

## Thai Menu

### Starters

**Chicken Satay** Thai marinated chicken threaded on skewers grilled and served with creamy peanut dipping sauce

**Thai Style Beef Jerky** Slow roasted strips of marinated sirloin threaded on skewers grilled and served with a jalapeno salsa Verde dipping sauce

**Baked Crab Rangoon** Cream cheese, crab meat, green onions baked and served warm in wonton wrappers

**Siracha and Cilantro Shrimp Cocktail** Grilled and Chilled shrimp tossed in a cilantro and lime glaze topped with a drop of Siracha

**Cucumbers Cups with Crab and Shrimp** Bite size cucumber cups stuffed crab, shrimp, onion and jalapeno in a creamy ginger soy glaze with a radish garnish

**Spring Rolls with Siracha** Rice Paper Stuffed with julienned carrots, cabbage, rice noodles, and chicken or shrimp with a drop of Siracha hot sauce. Served with a sweet peanut dipping sauce

**Ginger Soy Grilled Chicken Lettuce Wrap** Chicken, Radish strips, cabbage, shredded carrots, Green Onion and Ginger soy glaze

### Salads

**Asian Chop** Greens, red pepper, carrots, sprouts, cucumber, Napa cabbage, black sesame seeds in an Asian vinaigrette

**Cucumber** Cucumbers, basil, green onions, red chilies, and shallots tossed in a tangy Thai dressing

**Mandarin** Crisp greens, mandarin segments, celery, almonds, and green onions in orange vinaigrette

### Rice and Sides

**Siracha Fried rice** Onion, jalapeno, green onion, egg and Siracha

**Basil Fried Rice** Stir fried sweet basil, onion, carrot, peas, and green onion

**Asian Veggies** Baby corn, red peppers, carrots, Bok Choy, peapods, and mushrooms and garlic

**Pad Thai Noodles** Napa cabbage, peanuts, egg, sprouts, lime, cilantro green onions and rice noodles

**Spicy Pad Thai Noodles** red pepper, egg, snow peas, red chilies, cilantro, green onions & rice noodles

### Entrees

**Pineapple Steak Kabobs** steak, pineapple, portabellas, and peppers in a ginger teriyaki sauce

**Chicken Stir Fry** Chicken breast stir fried with Asian Vegetables with a sweet and spicy orange sauce.

**Chili Shrimp Stir Fry** Shrimp sautéed with Asian vegetables in garlic chili sauce

**Asian Chicken Noodle Bowl** Ginger-lemon grass broth, Chinese noodles, edamame, bok Choy, chicken, Shiitake shrooms, and cilantro.

### Curries

**Coconut Chicken Curry**

**Beef Vindaloo**

**Chicken Tikka Masala**

**Chicken Byrani**

## Latin Influenced Menu

### Starters

**Quesadillas** -Chicken, jack cheddar cheese, and Pico de gallo in a buttery tortilla grilled to perfection.

**Beef and Chorizo Pita pockets** Ground beef & chorizo cooked in a green Chile sauce stuffed in a pita pocket & topped with Monterey cheese tomatoes and sour cream

**Mini tacos** Taco seasoned ground beef or chicken with melted jack cheddar cheese

**Chips and Salsa Trio** Pico de Gallo, Pineapple salsa, and Black bean corn salsa

**Shrimp Cocktail** – served with avocados and a gazpacho dipping sauce

### Salads

**Santa Fe Salad** Crisp greens tossed in cilantro lime vinaigrette topped with Pico de gallo, avocados, shredded jack cheddar cheese and crispy tortilla strips

**Verde potato salad** Red potatoes, garlic, green onion, and Jalapenos in a creamy cilantro lime dressing

**Tomato and avocado salad** Layers of tomatoes, avocados, red onions drizzled with lime cilantro vinaigrette

### Sides

**Cilantro Rice** – basmati rice tossed in a cilantro, jalapeno, onion, and garlic purée

**Refried beans** – with Serrano chilies bacon garlic and onion

**Black Beans** – cooked with garlic, cayenne and onion with a smooth and creamy texture

**Avocado Crab** -Avocado, Crab Meat, green onions, Cilantro, & red Onions in a lemon vinaigrette

### Entrees

#### Avocado Chicken Pita Pockets

Pulled chicken cooked in a mild enchilada sauce stuffed in a pita pocket and topped with fresh avocado, a hint of lemon, and a pineapple salsa

#### Fish Tacos

Fresh cod seasoned with fresh lime juice and southwest spices baked to flaky perfection and wrapped in a soft taco shell with mango salsa and Baja cream.

