

Davians

BREAKFAST BUFFETS

Served with freshly brewed coffee

Country Buffet

Scrambled eggs with cheddar cheese & chives, breakfast potatoes, and your choice of bacon or sausage links

Breakfast Burrito Buffet

Tortillas, chorizo, scrambled eggs, breakfast potatoes, black beans, salsa, cheddar cheese, & sour cream, accompanied by seasonal fruit

Continental Buffet

Assorted pastries, muffins, & bagels with cream cheese & fresh seasonal fruit

Breakfast Buffet

Scrambled eggs with cheddar cheese & chives, breakfast potatoes, your choice of bacon or sausage links + yogurt, granola, & berries with seasonal fruit

PLATED BREAKFAST

Served with freshly brewed coffee & fruit garnish

Spanish Frittata

Chorizo, mixed bell peppers, onion, & jalapeño baked with eggs

Corned Beef & Hash

Diced corned beef sautéed with fresh-cut yukon potatoes & onion

Belgian Waffle

Served with blueberries & strawberries includes syrup & whipped topping

Bacon, Egg, & Cheddar Strata

Classic combo of bacon, eggs, & cheddar - baked with whole wheat bread

Ham & Swiss Strata

Layered ham, egg & swiss cheese - baked with whole wheat bread & topped with gruyere cheese & chives

QUICHE

Lorraine

Bacon, onion, & swiss cheese

Florentine

Diced ham, baby spinach, swiss & parmesan cheeses

Broccoli

Broccoli, onion, & cheddar cheese

A LA CARTE

Breakfast Bars

per person
Assorted protein, granola, & fruit bars

Bagged Snacks

per person
Assorted chips, nuts, & jerkies

Assorted Pastries

per dozen

Bagels & Cream Cheese

per dozen

Mini Scones

per dozen

Assorted Muffins

per dozen

Fresh Seasonal Fruit

per person

Yogurt w/ Granola & Berries

per person



PLATED LUNCHES

Available 11:00am - 2:00pm

*Includes: classic garden salad, fresh baked rolls,
choice of starch, chef's choice hot vegetable side, & freshly brewed coffee*

Pecan Chicken

4oz hand breaded chicken breast with
Davians' signature pecan butter sauce

Chicken Marsala

4oz chicken breast lightly floured & fried
with a mushroom marsala wine sauce

Chicken Parmesan

4oz chicken breast lightly breaded &
topped with mozzarella & marinara

Herb Grilled Chicken

4oz chicken breast finished
with a shallot herb jus

Braised Short Ribs

4oz red wine braised short ribs.
a Davians' signature item

Crispy Lemon Cod

4oz cod loin panko breaded &
served with a lemon cream sauce

Pork Tenderloin Medallions

4oz tenderloin grilled & served
with a dijon cream sauce

Seasonal Risotto

Chef recommended seasonal flavors
such as asparagus, sun-dried tomato,
mushroom, or butternut squash

Portobello Pasta

Creamy alfredo sauce with sun-dried
tomatoes & portobello mushrooms
Add Chicken +\$3

SALADS & SANDWICHES

Served with freshly brewed coffee

Chicken Caesar Salad

Grilled chicken breast on a bed of fresh
greens with croutons & parmesan cheese

Strawberry Salad

Mixed greens, grilled chicken, sunflower
seeds, feta cheese, & strawberries with
a raspberry vinaigrette

Market Fresh Sandwich or Wrap

Turkey, ham, roast beef, or tarragon chicken
salad on a brioche roll or wrapped in a tortilla
- with cheese, lettuce, tomato, & arugula
aioli - served with housemade chips

Chicken Caesar Wrap

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

Italian Chopped Salad

Chopped romaine, grilled chicken breast,
grape tomatoes, bell peppers, kalamata olives,
& zucchini with italian dressing

Executive Box Lunch

Your choice of any sandwich, wrap, or salad
served with house-made chips, a freshly
baked cookie, & a cold beverage
includes a personalized label

