

# David's Tavern on Brown Square



## General Information

David's Tavern on Brown Square is located in the Historic Garrison Inn in beautiful downtown Newburyport, Massachusetts.

David's Tavern offers diners two distinctively different dining atmospheres to choose from.

Our downstairs dining room offers a casual setting where you can relax and enjoy a menu that features an abundant array of fresh seafood, a raw bar, unique pasta dishes and well prepared fresh salads. Our upstairs dining rooms, offering the same menu, are a more formal setting, yet cozy and warm with open hearth fireplaces. Our dining rooms have been critically acclaimed by "The Boston Globe", The Portland Press Herald, "Zagat's Guide" as well as "Boston Magazine".

David's Tavern is owned and operated by Chef Stephen Pfingst whose culinary career has taken him from New York to Lake Tahoe, Nevada to historic Newburyport. David's was established in 1989.

David's Tavern specializes in intimate small to medium sized parties with our maximum limit at about 60 guests. Rehearsal dinners are a specialty as well as baby and bridal showers. David's is an excellent place to have a business meeting with luncheon or dinner as well as a company holiday party. We also offer a convenient and private location for bereavement events when the need arises.

## Policies for Private Parties

### Reservations

Making arrangements for private parties and events can be made by speaking with our function coordinator Shannah Hiatt or chef/owner Steve Pfingst. We will assist you in every aspect of planning the perfect event at David's. We suggest that you make tentative arrangements as soon as possible even if you are not certain of having the event, this way we can assure that you get the date that will suit your needs. **If we have not heard from you 30 days prior to your tentative event the date will be released.** When you make final arrangements we will ask for a deposit that will guarantee your date.

### Function Beverage Service

Beverages will be served by the wait staff attending to your event. If space allows and you would like a bar set up in your room, with a bartender, there will be a \$50 bar set-up fee and a \$100.00 bartender gratuity. An additional charge of \$15.00 per hour will be assessed for parties exceeding four hours. Cash bars and open bars will be based on consumption.

### Function orders and Guarantee

We prefer it if you can finalize your plans at least three weeks prior to your event. At this time we can give you an estimated final cost based on your menu and the number of guests in your party. **One week** prior to your event we will ask that you give us a "guaranteed count", once this final confirmation is received, should the actual attendance be fewer, **you will be charged for the guaranteed count.** In addition, for parties of 40 or larger, you will need to supply us with a food count. This will be required on the entrées and appetizers only and will be needed when calling in your guaranteed guest count.

### Prices

Menu prices may change from time to time. It is important to be sure that an agreement on price is made prior to the confirmation of your event. In the case of a Friday & Saturday night function, a minimum food and beverage total of \$2000 may be required to take over the main dining room. For all daytime parties, a \$750 minimum will be required for the restaurant to open.

### Room Availability and Charges

One or both of our dining rooms are available Sunday through Saturday from 8:00 a.m. until midnight and are booked in 4 hour increments. (the pub *is not* available for private *evening* events)

A \$ 100.00 room rental will be assessed for all parties held in the main dining room and a \$150.00 room rental will be assessed for the lower level pub dining room.

Parties exceeding more than 4 hours will incur an additional charge of \$75.00 per hour.

**White tablecloths are optional. There is a \$1.00 per person charge for table linens.**

### Taxes, fees and Gratuities

Appropriate state tax will be added to food and beverage charges on every bill. There will be a 3% function co-ordination fee (assessed on food and beverage total only) plus 18% gratuity or \$75 per server, whichever is greater.

### Payment

A \$100.00 non-refundable deposit will be required upon confirmation of the date of the event. Balance of the payment is due in full the day of the event unless other arrangements have been made. Payment will be accepted by Visa, Mastercard, American Express, Discover, cash or check.

## David's Tavern Hors d'oeuvres

### The Light Start

Vegetable crudités with dipping sauce  
Choose one cheese item  
\$6.00 per person

### The Moderate Social Hour

Vegetable crudités with dipping sauce  
Choose one cheese item  
Choose three canapé selections  
\$11.00 per person

### Cheese Items

Brie baked in puff pastry served with fruits, bread and crackers \$50 (serves 15)  
International cheese and fruit display \$5.00 per person

### Canapés - \$1.75 per piece

#### served hot

Cheese palmiers  
Sausage stuffed mushrooms  
Lobster and vegetable wontons  
Cucumber with red pepper mousse and scallops  
Wild mushroom barquette  
Sea scallops wrapped in bacon

### Hors D'oeuvres with Flair

Vegetable crudités with dipping sauce  
Choose one cheese item  
Choose three canapé selections  
Choose one chafing dish or one platter item  
\$14.00 per person

### The Gala Cocktail Hour

Vegetable crudités with dipping sauce  
Choose one cheese item  
Choose three canapé selections  
Cook station **or** carved station  
One platter item  
\$19.00 per person (minimum 30 people)

