

Menu

Davians

Our History

*E*volving from a small vending business begun in 1958 in a residence, servicing six candy and cigarette machines, to present day operation, Davians Banquet & Conference Center is one of the area's most attractive sites. We offer our clients a distinguished atmosphere to host weddings, anniversaries, corporate and association events, fundraisers and a variety of social functions. The corporation, consisting of D & S Food Services, Inc., Catering By Davians, Davians Banquet & Conference Center, Designs By Davians, D & S Office Coffee Services continues to enjoy sustained growth and offer exceptional service to our patrons. Consistent quality and impeccable service are the cornerstones of our reputation.

Following the addition of a garage/warehouse at the original site in 1962, our expansion required successive moves into larger quarters. First, in 1969, and again in 1973, before the major move in November, 1990, establishing our state-of-the-art 9,000 square-foot banquet and conference center in part of the 45,000 square-foot corporate building located at 16300 West Silver Spring Drive in Menomonee Falls.

Together with the anticipated growth of the food service vending machine business, D & S Food Services found it a natural progression to diversify into allied fields. This includes servicing corporate cafeterias, catering services for special events on client premises and office coffee service.

Founders, David and Vivian Kwarcianny (the derivation of the "Davians" name) are proud to have four of their six children grow up with the business and advance into integral rolls in the day-to-day operations. The Kwarcianny's feel strongly that the major reason the firm has experienced its continued growth and success is due to the persistent efforts and dedication of their employees.

As Davians Banquet & Conference Center and D & S Food Services, Inc. progress through the millennium, we will continue our diligent effort to provide our clients with the quality and performance we have maintained in the past. We will investigate new trends, tastes and techniques that will enhance our food service capabilities. We will continue to offer the highest quality and professional service possible.



Over Fifty Years of Five Star Service

Breakfast

All served with fresh Brewed Coffee and Hot Gourmet Tea's

Truly Continental Breakfast

Assorted Flaky Danish, Assorted Muffin Tops
Variety of Bagels, (Butter, Cream Cheese, Jellies)
\$8.95

Add Fresh Fruit Tray - \$9.95

Healthy Start Breakfast

Blueberry, Lemon Poppy Seed and Bran Muffin Tops
Seasonal Fresh Fruit Display, Whole Fruit
Light Fruit Yogurts,
Assorted Granola & Breakfast Bars
\$9.95

Stratta Variations

Spinach Havarti Stratta with Mornay Sauce,
Ham and Cheese Stratta with Velouté Sauce or
Sausage with Mushroom Cream Sauce
\$9.95

Bacon Frittata

Eggs, Hash Browns, Bacon & Cheddar Cheese
Baked & Served with a light Velouté Sauce
\$9.95

Country Breakfast

Creamy Scrambled Eggs, Ham, Sausage or Bacon,
Heavenly Hash Brown Bake & Assorted Muffin Tops
\$9.95

Deep Dish Quiche

Lorraine or Florentine
Served with Sausage Links
\$10.95

Spinach Hash Brown Soufflé

Served with Sausage Links
\$9.95

Davians Breakfast Buffet

Scrambled Eggs with Cheddar Cheese & Chives, Cinnamon French
Toast Sticks, Ham, Bacon or Sausage, Heavenly Hash Brown Bake,
Assorted Muffin Tops & Mini Assorted Flavored Croissants'
Fresh Fruit Display
\$13.50

Breakfast Add-Ons

Sausage, Ham or Bacon- \$2.95
Preset Orange Juice or Fruit Punch- \$2.25

Davians Bottomless Beverage Station

20 Person Minimum
Assorted Canned Soda & Water Station
\$5.95

Add Bottled Water and Juice for \$2.00 extra

A La Carte

Breakfast

| | | |
|---------------------------------------|---------|---------|
| Reg & Decaf Coffee (3 gallon minimum) | per gal | \$31.00 |
| Bottled Spring Water | each | \$2.50 |
| Canned Soda | each | \$2.50 |
| Assorted Juice Flavors | each | \$2.75 |
| Sprecher Root Beer | each | \$4.95 |

Fruit

| | | |
|-------------------------------|------|---------|
| Whole Fresh Fruit | each | \$1.25 |
| Yogurt w/Granola | each | \$2.25 |
| Seasonal Fresh Cut Fruit Tray | 20pp | \$50.00 |

