

# Perfect Planning By Dani

Catering  
Menu

Dani's  
Kitchen  
Cooking  
Classes

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*We accept all cash,  
personal checks, and  
major credit cards.*

Where the fruit of the  
vine and the sea combine

Sample menus are listed  
to entice your appetite;  
however, our culinary  
team is happy to  
customize menus to reflect  
your tastes and needs!

## Hors D'Oeuvres

### **Spinach and Artichoke Dip**

Sautéed spinach, artichokes, red peppers blended with Swiss, mozzarella and parmesan cheese and baked to perfection served with bread

### **Shrimp Cocktail**

Succulent Jumbo or Large shrimp served with lemons and Cocktail sauce

### **Cream Cheese Olive Pepper Rolls**

Tortillas layered with cream cheese, black and green olives, and roasted red peppers

### **Veggie Crudités**

An Assortment of fresh veggies, celery, carrots, radishes, cucumbers, tomatoes, and dipping sauce of your choice... Garlic Herb, Ranch, or Dill

### **Fruit Tray**

Pineapple, Strawberries, Melon, Grapes, and Cantaloupe served with a vanilla yogurt sauce

### **Meat, Cheese, & Cracker Tray**

Assorted Meats, Cheeses and Crackers Beautifully displayed

### **Caprese**

Fresh mozzarella and basil with tomatoes and drizzled with a balsamic glaze

### **Stuffed Mushrooms**

Mushrooms stuffed with a sausage sage and cheese stuffing

### **Smoked Salmon**

Herb Salmon smoked accompanied by a Chive Cream Cheese Pate and crackers

### **Mediterranean Cheese Dip**

Feta Cheese Sun dried tomatoes and capers served with crackers

## Cooking Classes

Have Dani come to your home and give a cooking demonstration/class to your group. Active participation from your guests will be encouraged. Throw a private party! Give a gift that lasts a lifetime. Perfect Planning by Dani will do Private Cooking Lessons in home or on site. Perfect gift for anyone who: Loves to create and use their hands, Celebrating birthdays, Spouses who enjoy to pick up new tips and tricks, Sons and daughters living away from home, Newlyweds, Anyone who loves to Tivo Food Shows and Collect Cookbooks. Checkout our website under Cooking Classes!

## Salads

### **Strawberry Spinach Salad**

Baby Spinach leaves, Sliced Strawberries, Candied Walnuts, Feta Cheese, dressed in a Pomegranate Vinaigrette

### **Fruit and Blue Spring Salad**

Spring Mix Greens, Red Grapes, Sliced Strawberries, Blueberries, Blue Cheese Crumbles tossed in a light and sweet Maple vinaigrette

### **Chef's Salad**

Crisp Romaine and iceberg lettuce, topped with Ham, Turkey, Hard boiled egg, Sharp cheddar, Cucumbers, tomatoes, and Garlic Croutons

### **Antipasto Salad**

Crisp Romaine drizzled with an Olive oil and Lemon Vinaigrette, topped with Salami, Proscuitto, Pepperoni, Provolone, Mozzarella, Pepperoncinis, Red Onion, Tomato, and Black Olives

### **Avocado Bibb Salad**

Bright and flavor full Bibb lettuce dressed in an Avocado dressing topped with fresh avocados, bacon, tomatoes, hard boiled egg, and black Olives

### **Green Apple Salad**

Crisp Romaine and iceberg lettuce drizzled in a creamy honey balsamic vinaigrette topped with fresh cut granny smith apples and candied walnuts

### **Blue Cheese Salad**

Hearts of Romaine with blue cheese crumbles, cherry tomatoes, croutons and a creamy blue cheese dressing

Perfect Planning by Dani can alter the size and quantity of any dish to fit your group's needs. We also can make a special menu for children. Perfect Planning by Dani's culinary team has a wide variety of educational background and can cater to any type of food for any type of background.

Perfect Planning by Dani also has an all **Organic** Catering menu available by request. Most menu items on this menu can be made completely Organic at an additional fee.

## Sandwiches

### **Honey Oat Ham**

Honey oat bread topped with Dijon Mustard, Swiss Cheese, Black Forest Ham, and a Garden set.

### **Turkey Avocado**

Whole Grain Wheat bread topped with fresh sliced Avocados, Shaved Turkey, Sprouts, and Garden set

### **Chicken Salad**

Sourdough bread topped with all white meat chicken breast tossed in a tangy sauce with celery and tomatoes

### **BBQ Pulled Pork**

Slow Roasted Pork gently pulled and coated in a sweet and spicy BBQ sauce served on buns.

