

The Brown Dog Café Catering Menu



1000 Summit Place Bld. A
Cincinnati Ohio, 45242

Service Pricing

Buffet Service*

Choose from salad dishes, vegetable side dishes, potato and pasta side dishes, poultry entrées, meat entrées, and seafood entrées

one entrée buffet 24

Includes choice of salad, two side dishes, and 16 bricks bread with butter

two entrée buffet 32

Includes choice of salad, two side dishes, and 16 bricks bread with butter

additional sides 3 (each)

**plated meal service for buffet menu is an additional 4 per person*

All other buffets and appetizers are priced as listed per person

Tax is not included in pricing and will be added to final bill

Our culinary team is ready to custom build your event should you require more than presented with this catering menu, please contact Shawn McCoy at 513-477-0996 for details

Breakfast Buffets

continental 9

assortment of freshly baked breakfast sweets, bagels with flavored cream cheese, seasonal fresh fruit, and Greek honey yogurt with granola and fresh berry trifle

breakfast sandwich buffet 11

seasonal fresh fruit, breakfast potatoes, and your choice of (pick one):

southwest breakfast burrito

egg and cheese biscuit with sausage or bacon

croissant with egg, ham, and cheese

Brown Dog breakfast buffet 12

Assortment of freshly baked breakfast sweets, scrambled eggs, bacon, sausage, breakfast potatoes, and season fresh fruit

healthy mornings 11

vegetable frittata using egg beaters, cucumber salsa, seasonal fresh fruit, radicchio and romaine tossed with sherry vinaigrette, topped with grape tomato salad

French style 13

authentic French baguette dipped in sweetened egg batter and grilled golden, dusted with cinnamon sugar, served with warm maple syrup and butter, scrambled eggs Florentine, bacon, sausage, and seasonal fresh fruit

country buffet 13

scrambled eggs, bacon, sausage, breakfast potatoes, biscuits and gravy, and seasonal fresh fruit

coffee services accompany all breakfasts

Beverages

Breakfast only 3.25 (all menu drinks included)

choice of two juices

orange, grapefruit, apple, cranberry, or tomato

All menus 3.25

iced teas (plain or flavored)

selection of hot teas

soft drinks

Luncheon Buffets

pasta bar 16

tossed Italian salad of mixed greens, banana peppers, olives, croutons, marinated grape tomatoes, Bermuda onion, and herbed vinaigrette with garlic bread and a buffet of your choice:

fixings

bacon, sautéed wild mushroom, grilled onion with pepper concassee, fresh diced tomato, sautéed diced summer squash, and zucchini in herb oil and grated parmesan cheese

pasta (choose two)

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

ravioli*

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

sauces (choose two)

marinara, vegetable ber Monte, pesto, alfredo, red clam, cheese, tomato, white clam, carbonara, fresh tomato with roasted garlic, and Bolognese

add chicken for 3.5 per person, add grilled catch of the day (market price), add shrimp for 4.5 per person, and/or add scallops for 7 per person

**house made raviolis are 2 additional per person*

southwestern fajita bar 18

marinated beef sirloin and Amish chicken grilled with peppers and onions, served with warm corn tortillas, cheddar cheese, shaved romaine lettuce, scallion sour cream dip, avocado salad, pico de gallo, cilantro lime rice, pinto beans with apple sausage, and crispy tortilla chips

executive deli buffet 18

sliced roast sirloin, house roast turkey, Black Forest ham, Genoa salami, American cheese, Swiss cheese, smoked gouda cheese, sliced breads, condiments, sandwich garnishes, and choose two from the following:

salad- tossed salad with choice of two dressings, my big fat Greek salad, marinated vegetable salad, tortellini pasta salad, fresh fruit salad, bacon and tomato caesar, and Brown Dog house salad

hot casserole- baked pinto beans with apple sausage, German potato salad, my mom's macaroni and cheese, pasta fazoli (ditalini pasta with white beans and tomato sauce)

soup- potato leek, roasted butternut squash, chicken sausage gumbo, tomato bisque, old fashioned chicken noodle, minestrone, southwest chicken tortilla, Spanish carrot with cumin, white bean chicken chili, Cuban black bean, cream of cauliflower, cream of asparagus with smoked gouda, and Colorado High country chili

