



Catering for Office or Home made easy.
 Visit us online for full menu descriptions
www.douglaskcatering.com
 Prices are subject to change

Breakfast

Complete Buffet: *Items are served hot, includes forks, knives, napkins, plates, serving utensils & chafing dishes. 12 guest minimum*
Hearty Breakfast 12 per person build your buffet **Sunrise Scrambler 10.25** per person build your buffet

Breakfast by the Pan: *Everything sold by the pan delivered hot. Includes fork, knives, napkin, plates & serving utensils. Chafing dishes NOT included*

Grilled Egg Wraps 40 Half pan, 7 wraps **80** Full pan, 15 wraps
Egg Muffin Sandwiches 28 Half pan, 7 sandwiches **55** Full pan, 14 sandwiches

	Half pan serves 12	Full pan serves 24
Scrambled Eggs	16	32
Apple Cider Bacon	30	60
Sausage Patties	30	60
Home Fries	16	32

Challah French Toast
27.50 Half pan serves 12
55 Full pan serves 24

Breakfast Sides *Small serves 10* *Medium serves 20*
Fruit Bowl 19.50 **37.50**
Yogurt Parfait 3.25 each

Cold Platters: *Includes fork, knives, napkin, plates & serving utensils.*
NY Bagels & Croissant soft & fresh includes cream cheese & butter **17.50** 7ct **52.50** 21 ct
Pastries Fresh baked scones, ruggalach, coffee cake, chocolate hazelut croissant **34** 24 ct **85** 60 ct
Smoked Salmon Display Served with capers, sliced onion, tomato, cucumber **57** Serves 8

Entrees by the Pan

Items are served hot, includes forks, knives, napkins, plates & serving utensils. Chafing dishes NOT included.

Bone-In Chicken

	Half pan serves 12	Full pan serves 24
Herb Roasted Thighs	40	80
BBQ Thighs	40	80
Jamaican Jerk Thighs	40	80
Buffalo Wings	57	114

Boneless Chicken Breast

	Half pan serves 12	Full pan serves 24
Chicken Tenders with 2 sauces	50 25ct	100 50ct
Chicken Marsala	65	130
Chicken Florentine	65	130
Blackened Chicken Alfredo over Rigatoni	55	110
Chicken Parmesan serves 8/16	65	130
Chicken Piccata	65	130
Mediterranean Chicken	65	130
Stuffed Chicken Piccata serves 8/16	65	130
Stuffed Chicken Parmesan serves 8/16	65	130

Chafing dish set: Includes 1 each wire rack, sterno, deep full pan **12**




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 3601 W Commercial Blvd, #29 • Fort Lauderdale, FL 33309
 Delivering 7 days 6am - 6pm

The FDA advises consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Entrees by the Pan (Continued)

Beef

	Half Pan serves 12	Full Pan serves 24
Sheppard's Pie -  available made with lentils	55	110
Sliced London Broil - side mushrooms & onions	113	225
Pepper Steak - side Jasmine rice	100	200
Ropa Vieja - side Jasmine rice	100	200
Meatballs & Marinara - side rigatoni	55	110

Pot Roast - side veggies
100 Half Pan serves 12
200 Full Pan serves 24

Seafood

	Half pan serves 12	Full pan serves 24
Mango Mahi tropical mango salsa	105	210
Sweet & Spicy Salmon	105	210

Shrimp Scampi over Rigatoni
65 Half pan serves 12
130 Full pan serves 24

Pork

	Half pan serves 12	Full pan serves 24
Pork Carnitas - side Jasmine rice	75	150
Sliced Pork Tenderloin	60	120





Sides by the Pan

Items are served hot, includes forks, knives, napkins, plates & serving utensils, chafing dishes NOT included

Vegetables 

	Half pan serves 15	Full pan serves 30
Roasted California Blend	28	56
Sautéed Green Beans	25	50
Grilled Veggie Medley	35	70
Roasted Broccoli	30	60

Pasta

	Half pan serves 15	Full pan serves 30
Baked Rigatoni 	45	90
Cheese Lasagna <i>serves 10/20</i> 	45	90
Beef Lasagna <i>serves 10/20</i>	55	110
Vegetable Lasagna <i>serves 10/20</i> 	55	110
Rigatoni a la Vodka	40	80
Mac & Cheese 	37	75

Pasta Primavera 
40 Half Pan serves 12
80 Full Pan serves 24

Potatoes

	Half pan serves 15	Full pan serves 30
Rosemary Roasted Potatoes	20	40
Mashed Potatoes	32	64

Rice 

	Half pan serves 15	Full pan serves 30
Rice Pilaf	25	50
Coconut Rice & Peas	28	55
Vegetable Fried Rice	28	55
Jasmine Rice	24	48
Black Beans	25	50
Fried Plantains	30	60

 = Vegetarian

Complete Buffet

Items are served hot, includes forks, knives, napkins, plates, serving utensils & chafing dishes. 12 guest minimum

Gyro Buffet 14.50 per person build your buffet

Fajita Buffet 14.50 per person build your buffet

Delivering Broward County and Boca \$200 Minimum





Salad Bar

Includes your choice of two of our homemade dressings, forks, knives, napkins, plates, serving utensils

