TIS THE SEASON TO BE JOYFUL

2025 HOLIDAY MENUS

David Alan Hospitality Group

COCKTAIL PARTIES

AN UPBEAT PARTY ALLOWING FOR FLEXIBILITY OF TIMELINE AND EVENT SPACE. CUSTOMIZED MENUS FEATURING PASSED APPS, STATIONARY INSPIRATIONS, AND INDIVIDUALLY COMPOSED SMALL PLATES SHOWCASING OUR CULINARY CREATIONS. MINGLE WITH FRIENDS, FAMILY, AND COLLEAGUES CREATING A MEMORABLE EXPERIENCE.

LOOKING FOR A CUSTOM MENU?

LET US KNOW, WE LOVE GETTING CREATIVE FOR OUR CLIENTS!

HOLLY

A CHIC HOLIDAY COCKTAIL PARTY

TABLETOP CHEESE AND CHARCUTERIE

ASSORTED GOURMET CHEESE
ITALIAN MEATS
ASSORTED FRESH AND DRIED FRUITS
HONEY
OLIVE MEDLEY
HONEY WHIPPED RICOTTA
PARMESAN HEIRLOOM TOMATO BRUSCHETTA
VEGETABLE CRUDITÉ, HOMEMADE RANCH
MARINATED VEGETABLES
GRILLED BREAD, CROSTINI, CRACKERS

PASSED APPETIZERS

PORK BELLY DONUTS- MAPLE BRAISED PORK BELLY, SUGAR DONUT HOLES

SEARED SEA SCALLOPS- CITRUS BACON MARMALADE

CARAMELIZED ONION & FIG CRISP- HONEY CITRUS RICOTTA, FRESH FIGS, CARAMELIZED ONIONS, CRISPY BAGUETTE

CHICKEN "POT PIE"- PUFF PASTRY BISCUIT, CHICKEN, VEGGIES

PASSED SMALL PLATE

SHORT RIBS- BRAISED BEEF SHORT RIB, POTATO MASH, CARAMELIZED ONIONS

SWEETS

ASSORTED HOLIDAY TREATS AND TRIFLES
COFFEE AND TEA

PRICING

$62 PER PERSON

HOSPITALITY FEES
25-49 GUESTS- (2 CULINARY, 3 SERVERS)- $1,500
50-74 GUESTS- (2 CULINARY, 4 SERVERS)- $1,800
75-99 GUESTS- (3 CULINARY, 5 SERVERS)- $2,400
100-150 GUESTS- (3 CULINARY, 6 SERVERS)- $2,700
*PLUS 7.35% CONNECTICUT SALES TAX
**SUBJECT TO CHANGE BASED UPON VENUE

TWO HOUR SETUP, THREE HOUR SERVICE, ONE HOUR BREAKDOWN

INCLUDES:
DAHG HOUSE LINEN FOR 5 HIGH TOP TABLES
DAHG HOUSE CHINA, CUTLERY, AND GLASSWARE

*EVENTS MORE THAN 150 GUESTS, REQUIRE A CUSTOM PROPOSAL. CUSTOM PRICING BASED ON VENUE SELECTION
**SOME VENUES INCUR AN INDUSTRY STANDARD SURCHARGE

ARCTIC FROST
COCKTAIL PARTY

TABLETOP CHEESE AND CHARCUTERIE
ASSORTED GOURMET CHEESE
ITALIAN MEATS
ASSORTED FRESH AND DRIED FRUITS
HONEY
OLIVE MEDLEY
HONEY WHIPPED RICOTTA
PARMESAN HEIRLOOM TOMATO BRUSCHETTA
VEGETABLE CRUDITÉ, HOMEMADE RANCH
MARINATED VEGETABLES
GRILLED BREAD, CROSTINI, CRACKERS

PASSED APPETIZERS
PORK BELLY DONUTS- MAPLE BRAISED PORK BELLY, SUGAR DONUT HOLES
SEARED SEA SCALLOPS- CITRUS BACON MARMALADE
CARAMELIZED ONION & FIG CRISP- HONEY CITRUS RICOTTA, FRESH FIGS, CARAMELIZED ONIONS, CRISPY BAGUETTE
CHICKEN "POT PIE"- PUFF PASTRY BISCUIT, CHICKEN, VEGGIES

