



WELCOME TO DOGWOOD'S CATERING GUIDE



WWW.DOGWOODSKANDB.COM





OUR GOAL IS TO SERVE YOU.

From start to finish, we provide a seamless approach, great customer service and delicious food.

Our passion for quality food and service is unwavering and he strives to provide nothing less than a top notch experience for all his clients.

EXPECTATIONS, WE RAISED IT.



CATERING ORDERS & DELIVERY



WE MAKE THE
PROCESS
EASY

ORDERING

We make it as easy as possible:

- Please call us at (248) 289-3334 During Business Hours to schedule a walkthrough and tasting
- E-mail us at info@dogwoodskandb.com
- Stainless steel chaffing dishes available upon request. **Deposit Required*
- On-site serving staff available on request

DELIVERY OPTIONS

\$30.00 for deliveries within a 10 mile radius (additional miles are \$3.00 per mile)

- Delivery is from our restaurant to your front door
- Off-site setup available upon request, fee will vary from case to case
- Serving utensils or silverware not included

****Hot entrees and accompaniments will be presented in standard aluminum pans and lids for immediate consumption.***

****Items selected on cold trays are presented on heavy duty disposable trays and ready to immediate consume.***

ALL CATERING ORDERS WILL REQUIRE 50% PAYMENT AT THE TIME THE ORDER IS PLACED. REMAINING 50% IS DUE THE DAY OF. ORDERS CANCELLED WITHIN 48 HOURS OF THE EVENT DATE WILL STILL BE SUBJECT TO FULL CHARGE. PLEASE CALL OR COME IN TO MEET WITH OUR CATERING SALES PROFESSIONALS TODAY!



WHY CHOOSE DOGWOOD'S FOR CATERING?

Dogwoods Kitchen and Bar is inspired by Chef Oscar Gonzalez who has always had a love for food and community.

Chef Oscar Gonzalez's grandma taught him the importance of fresh ingredients and about cooking and enjoying meals with loved ones. Food was the center of everything they did. She had a true love for nature, her house was full of beautiful flowers, herbs, fruit trees and Dogwoods trees.

Grandma loved feeding everyone, as this was her way to show love. She would always say the Dogwood tree was the most amazing tree, since it provided food and safety to many living creatures. She taught him to see the Dogwood as a symbol of shelter, gatherings and a place where many can come and enjoy a meal.

Chef Oscar Gonzalez's first job was as a dishwasher and soon moved up to cooking and preparing various dishes. He worked with many skilled chefs along the way, and was finally given the opportunity to be a chef himself at a local, popular restaurant. He credits his success to the hard work and rigorous training & mentorship he had at several concepts throughout the years.

When he discovered this location; that he's been dreaming about came available, he knew this was his chance! He could finally bring his grandma's teachings to the community. He picked up the phone and called a long time friend and proposed the idea of Dogwoods Kitchen and Bar and the partnership was born.

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CREATING YOUR MENU



At Dogwood's, our expert Chefs offer an array of recommendations consisting of hundreds of selections from hors d'oeuvres to savory entrées, to side dishes and salads, from delicious pastas to tempting desserts. In our kitchen, Mix and match to create the perfect sit-down or buffet style meal. We can also help ensure that your choices satisfy many special dietary requirements without compromising flavor. Keep it simple, fresh, plentiful and most importantly, enjoy your celebration with family and good friends.

The key to any successful event is ensuring that your guests are satisfied and your party ends on a delightful note. Making the most of your catering affair is as easy as this handy guide. Trust our catering experts to wow your guests and help you create the right menu featuring tempting selections in proper portion sizes.



PLANNING YOUR PARTY

MOST PARTIES COME TOGETHER QUICKLY ONCE YOU'VE DETERMINED THE DATE AND TIME, THE TYPE OF EVENT YOU WANT TO THROW AND NUMBER OF GUESTS IN ATTENDANCE. CERTAIN EVENTS, LIKE GRADUATIONS OR WEDDINGS, REQUIRE MORE ADVANCED PLANNING. WITH THIS IN MIND, PLEASE USE THIS PERSONAL PARTY PLANNER AS A GUIDE FOR YOUR NEXT AFFAIR, REMEMBERING THAT DOGWOODS IS YOUR GO-TO RESOURCE FOR ANYTHING AND EVERYTHING YOU MIGHT NEED!



