
BREAKFAST

BREAKFAST BUFFETS

(Minimum of 15 guests)

THE CLASSIC / \$11.00

Scrambled eggs, bacon, sausage, au gratin potatoes, assorted Danish, & donuts

THE CHEF'S CHOICE / \$11.50

Mediterranean Quiche served with bacon & sausage, roasted red skin potatoes made O'Brien style, Chef-made baked French toast with praline topping, assorted Danish, muffins, & maple syrup

CONTINENTAL BREAKFASTS

(Minimum of 12 guests)

THE CLASSIC CONTINENTAL / \$7

Fresh donuts, Danish, bagels, cream cheese & chilled assorted juices

ON THE LIGHTER SIDE / \$7.50

A selection of yogurt with house-made granola, breakfast bars & chilled assorted juices

PARFAIT DELIGHT / \$8

Homemade mixed berry parfait cup, corn or blueberry muffins, chilled assorted juices

THE FRENCH CONNECTION / \$8.75

Croissant breakfast sandwich with a side of honey mustard & your choice of premium ham or turkey with cheese, & chilled assorted juices

FRENCH QUICHE / \$20 *(Serves 6-8 guests)*

Fresh, made-to-order makes this French delight quite special. Sautéed spinach, roasted red peppers, cheddar & Feta cheeses, eggs, cream & topped with asparagus (other options available)



SEASONAL FRUIT PLATTERS

12 to 15
SERVINGS

\$43

16 to 19
SERVINGS

\$55

20 to 25
SERVINGS

\$68

PREMIUM GOURMET COFFEE & JUICES TO GO

COFFEE, CREAMER, SUGAR

(12 to 14 servings) | \$18

ORANGE & APPLE JUICE

10 oz. / \$1.75 each

**Delivery Charges Apply / *Prices Subject to Change*



WISCONSIN'S FINEST
LOCALLY OWNED

2301 63rd Street
Kenosha, WI 53143

Main - (262) 925-8800

WWW.CHEFDAVIDS.COM



LUNCH

FROM THE BAR

CALIFORNIA CHOPPED SALAD BAR / \$10.50

Marinated grilled chicken breast, romaine & mesclun mix lettuces, avocado, tomato, feta cheese, cucumber, shaved red onion, diced smoked ham & fresh baked baguettes. Choice of 2 dressings

PASTA BAR / \$11.00

Al dente penne rigate pasta served with our homemade tomato basil marinara sauces. Paired with a mixed greens salad, crisp red bell peppers, shredded Parmesan cheese, zesty pepperoncinis, black olives, shaved red onion & Gregorio house dressing. With our white wine, lemon & fresh herb marinated grilled chicken.

Add a freshly baked baguette &...Mangia!

Also available - Alfredo Sauce (Extra Cost) \$1.50

BAKED POTATO BAR / \$9.75

Large select baked Idaho potato with an assortment of toppings, includes fresh broccoli with cheddar cheese sauce, sour cream, bacon, chili, & paired w/Tuscan salad.

AUTHENTIC MEXICAN TACO BAR / \$11.50

Warm flour tortilla, premium seasoned ground certified Angus beef, premium shredded chicken, cheddar cheese, lettuce, tomato, sour cream & our homemade salsa. Also includes tortilla chips, Spanish rice & refried beans. Add Fiesta Guacamole \$1.00

SOUPS

(Serves 15-16 eight (8) ounce servings)

WISCONSIN CHEDDAR & BROCCOLI / \$65

Slow simmered for maximum taste & quality. A Wisconsin favorite served with crackers.

HOMEMADE CHICKEN TORTILLA / \$70

A true taste of the Southwest - garnished with crispy tortilla threads, sour cream, cilantro & cheddar cheese.

HEARTY CHICKEN NOODLE / \$60

The name says it all, comfort food at its best. Served with crackers.

MINISTRONE / \$65

Loaded with a variety of hearty seasonal vegetables, garbanzo & cannelloni beans slow cooked in a rich tomato broth.

