



DASH'S FAMILY-STYLE CATERING

PICK UP • DELIVERY • EVENT PLANNING





MAKING LIFE DELICIOUSLY EASY!

Every family has a story

Ours began on the East Side of Buffalo, New York in 1923 when owner Joe Dash's grandparents opened a small grocery store on Fillmore Avenue. The family passion for fresh-produce, baked goods and highest quality meats was carried on by Joe's father Frank who built on the legacy with Joe and his brothers. After 95 years of serving the Buffalo community the tradition continues...



Tradition you can taste

We've maintained our time-honored recipes for nearly a century, and the difference is delicious. From our family's Artisan breads, to our freshly sourced produce, and meats, your friends and family will love what we've created!

ORDERING INFORMATION

Custom Orders

Don't see what you're looking for? Our team of chefs and catering specialists are here to help. We can create custom menus and service options for any size group. Give us a call today!

Notice

We appreciate at least a 48 hour notice on catering orders; however, we pride ourselves in our ability to accommodate last minute requests. Give us a call to discuss what menu items can be made available in a pinch.

Pick Up

When you arrive at our store proceed to our Market Side Cafe for assistance.

Delivery

Whether you are 5, 10, 15 or more miles from our store, we will deliver and set up your food and beverages so you can save time! Prices quote per request.

Staff

We can provide staffing to make any occasion easy. For \$25 per staffer, per hour, service includes set up and tear down, buffet or plated meal service, bussing, non-alcoholic beverage-service and much more. Let us do the work so you don't have to!

Hot or Cold

Your food can be prepared hot and ready to serve; or we can cook, than cool so it is ready to reheat at your convenience.

Pricing

Prices are subject to change.

**Attention persons with food allergies to wheat, soy, eggs, milk, peanuts, tree nuts, fish and shellfish: Although the staff at Dash's takes precautions to safely handle and label ingredients and foods that contain potential allergens, cross-contamination may occur.*

(V) = Vegetarian (additional vegetarian items available upon request)

(716) 204-0452

View us online @ www.Dashsmarket.com

BEVERAGES

Fresh Brewed Coffee

Available in decaf or regular with
creamer & sugar

Hot Tea

Available in decaf or regular with
creamer & sugar

Arizona Iced Tea (Gallon)

\$5.00

Dash's Bottled Water

\$7.00 per case

Coke/Pepsi (2L.)

\$4.00 per bottle

Coke/Pepsi (12 pack)

\$8.00 for 12 pack

Simply Orange Juice

\$5.00 per 52 fl. oz.

Mayer Brothers 100% Apple Juice

\$5.00 per half gallon

Kombucha

\$4.00 per bottle

Assorted Domestic and Craft Beer (valid NYSID required)

Call for pricing

Ice

\$6.00 for 7 lb. bag





BREAK THE FAST

Gourmet Muffin Platter

Fresh, oversized and full of flavor.

Serves 12 **\$25.00**

Bagels

These monster-sized bagels are made fresh every day! Served with cream cheese.

Serves 12 **\$25.00**

Croissants Platter

Flaky croissants served with butter and jam.

Serves 12 **\$25.00**

Donuts

Choose from glazed, cake, apple fritters or cream sticks. Fresh daily!

\$10.00 Per Dozen

Dash's Fresh Scrambled Eggs (V)

1/2 Serves 12 **\$27.00** / Full Serves 24 **\$52.00**

French Toast

Thick-cut house made cinnamon crumb bread French toast with butter and maple syrup on the side.

1/2 Serves 12 **\$40.00** / Full Serves 24 **\$70.00**

Hash Brown Potatoes (V)

Crispy, shredded breakfast potatoes.

1/2 Serves 12 **\$18.00** / Full Serves 24 **\$35.00**

BREAKFAST BUFFET

New Hope Mills Buttermilk Pancakes

Served with butter and maple syrup on the side

1/2 Serves 12 **\$35.00** / Full Serves 24 **\$60.00**

Breakfast Sausage

From our line of award winning sausage, these sausage patties are made fresh daily.

