



Dusty's is available for drop-off catering to your office or home, as well as full-service catering for indoor or outdoor events. We can accommodate a range of visions and budgets with services such as: customized menus, coordination of rentals and staffing, and onsite set-up, plating, & breakdown. Let us help you make your event effortless, gorgeous, and delicious.

Appetizers

SOLD BY THE DOZEN

COCONUT SHRIMP 36
Orange marmalade

BRIE EN CROUTE 32
Brie with raspberry and filo

GRILLED LAMB CHOPS 38
3 curry rub, curried raisin puree

COCKTAIL MEATBALLS 10
Bite size, Swedish or Marinara

VEGETABLE SPRING ROLL 22
Teriyaki dipping sauce

SPANAKOPITA 21
Phyllo w/ spinach, feta, onion

CIABATTA SANDWICHES 24
Assorted turkey, roast beef, ham

TORTILLA SANDWICH BITES 15
Choice of Black bean, Swiss-turkey, or cheddar- roast beef

ANTIPASTO SKEWERS 22
Fresh mozzarella, artichoke, olive balsamic glaze drizzle

TANDOORI CHICKEN 22
Marinated chicken, poppy yogurt

SHRIMP COCKTAIL 33
Jumbo shrimp, cocktail sauce

SUGGESTED PORTION SIZES
Light (3 to 4 pieces pp)
Recommended for a short cocktail hour before dinner.
Medium (5 to 8 pieces pp)
Recommended for a long cocktail hour before dinner.
Heavy (9 to 15+ pieces pp)
Recommended for long events in place of dinner.

Platters

SOLD BY PLATTER SIZE

SMALL 8-12 PEOPLE
MEDIUM 12-16 PEOPLE
LARGE 26-32 PEOPLE
VEGETABLE CRUDITE 30 40 60

Assorted vegetables with roasted red pepper dip
CHEESE & FRUIT 39 52 79

Imported & domestic cheeses with fresh fruit and assorted cracker
CHARCUTERIE PLATE 48 85 110

Shaved artisan meats, olive, nuts, grain mustard, table crackers
BEEF CARPACCIO 120 160 200

Rare roast N.Y. Strip Steak sliced thin and served cold with horse-radish cream, truffle aioli, ciabatta rolls
SMOKED SALMON DISPLAY 110

Cold smoked salmon, capers, egg, onion, cucumber, peppers, table crackers, horseradish cream
BAKED BRIE EN CROUTE 70

Large brie baked in puff pastry with dried cherry jam and assorted crackers
BLACK BEAN 7 LAYER 30 45 65

lack beans, sour cream, salsa, shredded cheddar cheese, lettuce, tomato, onion served with tortilla chips
Dips

Dips

SOLD BY PINT

BLUE CRAB DIP 25
Creamy dip, assorted crackers

SPINACH-ARTICHOKE 21
Creamy dip, assorted crackers

SPICY FETA 20
Flat Bread Crackers

TOMATO BRUSCHETTA 16
Fresh basil, garlic, balsamic, crostini

GUAC & PICO DE GALLO 16
8oz each, tortilla chips

Gourmet Box

Sandwich 10 per person
includes deli side, mayo and honey mustard and either cookie or brownie

MEATS

Turkey, Roast Beef, or Natural Ham

CHEESES

Baby Swiss, Cheddar, Provolone

BREAD

Deli White Bread or Whole Wheat Bread

Gourmet Sandwich Platter 10 per person
includes deli side, mayo and honey mustard and either cookie or brownie

OFFICE LUNCH TRAY

Roast Beef, Smoked Turkey, and Natural Ham Sandwiches with Cheddar, Swiss, Honey Mustard, and Mayo on a Disposable Tray

OFFICE LUNCH WRAP TRAY

Vegetarian Black Bean, Turkey & Swiss, Roast Beef & Cheddar

Deli Sides

ADDITIONAL SIDE 2

VEGETABLE PASTA SALAD 25
Carrot, Broccoli, Tomato, Onion, Caesar Dressing

FRESH FRUIT SALAD 21
Cantaloupe, Honeydew, Grapes, Strawberry

GREENS SALAD 16
romaine, grape tomato, red onion, cucumber, ranch dressing

Delivery Charges and Considerations
continued on next page

Drop-Off & Pick-up 50
includes set-up and pick up of all equipment and food

Disposable Drop-Off 25
includes set-up of all disposable equipment and food, with no pick-up



DUSTY'S CELLAR Catering Menu

CALL TO ORDER

517.349.5150

1839 W. GRAND RIVER

Buffet MINIMUM 10 GUESTS

20 per person

Select items from each category to build your buffet. Pick one salad, two side dishes, one entrée, and one dessert. Add an additional salad, side, or dessert for \$2.00 or add an entrée for \$5.00. Dinner rolls and butter included. Disposable plates, napkins, and plasticware included. China available at additional cost, contact Dusty's Cellar for more info (server required with china).