STATIONS
ADULT GRILLED CHEESE
SHORT RIB, ONION JAM, HORSERADISH, SWISS, CIABATTA
GRILLED BRIE, FIG JAM, CINNAMON RAISIN BREAD, TRADITIONAL GRILLED CHEESE

CARVERY
TERES MAJOR STEAK, CIPOLLINI ONION DEMI
YUKON GOLD MASH

SWEETS
ASSORTED HOLIDAY TREATS AND TRIFLES
COFFEE AND TEA

PRICING
$85 PER PERSON

HOSPITALITY FEES
25-49 GUESTS- (2 CULINARY, 4 SERVERS)- $1,800
50-74 GUESTS- (3 CULINARY, 4 SERVERS)- $2,100
75-99 GUESTS- (3 CULINARY, 6 SERVERS)- $2,700
100-150 GUESTS- (3 CULINARY, 8 SERVERS)- $3,300
*PLUS 7.35% CONNECTICUT SALES TAX
**SUBJECT TO CHANGE BASED UPON VENUE

TWO HOUR SETUP, THREE HOUR SERVICE, ONE HOUR BREAKDOWN

INCLUDES:
DAHG HOUSE LINEN FOR 5 BISTRO TABLES;
DAHG HOUSE LINEN FOR UP TO 10 GUEST TABLES
DAHG HOUSE CHINA, CUTLERY, AND GLASSWARE

*EVENTS MORE THAN 150 GUESTS, REQUIRE A CUSTOM PROPOSAL. CUSTOM PRICING BASED ON VENUE SELECTION
**SOME VENUES INCUR AN INDUSTRY STANDARD SURCHARGE

BUFFETS

A TRADITIONAL GATHERING OF FAMILIES, FRIENDS, COLLEAGUES, AND GREAT FOOD!

BUFFETS ARE AMAZING FOR ENTERTAINING LARGER GROUPS WHILE OFFERING LIMITLESS OPTIONS.

CREATE A CULINARY ADVENTURE YOUR GUESTS WILL BE DAZZLED WITH.

LOOKING FOR A CUSTOM MENU?

LET US KNOW, WE LOVE GETTING CREATIVE FOR OUR CLIENTS!

EVERGREEN BUFFET

GREENS - CHOOSE ONE

MIXED GREENS, CUCUMBER, TOMATO, DRIED CRANBERRIES, CANDIED WALNUTS, BALSAMIC

OR

CAESAR- ROMAINE, CROUTONS, SHAVED PARMESAN, HOMEMADE CAESAR DRESSING

ENTREES - CHOOSE TWO

BRAISED CHICKEN THIGHS, CRANBERRY CHUTNEY GLAZE

GARLIC AND THYME CHICKEN, WHITE WINE SAUCE

TRADITIONAL STUFFED CHICKEN BREAST, ORANGE MARMALADE GLAZE

ITALIAN SAUSAGE AND PEPPERS, MARINARA SAUCE

4 OZ. SALMON, LEMON DILL BUTTER SAUCE

4 OZ. TERES MAJOR (STEAK), MUSHROOM BORDELAISE

SIDES - CHOOSE THREE

PENNE A LA VODKA PENNE, CREAM INFUSED MARINARA, BACON, SHAVED PARMESAN

YUKON GOLD SMASHED POTATOES

RICE PILAF WITH SPINACH

ROASTED BRUSSELS SPROUT

GREEN BEANS- BUTTER, SALT & PEPPER

BREAD AND BUTTER

SWEETS

ASSORTED HOLIDAY TREATS AND TRIFLES

PRICING

DELIVERY ONLY

DELIVERED HOT IN DISPOSABLE PANS WITH DISPOSABLE PLATES,
DISPOSABLE FLATWARE, DISPOSABLE NAPKINS

$28 PER PERSON (DELIVERY FEES APPLY)

