

C a t e r i n g M e n u

Cold Appetizer Selections

Priced per person -minimum order 15

***garden vegetables* .95**

broccoli + celery + carrot + heirloom grape
tomatoes + cauliflower + seasonal squash
smoked garlic onion dip

***charcuterie* 5**

prosciutto + bresaola + soppresseta + sage derby
mango stilton + manchego + house pickles
seasonal jams + crostini's

***seven-layer taco pie* 1**

refried black beans + ghost pepper jack + sour cream
pico de gallo + olives + green onion + avocado salsa
white corn tortilla chips

***grilled fresh vegetables* 1**

seasonal squash + portabella mushroom + red onion
roast red pepper char-grilled + balsamic syrup
goat cheese crumbles

***prosciutto wrapped asparagus* 2**

aged Italian ham spread with herbed goat cheese
wrapped around chilled asparagus spears

***cheese tray* 2**

English sage derby + Wisconsin cheddar + manchego
pumpkin crusted gorgonzola + fresh fruit + crackers

***pickled shrimp* 2**

freshly cooked shrimp tossed with spices and sweet
and sour vinaigrette, served with lemon and cocktail
sauce

***fresh fruit* 1.5**

melon, seasonal berries, pineapple, and kiwi, served
with tart lemon cream

***pimento cheese finger sandwiches* 1.5**

house made pimento cheese spread
locally baked bread

Hot Appetizer Selections

***Brown Dog sliders* 3.5**

our famous burgers on petite brioche buns:

All American

American cheese + pickle + onion
secret sauce

Tex Mex

Beef barbacoa + ghost pepper jack
house made pico de gallo + guacamole

French Mudd

wild mushrooms + brie + demi

***chicken tenderloins* 1.5**

southern fried fresh chicken + choice of -
house BBQ / Buffalo / Nashville sauce

***game hero* 2**

wild boar + lamb+ pita round + tzatziki
cucumber + tomato

***petite crab cake* market**

east coast style crab cake + remoulade

***bacon wrapped bbq shrimp* 2**

cherry wood smoked bacon + house bbq sauce

***wild mushroom turnovers* 1.5**

sherry infused mushroom + puff pastry
truffle cream

***blueberry brie* 1.5**

French brie + shallot + dried blueberries
filo dough

***eggplant cannelloni* 1.5**

grilled eggplant + herbed cauliflower ricotta
marinara sauce + fresh mozzarella

***Caribbean shrimp tostones* 2**

spiced shrimp + fried plantain + pineapple salsa
goat cheese

***potato cheese puffs* 1.5**

truffle roast potato + cheese curds + puff pastry

Breakfast selections
Served w/ coffee+ accoutements
Add juice -3

continental 8

freshly baked apple turnovers + cinnamon rolls
bagels + cream cheese + seasonal fresh fruit

breakfast burrito 14

warm tortilla + scrambled eggs + beef barbacoa
cheddar + pico + guacamole + fresh fruit
breakfast potatoes

Brown Dog breakfast 16

scrambled eggs + cherry wood smoked bacon
turkey sausage + breakfast potatoes + fresh fruit

Breakfast lasagna 15

home fried potatoes + seasoned egg batter
cheese + pit style ham baked in casserole + fresh
fruit + lemon basil arugula + toy box tomato salad

country style 15

scrambled eggs + breakfast potatoes
biscuits & Goetta gravy + seasonal fresh fruit

Boxed Sandwich Selections 16

All boxed sandwich Lunches come with bottled, choice of one side, cookie, silverware and napkin

Sides: Italian pasta salad – fresh fruit – marinated vegetable salad
chocolate chip cookie -or- macadamia white chocolate -or- oatmeal raisin

turkey bacon club

shaved natural turkey breast + cherry wood smoked
bacon + swiss cheese + lettuce + tomato + local
11 grain bread + smoked garlic aioli

lipstick on a pig

shaved pit ham + French brie + fig preserves
lettuce + tomato + Dijonaise + pretzel bun

cherry chicken walnut wrap

Amish chicken breast salad w/ Michigan dried
cherries + walnut + gorgonzola + minted cucumber
relish + spinach tortilla

Santa Fe chicken avocado wrap

grilled chicken + cherry wood smoked bacon
avocado + citrus mayo + lettuce + tomato
ghost pepper jack + spinach tortilla.

