



DANIEL'S
CATERING

FALL & WINTER MENU

HORS D'OEUVRES — TRAY-PASSED

Rock Shrimp and Cream Cheese Stuffed Mushrooms	\$32.95 per dozen
Bay Shrimp Cake <i>hearts of palm, blue cheese aioli</i>	\$32.95 per dozen
Salmon Mousse Tartlet <i>domestic caviar</i>	\$35.95 per dozen
Black Pepper Crusted Ahi Tuna <i>phyllo crisp, wasabi mayo</i>	\$30.95 per dozen
Mint-Paprika Marinated Beef Tenderloin Satay <i>cucumber-dill yogurt</i>	\$36.95 per dozen
Rosemary Beef Medallions <i>port and fig glaze</i>	\$36.95 per dozen
Jerk Chicken Bites <i>coconut pineapple puree</i>	\$24.95 per dozen
Spicy Cocoa Chicken <i>mustard creme</i>	\$24.95 per dozen
Moroccan Chicken Tenders <i>cilantro mint chutney</i>	\$24.95 per dozen
Chorizo and Pepperjack Cheese Stuffed Baby Red Potatoes	\$23.95 per dozen
Cheddar Yukon Potato Croquette <i>chive crème, pancetta crisp</i>	\$24.95 per dozen
Mini Reuben Sandwiches <i>house made sauerkraut, gruyère cheese</i>	\$27.95 per dozen
Black Forest Ham Slider, Cambozola Brie <i>apricot-saffron jam, poppy seed bagel</i>	\$35.95 per dozen
Wild Mushroom Bouche <i>seasonal mushrooms, white wine, fresh thyme, lemon</i>	\$23.95 per dozen
Spinach and Mushroom Danish <i>Brie and truffle salt</i>	\$28.95 per dozen
Apricot Jam and Pierre Robert Triple Cream Tartlet	\$23.95 per dozen
Roasted Garlic and Asparagus Salad <i>crostini</i>	\$23.95 per dozen
Whipped Cardamom Goat Cheese <i>butternut jam, Armenian flatbread</i>	\$24.95 per dozen
Artichoke Broccoli Parmesan <i>crostini</i>	\$23.95 per dozen
White Bean and Roasted Garlic, Pecorino Cheese, Oil Cured Olive <i>crostini</i>	\$23.95 per dozen

HORS D'OEUVRES BUFFET

Lobster-Stuffed Fingerling Potatoes <i>twice-baked, with micro chives</i>	\$36.95 per dozen
Cedar Planked Salmon Sides <i>fresh fruit chutney</i>	\$6.95 per person
Salmon Mousse Tartlet <i>domestic caviar</i>	\$35.95 per dozen
Blackened Tuna <i>sweet marjoram rice cake, wasabi mayo, micro greens</i>	\$6.95 per person
Tenderloin of Beef Mini Sandwiches <i>dijon, wholegrain mustard, mayo, rustic slider rolls</i>	\$35.95 per dozen
Porcini Marinated Tenderloin of Beef <i>truffle vinaigrette</i>	\$8.95 per person
Moroccan Sliced Chicken Breast <i>cilantro mint chutney</i>	\$5.95 per person
Sliced Jerk Chicken <i>coconut pineapple salsa</i>	\$5.95 per person
Buffalo Chicken Salad <i>bleu cheese, shaved celery, rustic potato roll</i>	\$34.95 per dozen
Roasted Three Chili and Fontina Risotto Cake <i>tomato basil confetti</i>	\$4.95 per person
Daniel's Penne Pasta Salad <i>artichoke hearts, roasted mini chilies, pine nuts, blue cheese vinaigrette</i>	\$3.95 per person
Imported and Domestic Cheese Display <i>dried fruit and nuts, assorted breads and crackers</i>	\$5.95 per person
Antipasto and Olive Display <i>assorted gourmet meats, olives, marinated mushrooms</i>	\$5.95 per person
Sweet Onion and Smoked Gouda Fondue <i>rustic bread, broccoli, cauliflower, button mushrooms</i>	\$5.95 per person
Market Fresh Grilled Marinated Vegetables <i>roasted red pepper aioli</i>	\$3.95 per person
Trio of Spreads <i>tomato-basil relish, white bean Pecorino cheese hummus, fava bean hummus</i>	\$4.95 per person

SOUPS & SALADS

Spiced Sugar Pumpkin Bisque <i>pomegranate-molasses drizzle, cardamom crème fraiche</i>	\$6.95 per person
Lobster Bisque <i>claw meat confit, Northwest micro-greens, tarragon oil</i>	\$8.95 per person
Winter Gem Crown <i>dried apricot, poppy chevre, cinnamon basil emulsion</i>	\$6.95 per person
Bibb Lettuce Wedge <i>cardamom pistachio brittle, dried cranberries, pear cider vinaigrette</i>	\$6.95 per person
Rocket Salad <i>baby arugula, roasted red peppers, shaved Fontina, black pepper vinaigrette</i>	\$6.95 per person
Roasted Golden and Crimson Beet Salad <i>watercress, shaved Parmesan, hazelnut vinaigrette</i>	\$6.95 per person
Mixed Wild Greens and Watercress <i>fried shoe string sweet potatoes, glazed pecans, blue cheese, cranberries, maple cider vinaigrette</i>	\$5.95 per person

