

# Diana's Catering

[dianascatering@live.com](mailto:dianascatering@live.com)

## DINNER BUFFET MENU

### ENTREES

#### CHICKEN & TURKEY

##### **Broasted Chicken**

Diana's signature tender golden chicken with her own blend of spices. A wedding favorite

##### **Oven BBQ Chicken**

Oven baked chicken, simmered with Diana's award winning barbecue sauce

##### **Baked Spring Chicken**

Baked & lightly coated with seasoned breadcrumbs. Cooked to Perfection

##### **Roasted Turkey**

Slow roasted, tender turkey. Sliced & served in its own wonderful juices. A taste of home

#### **Broasted Boneless Chicken Breasts**

Diana's signature tender golden chicken breasts broasted with her own blend of spices. (add \$1.50 p.p.)

#### **BEEF**

##### **Sliced Roast Beef**

Tender braised slices of beef simmered in a rich brown gravy A wedding favorite

#### **Swedish Meatballs**

Diana's homemade seasoned meat balls served with golden mushroom sauce

#### **Homemade Meatloaf**

A hearty old-fashioned recipe, makes this meatloaf a classic family favorite

#### **Smoked Beef Brisket**

Slowly smoked brisket, cooked until perfectly tender, in a delicious and distinct mesquite flavor (add \$3.00 p.p.)

#### PORK

##### **BBQ Pork Roast**

Slowly roasted pulled pork, simmered in Diana's award winning barbecue sauce

##### **Roast Pork Loin**

Herb crusted whole pork loin sliced And served with pan gravy

##### **BBQ Ribs**

Country style boneless pork ribs slowly baked in Diana's delicious homemade barbecue sauce

##### **Glazed Ham**

Thick slices of lean Virginia Ham baked with a sweet glaze. A wedding favorite

#### **Smoked Ribs**

Hickory smoked country style boneless pork ribs (add \$1.00 p.p.)

#### **PASTA**

##### **Baked Lasagna**

This three-cheese version is a classic Made with ricotta, mozzarella and parmesan cheese. Our great Italian sauce comes with or without meat.

##### **Vegetarian Lasagna**

Your choice of vegetables, stuffed between layers of pasta, homemade Italian sauce & three different cheeses

##### **Baked Ziti**

Ziti noodles in an Italian sauce, topped with mozzarella and provolone cheese

##### **Chicken Alfredo**

Grilled chicken over Penne Pasta in a creamy, decadent sauce, garnished with a scattering of fresh basil

## POTATOES or PASTA or RICE

### **Au Gratin Potatoes**

Diana's famous cheesy "real" potatoes.  
A wedding favorite

### **Whipped Potatoes**

Fluffy "real" potatoes with your choice  
of gravy

### **Baked Potatoes**

Served with butter, sour  
cream & chives

### **Macaroni and Cheese**

Homemade thick and creamy.  
Everyone's favorite

### **Rice Pilaf**

Vermicelli & rice with just a touch  
of veggies & spices

### **Bread Dressing**

An old-fashioned side dish.  
Simply the best

### **French Baked Potatoes**

Roasted potatoes sautéed in an  
olive oil / butter and garlic sauce

### **Buttered Noodles**

Wide egg noodles in light butter.  
For a well-rounded meal

## VEGETABLES

### **Buttered Green Beans**

Cut green beans lightly buttered

### **Mixed Vegetables**

An assortment of steamed  
vegetables in a seasoned butter

### **Baked Green Beans**

Baked to perfection in a mushroom  
sauce topped with French crisp onions

### **Boston Baked Beans**

A secret recipe makes  
these beans the ultimate

### **Sweet Kernel Corn**

Fresh sweet kernel corn,  
every one's favorite

### **Autumn Vegetables**

Grilled zucchini, carrots, red onions, squash, in  
a seasoned olive oil sauce

## SALADS

### **Tossed Garden Salad**

Fresh, crisp, Romaine & Iceberg  
Lettuce with three dressings

### **Rainbow Tortellini Salad**

Cheese filled tortellini marinated in olive oil,  
spices, and parmesan cheese and just a  
sprinkle of cheese and pepper flakes

### **Seven Layer Salad**

Crisp lettuce, cheese, peas with  
or without bacon. Dressing on side

### **Italian/Vegetable/Pasta**

Rainbow Rotini pasta w/assorted  
veggies in an Italian dressing

### **Taco Salad**

Crisp lettuce, cheese, tomatoes  
with Diana's Mexican taco meat,  
mild dressing & taco chips

### **Chicken Pasta Salad**

Bowtie pasta with chicken  
& celery in a homemade dressing

### **Creamy Cole Slaw**

Shredded cabbage with Diana's Special  
slaw dressing

### **Potato Salad**

An old-fashioned recipe with  
a homemade dressing

### **Vegetable Tray**

### **Waldorf Salad**

Crisp carrots, celery, cauliflower, broccoli & radishes with a Ranch dip

Red Delicious apples, golden raisins in a whipped dressing

#### **Fresh Fruit Salad**

Watermelon, cantaloupe, red & green grapes, topped with Strawberries (in season)

#### **Fruit Salad Parfait**

Its like an ambrosia, fruit cocktail with a sweet, whipped dressing

## **DESSERTS**

#### **Cakes** (\$2.75 pp)

Banana w/ Whipped Frosting  
Carrot w/ Cream Cheese Frosting  
Coconut Sheet  
Texas Chocolate Sheet  
Pineapple Up-Side Down

#### **Cookies** (\$2.50 pp)

Chocolate chip  
Oatmeal  
Peanut butter  
Decorated  
Butter

#### **Crisps** (\$2.50 pp)

Apple  
Cherry  
Blueberry  
Peach

#### **Puddings** (\$2.50 pp)

Chocolate  
Lemon  
Vanilla  
Butterscotch

## **BEVERAGES**

Coffee (add \$1.00 pp)  
Punch

Iced Tea  
Lemonade

## **PRICE & MENU SELECTION**

*Per  
Person*

**\$15.50** 1 ENTRÉE + 1 POTATO or PASTA or RICE + 1 VEGETABLE + 1 SALAD + 1 BEVERAGE (includes dinner rolls & butter)

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**\$16.95** 2 ENTRÉES + 1 POTATO or PASTA or RICE + 1 VEGETABLE + 2 SALADS +1 BEVERAGE (includes dinner rolls & butter)

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\*Pricing is based on 50 or more guests (Mon – Thurs) served buffet style

100 or more guests (Fri, Sat, Sun) served buffet style

\*All prices subject to change without notice

## **SERVICE INFORMATION**

**Services and other items available at no additional charge:**

1. Delivery, set up, maintenance and removal of all items
2. Linen provided for buffet serving tables
3. Disposable plates, cups, napkins and plastic ware
4. Salt and pepper

**Services available at an additional charge:**

1. China: dinner plate, salad plate, silverware and wait staff \$3.25 p.p.
2. Cut and plate wedding cake/dessert \$1.75 p.p. Includes disposable plates and forks

✓ To become a part of Diana's Catering Calendar, a \$200.00 non-refundable deposit is required.  
You can pay by check or money order

✓ If your reception hall has a surcharge, it will reflect on your final billing

✓ The only charge beyond the menu price is for the (Diana's Catering Services) 10% gratuity