

PRIVATE, CORPORATE & SOCIAL EVENTS

CATERING

MENU

12-16 LITTELL ROAD #5C EAST HANOVER, NJ 07936

(973) 884-4040 • INFO@DACNJ.COM



CONTACT INFORMATION

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(973) 884-4040

A NOTE FROM DAVID ALAN

My grandfather taught me a simple lesson in business. He said, "Give them the freshest product you can, give them a lot of it, all at a reasonable cost. With this formula, you can never go wrong."

For over 35 years, I have worked hard to keep his words alive by always giving my customers the best quality food and service I can. From a platter of gourmet cookies to the wedding of your dreams, my team and I will work hard to ensure that your event is just as spectacular as you envision!

I truly value every one of you for my business's continued growth and success, year-over-year. I know that I could never have done any of it without you. So, to all my long-standing patrons and new and future customers, I sincerely thank you all.

avid K

1. ORDERING

Final payment is due no later than 72 hours prior to your function. Payment must be made by cash or certified funds. David Alan Caterers, LLC reserves the right not to perform a contracted function should the client not pay the final balance by the imposed deadline.

2. DEPOSITS

Upon your approval of a final menu, David Alan Caterers will reserve the agreed-upon time and date. For this reason, a \$500 reservation deposit is required for all events. The reservation deposit is to be paid at the time of agreement of the menu. The reservation deposit is applied towards the contracted invoice and subtracted from the final amount due.

3. GUEST COUNT

A guaranteed minimum number of guests is required ten days before your function date. Your invoice will reflect the final count, and you will be billed extra if the number of guests exceeds the minimum count initially committed.

If your minimum guest count is not met and you do not notify David Alan Caterers before the ten-day deadline, you will be charged the minimum count initially committed.

4. CANCELLATION POLICY

If a function needs to be canceled, the client shall be responsible for paying David Alan Caterers as follows:

SOCIAL EVENTS:

- 30 days or more before the event: The deposit paid
- 10-29 days before the event: 25% of the entire function
- 30-59 days before the event: 50% of the entire function
- Less than nine days before the event: 100% of the entire function

CORPORATE EVENTS:

• 72-Hour Cancellation Policy - 72 hours or less, the entire charge is due.

6. TAXES

All prices on our menus are subject to a 6.625% New Jersey State Sales Tax. If tax exempt, please provide a tax exemption certificate.

7. SERVICE CHARGE

A 20% service charge is added to all events where staff is necessary. The 20% service charge is derived from your entire invoice line items. Staff gratuity is at the client's discretion at the time of the event.

8. ACTS OF NATURE

David Alan Caterers shall have no responsibility or liability for failure to supply any services when prevented from doing so by acts of nature (i.e., flood, fire, etc.) or any other cause beyond the caterer's control.



BREAKFAST

Minimum of 10 Person Orders • All Menus Include Basic Paper/Plastic

BAGELS & SPREADS | \$7.95 per person

An assortment of fresh bagels, cream cheese, butter and jelly, fresh fruit salad.

Add Coffee + \$3.95 pp

CONTINENTAL | \$15.95 per person

An assortment of morning muffins, breakfast danish, bagels, cream cheese, butter and jelly. Served with a seasonal fruit salad, orange juice, and includes full coffee service.

HOT BREAKFAST SANDWICH | \$16.95 per person

Egg and cheese on assorted breads and rolls with hickory smoked bacon, sausage and ham. Includes a seasonal fruit salad, orange juice, and full coffee service.

HOT BREAKFAST BUFFET | \$19.95 per person

Scrambled eggs, hickory smoked bacon, sausage links, breakfast potatoes, bagels and spreads, fresh fruit salad and orange juice, and includes full coffee service.

LOX OF BAGELS | \$27.95 per person

Freshly sliced smoked salmon served with an assortment of bagels, fresh cream cheese, platters of Jersey tomatoes, sweet red onions and capers, fresh fruit salad, orange juice and includes full coffee service.