### **Veggie Sandwich**

Whole Wheat Bread Topped with a Grainy Mustard, Tomatoes, Fresh Mozzarella, Baby Spinach, Cucumbers, Sprouts, and drizzled with a Balsamic Glaze

**We also do box lunches for all your needs. Contact Perfect Planning by Dani today! 952-239-0860**

## ~ Catering ~

Food is always a memorable topic of any and every event. Perfect Planning by Dani always has the latest updates on the hottest menu items, as well as the most creative, artistic, and innovated, not to mention most scrumptious, food available.

Choosing a good caterer is essential to hosting a successful and memorable wedding, special event, business meeting or corporate event. Perfect Planning by Dani makes it easy, simple, and reliable.

Caterers can serve an event in a variety of ways (sit down service, buffet, food stations, etc.), so we talk with your Perfect Planner about how you would like the food served. We'll also want to discuss the server to guest ratio so you'll have the necessary level of service for way the food will be served.

Contact Perfect Planning by Dani to have us help plan or cater your event now or in the future! Just give us a call to set up an appointment: (952) 239-0860

Desserts are not listed on the Menu because we like to speak with you and design something special and in sync to your event. The possibilities are endless no event to big or small and we plan it perfectly!

## Sides

### **Roasted Vegetable Medley**

Fire Roasted Asparagus, baby carrots, tomatoes, mushrooms, and squash

### **Cole Slaw**

Shredded Green and Red Cabbage, shredded carrots in a tangy sauce

### **Garlic Herb Potatoes**

Mashed Potatoes with garlic, fresh herbs, and 3 cheeses

### **Almond Rice Pilaf**

Rice cooked in a buttery sauce with herbs and crunchy sliced almonds

### **Asparagus w/ Holly Sauce**

Steamed crisp Asparagus topped with a delicate hollandaise sauce

### **Cheesy Cauliflower Gratin**

Fresh Cauliflower steamed and topped with a cream cheese sauce

### **Rosemary Red Potatoes**

Roasted Baby reds with Garlic and Rosemary

### **Potato Galette**

Sliced Yukon Gold Potatoes and Sweet Potatoes baked in a cheese and herb sauce

### **Mac n cheese**

Spirally noodles coated in a thick Sharp Cheddar sauce

## Cold Pasta Dishes

### **Cavatappi and Olives**

Cavatappi Pasta with a lemon herb olive oil, sun dried tomatoes, Olives, Cucumbers and Feta cheese

### **Avocado Crab**

Fresh Avocado chunks, Shredded Crab meat, green onions, Cilantro, and red onions in a lemon Avocado dressing

### **Potato Salad**

Potatoes, celery, green onions in a dill mustard dressing

### **Broccoli Pasta Salad**

Broccoli Floretes, Bacon, and sharp cheddar dressed in a creamy sauce

### **Italian Pasta Salad**

Garden Rotini Pasta with pepperoni, mozzarella cubes, fresh basil tossed in an herb vinaigrette

## Entrees

### **Lemon Dill Salmon**

Seared Alaskan Salmon seasoned with dill, lemon, and garnished w/ Capers

### **Asiago Chicken**

Sautéed Chicken in an Asiago Sauce garnished with a light Bruschetta

### **Cajun Herb Pork Chops**

Cajun and herb dusted Pork chops grilled to perfection with a warm Apple garnish

### **Margarita Chicken**

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

### **Beef Tender Loin Medallions w/Béarnaise Sauce**

Center cut Beef Tenderloin sliced into Medallions and topped with a rich and creamy Béarnaise Sauce

### **Pork Tenderloin w/ Chimichurri**

Grilled pork tenderloin with garlic, oregano, and a Chimichurri garnish

### **Chicken Alfredo**

*Sautéed chicken in a light and creamy Alfredo sauce with tomatoes, mushrooms, green onions and Parmesan Cheese*

### **Pineapple Steak Kabobs**

*Skewered steak pineapple, mushroom, and peppers in a ginger teriyaki sauce*

### **Lemon Tilapia**

*Tender Tilapia broiled in a white wine, lemon and butter sauce*

### **Chicken Stir Fry**

*Sliced Chicken breast stir fried with Asian Vegetables with a sweet and spicy sauce.*

### **Honey Glazed Ham**

*Baked in sweet pineapple sauce served sliced with caramelized pineapples*

## Continued ...

### **Chicken Cordon Bleu**

Chicken breasts lightly seasoned wrapped in ham baked to perfection and topped with melted Swiss cheese

### **Roasted Rosemary Turkey**

Roasted whole Turkey sliced and topped with a rich white wine mushroom gravy

### **Beef Stroganoff**

Sautéed beef tenderloin fillets, atop egg noodles in a rich and creamy Stroganoff Sauce

### **Pan seared Garlic Sea bass**

Served over white wine wilted greens and topped with a rich lemon dill hollandaise sauce

### **Pesto Pasta**

A mixture of fresh vegetables tossed in a creamy garlic pesto sauce served on top of angel hair noodles

**Call today for a free consultation from Dani!**

**(952) 239-0860**

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