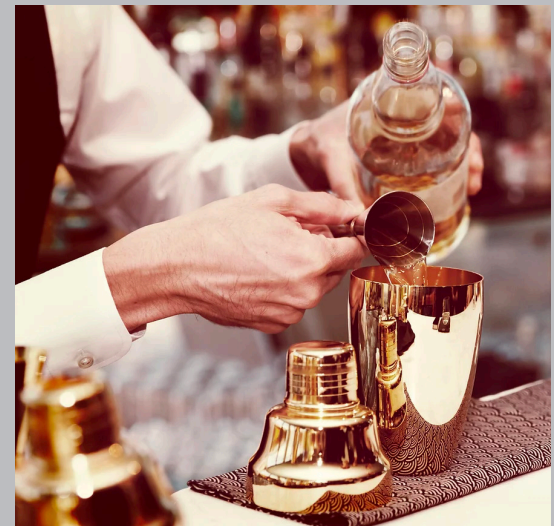


DANIEL REED

CATERING | EVENTS



Our City Your Way

Our goal is to provide you with superior catering and contribute to a flawless experience worth remembering. Whether an intimate cocktail party at home or a large destination event – we have you covered. We take pleasure in creating a totally bespoke experience: Cutlery, glassware, linens, fresh flowers – no request is too big or small. Just ask.

A DANIEL REED COMPANY

CANAPÉS & HORS D'OEUVRES

VEGETARIAN

Chilled Ratatouille,
Zucchini Round

Brunoises of Seasonal Vegetable,
Minted Pea Puree Tartlet

Cucumber & Watermelon
Carpaccio

Tomato, Chevre,
Arugula Crostini

Bamboo Steamed Bliss Potato,
Ricotta, Pomegranate

Golden Squash Cup,
English Pea Salad

Stone Ground Grit Crouton,
Pimento Cheese Whip

SEAFOOD

Crispy Polenta & Shrimp

Jumbo Lump Crab Cake,
Spicy Tartar Sauce

Miniature Maine Lobster Rolls

Pepper Crusted Tuna, Tomato Jam

Asian Shrimp Skewers,
Cashew Vinaigrette

Local Lump Crab Croquettes,
Sweet Onion Marmalade

Smoked Local Whitefish Tartlet

Roasted Onion & Lobster
Salad Lollipops

Shrimp & Crab with
Pastry & Curry

Bamboo Steamed Potato with Caviar

Chilled Tuna Tartlet,
Wasabi Mayo & Tobiko

CHICKEN

Grilled Chicken Satay,
Peanut Sauce & Pomegranate

Roasted Chicken Meatball Skewers,
Papaya Glaze

Cochin Chicken Mousse Tartlet,
Berry Soubise

Roasted Chicken & Polenta,
Cranberry Chutney

Chicken & Collard Greens Tartlet,
Creamed Corn Compote

Southern Chicken Fry Tartlet,
Sweet Corn Compote

Roasted Chicken & Kale Dumplings,
Soy Sauce

Cochin Chicken Biscuits,
Dressing & Apple Glaze

BEEF | PORK | GAME

Beef Tartare Tartlet,
Peppered Jam

Crispy Pork Satay,
Compressed Melon

Colorado Lamb Satay,
Citrus Confit

Southern Pork Meatball,
Meyer Lemon Glaze

Crispy Duck Confit Crouton,
Lingonberry Jam

Roasted Tenderloin with
Wild Mushroom & Shallot Crisp

Roasted Quail Breast,
Tapenade & Sesame

Grade A Foie Gras Mousse en Croute

Roasted Squab, Blistered Grapes

Muscovy Duck Pate,
Croutons & Caramelized Shallots

All pricing subject to 24% service charge and 7% sales tax.

COURSED MEALS

See following pages for selections.

Additional courses available, \$10 per person

THREE-COURSE

soup/salad

–

entrée

–

dessert

89 per person

THREE-COURSE

starter

–

entrée

–

dessert

99 per person

FOUR-COURSE

soup/salad

–

starter

–

entrée

–

dessert

109 per person

All pricing subject to 24% service charge and 7% sales tax.

