



EVENTS @ DAVIDS
celebrate your next luncheon event with us!

sit down and buffet packages available
for groups of 30 - 60

David's Grille ~ 4247 north buffalo rd, orchard park
716.662.4247

LUNCHEON PACKAGES

David's offers two options for your luncheon event. Both packages are priced per person and are subject to appropriate tax and 20% gratuity. A 30 person minimum and 48 hours notice is required for all event bookings. Packages include Coffee, Hot Tea & Soda.

SIT DOWN ~ \$23.00

SELECT THREE COURSES:
Appetizer, Salad, Entrée or Dessert

SIT DOWN ENTRÉE SELECTIONS

Grilled Vegetable Napoleon ~ (Vegetarian Option)

Grilled Filet Medallions ~ sherried exotic mushrooms demi glace & whipped Yukon gold potatoes

Montreal Seasoned Filet of Sirloin ~ fresh vegetables, onion rings & cherry pepper butter, served with whipped Yukon gold potatoes

Prosciutto Wrapped, Swiss & Spinach Stuffed Chicken Breast ~ with mornay sauce, steamed wild rice & baby spinach.

Herb Crusted Salmon ~ baby spinach, spatzle & whole grain mustard burre blanc

Cheese Tortellini ~ mushrooms, artichokes, sun-dried tomatoes & baby spinach tossed in a dill cream

Lobster Pasta ~ asparagus, mushrooms & fettuccini noodles in a brandy cream

Shrimp Provencal ~ kalamata olives, tomato concasse, rapini, fresh mozzarella & mushrooms



APPETIZERS

Pan Fried Lobster Crab Cake with sweet Thai chili & remoulade sauces

Vegetable Spring Roll with sweet Thai chili & soy

Cheese Stuffed Banana Peppers with tomato concasse, basil & garlic infused evoo

Cup of Soup ~ Chef's Selection

Steak & Gorgonzola Egg Roll with sun-dried tomato oil

BUFFET ~ \$18.00

Lunch includes your choice of One Salad, Three Hot Items, One Side and Dessert.

Stations also available ~ Ask for details & pricing

BUFFET SELECTIONS

HOT ENTRÉES ~ CHOICE OF 3

Montreal Seasoned Filet of Beef Medallions ~ with cherry pepper butter

Shrimp & Sausage "Sliders" ~ with peppers, onions, mushrooms, slider buns & condiments

Baby Spinach Stuffed Chicken ~ prosciutto wrapped with Swiss cheese, topped with mornay sauce

Pan Fried Chicken Breast ~ topped with lemon capers, sun-dried tomatoes with piccata sauce

Cheese Tortellini ~ mushrooms, artichokes, sun-dried tomatoes, baby spinach, tossed in dill cream sauce

Shrimp Provencal ~ button mushrooms, kalamata olives, baby spinach, tomato & fusilli tossed in evoo

Penne Pasta ~ with grilled vegetables, basil pesto & goat cheese cream

Herb Crusted Salmon ~ with whole grain mustard burre blanc

Sliced Roast Beef ~ with kummelweck rolls & condiments

SIDES ~ CHOICE OF 1

Smoked Gouda AuGratin ~ Steamed Vegetables ~ Steamed Wild Rice ~

Roasted Redskin Potatoes ~ Mashed ~ Vegetable Casserole

SALADS

Gourmet Greens ~ tossed in white balsamic vinaigrette topped with carrot, onion, cucumber & tomato

David Eddy ~ romaine lettuce, tomato, egg, cucumber, red onion, bacon, sharp cheddar & parmesan peppercorn dressing, topped with croutons

Chopped Boston Bibb ~ pear, apple, gorgonzola cheese crumbles, candied walnuts, dried cranberries & orange maple vinaigrette

Tomato Mozzarella ~ gourmet greens tossed in basil vinaigrette with tomato, fresh mozzarella and prosciutto crisps