

Shabbat Kosher Buffet Menu

Dogwood catering



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

From the first tasting to the last plate collected from the table, our Chefs makes it their mission to spread happiness through good food! Born and raised in Atlanta, Georgia, our Chef Will loves the Classics! This menu is inspired by some of Chef Will's favorites.

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. All you have to do is ask! Dogwood provides custom pricing & menu options so that you can be sure your wallet is just as satisfied as your stomach.

CHEERS!



Dogwood Catering

770.862.5655 | www.dogwoodcatering.net

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Shabbat Kosher Buffet Package

Includes 1- Ceremonial Challah, 1-salad, 1-entrée, 2-selections from starches & veggies with rolls and 1-Dessert.

Additional items can be added upon request for ala carte price. Menu pricing does not include sales tax, labor or service fees.

Service Fee

Serving Staff is an additional charge.

Production fees 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.

Client agrees to cover all Kitchen Fees incurred for Kosher meal.

Interested in a sit down, plated dinner? Just let the sales team know. Buffet Packages can be turned into Plated Dinner Options with small adjustments.

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

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SALADS (Select 1)

Baby Greens with grape tomatoes, cucumber, apples, pears and lemon thyme vinaigrette

Chopped Mediterranean salad with mixed greens, cucumber, tomatoes, artichoke hearts, Kalamata olives, and Greek dressing

Spinach with sun dried cranberries, sautéed mushrooms with a light malt vinegar and brown sugar vinaigrette

ENTRÉES (Select 1)

Herb Roasted Bone in Chicken

Honey Pecan Fried Chicken-topped with a honey maple pecan drizzle

Pan Seared Chicken-lightly floured, pan seared chicken breasts with lemon thyme gravy

Mediterranean Chicken with artichokes, olives, and lemon white wine sauce

Grilled Citrus Chicken-with a wild mushroom sauce

Sage Roasted Turkey-slow roasted with maple honey glaze

Traditional Brisket slow roasted with aromatic vegetables (ur chefs description needed here) Add \$3 per person

Grandma's Stuffed Cabbage in a sweet and sour sauce 

Creole dusted and lightly floured Sautéed Tilapia with a mustard “cream” sauce

Blackened Apricot Salmon-served with our signature blackening seasoning and

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Chef Will's apricot beurre blanc Add \$2 per person

Starches & Sides (Select 2 for Classic Buffet Package)

Starches

Roasted New Potatoes- rosemary crusted red potatoes

Rice Pilaf- seasoned with peppers and herbs

Smashed Potatoes-with roasted garlic

Orzo- -with roasted vegetables, vegetable broth and herbs

Veggies

Farm to Table Veggies-sautéed with fresh herbs and spices

Asparagus- grilled with lemon zest and sea salt

Spanish Green Beans- stewed with sugar and roasted tomato

Brussels Sprouts- roasted sea salt and shallots

Glazed Butternut Squash- *with honey and nutmeg*

Yellow Squash Casserole- seasoned and topped with breadcrumbs

SMALL BITES- DESSERTS (SELECT 1 FOR BUFFET PACKAGE) ALA CARTE \$3.95 per person

Flourless Chocolate Cake

Warm Bread Budding studded with Bananas and Chocolate Chips

Mixed Berry Cobbler

Apple and Walnut Strudel

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