

APPETIZERS

Priced Per Serving, Minimum Order of 20 servings

CILIENGINI e POMODORO \$1.50
Fresh mini mozzarella, cherry tomatoes with Italian herbs, olive oil & fresh basil

CAPRESE SKEWERS \$1.95
Mozzarella balls, cherry tomatoes, salami & fresh basil with Italian herbs & olive oil

INSALATA CAPRESE \$1.50
Hearty tomato slices layered with fresh mozzarella, basil & olive oil

MEATBALL or ITALIAN SAUSAGE & BELL PEPPER SKEWERS \$1.50

ASSORTED MINI QUICHE \$1.40
Spinach, Cajun Shrimp or Herbed Cheese

ASSORTED DEVEILED EGGS \$1.15
Choice of mayo or mustard base, Crab, Shrimp, Crawfish or Caviar

ASSORTED CROSTINI \$1.50
Italian toast points served with your choice of Bruschetta, Pesto Shrimp or Cajun Crawfish

SHRIMP POPPERS \$1.75
Hand breaded shrimp with cream cheese & jalapenos, served with our Ranch dressing

FOCACCIA CAPRESE \$1.50
Mozzarella, tomato & basil drizzled with oil and served on our Focaccia bread

JUMBO GULF SHRIMP \$2.25
With homemade cocktail sauce & lemon

MINI DEEP DISH PIZZAS \$1.35
Chicago Style

SHRIMP & BACON SKEWERS \$2.25
Shrimp marinated & baked with smoked bacon & Swiss cheese

BACON WRAPPED SCALLOPS \$2.75
Golden scallops wrapped in hickory bacon

STUFFED MUSHROOMS \$1.95
A blend of crab & shrimp, tossed with bell peppers, onion, celery, garlic & parmesan

CLASSIC CHICKEN STRIPS \$1.35
Hand breaded and served with your choice of Honey Mustard, BBQ or Ranch

SHRIMP STUFFED JALAPENOS \$2.75
Jalapenos stuffed with Gulf Shrimp, cream cheese, baked & served with our Ranch dip

COCONUT CHICKEN or SHRIMP \$2.75
Marinated in coconut milk, rolled in Japanese bread crumbs & fried to perfection

BUFFALO CHICKEN BITES \$1.35
Breaded & stuffed with blue cheese, fried to golden and tossed with our Buffalo sauce

CHICKEN, BEEF or PORK SATAY \$1.75
Marinated in soy, peanut oil, garlic & exotic fruit juices

SPANIKOPITA \$1.75
Phyllo dough wrapped around spinach, feta & cream cheeses, baked to a golden crisp

MINI BEEF WELLINGTONS \$2.25
Tender bites encased in a wild mushroom & herb duxelle & wrapped in a puff pastry

SWEDISH MEATBALLS \$1.35
Creamy Mushroom, Marinara or Chipotle

MINI CHICKEN CORDON BLEU \$1.35
Stuffed with ham and Swiss cheese

SAUSAGE & CHEESE PUFFS \$1.35
Andouie or Chorizo & Cheese

CRAB CAKES \$2.25
Crab & fresh herbs rolled with Japanese breading & served with creole tartar sauce

EMPANADAS \$1.75
(CHICKEN OR BEEF)

KEBOBS \$1.95
Beef, Chicken, Pork or Shrimp with onions, mushrooms, peppers & cherry tomatoes

SIRLOIN STRIPS \$2.75
Served over our garlic infused focaccia bread, topped with sour cream and chives

WWW.DANELLOS.COM

936-597-9488

**We also offer
Plated Meals & Custom Menus
in a variety of cuisines**

**Give us a call to discuss your
event needs!**

Danello's
CATERING

*A full service Catering Company
brought to you by
The Pizza Shack*



ASSORTED PLATTERS, DISPLAYS & SPECIALTY DIPS

Minimum order of 20 required on items priced per person (PP)
All dips are served with your choice of croutons or gourmet crackers

CHEESE & CRACKER DISPLAY \$3.99 PP

FRESH FRUIT DISPLAY \$3.50 PP

STRAWBERRY TREE (SERVES 100) \$180

PROSCIUTTO WITH MELON MARKET PRICE & AVAILABILITY

SPINACH & ARTICHOKE DIP (approx. 50 servings) \$135

SEAFOOD DIP (approx. 50 servings) \$135

SHRIMP BRUSCHETTA DIP (approx. 50 servings) \$135

www.danellos.com

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SIDE SELECTIONS

Customize any buffet by replacing sides with any of these choices, or add any of these selections to your buffet for only \$3.99 PP each

