





Chef Daniel Catering

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

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



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.

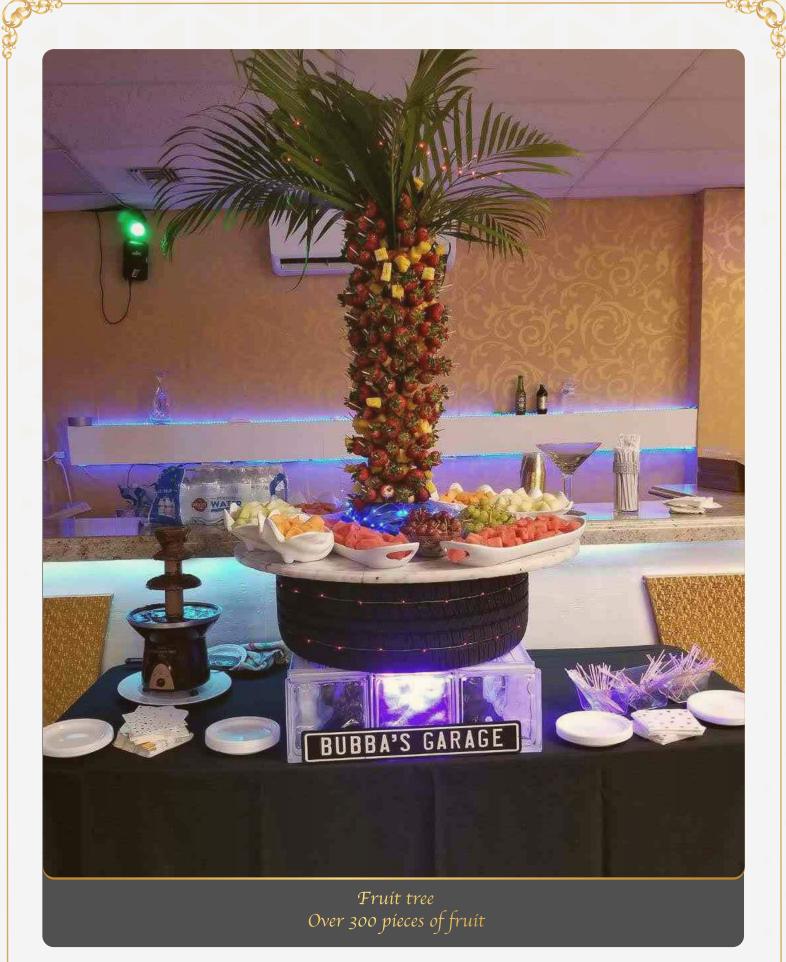
Chef Daniel Brooks has mentor under many high-end professional Catering Chefs. Chef Daniel believed; if there a way to bring together years of experience in creating that one dish, under one banner to deliver a high quality, food and service to all types of different cultural Cuisines which was the start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



Pompano Beach, FL 33069



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!!!





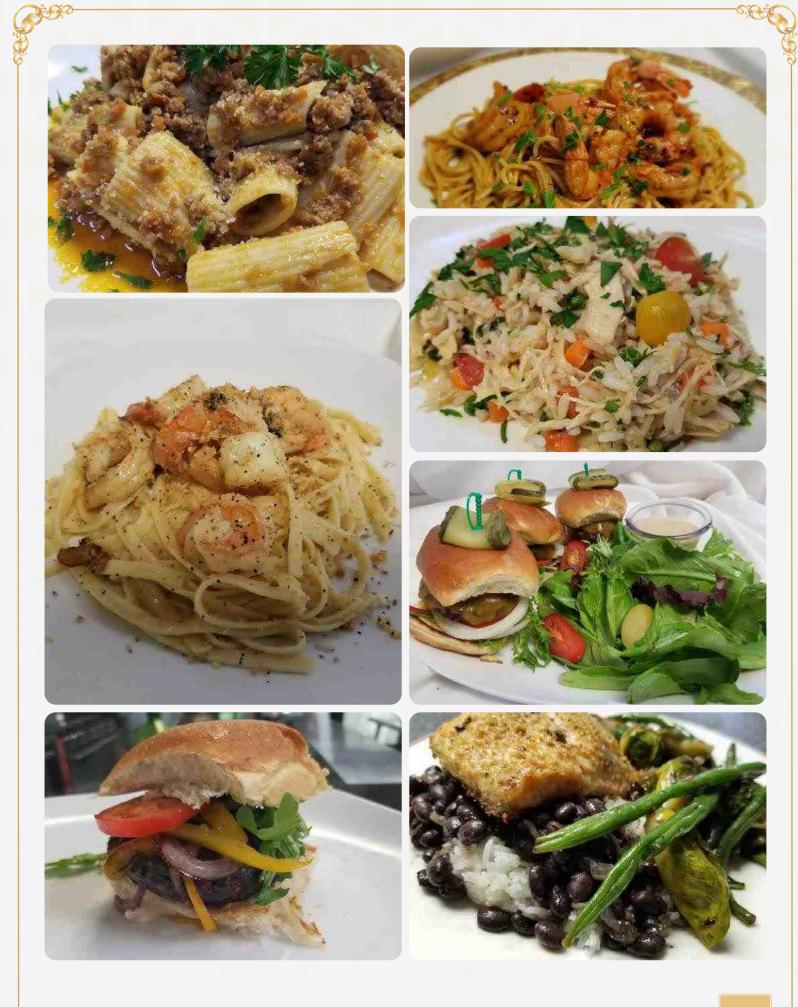


















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APPETIZERS

- 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)