ADD SOUP

Chicken Noodle

Tomato Basil

Broccoli Cheddar

Chili (Meat or Vegetarian)



LUNCH BUFFETS

Available 11:00am - 2:00pm
Served with freshly brewed coffee

Lunch Buffet

2 Entree

3 Entree

Baked ham, crispy lemon cod,
tuscan chicken, pecan chicken,
chicken marsala, or herb grilled chicken

Includes: classic garden salad, fresh
seasonal fruit, parsley red potatoes,
& chef's choice hot vegetable

Pasta Buffet

Chicken & mushroom orzo with
sun-dried tomatoes in an alfredo sauce
+
Penne pasta with sweet italian sausage,
peppers, & onions in a marinara sauce

Includes: garden salad with italian dressing,
seasonal fruit, & garlic bread sticks

Italian Buffet

Assorted pizzas

Choice of: chicken parmesan,
eggplant parmesan, or tuscan chicken

Includes: chef's choice hot vegetable,
garlic bread sticks, garden salad with
italian dressing, & fresh seasonal fruit

Sandwich Buffet

Smoked ham, roasted turkey, &
roast beef with rolls, assorted cheeses,
lettuce, tomato, & onion

Includes: classic garden salad, house-made
potato chips, pasta salad, & fresh fruit

Soup & Salad Buffet

Mixed greens, seasoned chicken breast,
smoked ham, hardboiled eggs, shredded
cheddar cheese, cucumbers, tomatoes,
red onions, and shredded carrots

Includes: peppercorn parmesan & french
dressings, rolls, pasta salad, and fresh fruit

Choice of one soup: chicken noodle, broccoli
cheddar, tomato basil, meat or vegetarian chili

Southwestern Buffet

Carne asada, chicken fajita, flour tortillas,
cilantro lime rice, guacamole, shredded cheese,
lettuce, tomato, onion, salsa, & sour cream

Choice of: mexican street corn or black beans

BBQ Buffet

BBQ pulled pork & BBQ pulled chicken
with brioche rolls, mac-n-cheese,
green beans, & fresh fruit

Choice of: coleslaw or potato salad

BEVERAGES

Regular & Decaf Coffee

3 gallon minimum

Bottled Water

Canned Soda

Assorted Juices

Red Bull / Monster

**Champagne
Mimosa Punch**
per gallon

**Non-Alcoholic
Tropical Punch**
per gallon



APPETIZERS

50 pieces per order

Assorted Petite Sandwiches

Turkey, roast beef, & ham
on assorted sliced rolls
Includes toppings & condiments on the side:
assorted cheeses, lettuce, tomato, red onion
+ mayo & mustard

Black & Bleu Beef Tenderloin Crostini

Blackened tenderloin on top of bleu cheese
mousse, served on a lightly toasted crostini

Caramelized Onion & Boursin Crostini

Balsamic Braised Grape Crostini

Guacamole Bruschetta

Caprese Skewers

Fresh mozzarella & basil with cherry
tomatoes on a skewer, drizzled with balsamic

Supper Club Skewers

Salami, dill harvati cheese, &
a cornichon on a skewer

Cucumber Salmon Canapes

Cucumber filled with an herbed
cream cheese & smoked salmon

Chicken Tarragon Cucumber Cup

Cucumber cup filled with roasted
chicken & tarragon salad

Shrimp Shooters

Chilled shrimp served in a shot glass
with cocktail sauce & a lemon wedge

HOT APPS

Sausage Stuffed Mushroom Caps

Boursin Stuffed Mushroom Caps

Bacon Wrapped Water Chestnuts

Spinach Artichoke Dip

Served with pita

Pecan Chicken Satay

Hand-breaded with our pecan butter sauce

Meatballs

Tossed in BBQ sauce or swedish gravy

Boneless or Bone-In Chicken Wings

Tossed in BBQ or buffalo sauce

Roasted Fennel & Goat Cheese Tartlette

Served in a phyllo shell with
roasted fennel & orange filling

APPETIZER DISPLAYS

Each platter serves 50

Antipasto Display

Marinated artichoke hearts, olives,
peppadew peppers, fresh mozzarella,
& three italian meat assortments

