



EXCLUSIVE WEDDING 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

- 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

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



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ITEMS AND PRICING SUBJECT TO CHANGE - CONFIRMED WHEN CONTRACTED

FOOD STATIONS FOR COCKTAIL HOUR

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

Mussels Fra Diavolo - GF

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, lobster (+\$3 pp)

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****

\$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



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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 - V, GF (no bacon)

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

Traditional Caesar Salad with Shrimp

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



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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 - GF, DF*

Sirloin Steak - Roasted sirloin 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 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 - 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 - DF*

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 sauteed spinach, roasted red bliss potatoes

Red Snapper - Sweet and spicy red snapper, cilantro lime rice, Mexican street corn - GF

Chilean Sea Bass (upgrade fee of \$5pp) - Roasted Chilean sea bass, lemon couscous, warm tomato vinaigrette, sprinkled with fresh chives - DF*

VEGETARIAN / VEGAN

CHOOSE ONE

- 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, GF* (upon request)

CHILDREN'S MENU

CHOOSE ONE

- Chicken Fingers & French Fries
- Grilled Cheese & French Fries
- Pasta w/ Butter *or* Marinara Sauce



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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.