



Breakfast

Served with freshly brewed coffee

\$12

CONTINENTAL BREAKFAST BUFFET

Assorted flaky Danish, assorted muffins and fresh seasonal fruit

EXECUTIVE CONTINENTAL BREAKFAST BUFFET \$13

Assorted flaky Danish, mini scones, assorted bagels with cream cheese, jellies and fresh seasonal fruit

HEALTHY START BREAKFAST BUFFET \$14

Assorted muffins, fresh seasonal fruit, bananas, light fruit yogurt with assorted granola and breakfast bars

COUNTRY BUFFET

\$15

\$16

Scrambled eggs with cheddar cheese & chives, heavenly hash brown bake and your choice of bacon or sausage links

BREAKFAST BUFFET

Scrambled eggs with cheddar cheese & chives, Belgian waffles, heavenly hash brown bake assorted pastries, fresh seasonal fruit and your choice of bacon or sausage links

BRUNCH BUFFET \$22

Spanish egg bake, breakfast potato medley, chicken or eggplant Parmesan with spaghetti noodles, fresh seasonal fruit, assorted breakfast pastries, raspberry vinaigrette spinach salad and your choice of bacon

PLATED BREAKFAST

Served with freshly brewed coffee, pastries and fruit garnish

SPANISH EGG BAKE

\$12

Mixed bell peppers, onion, jalapeño and chorizo baked with eggs

CARAMEL APPLE STRATA \$13

Baked apples mixed in a wheat bread egg mixture topped with caramel

QUICHE \$14

- Lorraine: bacon, onions and Swiss cheese
- Florentine: diced ham, baby spinach, Parmesan cheese and Swiss cheese
- Broccoli cheddar: broccoli, cheddar cheese and onions
- Mushroom, spinach, leeks and feta
- Chorizo, potato, cheese: Mexican chorizo, Yukon potatoes and cheddar cheese

PUMPKIN FRENCH TOAST \$12

Wheat bread dipped in a pumpkin spice egg batter, served with syrup and whipped topping

BELGIAN WAFFLES WITH ASSORTED FRUIT

\$12

Belgian waffle served with blueberries, strawberries, and peaches. Includes syrup and whipped topping

BACON EGG AND CHEDDAR STRATA

\$13

Classic combo of bacon, eggs and cheddar cheese, baked with wheat bread and topped with a hollandaise sauce

MONTE CRISTO CASSEROLE

\$13

Layered ham, egg, Swiss cheese and whole wheat bread, topped with a gruyere cheese sauce and fresh chives

CORNED BEEF AND HASH \$13

Diced corned beef sautéed with fresh cut Yukon potatoes and onions

MIMOSA \$5.00

Add champagne mimosa to any breakfast

A LA CARTE

Regular and decaf coffee 3 Gallon minimum Bottled water Canned soda Bottled juices Assorted flavors	\$28 per gallon \$2.75 \$2.75 \$3.50	Yogurt with granola Fresh seasonal fruit Breakfast bars Flaky Danish Bagels Mini scopes	\$4 per person \$3 per person \$2 per person \$22 per dozen \$24 per dozen
Assorted muffins	\$20 per dozen	Mini scones	\$22 per dozen

Appetizers

Pricos	hasad	\sim ff	50	nincoc	nor	appetizer
111662	Daseu	OH	50	pieces	pei	appetizer

ASSORTED PETITE SANDWICHES STURKEY, roast beef and ham sliders on as		SHRIMP SHOOTERS	\$150
sliced rolls	sorted	PECAN & BRIE TARTLETS	\$80
BEEF TENDERLOIN CROSTINI Thinly sliced tenderloin on top of arugul aioli, served on a lightly toasted crostini	\$126 a	SPINACH ARTICHOKE DIP WITH TOASTED CROSTINIS	\$78
CUCUMBER SALMON CUPS	\$95	FLORENTINE STUFFED MUSHROOM CAPS	\$78
Cucumber cup filled with herbed cream cheese and smoked salmon	ı	SAUSAGE STUFFED MUSHROOM CAPS	\$80
CAPRESE SKEWERS	\$75	CRAB CAKES SERVED	\$190
GRINDER SKEWERS	\$70	WITH REMOULADE SAUCE	\$190
Pepperoncini, salami, fresh mozzarella & pimento olive on a skewer		HOMEMADE BACON WRAPPED WATER CHESTNUTS	\$80
PROSCIUTTO MELON SKEWERS	\$70		
GUACAMOLE BRUSCHETTA	\$70	BONELESS OR BONE-IN CHICKEN WINGS	\$85
BLEU CHEESE & BALSAMIC BRAISED GRAPES	\$75	Tossed in BBQ or Buffalo sauce PECAN CHICKEN SATAY	\$94
BRAISED GRAFES		PECAN CHICKEN SAIAY	374
CARAMELIZED ONION & GOAT CHEESE CROSTINI	\$75	MEATBALLS Tossed in BBQ or Swedish gravy sauce	\$70