Crudite with Dip

A varietal selection of seasonal
vegetables with a creamy dill dip

Charcuterie Board

Three meats & three cheeses served with
fruit, mustard, preserves, cornichons, & crackers

Chilled Jumbo Shrimp Display

Chilled jumbo shrimp served with
cocktail sauce & lemon wedges

Cheese Display

Four varietal cheeses served with
preserves, honey, fruit, and crackers

Fresh Seasonal Fruit

Seasonal blend of fruits



DINNER STATIONS

Minimum order of 3 stations for meal service

Stations are spread throughout your room & are open for up to 2 hours

Chef Carved Station

Appetizer portions served with petite rolls

Beef Tenderloin

Serves 20

Prime Rib Au Jus

Serves 35

Glazed Ham

Serves 30

Roast Turkey

Serves 45

Chef Prepared Pasta Station

Penne & linguine pastas

- alfredo, marinara, & pesto sauces
- tomatoes, peppers, onions, mushrooms, garlic, parmesan, & crushed red pepper
- served with garlic breadsticks

Add diced chicken or sausage

Mac & Cheese Bar

White cheddar mac-n-cheese, diced chicken, bacon bits, cheddar cheese, scallions, tomatoes, pickled jalapeno, & sriracha

Southwestern Bar

Carne asada & fajita chicken, flour tortillas & tortilla chips, cheddar cheese sauce, pickled jalapenos, lettuce, tomatoes, onions, sour cream, & salsa

Grazing Station

Choose 3 or more selections from the appetizer page to create your own station

*appetizers must be ordered for full guest count with at least 6 pieces per person total

Pizza & Salad Station

Garden salad & assorted homemade pizzas with grated parmesan cheese, red pepper flakes, & ranch

Slider Bar

Mini burgers & buns served with cheese, lettuce, tomato, red onion, ketchup, & mustard

Mashed Potato Martinis

Mashed potatoes served in a martini glass with toppings of bacon, broccoli, cheddar cheese, sour cream, scallions, & whipped butter

DESSERT STATIONS

S'mores Bar

Graham crackers, marshmallows, assorted candy bars, and an indoor campfire

Cookies & Sweets

Assorted cookies, brownies, & dessert bars

Dessert Station

Assorted mini desserts - eclairs, cream puffs, cannoli, cheesecakes, and dessert bars

SNACKS & LATE NIGHT

Assorted Bagged Snacks

Chips, jerky, nuts, pork rinds, pretzels, etc

Bagged Popcorn

Homemade Pizzas

Mixed Nuts

Gardetto's

Mini Pretzels

Homemade Potato Chips



PLATED DINNERS

*1st course: choice of one salad with freshly baked rolls
Main course: choice of two entrees, which include one starch & one vegetable
Plus freshly brewed coffee*

BEEF

Bistro Steak

8oz grilled sirloin steak served with
a garlic herb compound butter

NY Strip Steak

8oz strip steak served with
a garlic herb compound butter

Ribeye

8oz ribeye served with
a garlic herb compound butter

Braised Short Ribs

8oz red wine braised short ribs,
a Davians' signature item

Filet Mignon

6oz filet mignon served with
a garlic herb compound butter

POULTRY

Chicken Parmesan

6oz chicken breast lightly breaded,
topped with mozzarella & marinara sauce

Chicken Marsala

6oz chicken breast lightly floured &
served with a creamy mushroom
marsala wine sauce

Pecan Chicken

6oz hand breaded chicken breast with
Davians' signature pecan butter sauce

Tuscan Chicken

6oz grilled chicken breast in a spinach
& sun-dried tomato cream sauce

Chicken Prosciutto

6oz grilled chicken breast with a
smoked gouda alfredo sauce &
garnished with crispy prosciutto

