

Davians CATERING

Let us cater your next event or meeting





F r e s h B r e a k f a s t

Freshly Brewed Coffee included with Breakfast

Sweets 220 - 530 cal \$7.99 pp

Assortment of rich pastries

Continental 80 - 320 cal \$9.79 pp

Petite flaky croissants, muffins, rich pastries and chewy bagels served with fresh seasonal fruit

Protein Breakfast 40 - 190 cal \$12.29 pp

Fresh sliced fruit, granola, yogurt cups, cottage cheese and hard-boiled eggs

Yogurt Parfait Bar 50 - 520 cal \$10.29 pp

Keep it on the light side with seasonal fruit, yogurt and granola

American 40 - 180 cal \$11.99 pp

Fluffy scrambled eggs with cheesy potatoes, bacon, sausage, fresh seasonal fruit and warm, freshly baked biscuits

Breakfast Burrito 60 - 140 cal \$12.99 pp

Scrambled eggs, meat option (choose 2 - chorizo, bacon, sausage or veg) and cheddar cheese in a flour tortilla. Served with sour cream, salsa and breakfast potatoes

Omelet Station 50 - 320 cal \$8.99 pp

Minimum of 40 people

Watch your own private chef create custom omelets for everyone in your group. We will be sure to cook it up just the way you like it!

Snack Options

Assorted Cookies 240 - 290 cal \$1.99 pp

Brownies 130 cal \$2.49 pp

Cheese Board 290 cal \$4.99 pp

Delicious assortment of domestic Swiss, pepper jack and sharp yellow cheddar cheese cubes served with crackers

Crudités - Choice of Hummus or Ranch 25 - 150 cal \$3.99 pp

Snack Attack 150 - 220 cal \$6.99 pp

Fudgy house-baked brownies, cookies, granola bars and chips in an assortment of flavors

Tortilla Chips and Dip 185 cal \$4.99 pp

Your choice of tortilla chips with salsa or Davians chips with dip. Add guacamole for an additional \$1.99





Lunch Options

salad boxes

Salad Boxed Lunch \$13.99 pp

Your choice of a handcrafted entrée salad served with a ripe piece of fruit, bakery-fresh roll and a house-baked cookie

Includes

One handcrafted entrée salad of your choice	60 - 450 Cal each
Ripe whole fruit	80 - 110 Cal each
Bakery-fresh roll	90 Cal each
House-baked Cookie	240 - 290 Cal each

salad collection

Salad Collection \$17.99 pp

Pick three selections of handcrafted entrée salads served with a ripe piece of fruit, bakery-fresh rolls and a house-baked cookies

Includes

Three handcrafted entrée salads of your choice	
Ripe whole fruit	80 - 110 Cal each
Bakery-fresh roll	90 Cal each
House-baked cookies	340 Cal per two



Gluten free and other nutritional needs available upon request

Choice of Entrée Salads

Chicken Cobb Salad 450 cal / each

Grilled chicken breast, bacon, avocado and blue cheese combined with tomato, onion, chopped hard-cooked egg and a mix of greens with your choice of dressing

Wild Salmon Caesar Salad 320 cal / each

Grilled wild salmon, served on a bed of fresh romaine lettuce, topped with seasoned croutons and finished with a creamy Caesar dressing and shredded Parmesan