Pastries

| | | |
|-------------------------|------|---------|
| Deluxe Donut Assortment | doz | \$18.95 |
| Assorted Muffin Tops | doz | \$12.95 |
| Flaky Danish | each | \$1.95 |
| Bagels | each | \$1.95 |
| Sweet Scones | each | \$2.65 |
| Assorted Muffins | each | \$1.75 |
| Cookies | doz | \$16.00 |
| Fabulous Fudge Brownies | doz | \$18.50 |
| Dessert Bar Assortment | doz | \$24.95 |

Luncheons

Monday – Friday

11am – 2pm

Garden Salad, Fresh Baked European Rolls, Potato, Rice or Pasta,
House Vegetable, Freshly Brewed Coffee. Tea & Milk Served Upon Request

Stroganoff-Style Chicken

Traditional with a healthy twist
Served Over Pasta
\$10.95

Chicken & Penne Pasta with Tomato Concassé

Sautéed Chicken Breast with Sweet Peppers and
Tomato Concassé garnished with Basil
\$11.50

Seasoned Chicken Breast

Choice of One: Mushroom Cream Sauce, Duglera Sauce
or Lemon Herbed Butter
\$10.95

Roast Loin of Pork

with Madeira Wine Sauce
\$11.95

Stuffed Pork Chop Davians

Slow Roasted in a Rich Demi sauce
\$11.95

Bacon Wrapped Filet Of Pork

Served with Apple Brandy Sauce
\$11.95

Pepper Steak

Julienne Strips of Beef Tenderloin and Peppers
Served Over Fluffy White rice
\$10.95

Petite Steer Tenderloin Filet

USDA choice Steer served with Mushroom Au jus
\$20.95

Baked Lasagna

Served with Garlic Bread. No starch choice.
\$11.95

Lasagna Primavera

Served with Garlic Bread. No starch choice.
\$11.50

Rigatoni & Sausage Pomodoro

Accented with sweet peppers
No Starch choice
\$11.95

Rigatoni and Chicken Pomodoro

Accented with Sweet peppers
No Starch Choice
\$11.95

Tortilla Crusted Tilapia

with Lemon Caper Cream Sauce
\$11.50

Dessert List

| | | | |
|------------------------------|--------|-------------------------------------|--------|
| Forest Berry Pie | \$3.95 | Raspberry Accented Chocolate Mousse | \$1.50 |
| Champagne Cake | \$2.95 | Apple Crisp | \$1.50 |
| Strawberry Shortcake | \$3.95 | Peach Cobbler | \$1.50 |
| Tuxedo Truffle Mousse Cake | \$3.95 | Assorted Cookies | \$1.50 |
| Deluxe Turtle Cheese Cake | \$4.95 | Fudge Brownies | \$1.95 |
| Carmel Apple Pie | \$4.95 | Full Sheet Cake to serve 64pp | \$105 |
| Cinnamon Pecan Bread Pudding | \$1.50 | | |

*No Food, Dessert or Snacks are allowed to be brought into Davians

Limit 2 entree selection, please add \$1.00 per person
Prices subject to 19% service charge and applicable sales tax

Davians Banquet & Conference Center • N56 W16300 Silver Spring Drive • Menomonee Falls, WI 53051-5620
Phone: 262-781-3333 www.davians.com Fax: 262-781-1122

Luncheon Buffets

Includes Freshly Brewed Tea and Milk Served Upon Request
Monday – Friday
11am – 2pm

Deli Lunch Buffet

Includes: Fresh Breads & Rolls, Assorted Cheese
Relish Tray, Lettuce, Tomato & Onion, Potato Chips
Sliced Ham, Sliced Turkey Breast, Top Round of Beef
- **Choice of Two** -
Potato Salad, Oriental Pasta Salad, Coleslaw, BLT Salad
\$12.25

Hot Sandwich Buffet

50 Person Minimum

Includes: Fresh Breads & Rolls, House Vegetable
Fresh Fruit, Mashed Potatoes
Hot Sliced Beef with Sour Cream Sauce, Hot Sliced Ham
Hot Shredded Barbeque Pork, Hot Turkey with Gravy
- **Choice of One** -
Cole Slaw, BLT Salad, Oriental Salad