7-LAYER FIESTA DIP

\$160

(Serves 100)

Taco flavored cheese dip layered in sour cream, tomatoes, black olives, scallions, lettuce, onions and shredded cheese. Served with tortilla chips

CRUDITÉ WITH DIP

A varietal selection of seasonal vegetables, served with a dill sour cream dip

ICED JUMBO SHRIMP DISPLAY \$190

FRESH SEASONAL FRUIT

\$125

Seasonal blend of fruit

CHEESE DISPLAY

\$120

4 Varietal cheeses, served with fruit, honey, salted nuts and crackers

CHARCUTERIE BOARD

\$160

3 Meats and 3 cheeses, served with fruit, honey, salted nuts, jam and dijon mustard

Food, Beverage and Impeccable Service

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Monday - Friday 11am - 2pm Served with freshly brewed coffee

LUNCH BUFFET

TWO ENTREES	\$17
THREE ENTREES	\$18

Apple almond stuffed pork chops, baked cod fillets, chicken Parmesan, braised short ribs, chicken marsala, pecan chicken or eggplant Parmesan

Includes: classic garden salad, fresh seasonal fruit, relish tray, parsley red potatoes and chef choice vegetable

SANDWICH BUFFET

\$14

Smoked ham, roasted turkey breast, house roasted beef, fresh bread and rolls, assorted cheese, lettuce, tomato and onion

Includes: house-made potato chips, and relish tray

Choice of two: Greek pasta salad, classic garden salad, BLT pasta salad

MEXICAN BUFFET

\$17

Seasoned beef, chicken fajita, Mexican street corn, cilantro lime rice. Hard and soft shell tacos, shredded cheese and lettuce, diced tomatoes, sour cream, diced onions, salsa, guacamole and cinnamon crisps

HOT SANDWICH BUFFET

TWO ENTREES	\$15
THREE ENTREES	\$16

Sliced beef, sliced ham, shredded BBQ pork or sliced turkey with gravy

Includes: fresh bread and rolls, house vegetable, garlic mashed potatoes and fresh seasonal fruit

Choice of two: Greek pasta salad, classic garden salad BLT pasta salad

SOUP AND SALAD BAR \$13

Mixed seasonal greens, strips of seasoned chicken breast, and smoked ham. Diced hardboiled eggs, shredded cheese, cucumbers, tomatoes, red onions, mushrooms and banana peppers

Includes: peppercorn Parmesan and French dressing, fresh baked rolls, fresh seasonal fruit and rotini pasta salad

Choice of one: chicken dumpling, mushroom cream, broccoli cheddar, chili or garden vegetable

ITALIAN BUFFET \$16

Assorted pizzas, chicken or eggplant Parmesan, garlic bread sticks, fresh seasonal fruit, antipasto platter and tossed salad with Italian dressing



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Prices subject to 20% Service Charge and applicable state taxes. Additional fees may apply or change without notice

Plated Lunches

Monday - Friday 11am - 2pm

Includes: classic garden salad, fresh baked rolls, choice of starch, house vegetable and freshly brewed coffee