Grilled Chicken Spinach Salad with Cider Dijon 320 cal / each

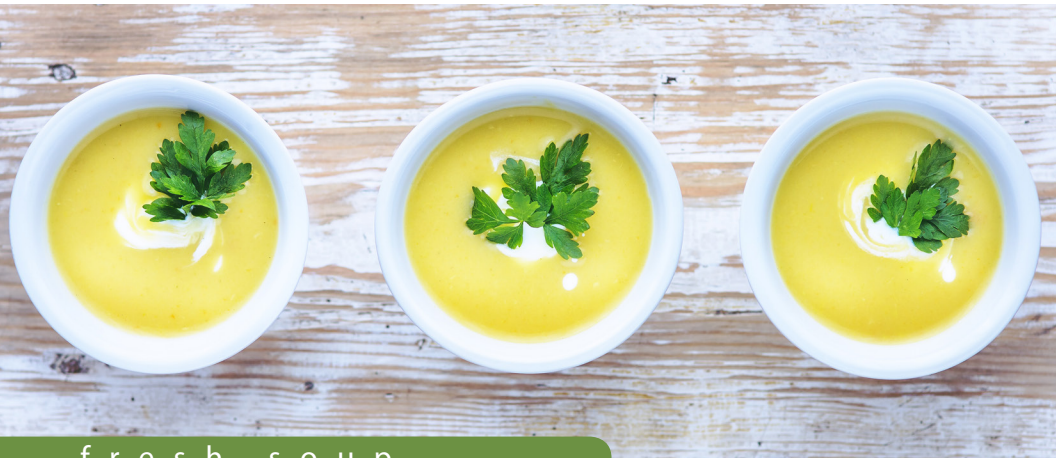
Spice-rubbed grilled chicken breast, with slices of apple, rich blue cheese crumbles and bacon on baby spinach, served with a house-made cider Dijon dressing

Chicken Caesar Salad 430 cal / each

Grilled chicken breast and seasoned croutons served over crisp romaine, finished with shredded parmesan and a creamy Caesar dressing

Grilled Sesame Tofu Salad 300 cal / each

Grilled tofu in a sesame-soy marinade, served on mixed greens with slices of fresh cucumber, green bell pepper, hard-cooked egg, shredded carrot and tomato wedges, finished with balsamic vinaigrette



fresh soup

Soup \$4.99 pp

Includes

Fresh soup of the day

Bakery-fresh bread and rolls

Saltine crackers

70 - 420 Cal per 4-oz. serving

110 - 160 Cal each

30 Cal per 2-pack

Deconstructed Salad

Deconstructed Salad Bar \$14.99 pp

Deconstructed salad served with fresh bread or dinner rolls, fruit salad and cookies

Includes

Mixed greens	35 Cal per 4-oz.
Romaine lettuce	20 Cal per 4-oz.
Fresh bread or rolls	110 - 160 Cal each
Fresh fruit tray	40 Cal per 3-oz.
Cookies	240 - 290 Cal each

pick 2 proteins

Grilled chicken	180 cal / per 3-oz.
Grilled salmon	140 cal / per 3-oz.
Tuna salad	310 cal / per 3-oz.
Chicken salad	310 cal / per 3-oz.
Marinated tofu	90 cal / per 3-oz.
Hard boiled eggs	80 cal / per 3-oz.

add more protein for an additional
\$2.99 per item per person

pick 4 vegetables

Broccoli	20 cal / per 3-oz.
Bell pepper	20 cal / per 3-oz.
Shredded carrot	35 cal / per 3-oz.
Cucumber	15 cal / per 3-oz.
Onions	50 cal / per 3-oz.
Green peas	70 cal / per 3-oz.
Tomato	15 cal / per 3-oz.

add more vegetables for an additional
\$1.99 per item per person

pick 1 cheese

Cheddar	120 cal / per 1-oz.
Blue cheese	100 cal / per 1-oz.
Shredded parmesan	120 cal / per 1-oz.
Feta	70 cal / per 1-oz.
Mozzarella	80 cal / per 1-oz.

add more cheese for an additional
\$1.99 per item per person



pick 2 toppings

Craisins	100 cal / per 1-oz.
Croutons	120 cal / per 1-oz.
Sunflower kernels	170 cal / per 1-oz.
Bacon bits	170 cal / per 1-oz.

add more toppings for an additional
\$.99 per item per person

pick 3 dressings

Balsamic vinaigrette	60 cal / per 1-oz.
Caesar dressing	210 cal / per 1-oz.
French dressing	140 cal / per 1-oz.
Ranch dressing	200 cal / per 1-oz.



