

# DAYO Sense

## CATERING MENU

### :: Meats ::






























The main course is usually the heaviest, heartiest and most complex or substantive dish on a menu. The main ingredient is usually meat or fish; in vegetarian meals the main course sometimes attempts to mimic a meat course. It is most often preceded by an appetizer, soup or salad and followed by a dessert. For those reasons the main course is sometimes referred to as the "meat course".

### Dietary Restriction Guide




































































### BEEF

- BEEF SHORT RIBS (\$12 per person)
- BEEF SKEWERS (\$4 per person)
- BEEF STEW (\$4 per person)
- BEEF TAGINE (\$5 per person)
- BROCCOLI BEEF (\$4 per person)























- CARRIBEAN BEEF PATTIES (\$4 per person)  



- JERK BEEF SHORT RIBS (\$12 per person)  



- JERK MEATBALLS (\$3.50 per person)  



- MEATBALLS (\$3 per person)  


 (  options available)
- MOROCCAN BEEF KABOBS (\$4 per person)  




- PEPPERED PRIME RIB ROAST (\$9 per person)  




- SPICED BEEF KABOBS (\$4 per person)  



- STEAK FAJITAS (\$4 per person)  



 (  options available)

### **CHICKEN/POULTRY: (ALL TYPES OF MARINADES)**













- BBQ GRILLED CHICKEN (\$4 per person)  




- BUTTER CHICKEN (\$4 per person)  


- CHICKEN CORDON BLEU (\$6 per person)  



- CHICKEN FAJITAS (\$4 per person)  



 (  option available)
- CHICKEN KABOBS (\$4 per person)  




- CHICKEN MARSALA (\$5 per person)  




- CHICKEN NOODLE SOUP (\$4 per person)  

- CHICKEN PARMIGIANA (\$5 per person)  
  
- CHICKEN SKEWERS (\$4 per person)  
   
- CHICKEN TAGINE (\$5 per person)  
   
- CURRY CHICKEN (\$4 per person)  
   
- GENERAL TSO'S CHICKEN (\$4 per person)  
  
- HERB ROASTED TURKEY (\$4 per person)  
   
- JERK CHICKEN (\$4 per person)  
   
- ORANGE CHICKEN \$4 per person)  
  
- LOUISIANA FRIED CHICKEN (\$4 per person)  
  
- PARTY WINGS (TERIYAKI, BBQ, FRIED, SPICY) (\$4 per person)  
   (  options available)
- ROASTED CHICKEN (\$4 per person)  
   
- STUFFED CHICKEN (\$6 per person)  
  

## PORK

- BEER BRATS (\$4 per person)  
  
- GRILLED PORK CHOPS (\$4 per person)  
   
- GLAZED SPIRAL HAM (\$4 per person)  
   
- LOUISIANA FRIED PORK CHOPS (\$4 per person)  
  
- PORK RIBS (BBQ OR JERK) (\$4 per person)  
   
- ROASTED PORK LOIN (\$5 per person)  
   
- SMOTHERED PORK CHOPS (\$5 per person)  

- SWEET & SOUR PORK (\$4 per person)  
  
- WIENER SCHNITZEL (\$5 per person)  
 

## SEAFOOD

- BROILED HERB SALMON FILLETS (\$7 per person)  
   
- CRAB CAKES (\$12 per person)  

- GRILLED SHRIMP (ALL TYPES OF MARINADES) (\$9 per person)  
   
- LOUISIANA FRIED CATFISH (FILLETS OR NUGGETS) (\$5.50 per person)  
  

- POTATO CRUSTED SALMON (\$7 per person)



- STEAMED CLAMS, MUSSELS OR OYSTERS (\$10 per person)



## **MEAT SUBSTITUTIONS**

- FIELD ROAST LINKS (\$3 per person)



- FIELD ROAST PATTIES (\$3 per person)



- ROASTED TOFU (\$3 per person)



- MARINATED TOFU (Variety of Marinades and Rubs)(\$3 per person)

