

catering
day by day
 restaurant

Party Planner

(all prices are subject to change)

Sample Menu I

Smoked Salmon
 appetizingly arranged on a tray with red onion, mustard dill sauce, capers, lemon and dill garnish - served with black bread squares.

Cheese Board

an assortment of imported and domestic cheese displayed with seasonal fruit and served with premium crackers.

Tortilla Pinwheels

Grilled Chicken Skewers
 chicken breast grilled, skewered and served with Thai peanut dipping sauce.

All For \$14.95 per person
 (Minimum 25 Guests)

Dessert Assortment I

Choose an Assortment of our home baked brownies, streusel bars, lemon squares, pecan bites, butter cookies, and chocolate covered pretzels.
 \$2.95 per person

Dessert Assortment II

Choose an Assortment of our Chocolate covered strawberries, tarts and profiteroles.
 5.25 per person

Sample Menu II

Middle Eastern Platter
 humus, baba ghanoush, marinated goat cheese, stuffed grape leaves, carrots, celery, radishes, roasted red peppers and olives served with pita bread.

Southwest Chicken Skewers

Stuffed Baguettes
 french baguettes hollowed out and stuffed with roast beef and borsin or smoked turkey with honey mustard mayonnaise.

All For \$13.95 per person
 (Minimum 25 Guests)

Sample Menu III

Crudite
 fresh seasonal vegetables attractively arranged and served with a choice of dip in vegetable bowls.

Finger Sandwiches
 smoked turkey with a mango chutney mayonnaise on walnut raisin bread. Roast beef and borsin on whole wheat. Smoked salmon with cucumber and cream cheese on black bread.

Dips
 black beans, guacamole, and salsa served with tri-colored chips.

Endive Stuffed
 with parmesan walnut salad.

Assorted Olives
 an assortment of red, green, and black marinated olives.

All For \$14.50
 (Minimum 25 Guests)

Sample Menu IV

Antipasto
 Pepperoni, salami, prosciutto, (substitute salad as a vegetarian option) marinated mozzarella, aged provolone, smoked mozzarella, marinated mushrooms and artichokes, roasted red peppers, olives, sliced italian bread and bread sticks.

Boule
 stuffed black boule with spinach and artichoke dip or spinach bacon crudite with raw vegetables.

Fresh Fruit
 sliced fresh seasonal fruits beautifully arranged and served with choice of yogurt dip or chantilly cream.

All For \$14.95
 (Minimum 25 Guests)

Easy, personalized party planning:

Select one of our sample menus. You may also add items from our a la carte offerings, or create your own menu from scratch. Our catering professionals can help you create the perfect menu for a casual party, a buffet dinner or a formal sit down. We offer options including full service catering with professional staff, rentals, and sumptuous displays. Just give us a call. Your order is beautifully presented on disposable trays garnished with seasonal greens and fresh flowers. You may also choose to set up in decorative baskets and platters for an additional fee. Prices include paper goods. Upgraded plastic-ware as well as ice buckets are available at an additional charge. Orders must be placed by 4:00 pm, 2 days in advance. Short notice orders may be charged an additional fee.

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 www.daybydayinc.com