

Davians

Catering & Events

SAMPLE MENU TWO

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

Wedge Garden Salad

Mini Wedge of Lettuce with Tomato, Cucumber
Peppercorn Parmesan and French Dressing

PLATED ENTREES

Twin Bacon Wrapped Pork Filets

Bacon Wrapped Around Two Tender Filets of Pork with Natural Sauce
Served with Potato Rissolle and Brown Sugar Glazed Baby Carrots

Filet Mignon

Eight Ounce Center Cut Filet with Bordelaise Sauce
Served with Potato Rissolle and Brown Sugar Glazed Baby Carrots

DESSERT

Salted Caramel Crunch Cake

Light, Buttery Vanilla-Flecked Cake has Waves of Caramel Cake and Layered
with Salted Caramel Crunch and a Creamy Custard Layer