

Davians

Catering & Events

SAMPLE MENU THREE

PLATED WEDDINGS OR SPECIAL OCCASIONS

HORS D'OEUVRES | STATIONARY

Petite Quiche

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

Bacon Wrapped Water Chestnuts

A Classic Pairing of Smokey Bacon and Crunchy Water Chestnuts

Pot Stickers

Pan Fried Pork Pot Stickers with a Soy Dipping Sauce

SALAD

Strawberry Apple Salad

Crisp Chopped Romaine Topped with Fresh Strawberries, Tart Granny Smith Apples,
Dressed with a Sweet Onion and Poppy Seed Vinaigrette Dressing

PLATED ENTREES

Bourbon Salmon Fillet

Baked Marinated Salmon Finished with a Bourbon Glaze
Served with Potato Rissolle and Brown Sugar Glazed Baby Carrots

Sliced Tenderloin

Three Slices of Steer Tenderloin Served on Top of a Roasted Red Bell Pepper Sauce
Served with Potato Rissolle and Brown Sugar Glazed Baby Carrots

DESSERT

Chocolate Bread Pudding