Herb Grilled Chicken

6oz chicken breast served with a
shallot & herb sauce

**Elevate your grilled chicken to a Statler Chicken Breast.
This supreme chicken is semi-boneless, skin-on, & includes both white & dark meat.*

SEAFOOD

Panko Crusted Walleye

6oz walleye, panko breaded &
served with a lemon cream sauce

Crispy Lemon Cod

6oz cod, panko breaded &
served with a lemon cream sauce

Grilled Mahi-Mahi

6oz mahi-mahi served with a
sauce of tomato puttanesca

Maple Salmon

6oz salmon fillet with a maple glaze

Garlic Shrimp

6oz of sautéed shrimp tossed in
a lemon garlic butter sauce

Almond Crusted Halibut

Herb panko & almond crusted halibut
served with a lemon cream sauce



PLATED DINNERS

*1st course: choice of one salad with freshly baked rolls
Main course: choice of two entrees, which include one starch & one vegetable
Plus freshly brewed coffee*

PORK

Pork Ribeye

8oz grilled pork ribeye
with your choice of sauce

Pork Tenderloin

8oz of sliced pork medallions
with your choice of sauce

*Pork sauce choices include:
rosemary & dijon pan sauce - bacon & mushroom cream sauce
balsamic & cherry demiglace - dijon cream sauce*

VEGETARIAN & VEGAN

Portobello Pasta

Alfredo sauce with sun-dried tomatoes,
portabella mushrooms, & pesto

Eggplant Parmesan

Breaded eggplant topped with
mozzarella & marinara sauce

Seasonal Risotto

Chef recommended seasonal flavors
such as asparagus, sun-dried tomato,
mushroom, or butternut squash

Vegan Zucchini Linguine

Linguine tossed in a marinara sauce with
zucchini, sun-dried tomatoes, & portobello
mushrooms

Vegan Roasted Cauliflower Steak

Served with a lemon gremolata, garlic
roasted potatoes, & chef select vegetable

COMBINATION

Filet & Garlic Shrimp

4oz center cut filet of beef with
garlic herb compound butter &
four garlic lemon shrimp

Filet & Maple Salmon

4oz center cut filet of beef with
garlic herb compound butter &
accompanied by maple glazed salmon

KIDS MEAL

10 years & under

Chicken Tenders

Served with mac-n-cheese & fresh fruit



DINNER BUFFETS

1st course: served to the tables - choice of one salad with freshly baked rolls

Main course: served on buffet - entrees & sides

Plus freshly brewed coffee

2 Entree Buffet

Choose two:

Chicken Parmesan, Chicken Marsala,
Herb Grilled Chicken, Crisply Lemon Cod,
or Pork Tenderloin Medallions
Braised Short Ribs

Choose one starch & one vegetable

Includes fresh seasonal fruit

3 Entree Buffet

Choose three:

Chicken Prosciutto, Tuscan Chicken,
Pecan Chicken, Panko Crusted Walleye,
or Grilled Pork Ribeye
Braised Short Ribs

Choose one starch & one vegetable

Includes fresh seasonal fruit

2 Entree Buffet + Chef Carved Meat

Beef Tenderloin

Roast Turkey

Baked Glazed Ham

Includes one chef carved meat

Plus two entrees:

Chicken Marsala, Tuscan Chicken,
Pecan Chicken, Herb Grilled Chicken,
Panko Crusted Walleye,
or Grilled Pork Ribeye
Braised Short Ribs

Choose one starch & one vegetable

Includes fresh seasonal fruit,
crudité with dip, and pasta salad

DESSERTS

Strawberry Shortcake

Tuxedo Truffle Mousse Cake

Raspberry Lemon Cake

Chocolate Torte

Crème Brulee Cheesecake

NY Style Cheesecake

berry or chocolate topping

Apple Crumble

Strawberry Crumble

Assorted Cookies

Chocolate Chip Brownies

Assorted Dessert Bars

1/2 Sheet Cake

serves up to 32

choice of chocolate or vanilla



SALAD & SIDE CHOICES

Plated lunch entrees: choose 1 starch

Plated dinners & buffet dinners: choose 1 salad, 1 starch, & 1 vegetable

SALADS

Classic Garden Salad

Mixed greens, tomatoes, cucumbers, & carrots with peppercorn parmesan or french dressing

