

Dogwood catering



Lighter Fare

Perfect for lunches, business meetings and celebrations



(770) 862-5655 | www.dogwoodcatering.net

Lighter Fare



Sandwich Bar

*Served with chips and choice of House Salad or Caesar Salad
can be served as buffet or individually packed (packaging fee will apply)*

Shrimp Po Boy Sliders-

butter lettuce, house pickles, Duke's mayonnaise

Sunday Fried Chicken Sandwich-

The only sandwich you can't get on Sunday in Atlanta. Served on brioche bun with bread and butter pickles

Short Rib Slider-

Braised short rib, smoked gouda, caramelized onion

Pork Belly Banh Mi-

Pickled carrots, pickled cucumbers, cilantro, sriracha mayo

Chili Crusted Pork Banh Mi-

Pickled carrots, pickled cucumbers, cilantro, gochujang mayo

Southern Smoked Chicken Banh Mi-

Pickled carrots, pickled cucumbers, cilantro, hoisin mayo

Tarragon Chicken Salad-

Served on croissant with butter lettuce and thinly sliced cucumbers

Classic Dogwood Chicken Salad-

Served on croissant with strawberry jalapeno jam

Applewood Smoked Pulled Pork Sandwich-

Served on brioche bun with Dogwood BBQ sauce and bread and butter pickles

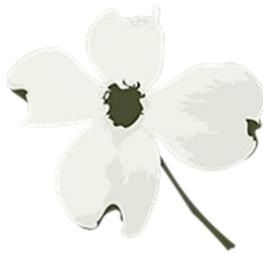
Traditional Deli Sandwiches-

Sliced Ham, Roast Beef or Turkey with lettuce, tomatoes and mayo and mustard on the side served on assorted rolls

Dogwood Catering

(770)0862-5655 | www.dogwoodcatering.net

Lighter Fare



Salad Bar

*Proteins Available:: Chicken , Salmon , Beef
can be served as buffet or individually packed (packaging fee will apply)*

Classic Caesar Salad- Romaine, shaved Parmesan, herbed crouton with Caesar dressing

Green Goddess Salad: Arugula, asparagus, spring peas, parmesan, green goddess vinaigrette

Strawberry Fields Salad: Field greens, red onions, strawberry, goat cheese, candied pecan, lemon thyme vinaigrette

Raddicc-iously Good Salad: Radicchio, romaine, avocado, sundried tomato, toasted pecan, creamy avocado dressing

Farro Salad-roasted cauliflower, crispy prosciutto, herbs, Kalamata olives and creole vinaigrette

Pecan and Cranberry- Baby mixed greens, red onion, dried cranberries, goat cheese and a citrus vinaigrette

Cobb Salad- Garden salad greens, crisp bacon, avocado, hardboiled egg, tomatoes, fresh chives, housemade chunky bleu cheese finished with bleu cheese crumbles

Southern Spring Mix Salad- Diced tomatoes, crispy Applewood smoked bacon, bleu cheese crumbles and a buttermilk peppercorn dressing

Apple and Pear Salad- Spring mix with apples, pears, gorgonzola, and candied pecans served with lemon thyme vinaigrette

Not so Classic Caesar Salad- Chopped romaine, baby kale, grape tomatoes, red onion, herbed croutons topped with freshly shaved parmesan cheese and Caesar dressing

Farm to Table - Chef inspired salad that changes with the seasons



Dogwood Catering

(770)0862-5655 | www.dogwoodcatering.net

Lighter Fare



BOWL'ED FLAVOR (Lunch bowls)

"Build your Own" Buffet or individually packaged (*packaging fee will apply*)

Potato Bowls

Braised Short Rib-Served on quinoa and white cheddar hash browns, with crispy brussels and a coca-cola reduction

Rosemary Fried Chicken-Served on smoked Garlic mashed potatoes, with sauteed corn, cheddar cheese, and white pepper gravy

Doner Kebab-Shaved lamb on roasted red potatoes. Served with a duo of white and spicy red sauce

Rice Bowls

Stir Fry Bowl-Choice of Beef and broccoli, General Tso's chicken, Tofu and scallions with fried rice

Burrito Bowls-Choice of mojo chicken, carne asada, pork al pastor, cilantro lime tofu

Choice of black beans, charro beans, pinto beans

Served on arroz rojo (seasoned red rice) with avocado, pico de gallo, crema, corn salsa, freshly made salsa, fresh cilantro, fresh lime

Caribbean Curry Chicken -Served on traditional rice and beans

Vegetarian Bowls

Potatoes and Veggies- Sautéed new potatoes and chef selection of seasonal veggies. Topped with English cheddar

South by Southwest Quinoa Bowl- Topped with sauteed Sweet potato, black beans, fresh lime juice, fresh cilantro, creamy avocado dressing.

Ratatouille Bowl- Stewed seasonal vegetables on herbed farro pilaf

Fish Bowls

Roasted Cod Bowl- Served on Israeli couscous

Crispy Trout Bowl- Served on rice pilaf with cilantro chimichurri sauce

Poke bowl- Seasoned ahi tuna served on steamed rice. Served with pineapple, avocado, carrots, sesame seeds, and scallions

Dogwood Catering

(770)0862-5655 | www.dogwoodcatering.net

Lighter Fare



Pasta Bar

served with choice of Dogwood's House Salad or Caesar Salad and rolls

Build your Own" Buffet or individually packaged (*packaging fee will apply*)

Blackened Chicken Alfredo-served with red bell pepper, scallions, and heirloom tomatoes

Penne with Pork Ragout-with kale and charred corn

Shrimp Scampi- (add \$2) served on buttered linguine

BBQ Bar

served with choice of two meats and two sides

Buffet or individually packaged (*packaging fee will apply*)

Select Two: Smoked pulled pork, shredded chicken, quartered chicken (bone in), smoked brisket or smoked sausage

Select Two: Mac and Cheese, Maple Baked Beans, Classic Slaw, Carolina BBQ slaw
Cucumber and Tomato Salad, Southern Style Potato Salad, Chili Cumin Corn or
Collard Greens



Dogwood Catering

(770)0862-5655 | www.dogwoodcatering.net

Lighter Fare



Thank you for your interest in Dogwood Catering. We are honored to be considered for your upcoming event.

Dogwood loves a good party and can do just about any event! We have amazing chefs who love the culinary challenge of creating menus unique to your tastes and vision. Dogwood provides custom pricing & menu options so that you can be sure your wallet is just as satisfied as your stomach.

Production Service Fee

A production service fee will be charged for all events to cover site visits, tasting executions, production crew, sales team and logistic and transportation support.

Please note this is not a gratuity for service staff.

Desserts

Interested in desserts? Ask your Sales Manager for a complete list of sweet treats to complete your event!

China, Glassware and Linen Rentals- Available through Dogwood Catering Services. If interested, please ask your Sales Manager for pricing

Kitchen Set-up/ Oven- if your facility or venue does not provide an oven for our use, an oven and kitchen set-up fee might apply.

Delivery Fees will be charged for all events outside a 20-mile distance from Dogwood's Kitchen.

Drop-off without service is available upon request.

Drop-off service is not available for all venues- please call for details. Minimum for delivery is 20 people. Drop-offs will include a delivery, sales tax, service charge and set-up fees if applicable.

Dogwood Catering

(770)0862-5655 | www.dogwoodcatering.net

Lighter Fare

