



EXCLUSIVE BUFFET PACKAGE

Updated: 02/05/2024

BUTLER-STYLE HORS D'OEUVRES

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

Hummus Quesadillas - V, VG
 Cannellini Bean Crostini w/Pine Nuts & Arugula - V, VG
 Miniature Fresh Fruit Yogurt Smoothies - GF, V, (can be made VG)

Bacon Avocado Egg Roll
 Beef Wellington in Puff Pastry
 Buffalo Chicken Crescents
 French Onion 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

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
 \$3pp Boozy Ice Pops - V, VG, GF (available June-September)



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ITEMS AND PRICING SUBJECT TO CHANGE - CONFIRMED WHEN CONTRACTED

UPGRADED FOOD STATIONS

****ADDITIONAL CHARGE****

\$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 - 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



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CHOOSE 12 ITEMS FROM BELOW FOR YOUR BUFFET-STYLE DINNER

SALADS

- Traditional Caesar
- Garden Salad w/ Balsamic Vinaigrette – GF, V, VG
- Mixed greens w/grapes, pecans & feta cheese – GF, V, VG
- Mixed greens w/ mandarin oranges, beets, pepita seeds & gruyere cheese – GF, V, VG
- Arugula w/poached pears, candied walnuts & blue cheese – GF, V, VG

SIDES

- Seasonal Fruit Display – GF, V, VG
- Clams Casino
- Eggplant Rollatini - V
- Fried Calamari
- Mussels Fra Diavolo – GF
- Sausage and Peppers – GF, DF
- Italian Meatballs

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
- Stuffed Shells – V
- filling options: spinach, mushroom, lobster (+\$3pp)
- Pierogies – V

VEGETABLES

- Broccoli – GF, V, VG
- Green Beans – GF, V, VG
- Carrots – GF, V, (can be VG)
- Seasonal Vegetable: Chef's Choice

ENTREE LIST

IF TWO RED MEATS ARE CHOSEN THERE IS AN UPGRADE FEE OF \$4 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*



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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 & 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, or Taco Bell
Ask your Event Manager for custom menu and pricing.

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

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.