

Dash's Event Pricing

Dash's Market

Dash's Appetizers...

Small 25 pieces Large 50 pieces

Artichoke & Prosciutto Stuffed mushrooms	\$26. (Small)	\$50. (Large)
Crab stuffed mushrooms	\$30. (Small)	\$60. (Large)
Smoked salmon mousse tartlets with fresh dill	\$22. (Small)	\$40. (Large)
Crab & artichoke tartlet	\$26. (Small)	\$45. (Large)
Gorgonzola mousse tartlets with pear and walnut	\$22. (Small)	\$40. (Large)
Goat cheese mousse tartlets with sweet pepper and olive tapenade	\$22. (Small)	\$40. (Large)
Lump crab cakes with spicy remoulade	\$35. (Small)	\$65. (Large)
Artichoke bottoms with an herb and roasted garlic filling	\$26. (Small)	\$45. (Large)
Artichoke bottoms filled with mozzarella, sausage and spinach	\$26. (Small)	\$45. (Large)
Chicken satays with spicy peanut dipping sauce	\$22. (Small)	\$40. (Large)
Shrimp & red pepper satays with sweet-chili dipping sauce	\$30. (Small)	\$55. (Large)
Beef satays with a hoisin dipping sauce	\$30. (Small)	\$55. (Large)
Tortellini skewers with a Parmesan dipping sauce	\$20. (Small)	\$35. (Large)
Ahi Tuna with Asian Guacamole and wonton crisp	\$35. (Small)	\$65. (Large)
Spicy pork loin skewers with scallion and hoisin dipping sauce	\$22. (Small)	\$40. (Large)
Poached salmon with dill sauce and lemons	\$65. /side	

Dash's Platters...

Dash's Shrimp Cocktail Small serves 16-25 Large serves 40-50	\$49.99 (Small)	\$79.99 (Large)
Lahvash	\$5.98 /pound	
Meat & Cheese Appetizer Platter Small serves 15-20 Large serves 25-30	\$39.99 (Small)	\$59.99 (Large)
Fruit Display Small serves 20-25 Large serves 35-40	\$29.99 (Small)	\$49.99 (Large)
Specialty Cheese Display Small serves 15-20 Large serves 25-30	\$29.99 (Small)	\$49.99 (Large)
Fruit and Cheese Display Small serves 15-20 Large serves 25-30	\$34.99 (Small)	\$49.99 (Large)
Crudités Small serves 20-25 Large serves 35-40	\$25.99 (Small)	\$35.99 (Large)
Italian Platter Small serves 8-10 Large serves 16-20	\$39.99 (Small)	\$59.99 (Large)
Hometown Favorites Small serves 8-10 Large serves 16-20	\$49.99 (Small)	\$79.99 (Large)
Petite Sandwich Display Small serves 8-10 Large serves 16-20	\$34.99 (Small)	\$44.99 (Large)
Deli Platter Small serves 8-10 Large serves 16-20	\$49.99 (Small)	\$69.99 (Large)
Canoli and Eclair Dessert Platter		Arranged to suit your specific needs.

Dash's Entrees...

Choose two entrees and three sides for \$11.95 per person. (Ten person minimum.)

Additional entrees add \$2. per person. Additional sides add \$1. per person.

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Dash's Entrees...

Rotisserie roasted chicken with fresh rosemary and lemon
Panko crusted chicken breast with a lemon-artichoke sauce
Grilled chicken breast with a red wine vinegar & herb marinade
Chicken Piccata , Marsala or Parmesan
Pork cutlets Milanese style
Italian sausage–House made with peppers and onions
Cacciatore with chicken or sausage
Lasagna with meat or vegetable
Manicotti
Eggplant parmesan with tomato sauce and sweet basil
Penne pasta with julienne vegetables, sun dried tomatoes and a roasted garlic cream sauce
Linguine with red or white clam sauce
Mini Kebobs with chicken (meat or shrimp add \$1. per person)
Baked macaroni and cheese with sharp cheddar topped with toasted bread crumbs
Pulled BBQ pork
Meatballs in tomato-basil sauce
Stuffed shells with tomato sauce
Veal Piccata, Marsala or Parmesan (add \$1.50 per person)
Ravioli-cheese with tomato basil sauce, lobster ala vodka or wild mushroom with a gorgonzola cream sauce
Oven roasted turkey breast
Roast beef with au jus
Club cut beef strip loin (add \$2. per person)
Garlic roasted pork loin
Organic honey and spiced ham

Dash's Sides...

Roasted baby red potatoes with garlic and fresh rosemary
Red smashed potatoes with roasted garlic
Traditional mashed potatoes with butter and sour cream
Spanish rice with black beans and scallion
Ginger whipped sweet potatoes
Vegetable risotto with three cheeses
Au Gratin potatoes with Pecorino Romano
Baked Beans
Baked penne pasta with tomato sauce, mozzarella and basil (meat sauce add \$1 per person)
Grilled vegetables with Balsamic glaze
Roasted seasonal vegetables with herbs
Sautéed green beans with sliced shallot and garlic
Grilled asparagus with extra virgin olive oil
Sautéed Italian greens with double roasted garlic and Reggiano
Marinated vine ripe tomatoes with sweet onion and white balsamic
Steamed broccoli with sun dried tomatoes
Traditional chef salad with garbanzo beans and carrot
Field green salad with grape tomato, cucumber w/feta or gorgonzola
Caesar salad with seasoned croutons and parmesan (chicken add \$1 per person, shrimp add \$2 per person)
Potato salad
Greek pasta salad with cucumber, Kalamata olives and Imported Feta
Asian noodle salad with sliced snow peas, cabbage, nori and ginger vinaigrette
Tri-colored lentil salad with sherry vinaigrette
Additional sides available upon request!