

Davians

Catering & Events

SAMPLE MENU

COPORATE BUFFET

HORS D'OEUVRES | STATIONARY

Crispy Chicken Tenders

Served with BBQ Sauce

Crab Filled Mushroom Caps

Fresh Mushroom Caps Filled with a House Made Crab Salad and Baked

Sliced Tenderloin on Toast Points

Sliced Roast Tenderloin atop a Toasted Crostini Topped with an Arugula Aioli

SALAD

Citrine Salad

Crisp Romaine Lettuce with Mandarin Oranges and Candied Almonds,
Drizzled with House Made Citrus Vinaigrette

COUNTRY BUFFET

Beef Tips with Mushrooms

Slow Simmered Beef with Mushrooms Served Over Buttered Egg Noodles

Pecan Chicken

Hand Breaded in a Pecan Breadcrumb and Baked.
Topped with a Brown Sugar Pecan Butter

Roasted Garlic Mashed Potato

A Rich Mixture of Potatoes, Garlic, Butter and Cream

Brown Sugar Glazed Baby Carrots

Perfectly Cooked Baby Carrots with a Delicate Glaze of Brown Sugar and Butter

Blt Pasta Salad

Fresh Fruit Display

Including Cantaloupe, Honey Dew, Watermelon, Grapes,
Pineapples, Strawberries and More

Fresh Vegetables and Dip

DESSERT

Apple Crisp