



MENU CHOICES FOR THE ELEGANT BUFFET PACKAGE

Butler-Style Hors D'oeuvres

Fried Shrimp
Coconut Shrimp
Scallops wrapped in Bacon - gf
Petite Maryland Crab Cakes
Scallop with Maple Bacon Jam - gf
Crunchy Shrimp Croquettes
Cajun Shrimp, Avocado, Cucumber Bites - gf

GF = GLUTEN FREE

V = VEGETARIAN

**VG = CAN BE MADE VEGAN
(UPON REQUEST)**

Champagne Jello Shot with Fresh Berries - gf, v
Caprese Skewers - gf (can be made v)
Mediterranean Salad Bite - gf, v (can be made vg)
Tomato Soup Shooter with mini Grilled Cheese - v
Peach Tart with Goat Cheese and Honey - v
Brie with Blackberry Jam Tart - v
Brie and Prosciutto in a Phyllo Tartlet Shell

Skewered Chicken Satay with a Peanut Sauce - gf
Buffalo Chicken Crescents
Greek Meatball with Tzatziki Sauce
Italian Meatballs with Marinara Sauce
Beef Wellington in Puff Pastry
Sticky Chinese Pork Belly - gf
Prosciutto and Asparagus wrapped in Puff Pastry
Bacon Avocado Egg Roll
Fancy PB&J Assorted Mini Sandwiches - v

Hummus Quesadillas - v, vg
Spring Rolls with Peanut Dipping Sauce - v, vg
Cannellini Bean Crostini with Pine Nuts and Arugula - v, vg
Miniature Fresh Fruit Yogurt Smoothies - gf, v (can be made vg)

Flatbreads:

Roasted Grapes, Rosemary, Brie on a Flatbread - v
Apples, Arugula, Bacon, White Cheddar on a Flatbread
Butternut Squash, Caramelized Onions, Sage, Fontina Cheese on a Flatbread - v

Upgraded Butler-Style Hors D'oeuvres

*** ADDITIONAL CHARGE ***

\$1.50pp Bacon Wrapped Filet with Gorgonzola Cheese - gf
\$1pp Lemon Lobster Tartlet
\$4pp Lamb Chops with Fresh Herbs - gf
\$3pp Shrimp Cocktail - gf
\$4pp Hand Rolled Sushi - gf
\$3pp Boozy Ice Pops - v, vg, gf (available June-September)



Upgraded Food Stations

ADDITIONAL CHARGE

\$3pp Charcuterie & Cured Meats added to Farmer's Market

\$4pp Mashed Potato Bar - v

\$4pp Macaroni and Cheese Bar - v

Mashed Potato Bar and Macaroni and Cheese Bar can be combined

\$7pp Fresh Sushi - gf

\$6pp Shrimp Cocktail Station - gf

\$14pp Fresh Seafood Bar - Oysters on the half shell, jumbo shrimp, and 4 oz warm water lobster tails - gf

Additions to Seafood Bar

\$6.50pp Crab Frenzy - crab claws, crab legs, and lump crab meat - gf

\$3pp Seared ahi tuna - gf

\$2pp Northern little neck clams (this can be evenly swapped for oysters) - gf

\$3pp Smoked trout fillets with horseradish cream - gf

\$6pp Bacon Bar - Candied bacon, sticky Chinese pork belly, thick-cut applewood cured bacon, bloody mary shooters (gf), pigs in a blanket

\$6pp Brew House - Two local craft beers, hot pretzels with 3 dipping sauces - v

+\$2pp - Add "Lil Smokies" to Brew House - brats with sauerkraut on mini buns

\$6pp Shake Shack - Cheeseburger sliders served with miniature vanilla, strawberry, and chocolate milkshakes

\$6pp Margaritaville - Chicken taquitos, pico de gallo, Mexican street corn, cinnamon sugar churros, miniature frozen margaritas

\$6pp New York Deli - Grilled corned beef Rueben's, grilled turkey Rachel's, mini bagels and lox, pickle assortment, Dr. Brown's soda

\$6pp Tapas Bar - Chorizo in red wine, garlic shrimp, potato croquettes, aged manchego cheese, Marcona almonds, Spanish olives, peppers, and miniature sangria - gf

\$10pp Asian Station - Fresh sushi, pork potstickers, chicken or beef wok, and crab rangoon

