



Du Jour Catering

by THE DERBY TAVERN

FULL MENUS

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BRUNCH MENU

Quiche (\$6 pp)

*Lorraine, Spinach, Tomato
Basil, Asparagus, and
Mushroom quiches are available*

Scrambled Eggs (\$3 pp)

*Includes cheese; extra
toppings like vegetables or
meat are extra*

Egg Casserole (\$5 pp)

*Includes up to 2 meats,
2 veggies, and 1 cheese*

Baked Oatmeal with Yogurt (\$3 pp)

*Custom flavor such as cinnamon
roll, blueberry, or spiced apple*

Steel Cut Oats with Toppings (\$2.50 pp)

*Toppings include cinnamon,
brown sugar, milk, and butter*

French Toast (\$4 pp)

*Includes breakfast syrup. Can
be made into Bananas Foster
French toast for a \$2 upcharge*

SIDES

Bacon: \$2 pp

Sausage: \$2 pp

Roasted Potatoes: \$4 pp

Fresh Fruit: \$3 pp

Assorted Pastries: \$2.50 pp

Fresh Juice: \$2.00 pp

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HORS D'OEUVRES MENU

Maple Pecan Baked Brie:
(\$2.50 pp)

Brown sugar, pure maple syrup, cinnamon, and pecans atop baked brie with crackers

Mini Tomato Tarts: (\$2.75 pp)

Puff pastry baked with cherry tomatoes, caramelized shallot jam, and Parmigiano-Reggiano

Savory Stuffed Mushrooms:
(\$3 pp)

A blend of spinach, herbs, and cheese stuffed into mushrooms and baked

Black and Bleu Sliders:
(\$3.75 pp)

Bleu cheese, horseradish aioli, arugula, and roast beef on a slider bun

Brats in a Blanket: (\$3.75 pp)

Served with Guinness mustard and spicy ketchup

Mini Korean Pork Tacos: (\$3 pp)

Pulled pork, Korean BBQ sauce, creamy slaw, cilantro, and red onion on mini flour tortillas

Meatballs: (\$4 pp)

Meatballs simmered in a savory and sweet cranberry Worcestershire sauce

Spinach Artichoke Dip: (\$3 pp)

Served with pita chips, and garnished with parmesan cheese and green onions

Coconut Harissa Shrimp:
(\$8 pp)

Sauteed shrimp with red onion, garlic, and cilantro. Finished in harissa cream sauce

Salmon Crostini: (\$5 pp)

Salmon spread on crostini topped with pickled red onions and lemon oil

Mini Grilled Cheese & Tomato Soup Shooters: (\$2.75 pp)

Three cheese grilled cheese with creamy tomato basil soup

Caprese Skewers: (\$2.50 pp)

Fresh mozzarella, basil, grape tomatoes, pesto, balsamic reduction

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HORS D'OEUVRES MENU

← *Continued from previous page*

Bacon Wrapped Dates: (\$5 pp)

Mediterranean dates wrapped in thick-cut peppered bacon and skewered

Grilled Figs and Cheese: (\$5 pp)

Fresh figs, fresh chèvre, crostini, and honey drizzle

Bruschetta Crostini: (\$3 pp)

Bruschetta-topped crostini with balsamic reduction, basil, and parmesan

Prosciutto Wrapped Pears: (\$3 pp)

Pear wedges wrapped in prosciutto and topped with black pepper and sherry vinegar

Curried Chicken Salad: (\$3 pp)

Cubes of chicken tossed in a yogurt dressing with grapes, golden raisins, nuts, and green onions, served on a crostini

Marinated Mozzarella: (\$3.50 pp)

Mozzarella marinated in oil, balsamic, herbs, and crushed red pepper, skewered with Italian salami and an olive

PLATTERS

Domestic Cheese Platter: (\$3 pp)

Cubed cheeses such as sharp cheddar, Swiss, and Monterey Jack, served with grapes

Fresh Fruit Platter: (\$4 pp)

Grapes, pineapple, strawberries, and melon with mango cream fruit dip

Charcuterie Platter: (\$10 pp)

Custom created, includes meats, cheeses

Guacamole and Salsa Platter: (\$2.50 pp)

Fresh guacamole and salsa served with tortilla chips

Smoked Salmon Platter: (market price)

Salmon served with capers, pickled onions, dill spread, lemon wedges, and crackers

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DINNER MENU

BEEF

Filet Mignon: (\$42 pp)

8 oz, grilled to medium and served with a red wine sauce or herb butter

NY Strip: (\$29 pp)

10 oz, charred to medium and finished with house demi glaze

Herb Rubbed Prime Rib: (\$34 pp)

Roasted and finished with au jus and a horseradish cream

PORK

Braised Pork Loin: (\$19 pp)

Finished with a plum port wine sauce

Rosemary & Pepper Encrusted Pork Loin: (\$19 pp)

Served with honey garlic glaze

VEGETARIAN

Spinach Gnocchi: (\$21 pp)

Gnocchi in a light cream sauce tossed with grape tomatoes, basil, wilted greens, and parmesan

Cauliflower Steaks: (\$14 pp)

Cauliflower grilled with a sweet chili glaze and served over Thai quinoa with peanuts and fresh herbs

POULTRY

Chicken in a Mushroom Sauce: (\$21 pp)

Sautéed and finished with mixed mushrooms in a white wine cream sauce

Roasted Chicken with Herb Jus: (\$21 pp)

Herb and salt-rubbed chicken, roasted and served with a thyme and sage jus

Moroccan Spiced Chicken: (\$16 pp)

Marinated in yogurt and spices, grilled, and served with a cilantro yogurt sauce

Salmon: (\$23 pp)

Topped with mixed mushrooms, goat cheese mousse, and rosemary

SEAFOOD

Maple Glazed Grilled Salmon: (\$23 pp)

Char-grilled, glazed, and finished with a maple beurre blanc

Grilled Sea Bass: (\$28 pp)

Served with lemon garlic sauce

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DINNER MENU

SEAFOOD (CONT.)