Two entrees, \$12.95
Three entrees, \$13.95

Hot Potato Bar

20 Person Minimum

Jumbo Spuds or Mashed Potatoes & All the Toppings

Includes: Garden Salad Served At Buffet, Fresh Baked Rolls
Chili, Beef Tips & Mushrooms, Broccoli & Cheese, Butter
Sour Cream, Cheddar Cheese, Bacon, Chives, Onions

\$10.95

Italian Buffet

50 Person Minimum

Tossed Salad with Italian Dressing Served on Buffet
Garlic Bread Basket
Meat or Vegetarian Lasagna, Assorted Pizzas
Fresh Fruit Platter, Antipasto Platter
\$12.95

Mexican Buffet

50 Person Minimum

Spicy Beef, Chicken Fajita, Refried Beans, Spanish Rice
Hard & Soft Taco Shells
Shredded Cheese, Shredded Lettuce
Diced Tomatoes, Sour Cream, Black Olives
Diced Onions, Cinnamon Crisps
\$13.95

Hot Lunch Buffet

50 Person Minimum

Garden Salad Served on Buffet, Choice of Potato, Rice or Pasta
Chef's Vegetable Medley, Fruit Tray, Chilled Relish Tray
Stuffed Pork Chop, Baked Chicken
Beef Tips & Mushrooms, Pepper Steak, Jambalaya
Lemon Cream Cod, Seasoned Chicken Breast
Served with Mushroom Cream Sauce
Duglera Sauce, or Lemon Butter

Two entrees, \$13.50
Three entrees, \$14.50

Salads, Soups, Sandwiches

Add a cup of Soup to any luncheon for \$2.50

Oriental Chicken Salad

Marinated grilled Chicken Breast sliced and tossed with Romaine
Blend, Rice Noodles, Mandarin Oranges, Toasted Almonds with our
own Oriental Dressing

\$9.95

Grilled Chicken Caesar Salad

Grilled Chicken Breast on a bed of fresh Greens, toasted Croutons
tossed with Caesar Dressing. Served with Fresh Baked Roll Basket

\$8.95

Smoked Turkey on Cranberry Bolo

Warm Smoked Turkey with Swiss Cheese and Chutney
On a Lightly Warmed Cranberry Bolo. Served with Chips

\$9.95

Southwestern Roast Beef Wrap

Tortilla stuffed with Roast Beef, shredded Cheese, crisp Peppers and
Lettuce, served with our own fresh Pico de Gallo with Black Beans
garnished with Tortilla Chips

\$9.50

Soup n' Sandwich

- **Choice of One** -

Roast Beef, Turkey, Ham or Chicken Salad on 8 Grain Bread
garnished with Tomato, Onion, Lettuce & Pickle

- **Choice of One** -

Tortellini, Italian Vegetable, Cream of Mushroom Soup
\$8.95

Add Garden Salad, \$10.25

Hors d'oeuvre Packages

Happy Hour Hors d'oeuvres

50 person minimum/average 7 pieces per person

Crab Rangoon, Buffalo Wings & Ranch Dip
BBQ Meatballs, Fresh Vegetables & Dip
Cheddar Cheese & Swiss Almond Spread
Country Paté & Seafood Spread, Crackers
\$11.95

Sumptuous Hors d'oeuvres Reception

100 person minimum/average 17 pieces per person

Beef, Turkey & Ham Silver Dollar Sandwiches
Ham, Chicken & Seafood Salad Petite Puffs
Chicken Tenders & BBQ Sauce, Phyllo Triangles
Crab Rangoon, Bacon Wrapped Water Chestnuts & Dipping Sauce
Mini Egg Rolls & Duck Sauce, Mozzarella Marinara
Cheddar Cheese & Swiss Almond Spread
Country Paté & Seafood Spread with Crackers
Fresh Vegetables & Dip, Seasonal Fresh Fruit, Assorted Dessert Bars
\$23.95

