



DANIEL'S
CATERING

SPRING & SUMMER MENU

HORS D'OEUVRES — TRAY-PASSED

Mini Razor Clam Cakes <i>vanilla scented aioli</i>	\$24.95 per dozen
Petite Dungeness Crab Cakes <i>mango cilantro cream</i>	\$36.95 per dozen
Seafood Nantua <i>tilapia, shrimp, mint, lemon-paprika cream sauce, cucumber cup</i>	\$25.95 per dozen
Ahi Timbale <i>crisp daikon, cilantro wasabi crème, sesame rice cake</i>	\$27.95 per dozen
Gerard and Dominique Nova Smoked Salmon <i>avocado, parmesan shortbread crisp</i>	\$27.95 per dozen
Grilled Jumbo Shrimp <i>roasted red pepper aioli</i>	\$36.95 per dozen
Lemongrass Chicken Satay <i>sweet chili sauce</i>	\$24.95 per dozen
Mojo Marinated "Havana" Chicken Satay <i>orange glaze</i>	\$24.95 per dozen
Yellow Curry Chicken Salad <i>papaya chutney, phyllo cup</i>	\$24.95 per dozen
Smoked Paprika Marinated Grilled Beef Satay <i>cucumber, dill yogurt</i>	\$27.95 per dozen
Ten Spice BBQ Beef Tenderloin Roulade <i>sharp cheddar cheese, sweet ancho vinaigrette</i>	\$27.95 per dozen
Mini Reuben Sandwiches <i>sauerkraut, gruyere cheese</i>	\$27.95 per dozen
Oven-Dried Tomatillo, Roasted Garlic, Cabrales Cheese <i>on toasted sourdough coin</i>	\$24.95 per dozen
Blackberry and Cambazola Brie Tartlet	\$24.95 per dozen
Wild Mushroom Boucheé <i>northwest mushrooms, white wine, thyme, puff pastry</i>	\$24.95 per dozen
"Pierre Robert Triple Cream" and Apricot Jam Tartlet	\$24.95 per dozen
Grilled Sweet Potato, Black Bean & Rice Cake <i>pineapple salsa</i>	\$24.95 per dozen
"Drunken Goat Cheese" Twizzle <i>sundried tomato, fresh basil, aged balsamic</i>	\$27.95 per dozen
Fig Jam and Whipped Goat Cheese on Flat Bread	\$24.95 per dozen



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HORS D'OEUVRES — BUFFET

GreenTea Roasted Salmon Sides <i>huckleberry relish</i>	\$5.95 per person
Daniel's Signature Cedar Planked Salmon Sides <i>roasted with fresh herbs, fruit chutney</i>	\$5.95 per person
Kipperd Salmon Sides <i>lemon marmalade, dill crème fraîche</i>	\$5.95 per person
Daniel's Penne Pasta Salad <i>artichokes, roasted chilies, marinated mushrooms, prosciutto, pine nuts, blue cheese vinaigrette</i>	\$4.95 per person
Antipasto Platter <i>gourmet meats and olives, rustic breads and crackers</i>	\$5.95 per person
Rosemary Scented Sliced Tenderloin of Beef <i>fruit chutney, gorgonzola cheese</i>	\$4.95 per person
Beef Tenderloin Slider <i>caramelized onions, gorgonzola aioli, brioche roll, cornichon</i>	\$35.95 per dozen
Daniel's Mini Burgers <i>grilled beef patties, cheddar cheese, drive-in sauce, cornichon</i>	\$35.95 per dozen
Sante Fe Grilled Sliced Chicken Breast <i>fresh avocado-tomato salsa</i>	\$4.95 per person
Hickory Smoked Chicken Breast <i>fresh blueberry compote</i>	\$4.95 per person
Petite Pork Sandwiches on Potato Rolls <i>charred red onions, chipotle aioli</i>	\$4.95 per person
Roasted Pork Tenderloin <i>braised leeks, fresh peaches</i>	\$4.95 per person
Imported & Domestic Cheeses <i>garnished with toasted mixed nuts, dried fruits, assorted breads and crackers</i>	\$3.95 per person
Trio of Spreads <i>white bean hummus, tomato-basil bruschetta, roasted garlic-asparagus salad, crostini</i>	\$3.95 per person
Sweet Onion and Swiss Cheese Fondue <i>broccoli, sweet peppers, mushrooms, baby carrots</i>	\$3.95 per person
Grilled Summer Vegetable Platter <i>market fresh vegetables, red pepper aioli</i>	\$2.95 per person
Fresh Fruit and Berry Platter	\$2.95 per person



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SALADS

Baby Arugula and Watercress Salad <i>yellow teardrop tomatoes, crispy pancetta, white balsamic</i>	\$5.95 per person
Wild Baby Greens <i>orange segments, toasted marcona almonds, orange-tarragon vinaigrette</i>	\$5.95 per person
Baby Spinach Salad <i>edible flowers, fresh blackberries, smokey balsamic vinaigrette</i>	\$5.95 per person
Heirloom Tomato Salad <i>basil chiffonade, fresh mozzarella, aged balsamic drizzle</i>	\$5.95 per person
Baby Artichoke and Spring Pea Salad <i>butter lettuce cup, oregano vinaigrette</i>	\$5.95 per person
Greek Salad <i>cucumbers, tomatoes, kalamata olives, romaine hearts, radicchio, classic vinaigrette</i>	\$5.95 per person
Classic Caesar Salad <i>romaine hearts, herb croutons, parmesan, classic dressing</i>	\$5.95 per person