Classic Caesar Salad

Chopped romaine lettuce tossed in romano cheese, topped with croutons & parmesan, served with caesar dressing

Wisconsin Crisp Salad

Mixed greens, crumbled goat cheese, dried cranberries, & almonds with a balsamic vinaigrette

Strawberry Salad

Mixed greens topped with strawberries, feta cheese, & sunflower seeds with a raspberry vinaigrette

STARCHES

Caramelized Onion & Smoked Gouda Au Gratin Potatoes

Garlic Mashed Potatoes

Honey Baked Red Potatoes

Roasted Parmesan Petite Potatoes

Roasted Garlic & Herb Fingerling Potatoes

Mac & Cheese

Herbed Rice Pilaf

Toasted Orzo with Sliced Almonds & Parsley

VEGETABLES

Garlic Green Beans

Brown Butter Green Beans

Grilled Vegetable Medley

Asparagus Spears

Baby Top On Carrots

Roasted Garlic & Lemon Broccoli

Sweet Corn with Shallots & Basil

Sauteed Zucchini, Yellow Squash, & Grape Tomatoes

*Food, Beverage, & Impeccable Service
Prices subject to 22% service charge and applicable taxes.
Additional fees may apply. Prices subject to change.*



BEVERAGES TO HOST

ALCOHOL PACKAGES

Includes 1 bartender

*Toast wine, bar shots, & bottled beer are not included
Hosted packages must end by 11:30pm*

Beer, Wine, & Soda Package

Includes all house wines, choice of one tap domestic beer, fountain soda, & n/a beer

3 hour, 4 hour, 5 hour, and 6 hour packages

Call Bar Package

Includes call brand mixed drinks, all house wines, choice of one tap domestic beer, fountain soda, & n/a beer

3 hour, 4 hour, 5 hour, and 6 hour packages

Premium Package

Includes premium & call brand mixed drinks, premium wines, choice of one tap domestic beer & one tap specialty beer, fountain soda, & n/a beer

3 hour, 4 hour, 5 hour, and 6 hour packages

Package Add-Ons

Add Hard Seltzers

3 hours unlimited

Upgrade to Specialty Beer

3 hours unlimited

Signature Cocktail

Unlimited during
cocktail hour

choose 1 option
or 2 options

Moscow Mule,
Old Fashioned,
Gin Bramble,
or Sea Breeze

A LA CARTE

Host by the beer keg or wine bottle

1/2 Barrel Domestic Beer

Miller Lite, Miller High Life, Coors Light,
Bud Light, and Landshark Lager

1/2 Barrel Specialty Beer

Spotted Cow, Lakefront Juicify IPA,
Kona Longboard Lager, Modelo Especial,
and Leine's Seasonal

Davians House Champagne

Davians Pink Champagne

Davians House Wine

Cabernet, Merlot, Pinot Noir, Moscato,
Chardonnay, Pinot Grigio, Sauvignon Blanc

PREMIUM WINES

Les Anges Sauvignon Blanc

Kenwood Vineyards Chardonnay

Bodegas Valdemar Rose

'R Collection' Red Field Blend

American Vintage Cabernet

PREMIUM SPARKLING

Bricco Riella Moscato D'Asti

*Estimate 4 glasses of wine per bottle,
7 glass of champagne per bottle,
and 160 beers per 1/2 barrel*

Non-Alcoholic Package

Unlimited up to 7 hours

Fountain soda, lemonade, juices, & kiddie cocktails

Cash Bar Guests pay for alcohol

Open Bar Host pays for alcohol

**Drink
Tickets** May be redeemed for any tap or bottled
beer, canned seltzer, glass of house wine, or
call-brand single mixed drink