

DuckTales Kitchen & Catering 612 N. Devine Road Vancouver, WA 98661 360-735-7932 360-699-6629 (fax)

Who we are:

Steven, began working at Waddle's the "family business" bussing carhop trays at the age of 7 years old and has done every job in the restaurant up to and including management. The last seven years he worked as the General Manager for Applewood NW, a local Vancouver restaurant.

In April of 2006, Steven married Jane Jones. She has been a steady partner and a driving force in creating our first restaurant "DuckTales Kitchen" in September 2009 and now adding catering to their business.

Our Executive Chef, *Jason Forster* has his Culinary Degree and has worked at several fine restaurants. Jason worked with Steven at a Applewood NW for 5 years and has been in the restaurant industry for over 15 years.

Our Pastry Chef, *Eric Gross* started at Hudson's Restaurant in Vancouver, WA and was transferred to The Heathman Downtown, Portland, OR.

Eric then moved to Scottsdale, AZ to pursue his Culinary Degree, at the Scottsdale Culinary Institute. After his graduation Eric moved back to Vancouver. He now works at Lapellah and DuckTales Kitchen making our pastries and desserts. He has worked with Steven and Jason in the past and is a welcome addition to our restaurant.

Services:

Whether your event is large or small, we take the extra time to make it a fabulous success. We will work with you so your event meets your needs and budget.

For all your catering needs:

- Weddings
- Birthdays
- Luncheons
- Barbeques
- Anniversaries
- Holiday Parties
- Graduations
- · Religious Gatherings
- Corporate Affairs
- Memorial Services
- Family Reunions
- Customer / Employee Appreciation Days
- Private Parties
- Retirement Parties
- Tables, chairs, linens, tents, etc..
- Full Bar, liquor license
- Staff to accommodate small or large venue's
- And so much more!

With the combined experience of Jason, Eric, Jane and myself we know we can make your event very special for all.

APPETIZERS

Beef, Turkey or Ham, Spinach Wraps Rolled in Sun Dried Tomato & Spinach Tortillas

Smoked Salmon Presentation with Herbed Cream Cheese including Crackers

Beef, Turkey and Ham served with Silver Dollar Rolls and assorted Condiments.

Chicken Pinwheels with Cabbage, Sweet Peppers and Blue Cheese

Swedish, Cranberry Demi or Sweet & Sour Meatballs

Teriyaki Chicken Satay with Peanut Sauce

Sesame Crusted & Seared Ahi Tuna

Cucumber Rounds with Scallop and Mango Kiwi Ceviche

Baked Brie with Sliced Baguettes and Fruit

Vegetable Crudités with Dip

Imported and Domestic Cheese Platter served with Crackers

Crostini with Sweet Onion Marmalade or Tomato Tapenade

BREAKFAST OPTIONS

CONTINENTAL:

Danish, Sweet Breads, Muffins, Butter & Jams Fresh Fruit Coffee, Tea & Juices

LIGHT BREAKFAST:

Scrambled Eggs
Hash Browns or Roasted Red Potatoes
Fresh Seasonal Fruit
Danish, Sweet Breads & Muffins
Juices & Coffee Service

FULL BREAKFAST

Scrambled Eggs,
Bacon &Sausage Links
Hash Browns or Roasted Red Potatoes
Fresh Fruit, Sweet Breads & Muffins,
Coffee, Tea & Juices

Add Ons

Homemade Biscuits & Gravy
French Toast

LUNCH and DINNER OPTIONS

Option #1

Sack Lunch

Ham, Turkey, Roast Beef or Veggie Sandwich Tomato & Lettuce, Cheddar & Swiss cheeses, Red Delicious Apple, Pasta Salad, Chocolate Chip Cookie, Soda or Bottled Water

Option #2

Sandwich Bar -Build your own
Ham, Turkey & Roast Beef, Cheddar Cheese & Swiss
Mustard, Mayo, Tomato & Lettuce, Fresh Breads
Green Salad, Choice of 2 Dressings & Pasta Salad
Assorted Cookies & Bars
Sodas or Bottled Water

Option #3

Soup and Salad

Soup Choice: Tomato Basil Gorgonzola Creamy Chicken & Rice or Beef Barley

Salad Choice: Garden with choice of 2 Dressing's or Caesar

Bread & Butter
Assorted Cookies & Bars
Sodas or Bottled Water

Option #4

Macaroni & Cheese "DuckTales Style" and Chicken Parmesan Sautéed Broccoli with Sweet Peppers Salad Choice: Garden with choice of 2 dressings or Caesar Salad Bread & Butter Assorted Cookies and Bars Sodas or Bottled Water

LUNCH and DINNER OPTIONS Cont.

Option #5

Teriyaki Chicken and Sweet & Sour Glazed Mahi Mahi with Coconut Rice Broccoli with Sweet Peppers, Snap Peas & Carrots Yakisoba Noodle Salad, Bread & Butter Assorted Cookies and Bars Sodas or Bottled Water

Option #6

South of the Border Fajita and Nacho Bar
Fajita Chicken and Taco Beef
Soft Flour Tortillas and Taco Chips
Black Bean, Cilantro and Corn Salad
Fresh Guacamole and Salsa, Shredded Cheese,
Chopped Onions, Tomato's and Chopped Lettuce
Assorted Cookies and Bars
Sodas or Bottled Water

Option #7

Choice of 2 Entrée's
Salmon Filet with Apple Glaze, Chicken Marsalla or Meatloaf
Roasted Red Potatoes or DuckTales Mashers
Carrots with Honey Ginger Glaze
Garden Salad with choice of 2 dressings & Pasta Salad
Bread & Butter
Assorted Cookies and Bars
Sodas or Bottled Water

Option #8

Don't see what you want Tell us and we'll work with you and your budget.



Steven and Jane Waddle Proprietors

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