

Dogwood Catering Menu

\$43 per person

\$1500 Minimum

*Additional charges: tax, travel and admin
Includes Elegant Disposable Dinner and 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

Choose Two Butler Passed Hors D'oeuvres

Mini Bacon and Pimento Cheese Tarts

Home-made Pimento Cheese with Bacon in Filo

Smoked Salmon and Cucumber

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

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

Double Tomato Bruschetta

A combination of fresh tomatoes, sun-dried tomatoes, fresh mozzarella served with on a toasted crostini

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



Choose Two Entrees

Cranberry Glazed Pork Loin

Perfectly roasted with a cranberry glaze and served with savory sauce

Stuffed Chicken

Pan-Seared Breast of Chicken, stuffed with Fontina Cheese and Shaved Prosciutto

Blackened Sirloin

Top sirloin, spiced just right, and peppered medium rare. Served with Au Jus

Oven Baked Salmon

Prepared with fresh herbs

Chicken Valdosta

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

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

Marinated Grilled Vegetables

Peach-Glazed Carrots

Choose One Starch

Garlic Mashed Potatoes

Creamed Corn

Herb and Garlic Roasted Potatoes

Includes Rolls, Butter, Sweet Tea & Water

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

China can be substituted for elegant disposable plates and silver for and additional \$3.50 per person