

# 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**

freshest 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 orechiette**

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