

Daniel Catering

323-841-4923 · Danielcuisine.com

Hors D'oeuvres \$15 per person

Thai Chicken Satè w/ Peanut sauce, Crushed peanuts and scallion

Falafel balls w/ Tahini

Warm Mushroom Soup served in a vodka shot glass

Grilled Vegetables on a skewer w / Balsamic Glaze

Tuna Tartare with mango and cilantro Served on a chinese spoon

Indian Paratha w/ Tomatoes Salsa

Beef Kabob skewers w/ mint sauce

Buffet style Dinner \$40 Per person

Beef Fajitas with red bell pepper, guacamole, salsa and flour tortillas

Grilled Chicken w/ Chimichurri and Mango salsa

Salmon with white wine and capers

White Basmati Rice

Potatoes Gratin - Thin sliced potatoes baked w/ parmesan and Cream sauce

Tri Color Tortellini with pesto sauce and cherry tomatoes

**Grilled Vegetables: Eggplants, Red bell pepper, Zucchini, Yams,
cauliflower, Broccoli and red onion w/ balsamic glaze**

Asian Cabbage salad w/ mint and ginger dressing and sesame crunch

**Cobb Salad w/ Romaine lettuce, Diced tomatoes, Cucumbers, Beans, Olives and Artichoke hearts
w/ honey mustard vinaigrette**

Japanese Cucumber salad with pickled ginger and black sesame

Dessert \$15 per person

**A beautiful rich buffet of Seasonal Fruits, Wedding Cake, assorted dessert and one bite bars like
pecan , raspberries, oreo cheese cake etc.**

Sit Down Dinner \$50 Per person

First: Mix Green Salad w/ Candied pecan and cranberries dressing

Second: Roasted Chicken Breast OR Baked Salmon ON Tri Color Couscous with pesto sauce and cherry tomatoes, Sauteed Zucchini and Carrots

Dessert: Chocolate Lava Cake with Warm chocolate and berries