Elegant Hors d'oeuvres Reception

100 person minimum/average 18 pieces per person

Chef Carved Roast Tenderloin Silver Dollar Sandwiches
Jumbo Shrimp with Cocktail & Joy Sauce
Piquant Salmon Rolls, Mushroom Florentine, Chicken Brochettes
Bacon Wrapped Water Chestnuts & Dipping Sauce, Crab Rangoon
Mini Egg Rolls & Duck Sauce
Imported Gourmet Cheeses with Crackers & Croustades
Antipasto Platter, Seasonal Fresh Fruit
Chocolate Dipped Strawberries, Triple Layer European Bars
\$29.95

Add a Pasta Station

50 person minimum

Pasta with Alfredo & Marinara Sauce, Bread Sticks
\$7.95

With a minimum purchase of 6 additional
pieces of Hors d'oeuvres selections

Chef fee per station

\$75.00

Etcetera

Special Additions

| | | |
|---|------------|---------|
| Shrimp Cocktail | per person | \$11.95 |
| 5 Jumbo Gulf Shrimp garnished with Lemon & Cocktail Sauce | | |
| Soup du Jour | per person | \$2.50 |
| Relish Boat | per table | \$5.95 |

Snacks

| | |
|---------------------------------|---------|
| Per Pound | |
| Dry Roasted Peanuts | \$9.00 |
| Jumbo Cashews | \$20.00 |
| Gardetto's – Snak-Ens | \$10.00 |
| Potato Chips & French Onion Dip | \$9.00 |
| Pretzels | \$9.00 |
| Mixed Nuts | \$12.95 |

Sweets Etcetera

| | | |
|-------------------------------|------------|----------|
| Viennese Sweets Table | per person | \$8.95 |
| Crepe Dessert Bar | per person | \$6.95 |
| Chocolate Dipped Strawberries | doz | \$16.95 |
| Specialty Dessert Bars | doz | \$21.95 |
| Full Sheet Cake (serves 64pp) | | \$105.00 |

Davians Chocolate Dipping Fountain

Flowing chocolate in our elegant fountain
Dipping Selection Includes:
Cookies, Fresh Fruit, Pretzel Rods,
Ruffled Potato Chips, and Strawberries

| | |
|------------|-------------------|
| 200 Guests | \$2.95 per person |
| 150 Guests | \$3.95 per person |
| 100 Guests | \$4.95 per person |

Prices subject to 19% service charge and applicable sales tax
Service charge is not a gratuity

Hors d'oeuvre

Cold Hors d'oeuvres

Per 50 Pieces

| | |
|--|-------------|
| Salami Cornucopia | \$55.95 |
| Fancy Canapés | \$96.95 |
| Prosciutto & Broccoli | \$70.00 |
| Crab en Croustade | \$60.00 |
| Tenderloin wrapped Asparagus | \$125.00 |
| Deviled Eggs | doz \$10.50 |
| Piquant Salmon Rolls | doz \$16.95 |
| Smoked Salmon | |
| Cream Cheese Mousse & Cucumber Slice on Cocktail Bread | |
| Petite Puffs | doz \$13.95 |
| Ham, Chicken & Seafood Salads in a Mini Crème Puff Shell | |
| Silver Dollar Sandwiches | |
| Roast Beef, Turkey or Ham | doz \$16.95 |
| Chicken, Ham & Egg Salads | doz \$15.95 |
| Roast Tenderloin | doz \$25.95 |
| Chef Carver 2-hours | \$75.00 |
| Iced Jumbo Shrimp with Cocktail & Joy Sauce | doz \$33.95 |
| Fresh Skewered Shrimp | doz \$37.95 |
| Pineapple, Ripe Olives & Red Pepper with Cocktail Sauce | |

Hors d'oeuvres Displays

Serves 100 People

| | |
|---|----------|
| Davians Appetizer Display | \$145.00 |
| Cheddar Cheese, Swiss Almond Country Paté & Seafood Spread Served with Crackers | |
| 7-Layer Fiesta Dip with Blue & White Corn Nachos | \$110.00 |
| Fresh Vegetables & Dip | \$135.00 |
| Seasonal Fresh Fruit with Amaretto Dip | \$185.00 |
| Wisconsin Cheese & Sausage Tray | \$139.00 |
| Imported Gourmet Cheeses with Crackers & Croustades | \$185.00 |
| Antipasto Platter | \$185.00 |
| Smoked Salmon or Trout Served with Crackers | |
| 1-Fish | \$115.00 |
| 2-Fish | \$200.00 |