ENTRÉES

All entrées include seasonal vegetable, rustic rolls, fresh brewed Starbucks coffee and assorted Tazo hot tea

Porcini Alaskan King Salmon <i>cheddar Yukon potato croquette, herb butter, crispy fried leeks</i>	\$31.95 per person
Grilled Alaskan King Salmon <i>tarragon beurre blanc, wild rice pilaf</i>	\$31.95 per person
Potato Crusted Halibut <i>rosemary beurre blanc, Yukon Gold mashers</i>	\$34.95 per person
Roasted Beef Tenderloin <i>autumn herb rub, rock salt-roasted fingerling potatoes, gorgonzola demi-glaze</i>	\$41.95 per person
Herb Roasted Prime Rib of Beef <i>roasted garlic mashed potatoes, au jus, horseradish cream</i>	\$32.95 per person
Tarragon Roasted Tenderloin of Beef <i>portobello, stilton demi glaze, rock salt fingerling potatoes, grilled seasonal vegetables</i>	\$39.95 per person
Chervil Dijon Chicken <i>Chardonnay beurre blanc, horseradish mashers</i>	\$24.95 per person
Herb Braised Chicken Breast <i>white wine veloute, artichokes and charred leeks, truffled purple potatoes</i>	\$24.95 per person
Hunter's Chicken <i>braised chicken breast, baby pearl onions, button mushrooms, plum tomato broth, Parmesan polenta</i>	\$24.95 per person
Oven Roasted Turkey Breast with Cranberry-Orange Marmalade <i>roasted garlic mashed potatoes, homemade stuffing, acorn squash, brown sugar maple glaze</i>	\$24.95 per person
Saffron Mushroom Ravioli <i>sauté of hedge hog mushrooms, red star tomatoes, shallot-thyme reduction</i>	\$20.95 per person
Roasted Squash Ravioli <i>kasseri cheese, roasted red pepper sauce, local micro greens</i>	\$20.95 per person
Scallion Pancake Roulade with Chevre <i>spinach stuffing, sunflower seeds, roasted tomato sauce</i>	\$20.95 per person
Orrechiette Pasta <i>seasonal vegetable sauté, herbed white wine butter sauce and shaved parmesan</i>	\$20.95 per person
White Bean, Red Chili, Nopal Ragout <i>stewed tomatoes</i>	\$19.95 per person



DANIEL'S
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DINNER BUFFETS

AUTUMN HARVEST BUFFET

Northwest Baby Winter Greens *spiced candied walnuts, green and red apples, raisins, dijon vinaigrette*
Daniel's Signature Penne Pasta Salad *artichoke hearts, roasted mini chilies, pine nuts, blue cheese vinaigrette*
Porcini Alaskan King Salmon *herb butter, crispy fried leeks*
Hunter's Chicken *baby pearl onions, button mushrooms, plum tomato broth*
Creamy Parmesan Polenta
Grilled Seasonal Vegetables
Rustic Rolls and Butter
Starbucks Coffee and assorted Tazo Teas

\$33.95 per person

SILVER BELLS BUFFET

Bibb Lettuce with Cardamom Pistachio Brittle *dried cranberries, pear cider vinaigrette*
Golden and Crimson Beet Salad *Oregon blue cheese, smoked almonds, fresh thyme vinaigrette*
Potato Crusted Halibut *rosemary beurre blanc*
Dijon Chervil Chicken *Chardonmay beurre blanc*
Wild Rice Pilaf
Sautéed Fresh Winter Vegetable Medley
Rustic Rolls and Butter
Starbucks Coffee and assorted Tazo Teas

\$36.95 per person

HOLIDAY BALL DINNER BUFFET

Winter Gem Crown *candied apricot, poppy chevre, cinnamon basil emulsion*
Classic Caesar Salad *hearts of romaine, Parmesan cheese, house-made croutons*
Grilled Alaskan King Salmon *tarragon reduction*
Herb Crusted Prime Rib of Beef *au jus, horseradish cream sauce*
Roasted Garlic Mashed Potatoes
Grilled Seasonal Vegetables
Rustic Rolls and Butter
Starbucks Coffee and assorted Tazo Teas

\$39.95 per person



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HOLIDAY DESSERTS

Holiday Miniature Desserts

\$6.95 per person

Butterscotch Trifle *shortbread buttercake, Madagascar vanilla custard, cardamon sweet cream*

\$7.95 per person

Pumpkin Brulée *toasted filberts, gingerbread tuile*

\$7.95 per person

Lemon Goat Cheesecake *kiwi tapioca*

\$9.95 per person

Chocolate Decadence *berry and mango coulis*

\$7.95 per person

Triple Chocolate Bread Pudding *white chocolate custard, glazed pecans, caramel sauce*

\$7.95 per person

Fresh Fruit Crisp *vanilla bean whipped cream*

\$7.95 per person

Dilettante Chocolate Truffles

\$35.95 per dozen

HOLIDAY BEVERAGES

Harvest Moon Martini *fall spices and fresh apples*

Daniel's Brandy Alexander *spiced vanilla brandy with a hint of coffee*

Raspberry Snowflake *creamy raspberry-chocolate martini*

Daniel's "Apple Pie" A la Mode *chilled and topped with cinnamon-vanilla whip cream*

Candy Cane-Tini *peppermint martini with a candy cane rim*

Fir Collins *refreshing gin and soda with a hint of fir*

\$7.00 per drink

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