BREAKFAST ADD ONS

ASSORTED 3" QUICHE | \$4.95 pp

choose 3 add in's

ham, spinach, broccoli, onion, peppers, mushrooms, bacon, asparagus, zucchini, tomatoes, pepperoni, cheddar, swiss, mozzarella, goat

YOGURT TRAY | \$7.95 pp

Vanilla yogurt platter with assortment of add-in's: granola, mini chocolate morsels, shaved coconut, raisins, assorted berries

COFFEE SERVICE | \$6.95 pp

Includes regular and decaf coffee and tea, sugar, sugar substitutes, milk, 1/2 & 1/2, and basic paper/plastic

BREAKFAST STATIONS

staff is required at an additional charge - min. 20 guests

FRENCH TOAST STATION

Thickly sliced challah French toast made to order served with powdered sugar, maple syrup and fresh berries

OMELET STATION

Made to order w/ whole eggs or whites. Choice of cheddar/american cheese, bacon, ham, mushrooms, onions, peppers, spinach

WAFFLE STATION

Made to order! Includes fresh berries, sliced banana, maple syrup, and powdered sugar



LUNCHEON

LUNCHEON

Minimum of 10 Person Orders • All Menus Include Basic Paper/Plastic, 2 Accompaniments, Beverages, Cookies

DELI | \$19.95 per person

A generous tray of sandwiches and wraps on a variety of freshly baked breads.

Add Fruit | + \$3 pp Add Chips | + \$1 pp

MARKETPLACE DELI | \$23.95 per person

Our signature sandwich package, which consists of a platter of all upscale sandwiches and wraps. Includes fruit salad and chips.

SUMMER SALAD BUFFET (room temp menu) | \$38.95 per person

Large platters of sliced skirt steak, grilled chicken and grilled jumbo shrimp, rolls and butter, and includes a fruit platter.

THE GRILLER (room temp menu) | \$39.95 per person

A generous platter of grilled salmon, grilled filet mignon, grilled chicken breast and grilled vegetables with a variety of dipping sauces, rolls and butter, and includes a fruit platter.

HOT ITALIAN SANDWICHES | \$21.95 per person

Meatball, chicken and eggplant parmesan sandwiches served on Italian bread and includes fruit salad.

LUNCH ACCOMPANIMENTS - CHOOSE ANY 2

GREEN SALAD OPTIONS

Caesar • Tossed • Greek

Add a third salad | +\$3.95 pp Add grilled veggies | + \$4.95 pp Add sliced grilled chicken | + 5.95 pp Add grilled shrimp | + 8.95 pp Add grilled salmon | + \$8.95 pp Add grilled skirt steak | + \$9.95 pp

OTHER SALAD OPTIONS

Caprese Platter • Asian Green Beans • Tricolor Coleslaw • Grilled Corn Salad • Grilled Vegetables Dijon Redskin Potato Salad • Cheese Tortellini with Pesto & Peas • Orzo or Quinoa with Summer Vegetables Penne with Broccoli & Sun-dried Tomatoes • Greek Pasta Salad with Spinach & Feta Cheese Asian Sesame Noodles with Cashews & Scallions • Orecchiette with Broccoli Rabe & Roasted Tomatoes Angel Hair, Pesto, Pine Nuts, Peas & Parmesan Cheese • Couscous with Shiitake Mushrooms & Caramelized Onions Rigatoni with Plum Tomatoes, Mini Mozzarella Balls & Fresh Basil

UPGRADED SALAD OPTIONS | add \$2.95 per person

FANCY MESCLUN

Mixed mesclun greens, caramelized pecans, mandarin oranges, sun-dried cranberries, crumbled blue cheese and balsamic vinaigrette

ASIAN SPINACH

Spinach, mandarin oranges, cashews, black and white sesame seeds and Asian sesame vinaigrette

SOUTHWEST SALAD

Romaine, black beans, roasted corn, red bell pepper and smoked Gouda

COBB SALAD

Mixed greens, sliced avocado, chopped tomato, crumbled blue cheese, crispy bacon and hard-boiled egg

BASIC BOXED | \$19.95 per person

Sandwich or Wrap, Pasta Salad, Fruit Salad 2 Cookies, Chips, Beverage, Paper Goods

GOURMET BOXED | \$22.95 per person

Sandwich or Wrap, Pasta Salad, Fruit Salad Green Salad, 2 Cookies, Chips, Beverage, Paper Goods

HOT BUFFET

Minimum of 10 Person Orders

All Menus Inc. Basic Paper/Plastic, 2 Accompaniments and 1 Salad, Beverages, Cookies, Rolls/Butter, Fruit Medley & Chafing Sets

CHICKEN ENTREES | \$26.95 per person

Francese • Marsala • Parmesan • Balsamic • Lemon Garlic • Moroccan Roasted • Stuffed (eggplant, roasted red peppers, & mozzarella) or (spinach and goat cheese)

BEEF ENTREES | \$37.95 per person

Balsamic Skirt Steak with Sautéed Onions • Brisket with Gravy • Skirt Steak with Chimichurri Filet Mignon with a Shitake Mushroom Sauce or a Horseradish Cream

