

**Breaded Chicken Breast Parmesan**

**Chicken en Croute stuffed with mushroom and provolone cheese wrapped in pastry**

**Sauteed Chicken breast with choice of sauce**

*Sauces: Supreme sauce, Lemon butter sauce, Dijon cream sauce, Alfredo sauce, Marsala sauce, Veronique sauce, etc.*

**Roast Turkey breast with Sage stuffing**

**Turkey Scallopini with Maple Cranberry butter**

### **Seafood / Vegetarian:**

**Coconut Crusted Tilapia with Veronique sauce**

**Baked Haddock with Lemon Butter sauce**

**Grilled Vegetarian Lasagna with White sauce**

**Breaded Eggplant Parmesan**

### **Starches**

**Rosemary roasted red potatoes**

**Roasted garlic mashed potatoes**

**Twice baked potatoes with chives & cheddar cheese**

**Au Gratin potatoes**

**Baked potatoes with sour cream**

**Wild rice pilaf**

**Pasta, with choice of sauce**

**Spätzle**

### **Vegetables**

**Green beans with bacon**

**Broccoli, cauliflower and carrots**

**Yellow squash, zucchini, carrots and onions**

**Glazed baby carrots**

**Roasted Corn O'Brien**

**Sweet & Sour Red Cabbage**

### **Gluten Free/Allergies**

**We understand the difficulty of eating out and all the worries involved. Don't worry, we can accommodate all your dietary needs.**

**Most items on our menu can be made gluten free  
See us for more information**

**With Dewings Catering & Confections, you can create whatever menu items you'd like regardless of them being listed here. This menu is only a guide. Contact us with your special requests and we will make it happen.**

**Specialty Buffets**

*We would love to do any themed menus! If you can dream it up, we can make it!*

**Steak & Shrimp Feast:**

Grilled New York strip steak, Garlic infused grilled shrimp skewers, Baked potato with butter & sour cream, Chef's choice vegetable, Seasonal mixed greens with toppings, Seasonal fresh fruit display, Freshly baked rolls. Includes coffee, tea and milk.  
Your choice of Cheesecake for dessert!  
\$20.00/person

**Italian Seafood Feast:**

Shrimp & scallops alfredo over fettuccini, Breaded chicken breast parmesan over marinara laced linguini Chef's choice vegetable, Tuscan salad with tangy vinaigrette, Tomato & olive bruschetta, Freshly baked garlic bread. Includes coffee, tea and milk.  
Tiramisu cheesecake for dessert!  
\$20.00/person

**Indian Taco Buffet:**

Our traditional recipe for fry bread topped with Taco seasoned ground beef, Lettuce, Tomato, Onion, Black Olives, Cheddar Cheese, Salsa, Sour cream, Seasonal fresh fruit, Beef & Bean Chili, Coffee, tea and milk.  
Brownies for dessert!  
\$10.00/person

**Traditional Native Feast:**

Braised locally raised grass fed bison, Sauteed fresh water fish, Wild rice & traditionally made Hominy, Buttered winter squash, Corn soup w/pork, Seasonal fresh fruit, Fry bread. Coffee, tea and milk,  
Strawberry shortcake for dessert!  
\$16.00/person

**The Hors d'oeuvres Bar:**

Jumbo shrimp cocktail, Bacon wrapped water chestnuts, BBQ meatballs, Chicken satay with spicy peanut dip, Cucumber sandwiches, Smoked pork loin platter with crackers, Tomato & olive bruschetta, and Fresh fruit kebabs. Includes coffee, tea and milk.  
Mini cream puffs for dessert!  
\$14.00/person

**Fiesta Bar:**

Southwestern seasoned shredded pork and chicken with flour and corn tortillas, fresh grilled sweet peppers & onions, fresh guacamole, Spanish rice, black bean dip, and pico de gallo. Served with corn chips, Seasonal fresh fruit display, coffee, tea and milk.  
Caramel Tres Leches Cake for dessert!  
\$14.00/person

**Hors d'oeuvres**

*(Priced per 25 pieces)*

**Cold Hors d'oeuvres**

Jumbo Shrimp Cocktail	\$50
Vegetable Sushi Rolls with Wasabi	\$50
Herb Cheese Stuffed Cherry Tomatoes	\$25
Chefs Assorted Canapes	\$40
Cucumber Sandwiches	\$35
Fruit Kabobs	\$35
Deviled eggs	\$25
Chive Chicken Salad tartlets	\$35

