

# Davians

*Catering & Events*

## SAMPLE MENU ONE

### PLATED WEDDINGS OR SPECIAL OCCASIONS

#### HORS D'OEUVRES | STATIONARY

##### **Camembert and Honey Pecan Phyllo**

Crispy Phyllo Cup Filled with Warm Camembert Cheese and Crumbled Pecans  
Topped with a Sweet Honey Glaze

##### **Sliced Tenderloin on Toast Points**

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

##### **Caprese Skewers**

Fresh Mozzarella, Grape Tomatoes, and Fresh Basil  
Drizzled with Balsamic Glaze

#### SALAD

##### **Citrine Salad**

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

#### PLATED ENTREES

##### **Chicken Prosciutto**

Prosciutto Wrapped Chicken Breast Stuffed with Smoked Gouda  
Cheese and Accented with Parmesan Balsamella Sauce  
Served with Rich Garlic Mashed Potatoes and Rosemary Garlic Grilled Vegetables

##### **Boneless English Beef Roast**

Slow Cooked English Beef Roast Topped with a Rich Demi-Glacé  
Served with Rich Garlic Mashed Potatoes and Rosemary Garlic Grilled Vegetables

#### DESSERT

##### **Tuxedo Truffle Mousse Cake**

Moist Marbled Cake Separated by a Layer Each of  
Dark Chocolate and White Chocolate Mousse  
Smothered with Dark Chocolate Ganache  
Swirled with White Chocolate