Č Lestas

SALAD: CHOOSE ONE

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

SIDES CHOOSE TWO

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













Brown-

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









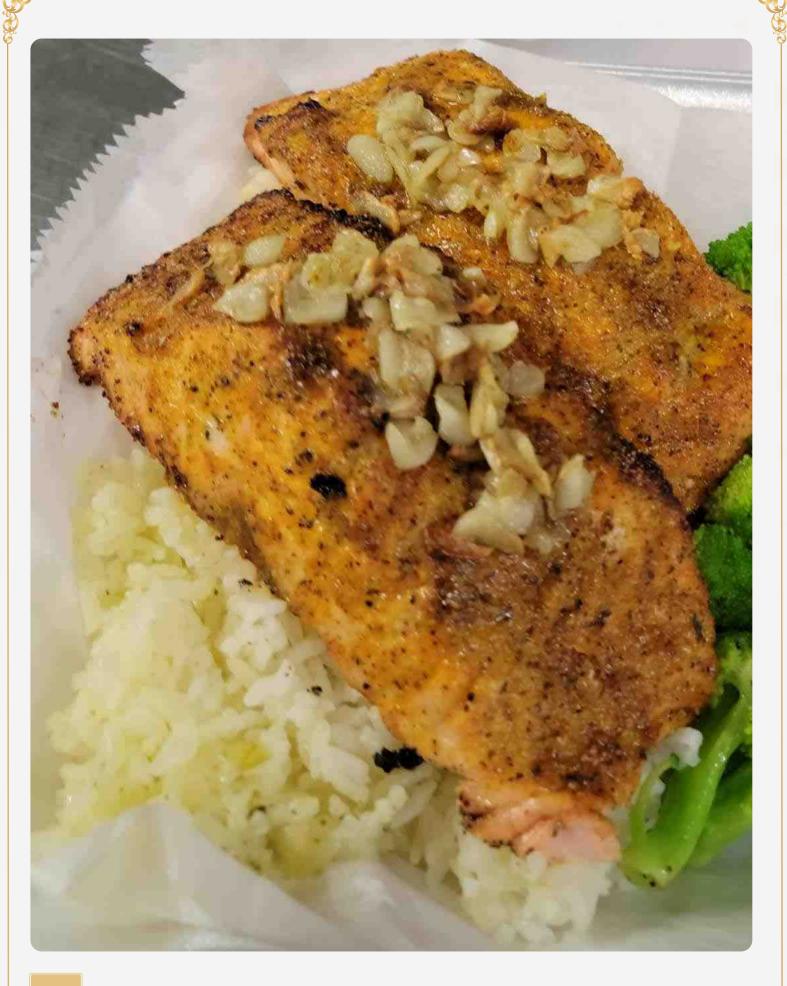






















Ben-

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



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

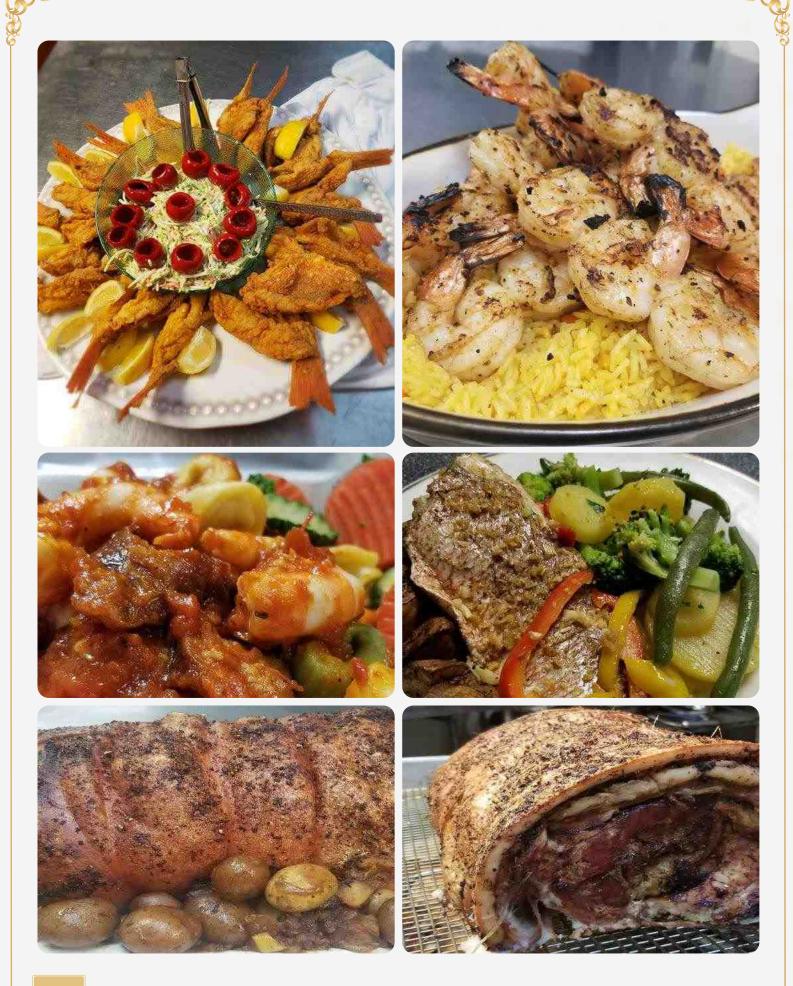
Other Shrimp Cocktail ice Sculpture















Chína Setup Includes; Chargers, Chína plates,Sílverware,Champagne or Water goblets,Salad plates. Cloth napkins and Table set up.

























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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