Davians Famous European Flavored Coffee Table

| | |
|--|----------|
| Fresh Brewed Coffee (2 hours) | |
| Assorted European Coffee Syrups, Chocolate, Cinnamon Whipped Cream and Flavored Creamers | \$250.00 |

Davians Exclusive Chocolate Dipping Fountain

Flowing chocolate in our elegant fountain

Dipping Selection Includes:

Cookies, Fresh Fruit, Pretzel Rods

Ruffled Potato Chips, and Strawberries

| | |
|------------|-------------------|
| 200 Guests | \$2.95 per person |
| 150 Guests | \$3.95 per person |
| 100 Guests | \$4.95 per person |

Hot Hors d'oeuvres

Per 50 Pieces

| | | | |
|-----------------------------|---------|--|----------|
| Vegetable Quesadillas | \$69.00 | Bacon Wrapped Water Chestnuts | \$62.50 |
| Crab Filled Mushrooms | \$75.00 | Buffalo Wings & Ranch Dip | \$67.50 |
| Stuffed Mushrooms | \$67.50 | Boneless Chicken Wings | \$67.50 |
| Florentine or Sausage | | Chicken Wings | \$65.00 |
| Miniature Beef Wellingtons | \$85.00 | Chicken Brochettes | \$76.50 |
| Petite Quiche | \$55.00 | Crab Rangoon | \$67.50 |
| Chicken Tenders & BBQ Sauce | \$67.50 | Meatballs – Swedish or BBQ | \$47.50 |
| Mozzarella Marinara | \$60.00 | Bacon Wrapped Shrimp | \$119.50 |
| Mini Egg Rolls & Duck Sauce | \$60.00 | Hot Reuben Dip with Rye Chips & Triscuits | \$55.00 |
| Wonton Shrimp | \$65.00 | Deep Fried Pot Stickers | \$65.00 |
| Clams Casino | \$75.00 | Phyllo Triangles filled with Spinach & Feta Cheese | \$65.00 |

Dinners

Includes: Fresh baked European Rolls, Choice of Salad, Raspberry Sorbet in Dark Chocolate Cup, Potato, Rice or Pasta, Vegetable choice and freshly Brewed Coffee. Tea and Milk Served Upon Request

Combinations

Filet and Garlic Lime Shrimp on a skewer \$28.95
Filet of Steer with Mushroom Bordelaise Sauce and Five Garlic and Lime Marinated Shrimp on a bed of wild rice
No starch choice

Filet Mignon and Chicken Duglera \$26.95
Filet of Steer Tenderloin with Mushroom Bordelaise and Seasoned Chicken breast with Duglera sauce

Filet Mignon and Bourbon Salmon \$28.95
Filet of Steer with Bourbon Marinated Salmon

Filet Mignon and Bacon Wrapped Filet Pork \$24.95
Filet of Steer and Bacon Wrapped pork with Mushroom Bordelaise

Davians Trio \$35.95
Filet Mignon with Mushroom Bordelaise, Bacon Wrapped Pork and Garlic Lime Skewered Shrimp
Served on a bed of Wild Rice and your choice of Vegetable
*No entrée choice allowed with this selection

Beef

Steer Tenderloin Filet \$31.95
8 oz Choice Tenderloin Steer Filet
presented with Marinated Mushrooms
on a puddle of Bordelaise Sauce

Tenderloin Champignon \$29.95
Steer Tenderloin stuffed with a Duxelle of Mushrooms served on top
of a rich Bordelaise sauce

Sliced Beef Champignon \$21.95
Sliced Beef of Sirloin in Champignon Sauce

New York Strip Steak \$25.95

Pork

Pork Loin Calvados \$21.95
Slow roasted Pork Tenderloin, served with an Apple Brandy Sauce

Twin Filet's of Bacon Wrapped Pork \$20.95
Bacon wrapped around two tender Filet's of Pork,
served with Natural Sauce

Stuffed Pork Chop Davians \$19.95
Slow cooked in a rich Demi-Glacé and Stuffed with Fresh Sage
Dressing

Poultry

Stuffed Cornish Game Hen \$22.95
Boneless, oven roasted Hen, filled with Wild Rice