Cold Appetizer Buffets

full size trays feed 30-35 persons/half size trays feed 15-20 persons

vegetable crudité 40/20

baby carrots, multi-colored cauliflower, broccoli, celery and heirloom grape tomatoes, served with smoked garlic aioli

charcuterie 125/65

artisanal meats, cheeses, pate, house pickled accoutrements and crostini

pickled shrimp 75/40

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

grilled fresh vegetables 40/20

eggplant, squash, portabella mushroom and tomato char grilled, served with balsamic syrup and feta cheese crumbles

egg chaat 45/25

hard boiled eggs topped with diced tomato, spiced potatoes, chick peas, diced cucumber, tamarind chutney, yogurt and mint sauce, served with grilled pita wedges

fennel artichoke spread 40/20

roast fennel with artichoke folded into cream cheese with chevre and herbs, served with crostini

oysters on the half shell

fresh selection chosen at the time of your event, market price

customary cheese tray 65/35

smoked Amish cheddar, asiago, Brie, and dill Havarti, served with fresh fruit and crackers

fresh fruitite 45/25

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

prosciutto wrapped asparagus 95/50

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

European sandwiches 85/45

16 bricks bread topped with smoked salmon and egg salad, shaved tenderloin with caramelized fennel and horseradish, and candied walnut chicken salad with gorgonzola and cucumber

Hot Appetizer Buffets

full size trays feed 30-35 persons/half size trays feed 15-20 persons

Brown Dog sliders 95/50

petite version of our famous burgers on petite brioche buns:

with bbq pork belly, house bbq, Ohio Amish smoked cheddar, and Ohio live greens

with chorizo chili, manchego cheese, and Ohio live greens

with cappicola, prosciutto, salami, red pepper pesto, mozzarella, and Ohio live greens

Nashville chicken wings 75/40

pressure cooked fried fresh chicken wings tossed in sweet and spicy Nashville hot sauce, served with pickle salad

game balls 85/45

meatballs made from ground wild boar, venison, bison and lamb, served in your choice of traditional Swedish sauce, stone ground mustard demi, or sauce Española

Brussel tots 60/30

potato and shaved Brussel sprout tater tots, served with smoked garlic aioli

petite crab cakes 160/80

east coast style crab cake made from premium blue crab with gluten free bread crumbs, served with remoulade and cocktail sauces

artichoke fritters 90/45

artichoke hearts filled with goat cheese and deep fried, served with romesco sauce

bacon wrapped bbq scallops 125/70

fresh diver scallops wrapped in nitrate free bacon, with our coffee house bbq sauces

wild mushroom turnovers 95/50

sherry infused mushroom blend baked in puff pastry, served with truffle cream

blueberry brie tarts 95/50

triple cream brie, shallot and dried blueberries, wrapped in filo dough and raspberry coulis

eggplant cannelloni 75/40

grilled eggplant wrapped around cauliflower ricotta herb, and baked in our marinara sauce with fresh mozzarella

Caribbean prawns 125/70

large shrimp jerk seared and stuffed with mofungo, and topped with pineapple chutney

spidini 125/70

thinly sliced tenderloin filled with pecorino cheese, wild mushroom, peppers, and onion

Salads

house salad

Ohio live greens with dried cherries, spicy pecans, gorgonzola cheese, and balsamic vinaigrette

baby bleu salad

baby spinach with chopped egg, bacon, marinated grape tomatoes, gorgonzola cheese, avocado, and bleu Cheese vinaigrette

strawberry salad

strawberry, Bermuda onions, and toasted pine nuts over baby arugula with sherry vinaigrette

tossed salad

Ohio live greens with grape tomatoes, cucumber, carrot croutons, and choice of two dressings

my big fat Greek salad

crisp romaine with Kalamata olives, mild banana peppers, red onion, artichoke hearts, grape tomato, feta cheese, and herbed vinaigrette

classic Caesar salad

crisp romaine with Caesar dressing, croutons and parmesan regiano

bacon and tomato Caesar salad

classic Caesar salad finished with nitrate free bacon lardons, and marinated grape tomatoes

port poached pears

served atop Ohio live greens with grape tomatoes, feta cheese, pine nuts and balsamic vinaigrette

Vegetable Side Dishes

French green beans

finished with toasted almond butter
simmered with onion, cottage ham, and bacon drippings
sautéed with baby carrot and wild mushroom

broccoli

steamed with fresh lemon butter
tossed with traditional cheese sauce
stir fried with toasted cashews and teriyaki sauce

broccoli, cauliflower, carrot and herb butter

Italian herbs, fresh parsley, and garlic butter

ratatouille

eggplant, squash, mushroom, and onion simmered in Northern Italian tomato sauce with provolone cheese

Mediterranean blend

spinach, artichoke, olives, Marzano tomato, and mushroom with goat cheese

grilled asparagus

finished with white truffle oil and butter

salt roast baby carrots

with saffron infused honey

spinach and cheese cobbler

sautéed spinach baked in pie crust, topped with cheddar and Swiss

roast vegetables with rosemary butter

Brussel sprouts, zucchini, summer squash, butternut squash, peppers, onion, and button mushroom

sweet corn pudding

southern style corn pudding with corn stock custard and cream

wild mushroom pie

shiitake, oyster, and cremini mushrooms, baked with roast shallot cream and seasoned bread crumbs

