



Thank you for your interest in David's Country Inn!  
*Celebrating 40 years in business!*

Attached you will find details for our three wedding packages as well as our menu items. Our chef has been with us for over 30 years and all of our food is freshly prepared on premise.

We encourage you to take the time to read our more than 200 online five-star reviews. This family owned and operated business prides itself on untouchable customer service and serving fresh, delicious food in a timeless atmosphere.

We only host one wedding per day! Our ballroom can hold up to 200 guests.

After reviewing the information please contact us if you'd like to come in for a personal tour of our 175-year-old building.

[www.DavidsCountryInn.com](http://www.DavidsCountryInn.com)

908.850.0224



# ***The Deluxe Wedding***

## **Cocktail Hour:**

Farmer's Market: An assortment of domestic and imported cheeses with fresh vegetables, flat breads and dips, warm baked brie and tomato and mozzarella salad.

Then select **twelve** hors d'oeuvres from our list. Selections can be served butler-style, in silver chafing dishes, or at a chef's carving or pasta station.

## **Champagne Toast**

### **First Course:**

Select one:

Tomato and Mozzarella Salad with Crisp Crumbled Bacon

Caesar Salad with Grilled Shrimp

Wedge of Iceberg Lettuce, Crumbled Bleu Cheese, Chopped Tomatoes, Crumbled Bacon

### **Entrée:**

Select **three** items from our entrée list.

Each entrée is accompanied by your choice of one fresh vegetable, potato and warm panella rolls

### **Package Includes:**

Damask Linens

Fresh Floral Centerpieces Surrounded by Votive Candles

Cocktail Waitress

5 Hour Premium Open Bar

Custom Wedding Cake

Dessert Bar

Candle Package

Freshly Brewed Coffee and Tea

Wedding Favors

# ***The Ideal Wedding***

## **Cocktail Hour:**

Farmer's Market: An assortment of domestic and imported cheeses with fresh vegetables, flat breads and dips, warm baked brie and tomato and mozzarella salad.

Then select **eight** hors d'oeuvres from our list. Selections can be served butler-style, in silver chafing dishes, or at a chef's carving or pasta station.

## **Champagne Toast**

### **First Course:**

Select one:

Tomato and Mozzarella Salad with Crisp Crumbled Bacon

Caesar Salad with Grilled Shrimp

Wedge of Iceberg Lettuce, Crumbled Bleu Cheese, Chopped Tomatoes, Crumbled Bacon

### **Entrée:**

Select **two** items from our entrée list.

Each entrée is accompanied by your choice of one fresh vegetables, potato and warm panella rolls

### **Package Includes:**

Damask Linens

Fresh Floral Centerpieces Surrounded by Votive Candles

5 Hour Premium Open Bar

Cocktail Waitress

Custom Wedding Cake

Chocolate Dipped Strawberries

Freshly Brewed Coffee and Tea

Wedding Favors

# ***The Cocktail Reception***

## **Cocktail Hour:**

Farmer's Market: An assortment of domestic and imported cheeses with fresh vegetables, flat breads and dips, warm baked brie and tomato and mozzarella salad.

Then select ***eight*** hors d'oeuvres from our list.  
Selections can be served butler-style.

## **Champagne Toast**

### **Buffet:**

A beautiful selection prepared in a true continental manner,  
and served in silver chafing dishes.

Select ***twelve*** items from our lists.  
Selections include: Chicken, Seafood, Beef, Pasta, Carving Station,  
Chinese Wok, Fresh Fruit, Vegetables, Salad, and Assorted Breads

### **Package Includes:**

Damask Linens  
Fresh Floral Centerpieces Surrounded by Votive Candles  
Cocktail Waitress  
5 Hour Premium Open Bar  
Custom Wedding Cake  
Chocolate Dipped Strawberries  
Freshly Brewed Coffee and Tea  
Wedding Favors

## ***Menu Items for the Ideal and Deluxe Wedding Packages***

### **Butler-Style Hors D'Oeuvres**

Fried Shrimp

Coconut Shrimp

Lemon Lobster Tartelette

Scallops wrapped in Bacon

Petite Maryland Crab Cakes

Scallop with Maple Bacon Jam

Herb Cream Cheese in Cucumber Cup

Caprese Skewers

French Onion Soup Shooter

Tomato Soup Shooter with mini Grilled Cheese

Fresh fruit and yogurt Smoothie

Artichoke and Spinach Stuffed Mushroom

Mediterranean Salad Bite

Peach Tart with Goat Cheese and Honey

Blue Cheese Encrusted Grapes

Brie with Blackberry Jam Tart

Skewered Chicken Satay with a Peanut Sauce

Buffalo Chicken Crescents

Chicken Salad in Endive

Greek Meatball with Tzatziki Sauce

Bacon Wrapped Filet with Gorgonzola Cheese

Beef Wellington in Puff Pastry

Sticky Chinese Pork Belly

Brie and Prosciutto Triangles

Bacon Avocado Egg Roll

### **Upgraded Butler Style Hors D'Oeuvres**

**\*additional charge\***

Cold Chinese Noodles in Miniature Take Our Containers

Lamb Chops with Fresh Herbs

Shrimp Cocktail

Hand Rolled Sushi

## **Food Stations**

Quiche DuJour  
Clams Casino  
Mussels Fra Diavolo  
Eggplant Rollentini  
Fried Calamari  
Seasonal Fruit Display  
Wok Station – Chicken or Beef  
Carving Station – Turkey, Corned Beef or Pastrami  
Sausage and Peppers  
  