1/2 Serves 12 **\$27.00** / Full Serves 24 **\$52.00**

MMM...Bacon

Crisp griddle Kunzler thick slice bacon.

1/2 Serves 12 **\$32.00** / Full Serves 24 **\$60.00**

Breakfast Sandwich

Served on our house made English muffin with over easy egg, American cheese and choice of bacon, sausage, Canadian bacon, or ham.

\$6.00 Each

Breakfast Pizza

With scrambled egg, cheese and your choice of bacon, ham or sausage.

\$19.99



FRUIT & YOGURT PARFAITS



Fresh fruit, creamy Greek yogurt and crunchy granola.

\$4.50 Each

Fruit Salad

Fresh sweet pineapple, watermelon, cantaloupe, red seedless grapes and plump blueberries.

1/2 Serves 12 **\$24.99**

Full Serves 24 **\$39.99**

Dash's Artfully Arranged

PARTY PLATTERS

Small serves 10 - 12 Large serves 20 - 25

Dash's Shrimp Cocktail

\$49.99 / \$79.99

Lahvash Platter

Assorted deli meat rolled in flatbread with crisp green leaf lettuce and roasted peppers.

\$1.00 Per Piece (30 Pieces Minimum)



Meat & Cheese Appetizer

\$39.99 / \$59.99

Extra-sharp cheddar, muenster, Colby Jack, Colby, thuringer, pepperoni, hard salami and a cheese ball in the center.

MEAT & CHEESE

Specialty Cheese \$29.99 / \$49.99

Extra-sharp cheddar, muenster, Colby Jack, Colby, Swiss pepperoni & grapes in center

Fruit and Cheese \$39.99 / \$49.99

Extra-sharp cheddar, muenster, Colby Jack, in season fruit or strawberries, cantoloupe, pineapple & fruit dip in middle

Mediterranean Platter \$79.99 / \$99.99

San Danielle Prosciutto, hot or sweet soppressata, Genoa salami, grape leaves, stuffed peppadews, cerignola olives & fresh mozzarella with tomatoes in middle.

Deli Platter

\$49.99 / \$69.99

Russer Virginia ham, Dash's corned beef, Dash's roast beef, Butterball Oven Roasted Turkey, American & provolone, Margherita hard salami in middle. Choice of: Potato, macaroni or coleslaw salads.

Hometown Favorites

\$59.99 / \$79.99

Sahlen's ham, Sahlen's turkey, Dash's roast beef, Swiss and Provolone, mixed olives in middle.



CHARCUTERIE BOARD

Large **\$79.99**

Calabrese Salami, Peppered Salami, Soppressata, Merlot Cheese, Colby Jack Cheese, Brie with Fig Spread, Dark Chocolate, Assorted Fruits, and Crackers.



SANDWICHES

Petite Sandwich \$39.99 / \$49.99

Butterball turkey, Russer Virginia ham & Dash's roast beef on white, wheat & rye bread with Dijon mustard in middle.

International Cheese Platter

\$79.99 / \$99.99

Danish bleu cheese, Joan of Arc Brie, Chevrion goat cheese, sharp provolone, reggiano parmesan, grapes and olives.

Sub Platter

Assorted Subs on Fresh Baked Rolls with Condiments on the Side.

Cold Small (3) \$39.99 Hot Small (3) \$39.99

Large Starting at (4) . . \$44.99 Large Starting at (4) . . \$49.99

Wrap Platter

8 assorted over stuffed wraps cut in half made with Father Sam's tortillas.

\$59.99

FRUITS & VEGGIES

Fruit and Cheese \$39.99 / \$49.99

Extra-sharp cheddar, muenster, colby jack, in season fruit or strawberries, cantoloupe, pineapple & fruit dip in middle

Fruit Platter \$34.99 / \$49.99

With seasonal fruit with raspberry dip in middle.

