



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 barbeque 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 barbeque 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 barbeque 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

Baked Green Beans

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

Sweet Kernel Corn

Fresh sweet kernel corn,
every one's favorite

Mixed Vegetables

An assortment of steamed
vegetables in a seasoned butter

Boston Baked Beans

A secret recipe makes
these beans the ultimate

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

Seven Layer Salad

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

Taco Salad

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

Creamy Cole Slaw

Shredded cabbage with Diana's Special
slaw dressing

Vegetable Tray

Rainbow Tortellini Salad

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

Italian/Vegetable/Pasta

Rainbow Rotini pasta w/assorted
veggies in an Italian dressing

Chicken Pasta Salad

Bowtie pasta with chicken
& celery in a homemade dressing

Potato Salad

An old-fashioned recipe with
a homemade dressing

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)

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

*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
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- ✓ 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