PECAN CHICKEN \$14 **CHICKEN PICCATA** \$14 4oz pan seared chicken breast served with 4oz hand breaded chicken breast pan fried and topped with our pecan butter sauce a lemon caper beurre blanc **BRAISED SHORT RIBS** \$21 EGGPLANT PARMESAN \$14 4oz red wine braised short ribs Breaded eggplant topped with fresh mozzarella, and marinara sauce **APPLE ALMOND STUFFED ZUCCHINI LINGUINE** \$13 \$16 **PORK CHOPS** Julienne sautéed zucchini tossed in a lemon 4oz butterflied boneless pork chops filled yogurt sauce with blistered grape tomatoes, with an apple almond stuffing, finished with calvados sauce topped with fresh Parmesan cheese CHICKEN MARSALA \$14 **CHICKEN PARMESAN** \$14 4oz marinated chicken breast served with 4oz chicken breast lightly breaded and topped with fresh mozzarella and marinara a mushroom marsala wine sauce SLICED TENDERLOIN \$23 **BAKED COD FILLETS** \$14 4oz sliced beef tenderloin served with a 4oz of baked cod fillets served with a cilantro romesco sauce yogurt sauce

SALADS, SOUPS, SANDWICHES

Served with fresh baked rolls

GRILLED CHICKEN CAESAR SALAD \$13

Grilled chicken breast on a bed of fresh greens with croutons and Parmesan cheese, tossed in caesar dressing

COBB SALAD WITH RED WINE VINAIGRETTE \$14

Classic cobb salad served with romaine lettuce, chicken, tomatoes, bleu cheese, bacon, avocado and hard-boiled eggs

MARKET FRESH SANDWICH \$12

Choice of roasted turkey breast, smoked ham, or roast beef. Served with provolone cheese, lettuce, tomatoes, and arugula aioli on 9-grain bread, served with house-made chips

GRILLED CHICKEN CAESAR WRAP

Chicken caesar salad in a flour tortilla, served with house made chips

CASHEW CHICKEN SALAD CROISSANT

Homemade cashew chicken salad on a large flaky croissant, served with house made chips

EXECUTIVE BOX LUNCH \$15

Your choice of a fresh sandwich or salad, add a fresh baked cookie, and cold beverage with personalized label

ADD SOUP \$3

CHICKEN DUMPLING MUSHROOM CREAM BROCCOLI CHEDDAR TOMATO & GARDEN VEGETABLE (vegan) TOMATO BASIL

CHILI (regular or vegetarian) CHICKEN NOODLE

\$12

\$12











Includes fresh baked rolls, choice of salad, choice of vegetable, choice of starch, and freshly brewed coffee

BEEF

10oz NY strip steak served with a sautéed onion mushroom and garlic butter sauce		CHIMICHURRI FLANK STEAK \$45 8oz grilled flank steak topped with fresh chimichurri sauce		
SLICED TENDERLOIN \$37 6oz of sliced beef tenderloin served with a romesco sauce		RIBEYE \$ 10oz beef ribeye served with a garlic herb bleu cheese compound butter		
BRAISED SHORT RIBS 60z red wine braised short ribs	\$30	FILET MIGNON 60z filet served with a bourbon	\$46	
STEAK DIANE	\$37	peppercorn sauce		

STEAK DIANE 6oz filet topped with a rich brandy cream sauce	\$37	peppercorn sauce	
POULTRY			
CHICKEN PROSCIUTTO 6oz butterflied chicken breast filled with smoked gouda, wrapped in prosciutto a		AIRLINE CHICKEN BREAST 8oz pan seared airline chicken breast finished with an herbed chicken consom	\$34 nme
finished with a parmesan cream sauce CHICKEN PICCATA 6oz pan seared chicken breast served w	\$28 ith	CHICKEN MARSALA 60z marinated chicken breast served wit a mushroom marsala wine sauce	\$28 .h
a lemon caper beurre blancPECAN CHICKEN6oz hand breaded pan fried chicken breaded	\$28 east	CHICKEN CACCIATORE 6oz chicken breasts slow cooked in a tomato and white wine sauce	\$30
topped with our pecan butter sauce CHICKEN PARMESAN 6oz chicken breast lightly breaded topp with fresh mozzarella and marinara	\$34 ed	BOURBON CHICKEN 6oz baked chicken breast with a bourbo ginger sauce	\$30 n
SEAFOOD			

with fresh mozzarelia and marir	nara		
SEAFOOD			
SEARED SCALLOPS 4 large sea scallops seared and		SALMON 6oz salmon fillet with a maple soy gla	\$30 aze
finished with a lemon beurre black: SEARED AHI TUNA STEAK!	S MARKET	SHRIMP 8oz of sautéed shrimp tossed in a le	\$35 mon
6oz ahi tuna steak served with a salsa topped with a balsamic re		garlic butter sauce ALMOND CRUSTED HALIBUT	\$48
BAKED COD FILLETS	\$26	Herbed panko and almond crusted l	