Crudités

In season vegetables artfully arranged with a parmesan dip.

\$25.99 / \$45.99



LET'S GET THIS PARTY STARTED

Small 25 Pieces / Large 50 Pieces

Artichoke & Prosciutto Stuffed Mushrooms	\$35 (S)	\$65 (L)
Crab Stuffed Mushrooms	\$35 (S)	\$65 (L)
Smoked Salmon Mousse Tartlets with Fresh Dill	\$30 (S)	\$55 (L)
Gorgonzola Mousse Tartlets with Pear and Walnut	\$30 (S)	\$55 (L)
Goat Cheese Mousse Tartlets with Sweet Pepper and Olive Tapenade	\$30 (S)	\$55 (L)
Lump Crab Cakes with Spicy Remoulade	\$40 (S)	\$75 (L)
Artichoke Bottoms with an Herb and Roasted Garlic Filling	\$30 (S)	\$55 (L)
Artichoke Bottoms Filled with Mozzarella, Sausage and Spinach	\$30 (S)	\$55 (L)
Chicken Satays with Spicy Peanut Dipping Sauce	\$30 (S)	\$55 (L)
Breaded Cheese Ravioli Golden Fried Served with Marinara	\$25 (S)	\$45 (L)
Shrimp & Red Pepper Satays with Sweet-Chili Dipping Sauce	\$35 (S)	\$65 (L)
Pretzel Bites Served with Warm Cheddar Dipping Sauce	\$25 (S)	\$45 (L)

STARTERS con't.

Beef Satays with a Hoisin Dipping Sauce	\$35 (S)	\$60 (L)
Cocktail Meatballs in Red Sauce or Creamy Mushroom	\$20 (S)	\$35 (L)
Crispy Boneless Chicken (Sweet Chili or Buffalo)	\$25 (S)	\$45 (L)
Tortellini Skewers with a Parmesan Dipping Sauce	\$20 (S)	\$35 (L)
Chicken Potstickers with Soy/Lime Dip	\$30 (S)	\$55 (L)
Caprese Skewer with Fresh Mozzarella/ Tomato/ Basil/ Balsamic	\$30 (S)	\$55 (L)
Ahi Tuna with Asian Guacamole and Wonton Crisp	\$40 (S)	\$70 (L)
Spicy Pork Loin Skewers with Scallion and Hoisin Dripping Sauce	\$30 (S)	\$55 (L)
Poached Salmon with Dill Sauce and Lemons	\$72 /Side	



ENTREE SELECTIONS

Choose 2 Entrees and 3 Sides **\$14.95** per person

Extra Entree **\$5.00** per person Extra Side **\$3.00** per person

Rotisserie Roasted Chicken

With Fresh Rosemary and Lemon

Panko Crusted Chicken Breast

With a Lemon-Artichoke Sauce.

Grilled Chicken Breast

With a Red Wine Vinegar & Herb Marinade.

Chicken Piccata, Marsala, or Parmesan

Pork Cutlets Milanese Style

With Arugula Salad

Italian Sausage

House made with Peppers and Onions.

Cacciatore

With Chicken or Sausage.

Lasagna

With Meat or Vegetable.

Manicotti

With Dash's Tomato-Basil Sauce.

Eggplant Parmesan

With Tomato Sauce and Sweet Basil.

Penne Pasta

With Julienne Vegetables, Sun Dried Tomatoes and a Roasted Garlic Cream Sauce.

*A La Carte Pricing
Available Upon
Request*

Linguine

With Red or White Clam Sauce.

Mini Kebobs

With Chicken (Beef or Shrimp add \$3. per person)

Baked Macaroni and Cheese

With Cuba NY Sharp Cheddar.

Slow Roasted Pulled BBQ Pork

With Frizzled Leeks.

House Made Meatballs

In Marinara.

