

Del-Mir Caterers
83 Muttontown Road
Syosset, New York 11791
516-802-5492

**Main Entrée (Choice of Chicken, Fish,
And Beef Entrée)**

From the Coop

Chicken Francaise

Lightly Breaded Boneless Breast of Chicken in a Lemon Wine Sauce, served with Sautéed Broccoli and Oven Roasted Yukon Potatoes

Chicken Marsala

Boneless Breast of Chicken in a Marsala Cream Sauce with Fresh Mushrooms, served over a Bed of Sautéed Spinach and Garlic Mashed Potatoes

Chicken Milanese

Lightly Breaded and Pounded Breast of Chicken topped with Fresh Baby Arugula, Radicchio, and Fresh Tomato Salad, served over Sun Dried Tomato and Basil Risotto

Tuscan Chicken

Sautéed Breast of Chicken with Lemon, Capers, Wine and Fresh Bruschetta, served with a Starch and Vegetable

Panko Crusted Chicken

Panko Crusted Boneless Breast of Chicken with a Five Onion Sweet Teriyaki Glaze, served with Asian Style String Bean and Vanilla Hinted Jasmine Rice

Wild Mushroom Chicken Purse

Braised Chicken Breast with a Wild Mushroom Stuffing and Roasted Red Pepper wrapped in a Puff Pastry Purse, served with Red Wine Gravy, Roasted Asparagus and Grilled Sweet Potatoes

From the Sea

Filet of Fish Oreganata

Filet of Salmon or Tilapia Coated with Bread Crumbs, Oreganata Seasoning served with Sautéed Spinach and Garlic Mashed Potatoes

Sesame Crusted Filet of Fish

Filet of Salmon or Mahi Mahi Marinated with Sesame Ginger Sauce and Crusted with Black and White Sesame Seeds, served with Asian Stir Fry Vegetables and Coconut Risotto

Cajun Filet of Fish

Filet of Salmon or Mahi Mahi with a Cajun Teriyaki Dipping Sauce, served with Sautéed String Beans and Fiesta Mashed Potatoes

Filet of Fish Dijon

Filet of Salmon Grilled with a Dijon Mustard, Shallot, and Brandy Sauce served with Mashed Cauliflower and Roasted Summer Squash

Stuffed Filet of Fish

Filet of Tilapia Stuffed with your choice of: Spinach and Sun Dried Tomatoes or Spinach Mushroom Stuffing or Salmon Stuffing served with Julienne Carrots and Garlic Mashed Potatoes all topped with a Scampi Sauce

Seared Tuna Steak

Fresh Seared Tuna Steak Seared with Asian Stir Fry Vegetables and Jasmine Rice

Chilean Sea Bass

Pan Seared to perfection Chilean Sea Bass with a Light Rosemary Wine Sauce served with Sautéed String Beans and Oven Roasted Yukon Gold Potatoes

Caribbean Mahi Mahi

Blackened Mahi Mahi with Mango Salsa served over Coconut Risotto with Candied Julienne Carrots

From the Land

Prime Rib of Beef

Served to Your Liking on a Bed of Garlic Mashed Potatoes accompanied with Roasted Summer Squash

Broiled Skirt Steak

Choice of Jack Daniel's BBQ, Teriyaki, Citrus Garlic Marinade Skirt Steak served to your liking with Garlic Mashed Sweet Potatoes accompanied with Grilled Asparagus topped with Crispy Homemade Onion Rings

Sliced Chateau of Beef

Sliced Chateau of Beef served to your liking with Garlic Pomme Frites, Grilled Asparagus, topped with a Mushroom Cap with Horseradish Pesto

Braised Short Ribs

Braised Short Ribs served with Roasted Summer Squash and Horseradish Mashed Potatoes

*Veal Chop, 1/2 Rack of Lamb, Veal and Hanger Steak
may be substituted for an additional cost*

All of the above Entrees and First Courses are our most popular selections. We will be glad to prepare any dish you like any way you would like it. Please don't hesitate to ask us. Your ideas may become our next most popular selection.