

Danielle's  
Back East BBQ

And more than you thought

Catering Menu

(306)599-4130

Danielle's Catering is committed to creating the perfect atmosphere for private parties, weddings, corporate lunches and special events. We take pride in our reputation for excellent food, exceptional service, superb presentation and unparalleled customer satisfaction. From an intimate dinner for 6 to a corporate event for 500, our experienced chef and staff strive to provide dedicated personal service to make your event a success.

Our team leader Chef Danielle Kazemzadeh hails from the East Coast and was trained by master chefs from the premier catering company in Washington D.C., Design Cuisine. While with Design, our chef had the opportunity work on parties with venues ranging from Foreign Embassies, The Library of Congress, The National Gallery of Art, The White House, and in the personal homes foreign dignitaries and leaders of industries. Time was also spent honing her skills at the newly opened Ritz Carlton Washington D.C. banquet kitchens. During her time there, she had the opportunity to work on lavish weddings, corporate retreats and political events where she pleasure to cook for former Presidents and Heads of State. Our chef looks forward to exceeding your expectation

# BBQ Menu

All of our BBQ is slow smoked over a blend of hardwoods  
Served Green Salad, Hushpuppies, and your choice of sauces

## **Texas Smoked Beef Brisket**

Served with a choice of 1 side dish  
\$10 per person with salad

## **Brisket & Dry Rub Ribs**

Served with a choice of 1 side dish  
\$15 per person with salad

## **Carolina Pulled pork**

Served with a choice of 1 side dish  
\$9 per person with salad

## **Brisket & Carolina Pulled Pork**

Served with a choice of 1 side dish  
\$12 per person with salad

## **Jerked Chicken**

Served with a choice of 1 side dish  
\$9 per person with salad

## **Jerked Chicken & Beef Brisket**

Served with a choice of 1 side dish  
\$12 per person with salad

## **Dry Rub Ribs**

Served with a choice of 1 side dish  
\$12 per person with salad

## **Dry Rub Ribs & Jerk Chicken**

Served with a choice of 1 side dish  
\$13 per person with salad

**Cole slaw, red beans & rice, pasta salad, potato salad,  
bean & corn salad, baked beans, watermelon tomato salad,  
hot mac & cheese, roasted potatoes**

**Extra sides are available for \$1 per person**

**Lemonade, Coffee, Iced Tea \$1 per person**

**Nice disposable plates, cups, napkin rolls \$1 per person**

**Special Side Dishes Add \$1.50**

# Side Dishes

## STARCHES

### Steamed Basmati Rice

Garnished with saffron and butter

### Wild Rice Pilaf

Wild rice studded with crushed nuts, green onions and dried fruit

### Three cheese penne Pasta

Penne pasta baked with a cream sauce made with soft cheeses

### Angel hair pasta

Angel hair pasta tossed with cream, sautéed wild mushrooms, and snow peas

### Bowtie Pasta

Bowtie pasta tossed with broccoli, red peppers, spinach and a pesto cream sauce

### Mashed Potatoes

Mashed Yukon gold potatoes, cream, and whole butter

### Roasted Potatoes

Baby red bliss potatoes baked with cracked pepper, sea salt, herbs and olive oil

### Potato Cakes

Crisp cakes made from grated russet potatoes, sautéed mushrooms, and onion

### Potato Croquets

Mashed potatoes rolled in panko bread crumbs and fried

### Scalloped Potatoes

Russet potatoes baked with cream, onion and thyme

## VEGETABLES

### Umbrian Vegetables

Grilled vegetables drizzled with olive oil and balsamic reduction

### Steamed Vegetables

Fresh seasonal vegetables steamed and topped with herbed butter

### Spinach Salad

Baby spinach topped with sliced strawberries, red onion and mushrooms. Honey poppy seed dressing

### Cesar Salad

Romaine hearts tossed with croutons, tomatoes, red onion, cucumber, and parmesan cheese

### Mixed Green Salad

Baby greens topped with onion, cucumber, tomatoes, shaved onion, and house vinaigrette

### Harvest Salad

Baby greens topped with dried cranberries, goat cheese, tomatoes, candied nuts

### Sautéed Spinach

Baby spinach sautéed with garlic and onions

### Mango, Jicama, and Corn Salad

Baby corn tossed with fresh Jicama and mango and spicy vinaigrette

### Roasted Pepper

Grilled peppers marinated with balsamic, olive oil and herbs

### Grilled tomatoes

Tomatoes slowly roasted with olive oil & herbs

# Hot Lunch Entrees

## Beef

### **Beef with Thai Noodles Hot or cold**

Tender strips of beef, marinated and stir fried with julienne carrots, red peppers, bean sprouts, celery, green onions, and topped with chopped peanuts.

\$14 per person with salad

### **Stuffed Flank Steak**

Flank Steak pounded thin and rolled with a filling of sautéed spinach, red peppers, red onions and cheese.