Lunch Options

gourmet sandwiches

Deli to Go \$12.99 pp

An assortment of hearty meats, breads and cheeses, served with your choice of side salad and a plate of house-baked cookies

Sandwich Boxed Lunch \$12.99 per person

Your choice of premium sandwich on freshly baked bread and side salad, served with a ripe piece of fruit, housemade potato chips and a house-baked cookie

Includes

One premium sandwich of your choice	370 - 760 Cal each
One side salad of your choice	25 - 210 Cal each
One piece of ripe whole fruit	80 - 110 Cal each
Housemade potato chips	150 - 160 Cal each
Cookie	240 - 290 Cal each

Sandwich Buffet \$16.99 per person

Your choice of three sandwich varieties on freshly baked bread and two side salads, served with a fresh seasonal fruit assortment, housemade potato chips and house-baked cookies

Includes

Three premium sandwiches of your choice	370 - 760 Cal each
Two side salads of your choice	25 - 210 Cal each
Fresh seasonal fruit assortment	40 Cal per 3-oz. serving
housemade potato chips	150 - 160 Cal each
House-baked cookies	240 - 290 Cal each



Gluten free and other nutritional needs available upon request

s a n d w i c h e s

Grilled Chicken Caesar Wrap 630 cal / each

Sliced grilled herb-marinated chicken wrapped in a tortilla with red onion, sliced tomato, fresh romaine lettuce, creamy Caesar dressing and a sprinkle of shredded parmesan

Ham and Swiss Ciabatta with Dijonnaise Spread 530 cal / each

Slices of ham and Swiss cheese in a freshly baked whole-grain ciabatta roll with tomato, baby spinach and a savory spread of Dijonnaise

California Turkey & Pepper jack Ciabatta 510 cal / each

Deli sliced turkey breast spiced up with pepper jack cheese and avocado spread, fresh baby spinach and tomato on a rustic ciabatta roll

🍷 Fresh Vegetable with Provolone Cheese on Ciabatta 390 cal / each

Refreshing slices of cucumber, tomato, red onion and shredded carrots layered with provolone cheese on a freshly baked ciabatta roll with roasted garlic aioli

Roast Beef on Whole Wheat with Tarragon Horseradish 450 cal / each

Deli sliced roast beef served with tomato, red onion and cucumber slices on whole wheat bread topped with a tarragon-infused horseradish sauce

Grilled Cashew Chicken Salad Ciabatta 560 cal / each

Creamy grilled chicken salad studded with cashews, fresh grapes and crunchy celery, served with romaine lettuce on a whole-grain ciabatta roll

Curried Turkey Wrap with Cranberries & Apple 650 cal / each

Sliced roasted Turkey dressed in sweet and spicy curry mayo, crisp Granny Smith apple slices, baby spinach and tart dried cranberries in a hand-rolled tortilla

🍷 Mediterranean Salad Wrap 430 cal / each

Classic Mediterranean blend of fresh cucumber, green pepper, red onion, tomato, black olives and crumbled feta cheese, wrapped in a flour tortilla with a creamy lemon-garlic feta spread

s i d e s a l a d s

🍷 Balsamic Garden Salad 60 cal / per 4-oz. serving

Slices of garden-fresh cucumber, tomato, green bell pepper and shredded carrot on a bed of fresh greens, drizzled with a classic balsamic vinaigrette

Bacon Spinach Salad 60 cal / per 2-oz. serving

Smoky bacon crumbled atop fresh baby spinach, with sliced mushrooms, tomato and hard-boiled egg, tossed in a balsamic vinaigrette

🍷 Greek Pasta with Feta 140 cal / per 3-oz. serving

Tangy pasta salad with tomato, black olives, onions, pepperoncini and feta cheese



Alternative Entrees

Taco Bar 13 - 330 cal \$15.29 pp

Make it a taco salad bar for \$1 pp

Choice of two types of meat; mojito lime chicken, ground beef, adobo pork, or add carne asada for (+\$2 pp), hard and soft shell tortillas, a variety of toppings, cilantro-lime rice, and street corn. Served with crisp tortilla chips, salsa, creamy guacamole, and cinnamon sugar-dusted churros.

