

EXCEPTIONAL

— CATERING & EVENTS —

Dogwood Catering Menu

\$38 per person

*Additional charges: tax and admin

Includes Dinnerware, Silverware, Glassware and Set-up & Cleanup and 2 Servers

*Additional Servers Required for Guest Counts over 50.

25 Guests=1 Server at additional fee of \$250*

*This is a buffet-style menu. Plated Menus are an additional \$10 per person.

Choose Two Butler Passed Hors D'oeuvres

Quesadilla Bites

Grilled chicken, pico de gallo, and jack cheese served with citrus cilantro and sour cream

Coconut Chicken Bites

Boneless chicken bites, dusted with coconut and Japanese bread crumbs and pan-fried to golden-brown perfection. Served with Thai chili sauce

Smoked Salmon and Cucumber

Smoked salmon with boursin cheese, served with cucumber slices and garnished with a sprig of fresh dill

Pear and Gorgonzola Crostini

Topped with walnuts and bacon this is the perfect combination of salty and sweet

OR

Choose One Stationary Hors D'oeuvres Station

Sausage Stuffed

Mushrooms

Fresh mushrooms stuffed with sausage and cream cheese

Cheese Board with

Fresh Fruit

A variety of domestic and imported cheeses served with crackers and accompanied by a bounty of seasonal fruits. Served with whipped cream and cinnamon-honey yogurt

Blackened Chilled

Sirloin

Perfectly cooked and chilled blackened angus served with red onions and creole mustard on melba toast

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Choose Two Entrees

Cranberry Glazed

Pork Loin

Perfectly roasted with a cranberry glaze and served with savory sauce

Blackened Sirloin

Top sirloin, spiced just right, and peppered medium rare.

Served with Au Jus

Chicken Valdosta

Chicken breast, sauteed and seasoned with tarragon, and topped with sherry, creamy mushroom sauce, and fontina cheese

Roasted Portobello

Ravioli

Portobello mushrooms with asiago ravioli tossed in herb-shrimp butter

Stuffed Chicken

Marsala

Chicken breast stuffed with mushrooms, fresh herbs, and mozzarella.

Served in a marsala wine sauce

Swai Beurre Blanc

Lightly seasoned and pan-seared white fish. Served with lemon beurre blanc sauce

Choose One Vegetable

Fresh Whole Green Beans with Toasted Almonds

Broccoli Polonaise

Roasted Vegetable Medley

Choose One Starch

Penne Pasta tossed in a Light Pesto Sauce

Greek Potatoes

Potatoes Au Gratin

Includes Rolls, Butter, Sweet Tea & Water