SALMON ENTREES | \$33.95 per person

Grilled • Herb Crusted • Soy & Honey Glazed • Poached with a Cucumber Dill Sauce

SHRIMP ENTREES | \$33.95 per person

Francese • Mediterranean • Garlic • Scampi • Coconut Encrusted

VEGETARIAN ENTREES | \$23.95 per person

Eggplant Rollatini/Parmesan • Veggie Lasagna • Vegetable Strada • Veggie Chili

HOT BUFFET ACCOMPANIMENTS

STARCH | Choose 1

Rice Pilaf • Penne a la Vodka • Wild Rice Medley • Candied Sweet Potatoes • Red Roasted Potatoes Angel Hair with Plum Tomatoes • Israeli Couscous with Sautéed Mushrooms & Onions Rosemary Fingerling Potatoes • Mashed Potatoes • Farfalle Primavera • Cheese Tortellini with Pesto

VEGETABLES | Choose 1

Grilled Marinated Vegetables • Roasted Brussels Sprouts • Roasted Butternut Squash Sautéed Broccoli and Garlic • Green Bean Almondine

SALADS | Choose 1

Caesar • Tossed • Greek

UPGRADED SALADS | +\$2.95 pp

FANCY MESCLUN

ASIAN SPINACH

Mixed mesclun greens, caramelized pecans, mandarin oranges, sun-dried cranberries, crumbled blue cheese and balsamic vinaigrette Spinach, mandarin oranges, cashews, black and white sesame seeds and Asian sesame vinaigrette

SOUTHWEST SALAD

Romaine, black beans, roasted corn, red bell pepper and smoked Gouda

COBB SALAD

Mixed greens, sliced avocado, chopped tomato, crumbled blue cheese, crispy bacon and hard-boiled egg

THEMED BUFFETS

Minimum of 10 Person Orders

All Menus Include Basic Paper/Plastic, Beverages, Cookies, Fruit Medley and Chafing Sets

ITALIAN | \$26.95 per person

Chicken parmesan, penne a la vodka, meatballs marinara, rolls/butter and caesar salad.

VEGETARIAN ITALIAN | \$24.95 per person

Eggplant parmesan or rollatini, penne a la vodka, risotto balls, rolls/butter and caesar salad.

CARNIVAL | \$24.95 per person

Hot dogs, chicken fingers, cheeseburger sliders, mac and cheese, condiments, pickles and sauerkraut.

MEXICAN | \$24.95 per person

Soft and hard tortilla shells and tortilla chips, taco beef, julienne chicken, peppers and onions, saffron rice, black beans, lettuce, tomatoes, salsa, sour cream, guacamole, cheese.

Upgrade to Steak or Shrimp | Additional \$8.95 per person

MEDITERRANEAN | \$27.95 per person

Lemon oregano chicken with roasted red peppers, spanakopita, Israeli couscous with caramelized onions and mushrooms, and greek salad.

VEGETARIAN MEDITERRANEAN (room temp) | \$25.95 per person

Falafel, pita with tahini sauce, Israeli salad, hummus, olives, roasted red peppers, and Greek salad.

THANKSGIVING ALL YEAR ROUND | \$27.95 per person

Sliced roasted turkey with gravy and cranberry sauce, mashed potatoes, stuffing, rolls/butter and fancy mesclun salad.

FLORIDIAN (room temp) | \$34.95 per person

Balsamic marinated skirt steak with sautéed onions, pan seared chicken breast with a corn jicama salsa, cilantro seasoned rice, marinated grilled vegetables, rolls/butter and cobb salad.

SOUTHERN BUFFET | \$34.95 per person

BBQ ribs, southern fried crispy chicken, tossed salad with ranch dressing, baked macaroni and cheese, country style green beans with bacon and onions, cornbread and butter.



BBQ'S AND DESSERT

BBQ PACKAGES

Minimum of 30 Person Orders

All Menus Include Beverages and Paper/Plastic • Grill Rentals and Staff Required at Additional Cost

THE BASIC BBQ | \$29.95 per person

All beef hamburgers, cheeseburgers, grilled chicken breast, hot dogs, rolls, buns, condiments garden salad, pasta salad, potato salad, coleslaw, and an assortment of cookies and fruit salad.

THE SPECIAL BBQ | \$39.95 per person

Everything from The Basic BBQ, PLUS baby back ribs, mac and cheese, and brownies.

THE ULTIMATE BBQ | \$49.95 per person

Everything from The Special BBQ, PLUS shrimp kabobs and marinated veggie kabobs.