Salad PICK ONE

CAESAR SALAD

Romaine, Croutons, Asiago Cheese

GARDEN SALAD

Grape Tomatoes, Red Onion, Shred Carrot, Croutons, Ranch Dressing, Romaine

CHOPPED SALAD

Tomato, Bleu Cheese, Palm Heart, Onion, Almond, Olive, Egg, Salami, Honey-Dijon dressing, Romaine

FRESH FRUIT SALAD

Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries

Sides PICK TWO

ROASTED REDSKINS

Garlic & rosemary roasted Potatoes

HERB-GARLIC MASHED POTATOES

Roasted Garlic, Chervil, Butter

DUSTY'S RICE BLEND

Wild Rice, Jasmine, Quinoa, Vegetable Stock

GARLIC GREEN BEANS

Butter and Garlic on Fresh Green Beans

ROASTED ASPARAGUS

Roasted with Salted Butter

BAKED FIVE CHEESE PENNE +2

Brie, Asiago, Romano, Gruyere, Bleu

Premium add-ons OR ENTRÉE REPLACEMENT

SLICED BEEF TENDERLOIN +12

Cabernet Reduction

PRIME RIB - min 15 ppl +10

Horseradish Cream Sauce

SCOTTISH SALMON +5

Maple-Citrus Glaze

Entrée PICK ONE

MICHIGAN CHERRY CHICKEN

Dried Cherry-Whole Grain Mustard Sauce

STUFFED CHICKEN

Garlic-Herb Cheese, Spinach, Tomato

CHICKEN CREPES

Diced chicken, cream sauce, crepes, baby swiss cheese

TUSCAN LASAGNA

Ground beef, marinara, Fresh Pasta, Cheese

VEGETABLE LASAGNA

Roasted Vegetables, 5 Cheese Sauce

5 CHEESE PENNE PASTA

Brie, Asiago, Romano, Gruyere, Bleu

LOBSTER MAC N' CHEESE

Creamy 5 cheese, penne pasta, lobster, crab, tomato and spinach

CAJUN PASTA

Creamy cheese and Cajun spiced sauce, roasted red peppers and mushrooms

CHERRY PORK LOIN

Michigan Cherry Sauce

BISTRO MEATLOAF

Ground beef, mushrooms, demi glaze, hunters sauce

COCONUT SHRIMP

3 per guest jumbo house battered coconut shrimp & orange marmalade

SEAFOOD CREPES

Lobster, shrimp, scallops, and crab cooked in lobster cream sauce, crepes, baby swiss, cheddar.

KOREAN BRAISED BEEF

Slow roasted in Cabernet and spices

Dessert PICK ONE

AVAILABLE AS AN ASSORTMENT

DUSTY'S CHOCOLATE BROWNIE

Walnuts, Dark Chocolate, Frosting

CANNOLI

Flaky Shell, Chocolate, Crushed Pistachio

CHOCOLATE MOUSSE

Dark Chocolate Mousse, Whip Cream

Premium Desserts

CUPCAKE ASSORTMENT +3

So Many Flavors to Choose From

N.Y. CHEESECAKE +3

Vanilla Cheesecake, Graham Cracker Crust

NAPOLEON +3

Puff pastry, Bavarian cream, fondant icing

Beverages

JUICES 6.25/btl

Half Gallon of Orange, Cranberry, or Apple

SODA CANS 1.00/ea

Coke, Diet Coke, Sprite

WATER 1.20/ea

Bottled Water or 8oz San Pellegrino

LEMONADE 1.50/ea

COFFEE & HOT TEA 1.75

Paramount Coffee w/ Creamer and Sugars plus hot water and Tazo Tea Bags

ICED TEA 1.50

Dusty's Blend Iced Tea

BEER, WINE, LIQUOR

National and local options available for beer and wine. Mixers and cocktail service available.

Min. 3 Hours per Staff

Delivery and Set-Up Included in Rate

Server 25/hr

Bartender 25/hr

Chef 25/hr

18% gratuity added

Please allow 48 hour notice for small pick up orders and 72 hour notice for delivery or more to book a party. The larger and more unique your event, the more notice required to make your event special.

*The timing of your event and occasion is very important. The longer your event will last and the larger your guests list, the greater the number of selections you should consider offering.

Staff Hours include transit, set-up event time, clean-up, and return transit