Season: Summer
Venue: The CT River Museum, Essex, CT
Guest Count: 60

d a David Alan
HOSPITALITY GROUP
CATERING | VENUES | ONSITE RESTAURANTS | EVENT PLANNERS

A chic coastal reception.....

Cocktail Hour

Raw Bar
Ninigret Nectar Oysters
Wellfleet Oysters
Bluepoint Oysters
Jumbo Shrimp Cocktail

Passed Apps
Seared Sea Scallop, Citrus Bacon Marmalade
Crab Cakes, Cajun Remoulade, Chives
Chicken Croquette, Ancho Chipotle Creme | Chive Garnish

Beverages

Top Shelf Spirits

Dinner Service

Table Side Served
Caesar Salad- Homemade Dressing, Parmesan Crisp, Foccacia Chips

French Style Dinner Service
“Surf & Turf”
Filet Mignon- Torched Garlic Butter
Lazy Man’s Lobster
Boiled Red Potatoes- Citrus Dill Butter
Elote Corn Salad
Grilled Zuchinni, Eggplant, Portobellos

Sweet Ending

Shortcake Cart
Fresh Biscuits, Ladyfingers, Cornbread
Strawberries, Blueberries
Whipped On-Site Heavy Cream
Petitie Creamsicle Cheesecake

Season: Winter
Venue: The Litchfield Inn
Guest Count: 100

David Alan Hospitality Group
CATERING | VENUES | ONSITE RESTAURANTS | EVENT PLANNERS

A winter wonderland reception.....

Cocktail Hour

Tabletop Cheese & Charcuterie
Assorted Cheese, Pepperoni, Salami
Heirloom Tomato Bruschetta, Honey Whipped Ricotta
Grilled Italian Bread, Crostinis

Passed Apps
Wild Mushroom Arancini, Black Garlic Aioli
Butternut Squash Bruschetta
Beet Tartare

Beverages

Top Shelf Spirits

Dinner Service

Pre-Plated Salad
Mixed Greens, Carrot Ribbons, Cucumber Ribbons, Romano, Lemon Vinaigrette

Plated Dinner
Mahi Mahi- 8 oz. Blackened Mahi Mahi, Lime Zested Black Rice Cake, Seasonal Vegetable Succotash, Cilantro Garlic Yogurt

8 oz. Airline Chicken Breast, Fingerling Potato and Asparagus Hash, Artichoke White Bean Ragout

Portobello Mushrooms- Farro, Kale, Bell Pepper, Zucchini, Tarragon Cream (Vegan)

Sweet Ending

Petite Treats
Candied Lemon Curd, Dark Chocolate Mousse, Raspberry Cheesecake, Espresso Tiramisu

Our Why

We exist to deliver excellence in weddings, helping couples form the foundation of a strong family as the cornerstone to a successful life. Through our commitment to the highest standards and an extreme ownership approach, we create human connections that resonate beyond the event itself.

Our Mission

At David Alan Hospitality Group, we strive to help people by providing superior service, amazing experiences, undeniably delicious cuisine, and executing on every detail, no matter the size, better than everyone else!

Our Core Values

Lead by example | Go the extra mile | Stay humble | Be disciplined | Accept responsibility | Take initiative

Build positive and fun relationships | Always be learning | Be selfless | Be enthusiastic | Believe

Our Philosophy

Hospitality is our way of taking care of you, your friends, and loved ones. We match our best team members to each client's unique personality ensuring you the gracious service you deserve. No two events are the same- therefore we take special care of you and base everything we do on the relationship we create together. When choosing David Alan, you are choosing a partner dedicated to fulfilling your vision and committed to striving for excellence.

Thank you

From our entire team! We are grateful for the opportunity to serve you and help you create your **Happily Ever After!**

d a David Alan
HOSPITALITY GROUP
CATERING | VENUES | ONSITE RESTAURANTS | EVENT PLANNERS