FULLY CATERED

ONE HOUR SETUP, TWO HOUR SERVICE, ONE HOUR BREAKDOWN

$28 PER PERSON WITH DISPOSABLE PLATES,
DISPOSABLE FLATWARE, DISPOSABLE DINNER NAPKINS

$33 PER PERSON WITH CHINA PLATES, FLATWARE, LINEN NAPKINS

HOSPITALITY FEES (FULLY CATERED EVENTS ONLY)

25-49 GUESTS- (2 SERVERS)- $480.00
50-74 GUESTS- (3 SERVERS)- $720.00
75-99 GUESTS- (4 SERVERS)- $960.00
100-150 GUESTS- (6 SERVERS)- $1,440.00
*PLUS 7.35% CONNECTICUT SALES TAX
**SUBJECT TO CHANGE BASED UPON VENUE

OPTIONAL ADD ONS:

LINENS FOR GUEST DINING TABLES- $20 PER LINEN
BEVERAGE PACKAGES

*EVENTS MORE THAN 150 GUESTS, REQUIRE A CUSTOM PROPOSAL.
CUSTOM PRICING BASED ON VENUE SELECTION.
**SOME VENUES INCUR AN INDUSTRY STANDARD SURCHARGE

DINNER PARTIES

A COMPLETE CULINARY EXPERIENCE STARTING WITH AN ELEGANT GRAZING TABLE FEATURING ITALIAN CHARCUTERIE AND ASSORTED CHEESE, COUPLED WITH GREAT COCKTAILS, SCRUMPTIOUS APPS, AND CONVERSATION.

INVITE YOUR GUESTS TO BE SEATED TO ARTFULLY DECORATED TABLES. DINNER SERVICE CAN BE ENJOYED VIA A HOLIDAY INSPIRED BUFFET OR SOPHISTICATED PLATED SERVICE FOR EACH COURSE MAKING FOR A TRULY MEMORABLE DINING EXPERIENCE.

LOOKING FOR A CUSTOM MENU?

LET US KNOW, WE LOVE GETTING CREATIVE FOR OUR CLIENTS!

David Alan Hospitality Group

YULE FEAST

TABLETOP CHEESE AND CHARCUTERIE

ASSORTED GOURMET CHEESE
ITALIAN MEATS
ASSORTED FRESH AND DRIED FRUITS
HONEY, OLIVE MEDLEY
HONEY WHIPPED RICOTTA
PARMESAN HEIRLOOM TOMATO BRUSCHETTA
VEGETABLE CRUDITÉ, HOMEMADE RANCH
MARINATED VEGETABLES
GRILLED BREAD, CROSTINI, CRACKERS

PASSED APPS

PORK BELLY DONUTS- MAPLE BRAISED PORK BELLY, SUGAR DONUT HOLES
SEARED SEA SCALLOPS- CITRUS BACON MARMALADE
CARAMELIZED ONION & FIG CRISP- HONEY CITRUS RICOTTA, FRESH FIGS, CARAMELIZED ONIONS, CRISPY BAGUETTE
CHICKEN "POT PIE"- PUFF PASTRY BISCUIT, CHICKEN, VEGGIES

BUFFET

MIXED GREENS, CUCUMBER, TOMATO, DRIED CRANBERRIES, CANDIED WALNUTS, BALSAMIC
GARLIC AND THYME CHICKEN, CITRUS CHARDONNAY REDUCTION
4 OZ. TERES MAJOR (STEAK), MUSHROOM BORDELAISE
YUKON GOLD SMASHED POTATOES
ROASTED BRUSSEL SPROUTS
PENNE A LA VODKA, SHAVED PARMESAN CHEESE
ASSORTED BREADS AND BUTTER

SWEETS

ASSORTED HOLIDAY TREATS AND TRIFLES
COFFEE AND TEA

PRICING

$75 PER PERSON

HOSPITALITY FEES
25-49 GUESTS- (2 CULINARY, 3 SERVERS)- $1,500
50-74 GUESTS- (2 CULINARY, 4 SERVERS)- $1,800
75-99 GUESTS- (3 CHEFS, 5 SERVERS)- $2,400
100-150 GUESTS- (3 CHEFS, 8 SERVERS)- $3,300
**SUBJECT TO CHANGE BASED UPON VENUE
*PLUS 7.35% CONNECTICUT SALES TAX