1 Month Before:

- Date and time
- Party theme
- Guest list
- Invitations (email, address, phone)
- Menu planning
- Inquire about food tastings
- Choose menu items
- Catering set-up/rental (if needed)
- Service staff

2 Weeks Before:

- Finalize guest list
- Finalize catering order
- Purchase or order wine, liquor or other beverages
- Shop for plates, silverware, napkins, cups, etc.
- Free up some storage space in the refrigerator
- Prepare party space





DOGWOOD'S TIPS

When placing your order, please keep the following in mind:

- Place orders at least 48 hours in advance. Advance may vary during Holiday as well as other select dates.
- Prices are subject to change.
- Prices do not include sales tax.
- Delivery charges are based on mileage.
- Chef may vary items depending upon availability of ingredients. Please understand that comparable substitutions will be made.
- Allow a 48 hour cancellation notice.
- All menu items may contain traces of peanuts and/or other tree nuts.
- Prepayment is required for all catering orders.



Dogwood's **OFF-SITE CATERING**

*RECOMMENDED: 1/2 PAN FOR 6-8PPL AND FULL PAN FOR 12-14PPL.



*SOFT DRINKS, COFFE AND TEA INCLUDED.

*MENU MUST BE PICKED 10 DAYS PRIOR TO EVENT.

*3 HOURS RESERVATION PER EVENT OTHERWISE APPROVED BY EVENT COORDINATOR.

*ADD EXTRA APPETIZER TO ANY OF THE PACKAGES \$3

*PRICES ARE PER PERSON

• SERVICE CHARGE OF A 20% CHARGE WILL APPLY.

• CURRENT STATE & LOCAL TAX WILL APPLY

OFF-SITE LUNCH/DINNER

APPETIZERS

1/2 PAN: \$59 / FULL PAN: \$118

*EXCLUDES: TUNA STACK, POKE TUNA TACOS

*UP CHARGE ON STEAK TIPS (1/2 PAN \$15 / FULL PAN \$30)

CHOOSE ANY SALAD (NO PROTEIN)

1/2 PAN: \$53 / FULL PAN: \$106

CHOOSE ANY SALAD (WITH PROTEIN)

1/2 PAN: \$77 / FULL PAN: \$153

HANDHELDS

1/2 PAN: \$72 / FULL PAN: \$143

*THEY CAN BE CUT IN HALVES BY REQUEST.

*POTATO CHIPS INCLUDED

DINNERS/LARGE PLATES

1/2 PAN: \$110 / FULL PAN: \$220

*INCLUDES CAJUN CHICKEN

*SHORT RIB UP CHARGE (\$15-1/2PAN/\$30-FULL PAN)

CARNE ASADA DINNER

1/2 PAN: \$135 / FULL PAN: \$270

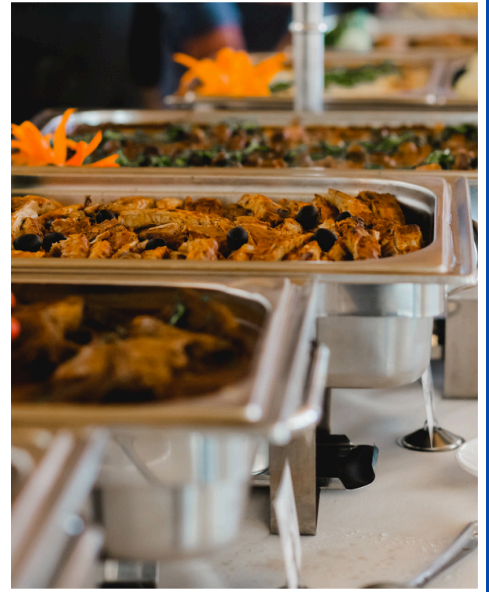
ENHANCEMENTS/SIDES

1/2 PAN: \$23 / FULL PAN: \$45

*UP CHARGE FOR MAC&CHEESE OR TRUFFLE FRIES
(1/2 PAN \$10 / \$20 FULL PAN)

DESSERT

**WHOLE CARROT CAKE/CHOCOLATE
CAKE/CELEBRATION CAKE: \$95**



OFF-SITE BRUNCH

WAFFLES/PANCAKES/FRESCH TOAST ANY STYLE

1/2 PAN: \$62 / FULL PAN: \$125

*ALL TOPPINGS COME SEPARATELY

PLAIN WAFFLES/PANCAKES/FRENCH TOAST

1/2 PAN: \$45 / FULL PAN: \$90

SHAREABLES

1/2 PAN: \$68 / FULL PAN: \$135

*INCLUDES AVOCADO BOARD AS A CHOICE

*EXCLUDES: SUSHI STACK, POKE TUNA TACOS OR FLATBREADS

HANDHELDS

1/2 PAN: \$72 / FULL PAN: \$144

*THEY CAN BE CUT IN HALVES BY REQUEST.