Served with a Red Pepper Jus

\$15 per person with 2 side dishes

### **Grilled Flank Steak with Mango Tropical Salsa**

Grilled marinated flank steak, sliced thin and topped with a tropical mango salsa.

\$15 per person with 2 side dishes

### **Beef Bourguignon**

A classic French Bistro dish of beef slowly simmered in a rich red wine sauce and garnished with root vegetables, mushrooms and lardoons of thick country bacon.

\$14 per person with bread and salad

### **Beef Romanoff**

A traditional Russian dish of beef slowly cooked in a delicate sherry cream sauce, garnished with mushrooms, and buttered egg noodles.

\$14 per person with bread and salad

### **Strip Steaks**

Grilled medallions of New York strip served with a mushroom jus, or mango salsa, or a brandy cream sauce.

\$15 per person with 2 side dishes

### **Linguine Bolognese**

Beef slowly simmered with cream, tomatoes, garlic and onions. Served over linguine

\$13 per person with bread and 1 side dish

### **Persian Stuffed Tomatoes**

Large tomatoes stuffed with ground lamb, beef, and rice.

\$13 per person with 2 side dishes

# Chicken

## Chicken Marsala

Seared Chicken topped with a mushroom and Marsala cream sauce. Served with potatoes or pasta  
\$13 per person with salad

## Chicken Picata

Seared chicken baked with a delicate butter sauce and garnished with chopped tomatoes, capers, and fresh lemon zest. Served with pasta.  
\$13 per person with salad

## Lemon Chicken

Grilled marinated chicken breast served with a light lemon cream sauce. Served with pasta.  
\$13 per person with salad and bread

## Stuffed Shells

Giant pasta shells filled with a blend of cheese, chicken, mushrooms, spinach and onions. Three shells per serving (vegetarian option available)  
\$13 per person with salad and bread

## Chicken Penne Pasta

Grilled chicken tossed with penne pasta, sautéed mushrooms, tomatoes, and a cream sauce  
\$13 per person with salad and bread

## Chicken Pot Pies

Hearty chicken stew with Yukon potatoes, baby carrots, pearl onion, mushrooms and celery. Topped with a flaky pastry crust

## Chevre Stuffed Chicken Breasts

Whole chicken breasts stuffed with goat cheese, mushrooms, onion and fresh herbs. Seared, baked and sliced. Served with a rich demi glace.  
\$13 per person with 2 side dishes

## Prosciutto and Mushroom Stuffed Chicken Breasts

Whole chicken breasts stuffed with mushrooms sautéed with Prosciutto. Seared, baked, and sliced. Served with a rich demi glace.  
\$13 per person with 2 side dishes

## Chimi Churi Chicken

Chicken legs and breasts marinated in a spicy Argentinean pesto sauce and grilled over a wood fire. Served with a mango salsa.  
\$13 per person with 2 side dishes

## Whole Roasted Chickens

Whole roasted organic chicken seasoned with lemon, rosemary, thyme, and herb butter. Served with natural jus.  
\$13 per person with 2 side dishes

## Coq au vin

A classic French bistro dish. Chicken marinated in red wine and slowly braised. Served with root vegetables.  
\$13 per person with 2 side dishes

# **Pork**

## **Musuman Curry**

Slices of tender chicken tossed with carrots, potatoes, and a light coconut curry.  
\$13 per person with 2 side dishes

## **Individual Pork Wellingtons**

Pork medallions topped with a mushroom pate and baked in a flaky puff pastry shell. Served with pork jus.  
\$15 per person with 2 side dishes

## **Stuffed Pork Loin**

Tender pork loin filled with cornbread stuffing. Baked and sliced. Served with a cherry pork jus.  
\$14 per person with 2 side dishes

## **Cuban Pork**

Slow cooked Cuban spiced marinated pork roast.  
\$14 per person with 2 side dishes

## **Pork with Red Curry Sauce**

Tender pork medallions seared and baked with a light coconut and red curry sauce.  
\$14 per person with 2 side dishes

## **Pork Tenderloin with Roasted Garlic**

Pork tenderloins seared with roasted garlic. Served with natural pan juices  
\$15 per person with 2 side dishes

## **Persian Lamb Shanks**

Whole Australian lamb shanks slowly braised with caramelized onions. Served with dilled rice  
\$14 per person with salad and bread

## **Italian Lamb Shanks**

Whole Australian lamb shanks slowly braised with carrots, celery, and onions. Served with baby lentils  
flavored with orange zest, garlic and parsley  
\$14 per person with salad and bread

## **Lamb Stew with Celery**

A traditional Persian stew tender leg of lamb braised with tomatoes, caramelized onion, and celery. Served with  
rice  
\$13 per person with salad and bread

## **All seafood is market priced**

### **Wasabi Crusted Salmon**

Filletts of salmon seared, glazed and crusted with a crunchy Wasabi crust. Served with an orange butter sauce.

### **Red Pepper Glazed Salmon**

Seared salmon glazed with a sweet and spicy red pepper glaze