

## Southern Fare Menu

# Dogwood catering



(770) 862-5655 | [www.dogwoodcatering.net](http://www.dogwoodcatering.net)



# Southern Fare Menus

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 reception tables, our Chefs makes it their mission to spread happiness through good food! Born and raised in Atlanta, Georgia, our Chef Will loves the Southern flavors. The Southern Fare menu is inspired by Chef Will's favorites.

Dogwood loves a good party and can do just about any event! We have amazing chefs who enjoy 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!**



*“A lot of my brides spend all their time and energy planning a menu around what they think their guests will enjoy, and they completely forget about themselves. Don't lose sight of the fact that this is a wedding celebration in honor of you. Make it special! Choose something that you will really enjoy and remember as the first meal you shared together as husband and wife.”*

**Chef Will**    **Owner & Executive Chef, Dogwood Catering**

please visit:    <https://youtu.be/LibhcHaeT1M>

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## **Southern Fare Package**

Includes 1-salad, 2-entrées and 2-selections from starches & veggies. Additional items can be added upon request for ala carte price. Menu pricing does not include sales tax, labor or service fees.

## **Passed Appetizer Package-** selection of 3

Select the perfect passed apps perfect for you

## **Chef's Selection Passed Appetizer Package**

3 hand-selected favorites chosen by the chef

## **Production Service Fee**

A 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

**Oven Rental-** if your facility or venue does not provide an oven for our use, we can provide one for a fee. Ask for details.

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 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.

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## *SOUTHERN GRAND DISPLAYS*

ELEVATE YOUR BUFFET BY OFFERING A GRAND DISPLAY OR PASSED APPETIZERS FOR YOUR GUESTS.  
THESE ARE PERFECT FOR A COCKTAIL HOUR NOSH!

### **Southern Biscuit Station**

Fluffy buttermilk biscuits, cheddar chive biscuits, and cornbread muffins with Dogwood's Signature strawberry jalapeno jam, red pepper jelly, fig jam, pimento cheese, local honey and whipped butter

### **Crostini Bar**

Croustades with smoked salmon mousse, pimento and bacon marmalade, and filet and bleu with house made bleu cheese. (vegetarian options available)

### **Fresh Fruit & Artisan Cheese**

Chef's selection of artisan cheeses with an assortment of seasonal cascading fruit, nuts and berries- Includes an assortment of crackers

### **Simple Fruit & Cheese**

Chef's selection of cheeses with an assortment of seasonal fruit includes an assortment of crackers





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## HORS D'OEUVRES (SELECT 3 FOR PASSED APPETIZER PACKAGE)

**Southern Style Crab Cakes**- with a creamy dijonnaise.

**Fried Coconut Shrimp**- butterflied gulf shrimp with golden fried coconut served with our sweet chili sauce

**Bacon Marmalade Sea Scallops**- seasoned and seared to perfection and finished with bacon marmalade

**Shrimp and Grits**- A southern classic, creamy grits with blackened shrimp, creole ragout and garlic gravy

**Brisket Sliders**- with brie cheese and spicy peach jam

**Pimento Cheeseburger Sliders**- with crispy onion straws

**Mac and Cheese Balls**- stuffed with bacon and finished with a maple glaze

**Goat Cheese Pops**-  choice of pecan, herbs, and bacon; chopped dried peaches and thyme; sun-dried cherry and pistachio

**Fried Green Tomatoes**-  lightly fried, topped with goat cheese and finished with sweet chili sauce

**Tarragon Smoked Chicken Salad**- served in a phyllo cup with thinly sliced cucumber, red onion and sliced almonds

**Watermelon and Feta Bite**-   
with a touch of basil and balsamic





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## SALADS (SELECT 1 FOR BUFFET PACKAGE)



**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

**Raddic-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



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## ENTREES (SELECT 2 FOR BUFFET PACKAGE)

**Braised Short Ribs**- 12-hour slow cooked short ribs braised in a Coca-Cola reduction

**Chicken & Waffles**- Sweet and savory, housemade buttermilk waffles with rosemary fried chicken and a maple pecan glaze

**Country Fried Pork with Gravy**- lightly fried pork cutlet, served with an herb gravy.

**Herb and Dijon Crusted Pork Medallions**- seared pork loin served with a raspberry gastrique

**Grilled Chicken Breast**- with wild mushroom sauce

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

**Roasted Turkey Breast**- slow roasted with a maple honey glaze accompanied with creole peach mustard



**Grilled Chicken & Penne Pasta**- black beans, corn, peppers and diced tomatoes in a Cajun cream sauce

**Shrimp & Grits**- creamy grits topped with blackened gulf shrimp finished with garlic gravy and a creole ragout

**Cedar Plank Salmon**- with Georgia peach (seasonal) and pecan relish

**Paleo Smoked Salmon**- with a maple pecan glaze

**Blackened Apricot Salmon** - with apricot fennel beurre blanc

**Pecan Crusted Trout**- lightly tossed in toasted pecans and served with a lemon caper sauce

**Paleo Smoked Salmon**- with a maple pecan glaze

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## Starches & Veggies

(Select 3 for Buffet Package)

### Starches

Garlic Cheddar Grits- stone ground grits with cheddar

Three Cheese Mac & Cheese- Smoked Gouda, Cheddar and Monterey Jack

Roasted New Potatoes- rosemary pesto crusted red potatoes

Rice Pilaf- seasoned with peppers and herbs

Smashed Potatoes- creamy Yukon potatoes with smoked Gouda

Breads & Spreads- assorted rolls, biscuits and corn bread muffins with honey butter and Dogwood's signature strawberry jalapeno jam

Collard Greens- slow cooked with pork, onions and garlic

Roasted Brussel Sprouts- with bacon, brown sugar, shallots and lemon zest

Roasted Street Corn- with fresh cilantro and lime

Sautéed Kale- with bacon and pearl onions

Green Beans- with diced tomato and bacon

Squash Casserole- yellow squash, onions and cream cheese with a crispy topping

Roasted Carrots- with Signature blackening spices

Glazed Butternut- with honey and nutmeg

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