Mediterranean pita

house made hummus + roasted bell pepper + tomato
cucumber + red onion + local lettuce + pita wrap

Italian Stallion

prosciutto + salami + capicola + fresh mozzarella,
lemon basil oil + red onion + lettuce + tomato
brioche bun

Boxed Salad Selections

Brown Dog House Salad

local greens + dried Michigan cherries + gorgonzola
spicy pecans + balsamic vinaigrette
add: grilled Amish chicken 9 tofu 6
pan roast salmon 14

Citron Chicken Salad

Breast of chicken pan seared w/ cracked pepper 7
citron vodka + local greens + asparagus + cucumber
relish + citrus dressing

Baby Blue Salad

baby spinach + toy box tomatoes + chopped egg
cherry wood smoked bacon + avocado + gorgonzola
bleu cheese vinaigrette
add: grilled Amish chicken 9 tofu 6
pan roast salmon 14

Anti Pasta Salad

Fresh greens + salami + prosciutto + capicola + fresh
mozzarella + toy box tomatoes + red onion + olives
mild peppers + balsamic vinaigrette

Luncheon Buffets

- **Pasta Bar 18**

Italian salad of local greens + banana peppers + olives + croutons + toy box tomato + red onion
balsamic vinaigrette +garlic bread served with your choice:

Regular Pasta (choose two)

fettuccini / spinach linguine / angel hair / tomato linguine / tri-colored rotini / penne / bow tie

Premium House-Made Ravioli (*\$2 extra per guest)

sweet potato pecorino, four cheese, spinach asiago, traditional sausage, wild mushroom

Sauces (choose two)

marinara / vegetable beurre blanc / pesto / alfredo / red clam / white clam / carbonara / Bolognese

Fixings(choose two)

cherry wood smoked bacon lardons / sautéed wild mushroom / grilled onion + peppers / fresh diced tomato + sautéed herbed squash / parmesan cheese

ADD: chicken for **4.5 per person**, add grilled salmon for **7 per person**, add shrimp for **5.5 per person**

Southwestern Fajita Bar 18

cilantro lime chicken + beef barbacoa + grilled peppers & onions + warm soft tortillas + cheddar cheese + lettuce
sour cream + guacamole + pico de gallo + Spanish style rice + stewed pinto beans + tortilla chips

Executive Deli Buffet 20

sliced roast beef + roast turkey + shaved pit ham + salami + cheddar cheese + Swiss cheese + ghost pepper jack
sliced local bakery bread + condiments + sandwich garnishes + choice of two of the following items:

Salad

Tossed Salad with Choice of Two Dressings - My Big Fat Greek Salad - Marinated Vegetable Salad
Tortellini Pasta Salad - Fresh Fruit Salad - Bacon & Tomato Caesar – Brown Dog House Salad

Hot Casserole

baked beans w/ cherry wood smoked bacon / German Potato Salad / My Mom's Macaroni & Cheese
Ditalini Pasta with White Beans and Tomato sauce

Soups

Potato Leek - Roasted Butternut Squash - Chicken Sausage Gumbo - Tomato Bisque - Old Fashioned
Chicken Noodle - Minestrone - Southwest Chicken Tortilla - Spanish Carrot w/ Cumin - White Bean
Chicken Chili - Cuban Black Bean - Cream of Cauliflower - Cream of Asparagus w/ Smoked Gouda
Brown Dog Chili

