

Davians

Catering & Events

SAMPLE MENU

CORPORATE HORS D'OEUVRES

HORS D'OEUVRES | PASSED

Prosciutto Wrapped Asparagus

Italian Style Ham Wrapped Around Crisp Asparagus

Pecan Chicken Skewers

Breaded Chicken Drizzled with a Brown Sugar Butter Sauce
and Topped with Crumbled Pecans

Sliced Tenderloin on Toast Points

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

Petite Quiche

An Assortment of Ham & Cheese, Spinach, and Quiche Lorraine Petite Quiches

Salami Cornucopias

Salami Cone Filled with Seasoned Cream Cheese

Crab Cakes

Pan Fried Seasoned Crab Patty Served with a Remoulade Sauce

CHEF CARVING STATION

Steamship of Pork in a Natural Sauce

HORS D'OEUVRES | STATIONS

Iced Jumbo Shrimp with Cocktail Sauce

Crispy Chicken Tenders

Served with Bbq Sauce

Crab Filled Mushroom Caps

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

Sausage Stuffed Mushroom Caps

Fresh Mushrooms Stuffed with Flavorful Italian Sausage

Pot Stickers

Pan Fried Pork Pot Stickers with a Soy Dipping Sauce

Bacon Wrapped Water Chestnuts

A Classic Pairing of Smokey Bacon and Crunchy Water Chestnuts