Chicken en Croute \$21.95
Breast of Chicken, filled with Duxelle of Mushrooms, wrapped in a
puff pastry, served on Sun-Dried Tomato Sauce

Chicken Prosciutto \$22.95
Prosciutto wrapped Chicken Breast stuffed with Gouda Cheese
and served with Parmesan Balsamella Sauce

Chicken Duglera \$19.95
Breast of Chicken served with Duglera Sauce:
Tomato Concassé in a Mushroom Cream Sauce

Chicken Piccata \$19.95
Lightly breaded Chicken Breast topped with Citrus Buerrvé Blanc
garnished with Capers

Seafood

Tortilla Crusted Tilapia \$18.95
With Lemon Cream Sauce

Whitefish & Sweet Peppers \$19.95
Fresh Whitefish with sautéed Sweet Peppers

Bourbon Salmon Fillet \$22.95
Baked Salmon marinated in a light Bourbon Sauce

Sole with Feta & Tomatoes \$19.95

Orange Roughy St. Jacques \$24.95
Piped with Sea Scallop Mousse served with a rich Wine Sauce

Vegetarian

Lasagna Primavera \$19.95

Steamed Vegetable Platter \$17.95

Spinach Polenta Gratin with Swiss Cheese \$19.95

Limit 2 entree selection, please add \$1.00 per person
Prices subject to 19% service charge and applicable sales tax

Dinner Buffets

100 Person Minimum
Includes: Fresh baked European Rolls,
Freshly brewed Coffee

***Country Buffet**

- **Guests Table** -
Choice of Salad
Dessert Choice

Apple Crisp, Peach Cobbler or Raspberry
Accented Chocolate Mousse

- **Buffet Table** -

Roast Sirloin of Beef Au Jus, Baked Ham
Or Oven Roasted Turkey
Baked Chicken or Chicken Duglera
Potato or Wild Rice Pilaf
Vegetable
Rotini Pasta Salad
Fresh Fruit Display
Fresh Vegetables & Dip
\$23.95

***Davians Choice**

- **Guests Table** -
Choice of Salad
Dessert Choice

Apple Crisp, Peach Cobbler or Raspberry
Accented Chocolate Mousse

- **Buffet Table** -

Chef Carved Roast Sirloin of Beef or Oven Roasted Turkey
Chicken Duglera
Stuffed Pork Chop Davians
Potato or Wild Rice Pilaf
Vegetable
Wisconsin Cheese Display
Seafood Pasta Salad
Fresh Vegetables & Dip
Fresh Fruit Display
\$25.95

***Grand Buffet**

- **Guests Table** -
Choice of Salad
Dessert Choice

Apple Crisp, Peach Cobbler or Raspberry
Accented Chocolate Mousse

- **Buffet Table** -

Chef Carved Roast Tenderloin of Beef
Chicken Piccata
Stuffed Pork Chop Davians
Potato or Wild Rice Pilaf
Vegetable
Smoked Salmon or Trout
Wisconsin Cheese Display
Seafood Pasta Salad
Fresh Vegetables & Dip
Fresh Fruit Display
\$28.95

...add Raspberry Sorbet...per person \$1.25

Salad Choices

Davians Citrine Salad

Romaine blend, Mandarin Oranges & Candied Almonds
with Sweet Sour Vinaigrette Dressing

Davians Raspberry Vinaigrette Spinach Salad

Fresh Spinach, Toasted Walnuts & Sliced Strawberries with Raspberry Vinaigrette Dressing

Garden Salad

Tossed Greens, Tomato, Cucumber, Croutons, Cheese
Dressings: Peppercorn Parmesan & French at tables

Vegetable

Green Beans Almondine, California Medley
Glazed Green Beans in Cashew Sauce
Brown Sugar Glazed baby Carrots,
Grilled Vegetables with Rosemary and Garlic,
Jardinière
Hot buttered Corn with Shallots and Basil

Potato, Rice or Pasta

Roasted Garlic Mashed
Crepe Wrapped Potato Parmesan
Parsley Herb Red Potatoes
Baked Potato with Sour Cream
Potato Davians
Whipped Potato with a Cheddar & Mushroom Duxelle
Twice Baked, add \$1.00 per person
Wild Rice Pilaf or Garden Rice Pilaf
Penne Pasta with Garlic Herb & Tomato Concassé

