Daddyz’ Kitchen

CATERING SERVICES
Service Options: Pick-up (no minimum); Delivery (Minimum 20 meals) ; or On Site (Minimum 50 meals)
Note: Our Catering Capacity is 250 meals/individuals or less

Entrée Choices:
Smoked Chicken Leg Quarters, Beef, Chicken Breast, Chicken Wings, Brisket, Goat, Lamb, and/or Cajun Fried Fish

SIDES
Fried Potato Wedges
Coleslaw (Creamy or Dry)
Sauteed Cali Blend Veggies or Salad
Baked Mac & Cheese
Seasoned Rice

CONTACT US
Phone: 682-308-6378 or Chef “B” at 682-233-0559
Email: daddyz@humafait.org
MENU PRICING

CHICKEN LEG QUARTER w/ 2-Sides

➢ $8 per meal/individual or Minimum $250 w/25 meals included + $6 per meal over 25.

BEEF (Loin) or CHICKEN BREASTS w/ 2-Sides. Chopped or Whole Pieces (6-8 oz); Braised or Grilled and/or Smoked

➢ $10 per meal/individual or Minimum $250 w/25 meals included + $7 per meal over 25.
➢ Extra $2 per meal for Caribbean Chicken (Sweet & Spicy) w/vegetables and over Rice.

CHICKEN WINGS (sectioned) w/ 2-sides. Flavor Choices: Buffalo; Garlic; Mango-Habanero; BBQ

➢ $12 per meal/individual or Minimum $250 w/ 25 meals included + $8 per meal over 25.

BRISKET (Smoked) w/ 2-Sides

➢ $14 per meal/individual or Minimum $250 w/15 meals included + $12 a meal over 15.
MENU PRICING CONT.

GOAT or LAMB (Smoked or Slow Roasted/Braised) w/ 2-Sides. Note: spices may include curry, turmeric, and sage

- $16 per meal/individual or Minimum $250 w/10 meals included + $14 a meal over 10

CAJUN FRIED FISH (Swai or Tilapia) w/ 2-Sides

- $9 per meal/individual or Minimum $250 w/25 meals included + $7 per meal over 25.

“SEMI-ORGANIC”
WE ARE NONPROFIT & SEMI-ORGANIC

Proceeds of Daddyz’ Kitchen goes into the operation of Huma-Faith. Since April 2010, Huma-Faith is a 501 C 3 Nonprofit that provides Community/Transitional Housing, Support Services, and Inner-City Initiatives aimed to address homelessness, poverty, and food insecurities (www.humafait.org or Text “faith” to 55741). Donations are welcomed, appreciated, and can be made at: www.humafaitdonate.org

In as much as possible, majority of ingredients are organic; however, we’re not able to be 100% organic due to need to keep our menu affordable to low-income communities and to support our free food distribution to those in need.