



SOCIAL MENU

FROM PICNICS TO GRADUATIONS, LET US HELP YOU CREATE THE PERFECT MENU.

LOOKING FOR A UNIQUE CUISINE? *Chef David's has a deep repertoire of world culture cuisine, from Mexican to Indian to Creole to Thai to Caribbean and all points in between. The Chef David's team can put together a unique and memorable menu that suits your personal tastes.*

COLD APPETIZERS

JUMBO GULF SHRIMP COCKTAIL PLATTER

Served with a bloody mary dipping sauce.

WHOLE NORWEGIAN SMOKED SALMON

Served with capers, minced red onion, chopped egg, dilled cream cheese, and toast points.

MELANGE OF IMPORTED AND DOMESTIC CHEESES

An assortment of domestic & international cheeses accompanied by crispy flat bread and crackers.

FILLET OF ANGUS BEEF CHILLED COLD

Sliced beef tenderloin on a french baguette with a dollop of whipped horseradish cream.

GULF SHRIMP COCKTAIL SHOOTER

Served with mango relish and Mexican cocktail sauce, served in a shooter glass.

MINI GRILLED VEGETABLE CRUDITÉS SHOOTER

Served with buttermilk ranch sauce.

TRADITIONAL BRUSCHETTA

Served on a grilled baguette with fresh Parmesan-Reggiano.

YELLOW FIN TUNA TOSTADA

Served with wasabi sauce, micro greens, and fresh ginger.

GRILLED VEGETABLE PLATTER

Assorted seasonal grilled vegetables served with a balsamic glaze.

TRADITIONAL VEGETABLE CRUDITÉS

A selection of fresh vegetables served with a buttermilk herb dip.

GOAT CHEESE FLATBREAD

Served with mission figs, arugula, and honey.

FRESH SEASONAL FRUIT DISPLAY

A display of fresh fruit and berries, served with our own chantilly sauce.

MEDITERRANEAN ANTIPASTO

Antipasto of cured Italian meats, assorted cheeses, grilled vegetables, olives, and marinated peppers served with grilled baguettes & toast points.

TAPENADE TRIO

Sun-dried tomato hummus, kalamata olive spread, and roasted eggplant spread served with garlic oil brushed housemade flatbread.

HOT APPETIZERS

CRAB CROQUETTES

Served with tarragon aioli.

BEEF EMPANADAS

Served with mango relish and a chipotle dollop.

MEDITERRANEAN CROSTINI

Toasted baguette topped with spinach, goat cheese, and sundried tomatoes.

TOMATO BASIL SHOOTERS

Served with mini grilled cheese sandwiches.

LAMB "LOLLIPOPS"

Served with fig molasses.

CARAMELIZED ONION TARTS

Served with hickory smoked bacon.

MARGARITA GRILLED SHRIMP

Seasoned shrimp served on skewers.

PORK BELLY SKEWERS

Served with bourbon BBQ sauce.

RAMAKI

Bacon wrapped water chestnut with BBQ glaze.

CERTIFIED ANGUS BEEF HAMBURGER "SLIDERS"

Served with caramelized onions and roasted tomatoes.

CAJUN MEATBALLS

Served with a creole-style tomato ragu.

CHICKEN QUESADILLAS

Topped with guacamole and pico de gallo.

MARYLAND CRAB CAKES

Served with citrus mayo or chipotle mango relish.

APPLE BACON WRAPPED SHRIMP

Served with a Wisconsin honey glaze.

CHEF CARVED BLACK ANGUS SIRLOIN SLIDERS

Black Angus Top Sirloin served with gorgonzola cheese sauce and caramelized onions.

VEGAN SAMOSA

Indian-inspired appetizer made with lentils, eggplant, zucchini, yellow squash, and cauliflower in a turmeric sauce.





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CHICKEN

PERUVIAN CHICKEN

Pollo a la Brasa seved with tangy cilantro lime verde sauce.

ITALIAN BAKED CHICKEN

Marinated with white wine and fresh Italian herbs.

CHICKEN MARSALA

Lightly floured chicken breast with mini portobello mushrooms in a Marsala wine sauce.

TUSCAN STACKED CHICKEN

Served with sautéed spinach, roasted tomato, melted mozzarella cheese topped with a roasted red pepper sauce.

MONTEREY CHICKEN

Chicken breast stuffed with Monterey & Boursin cheese, sun-dried tomatoes and fresh spinach topped with a champagne béchamel sauce.

CHICKEN PICCATA

Lightly floured chicken breast in a rich lemon-caper broth sauce.

SEAFOOD

GRILLED SCOTTISH SALMON

Blackened and topped with a mango relish compote.

HALIBUT

Imported fresh Alaskan halibut served with beurre blanc sauce.

SHRIMP DE JONGHE SCAMPI

Fresh gulf shrimp with garlic butter and panko breadcrumbs.

NORWEGIAN SKREI COD

Imported fresh and served with white wine butter caper sauce.

SCALLOPS DE JONGHE

Garlic butter with panko breadcrumbs.

BEEF

BLACK ANGUS TOP SIRLOIN

Our most popular menu item! Garlic studded roast top sirloin of beef with cracked peppercorn au jus.

TENDERLOIN OF BEEF

Served with red wine demi glace.

ROASTED PRIME RIB

Black peppercorn, garlic, and herb-crusted.

NEW YORK STRIP

Served with red wine horseradish demi glace and blue cheese.

PORK

PULLED PORK

Smoked pork with housemade bourbon BBQ.

CARIBBEAN STYLE PORK ROAST, FRESH SHOULDER

Traditional Puerto Rican style pork.

BONELESS PORK LOIN

Herb-crusted with port wine reduction.

GRILLED BOURBON GLAZED PORK CHOP

With housemade bourbon glaze sauce.

DITKA PORK CHOP

Double cut pork cup with dried cherry cola sauce.

PLEASE NOTE:

Sauces and glazes listed are all interchangeable. Let us help create the perfect menu for your event!



Vegan and gluten free options are available, let us help you create the perfect menu!



Rev. 7-1-2022 Please call for current prices