Sweet Potato Gnocchi with Sunflower Seeds and Cranberries  
Cavatelli and Broccoli  
Penne ala Vodka  
Tortellini with Cream Sauce  
Penne with Pesto Sauce  
Cheese, Mushroom or Lobster Ravioli  
Pierogis

## **Upgraded Food Stations**

**\*additional charge\***

Mashed Potato Martini Bar  
Macaroni and Cheese Bar  
Fresh Seafood Display – shrimp, crab claws and clams  
Brew House – choose 2 local craft beers, hot pretzels with 3 dipping sauces  
Shake Shack – cheeseburger sliders served with miniature strawberry and chocolate milkshakes  
Asian Station – fresh sushi, fried rice, chicken or beef wok and crab Rangoon

## **Frist Course: Salad**

*Choose one*

Tomato and Mozzarella Salad with Crisp Crumbled Bacon  
Caesar Salad with Grilled Shrimp  
Wedge of Iceberg Lettuce, Crumbled Bleu Cheese, Chopped Tomatoes, Crumbled Bacon

## **Entrée List**

### *Filet Mignon*

Tournedos of filet mignon served on a bed of smashed red bliss potatoes, fresh florets of broccoli, finished with a demi glaze

### *Sirloin Steak*

Roasted sirloin of beef on a bed of smashed red bliss potatoes, fresh florets of steamed broccoli

### *Rack of Lamb*

Roasted rack of spring lamb, fresh herb jus, fluffy mashed potatoes with a bundle of green beans

### *Pork Tenderloin*

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

### *Roasted Chicken*

Fresh herb roasted French chicken breast, resting on a bed of butternut squash couscous, fresh green beans

### *Pecan Chicken*

Pecan crusted medallions of boneless chicken breast, sweet potato mash, fresh florets of broccoli, finished with a creamy bourbon sauce

### *Chicken Francaise*

Medallions of boneless chicken in a delicate francaise sauce over farfalle pasta with fresh baby carrots

### *Salmon*

Maple bourbon glazed salmon, gingered rice, sautéed snap peas

### *Red Snapper*

Sweet and spicy red snapper, cilantro lime rice, "street style" Mexican corn

### *Chilean Sea Bass*

Roasted Chilean sea bass, lemon couscous, warm tomato vinaigrette, sprinkled with fresh chives \*upgrade charge\*

## ***Menu Choices for The Cocktail Reception Package***

### **Butler style hors D'Oeuvres – choose eight**

Fried Shrimp

Coconut Shrimp

Lemon Lobster Tartelette

Scallops wrapped in Bacon

Petite Maryland Crab Cakes

Scallop with Bacon Jam

Herb Cream Cheese in Cucumber Cup

Caprese Skewers

French Onion Soup Shooter

Tomato Soup Shooter with mini Grilled Cheese

Fresh fruit and yogurt Smoothie

Artichoke and Spinach Stuffed Mushroom

Mediterranean Salad Bite

Peach Tart with Goat Cheese and Honey

Blue Cheese Encrusted Grapes

Brie with Blackberry Jam Tart

Skewered Chicken Satay with a Peanut Sauce

Buffalo Chicken Crescents

Chicken Salad in Endive

Greek Meatball with Tzatziki Sauce

Bacon Wrapped Filet with Gorgonzola Cheese

Beef Wellington in Puff Pastry

Sticky Chinese Pork Belly

Brie and Prosciutto Triangles

Bacon Avocado Egg Roll

### **Upgraded Butler Style Hors D'Oeuvres**

**\*additional charge\***

Cold Chinese Noodles in Miniature Take Our Containers

Lamb Chops with Fresh Herbs

Shrimp Cocktail

Hand Rolled Sushi



**Choose 12 items from below for your buffet**

If you choose a salad, we recommend it be served as a plated first course

*Salads*

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

*Starch*

Butternut Squash Couscous  
Seasoned White Rice  
Mashed Sweet Potatoes  
Smashed Red Potatoes  
Sweet Potato Gnocchi with Sunflower Seeds and Cranberries  
Cavatelli and Broccoli  
Penne ala Vodka  
Tortellini with Cream Sauce  
Penne with Pesto Sauce  
Cheese, Mushroom or Lobster Ravioli  
Pierogis

*Vegetables*

Broccoli  
Green Beans  
Carrots  
Seasonal Vegetable: Chef's Choice

*Sides*

Clams Casino  
Eggplant Rollentini  
Fried Calamari  
Sausage and Peppers  
Seasonal Fruit Display  
Mussels Fra Diavolo

**Entrees** – If two red meats are chosen there is an upgrade fee of \$4.00 per person

Carved Sirloin Steak

Carved Beef Tenderloin

Rack of Lamb

Pretzel Encrusted Pork Tenderloin

Roasted Chicken

Chicken Francaise

Pecan Crusted Chicken with Bourbon Sauce

Maple Bourbon Salmon

Sweet and Spicy Red Snapper

Chilean Sea Bass with warm tomato vinaigrette \* upgrade fee \*

**Upgraded Food Stations**

**\*additional charge\***

Mashed Potato Martini Bar

Macaroni and Cheese Bar

Fresh Seafood Display – shrimp, crab claws and clams

Brew House – choose 2 local craft beers, hot pretzels with 3 dipping sauces

Shake Shack – cheeseburger sliders served with miniature strawberry and chocolate milkshakes

Asian Station – fresh sushi, fried rice, chicken or beef wok and crab Rangoon

**Desserts:**

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

Dessert Bar – cookies, pastries and chocolate covered strawberries

Venetian Hour – an expanded dessert bar with International coffees, cordials and an additional 30 minutes of time for your event

Fondue Bar

Cupcake Bar

Candy Bar

Ice Cream Bar

\*The Dessert Bar is already included in our Deluxe Wedding Package\*