

# *David's Soundview Catering Luncheon Packages*

*Minimum 10 guests*

## **Gourmet Sandwich Luncheon**

**Choice of Two Side Salads**

**Assorted Sandwich Platter**

**Cookies and Dessert Bars**

**\$14.20**

## **Gourmet Platters**

**Fresh Baked Rolls & Butter**

**Choice Of Two Gourmet Platters**

**Choice Of Two Side Salads**

**Cookies and Dessert Bars**

**\$18.15**

~~~Requires 24 hour advance ordering~~~

## **Hot Luncheon**

**Fresh Baked Rolls & Butter**

**Tossed Salad with David's Vinaigrette**

**Choice of Two Entrées**

**Starch & Vegetable**

**Cookies and Dessert Bars**

**\$18.35**

~~~Requires 24 hour advance ordering~~~

All Packages Include All Appropriate Paper & Plastic Products

6% CT tax, 2% fuel charge (max at 7.50 per delivery) & \$15.00 Delivery not Included

VIP delivery in crockery and/or with Chaffing Dishes: Additional \$30.00



P: 203.324.5724

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# David's Soundview Catering Gourmet Sandwiches

**T.B.L.T :** Turkey, Bacon, Tomato, Lettuce, Tomato, Mayo on 12 Grain or Tortilla

**The Prospect Club:** Roasted Turkey, Fresh Mozzarella Bacon, Lettuce, Tomato, and Sun dried Tomato, Basil Mayo on French bread.

**Turkey & Cucumber:** with Lettuce & Honey Mustard Dill Sauce on 12 Grain

**Turkey & Roasted Peppers:** Avocado, Sun dried tomatoes, Lettuce and Vinaigrette on a Hard Roll

**Pecan Sandwich:** Pecan Breaded Chicken Cutlet, Lettuce, Tomato, and Honey Mustard

**Prosciutto Italian Baguette:** Prosciutto, Sliced Tomatoes, Smoked Mozzarella, Basil, Fresh Baguette

**The Prosecutor:** Roast Beef Frizzled Onions, Horseradish Sauce

**Roasted Beef & Muenster:** with Coleslaw and Russian on Rye Bread

**Chicken Salad:** Classic on Wheat with Lettuce & tomato

**Tuna Salad:** Pumpernickel Bread, Lettuce and Tomato

**David's Croissant:** Honey Maple Ham, Dill Havarti Cheese on a Croissant, Honey Mustard

**Ham & Brie:** with tomato, Lettuce and Mayonnaise on a Baguette

**Classic Grilled Chicken:** Hard roll, Lettuce, Tomato, Sundried Tomato, Basil Mayo

**Chicken & Smoked Mozzarella:** Lettuce, Tomato and Russian dressing on a Hard Roll

**The Elm Street:** Chicken Cutlet with Roasted Red peppers and Fresh Mozzarella on a Portuguese Roll with Balsamic Drizzle

**The Californian:** Smoked Turkey. Avocado, Sharp Cheddar Spinach Tortilla with Side Ranch Dressing

**The DJ:** Grilled Chicken Breast, Cheddar, Caramelized Onions, Smoked Bacon, BBQ Sauce

**The Italian:** Capicola, Prosciutto, Mozzarella, Roasted Red peppers, Wedge Roll with Creamy Pesto Sauce

~~~A La Carte price: 7.25 each~~~



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# *David's Soundview Catering Gourmet Sandwiches*

*(Continued)*

## Vegetarian

**The Salad Wrap:** Greens, tomatoes, onions, peppers, black olives, and shredded carrots tossed with David's Own Vinaigrette rolled Flour tortilla

**The Tuscan:** Grilled Portabella Mushrooms, Eggplant, Zucchini, and Roasted Peppers on Grilled Country Italian Bread

**Italian Baguette:** Sliced Tomatoes, Smoked Mozzarella, Basil, Fresh Baguette.

**Avocado Muenster:** Lettuce, Tomato, mayo on 12 Grain

**Brie & Tomato:** Lettuce and Russian on wedge roll

**The All-Veg:** Avocado, Cucumbers, lettuce & tomato, Honey Mustard sauce on 12 Grain

**Roasted Red Peppers & Mozzarella:** Lettuce, Tomato, Cucumbers and pesto mayonnaise on 12 Grain

**Dill Havarti Cheese:** with Cucumber, Tomato, Lettuce on Pita

**Hummus:** Lettuce, Tomato, Cucumber on a whole Wheat Pita

## Lo- Fat

**Alpine Turkey:** 98% Fat Free Turkey Breast, Alpine Swiss cheese, lettuce, tomato, mustard, 12 Grain

**Ham & Cheddar:** 97% Fat free Smoked Ham, Alpine Lace cheddar cheese & Dijon mustard on a pita

**Chicken Cranberry:** 97% Fat Free Chicken Breast, lettuce, tomato on Hard Roll

**Tuna Vinaigrette:** Tuna Salad dressed in Lo-Fat, Low-calorie Vinaigrette, Lettuce & Tomato on a Hard Roll

**Salsa Chicken:** 97% fat free chicken breast, lettuce, tomato, Alpine Swiss Lo-fat cheddar cheese and salsa rolls in a flour tortilla

