



EXCLUSIVE WEDDING MENU

Updated: 03/25/2025

BUTLER-STYLE HORS D'OEUVRES

(choose six)

Brie with Blackberry Jam Tart - V
Brie and Prosciutto in a Phyllo Tartlet Shell
Caprese Skewers - GF (can be made V)
Champagne Jello Shot with Fresh Berries - GF
Mediterranean Salad Bite - GF, V, (can be made VG)
Peach Tart with Goat Cheese and Honey - V
Pear and Brie Crostini - V
Smashed Loaded Tator Tot
Spinach Artichoke Wonton Cup - V
Tomato Soup Shooter with mini Grilled Cheese - V

Cajun Shrimp, Avocado, Cucumber Bites - GF
Crunchy Shrimp Croquettes - DF
Coconut Shrimp
Fried Shrimp
Petite Maryland Crab Cakes
Scallops wrapped in Bacon - GF, DF
Thai Scallop with Ginger and Chili - GF

Bacon Avocado Egg Roll
Beef Wellington in Puff Pastry
Buffalo Chicken Crescents
French Onion Steak Bite
Greek Meatball with Tzatziki Sauce
Mini Grilled Cheese w/Mushrooms &
Sun-Dried Tomatoes - V
Prosciutto and Asparagus wrapped in Puff Pastry
Skewered Chicken Satay with a Peanut Sauce - GF, DF
Sticky Chinese Pork Belly - GF, DF

Hummus Quesadillas - V, VG
Cannellini Bean Crostini w/Pine Nuts & 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, DF
\$4pp Hand Rolled Sushi - GF



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ITEMS AND PRICING SUBJECT TO CHANGE

FOOD STATIONS FOR COCKTAIL HOUR

(choose six)

Wok Station – Chicken or Beef with Asian Vegetable Medley – GF, DF

Carving Station – Turkey, Corned Beef, or Pastrami – GF, DF

Seasonal Fruit Display – GF, V, VG

Clams Casino

Shrimp Fra Diavolo – GF, DF

Eggplant Rollatini – V

Fried Calamari

Italian Meatballs

Sausage and Peppers – GF, DF

Sweet Potato Gnocchi with Sunflower Seeds and Cranberries – V

Cavatelli and Broccoli – (V upon request)

Penne ala Vodka – V

Stuffed Shells – V

filling options: spinach, mushroom, plain

Tortellini with Cream Sauce – V

Cheese or Mushroom Ravioli – V

Lobster Ravioli (+\$3 pp)

Pierogies – V



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UPGRADED FOOD STATIONS

****ADDITIONAL CHARGE**** (Maximum of 2 stations can be added during cocktail hour)

\$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 – GF

\$7.5pp Bacon Bar – Candied bacon, sticky Chinese pork belly, thick-cut applewood cured bacon, bloody mary shooters (GF), pigs in a blanket

\$6pp French Fry Station – Shoestring fries, sweet potato fries and tater tots served with assorted condiments

\$7.5pp Brew House – Two local craft beers, hot pretzels with 3 dipping sauces – V

\$7.5pp Shake Shack – Cheeseburger sliders served with miniature vanilla, strawberry, and chocolate milkshakes

\$7.5pp Margaritaville – Taco bar: Choose one Chipotle Chicken, Ground Beef or Pork Carnitas served with Mexican Street Corn, cinnamon sugar churros, miniature margaritas

\$7.5pp New York Deli – Grilled corned beef Rueben's, grilled turkey Rachel's, mini bagels and lox, pickle assortment, Dr. Brown's soda

\$7.5pp Tapas Bar – Chorizo in red wine, garlic shrimp, potato croquettes, aged manchego cheese, Marcona almonds, Spanish olives, peppers, and miniature sangria

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



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FIRST COURSE: SALAD

Garden Salad with Balsamic Vinaigrette - V, GF

Mixed Greens with Grapes, Pecans, and Feta Cheese - V, GF

Mixed Greens with Mandarin Oranges, Beets, Pepita Seeds and Gruyere Cheese - V, GF

Arugula with Poached Pears, Candied Walnuts, and Blue Cheese - V, GF

Tomato and Mozzarella Salad with Crisp Crumbled Bacon, Basil Vinaigrette - V, GF (no bacon)

