

SUSTAINABLE AMERICAN CUISINE.



CATERING MENU

Available for pick-up or delivery!



THE DOGWOOD RESTAURANT & CATERING

The Dogwood is a social business that trains individuals who are working to transition to a better way of life. Your support of The Dogwood helps us provide real world, professional, hands-on culinary & hospitality training, classes taught by a five-star chef, a community supportive of transition & job placement & follow up support services.

Thank you for helping us transform lives one plate at a time!

410.889.0952 OR CATERING@DOGWOODBALTIMORE.COM.

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V – A vegetarian favorite that is or can be made vegan upon request.
(Please consult with your catering director for any other dietary restrictions)

Private Events

Catering Menu pricing is for set up and delivery only. Please consult with your catering director if you are interested in The Dogwood catering your Private Event or would like to hold a Private Event at The Dogwood Restaurant.

Menu prices are subject to change without notice, pricing for set-up & delivery only.

ORDERING INFO

Please call 410.889.0952 and ask for Jean Mayer to begin your Dogwood experience between the hours of 9am – 6pm. You can also e-mail Jean, our catering contact, at catering@dogwoodbaltimore.com.

Here's what you need to know before you order.

- (1) Orders for delivery must be placed 24 hours in advance. Pick-up orders can be placed the day-of.
- (2) Dogwood Catering will deliver for orders of ten or more guests or for a minimum of \$150.00 (before delivery charge).
- (3) Dogwood napkins, plates and utensils are not included in the price; add \$1.50 per person for eco-friendly paper ware. All serving utensils are provided with each order at no extra charge.
- (4) A flat \$25.00 set up and delivery charge will be applied to all delivery orders for the Baltimore area. Please speak with your catering representative for delivery fees for surrounding areas.
- (5) Please allow a 15 minute window before and after determined delivery time.
- (6) Notice of 24 hours is required for a change in guest count or cancellation of order. If notice is not given accordingly all funds will be non-refundable.
- (7) Payment is due when order is placed.

Thank you for choosing The Dogwood for your catering needs.



PRIX FIXE & LUNCH BAGS

PRIX FIXE

Classic Dogwood *\$12.50 per person*

- (1) Select up to 4 different Classic Sandwiches
- (2) House or Caesar Salad
- (3) Dogwood Rustic Potato Chips
- (4) Tray of House-made Cookies

Dogwood Gourmet. *\$15.00 per person*

- (1) Select up to 4 different Gourmet Sandwiches
- (2) House or Caesar Salad
- (3) Dogwood Rustic Potato Chips
- (4) Tray of House-made Cookies

The Avenue Wrap *\$11.75 per person*

- (1) Select up to 4 different Wraps
- (2) House or Caesar Salad
- (3) Dogwood Rustic Potato Chips
- (4) Tray of House-made Cookies

LUNCH BAGS

The Green Bag. *\$12.50 per person*

- (1) Features a Classic Sandwich
- (2) House or Caesar Salad
- (3) Dogwood Rustic Potato Chips
- (4) House-made Cookie

Gourmet Green Bag *\$15.00 per person*

- (1) Features a Gourmet Sandwich
- (2) House or Caesar Salad
- (3) Dogwood Rustic Potato Chips
- (4) House-made Cookie

Add beverages: \$1.25 Bottled Water, \$1.75 Soda & Tea



CLASSIC & GOURMET SANDWICHES & WRAPS

CLASSIC SANDWICHES

Priced at \$8.65 per overstuffed sandwich

Dogwood Mango Chicken Salad

yogurt-chutney dressing, lightly spiced with Vann's madras curry, raisins & herbs on whole grain bread

Lemony Albacore Tuna Salad

a favorite, featured in *Bon Appétit* magazine, lemony extra virgin olive oil-yogurt dressing with a touch of mayonnaise, Chesapeake seasoning, citrus zest & dill on marble rye

Fresh Roasted Turkey & Swiss

fresh roasted turkey on honey wheat with whole grain mustard-mayo

Rosemary Roasted Beef & White Cheddar

fresh all-natural beef on sourdough with horse-radish-sour cream mayo

Pennsylvania Ham & Cheese

naturally raised & cured ham, Lancaster mild cheese on marble rye

Bridget's Veggie Powerhouse (V)

homemade lemony hummus, spicy lettuces, fresh veggies, whole grain bread & basil pesto

GOURMET SANDWICHES

Priced at \$9.50 per overstuffed sandwich

Chicken, Apple & Brie

all-natural chicken, grilled on sourdough, with apples, seasonal spread, brie & baby greens

