



MENU CHOICES FOR THE EXCLUSIVE WEDDING PACKAGE

Butter-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

- 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
- Beef Wellington in Puff Pastry
- Sticky Chinese Pork Belly - gf
- Prosciutto and Asparagus wrapped in Puff Pastry
- Bacon Avocado Egg Roll

- 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)

GF = GLUTEN FREE

V = VEGETARIAN

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

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 Butter-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)



Food Stations for Cocktail Hour

Seasonal Fruit Display - gf, v, vg

Clams Casino

Mussels Fra Diavolo - gf

Eggplant Rollatini - v

Fried Calamari

Sausage and Peppers - gf

Italian Meatballs

Wok Station - Chicken or Beef with Asian Vegetable Medley - gf

Carving Station - Turkey, Corned Beef, or Pastrami - gf

Sweet Potato Gnocchi with Sunflower Seeds and Cranberries - v

Cavatelli and Broccoli - (v upon request)

Penne ala Vodka - v

Tortellini with Cream Sauce - v

Cheese or Mushroom Ravioli - v

Lobster Ravioli (+\$3 pp)

Pierogies - v



Upgraded Food Stations

ADDITIONAL CHARGE

\$3pp Charcuterie & Cured Meats added to Farmer's Market (Preferred package only)

\$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 Rubeen'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

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

\$6pp Mediterranean - 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



First Course: Salad

Tomato and Mozzarella Salad with Crisp Crumbled Bacon - gf, v (no bacon)

Traditional Caesar Salad with Grilled Shrimp

**Wedge of Iceberg with Crumbled Bacon, Bleu Cheese and
Chopped Tomatoes - gf**

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 - gf, v**

Arugula with Poached Pears, Candied Walnuts and Blue Cheese - gf, v



DAVID'S
Country Inn
Established 1978

Entree List

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

Filet Mignon

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

Sirloin Steak

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

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, df*

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 - gf*

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

Maple Bourbon Glazed Salmon

Maple bourbon-glazed salmon, gingered rice, sautéed snap peas - gf*, df*

Panko and Herb Crusted Haddock Filet

Panko and herb-crusted haddock filet served with sauteed spinach, roasted red bliss potatoes - gf*, df*

Red Snapper

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

Chilean Sea Bass *upgrade fee of \$4pp*

Roasted Chilean sea bass, lemon couscous, warm tomato vinaigrette, sprinkled with fresh chives - df*

Vegetarian/Vegan

ONLY CHOOSE ONE:

Pasta Primavera with a Light Cream Sauce - Vegetarian Only

Roasted Vegetables with Rice and Tofu - v, gf, vg

Acorn Squash with Mushrooms Stuffed with Beyond Meat Sausage and Rice - v, gf, vg

Spinach Lasagna Roll-Ups with a Light Marinara Sauce - v, vg (gf*)

Children's Menu

ONLY CHOOSE ONE:

Chicken Fingers and French Fries

Grilled Cheese and French Fries

Pasta with Butter OR Marinara Sauce



Desserts

Dessert Bar - Includes two varieties of cookies, four varieties of pastries, and chocolate-covered strawberries

\$9pp 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)

\$10pp 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

DCA 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, or Taco Bell. Ask your Event Manager for custom menus and pricing.

\$7pp Bye-Bye Breakfast Sammies - Egg sandwiches with your choice of Bacon, Sausage, or Taylor Ham (select one)

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.