TWICE BAKED POTATOES WITH CHEDDAR

CHEESY SCALLOPED POTATOES

LYONNAISE POTATOES

FLUFFY RED SKINNED MASHED POTATOES

CLASSIC RICE PILAF

SPANISH RICE

DIRTY RICE

MACARONI AND CHEESE

VEGETABLE SELECTIONS

Customize any buffet by replacing sides with any of these choices, or add any of these selections to your buffet for only \$3.99 PP each

STEAMED VEGETABLE MEDLEY

STEAMED BROCCOLI

GRILLED VEGETABLES

GREEN BEANS ALMONDINE

HOMESTYLE GREEN BEANS

CREOLE GREEN BEANS

FRIED OKRA

MAPLE PECAN GLAZED BABY CARROTS

BUTTERED BABY CARROTS

BUTTERED CORN

SALADS

PRICED PER PERSON

GARDEN BLEND \$2.50

Fresh Greens, Cucumber, Tomato & Cheddar Cheese

BLACK WALNUT \$2.99

Fresh Greens, Candied Walnuts, Dried Cranberries, Strawberries & Mozzarella Cheese

SPINACH SALAD \$2.29

With Crisp Bacon, Sliced Egg & Red Onion, House Vinaigrette

SICILIAN TOMATO \$2.50

Scallions, Fresh Basil Leaves & Extra Virgin Olive Oil

PASTA SALAD \$1.99

Italian Marinated Vegetables tossed with Pasta

ADDITIONS

Available in Half Pan (approx. 10 servings) or Whole Pan (approx. 20 Servings)

GRILLED CHICKEN BREAST FILLETS Half Pan \$30 Whole Pan \$55

GRILLED ITALIAN SAUSAGE MINI LINKS Half Pan \$25 Whole Pan \$45

GRILLED OR SAUTEED SHRIMP Half Pan \$40 Whole Pan \$75

SAUTEED MUSHROOMS Half Pan \$20 Whole Pan \$35

HAM - SLICED OR DICED Half Pan \$22 Whole Pan \$40

Danello's Classic Buffets

Includes Dinner Rolls & Garden Salad with 2 dressing choices
Main entrees can not be substituted but sides may be replaced or added

PRIME RIB BUFFET \$21.99 PP

USDA Choice Prime Rib, Au Jus, Creamy Horseradish, Twice Baked Potatoes or Scalloped Potatoes & Maple Pecan Glazed Carrots

TEXAS STYLE BUFFET \$16.99 PP

Chicken Fried Steak with Cream Gravy, Fried Catfish, Fluffy Red Skinned Mashed Potatoes, Macaroni and Cheese & Buttered Corn

SOUTH OF THE BORDER BUFFET \$15.99 PP

Tender Beef and Chicken Fajitas, Sauteed Onions and Peppers, Spanish Rice, Refried Beans, Flour Tortillas, Pico De Gallo & Sour Cream. Served with Chips, Salsa & Queso *this buffet does not include a salad

SOUTHERN STYLE BUFFET \$15.99 PP

Chicken Fried Chicken, Cajun Breaded Catfish, Rice Pilaf, Cream Gravy, Fried Potatoes and Onions, Green Beans & Mini Corn on the Cob

GRANDMA'S COOKIN' BUFFET \$14.99 PP

Baked Chicken Quarters, Salisbury Steak, Red Skinned Mashed Potatoes, Brown Gravy, Green Beans Almondine with Baby Carrots & Red Peppers

SEAFOOD BUFFET \$16.99 PP

Blackened Salmon served over Rice Pilaf & topped with Cajun Shrimp & Crab Sauce, Fettuccine Alfredo with Shrimp, Crab Cakes & Vegetables

NEW ORLEANS STYLE BUFFET \$17.99 PP

Cajun Fried Tilapia with Lemon Cream Sauce over Linguinie, Blackened Chicken over Dirty Rice and topped with Crawfish Sauce, Creole Green Beans & Fried Okra

The Carving Station

Onsite Carving Attendant rate is \$18.50/hour for a minimum of 4 hours
Main Serving (center of plate and main choice): 6-8 ounces
A La Carte Serving (add on to buffet or with another main): 2-4 ounces

