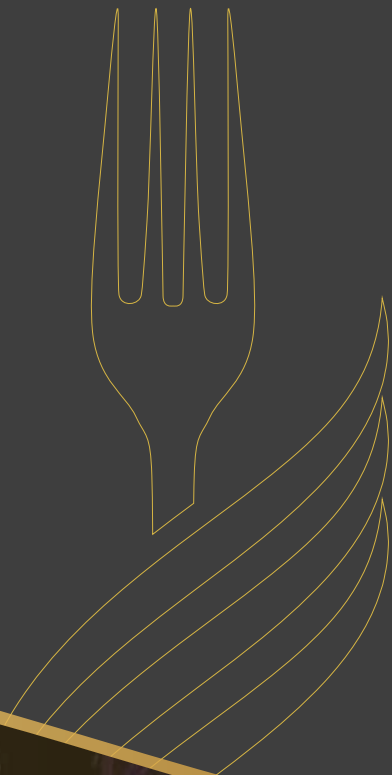


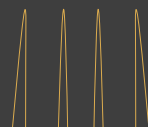


Chef Daniel

# CATERING



Menu  
By **Chef Daniel**



# Chef Daniel Catering

“

*Best ingredient always for you  
Mastering the art of cooking  
Never before... delicious*

”



**CHEF DANIEL CATERING**

**954-667-9026**

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## About us

*Chef; Daniel E Brooks Sr., always start with the freshest Ingredients, to create that one and special meal for your Event.*



Chef Daniel Brooks

Chef Daniel has been in the kitchen from the day his grandmother put him in a chair and told him to clean the collard greens, not knowing; this was the start of the freshest ingredient for their meal. In 2004 Chef Daniel purchase his first café; Granny's Golden Oven, across the street from a hospital that wanted to eat health. Chef Daniel included salad, roasted turkey breast, soup and a slice of gourmet pound cake on his menu. The business grew where the Military ask, if he would serve their new recruits' lunches; five days a week that lasted for 10 years. Chef Daniel started craving for more, he ventures off working under many Fine dining restaurant, high – end caterer, executive chef and then completed a degree in culinary Arts.

Chef Daniel Brooks has mentor under many high-end professional Catering Chefs. Chef Daniel believed; if there a way to bring together years of experience in creating that one dish, under one banner to deliver a high quality, food and service to all types of different cultural Cuisines which was the start of Chef Daniel Catering.

To provide a service that will meet the culinary needs for a group of 20 or more which is known as catering to a venue, private home, destination, yacht, banquet hall or other type of events that will need some type of culinary cuisines, catering.

Chef Daniel Catering have built an association of skilled, Professional Chefs that specialize in different and authentic cuisines. With-in south Florida the cultural cuisines expend from community to community, Chef Daniel catering working as an association of Chefs allow us to offer customer the best catering service to all type of cultural cuisines, creating that authentic dish by the best skilled, professional chef in the south Florida area.



1437 Powerline Rd,  
Pompano Beach, FL 33069



*Fruit tree  
Over 300 pieces of fruit*

## *Meal / Ala-cart*

- ◆ **Appetizers**
- ◆ **Salad**
- ◆ **Side**
- ◆ **Main Entrees**
- ◆ **2nd Entrée**
- ◆ **Ala Cart Servers**
- ◆ **Premium Cut Meats**
- ◆ **Pastry Chef**
- ◆ **Specialty Meals**

*Chef Daniel Catering*

*Ala Cart services ,You are not box into a Menu  
We will build one just for you!!!*













## APPETIZERS

- Vegetable Sushi Roll
- Mardi Gras BQ Meatballs
- Deviled Eggs
- Fried Mac & Cheese/Bacon
  