Potato and Pasta Side Dishes

rosemary goat cheese au gratin potatoes

sliced potatoes, goat cheese sauce, fresh rosemary, white cheddar, and seasoned crumbs

twice baked Idaho potato

stuffed potatoes filled with cheddar, bacon, and green onion

Summit Park red skins

new potatoes roasted with bacon, onion and herb butter

Yukon smashed potatoes

Alaskan gold potatoes steamed, skin and all, smashed with butter, cream, and herbs

O'Brien potatoes

fingerling potatoes sautéed with medley peppers, and onion

parmesan risotto

Arborio rice simmered in chicken stock, finished with cream, and parmesan cheese

stuffed pasta shells

Al Dente Pasta shells filled with herbed ricotta and parmesan, northern Italian Tomato sauce

mushroom potato tart

wild mushrooms, sliced Yukon potatoes, herb mascarpone cream, and seasoned bread crumbs

wild rice jardinière

long grain wild and brown rice, with celery, onion, carrot and herb scallion butter

four cheese orecchiette

smoked gouda, dill Havarti, white cheddar and aged provolone sauce, folded into fresh pasta

mashed sweet potatoes

with rum, banana, and honey

Poultry Entrées

pecan fried chicken

chicken breast breaded with pecan flour, and served with fresh strawberry salsa

stuffed boneless chicken thigh

filled with andouille cornbread apple stuffing, finished with coffee house bbq sauce

grilled herbed marinated chicken

chicken breast marinated in olive oil, Italian herbs, and garlic, then grilled with parmesan velouté

breast of chicken Benjamin

sautéed breast of chicken with broccoli, Bermuda onion, prosciutto lardons, and parmesan velouté

Mediterranean chicken

chicken breast stuffed with feta, prosciutto, onion, pine nuts and herbs, finished with rosemary lemon tomato sauce

cashew broccoli chicken

tempura fried breast strips with Szechwan broccoli and toasted cashews

Jamaican jerk chicken

Pan seared with Jerk Style Spices, served with Caribbean pineapple chutney and dotted with goat cheese

broasted chicken

fresh cut up chicken, rolled in buttermilk and our special blend of seasoned flour, pressure fried golden brown

buffalo chicken wings

whole wings tossed in our special blend of seasoned flour, then pressure fried and topped with a sauce from upstate New York hot sauce

smoky wood grilled turkey breast

grilled marinated turkey breast with honey rosemary mustard broth

turducken

roulade of slice roast duck, breast of chicken and ground turkey finished with cranberry demi

chicken Pontchartrain

pan seared breast with wild mushroom, artichoke, olives, peppers, onions and Melinda's Hot cream sauce

chicken cordon bleu

chicken breast filled with ham and Swiss, then panko fried, and served with velouté

Beef Entrées

Italian pepper steak

grilled marinated sirloin served with medley of peppers, onions, and mushrooms sautéed with garlic, herbs, and olive oil

roast sirloin of beef

crusted with kosher salt and cracked pepper, roasted and sliced, served with caramelized shallot demi

short ribs of beef

slow roasted with shallot, plum tomato and red wine reduction

flat iron steak

pan blackened, sliced, with bbq demi

Brown Dog beef stew

traditional home style stew

deep dish Italian lasagna

ground sirloin and fresh mozzarella, layered with fresh egg pasta with asiago cheese and tomato sauce

Top Shelf Beef Entrées

additional charges apply

roast prime ribs of beef 10

served sliced with natural juice

filet mignon 12

char-grilled and served with your choice of sautéed mushrooms, steak butter sauce, or peppercorn brandy sauce

strip sirloin steak 10

grilled and served brushed with garlic butter, and parsley

Seafood Entrées

cheddar crumb market cod

baked with cracker crumbs and New York white cheddar cheese, served with sauce ber blanc

crab stuffed Hawaiian sunfish

blue crab east coast crake cake stuffed into fresh sunfish, finished with lemon ber monte

three pepper grilled swordfish

finished with mango salsa

red snapper étouffée

Florida snapper baked in a rich Cajun vegetable stew

jerk grilled red snapper

Jamaican seasonings and fruit chutney

seafood Diane

shrimp, scallops, and whitefish simmered with mushrooms, scallions, and lobster fennel cream

pan roast Verlasso salmon

with ber Monte, and lemon gremolata

semolina crusted scallops

with sweet potato cream, and tamarind syrup