

Danielle's Back East BBQ

And more than you thought

Catering Menu

(360) 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 1000, 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 multiple Heads of State.

We look forward to exceeding your expectation

BBQ Menu

All of our BBQ is slow smoked over a blend of hardwoods
Served Green Salad, Hushpuppies, Black Bean & Corn Salad
and a classic side dish

Texas Smoked Beef Brisket

Served with 1 classic side dish
\$11 per person with salad

Brisket & Smoked Pork Loin

Served with 1 classic side dish
\$15 per person with salad

Carolina Smoked Pork

Served with 1 classic side dish
\$10 per person with salad

Brisket & Carolina Pulled Pork

Served with 1 classic side dish
\$13 per person with salad

Smoked or Jerked Chicken

Served with 1 classic side dish
\$10 per person with salad

Jerked Chicken & Beef Brisket

Served with 1 classic side dish
\$13 per person with salad

Smoked Pork Loin (“ribs”)

Boneless pork loin, all the flavor
without the mess, served with 1
classic side dish
\$11 per person with salad

Smoked Pork Loin & Jerk Chicken

Served with 1 classic side dish
\$13 per person with salad

Classic Side Dishes

Herbed Pasta Salad My Mom’s Potato Salad

Extra sides \$1.50-\$2 per person

Lemonade or Iced Tea \$1 per person Coffee \$2 per person

All Buffets come with compostable plates, forks, and napkins

“Porcelain” disposable plates, napkin rolls \$1.50 per person

***An 18% Catering fee covers use of all of our buffet service equipment “From Tables to Tongs”
3 hours of service, 1 hour prior to meal time, 2 hours of serve time, including clearing tables of our compostable plates

***Balance due day of. After Dinner, however before speeches and dancing is greatly appreciated

***We are an old school and do not believe in adding a gratuity before we have had a chance to serve you and your guests

Fancy Side Dishes \$2

STARCHES

Steamed Basmati Rice

Garnished with saffron and butter

Wild Rice Pilaf

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

Mac And Cheese

Cavatappi pasta with our creamy cheese sauce

Mushroom Pasta

Cavatappi pasta tossed with cream, sautéed wild mushrooms, and snow peas

Beans & Rice

With sautéed pepper, onion, whole cloves of roasted garlic served with steamed rice

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

Scalloped Potatoes

Yukon potatoes baked with cream, onion and thyme

VEGETABLES

Umbrian Vegetables

Grilled vegetables drizzled with olive oil and balsamic reduction

Watermelon Tomato Salad

Multi coloured baby tomatoes mixed with diced watermelon in a basil dressing

Spinach Salad

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

Caesar Salad

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

Harvest Salad

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

Mango, Jicama, and Corn Salad

Baby corn tossed with fresh Jicama and mango and spicy vinaigrette

Grilled tomatoes

Tomatoes slowly roasted with olive oil & herbs

Other Entrees

Beef

Beef Bourguignon

A classic French Bistro dish of beef slowly simmered in a rich red wine sauce and garnished with root vegetables, mushrooms and lardons 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

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

Chimichurri Chicken

Chicken legs and breasts marinated in a spicy Argentinian 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 (50 person minimum)

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

\$18 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

\$18 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 when available