Pancetta Shrimp with Rosemary: (\$18 pp)

*Crispy pancetta over shrimp sauteed
with white wine and cherry
tomatoes, served with crusty bread*

SALADS

Caesar: (\$2 pp)

*Romaine, parmesan, croutons,
Caesar dressing*

House: (\$2 pp)

*Mixed greens, cherry tomatoes,
cucumber, red onion, and Italian
dressing*

Harvest: (\$3 pp)

*Mixed greens, roasted squash, apples,
bacon, feta, and apple vinaigrette*

STARCHES

Garlic Mashed Potatoes: \$4 pp

*Rosemary Roasted Redskins:
\$4 pp*

Wild Rice Pilaf: \$2.75 pp

*Dinner Rolls with butter:
\$1.50 pp*

VEGETABLES

Garlic Green Beans: \$2 pp

*Roasted Brussels Sprouts w/ Bacon:
\$5 pp*

Asparagus: \$3 pp

Brown Sugar Roasted Carrots: \$3 pp

Golden Roasted Cauliflower: \$4 pp

TACO BAR

*Served with lettuce, onions,
cilantro, shredded cheese, Pico
de Gallo, sour cream, and flour
tortillas*

Corn tortillas upon request

*Your choice of protein: Chicken,
pork, ground beef*

*Vegetarian option: Patatas
Bravas (potato taco)*

Tortilla Chips: \$.75 pp

Guacamole: \$1 pp

Queso: \$1 pp

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BBQ MENU

Smoked Brisket: (\$15 pp)

*Served with House and Carolina
BBQ sauce*

Smoked Chicken Breast: (\$13 pp)

*Served with House and Carolina
BBQ sauce*

Smoked Pulled Pork: (\$7 pp)

*Served with House and Carolina
BBQ sauce*

Smoked Pulled Chicken: (\$7 pp)

*Served with House and Carolina
BBQ sauce*

Smoked Wings: (\$9 pp)

*Served with Ranch, Blue Cheese, or
Chili Honey Glaze*

Pork Belly Burnt Ends: (\$1 pp)

*Served with avocado cream, hot
honey, and pineapple salsa*

SIDES

Mac and Cheese: (\$6 pp)

*Sharp cheddar, parmesan, and gouda
mac and cheese with a breadcrumb
bacon topping*

Coleslaw: (\$2 pp)

*Classic coleslaw with a creamy
dressing and a hint of sesame seed oil*

Warm Cornbread: (\$0.50 pp)

Savory Baked Beans: (\$2 pp)

*Baked beans flavored with bacon,
molasses, garlic, and onion*

Bleu Cheese & Bacon Potato Salad: (\$3 pp)

*Red potatoes tossed with chunks of
bacon, bleu cheese, and green onions
in a creamy dressing*

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DESSERT MENU

We also offer custom desserts and displays. Send us your ideas, and we will respond with a quote!

DESSERT BARS

Du Jour Signature Toffee

Brownies: \$3 ea

Peanut Butter Brownies:

\$2.50 ea

Lemon Bars: \$3 ea

Cheesecake Bars: \$4 ea

Salted Caramel Apple Bars:

\$2.50 ea

Pecan Bars: \$3.00 ea

CHEESECAKES

12 inches: \$40.00

White Chocolate Raspberry

Vanilla

Turtle

Chocolate Swirl

Key Lime

CAKES

Carrot: \$40.00 ea

Red Velvet: \$40.00 ea

Chocolate Truffle (GF):

\$40.00 ea

Vanilla: \$35.00 ea

Coconut: \$40.00 ea

Raspberry White Chocolate:

\$45.00 ea

COOKIES (\$2 EA)

White Chocolate Cranberry

Peanut Butter Chocolate Chip

Chocolate Chip

Oatmeal Raisin

CUSTOM DESSERT TRAYS (\$4 PP)

Choose a maximum of 4 dessert bars or cookies for your tray.

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BEVERAGES MENU

Coffee: (\$2 pp)

Includes sugar, sugar substitute, cream, and straws

Hot Tea: (\$2 pp)

Includes sugar, sugar substitute, cream, and straws

Iced Tea: (\$2 pp)

Sweetened or unsweetened, freshly brewed, can be infused with herbs or fruit (+\$0.50)

Lemonade: (\$2 pp)

Freshly made, can be infused with herbs or fruit (+\$0.50)

Fresh Juice: (\$2 pp)

Orange, apple, cranberry, and grape

Sparkling Punch: (\$2.50 pp)

Cranberry lemon punch, or pineapple citrus punch

Bottled Water: (\$2 pp)

**Sparkling Bottled Water:
\$2.50 pp**

Soda: \$ 2.00 pp

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EVENT EXTRAS

China tableware (plates with silverware) - \$3 pp

Water glasses - \$2 pp

Coffee cups - \$2 pp

Wine/bar glasses - \$2 pp

Appetizer plates and forks - \$2 pp

Cake cutting fee (incl. dessert plates & forks) - \$5 pp

Plated meal - \$2 pp

Family style meal - \$1 pp

Linen tablecloths - \$14 per table

Linen napkins - \$2.50 pp

Staff - \$30 per hour per staff member

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