Lasagna 270 - 320 cal \$14.99 pp

Choice of meat or vegetable lasagna, garlic breadstick and garden salad with assorted dressings along with seasonal fresh fruit and cookies

Pasta Bar 90 - 180 cal \$12.99 pp

Penne & cavatappi noodles served with alfredo, marinara, meatballs, chicken and sautéed seasonal vegetables along with garlic breadsticks, garden salad with assorted dressings and cookies

Hot Sandwich Buffet

Two Entrees \$14.99 pp

Three Entrees \$15.99 pp

Hot sliced ham, hot shredded barbeque pork, or hot turkey with gravy. Includes: Fresh breads and rolls, house vegetable, garlic mashed potatoes, and seasonal fresh fruit

Choice of One: Oriental Coleslaw, Greek Pasta Salad, BLT Pasta Salad

Hot Lunch Buffet

Two Entrees \$15.99 pp

Three Entrees \$16.99 pp

Baked chicken, beef tips with mushrooms, chicken duglere, or baked lasagna.

Includes: Fresh Rolls and butter, garden salad with Ranch and French dressing, seasonal fresh fruit, chilled relish tray, garlic mashed potatoes and chef choice of vegetable

Refreshing Drinks

Premium Juice Dispenser - (3 gallons) serves 32 8oz. cups Apple, orange, grape, cranberry, fruit punch & original lemonade		\$45.00
Assorted Individual Juice Bottles Apple, orange, grape, cranberry, fruit punch & original lemonade	110 - 170 cal / per 10-oz.	\$2.29
Assorted Naked Juices - pp	210 - 240 cal / each	\$4.99
Assorted Bottled Sodas (20 oz) - pp	0 - 300 cal / each	\$2.09
Assorted Lipton Pure Leaf Teas	100 - 180 cal / per bottle	\$2.99
Hot Tea	0 cal / per 8-oz.	\$1.49
Chef's Choice Infused Water - pp	0 - 30 cal / per 8-oz.	\$1.49
Bottled Water - pp	0 cal / per 20-oz.	\$1.99
Freshly Brewed Coffee - pp	0 cal / per 8-oz.	\$2.75



CATERING

Service Styles

Disposable Drop Off Catering

Pricing includes disposable plates, napkins, utensils. All food will arrive in disposable aluminum or plastic containers to your location. \$25+ delivery charge *price varies based on location

Drop Off/Pick Up Catering

Pricing includes disposable plates, napkins, utensils and all staff/equipment required for your menu. Tables for buffet line available upon request. Our staff will arrive to set up the buffet, then return at an agreed time to retrieve the equipment and supplies. 20% service charge will be added to all drop-off/pick up caterings

Full Service Catering

Pricing includes disposable plates, napkins, utensils; Davians will set up your buffet based on your menu requirements, monitor the buffet and replenish as needed. In addition, our staff will clear dining surfaces to ensure a clean area free of disposed items. Full service is strongly recommended for groups over 50 guest. A 20% service charge is applied when doing a full service catering.

Upgraded disposable for \$3.95. China, flatware and stemware upon request for an additional \$4.95 per guest fee plus labor for additional serving staff at \$25 per hour per server (minimum 4 hours).

To place an order please contact: Catering@davians.com or call 262.781.4578
See below for Ordering information needed for our planners to start your event.

Contact Name: JOHN SMITH Location: ACTUANT CORPORATION

Address: WESTBROOK CROSSING, MENOMONEE FALLS, WI 53051

Detailed Address: CONFERENCE ROOM ATC

Event Date: 12/02/20 Serve Time: 11AM - 3PM Table Request: YES or NO

Number of people: 150 Type of Service: FULL SERVICE CATERING

Menu Items:

HOT LUNCH BUFFET - TWO ENTREES

Hot Turkey with Gravy + Hot Sliced Beef with Sour Cream Sauce. BLT Pasta Salad

ASSORTED BOTTLED SODA

ASSORTED INDIVIDUAL JUICE BOTTLES

Special/Additions Instructions:

5 GLUTEN FREE GUESTS, 1 PEANUT ALLERGY

CATERING

Service Styles

Disposable Drop Off Catering • Drop Off/Pick Up Catering • Full Service Catering

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Number of people: _____ Table Request: _____

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Menu Items:

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