8oz of baked cod fillets served with

a cilantro yogurt sauce

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served with a lemon beurre blanc

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Includes fresh baked rolls, choice of salad, choice of vegetable, choice of starch, and freshly brewed coffee

PORK

PORK RIBEYE \$35

Grilled 8 oz pork ribeye rubbed in garlic and rosemary

APPLE ALMOND STUFFED \$35
PORK CHOPS

Butterflied boneless pork chops filled with an apple almond stuffing. Finished with calvados sauce

COMBINATION

FILET AND CRAB CAKES \$54

6oz center cut filet with béarnaise served with two crab cakes topped with remoulade

PORK RIBEYE AND \$44 CHICKEN BREAST

Garlic rosemary rubbed pork ribeye and pan seared airline chicken breast finished with an herbed chicken consommé

VEGETARIAN

EGGPLANT PARMESAN \$26

Breaded eggplant topped with fresh mozzarella and marinara sauce

VEGETABLE KABOBS \$26

Marinated, skewered then grilled and finished with a balsamic reduction

VEGETABLE CURRY WITH RICE \$24

Sautéed veggies in a yellow curry with coconut milk served over rice

TWIN FILETS OF \$30 BACON WRAPPED PORK

Two 4 oz bacon wrapped pork filets served with a rosemary pan sauce

PINEAPPLE GLAZED PORK \$30

\$58

Chinese five spice seasoned 6 oz boneless pork chops with a pineapple glaze

FILET AND MAPLE GLAZED SALMON

60z center cut filet with béarnaise sauce, accompanied by maple glazed salmon

NY STRIP STEAK MARKET & SCALLOPS

10oz NY strip seared scallops served with a sautéed onion, mushroom, and garlic butter sauce

ZUCCHINI LINGUINE \$22

Julienne sautéed zucchini tossed in a lemon yogurt sauce with blistered grape tomatoes, topped with fresh parmesan cheese ADD CHICKEN \$3

BUTTERNUT SQUASH RISOTTO \$28

Creamy buttery smooth butternut squash risotto with a maple glaze finish

KIDS MEALS

10 Years and younger Chicken Tenders and French Fries with Ketchup and Fruit Garnish

— **\$12.00** —

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Dinners Buffets

50 Guest minimum. Includes: fresh baked rolls and freshly brewed coffee

2 ENTRÉE BUFFET \$30

Served at guests table: salad choice

BUFFET TABLE: Select Two Entrees

Baked cod fillets, pecan chicken, chicken marsala, bourbon chicken, braised short ribs, and pork ribeye

STARCH CHOICE

VEGETABLE CHOICE

FRESH SEASONAL FRUIT

3 ENTRÉE BUFFET \$32

Served at guests table: salad choice

BUFFET TABLE: Select Three Entrees

Steak diane, braised short ribs, maple glazed salmon, chicken prosciutto, chicken cacciatore, baked cod fillets, and apple almond stuffed pork chops

STARCH CHOICE VEGETABLE CHOICE FRESH SEASONAL FRUIT

CHEF CARVED BUFFET

Served at guests table: salad choice

BUFFET TABLE: Select Two Entrees and One Chef Carved Meat

Pecan chicken, chicken piccata, baked cod fillets, apple almond stuffed pork chops, braised short ribs, and chicken cacciatore

STARCH CHOICE
VEGETABLE CHOICE
FRESH SEASONAL FRUIT
CRUDITÉ WITH DIP
BOWTIE PASTA SALAD

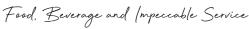
CHEF CARVED TENDERLOIN \$40

CHEF CARVED ROAST \$37

TURKEY OR HAM



SALTED CARAMEL VANILLA CRUNCH CAKE	\$8	RASPBERRY ACCENTED CHOCOLATE MOUSSE	\$5
KEY LIME PIE	\$8	APPLE CRISP	\$4
RASPBERRY WHITE	\$8	PEACH COBBLER	\$4
CHOCOLATE CHEESECAKE		FULL SHEET CAKE	\$160
TUXEDO TRUFFLE	\$6	(serves up to 64)	
MOUSSE CAKE		ASSORTED COOKIES	\$3
STRAWBERRY SHORTCAKE	\$5	FUDGE BROWNIES	\$3
NY STYLE CHEESECAKE	\$8	DESSERT BAR ASSORTMENT	\$3