**Hot Hors d'oeuvres**

Vegetable Stuffed Mushroom Caps	\$35
Bacon Wrapped Water Chestnuts	\$35
Cocktail Meatballs (BBQ or Swedish)	\$35
Beef or Chicken Satay with Spicy Peanut Dip	\$40
Clams Casino	\$50
Buffalo Chicken Wings	\$35
Assorted Mini Quiche	\$35
Tomato & Olive Bruschetta	\$35

**Platters / Trays**

Smoked Salmon platter	\$75	Smoked Pork Loin platter	\$40
Cheese & sausage display with crackers	\$30	Seasonal Fresh Fruit Display	\$30
Corn Chips with guacamole & pico de gallo	\$30	Spinach Artichoke dip, with corn chips	\$30

## Desserts

### Cheesecake, our specialty!

*Classic vanilla, Chocolate Turtle, Chocolate Peanut Butter cup, Apple Caramel Streusel, Almond Joy, White Chocolate Almond, Lemon Bar, Key Lime, Cookies n' Cream, Mint Chocolate Chip, Double Blueberry, German Chocolate, Strawberry Shortcake, Pineapple Upside-down Cake, Fudge Brownie, Chocolate Eclair, Chocolate Chip Cookie Dough, Chocolate Mocha, Tiramisu.*

**Or any other flavor you can dream up!**

*See our web site for pictures of our cheesecakes!*

**10 inch Cheesecake \$30.00/whole**

***NEW! Gluten free, naturally sweetened Cheesecake!***

*We can make almost all of the above flavors gluten free and naturally sweetened*

**10 inch Cheesecake \$40.00/whole**

*Prices quoted below are if added to our Dinner Menu*

**Cheesecake Bites! \$1.50/person**  
Any of the above flavors, baked in a sheet & cut into 1 inch cubes, decorated individually. Great for buffets! 3 bites per serving

**Cream Puffs, filled w/ Whipped Cream \$1.50/person**  
**Eclairs, filled with custard \$1.50/person**

**Chocolate Mousse \$1.25/person**  
**Strawberry Mousse \$1.25/person**

**Tiramisu Cake w/ custard \$1.25/person**  
**Caramel Tres Leches Cake \$1.25/person**  
**Carrot Cake, w/ cream cheese frosting \$1.00/person**  
**Banana Cake, w/ buttercream frosting \$1.00/person**  
**Chocolate Cake, w/ chocolate buttercream \$1.00/person**  
**Marble Cake, w/ buttercream frosting \$1.00/person**

**Cookies, any flavor \$1.00/person**  
*Chocolate Chip, Peanut Butter, Snicker-doodle, Oatmeal Craisin, etc.*

**Brownies \$1.00/person**  
**Lemon Bar \$1.00/person**  
**Cranberry Bar \$1.00/person**  
**Magic Bar \$1.00/person**  
**Oh Henry Bar \$1.00/person**  
**Caramel Apple Bar \$1.00/person**

*If you have a special dessert you would like to have for your function, just ask! We will work with you to make your function a memorable one.*

### All our buffets come with:

**Personal Service!** We cook, deliver, setup, serve, take down, & package leftovers in disposable containers!

***We provide all disposables including:***

Sturdy foam dinner plates  
Dessert plates (if applicable)  
Salad bowls (if applicable)  
Silver look plastic ware wrapped in a dinner napkin  
Foam coffee cups  
Plastic iced tea cups

We come equipped with tables and linen for the food & beverages we supply. No need to rent anything!

### Alcoholic Beverages:

We are NOT equipped or able to provide alcoholic beverages OR serve them for you at functions that we cater.

You are free to serve them yourselves or hire someone else to provide alcoholic beverages for you, we cannot.

**All food and beverage is subject to 5.5% state and local sales taxes.**

**Meal Guarantees:** Guarantees are required for the number of persons attending your function five working days prior to the function date. This number will be considered a guaranteed number for attendance, not subject to reduction. If no guarantee is received, the estimated number of guests will be considered the guarantee. If attendance falls below the guarantee, the host is responsible for the number guaranteed.

**Menu Selections:** To insure that every detail is handled in a professional manner, Dewing's Catering requires menu selections and specific requests to be finalized two weeks prior to your function. At that point you will receive a copy of the catering contract on which you may make additions and/or deletions and return it to us with your confirming signature within 5 business days of contract date.

**Cancellation:** Should you decide to cancel your event within 3 days of the event date, you will be charged 100% of the estimated food and beverage charges. If you cancel 2 weeks outside of your event date, you will be charged 50% of the estimated food and beverage charges.