

TASTY FINGER FOODS

hors d'oeuvres & canapes served by the dozen

Call Rob at 410 889-0952 for a complete list of Dogwood finger foods

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

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

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

DESSERTS

served by the dozen

Dogwood Cookies

chocolate chip, peanut butter, snicker doodle, & granola oat-meal 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 sucree,

seasonal fruit garnish

\$38.50 per dozen

Assorted Dogwood

Pastries & Sweets

brownies, lemon bars, toffee bars, chocolate chip pound cake slices, house-made cookies & mini carrot cakes

\$18.90 per dozen

SUSTAINABLE AMERICAN CUISINE.



CORPORATE CATERING MENU

Available for pick-up or delivery.

THE DOGWOOD RESTAURANT & CATERING

Your support of The Dogwood helps us provide real world, professional, hands-on culinary & hospitality training to individuals who are working to transition to a better way of life.

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

410.889.0952 OR CATERING@DOGWOODBALTIMORE.COM.

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

WRAPS, CLASSIC & GOURMET SANDWICHES

WRAPS

\$8.00 per overstuffed wrap

- Chicken Caesar Wrap**
- Roasted Turkey & Swiss BLT**
- Lemony Tuna or Mango Chicken Wrap**
- Crunchy Vegetable Hummus Wrap**

CLASSIC SANDWICHES

\$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 horseradish-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

\$9.50 per overstuffed sandwich

- Chicken, Apple & Brie**
all-natural chicken, grilled on sour-dough, 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

SIDES

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

- 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