BONELESS RIBEYE OR PRIME RIB ROAST \$300

USDA CHOICE, MAIN SERVES 18-20, A LA CARTE SERVES 36-40

BEEF EYE OF ROUND ROAST \$300

USDA CHOICE, MAIN SERVES 18-20, A LA CARTE SERVES 36-40

BEEF TENDERLOIN ROAST Market Price

USDA CHOICE, MAIN SERVES 10, A LA CARTE SERVES 20

PORK LOIN ROAST \$125

MAIN SERVES 18-20, A LA CARTE SERVES 36-40

SMOKED TURKEY BREAST \$180

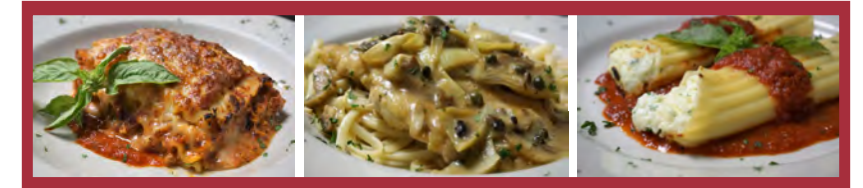
MAIN SERVES 18-20, A LA CARTE SERVES 36-40

HONEY GLAZED HAM \$140

MAIN SERVES 18-20, A LA CARTE SERVES 36-40

Italian Specialty Buffet

Your Choice of 2 Entrees, Green Beans Almadine, Dinner Rolls & Garden Salad with 2 dressing choices for \$16.99 Per Person



LASAGNA CHOOSE FROM MEAT & CHEESE, CHEESE, VEGETARIAN WITH MARINARA OR VEGETARIAN WITH BECHAMEL

CHOICE OF PASTA WITH MEAT SAUCE, MEATBALLS OR ITALIAN SAUSAGE

EGGPLANT PARMIGIANA HANDBREADED AND SERVED WITH YOUR CHOICE OF PASTA

BLACKENED CHICKEN BLACKENED CHICKEN BREAST TOSSED WITH FRESH MUSHROOMS, ALFREDO SAUCE & PENNE PASTA

FETTUCCINE ALFREDO SEE ADDITIONS AVAILABLE

CHEESE RAVIOLI WITH ALFREDO OR MARINARA

CHEESE TORTELLINI WITH CHOICE OF SAUCE

MANICOTTI STUFFED WITH YOUR CHOICE OF CHEESE OR SPINACH & CHEESE

MOSTACCIOLI PENNE WITH SPICY TOMATO SAUCE, ITALIAN SAUSAGE, SAUTÉED MUSHROOMS & BELL PEPPERS, MOZZARELLA CHEESE, BAKED GOLDEN

BAKED PENNE WITH MEAT SAUCE & MOZZARELLA CHEESE

CHICKEN PARMIGIANA BREADED CHICKEN BREAST TOPPED WITH TOMATO SAUCE & PROVOLONE CHEESE, SERVED WITH YOUR CHOICE OF SAUCE

CHICKEN MILANO GRILLED CHICKEN BREAST WITH MUSHROOMS, SUN DRIED TOMATOES & CRUSHED RED PEPPER IN A CREAMY GARLIC SAUCE, WITH CHOICE OF PASTA

CHICKEN MARSALA SAUTÉED CHICKEN BREAST WITH ONIONS, MUSHROOMS & MARSALA WINE SERVED WITH CHOICE OF PASTA

CHICKEN PICATTA CHICKEN BREAST WITH GARLIC, CAPERS, MUSHROOMS & ARTICHOKES IN A LEMON BUTTER WINE SAUCE, WITH CHOICE OF PASTA

HOMEMADE DESSERTS

NEW YORK STYLE CHEESE CAKE \$45
WHOLE ROUND CAKE (16 SERVINGS MAX)

JIM'S FAMOUS BREAD PUDDING \$45
WITH VANILLA SAUCE, WHOLE ROUND CAKE (16 SERVINGS MAX)

ITALIAN CREAM CAKE \$55
WHOLE ROUND CAKE (16 SERVINGS MAX)
OR SHEET CAKE (20 SERVINGS MAX)

ULTIMATE CHOCOLATE BROWNIE \$40
SQUARE SHEET PAN (20 SERVINGS)

TIRAMISU \$65
SQUARE CAKE (20 SERVINGS)

CARROT CAKE \$45
SQUARE CAKE (20 SERVINGS)