Roasted Turkey Rachel

fresh roasted turkey, Swiss cheese on marble rye with cranberry-mustard, topped with toasted fennel coleslaw

Rosemary's Beef & Blue

rosemary-roasted all-natural beef, apricot horseradish chutney, blue cheese & grilled red onions on ciabatta

Dogwood Muffaletta

rosemary-roasted all-natural beef, roasted turkey, ham, provolone, lettuce, tomato & grilled olive tapenade, spicy peppers on ciabatta

Grilled Vegetable-Chevre Focaccia (V)

balsamic marinated, grilled market vegetables, spinach & herbed goat cheese, baby spinach, roasted olive tapenade

Belize Shrimp Salad

fresh certified sustainably raised shrimp poached in white wine & blended with a basil lemon aioli

WRAPS

Priced at \$8.00 per overstuffed wrap

Chicken Caesar Wrap

Roasted Turkey & Swiss BLT

Lemony Tuna or Mango Chicken Wrap

Crunchy Vegetable Hummus Wrap



ENTRÉES

seasonal entrées & sides available, please inquire with your representative

SEAFOOD

Baked Salmon Fillet in Puff Pastry \$14.25 per person
stuffed with spinach, parmesan, pine nuts & whole grain mustard crème sauce

Pan-seared Salmon Fillet. \$12.25 per person
grilled vegetable relish, basil pesto sauce

Blackened Mahi Mahi \$11.75 per person
served with a citrus cilantro chutney

Pan Seared Rainbow Trout Meuniere \$11.00 per person
served with apricot horseradish glaze

Galen's Broiled Lump Crabcakes \$23.00 per person
served with chunky house-made cucumber remoulade; available in one 8oz portion or two 4oz. portions

BEEF & LAMB

Braised All-Natural Beef Short Ribs. \$11.50 per person
with our chipotle mango barbecue glaze

Grilled Teres Major Tenderloin \$11.25 per person
with mushroom cabernet demi glace & caramelized onions

Braised Curried Lamb \$9.75 per person
with bell peppers, mirepoix & potatoes

VEGETARIAN ENTRÉES

Golden Baked Moussaka \$10.00 per person
roasted farmers' market vegetables, parmaigiano reggiano, tomato & chick peas, crisp phyllo leaves, lemony quinoa tabouleh, rosemary-orange scented carrot sauce

Dogwood Vegetarian Lasagna \$10.50 per person
grilled vegetables, fresh pasta, 3 cheeses, oven-roasted tomatoes



POULTRY & PORK

Roasted Bacon Wrapped Pork Tenderloin \$10.00 per person
local smoked bacon, apple cider sauce

Mushroom Stuffed Breast of Chicken \$8.75 per person
fresh thyme-chardonnay demi glace

Organic “Free Bird” Breast of Chicken \$8.25 per person
pasture-raised & air-chilled, honey-sage & thyme roasted

Famous Fried Chicken \$8.00 per person
boneless breasts & thighs in buttermilk marinade & panko breaded

Turkey Ballottine \$8.95 per person
stuffed with poached cranberries & sunflower seeds & braised red cabbage

PASTA

Harvest Pasta (V) \$6.75 per person
fusilli pasta tossed with seasonal roasted farmer’s market veggies, tossed with pumpkin seed, sage pesto, extra virgin olive oil & aged parmesan cheese

Orecchiette “Mac & Cheese” with Turkey Confit \$7.25 per person
artisan sharp white cheddar, parmesan & mozzarella, slow braised dark meat turkey

Penne Rigate with Handmade Meatballs \$7.25 per person
farm ripe tomato marinara, handmade family recipe meatballs, fresh basil & aged parmesan

Maine Lobster Stuffed Ravioli \$16.00 per person
filled with leek confit & ricotta, shitake mushrooms-fennel sauté, Petite Laughing Bird shrimp-Madeira cream

Mediterranean Chicken Pasta \$8.25 per person
with artichokes, olives, roasted peppers, tossed in extra virgin olive oil



SALADS

small serves 5 • medium 10 • large 20

Caesar Salad (v)

romaine hearts, parmesan, multi-seed croutons, radishes, Dogwood's signature vegan horseradish Caesar vinaigrette
sm \$11.25 • med \$17.25 • lg \$28.25

House Salad (v)

baby greens, fresh seasonal veggies, grilled pesto vinaigrette
sm \$11.25 • med \$17.25 • lg \$28.25

