



SAMPLE WEDDING MENU

LET US HELP YOU MAKE IT PERFECT

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.*

PLATED MEALS AND PREMIUM BUFFETS

Starting at \$43 per person. Includes choice of two premium entrees, two accompaniments, and one salad. Price varies on selection.

PREMIUM ENTREES

CHEF CARVED BLACK ANGUS TOP SIRLOIN

With red wine or mushroom demi glace. Gorgonzola cream sauce with a hint of horseradish.

PERUVIAN CHICKEN

Pollo a la Brasa served with tangy cilantro-lime verde sauce.

HERB ROASTED CHICKEN

8-10 oz. skin-on boneless chicken breast with fresh herbs, garlic-infused olive oil, and white wine.

CHEF DAVID'S STACKED CHICKEN

Grilled chicken breast layered with roasted tomato and sautéed spinach topped with mozzarella cheese. Resting in a fire roasted red pepper sauce.

CHICKEN MARSALA

Premium chicken breast in a mushroom and Marsala wine sauce.

MONTEREY CHICKEN

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

AMISH CHICKEN

8-10 oz. skin-on boneless chicken breast with first wing attached, seasoned with fresh herbs, garlic-infused olive oil, and white wine.

GRILLED SCOTTISH SALMON

Blackened and topped with mango relish compote—can be prepared multiple ways.

GRILLED PORTABELLA MUSHROOM

Sautéed spinach, roasted tomato, and topped with melted feta cheese.

SALADS

MEDITERRANEAN SALAD

Romaine & mesclun greens, cherry tomatoes, red onions, red & yellow sweet peppers, black olives, pepperoncini, shaved Parmesan cheese & Greggorio dressing.

FRESH STRAWBERRY SALAD

Romaine & mesclun greens, strawberries, candied pecans, feta cheese, red onions, radishes, and raspberry vinaigrette dressing.

CAESAR SALAD

Romaine lettuce, shaved Parmesan cheese, fresh baked croutons, and housemade Caesar dressing.

ACCOMPANIMENTS

WISCONSIN RED SKINNED GARLIC MASHED POTATOES

CARAMELIZED SWEET POTATOES

ROASTED WISCONSIN RED POTATOES

PAN-ROASTED FINGERLING POTATOES

WILD AND BROWN RICE PILAF WITH VEGETABLE CONFETTI

CILANTRO LIME BASMATI RICE

FRESHLY GRILLED SEASONAL VEGETABLES

FARFALLE PASTA WITH GRILLED VEGETABLES INFUSED WITH A VODKA SAUCE

BUNDLED ASPARAGUS SPEARS W/ SWEET PEPPER WEDGE DRIZZLED W/ BALSAMIC GLAZE

GREEN BEAN AMANDINE

SAUTÉED PARISIAN CARROTS AND GREEN BEAN MEDLEY

Weddings are a celebration of families coming together to incorporate their individual traditions in a new and unique union. If you have a favorite family recipe, Chef David's can incorporate it into your wedding meal, too!





SAMPLE WEDDING MENU

DISPLAYED HORS D'OEUVRES

Items priced per person / minimum of 25 guests.

CHARCUTERIE BOARD

Selection of domestic & imported cheeses, assorted meats served with crostinis, flatbread, and crackers.

FIRE ROASTED RED PEPPER HUMMUS DISPLAY

Served with housemade lavash flatbread.

DOMESTIC & IMPORTED CHEESE DISPLAY

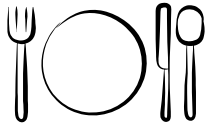
Selection of domestic & imported cheeses, olives, and sweet peppers.

SIGNATURE ANTIPASTO DISPLAY

Selection of assorted artisanal cheeses, imported Italian cured meats, and assorted imported olives.

SALMON CANAPÉ

Smoked salmon served with capers, minced red onion, fresh dill, cream cheese spread, and toast points.



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

PASSED HORS D'OEUVRES

Items priced by the dozen

CAPRESE SKEWERS

Fresh mozzarella cheese, basil, sun-dried tomatoes, and kalamata olives with balsamic glaze.

TUSCAN 16" PIZZA (16 SLICES)

Sautéed spinach, sun-dried tomatoes, roasted red peppers, Italian seasonings, and four imported cheeses.

SURF & TURF

Gulf shrimp and andouille sausage with asian ginger glaze (*grilled on-site*).

SHRIMP BOATS

Fresh gulf shrimp served with mango relish and housemade cocktail sauce.

RAMAKI

Bacon wrapped water chestnut with BBQ glaze.

BACON AND CHEESE STUFFED MUSHROOMS

Made with applewood bacon, sautéed spinach, water chestnuts, and three cheeses.

PORK BELLY SKEWERS

Brushed with a bourbon glaze.

BAR SERVICES AVAILABLE

BARTENDER SERVICES per hour, per bartender

BAR SET UP flat rate per guest includes: disposable beverage cups, coolers, ice, napkins, and drink condiments.

PROFESSIONAL SERVICE STAFF AVAILABLE

We have the best professional and experienced service staff around. Our staff knows how to manage an event. We train and empower our team to handle those little surprises before they happen, ensuring you and your guests have a memorable meal of great food and good conversation.

RENTAL ASSISTANCE

If you want help selecting any rental equipment for your wedding events, we are available to assist you. We have seen it all and we're happy to make some recommendations. At Chef David's we want to take as many stresses away so you can simply enjoy your special day. We can include rental prices in our quotes and receive payment to make it streamlined!

OTHER INFORMATION

Due to market rate variability, all prices are subject to change until a contract is signed. We will do our best to keep you informed if there is a change.

WATER SERVICE

We never charge for ice water pitcher service to all tables at wedding events.

CHEF DAVID WILL CREATE A MENU EXCLUSIVELY FOR YOUR EVENT!

FOR MORE INFORMATION CALL OR EMAIL US TODAY!



Please call for current prices