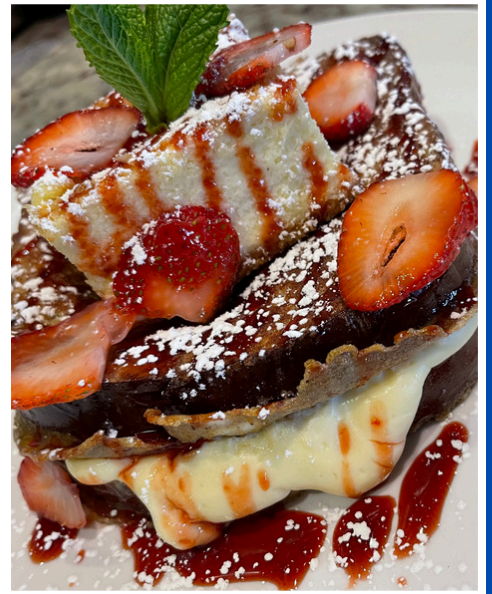
*POTATO CHIPS INCLUDED

CHOOSE ANY SALD (NO PROTEIN)

1/2 PAN: \$54 / FULL PAN: \$108

CHOOSE ANY SALD (WITH PROTEIN)

1/2 PAN: \$77 / FULL PAN: \$153



OFF-SITE BRUNCH CONTINUED

DW ORIGINALS

1/2 PAN: \$72 / FULL PAN: \$144

*EXCLUDES BIG DW BREAKFAST AND MINI DW, BREAKFAST OR SKIRT STEAK AND EGGS.

SKIRT STEAK & EGGS (SCRAMBLED)

1/2 PAN: \$95 / FULL PAN: \$189

OMELETTES ANY STYLE (SCRAMBLED)

1/2 PAN: \$72 / FULL PAN: \$144

SKILLETS (SCRAMBLED)

1/2 PAN: \$68 / FULL PAN: \$135

*\$15 1/2 PAN / \$30 FULL PAN UP CHARGE FOR STEAK

SIDES (ANY SIDE)

\$5

*WE RECOMEND ONE FOR EVERY 3 PEOPLE AS AN
ENHANCEMENT FOR FULL MEALS.

ADD A HOME MADE CAKE FOR YOUR EVENT

**WHOLE CARROT CAKE/CHOCOLATE
CAKE/CELEBRATION CAKE: \$95**



Dogwood's **PLATED PACKAGES**



- *SOFT DRINKS, COFFE AND TEA INCLUDED.
- *MENU MUST BE PICKED 10 DAYS PRIOR TO EVENT.
- *3 HOURS RESERVATION PER EVENT OTHERWISE APPROVED BY EVENT COORDINATOR.
- *ADD EXTRA APPETIZER TO ANY OF THE PACKAGES \$3
- *PRICES ARE PER PERSON
- *REFRESHENERS EXTRA \$4.50

- SERVICE CHARGE OF A 20% CHARGE WILL APPLY.
- CURRENT STATE & LOCAL TAX WILL APPLY

PLATED LUNCHEONS

ADD AN APPETIZER BOARD AND CHOSE UP TO THREE APP SELECTIONS FOR \$48

*ONE BOARD RECOMMENDED FOR EVERY 10-12PPL

**CHOOSE FROM: BANG BANG SHRIMP, POKE TUNA TACOS, BRUSSELS SPROUTS, CHICKEN TENDERS, GUACAMOLE, CALAMARI, BAVARIAN PRETZELS OR T-REX WINGS.*

#1- PICK THREE CHOICES FROM HANDHELDS, BURGERS OR ANY SALAD (SERVED WITH POTATO, DG FRIES, OR TRUFFLES FRIES)

\$20/PERSON

#2 PICK THREE CHOICES FROM LARGE PLATES OR ANY SALAD

*CAJUN CHICKEN INCLUDED

*BRAISED SHORT RIB ADDITIONAL \$3

*STEAK TIPS EXTRA \$2

\$28/PERSON

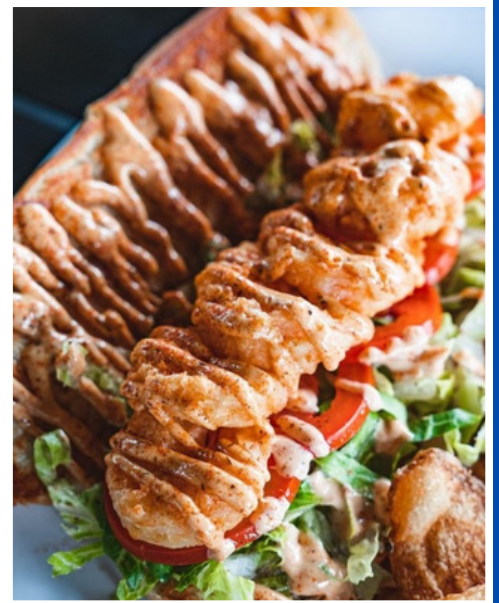
DESSERT

INDIVIDUAL PLATED SELECTION: \$4

- CHOCOLATE CAKE
- CELEBRATION CAKE
- CARROT CAKE
- CHEESECAKE (ONE FLAVOR SELECTION) BLUEBERRY, STRAWBERRY, CHOCOLATE TOPPED.