Traditional Greek Salad (v)

romaine hearts, arugula, feta cheese, cucumbers & olives, grape tomatoes, sweet red onions & bell peppers, fresh oregano vinaigrette
sm \$16.25 • med \$20.25 • lg \$31.25

Grilled Red Bliss Potato Salad (v)

fresh sage, parsley & scallion, whole grain mustard vinaigrette dressing
sm \$16.25 • med \$20.25 • lg \$31.25

Liz's Homemade Potato Salad (v)

traditional russet potato salad with celery, onions & hard boiled eggs
sm \$16.25 • med \$20.25 • lg \$31.25

Mediterranean Couscous Salad (v)

pearl couscous, roasted vegetables & bell peppers, poached raisins, mango chutney vinaigrette with cilantro & Moroccan spices
sm \$16.25 • med \$20.25 • lg \$31.25

Fennel-Cabbage Slaw (v)

yogurt-lemon dressing with just a touch of mayo, toasted fennel seeds & fennel fronds
sm \$11.25 • med \$17.25 • lg \$28.25

Pennsylvania Dutch Slaw (v)

chiffonade of cabbage, bell peppers & sweet red onion, vinaigrette dressing
sm \$13.25 • med \$19.25 • lg \$30.25

Pesto Pasta Vegetable Salad (v)

medley of seasonal vegetables with pasta in fresh basil pesto vinaigrette
sm \$16.25 • med \$20.25 • lg \$31.25

Greek Orecchiette Salad (v)

cucumbers, grape tomatoes, peppers, feta, kalamata olives, oregano vinaigrette
sm \$16.25 • med \$20.25 • lg \$31.25

Bacon & Blue Pasta Salad

fresh apple-wood smoked bacon, crumbled blue cheese dressing, grape tomatoes, mirepoix, green onions & toasted pumpkin seeds
sm \$16.25 • med \$20.25 • lg \$31.25

Eastern Shore Cucumber Salad (v)

thinly sliced with sweet onion, fresh dill & white wine vinaigrette
sm \$11.25 • med \$17.25 • lg \$28.25

Seasonal Fruit Salad

selection based on availability
\$7.99 per pound (serves 3)

Whole Fruit

selection based on availability
\$2.20 per piece



HOT SIDES, SOUPS & TARTS

HOT SIDES

\$7.50 per lb (serves 3 ppl)

Market Vegetables of the Day (v)

Fingerling Potatoes(v)

prepared two ways, please inquire

Rice Pilaf (v)

Asparagus

prepared two ways, please inquire

“Mac” & Blue

artisan blue cheese, farfalle,
ginger, breadcrumbs

Celery Root Sweet Potato Gratin

Garlic Sautéed Kale

Grilled Mushrooms & Shallots

Green Chili Cornbread

Ginger-Honey Glazed Carrots

SIP SOME SOUP!

Seasonal Rotation

[Available upon request]

Add a loaf of our famous

Irish Brown Bread with Mango Butter

\$6.00 per loaf

Maryland Style Crab Soup

Best of Baltimore 2009,

\$5.50 per individual 8 oz serving /

\$18.70 per quart

T-A-R-T-S

House-made Seasonal

Vegetable Tart (v)

varieties change daily,

\$35 whole tart

Smoked Salmon & Leek Tart

\$40 whole tart

HAVING A LIGHT LUNCH? HOSTING AN AFTERNOON MEETING? TRY OUR...

Cheese, Fruit & Cracker Platter

\$4.25 per person, *Includes 3 standard cheeses,*
\$5.75 per person, *Includes 3 gourmet cheeses,*
& *house-made flatbreads*

Chips & Dip

an old deli fan favorite: hand-cut organic Mid West-
ern potatoes, fresh herb quark dip *\$5.50 per bowl*

Fresh Crudités with Yogurt Hummus Spread

md \$ 35.00 • lg \$46.00



DESSERTS

served by the dozen

Dogwood Cookies

chocolate chip, peanut butter, snicker
doodle, & granola oatmeal raisin
\$10.80 per dozen

Double Chocolate Brownies

decadent bittersweet chocolate
cake brownies
\$18.90 per dozen

Mrs. Quinn's Lemon Bars

lemon-y heaven
\$18.90 per dozen

Kelly & Shannon's Toffee Bars

bridget's family favorite, irresistible
chocolate & toffee, topped with walnuts
\$18.90 per dozen

Dogwood Mini 2-inch Carrot Cakes

our famous carrot cake, walnuts, raisins,
coconut with orange-flavored cream
cheese frosting
\$18.90 per dozen

