

Danielle's Back East BBQ

And more than you thought

Catering Menu

(360) 599-4130

Food Truck Catering (360 746-8700)

Danielle's Catering

Catering is 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 YOUR CHOICE of either

Mom's Potato Salad OR Herbed Pasta Salad

Additional sides may be added for a fuller Buffet

Single Meat Plates

Texas Smoked Beef Brisket

\$14 per person

(Brisket carved at Buffet)

Carolina Smoked Pulled Pork

\$12 per person

Smoked or Jerked Chicken

\$12 per person

Smoked Pork Loin ("Ribs")

Boneless pork loin, all the flavor without
the mess \$12 per person

Combo Meat Plates

The Moreau (our most popular)

Brisket & Carolina Pulled Pork

\$16 per person

(Brisket Carved at Buffet)

Brisket & Chicken

\$16 per person

Brisket Carved at Buffet

Smoked Pork Loin & Chicken

Chicken \$15 per person

Three Musketeers

Brisket, Pulled Pork, Fried Chicken
(only Available with Truck Catering)

\$19 per person

All Above prices are for DROP EVENTS

For Full Service Catering Events

An 18% Catering fee is added which includes A Staff Member*
Setup of buffet and all service equipment "From Tables to Tongs"
3 hours of service, 1 hour of Buffet setup, 1 hour of Buffet serve time, and 1 hour of
clearing our compostable plates and break down of the buffet

** Rented/ China plate clearing, scraping, stacking \$1 extra pp

*amount of staff at an event is based on headcount

Extra staff/ second line cost \$200

The Great Big Trendy Food Truck Catering Experience+

(Just Remember full Service Catering is Way Way Cheaper)

Added 50% service fee based on food cost

Travel Cost \$150 per hour outside of Bellingham Metro Area each way
FRIED CHICKEN & BATTERED FRIES are only available with truck catering

Fancy Side Dishes \$3

STARCHES

Mac And Cheese

Cavatappi pasta with our creamy cheese sauce

Battered French Fries

(ONLY With Truck Catering)

Steamed Basmati Rice

Garnished with saffron and butter

Wild Rice Pilaf

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

Mushroom Pasta

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

Beans & Rice

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

Mashed Potatoes

Mashed Yukon gold potatoes, cream, and whole butter

Roasted Potatoes

Baby potatoes baked with cracked pepper, sea salt, herbs and olive oil (venue dependant)

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 \$1.50(subbed for Green)

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

Caesar Salad \$1.50(subbed for Green)

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

Harvest Salad \$1.50(subbed for Green)

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

Mango, Jicama, and Corn Salad

\$1.50(subbed for Bean & Corn)

Baby corn tossed with fresh Jicama and mango and spicy vinaigrette

Grilled Tomatoes

Tomatoes slowly roasted with olive oil & herbs

Other Entrees

Chicken

Chicken Marsala

Seared Chicken topped with a mushroom and Marsala cream sauce. Served with potatoes or pasta
\$16 per person per person with bread and salad

Lemon Chicken

Grilled marinated chicken breast served with a light lemon cream sauce. Served with pasta.
\$14 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)
\$14 per person with salad and bread

Chicken Penne Pasta

Grilled chicken tossed with penne pasta, sautéed mushrooms, tomatoes, and a cream sauce
\$14 per person with salad and bread

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.
\$16 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.
\$16 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.
\$14 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.
\$15 per person per person with bread and salad

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. With potatoes or egg noodles
\$15 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

Linguine Bolognese

Beef slowly simmered with cream, tomatoes, garlic and onions. Served over linguine
\$14 per person with bread and salad

Persian Stuffed Tomatoes

Large tomatoes stuffed with ground lamb, beef, and rice.
\$14 per person per person with bread and salad