~~~A La Carte price: 7.25 each~~~



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## *David's Side Salad Selections*

*(A La Carte price in Parentheses)*

Fresh Fruit Salad (3.75)

David's Tricolor Fusili Pasta Salad: Artichoke hearts, Sundried Tomatoes, Broccoli, Olives, David's Vinaigrette (2.05)

David's Famous Herb Roasted Bacon, Scallion New Potato Salad (2.05)

Southwest Shrimp and Penne Pasta Salad (2.65)

Shrimp and Cous Cous Salad with a Caramelized Shallot Rice Wine Vinaigrette (2.65)

Mediterranean Quinoa Salad with Feta, Fresh Grape Tomatoes & Calamata Olives 2.75)

Fresh Grilled Vegetables Tossed with Lemon Herb Cous Cous (2.35)

Fresh Grilled Vegetable Tri Color Orzo Tossed with Feta cheese in an Olive Oil Vinaigrette (2.65)

Three Bean Salad (1.60)

Classic Coleslaw (1.60)

Carrot and Raisin Salad (1.60)

Black Bean, Corn, Red Pepper, Scallion Salad (1.60)

Green Bean, Beets, and Gorgonzola Salad (2.05)

Haricot Verte with a Dill Walnut Dressing (2.65)

Sesame Noodle Pasta Salad (2.05)

Old Fashioned Macaroni Salad (1.60)

Tortellini Primavera Salad (2.05)

Soundview Penne Pasta Salad: grilled veggies, red onion, Tomato basil Vinaigrette (2.05)

Roasted Red Pepper & Celery Potato Salad (2.05)

Mediterranean Rice Salad (2.05)

Tomato, Fresh Mozzarella, and Fresh Basil Salad (2.65)

Tomato and Cucumber Salad (2.05)



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## *David's Side Salad Selections*

*(A La Carte price in Parentheses)*

Garden Salad: Romaine, Tomato, Carrots, Peppers, Cucumbers, Onions, choice/dressing (1.60)

Garden Mesclun Salad Mesclun Greens, Tomato, Carrots, Peppers, Cucumbers, (2.50)

Soundview Mesclun Salad: with Dried Cranberries, Toasted Pine Nuts, Goat Cheese, Asparagus, Jicama and Tomato Basil Vinaigrette (3.70)

Mesclun Salad with Spicy Pecans, Dried Cranberries and Herbed Vinaigrette (3.70)

Sonoma Spinach Salad: Pine Nuts, Crumbled Gorgonzola, Balsamic Vinegar, Olive Oil (2.65)

Soundview Spinach Salad: with Dried Cranberries, Goat Cheese and Mushrooms (2.65)

The Polo: Mesclun Greens, Fresh Mozzarella, Broccoli, Sun Dried Tomatoes, Carrots, Cucumbers, and Bermuda Onions with David's Home made Balsamic Vinaigrette (3.70)

Teriyaki Salad: Garden Salad with Grilled Pineapple , David's Balsamic Vinaigrette (1.75)

Summer Light Salad: Macadamia Nuts, Goat Cheese, Field Greens with Mandarin Orange Vinaigrette (3.70)

Caesar's Salad: Romaine, Croutons, Shaved Parmesan (1.60)

Cobb Salad: Romaine, Bacon, Crumbled Blue Cheese, Tomato, Cucumbers, Avocado, Egg (2.65)

Santa Fe Mesclun Salad with Black Beans, Corn, Scallions, Goat Cheese (3.70)

Greek Salad: Romaine, Feta Cheese, Pepperoncini's, Calamata olives (2.65)



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# *David's Soundview Catering Gourmet Platters*

