



# DANIEL'S CATERING

## DROP-OFF MENUS

*Some of our most popular items delivered to you - deliciously designed with your budget in mind!*

### HORS D'OEUVRES — CHILLED

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Grilled Andouille and Shrimp Brochette <i>red onion and cilantro relish</i>	\$36.95 per dozen
Dungeness Crab Salad <i>served in a cucumber cup</i>	\$32.95 per dozen
Grilled Marinated Prawn <i>chipotle cream</i>	\$36.95 per dozen
Jumbo Cocktail Prawn <i>spicy cocktail sauce</i>	\$35.95 per dozen
Tenderloin of Beef Mini Sandwiches <i>dijon, wholegrain mustard, mayo and dollar rolls</i>	\$35.95 per dozen
Caprese Salad Skewers <i>cherry tomatoes, fresh mozzarella, extra virgin olive oil, fresh basil</i>	\$23.95 per dozen
Cedar Planked Salmon <i>roasted with fresh herbs, served with summer fruit chutney</i>	\$5.95 per person
Sante Fe Grilled Sliced Chicken Breast <i>avocado-tomato salsa</i>	\$4.95 per person
Antipasto Platter <i>sliced toscano salami, coppacola, fontina and provolone, olives, rustic breads</i>	\$5.95 per person
Grilled Summer Vegetable Platter <i>chef's selection of market fresh vegetables, red pepper aioli</i>	\$2.95 per person
Fresh Fruit Platter <i>seasonal berries</i>	\$3.95 per person
Trio of Mediterranean Spreads <i>mixed olive tapenade, hummus and tyrosalata, breads and crackers</i>	\$3.95 per person
Imported and Domestic Cheeses <i>toasted mixed nuts, dried fruits, assorted breads and crackers</i>	\$4.95 per person

### HORS D'OEUVRES — WARM/HOT

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Blackberry and Brie Tartlet	\$24.95 per dozen
Smoked Mozzarella and Roasted Eggplant Tartlet	\$24.95 per dozen
Sundried Tomato and Oil Cured Black Olive Tartlet	\$24.95 per dozen
Marinated Grilled Beef Satay <i>lime ginger dipping sauce</i>	\$36.95 per dozen
Mini Smoked Salmon Cakes <i>with caper dill aioli</i>	\$27.95 per dozen
Petite Dungeness Crab Cakes <i>mango cilantro cream</i>	\$36.95 per dozen
Yellow Curry Chicken Satay <i>papaya chutney</i>	\$24.95 per dozen
Dungeness Crab, Roasted Garlic and Herb Boursin Tartlet	\$27.95 per dozen
Stuffed Baby Red Potatoes <i>italian sausage, fontina cheese</i>	\$23.95 per dozen
Petite Pork Sandwiches on Dollar Rolls <i>charred red onions, chipolte aioli</i>	\$4.95 per person

*\*See page 4 for heating instructions, drop-off fees and equipment needs*



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DROP-OFF MENUS

LUNCH & DINNER — SALADS

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**House Salad**

*seasonal wild greens, caramelized pears, candied walnuts,  
gorgonzola cheese, balsamic vinaigrette*

**Wild Spring Greens**

*orange supreme, toasted marcona almonds,  
orange-tarragon vinaigrette*

**Radicchio and Crisp Head Lettuce**

*red onion, olives, pepperoncinis, artichoke hearts, roasted  
garlic croutons, parmesan vinaigrette*

**Classic Caesar Salad**

*hearts of romaine, parmesan cheese,  
house-made croutons*

**Baby Spinach Salad**

*edible flowers, fresh blackberries,  
smokey balsamic vinaigrette*

**Antipasto Salad**

*cured salami, provolone cheese, kalamata olives,  
grilled vegetables, red wine vinaigrette*

LUNCH & DINNER — ENTRÉES

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*All entrées are delivered with choice of salad, rustic rolls and butter*