#### Served cold

Spinach crepe roulades  
Smoked salmon with dill  
Shrimp with three pepper relish  
Sweet potato pancakes with red pepper mousse  
Vegetarian herb cheese pastry puffs  
Endive spears stuffed with herbed goat cheese  
Tenderloin with spicy tarragon mayonnaise

### Platters and displays ~ \$5.00 per person

Shrimp or vegetable spring rolls with sweet and spicy chili dipping sauce  
Roasted red peppers with fresh mozzarella and basil  
Grilled and marinated vegetable anti pesto **Add** Italian meats for an additional \$1.00 per person

### Chafing Dish Items - \$120 for 50 pieces

Seafood kabobs with an orange ginger glaze  
Chicken or shrimp in beer batter served with spicy raspberry glaze  
Oriental stir fry of chicken, beef or shrimp with oriental vegetables in orange and ginger sauce  
Chicken, beef or shrimp satay with Thai peanut sauce  
Chicken with pasta penne, mushrooms, Madeira and fine herbs

### Station Cooked Dishes - \$6.50 per person (cocktail portions)

Lobster ravioli with wild mushrooms, tomato and lobster cream  
Smoked mozzarella ravioli with olive oil, sun dried tomato, artichoke hearts, garlic and capers  
Tri-color tortellini with tomato and basil sauce  
Lobster, scallop and sweet potato cakes with red pepper, lobster sauce and vegetable slaw

### Carving Stations - \$185 per piece serves about 30 cocktail portions

Roasted turkey with jus nature  
Roasted herb crusted sirloin  
Dijon, garlic and herb marinated London broil  
Baked glazed ham  
Side of chilled salmon gravlax cured with vodka and dill

## David's Tavern Gala Dinner

### Appetizers

*(Choose two)*

- Jumbo gulf shrimp cocktail served traditionally
- Tuna tartar with beet vinaigrette and frisée, radish salad
- Tartlette of Lobster and scallops with sherry and fine herb lobster cream
- Sauté of shrimp on a sweet potato nest with anise cream sauce
- Seafood sausage with lobster, scallop, shrimp and salmon with anise cream sauce
- Breast of duck over chilled black rice salad with orange and ginger vinaigrette

### Salads

*(Choose one)*

- Endive, vine ripened tomato and avocado with shaved blue cheese, chive and shallot vinaigrette
- Baby spinach salad with goat cheese, shaved prosciutto and warm orange vinaigrette
- Arugula salad with goat cheese, fire roasted peppers and onions with crispy wonton threads

### Entrées

*(Choose three)*

- Pepper crusted tenderloin of beef with grilled portabella mushrooms
- Spicy roasted tenderloin with caramelized onion ragout
- Grilled salmon with lobster in a mild leek cream
- Pepper crusted tuna served rare with Szechwan citrus sauce and chilled sesame soba noodles
- Sautéed duck breast with a sun-dried cranberry gastrique and rice pancakes
- Sauté of lobster and scallop in miso broth with creamy risotto
- Roasted garlic and herb rack of lamb with roasted garlic and rosemary jus

### Desserts

*(Choose two, includes coffee and tea)*

- Crispy sugar tartlette with fresh raspberries and lemon curd
- Red wine poached pear with white chocolate sauce
- White chocolate mousse almond cookie Napoleon
- Vanilla bean and honey creme brulée
- Chocolate espresso torte with cappuccino and nutmeg creme anglais
- Raspberry and brown sugar stuffed apples bake en croute with caramel sauce and whipped cream

### The Gala dinner

\$41.00 per person

Fresh baked bread and butter

All beverages are additional

## David's Tavern Premier Dinner

### Appetizers

*(Choose two)*

- Shrimp cocktail served traditionally
- A sampler with a half shell oyster, half shell clam and shrimp cocktail
- Mediterranean style seafood cioppino with saffron
- Sautéed creamy exotic mushrooms served in a crispy phylo tartlette
- Lobster, scallop and sweet potato cakes with roasted red pepper and lobster sauce
- Crispy packets of goat cheese served with grilled vegetables and frizzled leeks
- Chicken and exotic mushroom sausage over exotic greens with red pepper vinaigrette
- Seared sea scallops served on wilted spinach with fine herb and white clam beurre blanc
- Grilled vegetable antipasto with smoky balsamic vinaigrette
- Smoked salmon with goat cheese and dill, caper olive oil

### Salads

*(Choose one)*

- Caesar salad
- Field green salad with roasted red peppers, pine nuts and roasted red onion

