MAKE YOUR NEXT EVENT DINEAMIC!
CONTACT US AT CATERING@DINEAMIC.COM
appetizing start
priced per piece • 24 piece minimum

TAVERN MEATBALLS • $5
roasted tomato sauce, bellwether ricotta, shaved basil

BACON BITES • $4
chili maple syrup, dark chocolate, sea salt

CRAB CAKES • $5
lemon, dijon, panko, mayo, tarragon

CORNBREAD • $3
roasted poblano chiles, agave sea salt butter
— VEG —

SOFT PRETZELS • $3
cheddar beer fondue
— VEG —

CAPRESE SKEWERS • $3
cherry tomato, basil, mozzarella, white balsamic drizzle
— VEG, GF —

GOAT CHEESE TARTS • $3
savory tart shell, vidalia onions, goat cheese
— VEG —

BURRATA TOAST • $4
tomato jam, sea salt, basil oil
— VEG —
artisanal displays

serves 10

**SALUMI + CHEESE • $100**
chef’s selection

**CRUDITE • $60**
assorted vegetables, housemade ranch & blue cheese
– VEG –

**SALSA TRIO • $50**
white habanero • roasted chile mango • salsa verde
includes chips
– VEG –

**BUILD YOUR OWN GUACAMOLE • $75**
haas avocado, cilantro, pico de gallo, chips

**MIX-INS**
choice of three
grilled pineapple • sunflower seeds • fresno chile
pomegranate seeds • roasted habanero
pickled jalapeno
– VEG –

**MEDITERRANEAN • $50**
roasted garlic hummus, herb tomato, naan,
vegetable medley
– VEG –

**SEASONAL FRUIT • $70**
ricotta blend, granola & local honey
– VEG –
salads
serves 10

CAESAR • $75
kale, romaine, garlic croutons, shaved parmesan, lemon caesar dressing

CHOPPED • $75
romaine, endive, cucumbers, pepperoncini, cherry tomatoes, avocado, egg, blue cheese, bacon, green bean, red onion, sweet mustard vinaigrette

SOUTHWEST • $75
grilled chicken, crisp romaine, napa cabbage, avocado, corn, black beans, monterey jack, aged cheddar, chihuahua, pico de gallo, tortilla strips, chipotle lime dressing

SHAVED BRUSSELS • $75
parmesan, toasted marcona almonds, cabernet vinaigrette

want to switch proteins or have vegetarian options? just ask!

sides
serves 10

PARMESAN POTATOES • $50
grated parmesan, chopped parsley

ROASTED CAULIFLOWER • $60
pepperoncini, toasted pine nuts, torn mint

SAUTEED BROCCOLI • $60
lemon, garlic, white wine

CARAMELIZED BRUSSELS SPROUTS • $75
house cured pancetta, sea salt
sandwiches + such
priced per piece • 24 piece minimum

LOBSTER ROLL • $8
citrus poached lobster, frisee, bacon vinaigrette, sliced tomato, herb mayo, toasted brioche

TURKEY CLUB • $6.50
avocado, crispy pancetta bacon, butter lettuce, vine ripe tomato, roasted serrano aioli

THE ITALIAN • $7.50
heirloom tomatoes, giardiniera, calimata olives, calabrian chili aioli, fontina, romain

MUSHROOM + PEPPER • $5.50
caramelized red onion, poblano pepper aioli, tomato, pepperoncini

— VEG —

GET ‘EM ALL • $7.50
assortment of all sandwiches

individual boxed lunches available. ask your coordinator!

BUILD YOUR OWN TACOS • $1.75
serves 10

corn tortillas, sautéed peppers & onions, pico de gallo, lettuce, cotija cheese, pepper jack cheese blend

PROTEINS
choice of two
forest mushrooms • skirt steak • housemade chorizo charred pork belly • chicken al pastor • barbacoa
from-scratch pastas
serves 10

VEGETABLE LASAGNA • $100
roasted peppers, spinach, carrots, zucchini, béchamel, pomodoro
— VEG —

TRUFFLE GNOCCHI • $100
truffle cream, fried sage, crispy pancetta

ORECCHIETTE • $75
prosciutto sausage, chili flake, pecorino cheese

BUTTERNUT SQUASH TORTELLACI • $100
parmesan brown butter, crispy sage
— VEG —

proteins
serves 10

BEEF TENDERLOIN • $150
red wine demi

BRICK CHICKEN • $100
lemon chicken veloute

BROILED SALMON • $125
tamarind glaze

vegetarian entree options available
the sweet stuff
priced per piece • 24 piece minimum

SALTED CARAMEL COOKIES • $3.50

MINI PIES • $10

MINI BOMBOLONI • $2
assorted dipping sauces

CHURRO BITES • $2
assorted dipping sauces

sweet displays

CHOOSE FROM AN ASSORTMENT OF DINEAMIC DESSERTS OR BUILD YOUR OWN CUSTOMIZED DESSERT DISPLAY!

— hot chocolate bars —
— build your own sundaes —
— gelato carts —
— doughnut walls —
— branded cookies & cakes —

satisfy your sweet tooth — inquire today!
Our award-winning hospitality team is committed to perfecting every detail so you can relax and be a guest at your own event. We are passionate in bringing your vision to life and catering to your every need.
Contact us today for a customized event proposal!