Roasted Tomato and Burrata Salad with Sundried Tomato Vinaigrette - V, GF

Traditional Caesar Salad with Grilled Shrimp

Chopped Iceberg Wedge Salad with Crumbled Bacon, Bleu Cheese, and Tomatoes - GF

VEGETARIAN / VEGAN ENTREES

CHOOSE ONE

Seasonal Vegetable Risotto - V, VG, GF

Pasta Primavera w/ Light Cream Sauce - V

Roasted Vegetables w/ Rice & Tofu - V, GF, VG

Acorn Squash w/ Mushrooms Stuffed w/ Beyond Meat

Sausage & Rice - V, GF, VG

Spinach Lasagna Roll-Ups w/ Light Marinara Sauce - V, VG

CHILDREN'S ENTREES

CHOOSE ONE

Chicken Fingers & French Fries

Grilled Cheese & French Fries

Pasta w/ Butter *or* Marinara Sauce



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*CAN BE MADE GLUTEN FREE/DAIRY FREE (UPON REQUEST)

ENTREE LIST

Filet Mignon* - Filet mignon served on a bed of smashed red bliss potatoes with fresh chives, fresh florets of broccoli, finished with a demi-glaze

Rack of Lamb* (upgrade fee of \$2pp) - Roasted rack of spring lamb, fresh herb jus, fluffy mashed potatoes with a bundle of green beans - GF

Pork Tenderloin - Pretzel crusted pork tenderloin served on a bed of mashed sweet potatoes with green beans finished with a mustard, rosemary glaze

Roasted Chicken* - Fresh herb-roasted French chicken breast, resting on a bed of lemon couscous, fresh green beans

Pecan Chicken - Boneless chicken breast, mashed sweet potatoes, fresh florets of broccoli, finished with a creamy bourbon sauce

Chicken Francaise* - Boneless chicken in a delicate Francaise sauce over farfalle pasta with fresh baby carrots

Lemon Butter Salmon - Roasted potatoes, fresh green beans - GF

Maple Bourbon Glazed Salmon - Maple bourbon-glazed salmon, gingered rice, sautéed snap peas - GF, DF

Panko & Herb Crusted Haddock Filet - Panko and herb-crusted haddock filet served with sautéed spinach, roasted red bliss potatoes

Chilean Sea Bass* (upgrade fee of \$7pp) - Roasted Chilean sea bass, lemon couscous, warm tomato vinaigrette, sprinkled with fresh chives

SEASONAL ENTREES

Spring & Summer

Sweet and Spicy Red Snapper - cilantro lime rice, roasted tomato and mango salsa, tomatillo sauce - GF, DF

Citrus Chili Roasted French Chicken - spinach couscous, maple roasted carrots - DF

Fall & Winter

Red Snapper - Roasted fingerling potatoes, roasted parsnips, pearl onions, artichokes, finished with a pomegranate reduction - GF, DF

Sage Roasted French Chicken Breast - butternut squash risotto, fried bacon and brussels sprouts - DF, GF



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DESSERTS

Dessert Bar – Includes two varieties of cookies, four varieties of pastries, and chocolate-covered strawberries.
(The Dessert Bar is included in the Exclusive Wedding package)

\$12pp 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)

\$15pp NJ Boardwalk Dessert Station – Cinnamon sugar churros, Cotton candy, funnel cake, and ice cream, fried Oreos (extra 30 minutes to event, 5.5 hour reception)

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

\$3pp Cotton Candy Machine

DCI DEPARTURE STATIONS

\$7.5pp Shake Shack "to-go" – Cheeseburger sliders served with miniature vanilla, strawberry, and chocolate milkshakes

\$8pp A Fried Farewell – Your choice of Wendy's, McDonald's, or Taco Bell.
Ask your Event Manager for custom menu and pricing.

\$8pp Bye-Bye Breakfast Sammies – Egg sandwiches with your choice of Bacon, Sausage, or Taylor Ham (select one)

\$3pp Cotton Candy Machine

\$6pp French Fry Station – Shoestring fries, sweet potato fries and tater tots served with assorted condiments

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.