Side Options

SALADS

Classic garden salad

Fresh iceberg lettuce with tomatoes, cucumbers, and carrots with peppercorn parmesan or French dressing.

Classic caesar salad

Chopped romaine tossed in caesar dressing then topped with croutons and parmesan cheese.

Black bean salad

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

Bleu cheese and pear salad

Mixed greens with walnuts, bleu cheese, and pears with a balsamic vinaigrette.

Spinach bacon salad

Spinach, crispy bacon pieces, blistered tomatoes, and julienned red onions. Dressed with a bacon vinaigrette

Raspberry vinaigrette spinach salad

Fresh spinach, toasted walnuts, and sliced strawberries with raspberry vinaigrette dressing.

STARCHES

Caramelized onion smoked gouda au gratin potatoes Roasted garlic mashed potatoes Honey baked red potatoes Rosemary parmesan petite potatoes Wild rice pilaf

Lemon thyme rice

Dirty rice

Creole style rice dish

Bacon bleu cheese mashed potatoes Roasted root vegetables

VEGETABLES

Cashew green beans
Grilled vegetable medley

Ratatouille

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

Roasted garlic lemon broccoli Cheesy cauliflower casserole

Bacon brussel sprouts Sauteed carrots and leeks

Elote Mexican street corn

Blistered corn tossed in lime juice, cayenne pepper, and butter, topped with cotija cheese

Succotash

Sautéed corn, lima beans, onions, zucchini, cherry tomatoes. Served hot or cold

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Host Bar Package

Includes bartender • Packages are priced per guest and good till 11:30pm. Toast wine, bar shots, and bottled beer are not included

BEER, WINE AND SODA PACKAGE

\$15

\$15 Per person for first hour • Add \$4 per additional hour per guest House Wine, Draft Domestic Beer Choice, Soda, and N/A Beer

CALL BAR PACKAGE

\$25

\$25 Per person for first hour • Add \$5 per additional hour per guest Call Brand Liquors, Premium Wine, Draft Domestic Beer Choice, Soda, and N/A Beer.

PREMIUM BAR PACKAGE

\$31

\$31 Per person for first hour • Add \$6 per additional hour per guest House, Call and Premium Brand Liquors, Premium Wine, Domestic Beer, Draft Specialty Beer Choice, Soda, and N/A Beer.

PUNCHES

Prices per gallon, five gallon minimum

Tropical Fruit Punch	\$35
Champagne Mimosa Punch	\$65
BEER	
1/2 BARREL DOMESTIC BEER	\$325
1/2 BARREL SPECIALTY BEER	\$450
1/2 BARREL IMPORTED BEER	\$450

Beverages

* Estimate 4 glasses per bottle of wine, 7 glasses per bottle of champagne and 160 beers per half barrel

CASH BAR

Bartender Fee (up to 4 hours)	\$60
Bartender Fee (up to 7 hours)	\$80
Soda	\$4pp
Unlimited per guest (lemonade, cranberry juice,	
soda and kiddie cocktails)	

HOUSE WINE	HC	DUS	Eν	VIN	١E
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WINE LIST	
Priced per bottle	
HOUSE WINE Coastal Vines Cabernet, chardonnay, merlot, moscato, pinot noir, sauvignon blanc, and pinot grigio	\$25
Davians House Champagne	\$25
Davians Pink Sparkling Champagne	\$30
PREMIUM WINE	
Babich Black Label Sauvignon Blanc	\$34
Bodegas Valdemar Rose	\$36
Umberto Fiore Moscato	\$37
Sokol Blosser Evolution Pinot Noir	\$40
Boomtown Merlot	\$38
Boomtown Cabernet	\$38
Imagery Chardonnay	\$38