- Bruschetta/ Basil & Tomato/Avocado & roasted cherry Tomato/mozzarella & heirloom tomato
- Spinach Artichoke Bread Bowls & heirloom tomato
- Spinach Cheese balls
- Carrots in a Blanket
- Griot & Pikliz Bites (Haiti Fried Pork)
- Mini Crab Cakes
- ANTIPASTO Bites
- Mini Chicken skewers
- Filo Jerk Chicken Cups
- Filo Chicken Enchilada Cups
- Bacon Wrapped Asparagus
- Avocado toss chicken on wonton cracker
- Shrimp/ avocado Bites
- Chili Line Shrimp Cups
- Mini Taco
- Mini Chicken Empanadas
  
- Chicken Quesadillas
- Specialty Slider ( veggie Burger, ham & Cheese,
- Beef Burger, Turkey burger, Pull BQ Pork )









◆ **SALAD: CHOOSE ONE**

- Sun dried roasted tomato pasta salad
- Garden Salad
- Toss Caesar Salad
- Greek Salad
- Tri-Color Pasta Salad
- Brazilian Chicken salad ( Salpicao de frango)
- Mediterranean Chickpea Salad

◆ **SIDES CHOOSE TWO**

- Roasted Potatoes
- Chef Blend Veggies
- Roasted baby red potato
- Butter Corn
- Lemony Herb Couscous
- Chef Quinoa & Spinach Blend
- Rice & Peas
- Herbs Butter Noodles
- Spanish Yellow Rice
- Penne Pasta/Tomato Basil Sauce
- Grilled Green Beans
- Djon Djon Rice
- Red Beans and Rice
- Tostones
- Sweet Plantains
- White Rice /Cilantro
- Roasted Honey glazed Carrots
- Mojo Onions & Yuca
- Garlic Mashed Potatoes
- Oven Roasted Zucchini & Squash

Chef Signature Sides  
Grilled Mediterranean Vegetables  
Twice Baked Potato  
Bang Bang Cauliflower or roasted Cauliflower  
Mac & Cheese  
Roasted Brussels Sprouts  
Grilled Sweet Corn on the cob







## *Entrees: Choice of Two 50/50*

Fried or Grilled Thai Chicken Skewers  
Grilled Blacken Chicken Breast  
Roasted Garlic Lemon Pepper Chicken breast  
Roasted Chicken /breast or Bone-in  
Chef Italian Chicken Marsala/ butter noodles  
Crispy creamy cordon bleu  
Fried or Grilled Chicken Skewers  
Grilled Thai Chicken Skewers  
Baked Picante Chicken  
Grilled tequila Line Chicken  
Balsamic Glazed Chicken  
Islands Style Jerk Chicken  
Curry Chicken  
Honey Sriracha Chicken  
Arroz Con Pollo

### ◆ **Fish**

Season Grilled Fish  
Herbs Crested White Fish  
Cajun Grilled Fish  
Roasted pepper & Red Onion Fish  
Rosemary & Roasted Garlic White Fish

### ◆ **Pork**

Cilantro Line herb crusted stuffed pork tenderloin  
Pork Loin with Cranberry sauce  
Grilled Smothered pork chops  
Pork Marsala with mushroom