THE ECONOMY BBQ | \$19.95 per person (50 person min.)

All beef hamburgers, cheeseburgers, hot dogs, rolls, buns, condiments, garden salad, pasta salad, coleslaw, and an assortment of cookies and fruit salad.

Please see other salad and side options from the luncheon packages on page 7.

DESSERT

DESSERT STAPLES

Assorted Cookies | \$3 per person Brownies | \$4 per person Cookie and Brownie Combo | \$3.5 per person Fruit Platter, Salad, or Skewers | \$5 per person Chocolate Covered Strawberries | \$5 per person (10 person min) Assorted Pastries | \$6 per person (10 person min)

DESSERT STATIONS

Ice Cream Sundaes • Chocolate Fountain • Zeppole • Chipwich • S'mores Bar • Milkshake Bar Waffles and Ice Cream • Smoothie Bar • Donut Wall • Bananas Foster

DESSERT TABLES

Assortments May Include:

Mini Cheesecake Bites • Mini Cannoli • Chocolate Mousse Shots • Brownies Tiramisu • Mini Cakes • Mini Tarts • Other Seasonal Pastries

Specialty desserts are available upon request and require advanced notice

Some of our dessert stations may contain nuts, so please alert us to any allergies.

APPETIZERS & PASSED HORS D'OEUVRES



STATIONARY APPETIZERS

Vegetable Crudité • Caramelized Onion & Eggplant Bruschetta • Antipasto Platter or Skewers Chicken Teriyaki • Gourmet Cheese Display • Grilled Vegetable Platter • Tri-Color Chips w/ Salsa & Guacamole • Beet & Goat Cheese Stacks • Jumbo Shrimp Cocktail • Hummus, Olives, Peppers, Pita Deviled Eggs • Tomato Bruschetta • Caprese Skewers • Feta, Watermelon, Mint Skewers (seasonal) Baked Brie w/ Apples & Cranberries • Charcuterie • Satays - Beef, Shrimp, Chicken w/ Peanut Sauce

BEEF AND PORK

Mini Blackberry Meatballs • Cheeseburger Sliders • Mini Beef Wellingtons • Pork & Scallion Dumpling Braised Short Rib over Polenta • Kielbasa en Croute • Franks en Croute • Mini Reubens Mini Philly Cheesesteak • Loaded Potato Skins • Mini Cubans • Sliced Filet on Crostini Korean Pork Taco • Seared Filet Potato Pancake • Mini Baby New Zealand Lamb Chops

CHICKEN AND POULTRY

Asian Chicken Lettuce Shots • Mini Chicken and Waffles • Chicken & Scallion Dumpling Mediterranean Chicken Taco • Bang Bang Chicken • Coconut Chicken Bites • Buffalo Chicken Lollipops Mini Chicken Quesadilla • Panko Crusted Chicken Bites • Roast Duck on Scallion Pancake Mini Chicken Pot Pies • BBQ or Buffalo Wings • Mexican Pulled Chicken over Polenta Cake

SEAFOOD

Mini Lump Crab Cakes • Pan Fried Shrimp Shumai • Shrimp Cocktail Shooters • Ahi Tuna Sliders Crab BLT Sliders • Poached Salmon • Spicy Tuna Tartare Tacos • Tequila Lime Shrimp w/ Fresh Guacamole • Mini Shrimp Quesadillas • Maine Lobster Rolls • Ceviche Shots • Tuna Tartare in Sesame Cones • Shrimp & Scallion Dumplings • Seared Spicy Tuna on Crispy Rice • Bacon Wrapped Scallops Sushi Rolls • Coconut Shrimp

VEGETERIAN

Mini Grilled Cheese w/ Tomato Soup Shot • Bite Sized Rice Balls • Mac and Cheese Bites • Corn Fritters Spanakopita • Vegetable Spring Rolls • Sun Dried Tomato Crostini with Smoked Mozzarella Potato Pancakes • Brie and Raspberry Phyllo Cups • Mini Chicago Pizza Goat Cheese and Apple en Croute • Potato Skins with Cheese • Eggplant Parm Lollipops

GLUTEN FREE

Mini Stuffed Peppers with Broccoli & Chive • Bacon Wrapped Apricot Bites • Beet & Goat Cheese Bites Stuffed Mushroom with Goat Cheese & Roasted Red Peppers • Bacon Wrapped Scallops Chicken Satays • Bacon and Fontina Stuffed Mushrooms • Beef Satays • Asian Chicken Lettuce Shots Deviled Eggs • Loaded Potato Skins • Feta, Watermelon, Mint Skewers (seasonal) Prosciutto & Melon Skewers (seasonal)