Tender BBQ Baby Back Ribs

(Add \$2. per person)

Ricotta Stuffed Shells

With Tomato Sauce.

Ravioli

Cheese with Tomato Basil Sauce, Lobster with Creamy Vodka Sauce or Wild Mushroom with a Gorgonzola Cream Sauce (add \$3. per person for Lobster)

Hand Carved Oven Roasted Turkey Breast

Roast Beef

With Au Jus and Miller's Horseradish

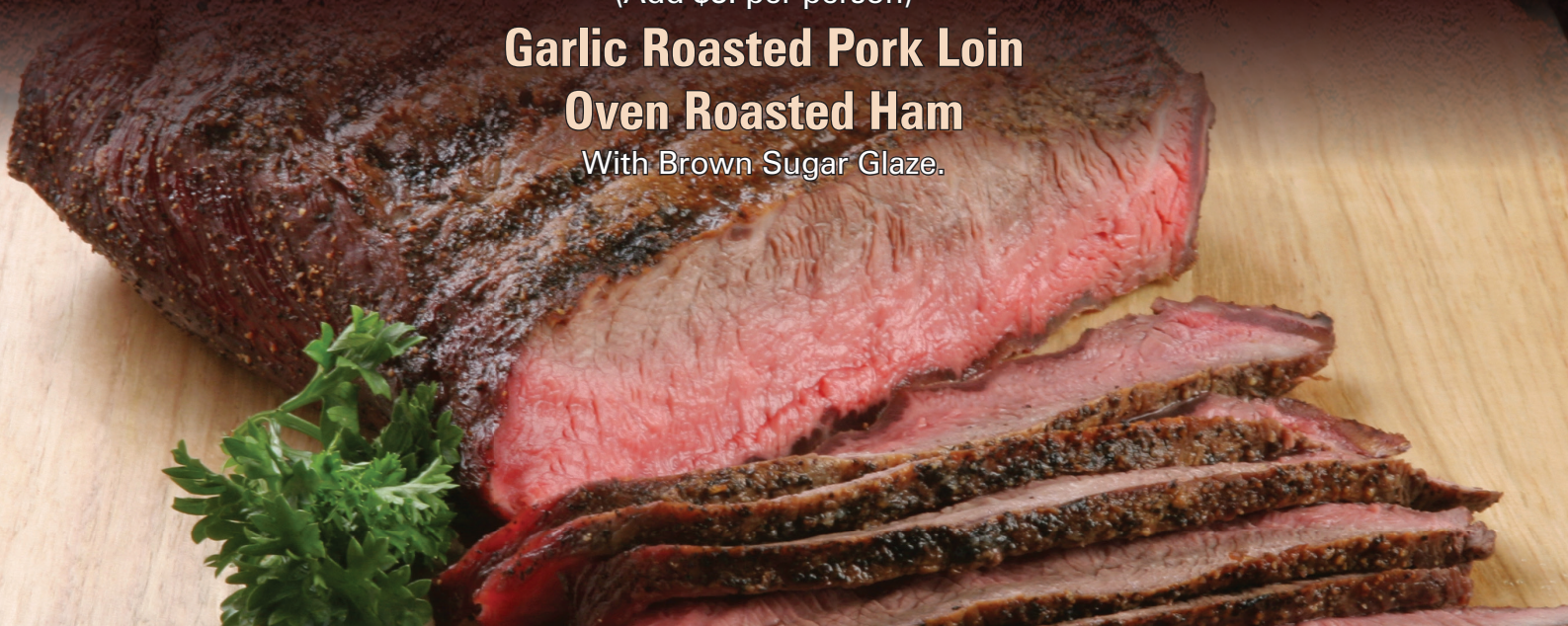
Club Cut Beef Strip Loin

(Add \$3. per person)

Garlic Roasted Pork Loin

Oven Roasted Ham

With Brown Sugar Glaze.