### ◆ **Pasta**

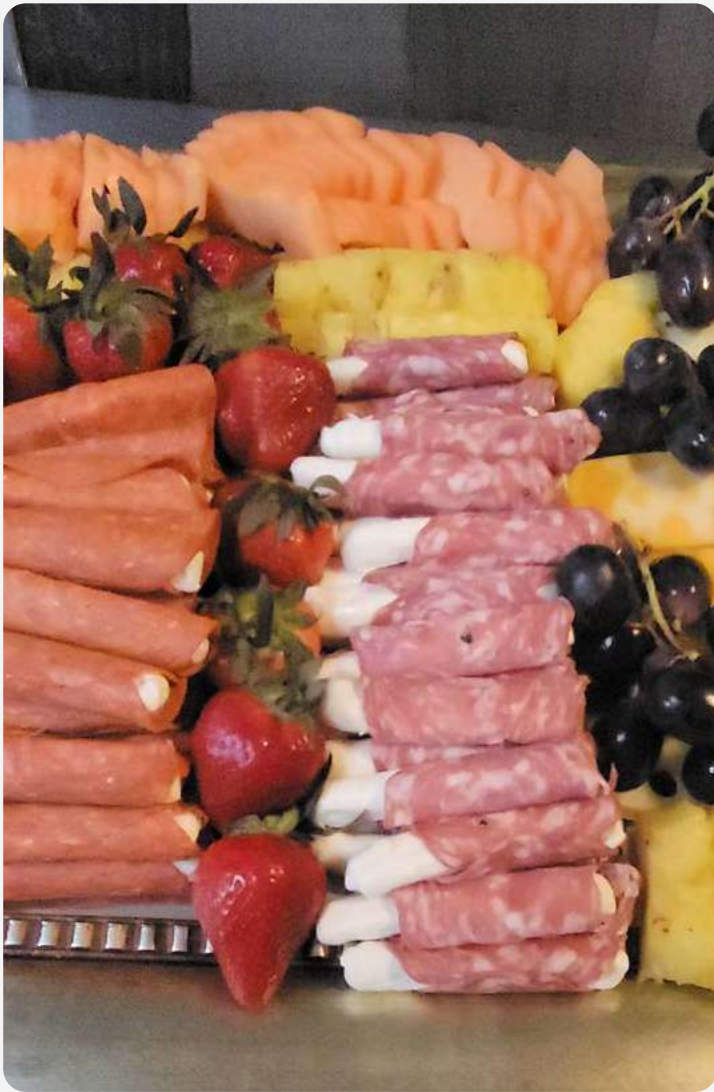
Italian Sausage & Pasta  
Italian Baked Chicken & Pastina  
Chicken Florentine Pasta  
Rigatoni Bolognese  
Chicken Alfredo  
Chicken Lo Mein  
Chinese Orange Chicken  
Chicken Fried Rice













## Premium Cut Meats @ Market Price

### ● Prime Rib

Beef Tenderloin  
Ox Tail  
NY Strip Hand Cut Steaks  
Beef Wellington  
Salmon Wellington  
Jumbo Shrimps  
Fresh Hand-cut Salmon



### ● Signature Cut Meats

Roast Beef  
Red Snapper  
King Fish  
Sirloin Steak  
Large Shrimps

### Chef Carving Stations

Chef signature roast beef  
Honey glazed roasted ham  
Butterball roasted Turkey breast  
Chef Sushi Bar  
Dragon Roll  
Spicy tuna roll  
Shrimp Tempura roll  
California roll  
Cucumber roll  
Other Shrimp Cocktail ice Sculpture













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*China Setup Includes; Chargers, China plates, Silverware, Champagne or Water goblets, Salad plates. Cloth napkins and Table set up.*







CHEF DANIEL CATERING

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*We believe in good - Quality & Fresh food.  
□ Always starting with the freshest ingredients. □  
Chef Daniel  
Thank You!*



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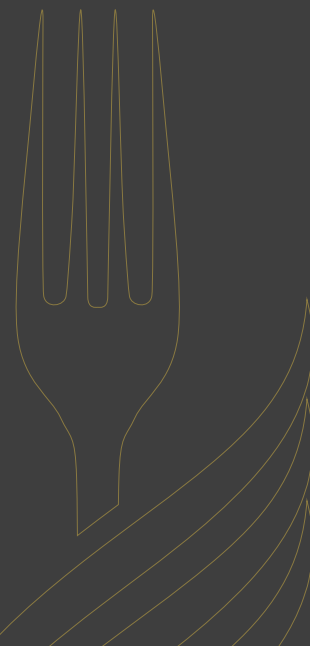


Contact Us

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Our commercial kitchen is located:  
inside Genesis Events 1437 S Powerline Rd,  
Pompano Beach, FL 33069

[www.chefdanielcatering.com](http://www.chefdanielcatering.com)



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By **Chef Daniel**