Davians



CONGRATULATIONS ON YOUR ENGAGEMENT!

Thank you so much for contacting Davians Catering. One of our very favorite things to do is to help make the wedding of your dreams a reality. Casual or formal, traditional or modern, for a few loved ones or a few hundred friends, Davians' impeccable and unparalleled service will make your celebration one to remember.

Our team specializes in catering weddings at venues throughout Milwaukee, Waukesha and surrounding areas. Whether you are looking for a fully served sit-down meal, family-style or buffet-style, let us provide you with peace of mind knowing that every detail, desire and diet will be tended to for you and your guests.

As you browse through our menus, you'll see a variety of wedding packages available, or we can work together to customize your special menu. Contact us at 262.781.4578 to schedule a personal consultation to discuss the ideas and questions you have for your big day. We look forward to hearing from you!

Sincerely,

Mikayla Suchomel, Director of Catering

Buffet-Style Wedding Package

HORS D'OEUVRES

Choice of Two

BRUSCHETTA ON TOAST BBQ MEATBALLS CAPRESE SKEWERS FRUIT SKEWERS BACON WRAPPED WATER CHESTNUTS

BUFFET-STYLE DINNER

Fresh roll basket placed on each table

MENU INCLUDES A CHOICE OF ONE SALAD, ONE VEGETABLE AND ONE STARCH OPTION – SEE ACCOMPANIMENTS PAGE FOR A LIST OF OPTIONS

Your Choice of Two Entrees

RED WINE BRAISED SHORT RIB 60z. Braised boneless short ribs topped with rich gravy

CALVADOS PORK LOIN Sliced pork loin covered with a brandy and apple sauce

TENDERLOIN FILET (Additional \$8.00 per guest) 8oz. Tenderloin filet served with marinated mushrooms topped with bordelaise sauce

PECAN CHICKEN Lightly breaded chicken breast accented with honey pecan beurre monte

CHICKEN PROSCIUTTO (Additional \$2 per guest) Prosciutto wrapped chicken breast stuffed with Gouda cheese and served with a Parmesan balsamella sauce

BOURBON SALMON Baked salmon marinated in a light bourbon sauce

WHITE PESTO CAVATAPPI Cavatappi pasta in a pesto cream sauce with blistered tomatoes and roasted asparagus

CHICKEN MARSALA 60z Marinated chicken breast served with a mushroom marsala wine sauce

THIRD COURSE

Your Wedding Cake Cut and Served Free of Charge

Includes white china place settings, linen napkins (choice of color), white linen table covers, coffee and water service, waitstaff and a 5 hour event time

Price Per Person \$34.95 Children (ages 3 - 10): \$15.95 - Chicken Tenders, Mac & Cheese and Fruit

Food, Beverage and Impeccable Service







Sit-Down Wedding Package

HORS D'OEUVRES

Choice of Two

BRUSCHETTA ON TOAST BBQ MEATBALLS CAPRESE SKEWERS FRUIT SKEWERS BACON WRAPPED WATER CHESTNUTS

FIRST COURSE

Fresh roll basket placed on each table

CHOICE OF ONE SALAD - SEE ACCOMPANIMENTS PAGE

SECOND COURSE

MENU INCLUDES A CHOICE OF ONE VEGETABLE AND ONE STARCH OPTION SEE ACCOMPANIMENTS PAGE FOR A LIST OF OPTIONS

Choice of Two Entrees

RED WINE BRAISED SHORT RIB 60z. Braised boneless short ribs topped with rich gravy

CALVADOS PORK LOIN Sliced pork loin covered with a brandy and apple sauce

TENDERLOIN FILET (Additional \$8.00 per guest) 8oz. Tenderloin filet served with marinated mushrooms topped with bordelaise sauce

PECAN CHICKEN

Lightly breaded chicken breast accented with honey pecan beurre monte

CHICKEN PROSCIUTTO (Additional \$2 per guest) Prosciutto wrapped chicken breast stuffed with Gouda cheese and served with a Parmesan balsamella sauce

BOURBON SALMON Baked salmon marinated in a light bourbon sauce

WHITE PESTO CAVATAPPI Cavatappi pasta in a pesto cream sauce with blistered tomatoes and roasted asparagus

CHICKEN MARSALA 60z Marinated chicken breast served with a mushroom marsala wine sauce

THIRD COURSE

Your Wedding Cake Cut and Served Free of Charge

Includes white china place settings, linen napkins (choice of color), white linen table covers, coffee and water service, waitstaff and a 5 hour event time

Price Per Person \$39.95 Children (ages 3 - 10): \$15.95 - Chicken Tenders, Mac & Cheese and Fruit

Food, Beverage and Impeccable Service

Family-Style Wedding Package

HORS D'OEUVRES

Choice of Two

BRUSCHETTA ON TOAST BBQ MEATBALLS CAPRESE SKEWERS FRUIT SKEWERS BACON WRAPPED WATER CHESTNUTS

FAMILY-STYLE SALAD

Fresh roll basket placed on each table

CHOICE OF ONE PLATED SALAD - SEE ACCOMPANIMENTS PAGE

FAMILY-STYLE DINNER

MENU INCLUDES A CHOICE OF ONE VEGETABLE AND ONE STARCH OPTION SEE ACCOMPANIMENTS PAGE FOR A LIST OF OPTIONS

Your Choice of Two Entrees

RED WINE BRAISED SHORT RIB 60z. Braised boneless short ribs topped with rich gravy

