

CATERED BY D. COY DUCK'S

APPETIZERS

Platters and buffet appetizers featuring locally grown produce and the freshest ingredients possible made with care from our culinary team. Feeds 20 to 30 each.

Ask about items not listed that you feel will enhance your event.

Shrimp Cocktail Platter \$129

Smoked Salmon Dip with Assorted Crackers \$79

Crab Stuffed Mushroom Caps \$99

Assorted Finger Sandwich Wraps (Pinwheels) \$60

Assorted Vegetable Tray \$59

Assorted Fruit Tray (Seasonal) \$59

Cream Cheese Ball with Assorted Cracker Tray \$49

Assorted Cubed Cheeses with Crackers \$49



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LUNCH AND SUCH SELECTIONS

Deli Buffet \$11 Two Items \$13 Three Items

Choose Two or Three items from each category MEATS: Roast Beef, Honey Ham, Carved Turkey, Pulled Pork, Pastrami, Salami, Pepperoni. CHESES: American, Cheddar, Baby Swiss, Provolone, Colby Jack. SIDES: Chips, Coleslaw, Potato Salad, Pasta Salad, House Salad. Breads, Buns and condiments of choice included.

Taco Bar \$14

Seasoned ground beef and chicken served with soft and hard shells, shredded cheese, lettuce, tomato, black olives, jalapeno peppers, sour cream and homemade salsa.

Baked Potato Bar \$10

Large Steaming Baked Potato with whipped butter, sour cream, shredded cheese, real bacon bits, ranch, chili, broccoli, scallions and hot sauce.

Soup Bar \$6 Two Soups \$8 Three Soups \$10 Four Soups

Choose from any one of our signature soups or have our chefs create one just for you: Pepper Crab, Vegetable Beef, Loaded Baked Potato, Tomato Basil, White Chicken Chili, Creamy Corn Chowder, Chicken and Rice.

DESSERTS

Carrot Cake \$6	Cheesecake \$4
Seasonal Cobbler \$4	Reese's Pie \$4

BEVERAGES

Coke, Pepsi Products \$2	Bottled Water \$1
Iced Tea \$1.75	Coffee \$1.75

D. Coy Duck's is dedicated to making your event a success. We offer a wide variety of food and beverages not listed above. Ask your event planner about custom food beverage or dessert items that you feel would enhance your event. Ask your event planner about foods that are cooked to order or served raw. Consuming undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness. Please inform your event planner of any food allergies.

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SIGNATURE PACKAGES

All signature packages include carving or serving station for your signature entrée. Package includes an additional entrée, choice of salad, three sides and our signature bread. Ask about items not listed that you feel will enhance your event. Price is per guest. Price subject to change.

Slow Roasted Prime Rib
\$27

Hickory Slow Cooked
Baby Back Ribs \$25

Honey Glazed Salmon
\$24

Pork Tenderloin Demi
Glaze \$23

PREFERRED PACKAGES

Add a carving station to any preferred package for \$1.50 per guest. Ask about items not listed that you feel will enhance your event. Price is per guest. Price subject to change.

Preferred Package One
\$20

Salad, Two Entrées, Three
Sides, Bread

Preferred Package Two
\$19

Two Entrées, Three Sides,
Bread

Preferred Package Three
\$17

Salad, One Entrée, Three
Sides, Bread

Preferred Package Four
\$16

One Entrée, Three Sides,
Bread

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SALADS

Traditional Mixed with
Iceberg, Romaine Onion,
Tomato and Cheese

Macaroni Salad

Potato Salad

Traditional Caesar
Spring Mix with
Walnuts, Seasonal Fruit
and Vinaigrette

Coleslaw

ENTRÉES

Honey Roasted Ham

Chicken Parmesan

Barbeque Pulled Pork

Barbeque Chicken Breast

Smoked Italian or Polish
Sausage

Carved Turkey Breast
with Gravy

Beef Round with Gravy

Barbeque or Italian
Meatballs

Vegetarian Stuffed Italian
Shells

SIDES

Traditional Mashed
Potatos with Sour Cream

Au Gratin Potato

Fresh Green Beans

Sweet Corn on the Cob

Cheddar Macaroni and
Cheese

Garlic and Herb Roasted
Redskins

Rice Pilaf

California Blend

Snow or Sugar Snap Peas

Penne Marinara
Fettuccini Alfredo