SELECTIONS

SOUPS

ROASTED CORN & CHILI

LOBSTER BISQUE

TOMATO & CAULIFLOWER

TOMATO BASIL BISQUE

WHITE BEAN & TURNIP GREEN

SALADS

CAESAR SALAD

parmesan, bacon, croutons, anchovy

SALAD CAPRESE

tomato and buffalo mozzarella served with pesto and balsamic-olive-vinaigrette

ASSORTED MARINATED

SEAFOOD SALAD

marinated with cocktail sauce, served with frisée lettuce, lemon wedges

MEYER LEMON POACHED

LOBSTER SALAD WITH ARUGLA

with cherry tomatoes, pine nuts, Parmesan and balsamic dressing

**GRILLED ORGANIC CASHEW CHICKEN
WITH GRILLED ASAPRAGUS**

GREEK FARMER'S SALAD

with olives, feta cheese, cucumber, bell peppers, onion and cherry tomatoes

**ROASTED BABY ROOT VEGETABLE
SALAD WITH HUMMUS**

with fresh tuna, boiled egg, olives, green beans, potatoes, red onions, cherry tomatoes and romaine lettuce

STARTERS

SMOKED SALMON & BLINIS

crème fraîche, classic garnish, sevruga caviar

POLENTA ENCRUSTED

GRADE 1 TUNA LOIN

green tomato relish

STEAMED RUSSIAN

BLISS POTATOES

crème fraîche, shallot & truffle oil

BRUSSCETA WITH

JUMBO LUMP CRAB

toasted leek

LOBSTER SALAD EN CROUTE

SEARED MUSCOVY DUCK

SALAD TARTLET

compressed melon

CRISP JUMBO LUMP

CRAB CAKES

braised red chard & watercress aioli

GRILLED WHITE SHRIMP

polenta & toasted leek

SEAFOOD MOUSSE

toasted brioche

All pricing subject to 24% service charge and 7% sales tax.

SELECTIONS

ENTRÉES

**POLENTA ENCRUSTED
LOCAL BLACK GROUPER**

jasmine rice, wok seared seasonal
vegetables, sweet soy
(\$5 supplement)

**TOASTED RICE SEARED
NANTUCKET DIVER SCALLOPS**

english pea soubise, fresh polenta,
haricot verts, lemon oil

ROASTED HEIRLOOM CHICKEN BREAST

apple, camembert, blistered tomato,
cauliflower, chard

GRILLED NEW YORK STRIP

golden potato chevre gratin,
roasted wild onions, baby bliss potato &
eggplant caviar
(\$9 supplement)

GRILLED NEW YORK SIRLOIN

roasted baby vegetables, grilled sweet
onion, herbed bliss potato, fine herbs

CARRIED PRIME TENDERLOIN

spinach, melted tomato, anson mills grits,
horseradish demi-glace

**ASSORTED GRILLED FARMERS
VEGETABLE PLATE**

DESSERTS

MINIATURE COCOA GATEAU

berries & double cream

ASSORTED MACARONS

ASSORTED LOCAL TRUFFLES

CHOCOLATE BROWNIE

NY STYLE CHEESECAKE

seasonal berry coulis

**CHOCOLATE COVERED
STRAWBERRIES**

APPLE TART TATIN

ASSORTED ICE CREAMS

APPLE TART TATIN

blackberries & crème fraîche

All pricing subject to 24% service charge and 7% sales tax.

BAR SERVICE

150 bartender fee per 50 guests.

PREMIUM

*21 per person first hour;
9 per person per additional hour*

Titos Vodka, Grey Goose Vodka,
Hendrick's Gin, Bombay Sapphire Gin,
Cazadores Tequila, Bacardi
Superior Rum, Meyer's Rum,
Maker's Mark Bourbon, Redemption
Rye Whiskey, Crown Royal Blended
Whiskey, Johnnie Walker Red Scotch,
Dewar's Scotch

Heineken, Boston Lager,
Corona, Bud Light, Blue Moon, Sweet-
water 420, Hopsecutioner IPA

Sparkling, Chardonnay, Pinot Grigio,
Sauvignon Blanc, Rose, Pinot Noir,
Cabernet, Bordeaux Blend

LUXE

*17 per person first hour;
7 per person per additional hour*

Sobieski Vodka, Beefeater Gin,
El Jimador Tequila, Bacardi Superior Rum,
Four Roses Bourbon, Canadian Club
Blended Whiskey, Famous Grouse
Scotch, Jim Beam Whiskey

Heineken, Boston Lager,
Corona, Bud Light

Sparkling, Chardonnay, Pinot Grigio,
Sauvignon Blanc, Rose, Pinot Noir,
Cabernet, Bordeaux Blend

BEER & WINE

*16 per person first hour;
4 per person per additional hour*

Stella Artois, Yeungling, Bud Light, Miller
Light, Michelob Ultra, Corona, Blue
Moon, Sweetwater 420, Hopsecutioner
IPA, Beck's Non Alcoholic, Southbound
Mountain Jam

Sparkling, Chardonnay, Pinot Grigio,
Sauvignon Blanc, Rose, Pinot Noir,
Cabernet, Bordeaux Blend

SIGNATURE COCKTAILS

consumption; 14 per drink

We will work with you to create a
drink menu based on your occasion.
Mocktails available upon request.

All pricing subject to 24% service charge and 7% sales tax; 3% liquor tax may apply