

# dogwood eatables

locally sourced charcuterie & catering

- All items presented buffet / family style, priced per person or piece. \*tax and tip not included
- Please indicate any known allergies and dietary restrictions at time of booking.
- Pick up in Kernersville or local delivery and set up with disposable platters & serving utensils included, attendant and clean up services available for an additional charge.
- Compostable plates, flatware and napkins available for an additional charge.
- A \$100 deposit is required to book your date.

## Boards & Platters

- Local Cheese and Fruit Board - 4 varieties of local aged and soft cheeses with seasonal fruit, preserves, spiced nc walnuts and wildflower honey - \$8/person
- Local Charcuterie Board - 3 varieties of locally sourced salumi with pickled vegetables, marinated olives and spicy whole grain mustard - \$8/person
- Local Cheese and Charcuterie Board - 3 varieties of local cheese and salumi with seasonal fruit, preserves, and spicy whole grain mustard - *crackers and crostini included* - \$10/person
- House Pimento Cheese Board - your choice flavor of our small batch pimento cheese featuring Ashe County Cheese Co.'s extra sharp cheddar served with pickled dill cukes, and pickled okra, artisan flatbread crackers, herbed crostini, grilled sourdough baguette - \$6/person *flavors: classic extra sharp cheddar with roasted red peppers, caramelized sweet onion, or fire roasted green chile*
- Local Bread & Cracker Basket - sourdough baguette crostini, assorted artisan flatbread crackers and griddled sliced bread - \$2/person
- Market Crudité Platter - seasonal raw & grilled vegetables with roasted garlic-lemon hummus *or* creamy herbed buttermilk dip - \$5/person *\*both dips add \$1*
- Harvest Salad Platter - mixed greens, shaved carrots, pickled red onion, citrus roasted beets, brown butter-pecan granola, rosemary vinaigrette - \$5/person
- Local Charred Sweet Potato and Chèvre Platter - grilled sweet potatoes, herbed goat cheese, wildflower honey, dried cranberries, bitter greens, pecans- \$5/person

## Individual Hors D'oeuvres

*\*min. order 1 doz*

- Local Cheese and Charcuterie Cups - individual kraft paper cups filled with cheese and charcuterie skewers, crackers, seasonal sweet and salty garnishes *\*customizable labels optional* - \$8/each
- Local Cheese and Fruit Crostini - sourdough crostini topped with whipped soft cheese, honeyed apricot and butternut squash chutney, fall herbs - \$1.75/each

- Southern Deviled Eggs - traditional filling garnished with candied bacon and pickled okra - \$2/each
- Smoked Trout Deviled Eggs - whipped smoky mountain trout and preserved lemon filling garnished with pickled red onions and dill - \$2.25/each
- Mini Pimento Cheese Biscuits - flaky chive buttermilk biscuits with our house-made sharp cheddar pimento cheese and dill pickled cucumber - \$3/each *\*add bacon \$.50*
- Mini Ham Biscuits - flaky cheddar biscuits with rosemary ham and local mustard infused wildflower honey drizzle - \$3/each
- Fried Chicken Sliders - buttermilk fried chicken, lemon aioli, dill pickles on soft roll - \$3.75/each *\*tennessee hot chicken style add \$.25*
- Ham and Cheese Sliders - shaved local ham, aged sharp cheddar, rosemary mustard aioli on soft roll - \$3.75/each

## Desserts

➤ Minimum order 1 doz

- Cookies - \$2.50/each
  - Salted Chocolate Chip
  - Orange infused Classic Sugar
  - Ginger Molasses
- Bars - \$3.50/each
  - Cranberry Jam Crumble
  - Pecan Pie
  - Dark Chocolate Spiced Brownies

## Beverages

➤ Sold by the gallon, cups available for an additional charge.

➤ Beverage dispensers available upon request for orders of 2+ gallons of one flavor.

- Infused Waters: *cucumber & mint, citrus, watermelon & lime, strawberry & lemon, orange & ginger* - \$8.00/gal
- Southern Style Iced Tea *sweetened or unsweetened with lemon wedges on the side* - \$9.00/gal
- Fresh Squeezed Lemonade - \$9.00/gal *\*add fresh fruit puree for \$1*
- Arnold Palmer - *half lemonade half iced tea* - \$9.00/gal