

We will serve your guests buffet style. Please build your meal from the options below giving your guests two options of entrée is recommended with your choice of 1-2 sides and a salad to accompany the entrée.

Artisan Breads with Butter | \$1.95/person

White & Whole Wheat Bread with Butter | \$1.50/person

Fresh Cut Veggies & Dip | \$2.95/person

Salads

Signature Salads / \$3.50-\$4.50/person

- Jonah's Caesar; Romaine lettuce, chopped, with our own home-made Caesar dressing, shaved parmesan cheese, D&E specialty bacon and home-made garlic Naan Bread croutons- They don't break when you try to fork them.
- Road Salad; Leafy and hearty with a large variety of vegetables, garnished with pumpkin seeds with a creamy avocado sesame dressing
- Summer Dream Salad; Spring mix is the base to this sweet salad and it is topped with juicy strawberries, blueberries goat cheese and toasted almonds accompanied by a sweet vanilla lime vinaigrette
- Coleslaw; Colourful cabbage and carrots and a creamy yogurt or mayonnaise-based dressing this isn't an ordinary slaw.

Entrees

Signature Entrees / \$11.95 each

- Smoked Chicken breast, with D&E's very own Blueberry BBQ sauce
- Grilled Chicken Souvlaki with lemon & garlic and served with tzatziki sauce on the side
- Herb and Garlic or BBQ Rubbed Smoked Pork Loin

Premium Entrees/ \$15.95 per person

- Beef Brisket, rubbed with a Salt, Pepper, Garlic, and Onion dry-rub smoked to delicious for about 18 hours. There is a flavorful caramelized 'bark' on the outside with delicious juicy beef-love on the inside
- 1/3 Rack of Ribs, Meaty RIBS let to rest in a dry-rub for a short time and then cooked low and slow in a smoky environment until the meat is juicy and tender
- Beef Tenderloin, simply seasoned with salt n pepper and fresh herbs, pan seared and smoked to perfection

Additional Entrees/ \$7.95 per person

- Pulled Pork, this slow smoked pork shoulder is lovingly shredded for use in sandwiches, tacos, or laid on a bed of greens for a high protein salad. It is the best we've had.

Sides

Signature Sides / \$4.25/person

- Fresh seasoned green & yellow Beans
- Sautéed bell peppers, carrots and onions
- Glazed carrots with butter brown sugar and parsley or ginger
- Garlic Mashed Potatoes

Premium / \$5.95/person

- Basmati & Wild Rice
- Baked Potato with Sour Cream & Green Onions
- Creamy Mac n' Cheese

Dessert

Selection of Dessert Bars & Squares | \$3.95 per square
Fresh Cut In-Season Fruit | \$3.95 per person

Coffee, Tea & Drinks

Coffee & Tea | \$1.75 per person
Pop & Bottled Water | \$1.50
Apple & Orange Juice | \$2.50

Key Information & Planning

- Glass or disposable plates and cutlery are not included in cost.
 - Paper napkins are included in cost.
 - Cutlery can be rolled in napkins for the buffet table or left separate.
 - Cloth napkins are \$3.00 each to rent.
 - Tablecloths for your buffet and/or guest tables are \$12.00 to rent. Please inform us of the size and shape of your tables.
 - Please inform us of any allergies.
 - \$2.50 charge applies to each special request that is prepared separately.
 - If you are setting up buffet tables outdoors on grass, please support the legs of the table with wood to avoid them from digging into the ground due to the weight and tipping over.
 - Please inform us of the intended time of eating. We don't want your food to have to sit in the warmers for too long!
 - D&E will mix your salads upon arriving. Or we can pass along instructions to you if you would like to do it yourself on your own timeline.
- Gluten Free? Lactose? Allergies? Vegetarian?
No worries, let us know. We'll make it separate, package and label it separate.