VEGAN

Crudite Shots w/ Hummus • Mini Tofu & Veggie Tacos • Buffalo Cauliflower Bites • Veggie Dumplings Sweet Potato Bites w/ Avocado • Gazpacho Shots • Rice Paper Veggie Spring Rolls • Veggie Quesadilla Teriyaki Tofu Skewers • Chickpea Bruschetta on Vegan Mini Toast



PARTY STATIONS

CARVING STATION

PORK TENDERLOIN With a Mango Relish
SIDE OF SALMON With a Cucumber Dill Sauce
FILET MIGNON With a Garlic Crostini and Horseradish Cream
SPIRAL HONEY HAM With a Silver Dollar Roll and Honey Dijon
SESAME CRUSTED TUNA With a Wonton Crisp & Wasabi Mayo
ROASTED BREAST OF TURKEY With a Pretzel Roll and Cranberry Chutney

AWESOME SLIDERS BAR

HAMBURGER OR CHEESEBURGER With American Cheese and Ketchup on a Soft Parker House Roll
CHICKEN OR MEATBALL PARMESAN With Marinara Sauce and Fresh Mozzarella Cheese
SEARED AHI TUNA With Asian Slaw and Spicy Mayo on a Hawaiian Bun
SHORT RIB With Frizzled Onions on a Pretzel Bun
PULLED BBQ PORK With Coleslaw on a Brioche Bun
CRABCAKE With a Remoulade Sauce on a Brioche Bun

CEVICHE STATION

Choice of: Ahi Tuna, Baby Shrimp, Bay Scallops or Lump Crab

Tossed tableside with tons of flavor including everything from multi-colored peppers, red onion and lime juice, and served in an edible tortilla cup.

GRILLED CHEESE STATION

Bacon, Cheddar, Tomato Pulled Pork, Coleslaw, Cheddar Cheddar, Swiss, Monterey Jack Sautéed Onions, Mushrooms Fig Spread, Prosciutto, Brie, Baby Spinach Short Ribs, Muenster, Gruyere, French Onions

MAC & CHEESE BAR

Pizza	Turkey Chili
BLT	Bacon & Scallion
Cajun	Short Rib & Truffle
Lobster	Three-Cheese
Buffalo Chicken	Cheeseburger
Turkey Chili	-

PASTA BAR

Choice of Two Pastas: Penne, Tortellini, Orecchiette, Rigatoni, Fusilli, Gemelli or Cheese Ravioli Choice of Two Sauces: Marinara, Vodka, Bolognese, Pesto, Pesto Cream or Carbonara

Accompanied by shiitake mushrooms, sun-dried tomatoes, broccoli, green peas and Locatelli Romano cheese

BAKED POTATO MARTINI STATION

Freshly baked white potatoes, scooped out of the skin into a mixing bowl & served in a martini glass

Add any "mixers" you desire: scallions, sour cream, bacon, kernel corn, cheddar cheese, chili, turkey chili, Parmesan cheese, broccoli florets or butter

SALAD TOSSING STATION

Choice of: Mesclun, Baby Spinach, Romaine, Iceberg, Kale or Boston Bibb

Accompanied by a variety of different toppings and an assortment of dressings to choose from; all tossed and dressed in a stainless steel mixing bowl; served on plates or custom themed containers

MINI TACO BAR AND GUACAMOLE STATION

Choices of: Garlic Shrimp, Shredded Pork, Blackened Tilapia, Beef Brisket, Pulled Chicken or Chorizo

Stuffed into a mini corn taco shell with a variety of toppings and fresh guacamole made tableside by a uniformed attendant

HIBACHI STATION

Choice of: Chicken Breast, Skirt Steak, Shrimp or Mixed Asian Vegetables

Sautéed to order in sesame oil and soy sauce served over lo mein or fried rice

CUBAN STATION

An assortment of freshly pressed Cuban sandwiches, jerk chicken, roasted pork, batter fried mahi mahi and black beans and rice. Served in a banana leaf with a cilantro tartar sauce, chicken and pineapple skewers and hand battered coconut shrimp with a plum dipping sauce

CHICKEN WING STATION

BUFFALO Mild, Medium, Hot or Fire
BBQ Smoking Texas, Tangy Tennessee or Basic Bourbon
FRA DIAVOLO Spicy Tomato Sauce
TERIYAKI Asian, Hawaiian or BBQ
SWEET AND SOUR Asian, Hawaiian or BBQ
HONEY GLAZED Soy, Asian, or BBQ