	Small serves 15	Medium serves 25	Large serves 35
Signature	38	70	90
Classic Caesar	25	45	55
Garden	30	50	60
Greek	35	60	75
Asian Roasted Cashew	35	60	75

Hot Protein *Add to Salad*

	Half pan serves 12	Full pan serves 24
Grilled Chicken	24	48
Grilled Mahi	48	96
Grilled Salmon	48	96
Chicken Tenders	36	72
Blackened Shrimp	35 60ct	70 120ct

Cold Protein *Add to Salad*

	Extra small serves 12	Small serves 24
Tuna Salad	30	60
Chicken Salad	30	60
Egg Salad	25	50

Fresh Sandwiches

Includes condiments, forks, knives, napkins, plates & serving utensils.

	Small serves 6	Medium serves 12	Large serves 14
Cafe Selects Platter	38	69	80
Assorted Subs Platter	35	49	63
Assorted Wraps Platter	38	69	80

Box Lunches Grab-n-Go **14**

Includes sandwich, fruit, pasta salad, cookie, condiments, paper set

Appetizers by the Pan

Items are served hot, includes forks, knives, napkins, plates & serving utensils. Chafing dishes NOT included.

Korean Beef Sliders	35 12ct	90 32ct
Coconut Chicken & Waffles	28 16ct	63 36ct
Franks n' Blanket	45 48ct	90 96ct
Buffalo Wings <i>Hot, mild, Jerk, BBQ</i>	57 50ct	114 100ct
Over Stuffed Phyllo Shells <i>Choice of Portabello & Bleu - Spinach, Artichoke & Feta - Brie, Cranberries & Cinnamon Apples - Imitation Crab Salad</i>	52 30ct	102 60ct
Mini All Beef Meatballs <i>Sweet Baby Ray's BBQ</i>	50 120ct	100 240ct
Jumbo Lump Crab Cakes	70 20ct	140 40ct
Skewered Chicken Breast <i>Choice of Grilled Blackened - Grilled Teriyaki Glazed - Fried Coconut Chicken</i>	43 32ct	86 64ct

Bread

Garlic Rolls	11 per dozen	Dinner Rolls	9 per dozen
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Cornbread	22 Half pan serves 15
	40 Full pan serves 30

Dessert

Cookie Platters		Brownie Platters	
2 Dozen Platter	24	2 Dozen Platter	14
3 Dozen Platter	36	5 Dozen Platter	35
5 Dozen Platter	60		

Pina Colada Cake	27 Half pan serves 15
	50 Full pan serves 30

Serving Staff, Chefs and Bartenders available





Meat, Cheese, Shrimp Platters

	Small serves 10	Medium serves 20
Greek Platter	33	50
Charcuterie Platter	55	90
Cheese & Cracker	36	75
Shrimp Cocktail	114 60ct	138 75ct

Fresh Fruit & Veggies

Sliced Fruit Platter	34 Small serves 10	Fresh Vegetable Platter	30 Small serves 10
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Side Items

	Extra small serves 10	Small serves 20	Medium serves 30
Pasta Salad	12	24	35
Cole Slaw	12	24	35
Individual Kettle Cooked Chips	15 8 pack	30 16 pack	37 20 pack

Beverages

Iced Tea Gallon	10	12oz Assorted Soda	1.25
<i>Unsweetened, Sweet Raspberry, Sweet Green, Sweet Southern-Style</i>		Real Lemonade 1/2 gallon	8
Coffee by the Box	19	Orange Juice Gallon	16
<i>Includes Cream & Sweetners</i>		16oz Bottled Water	1
		10 Lbs Ice w/bucket	1.50

Specializing in delicious comfort foods!

Choose from a variety of made to order Breakfast, Lunch, Brunch or Dinner options delivered hot, ready-to-serve. Hot items are prepared in half & full sized aluminum pans & cold items are displayed on black plastic platters and bowls. All prices include disposable forks, knives, napkins, plates and serving utensils. Wire chafing dishes can be added for an additional charge.

**Earn Douglas K Catering dollars, you will earn 1 point for every \$1 you spend.
Receive a \$45 discount for every 1500 points
Go to douglasskatering.com and click ORDER ONLINE!**

Presentation Upgrade.

Choose the same great food and for an additional 20% added to the food and beverage, we will serve everything in real stainless steel chafing dishes, real platters, bowls and serving utensils. Plates are also upgraded from styrofoam to a hard black plastic.

Professional Serving Staff Upgrade. Remove the stress and let us do the work!

Uniformed staff members will handle food setup, bartending, setup and break down of rental items, serving & clean-up like there was never a party. **40 per hour 5hr minimum.**

Professional Chef Upgrade.

Chef heats food on-site for butler passed hors d'oeuvres, buffets and food stations. **50 per hour 5hr minimum.**

Event Captain.

For events requiring a captain on site to manage staff, rentals, decor and coordinating with other vendors like entertainment and valet service. **50 per hour 5hr minimum.**

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