Mini 3-inch Lemon Tarts

lemon curd, pate sucee,
seasonal fruit garnish
\$38.50 per dozen

Mini 3-inch Fruit Tarts

traditional fruit tarts,
pastry cream, pate sucee
\$38.50 per dozen

Assorted Dogwood Pastries & Sweets

brownies, lemon bars, toffee bars,
house-made cookies & mini carrot cakes
\$18.90 per dozen

Whole Cakes

10" 8-10 slices

Lemon Meringue Cake

lemon chiffon cake, layered lemon curd &
house-made caramel, frosted with Italian
Meringue *\$34*

Dogwood Signature Carrot Cake with Orange Cream Cheese Frosting

our famous carrot cake, walnuts, raisins,
coconut with orange-flavored cream
cheese frosting *\$34*

Blackberry Upside Down Cake

delicious & beautiful, caramelized
blackberry atop a traditional
yellow cake *\$29*



BEVERAGES

Bottled Water

\$ 1.25 per guest

Assorted Soft Drinks & Tea

\$1.75 per guest

Ice & Setup

\$3.50 per bucket



AMUSE THE PALATE

hors d'oeuvres & canapés served by the dozen

Mango Chicken Salad on Whole Grain \$18/dz
yogurt-chutney dressing, lightly spiced with Vann's madras curry, raisins & herbs

Lemony Hummus (v) \$18/dz
on pita toast points, kalamata olives & parsley

Apples & Brie (v) \$16/dz
on Irish brown bread pumpkin-apple butter

Ginger-Almond-Honey Goat Cheese Crostini (v) \$26/dz
with cardamom fig compote, toasted almond garnish

Herb Goat Cheese Crostini (v) \$25/dz
oregano, parsley & kalamata olives

Smoked Turkey & Swiss Finger Sandwiches \$18/dz
cranberry mustard & aged Swiss cheese on toasted marble rye

Smoked Salmon Mousse \$24/dz
smoked salmon blended with lemon, chive & dill on cucumber rounds

Babaghanoush Crostini (v) \$19/dz
eggplant babaghanoush on lightly grilled zucchini

Roast Beef & Blue Cheese Roulade \$18/dz
thinly sliced peppered beef with apricot horseradish chutney, grilled red onions
& blue cheese in a wrap

Brie & Apricot Chutney Tartlets (v) \$18/dz
brie cheese, apricot & toasted almonds baked in tartlet shell



- Spinach Phyllo Triangles (v)** \$28/dz
pastry stuffed with fresh spinach, feta cheese, onion & ground cardamom
- Thai Spring Rolls (v)** \$22/dz
served with cilantro plum sauce
- Bourbon Chicken Tenders** \$20/dz
served with bourbon barbecue sauce
- Sesame Beef** \$27/dz
tender beef in Asian marinade, skewered & rolled in toasted sesame seeds
- Indonesian Chicken Sate** \$18/dz
morsels of chicken marinated in soy, peanut butter, fresh ginger, cumin, fresh coriander & lemon, skewered, grilled & served with a delicious Indonesian sauce
- Gourmet Chicken Bites** \$18/dz
lightly breaded bites of seasoned chicken served with your choice of teriyaki or buffalo sauce
- Spinach & Blue Cheese Puffs (v)** \$19/dz
sautéed with nutmeg & orange zest in puff pastry
- Miniature Chesapeake Crabcakes** \$36/dz
broiled & served with lemon remoulade
- Crab & Artichoke Dip** \$4.75 per person (6 ounce portion)
lump crabmeat & artichokes in creamy herb dip, with crusty bread
- Mango Grilled Shrimp** \$32/dz
jumbo shrimp marinated in mango ginger chutney, lime juice, olive oil & fresh garlic
- Golden Pastry Roulade of Goat Cheese (v)** \$30/dz
oven-dried tomatoes, sautéed chard, fresh thyme & tellicherry pepper
- Sharp Cheddar Cheese Straws (v)** \$13/dz
puff pastry cheese twists



Leek & Fennel Tartlet (v) \$23/dz

light custard, spices in phyllo cup

Wild Mushroom & Spinach Frittata with Parmesan (V) \$23/dz

mini local egg frittata, fresh herbs

Scallops & Bacon \$37/dz

fresh scallops wrapped with local smoked bacon, served on skewers with apricot horseradish sauce

Garden Vegetable Frittata with Roasted Red Pepper Cheese \$15/dz

mini local egg frittata, fresh herbs