CALVADOS PORK LOIN Sliced pork loin covered with a brandy and apple sauce

TENDERLOIN FILET (Additional \$8.00 per guest) 8oz. Tenderloin filet served with marinated mushrooms topped with bordelaise sauce

PECAN CHICKEN Lightly breaded chicken breast accented with honey pecan beurre monte

CHICKEN PROSCIUTTO (Additional \$2 per guest) Prosciutto wrapped chicken breast stuffed with Gouda cheese and served with a Parmesan balsamella sauce

BOURBON SALMON Baked salmon marinated in a light bourbon sauce

WHITE PESTO CAVATAPPI Cavatappi pasta in a pesto cream sauce with blistered tomatoes and roasted asparagus

CHICKEN MARSALA 60z Marinated chicken breast served with a mushroom marsala wine sauce

THIRD COURSE

Your Wedding Cake Cut and Served Free of Charge

Includes white china place settings, linen napkins (choice of color), white linen table covers, coffee and water service, waitstaff and a 5 hour event time

Price Per Person \$37.95 Children (ages 3 - 10): \$15.95 - Chicken Tenders, Mac & Cheese and Fruit

Food, Beverage and Impeccable Service







Davians Accompaniments

SALADS

CITRINE SALAD Romaine blend salad with mandarin oranges, candied almonds and homemade citrine dressing

CAESAR SALAD Traditional romaine lettuce tossed in Caesar dressing then topped with croûtons and Parmesan cheese

DAVIANS SIGNATURE SALAD Spinach topped with walnuts, strawberries and homemade raspberry vinaigrette dressing

CLASSIC GARDEN SALAD Mixed greens with tomatoes, cucumbers and carrots with ranch or French dressing

BLEU CHEESE AND PEAR SALAD Mixed greens with walnuts, bleu cheese and pears with a balsamic vinaigrette

BLACK BEAN SALAD

Chopped romaine, black beans, corn, grape tomatoes, bell peppers and pumpkin seeds with an avocado lime dressing

STARCHES

PARSLEY BUTTERED POTATOES

CARAMELIZED ONION SMOKED GOUDA AU GRATIN POTATOES

WILD RICE PILAF

HONEY BAKED RED POTATOES

ROSEMARY PARMESAN PETITE POTATOES

LEMON THYME RICE

BACON BLEU CHEESE MASHED POTATOES

ROASTED GARLIC MASHED POTATOES

VEGETABLES

GREEN BEANS IN CASHEW SAUCE

ROASTED VEGETABLE WITH ROSEMARY AND GARLIC

CHEESY CAULIFLOWER CASSEROLE

ELOTE MEXICAN STREET CORN Sweet corn tossed in lime juice, cayenne pepper, and butter, topped with cotija cheese

GREEN BEAN ALMONDINE

RATATOUILLE Classic French vegetable dish, containing eggplant, onions, bell peppers, zucchini and tomatoes

BACON BRUSSEL SPROUTS

SAUTÉED CARROTS

ROASTED GARLIC LEMON BROCCOLI

Food, Beverage and Impeccable Service

Host Bar Packages

Includes bartender • Packages are priced per guest \$2 per person for each additional hour • Bar shots are not included

BEER, WINE AND SODA PACKAGE

\$16

House wine, domestic bottled beer, N/A beer and soda for four consecutive hours

HOUSE BAR PACKAGE

\$22

(add call brands for \$27) House brand liquors, house wine, domestic bottled beer, N/A beer and soda. Four consecutive hours followed by hosted beer, wine and soda

PREMIUM BAR PACKAGE

\$29

House, call and premium brand liquors, premium wine, domestic bottled beer, specialty beer, N/A beer and soda. **Four consecutive hours** followed by hosted beer, wine and soda

Late Night Hors D'oenvre and Snacks

Minimum 100 guests • Priced per guest

NACHO BAR \$4

Seasoned taco meat, tortilla chips, jalapeño cheddar cheese, and all the toppings for a great fiesta!

TACO STATION \$5

Beef, fajita chicken, lettuce, tomatoes, onions, cheddar cheese, sour cream and salsa

SEVEN LAYER FIESTA DIP \$2

Served with tortilla chips

SLIDER BAR \$6

Served with cheese, lettuce, tomato, red onion, ketchup and mustard

SILVER DOLLAR SANDWICHES \$3

With hickory smoked ham, smoked turkey and sliced beef with cheddar cheese

KETTLE COOKED POTATO \$2 CHIPS AND SOUR CREAM DIP

COOKIES AND SWEETS BREAK \$4

Cookies, Brownies and Assorted Dessert Bars

S'MORES BAR \$4 Graham crackers, marshmallows, assorted candy bars and an indoor campfire bar

HOMEMADE PIZZAS \$27 (Price per pizza - 16 slices per pizza)

SNACKS

Popcorn Wagon (Two hour)	\$2
Assorted Bagged Snacks	\$4
BAR SNACKS (Price per pound)	

\$22

\$30

\$14

\$12

\$16

Jumbo Cashews	
Mixed Nuts	
Dry Roasted Peanuts	
Gardetto's Snak-Ems	
Pretzels	





Food, Beverage and Impeccable Service

DAVIANS | N56 W16300 Silver Spring Drive | Menomonee Falls, WI 53051 262-781-4578 | FAX 262.781.8401 | DAVIANS.COM

Taxes, Venue Fees and 20% Service Charge Additional Pricing Subject to Change Without Notice