\$6pp Mediterranean Station - Falafel, lamb and chicken kabobs, hummus, pita, kalamata olives, cucumber, tomato, and feta salad

\$8pp Southern Comfort - Biscuits, fried chicken, gravy, homemade sweet tea, BBQ beef brisket, hush puppies

ITEMS AND PRICING SUBJECT TO CHANGE - CONFIRMED WHEN CONTRACTED



CHOOSE 12 ITEMS FROM BELOW FOR YOUR BUFFET-STYLE DINNER

Salads

- Traditional Caesar
- Garden Salad with Balsamic Vinaigrette - gf, v, vg
- Mixed greens with grapes, pecans and feta cheese - gf, v, vg
- Mixed greens with mandarin oranges, beets, pepita seeds and gruyere cheese - gf, v, vg
- Arugula with poached pears, candied walnuts and blue cheese - gf, v, vg

Starch

- Butternut Squash Couscous - v, vg
- Seasoned White Rice - gf, v, vg
- Mashed Sweet Potatoes - gf, v
- Smashed Red Potatoes - gf, v
- Sweet Potato Gnocchi with Sunflower Seeds and Cranberries - v
- Cavatelli and Broccoli - (v upon request)
- Penne ala Vodka - v
- Tortellini with Cream Sauce - v
- Lobster Ravioli (+\$3 pp)
- Cheese or Mushroom Ravioli - v
- Pierogies - v

Sides

- Seasonal Fruit Display - gf, v, vg
- Clams Casino
- Eggplant Rollatini - v
- Fried Calamari
- Mussels Fra Diavlo - gf
- Sausage and Peppers - gf
- Italian Meatballs

Vegetables

- Broccoli - v, gf, vg
- Green Beans - v, gf, vg
- Carrots - v, gf, vg
- Seasonal Vegetable: Chef's Choice

Entree List

IF TWO RED MEATS ARE CHOSEN THERE IS AN UPGRADE FEE OF \$4.00 PER PERSON

- Carved Sirloin Steak - gf
- Carved Beef Tenderloin - gf
- Rack of Lamb - gf ***upgrade fee of \$2pp***
- Pretzel Encrusted Pork Tenderloin
- Roasted Chicken - gf
- Chicken Francaise
- Pecan Crusted Chicken with Bourbon Sauce
- Maple Bourbon Salmon - gf
- Panko and Herb Crusted Haddock Filet
- Sweet and Spicy Red Snapper - gf
- Chilean Sea Bass with Warm Tomato Vinaigrette - gf ***upgrade fee of \$5pp***



Desserts

Homemade desserts are made on-site by our pastry chef and can be added to any event with the following

\$8.50pp Dessert Bar - Includes two varieties of cookies, four varieties of pastries and chocolate-covered strawberries

Venetian Hour - An expanded dessert bar that includes three varieties of cookies, seven varieties of pastries, and chocolate-covered strawberries with international coffees, espresso, cappuccino, cordials, and an additional 30 minutes of time for your event (5.5-hour reception)

\$9pp to add the Venetian Hour to the Exclusive Package

\$14pp to add the Venetian Hour to the Preferred or Elegant Buffet Package

\$9pp NJ Boardwalk Dessert Station - Cotton candy, funnel cake, waffles and ice cream sandwiches, fried Oreos

\$6pp Ice Cream Bar - Two flavors of ice cream with 10 toppings

\$5pp - Plate of cookies and pastries at each table

DCI Departure Stations

\$6pp Shake Shack "to-go" - Cheeseburger sliders served with miniature vanilla, strawberry, and chocolate milkshakes

\$7pp A Fried Farewell - Your choice of Wendy's, McDonald's, KFC, or Taco Bell.
Ask your Event Manager for custom menu and pricing.

\$5pp Bye-Bye Breakfast Sammies - Egg sandwiches with your choice of Bacon, Sausage, or Taylor Ham (choose 2)

ALL ITEMS AND PRICING SUBJECT TO CHANGE - CONFIRMED WHEN CONTRACTED

While David's Country Inn will try to accommodate any guests with food allergies, we can not guarantee that cross-contamination and other variables will not result in an allergic reaction. If a severe allergy exists, we recommend that guests bring their own food. We will happily heat, plate, and serve it to them.