Grilled Salmon Filets <i>herbed butter</i>	\$28.95 per person
Shrimp Fettuccini Alfredo <i>garlic marinated shrimp, creamy alfredo sauce</i>	\$23.95 per person
Flat Iron Steak <i>bourbon demi glace</i>	\$29.95 per person
Cannelloni <i>roasted beef and herb-stuffed pasta in red sauce, asiago and mozzarella</i>	\$23.95 per person
Chicken Coq au vin <i>red wine sauce, caramelized onions, wild mushrooms, baby carrots</i>	\$23.95 per person
Chicken Dijonaise <i>dijon mustard, artichoke hearts, mushrooms, herb jus</i>	\$23.95 per person
Hunter's Chicken <i>braised chicken breast, pearl onions, mushrooms, plum tomato broth</i>	\$23.95 per person
Grilled Vegetable Lasagna <i>layers of pasta grilled vegetables, marinara sauce, three cheeses</i>	\$22.95 per person
Scallion Pancake Roulade with Chevre <i>spinach stuffing, sunflower seeds, roasted tomato sauce</i>	\$22.95 per person
Mac and Cheese <i>tender macaroni noodles, creamy three-cheese sauce</i>	\$22.95 per person

DESSERT

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**Angel Food Cake with Northwest Berries**

*fresh whipped cream*  
\$6.95 per person

**Fresh Fruit Crisp**

*vanilla bean whipped cream*  
\$6.95 per person

**Assorted Fresh Baked Cookies & Dessert Bars**

29.95 per dozen

**Dilettante Chocolate Truffles**

\$35.95 per dozen

**Assorted Miniature Desserts**

*bite-sized confections, something to please everyone!*  
\$6.95 per person

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## DROP-OFF MENUS

### LUNCH & DINNER — BUFFETS

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*All dinner buffets are delivered with rustic rolls and butter*

#### — MT. ADAM'S DINNER BUFFET —

Baby Arugula Salad *chevre, toasted pine nuts, strawberries, extra virgin olive oil, white balsamic*  
Sweet Melon and Berry Salad *fresh mint, lemon dressing*  
Panko Crusted Alaskan Halibut *citrus beurre blanc*  
Tarragon and Shallot Crusted Breast of Chicken *sweet vinegar reduction*  
Yukon Gold Mashers  
Seasonal Vegetables  
\$33.95 per person

#### — SEASHORE DINNER BUFFET —

Wild Baby Greens *orange supreme, toasted marcona almonds, orange-tarragon vinaigrette*  
Malaysian Beef Salad *ginger soy marinated beef, water chestnuts, red peppers, snow peas, sweet chili dressing*  
Miso Marinated Salmon *wasabi beurre blanc, crystallized ginger*  
Cilantro Marinated Grilled Chicken *mixed sprouts, meyer lemon emulsion*  
Sweet Jasmine Rice  
Seasonal Vegetables  
\$33.95 per person

#### — LAKE WASHINGTON DINNER BUFFET —

Baby Arugula and Watercress *yellow teardrop tomato, white balsamic*  
Penne Pasta Salad *pine nuts, proscuitto, artichoke hearts, roasted chilies, blue cheese vinaigrette*  
Panko Crusted Halibut *apricot curry sauce*  
Glazed Lemon Chicken *lemon velouté, moroccan green olives, fresh basil*  
Medley of Baby Spring Potatoes  
Seasonal Vegetables  
\$35.95 per person

#### — SUMMER'S NIGHT DINNER BUFFET —

Baby Spinach Salad *edible flowers, fresh blackberries, smokey balsamic vinaigrette*  
Mixed Summer Greens with Fresh Corn and Kidney Beans *cotija cheese, avocado, mango vinaigrette*  
Grilled King Salmon *rhubarb-cherry salad, sweet anise vinaigrette*  
Flat Iron Steak *bourbon demi glace*  
Yukon Gold Mashers  
Seasonal Vegetables  
\$39.95 per person

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## DROP-OFF MENUS

### DELIVERY FEES

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#### CLASSIC DROP-OFF

*Drop-off Fees are based upon your location.*

Drop-off to Seattle Area \$50 - \$75

Drop-off to the East Side \$75 - \$100

#### FULL-SERVICE DELIVERY & SET UP

*Daniel's Catering Professional Staff will delivery and set up for you!  
For hot or cold food drop-off's - ready to be enjoyed.*

Includes white china platters and chafing dishes, serving utensils, buffet linen and set up items. Includes equipment pick up at your convenience.

**\$35.00 per hour**

\*based on travel and set up time

### EQUIPMENT

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Disposable Platter costs will be calculated based on your menu selection  
*(not applicable if full-service option is selected)*

Disposables \$2.00 per person *(optional)*  
*classic black plastic plates, flatware, clear plastic glassware and Daniel's cocktail napkins*

### HEATING INSTRUCTIONS

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*Heating instructions will be included for each item.  
Feel free to contact your Daniel's Catering Event Planner with any questions.*