*Beautifully Displayed Platters Designed to be served at Room Temperature*

## **Grilled or Roasted Fresh Vegetable Platter**

Eggplant, Portobello Mushrooms, Zucchini, Yellow Squash, Red Peppers

Can be served over cous cous

## **Marinated Grilled Chicken Breasts**

Rosemary Garlic, Teriyaki, Lemon-Basil & Thyme, Lemon Garlic, Pesto, Cajun, Pomerey Mustard

## **Herb Grilled Jumbo Shrimp with Caper Remoulade**

## **Asian Marinated Grilled Salmon**

## **Poached Salmon Platter with Lemon Dill Sauce**

## **Smoked Salmon or White Fish Platter**

With Chopped egg, onions, capers, cream cheese

## **Potato Crusted Salmon Platter with horseradish dijon sour cream**

## **Asian Marinated Grilled Gulf Shrimp**

## **Roasted Sliced Filet Mignon Platter With Crispy Onions & Horseradish Sauce**

## **Carved Honey Cured Glazed Ham with Honey Mustard Sauce**

## **Carved Fresh Roasted Turkey with Cranberry Compote**

## **Salads Platter**

Chicken Salad( choice of classic, Curry or New England) , Egg Salad, White Tuna Salad



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# David's Luncheon Entree Options

## Chicken Entrees

Chicken Marsala, Picatta, or Francaise, Scarapiello

Lemon Chicken with Artichoke Hearts

Chicken Dijonaise (Mustard Crème Fraiche)

Stuffed chicken Breast with Feta chese & Spinach

Chicken Cordon Blue

Chicken Sonesta (wine, Thyme, mushrooms, sundried tomatoes)

Chicken Mateo (Grilled Breast of Chicken, Roasted Tomato, Artichoke Hearts, Fresh Mozzarella)

Rosemary Garlic or Lemon Cilantro Marinated Grilled Chicken Breast

Chicken Florencia: Roullade of Breast Stuffed with Pine nuts, Spinach and a Hint of Gorgonzola

Blackened Chicken Breast with Mango Salsa

Herbed Chicken Breasts with Wild Mushroom Sauce

Chicken St. James (artichoke hearts, Roasted Red Peppers, Tomato Cream Sauce)

Tuscany Chicken ( with Roasted tomatoes, Fresh Mozzarella & Pesto)

Arroz con Pollo (Classic Spanish chicken & rice dish)

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## Pasta Entrees

Penne a la Vodka

Bow Ties with Roasted Vegetables Pomodoro

Cavatelli with White Beans, Basil, Diced Tomatoes in a Pesto Sauce

Tortellini Alfredo or Pesto Cream Sauce

Cheese Ravioli with Choice of Sauce

Lobster Ravioli in Saffron Sauce

Eggplant Ravioli in Pomodoro or Rosetta Sauce

Shrimp Elyse (artichoke hearts, sundried tomatoes, fresh vegetables, garlic, Gulf shrimp, goat cheese and fettuccine)

Meat or Vegetable Lasagna



# David's Luncheon Entree Options

## **Beef and Veal Entrees**

Herb Roasted Filet Mignon with a Port Wine portobello Mushroom Demi Glace  
Sirloin Tips Diane with a Mustard Mushroom Demi Glace  
Sirloin Tips Gorgonzola  
Thai Spicy Beef over Crispy Noodles  
Slowed Cooked Beef Burgundy with Pearl Onions, Mushrooms and diced Bacon  
Herbed Beef Stroganoff served with Buttered Noodles  
Veal Dishes: Marsala, Picatta, Francaise, and Peppers, Parmesan, Scarapiello  
Fresh Carved Roasted Turkey, Roasted Round of Beef or Honey Glazed Ham,  
Herb Crusted Roasted Pork Loin  
Classic Italian Sausage and Peppers

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## **Seafood Entrees**

Braised Halibut with Wild Mushroom Sauce  
Mango and Coconut Crusted Talapia  
Potato & Chive Crusted Cod  
Asian Marinated Seared Yellowfin Tuna Over Sesame Seaweed Salad  
Potato Crusted Salmon With horseradish dijon sour cream  
Mediterranean Salmon: Crusted with Pine nuts, Garlic, & Sun Dried Tomato  
Sesame Teriyaki Crusted Salmon  
Sole Florentine  
Grilled Shrimp & Scallops Kebobs  
Potato Crusted Salmon with Horseradish Cream Dijon or a Chive Buerre Blanc  
Grilled Salmon with Lemon Caper Sauce  
Grilled Shrimp with Mango Salsa  
Gulf Shrimps In Chipotle Sauce: Garlic And Chili Pepper Sauce  
Fennel And Black Pepper Seared Tuna With Spicy Chili Ginger Drizzle