SIDES

Serves 10 People **\$25.00**

Roasted Baby Red Potatoes

With Garlic and Fresh Rosemary.

Crispy Russet Potato Wedges

Tossed with Parsley, Parmesan and Truffle Oil.

Red Smashed Potatoes

With Roasted Garlic.

Traditional Mashed Potatoes

With Butter and Sour Cream.

Spanish Rice

With Black Beans and Scallion.

Ginger Whipped Sweet Potatoes

Vegetable Risotto

With Three Cheeses.

Au Gratin Potatoes

With Pecorino Romano.

Baked Beans

Baked Penne Pasta

With Tomato Sauce, Mozzarella and Basil (Meat Sauce Add \$1. per person)

Grilled Vegetables

With Balsamic Glaze.

Roasted Seasonal Vegetables

With Herbs.

Sautéed Green Beans

With Sliced Shallot and Garlic.

Grilled Asparagus

With Extra Virgin Olive Oil.

Steamed Broccoli

With Sun Dried Tomatoes.

Penne Pasta

Penne Pasta with Butter & Parmesan.



SALADS

Small **\$25.00** Large **\$50.00**

Traditional Chef Salad

Garbanzo Beans, and Carrot, Italian or Ranch Dressing.

Field Green Salad

Grape Tomato, Cucumber w/Feta or Gorgonzola.

Caesar Salad

Seasoned Croutons and Parmesan (Chicken Add \$2. per person, Shrimp Add \$3. per person)

Arugala Salad

Pecans, raisins, Goat Cheese and Balsamic.

Cobb Salad

Tomato, Crisp Bacon, Chicken, Hard Boiled Egg, Crumbly Blue Cheese and Ranch
(Add \$1 per person)

Detox Salad

Kale, Broccoli, Cauliflower, Quinoa, Dried Cranberry, Lemon, Honey and Extra Virgin Olive Oil.

Spinach and Strawberry Salad

Walnuts, Red Onion and Our House Made Poppy Seed Dressing.

CHEF SALADS

Greek Pasta Salad

Cucumber, Kalamata Olives and Imported Feta, Red Wine Vinegar, Oregano, Olive Oil.

Asian Noodle Salad

Sliced Snow Peas, Red Cabbage, Nori and Ginger Vinaigrette.

Tuna Mac Salad

Elbow Noodles, White Albacore Tuna, Carrot, Celery, Onion and House Made Dressing.

Marinated Vine Ripe Tomato Salad

Sweet Onion and White Balsamic.

Broccoli Salad

Golden Raisin, Grape Tomato, Bacon and Our House Made Poppy Seed Dressing.

Neptune Salad

Imitation Crab, Peas, and Creamy Dill Dressing.

Cole Slaw

A Blend Of Fresh Cabbage and Diced Carrots in Grandma's Sweetly Flavored Secret Dressing.

American Style Potato Salad

Fresh Cooked Potatoes, Diced Eggs, Garden-Fresh Celery, Onions and Red Peppers in Grandma's Special Dressing.





SUSHI

Consuming raw or undercooked fish or shellfish may increase your risk of food-borne illness.

Happy

Spicy Tuna, Avocado, Rainbow, Shrimp Tempura, Salmon and Tuna Nigiri.

42 PIECES . . . \$48

Let It Roll

California, Spicy Crab, Veggie, Tuna, Avocado, Eel

40 PIECES . . . \$44

Spicy, Spicy

Spicy California, Spicy Tuna, Spicy Carb, Spicy Shrimp Tempura, Spicy Salmon

40 PIECES . . . \$44

Grand Master

California, Rainbow, Spicy Tuna, Salmon, Scallion, Eel, Avocado. Philly,
Shrimp Tempura, Salmon and Tuna Nigiri

64 PIECES . . . \$70



SWEETS & TREATS

Our House Cookies

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Double Chocolate, and Sugar.

Small **\$8.40** Medium **\$16.80** Large **\$25.20**

Assorted Gourmet Brownies

Seven Rich, Indulgent Flavors with Delectable, Hand-Made Toppings.

