

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



P: 203.324.5724

www.davidscatering.com

events@davidscatering.com

Side Salad Selections

Fresh Fruit Salad

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

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

Southwest Shrimp and Penne Pasta Salad

Shrimp and Cous Cous Salad with a Caramelized Shallot Rice Wine Vinaigrette

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

Fresh Grilled Vegetables Tossed with Lemon Herb Cous Cous

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

Three Bean Salad

Classic Coleslaw

Carrot and Raisin Salad

Black Bean, Corn, Red Pepper, Scallion Salad

Green Bean, Beets, and Gorgonzola Salad)

Haricot Verte with a Dill Walnut Dressing

Sesame Noodle Pasta Salad

Old Fashioned Macaroni Salad

Tortellini Primavera Salad

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

Roasted Red Pepper & Celery Potato Salad

Mediterranean Rice Salad

Tomato, Fresh Mozzarella, and Fresh Basil Salad

Tomato and Cucumber Salad



P: 203.324.5724

www.davidscatering.com

events@davidscatering.com

Side Salad Selections

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

Garden Mesclun Salad Mesclun Greens, Tomato, Carrots, Peppers, Cucumbers,
choice/dressing

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

Mesclun Salad with Spicy Pecans, Dried Cranberries and Herbed Vinaigrette

Sonoma Spinach Salad: Pine Nuts, Crumbled Gorgonzola, and a Balsamic Vinegar, Olive Oil

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

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

Teriyaki Salad: Garden Salad with Grilled Pineapple, David's Homemade Balsamic Vinaigrette

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

Caesar's Salad: Romaine, Croutons, Shaved Parmesan

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

Santa Fe Mesclun Salad with Black Beans, Corn, Scallions, Jalapeno Jack Cheese

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



P: 203.324.5724

www.davidscatering.com

events@davidscatering.com

Gourmet Platters

Sample Menu 1

Assorted Freshly Baked Rolls And Butter

Tossed Green Salad With Balsamic Vinaigrette Dressing

Herb Roasted Bacon Scallion Potato Salad

~~~~~

Rosemary Garlic Grilled Chicken Breast Platter

Grilled Fresh Vegetable Platter

Gourmet Cookies and Brownies

Luncheon: \$18.25 Per Person

Dinner: \$25.50 Per Person

Price does not include Tax, delivery or fuel charge



P: 203.324.5724

[www.davidscatering.com](http://www.davidscatering.com)

[events@davidscatering.com](mailto:events@davidscatering.com)

# *Gourmet Platters*

## *Sample Menu 2*

Assorted Freshly Baked Rolls And Butter

Mesclun Salad With Balsamic Vinaigrette Dressing

Herb Roasted Bacon Scallion Potato Salad

Fresh Mozzarella, Tomato, Basil Platter

~~~~~

Rosemary Garlic Grilled Chicken Breast Platter

Herb Roasted Carved Filet Platter with Crispy Onions and
Horseradish Sauce

Grilled Fresh Vegetable Platter

Luncheon: \$27.00 Per Person

Dinner: \$35.00 Per Person

Price does not include Tax, delivery or fuel charge



P: 203.324.5724

www.davidscatering.com

events@davidscatering.com