### Entrées

*(Choose three)*

- Grilled salmon with basil garlic butter
- Lemon-pepper grilled salmon with red pepper and lobster vinaigrette
- Grilled swordfish with basil garlic butter
- Grilled tuna, served rare, with basil garlic butter
- Wasabi seared tuna, served rare with Szechwan citrus sauce
- Native haddock and Maine shrimp in mild shallot cream
- Grilled shrimp and sea scallops drizzled with pesto, basil oil
- Sautéed shrimp with plum tomato, basil and garlic butter
- Traditional crispy half roasted duck with orange and grand marnier sauce
- Roasted breast of chicken en croute with mushrooms, spinach and goat cheese
- Grilled breast of chicken with sun dried tomato, artichokes, capers and garlic
- Roasted tenderloin of beef with roasted shallot and fine herb demi glaze
- Grilled double cut garlic and herb lamb chops with merlot glaze
- Roasted tenderloin of beef with béarnaise sauce

### Desserts

*(Choose two, includes coffee and tea)*

- House made cheesecake -(choose one flavor)- lemon, vanilla, chocolate, pumpkin or blueberry
- Apple strudel in crispy philo dough with caramel sauce and vanilla ice cream
- Warm caramelized bread pudding with maple ginger sauce
- Fresh berry assortment with warm amaretto sabayon
- Wild berry shortcake with fresh whipped cream

### The Premier dinner

\$37.00 per person

- Fresh baked bread and butter
- All beverages are additional

## **David's Tavern Standard Dinner**

### **Appetizers**

*(Choose two)*

Clam chowder

Harvest vegetable soup

Creamy salmon and artichoke chowder

Italian style sausage and vegetable soup

Bruschetta with balsamic marinated tomato and mozzarella cheese, topped with pesto

### **Salads**

*(Choose one)*

*Caesar salad*

Garden salad with cucumber, tomato, carrot, sprouts, red onion and croutons

Traditional spinach salad with warm bacon, chive and shallot vinaigrette

### **Entrées**

*(Choose three)*

Grilled breast of chicken marinated in Dijon and tarragon

Grilled breast of chicken Mediterranean with tomato, olives and feta cheese

Sliced roasted sirloin with jus nature

Grilled sliced Dijon and garlic marinated London broil

Lemon-pepper baked haddock with lemon and fine herb cream

Grilled salmon with lemon butter

Pasta penne with chicken, mushrooms, garlic and snow peas

Tri-color tortellini with tomato and basil sauce

Fettuccine primavera

### **Desserts**

*(Choose two, includes coffee and tea)*

Ice cream

Fruit Sorbet

Chocolate dipped strawberries

Fruit pie with vanilla ice cream

Chocolate brownie with ice cream and chocolate sauce

### **The Standard dinner**

\$30.00 per person

Fresh baked bread

All beverages are additional

### **Premier Buffet**

Freshly baked bread  
One salad item  
Two choices from pasta **or** chafing dish items  
Two side dishes  
Dessert buffet  
\$27.00 per person

### **Gala Buffet**

Freshly baked bread  
Two salad items  
Two choices from pasta **or** chafing dish items  
One carving item  
Two side dishes  
Dessert buffet  
\$37.00 per person

### **Pasta Entrées** \$7.00 (double price if ordered singly)

Mediterranean linguine with Greek olives, tomato and feta cheese  
Fettuccine carbonara with bay scallops and prosciutto  
Lobster ravioli with julienne vegetables and lobster cream sauce  
Penne with chicken, roasted peppers and mushrooms in a parmesan sauce  
Smoked mozzarella ravioli with sun dried tomato, garlic, artichoke hearts and capers  
Vegetarian lasagna

### **Chafing Dish Entrées** \$7.00 (double price if ordered singly)

Grilled breast of chicken with wild mushroom compote  
Wood grilled pork loin with apple jus  
Grilled sirloin kabobs with garlic and herbs  
Grilled swordfish with smoked tomato and black olive salsa  
Grilled salmon with fresh pineapple salsa  
Marinated grilled portabella mushrooms with roasted red peppers and onions

### **Carving Stations** (minimum of 25 guests) \$8.75 (double price if ordered singly)

Herb crusted tenderloin of beef with roasted shallot demi glaze  
Prime rib of beef au jus  
Roasted turkey with garlic jus  
Pork loin with smoked apple and brown sugar  
Traditional baked ham with honey clove glaze

### **Side Dishes** \$3.00 per person (double price if ordered singly)

Medley of garden vegetables	Asparagus with red peppers
Green beans almondine	Oriental style snow peas
Herb and garlic roasted red bliss potato	Potato au gratin
Garlic mashed potato	

### **Salads** \$3.00 per person (double price if ordered singly)

David's Caesar salad	Italian Panzanella bread salad
Mesclun salad with garden salad vegetables	Spinach salad with traditional garnishes
Pasta salad with Italian cheeses and meats	Vegetarian pasta salad

### **Dessert Buffet** \$6.50 per person (includes coffee)

Fresh strawberries with Grand Marnier sauce	White chocolate mousse with almond cookies and raspberry sauce
David's cheesecake	
Chocolate espresso torte	Bread pudding with maple ginger sauce