#### Chicken Enchiladas

Cumin seasoned pulled chicken and corn cooked in a mild red enchilada sauce stuffed in corn tortillas with a Monterey cheddar melted over the top

#### Beef Tortillas

Shredded Slow cooked chicken or Beef, or combo in tomatillo sauce served hot with soft and hard tortillas, raw onions, cilantro, and lime

#### Margarita Chicken

Grilled Lime & Tequila Marinated Chicken garnished w/ a Pico de Gallo

#### Mixed Paella

Chicken, Chorizo, and Shrimp seasoned in smoked paprika, chili powder, and cumin with rice, peas, peppers, tomatoes, onion and garlic

### Fajita Buffet Dinner Packages

\*Please Refer to the “All Inclusive” Page for Details

Chicken Fajita's, Beef Fajita's, Chicken and Beef Fajita's

Accompanied by:

Flour Tortillas

Grilled Peppers and Onions

Created by Catering by Dani

Danielle Booth 2008

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*Santa Fe Rice and Beans  
Shredded Cheddar and Pepper Jack Cheese  
Fresh Jalapenos  
Mild and Spicy Pico Di Gallo  
Sour Cream*

## *Mediterranean Influenced Menu*

### *Starters*

#### ***Sundried Tomatoes Hummus***

*Garlic, sundried tomatoes, and fresh herbs blended in a chickpea hummus. Served with warm pita bread*

#### ***Mediterranean Cheese Dip***

*Feta Cheese Sun dried tomatoes and capers served with crackers*

#### ***Spanikopita Triangles***

*Spinach and feta Cheese in a phyllo dough baked and served warm*

#### ***Greek Bruschetta***

*Toasted French baguette topped with vine-ripened tomatoes, feta cheese Kalamata olives and red onion.  
Drizzled with olive oil and balsamic*

#### ***Lamb and rice filled cherry tomatoes***

*Bite size cherry tomatoes filled with seasoned lamb and rice balls topped with a small dollop of tzatziki  
Sauce*

#### ***The Mediterranean Platter***

*Hard Salami, Smoked Mozzarella and Provolone Cheese  
Italian Stuffed Mushrooms, Marinated Artichoke Hearts, Imported Olive Medley  
Vine Ripe Tomatoes topped with a Fresh Basil Vinaigrette.  
Grilled Ciabatta Bread, Champagne Crackers and Parmesan Butter*

#### ***Greek Olives and Peppers***

*Kalamata blend, garlic stuffed green olives, black olives, and Pepperoncinis*

### *Salads*

#### ***Antipasto Pasta***

*Rotini noodles, Pepperoni, Provolone, Tomatoes, Black Olives, Red Onions, and Pepperoncinis tossed in  
Italian vinaigrette*

#### ***Greek Green Salad***

*Romaine lettuce, tomato, cucumber, feta, Kalamatas, & red onion in a lemon & red wine vinaigrette*

#### ***Tabouli***

*Organic bulgur wheat, tomatoes, green onions, lemon juice, parsley and mint*

#### ***Greek Pasta Salad***

*Pasta shells, fresh veggies, feta cheese, Kalamata olives in a creamy Greek dressing.*

#### ***Cavatappi and Olives***

*Cavatappi Pasta with a lemon herb Olive oil, sun dried tomatoes, artichokes, olives, cucumbers & Feta*

### *Sides*

***Grilled vegetables***– zucchini, summer squash, carrots, onions, asparagus, & eggplant with garlic aioli

***Jeweled Couscous*** – lemon, almond, apricots and parsley

***Wild Rice Pilaf*** – combined with spinach, feta cheese, dried cranberries and almonds.



## *Entrees*

### ***Lamb pita pockets***

*Warm pita pockets filled with seasoned ground lamb and topped with Greek toppings and tzatziki sauce*

### ***Shish Kebabs***

*Chicken or beef marinated in Greek seasonings skewered with squash, zucchini, onion and potatoes grilled till tender and juicy*

### ***Sautéed Lemon Chicken with Artichoke Hearts***

*Chicken sautéed in a lemon chicken broth topped with capers and artichoke hearts*