TWO HOUR SETUP, THREE HOUR SERVICE, ONE HOUR BREAKDOWN

INCLUDES:
DAHG HOUSE LINEN FOR UP TO 10 GUEST TABLES
DAHG HOUSE LINEN FOR 5 BISTRO TABLES
LINEN NAPKINS, DAHG HOUSE CHINA, CUTLERY, AND GLASSWARE

*EVENTS MORE THAN 150 GUESTS, REQUIRE A CUSTOM PROPOSAL.
CUSTOM PRICING BASED ON VENUE SELECTION.
**SOME VENUES INCUR AN INDUSTRY STANDARD SURCHARGE

BAR PACKAGES

HOUSE BAR

SODA- COKE, DIET COKE, SPRITE, GINGER ALE, CLUB, TONIC
JUICES- CRANBERRY, ORANGE, PINEAPPLE, GRAPEFRUIT, LIME
MIXERS- TRIPLE SEC, SOUR MIX, DRY AND SWEET VERMOUTH, GRENADINE, SIMPLE SYRUP
GARNISH- LEMONS, LIMES, CHERRIES, MINT, KOSHER SALT, OLIVES, ORANGES

BEER- BUD LIGHT, SAMUEL ADAM'S BOSTON LAGER, HEINEKEN
WINE- HOUSE RED AND HOUSE WHITE WINES
LIQUOR- TITO'S VODKA, TANQUERAY GIN, CAPTAIN MORGAN SPICED RUM, BACARDI WHITE RUM,
JOHNNIE WALKER RED LABEL, JACK DANIEL'S WHISKEY, JIM BEAM BOURBON, JOSE CUERVO SILVER TEQUILA

CONDITIONS

ONE (1) BAR SET UP INCLUDED.
2 HOUR SET UP; 3 HOUR SERVICE; 1 HOUR CLEAN UP

DAVID ALAN WILL NOT SERVE GUESTS UNDER 21 YEARS OF AGE. ALL GUESTS 21 YEARS OF AGE AND OLDER SHOULD PROVIDE PROPER IDENTIFICATION.
DAVID ALAN WILL NOT SERVE SHOTS OF LIQUOR.
DAVID ALAN RESERVES THE RIGHT TO STOP SERVICE TO INDIVIDUALS APPEARING INTOXICATED.

**UPGRADES AND ADD ONS AVAILABLE; PLEASE ASK YOUR SALES COORDINATOR

BAR PACKAGES

PRICING

OPEN BAR (3 HOUR SERVICE)- $22 PER PERSON

OPEN BEER/WINE ONLY BAR (3 HOUR SERVICE)- $15 PER PERSON

CONSUMPTION BAR PACKAGE- CLIENT TO PAY DAHG NEXT DAY VIA CREDIT CARD FOR TOTAL AMOUNT SERVED
$9 PER ALCOHOLIC BEVERAGE SERVED; $3 PER MOCKTAIL/SODA

TICKETED BAR PACKAGE- CLIENT TO PRE-PURCHASE BAR TICKETS AT $9 PER TICKET

SODA PACKAGE- $3 PER PERSON (BARTENDER NOT REQUIRED)

CASH BAR- GUESTS TO PAY PER BEVERAGE ORDERED

HOSPITALITY FEES (2 HOUR SET UP; 3 HOUR SERVICE; 1 HOUR CLEAN UP)

25-74 GUESTS- (1 BARTENDER)- $240

75-119 GUESTS- (2 BARTENDERS)- $480

120-150 GUESTS- (3 BARTENDERS)- $720

**SUBJECT TO CHANGE BASED UPON VENUE

GLASS BARWARE ADD ON:

BEER/WINE BAR- $4 PER PERSON (WINE, AP GLASS)

FULL OPEN BAR- $6 PER PERSON (WINE, AP, ROCKS, MARTINI GLASSES)

DISPOSABLE BARWARE INCLUDED

*PLUS 7.35% CONNECTICUT SALES TAX