Salted Caramel, Cookies-N-Cream, Cinnamon Pecan, Brownie Cheesecake, Heath Toffee,
Double Chocolate Chip and Ooey Goopy Blondie.

Small **\$35.00** Medium **\$70.00** Large **\$105.00**

Mini Cannolis

Authentic Italian Sweet Cream Surrounded by a Crispy Cannoli Shell.

Plain and Mini Chocolate Chip.

Small **\$22.50** Medium **\$36.00** Large **\$60.00**

Mini Cream Puffs

A Light Pastry Shell with Rich Custard Filling Topped with Decadent Chocolate Ganache.

Small **\$30.00** Medium **\$45.00** Large **\$60.00**



Assorted Mini Cheesecakes

Gem-like, Gold Cup Delicacies with Classic Flavor Profiles. Chocolate, Key Lime, Butter Toffee, Amaretto, Chocolate Chip, Orange and Mocha.

Small **\$52.50** Medium **\$87.50** Large **\$105.00**

Cannoli Dipper Platter

Authentic Italian Sweet Cream and Mini Chocolate Chips Surrounded by Crispy Cannoli Chips.

Small **\$24.99** Large **\$49.99**

Cupcakes

Perfect for Birthdays, Holidays, or Any Occasion. We Bake Our Cupcakes Fresh and Frost with Buttercream Icing. Available in Yellow and Chocolate.

6 Count **\$4.99** 12 Count **\$9.98** 24 Count **\$19.96**



CUSTOM CAKES

Custom Cakes

Choose From Our Premium White or Chocolate Buttercream Icings. Available in Yellow, Chocolate or Marble. Great for Birthday, Anniversaries, Graduations, Baby Showers and More.

EXTRAS

Make your event delicious and EASY by adding extras, rentals, and serving ware.

BREADS & ROLLS

Rolls..... **\$5.50** per dozen

Slider Rolls..... **\$3.99** per dozen

D'Addazio's Artisan Bread **\$3.00** per loaf

House Made Rye Bread **\$4.99** per loaf

DIPS & SPREADS

Solid White Albacore Tuna Salad..... **\$7.00** per lb.

Egg Salad **\$7.00** per lb.

Chicken Salad..... **\$7.00** per lb.

Assorted Hummus . 8 oz. Pack **\$3.00** ea.

PARTY SUPPLIES

Cutlery Rolls **50¢** each

10" Clear Plastic Plates 55 Count **\$20.00**

Wire Chaffing Dish With Fuel **\$12.00** each

Plastic Table Covers **\$3.00** each

BOX LUNCHES

Minimum 10

Executive Box

Your choice of a made-to-order sandwich or wrap, chef prepared side, kettle chips, dill pickle spear, bottled water and a gourmet chocolate chunk cookie.

\$12.00

Classic Box

Your choice of a made-to-order sandwich or wrap, chef prepared side, dill pickle spear, and a gourmet chocolate chunk cookie.

\$11.00

Express Box

Your choice of a made-to-order sandwich or wrap, kettle chips, dill pickle spear, and a gourmet chocolate chunk cookie.

\$10.00

Junior Box

Your choice of a sandwich on fresh bread, served with kettle chips, dill pickle spear, and a giant chocolate chunk cookie.

\$9.00

FLORAL

Our Talented Florist
Can Customize Fresh Floral Arrangements
To Make Your Next Occasion Memorable

STORE LOCATIONS

NORTH BUFFALO

1770 Hertel Avenue – 835-3082

KENMORE/TONWAWANDA

1210 Colvin Avenue – 874-1989

WILLIAMSVILLE/AMHERST

499 W. Klein Road – 204-0386

CLARENCE/LANCASTER/WILLIAMSVILLE

8845 Main Street – 650-2888

CORPORATE OFFICE

1726 Hertel Avenue



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