Dessert List

| | |
|---|--------|
| Forest Berry Pie | \$3.95 |
| Champagne Cake | \$2.95 |
| Tuxedo Truffle Mousse Cake | \$3.95 |
| Strawberry Shortcake | \$3.95 |
| Deluxe Turtle Cheese Cake | \$4.95 |
| Carmel Apple Pie | \$4.95 |
| Raspberry Accented Chocolate Mousse | \$1.50 |
| Apple Crisp | \$1.50 |
| Peach Cobbler | \$1.50 |
| Cinnamon Pecan Bread Pudding | \$1.50 |
| Sherbet or Ice Cream with Pirouette Cookie | \$1.95 |
| Full Sheet cake to serve 64pp | \$105 |
| Viennese Sweets Table | \$9.95 |
| Miniature Éclairs, Fruit Tarts, Chocolate Covered Strawberries, Miniatures cakes and bars | |
| Crepe Dessert Bar | \$6.95 |
| Cheese filled Crepes with Cinnamon apples, Bananas Foster, Chocolate sauce, Powdered sugar and Whipped Cream | |

All Wedding cakes must be brought in by a licensed cake baker.

Wedding cake is cut and served free of charge

*No Food, Dessert or Snacks are allowed to be brought into Davians.

Host Bar Packages

Includes bartender
Toast wine & bar shots are not included
Packages are priced per person

Economy Package

Copperidge Wine, Soft Drinks, Half Barrels Domestic Beer
N/A Beer, N/A Wines up to 7 hours
\$11.95

Value Package

House Brand Liquors, Copperidge Wine, Soft Drinks by the Glass
Half Barrels Domestic Beer, N/A Beer, & Wine
Four Consecutive Hours, followed by Hosted Beer wine and soda
\$16.95

Ultimate Package

House, Call & Premium Brand Liquors
Copperidge Wines, Soft drinks, N/A Beer
Half Barrels Domestic Beer, One Half Barrel Import Beer
Four Consecutive Hours, followed by Hosted Beer wine and soda
\$19.95

Host Bar Per Hour

Prices are per person and include bartender fee

First Hour

House \$8.95
Call \$9.95
Premium \$10.95

Each Additional Hour

House \$4.00
Call \$5.00
Premium \$6.00

All host bars sold per hour also include wine,
Domestic tap beer and soft drinks.
Additional hours must be consecutive.

Beverages

Punches

Five gallon minimum, prices are per gallon

Tropical Fruit Punch \$35
Champagne Mimosa Punch \$45

Wine List

Priced per bottle

House Wine Copperidge \$18
Chardonnay, Cabernet, Merlot, or White Zinfandel
St. Gabriel Riesling \$19
McWilliams Estate Merlot \$23
Louise Martini Cabernet \$23
LaJoya Chardonnay \$23
Ecco Domani Pinot Grigio \$25
N/A White Zinfandel \$17

Champagne / Sparkling Wines

Davians House Champagne \$18
Asti Spumante (California) \$19
Korbel Champagne \$30
Sparkling N/A wine \$18

Estimate 5 glasses per bottle of wine and 7 glasses per bottle of champagne.

Cash Bar

Bartender Fee Up to 4 hours \$48
Up to 7 hours \$75
House Brands \$4.00
Call Brands \$4.75
Premiums \$5.50 - \$7
Cordials \$6.00 - \$7
Premium Wine by the glass \$5.00 - \$7
Soft Drinks /per glass \$1.50
Soft Drinks /per person \$2.25
Draft Beer \$2.75
Domestic Bottle Beer \$3.75
N/A Domestic Bottle Beer \$3.75
Imports Bottle Beer \$4.25
Half Barrel Domestic Beer \$195
Half Barrel Import Beer \$255
Half Barrel Specialty Beer \$195

Davians Famous Flavored Coffee Table

Fresh Brewed Coffee (2 hours)
Assorted European Coffee Syrups, Chocolate, Cinnamon
Whipped Cream and Flavored Creamers
\$250.00

Host prices subject to 19% service charge and applicable sales tax