Dinner Service

one entrée buffet includes choice of salad + two side dishes + local bakery bread + butter- 28

two entrée buffet includes choice of salad + two side dishes +local bakery bread + butter - 34

additional sides / salads / entrees may be added for an additional charge

Salad Choices:

house salad - Ohio greens + dried cherries + spicy pecans + toy box tomatoes + gorgonzola cheese + balsamic vinaigrette

spinach bleu salad - spinach + chopped egg + bacon + toy box tomatoes gorgonzola cheese + avocado + bleu cheese vinaigrette

strawberry salad - strawberries + red onion + toasted pine nuts + goat cheese + romaine lettuce + citrus vinaigrette

classic Caesar salad - crisp romaine + Caesar dressing + croutons + parmesan cheese

tossed salad - Ohio live greens+ toy box tomatoes cucumber + carrot + croutons + choice of two dressings

my big fat Greek salad
crisp romaine +Kalamata olives + mild banana peppers + red onion + artichoke hearts + toy box tomatoes grape tomato, feta cheese, and herbed vinaigrette

bacon and tomato Caesar saladclassic Caesar + cherry wood smoked bacon lardons + toy box tomatoes

Vegetable Side Choices:

Southern style green beans

local in season green beans simmered with onion + pit ham + bacon drippings

broccoli - steamed fresh broccoli + Sicilian lemon balsamic + basil oil

broccoli, cauliflower, carrot and herb butter

ratatouille - eggplant + squash + bell peppers Northern Italian tomato sauce + provolone cheese

grilled asparagus

white truffle oil + lemon + parmesan

burnt carrots - smoked honey butter

roast vegetables with rosemary butter

brussel sprouts + pearl onion + butternut squash wild mushroom

sweet corn pudding - southern style corn pudding with corn stock custard and cream

Potato and Pasta Side Dishes

spinach au gratin potatoes - sliced potatoes cheese sauce + chopped spinach + seasoned crumbs

Summit Park red skins - new potatoes roasted with bacon + onion + herb butter

Yukon smashed potatoes - Alaskan gold potatoes smashed with butter + cream + herbs

O'Brien potatoes

redskin potatoes sautéed with medley peppers + onion

parmesan risotto

arborio rice + cream + parmesan cheese

My Mom's mac & cheese

penne pasta + four cheese blend sauce + herbed breadcrumbs

mashed sweet potatoes

rum + banana + honey

Poultry Entrées

pecan fried chicken

Ohio Amish chicken breast fried with pecan flour + fresh strawberry salsa

grilled herbed marinated chicken

Ohio Amish chicken breast marinated in olive oil + Italian herbs + garlic + parmesan velouté

breast of chicken Benjamin

Ohio Amish sautéed breast of chicken with broccoli red onion + prosciutto + parmesan velouté

roast sliced turkey breast w/ natural gravy

Mediterranean chicken

Ohio Amish chicken breast stuffed with goat cheese prosciutto + onion + pine nuts + rosemary lemon tomato sauce

Jamaican jerk chicken

Pan seared Ohio Amish breast + Jerk Style Spices Caribbean pineapple salsa + goat cheese

chicken cordon bleu

Ohio Amish chicken breast + ham + Swiss cheese panko fried + sauce velouté

Beef & Pork Entrées

Roast pork loin w/ natural gravy

short ribs of beef *market price*

slow roasted with shallot + plum tomato + red wine reduction

Italian pepper steak

grilled marinated sirloin + peppers + onions + mushrooms + garlic + herbs + olive oil

Brown Dog beef stew

traditional home style stew

Cashew apple pork

roast sirloin of beef *market price*

crusted with kosher salt and cracked pepper – roasted and sliced + caramelized shallot demi

deep dish Italian lasagna

ground sirloin + fresh mozzarella + provolone + fresh egg pasta + homemade tomato sauce

sweet n sour pork tenderloin

peppers + onions

Seafood Entrées

cheddar crumb market cod

Ritz cracker crumbs + New York white cheddar cheese + lemon ber monte

crab stuffed sunfish *market price*

blue crab east coast cake + fresh sunfish + lemon ber monte

jerk grilled grouper *market price*

Jamaican jerk spices + pineapple salsa

pan-roast Verlasso salmon

lemon caper butter – or – maple soy glaze

semolina crusted scallops *market price*

sweet potato cream + tamarind syrup