AWARD-WINNING CHILI / \$70

A secret blend of spices & hand-picked certified Angus beef make this chili special. Garnished with Cheddar cheese, sour cream & crackers

SANDWICHES

Served with Tuscan salad, bag of chips & a pickle

1/2 FOCACCIA CLUB SANDWICH / \$9.00

Sun-dried tomato focaccia roll, roasted tomato, mesclun mix, Swiss cheese, smoked turkey breast, Apple wood smoked bacon, slivers of red onion & honey mustard mayo. (FULL \$12.50)

THE BISTRO HAM & SWISS / \$11.00

Virginia baked ham, Swiss cheese, vine-ripened tomato, mesclun greens, bistro style Dijon mustard sauce on a freshly baked artisan ciabatta roll.

1/2 SLOW-ROASTED SIRLOIN BEEF / \$10.00

Certified Angus sirloin beef tip slowly roasted for the highest quality of flavor, piled high on our Tuscan sun-dried tomato roll. Served with Provolone, roasted tomato, red onion, mesclun greens & horseradish mayo, with hot peppers. (FULL \$13.75)

TASTE OF SUMMER SANDWICHES

Served with Tuscan salad, bag of chips & a pickle

BEEF BRISKET / \$11.00

Texas-style beef brisket sandwich smoked in house with our special blend of beef rub.

ITALIAN SAUSAGE / \$9.75

Homemade Calabrese Italian sausage served on a fresh baked bun, sautéed sweet peppers & hot Giardiniera peppers.

WISCONSIN BRATS / \$9.25

Sheboygan style brat served on a bun with sautéed sauerkraut, onions & stone ground mustard.

GRILLED CHICKEN SALAD / \$9.75

Premium chicken breast marinated & grilled that makes this salad special. Add pine nuts, grapes & other fresh ingredients make for a delightful meal. Served with fresh baked croissant.

WRAPS / \$9.50

Flour Tortillas, choice of ham, turkey & cheese or vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

PREMIERE ENTREES

SIRLOIN STEAK & PREMIUM CHICKEN BREAST FAJITAS / \$13.50

Succulent steak & chicken seasoned to perfection & sautéed with a mixture of peppers & onions. Served with Spanish rice, refried beans, guacamole, salsa, cheese, pico de gallo, warm flour tortillas & tortilla chips.

GRILLED CHICKEN KABOBS / \$13.50

Bamboo skewers loaded with seasonal vegetables & served with marinated chicken char-grilled to perfection. Served with Spanish rice or Pasta with Marinara Sauce, Tuscan salad & our freshly baked artisan baguette.

TASTE OF ITALY

CHICKEN MARSALA / \$13.50

A lightly floured boneless chicken breast sautéed with baby Portobello mushrooms in a Marsala wine sauce. Served with Farfalle pasta & shredded Parmesan cheese. Served with Tuscan salad & a freshly baked artisan baguette.

GRILLED CHICKEN PRIMAVERA / \$13.50

Grilled boneless chicken breast marinated in fresh blend of Italian herbs. Farfalle pasta (bowtie) seasoned grilled vegetables infused together with a vodka sauce. Served with Tuscan salad & a freshly baked artisan baguette.

SIDES & ADDITIONAL OPTIONS

OPTIONAL SALADS / \$3.00

Tuscan Salad, Green Salad or Coleslaw
Gregorio House, Italian, Ranch dressings / No Additional Cost

POTATO CHIPS / \$.85

Kettle-Cooked Potato Chips, Regular or BBQ – \$1.50

ASSORTED BEVERAGES / \$1.25 each

Coke, Diet Coke, Sprite, Bottled Water

DESSERTS

Texas Pecan Oatmeal Chocolate Chunk Cookies / \$10 Per Dozen
Oreo Cheesecake with Wild Berry Sauce (Serves 16 Guests) / \$38
Chocolate Cake w/ Cream Cheese Frosting (Serves 18-20) / \$18
Pumpkin Bundt Cake w/ Icing (Serves 18-20) / \$18

(Seasonal dessert options can be discussed)