SEAFOOD, BEEF & POULTRY ENTRÉES

All entrées include rustic rolls and butter, freshly brewed Starbucks coffee and assorted Tazo hot teas

Panko Crusted Halibut <i>apricot curry sauce, wilted escarole, button mushrooms, cannellini beans</i>	\$31.95 per person
Red Snapper <i>key lime reduction, mandarin cucumber salad, citrus micro greens</i>	\$29.95 per person
Pistachio Crusted Halibut <i>lavender poppy seed beurre blanc, purple mashers, spring asparagus</i>	\$31.95 per person
Grilled King Salmon <i>rhubarb-cherry salad, sweet anise vinaigrette, whipped leek-scented mashers</i>	\$30.95 per person
Hickory Smoked Chicken Breast <i>fresh blueberry bourbon glaze, parmesan potato, gateau</i>	\$24.95 per person
Tarragon and Shallot Crusted Breast of Chicken <i>sweet vinegar reduction, warm german potato salad</i>	\$24.95 per person
White Coffee Beef Tenderloin <i>garlic rub, brandy jus, braised mirliton</i>	\$39.95 per person
Cumin Scented Flat Iron Steak <i>heirloom tomatoes, arugula salad, sweet and sour cioppoline onions</i>	\$32.95 per person
Braised Pork Loin <i>fresh peaches, braised leeks, oregano, garlic mashers</i>	\$28.95 per person

VEGETARIAN ENTRÉES

Scallion Pancake Roulade with Chevre <i>spinach stuffing, sunflower seeds, roasted tomato sauce</i>	\$23.95 per person
Corn and Black Bean Cakes with Cotija <i>grilled leek and tomato marjoram jus</i>	\$23.95 per person
Orrechiette <i>"little ear" pasta, roasted red peppers, spring asparagus, sweet peas, white beans, shaved asiago</i>	\$23.95 per person

Prices and menu items are subject to change without notice and do not include applicable taxes, gratuity or labor charges.



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SPRING & SUMMER MENU

DINNER BUFFETS

All dinner buffets include rustic rolls and butter, freshly brewed Starbucks coffee and assorted Tazo hot teas

SEASIDE DINNER BUFFET

Baby Spinach Salad *edible flowers, fresh blackberries, smokey balsamic vinaigrette*
Heirloom Tomato Salad *basil chiffonade, fresh mozzarella, aged balsamic drizzle,*
Grilled King Salmon *tarragon beurre blanc with fresh berries*
Cilantro Marinated Grilled Chicken *mixed sprouts, meyer lemon emulsion*
Whipped Leek-Scented Mashers
Seasonal Vegetables
\$34.95 per person

LAKE SAMMAMISH DINNER BUFFET

Wild Baby Greens *orange segments, toasted marcona almonds, orange-tarragon vinaigrette*
Sweet Melon and Berry Salad *fresh mint, lemon dressing*
Potato Crusted Alaskan Halibut *lemon-thyme beurre blanc*
Tarragon and Shallot Crusted Breast of Chicken *sweet vinegar reduction*
Yukon Gold Mashers
Seasonal Vegetables
\$34.95 per person

MT. RAINIER DINNER BUFFET

Baby Arugula and Watercress, *yellow teardrop tomato, white balsamic*
Penne Pasta Salad, *pine nuts, prosciutto di parma, artichoke hearts,*
marinated mushrooms, roasted mini chilies, blue cheese vinaigrette
Grilled King Salmon *rhubarb-cherry salad, sweet anise vinaigrette*
Hickory Smoked Chicken Breast *fresh blueberry bourbon glaze*
Medley of Baby Spring Potatoes
Seasonal Vegetables
\$36.95 per person

SUMMER'S DREAM DINNER BUFFET

Baby Artichoke and Spring Pea Salad *butter lettuce cup, oregano vinaigrette, purple potatoes*
Radicchio and Crisp Head Lettuce *red onion, olives, pepperoncinis, artichoke hearts,*
roasted garlic croutons, parmesan vinaigrette
Miso Marinated Salmon *wasabi beurre blanc, crystallized ginger*
Herb Crusted Prime Rib of Beef *au jus, horseradish cream sauce*
Yukon Gold Mashers
Seasonal Vegetables
\$41.95 per person

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DESSERTS

Vanilla Crème Brûlée
homemade sugar cookie
\$6.95 per person

Lemon Pudding Cakes
tart lemon and sweet mixed berry marmalade-get ready for summer
fresh whipped cream
\$6.95 per person

Summer Berry Surprise Tart
pastry cream hides a secret chocolate-dipped shortbread shell
hint of mint syrup
\$7.95 per person

Mango Cheesecake
this may be the best cheesecake you've ever had...
vanilla crème anglaise
\$7.95 per person

Fresh Fruit Crisp
it's not dessert, it's fruit
vanilla bean whipped cream
\$6.95 per person

Old Fashion Chocolate Fudge Brownie
even better than mom used to make
\$6.95 per person

Plated Dessert Trio
when you just can't decide, have it all
Chocolate Decadence, Vanilla Crème Brûlée, Fresh Fruit Crisp
\$8.95 per person

Daniel's Miniature Desserts
an assortment of bite-sized confections
may include caramel nut tartlets, berry tartlets, lemon boats,
banana domes, raspberry brownies, seasonal cheesecakes
\$6.95 per person-2.5 pieces per guest
\$4.95 per person- 1.5 pieces per guest