OUTSIDE DESSERTS

\$1/PERSON CAKE CUTTING FEE



PLATED DINNERS

ADD AN APPETIZER BOARD AND CHOSE UP TO THREE APP SELECTIONS \$48

*ONE BOARD RECOMMENDED FOR EVERY 10-12PPL

**CHOOSE FROM: BANG BANG SHRIMP, POKE TUNA TACOS, BRUSSELS SPROUTS, CHICKEN TENDERS, GUACAMOLE, CALAMARI, BAVARIAN PRETZELS OR T-REX WINGS.*

BRONZE- PICK THREE CHOICES FROM HANDHELDS, BURGERS OR ANY SALAD

*SERVED WITH POTATO CHIPS, DG FRIES, OR TRUFFLES FRIES

\$23/PERSON

SILVER- PICK THREE CHOICES FROM LARGE PLATES, OR ANY SALAD

*CAJUN CHICKEN INCLUDED

*CARNE ASADA ADDITIONAL \$4

*BRAISED SHORT RIB ADDITIONAL \$3

\$29/PERSON

GOLD- (SERVED WITH A CHOICE OF A SIDE HOUSE OR CAESAR SALAD)

DW SIGNATURE: \$39

6OZ MARINADE ANGUS SKIRT AND 6 OZ CHICKEN BREAST CHARRED GRILLED AND FINISHED WITH AJI VERDE SAUCE, MASHED POTATOES AND BROCCOLINI.



PLATED DINNERS CONTINUED ON NEXT PAGE -->

PLATED DINNERS CONTINUED

12OZ NY STRIP: \$44

30 DAY WET AGED, CHARRED GRILLED, SEASONED TO PERFECTION, SERVED WITH MASHED POTATOES AND BROCCOLINI.

14OZ RIBEYE: \$48

30 DAY WET AGED, CHARRED GRILLED, SEASONED TO PERFECTION, SERVED WITH MASHED POTATOES AND BROCCOLINI.

SURF & TURF: *MARKET PRICE

6OZ FILET MIGNON/LOBSTER TAIL COOKED TO PERFECTION, SERVED WITH MASHED POTATOES AND BROCCOLINI.

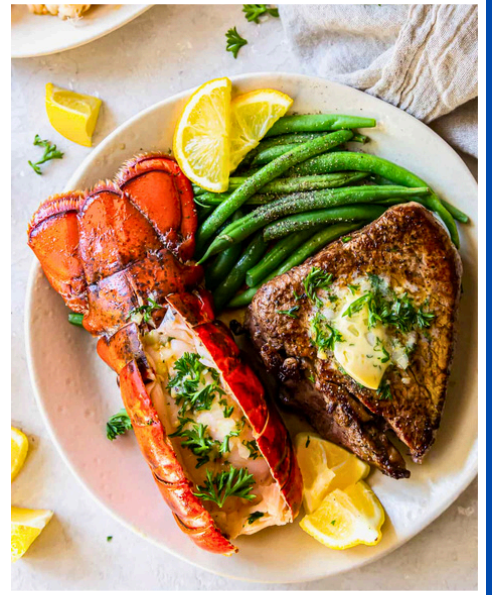
DESSERT

INDIVIDUAL PLATED SELECTION: \$6

- CHOCOLATE CAKE
- CELEBRATION CAKE
- CARROT CAKE
- CHEESECAKE (ONE FLAVOR SELECTION) BLUEBERRY, STRAWBERRY, CHOCOLATE TOPPED.

OUTSIDE DESSERTS

\$1/PERSON CAKE CUTTING FEE



PLATED BRUNCH

ADD AN APPETIZER BOARD AND CHOSE UP TO THREE APP SELECTIONS FOR \$48

*ONE BOARD RECOMMENDED FOR EVERY 10-12PPL

**CHOOSE FROM: BANG BANG SHRIMP, POKE TUNA TACOS, BRUSSELS SPROUTS, CHICKEN TENDERS, GUACAMOLE, CALAMARI, BAVARIAN PRETZELS OR T-REX WINGS.*

#1- PICK 3 CHOICES OF WAFFLES/PANCAKES/FRENCH TOAST ANY STYLE, SHAREABLE, DW ORIGINALS AND CHOICE OF ANY SALAD.

*\$5 UP CHARGE ON SKIRT STEAK AND EGGS.

\$20/PERSON

#2- PICK 3 CHOICES OF WAFFLES/PANCAKES/FRENCH TOAST ANY STYLE, SHARABLES, OMELETTES (SCRAMBLED), BENEDICT'S, SKILLETS (SCRAMBLED) OR ANY SALAD.

*\$2 UP CHARGE FOR STEAK SIZZLER

\$20/PERSON

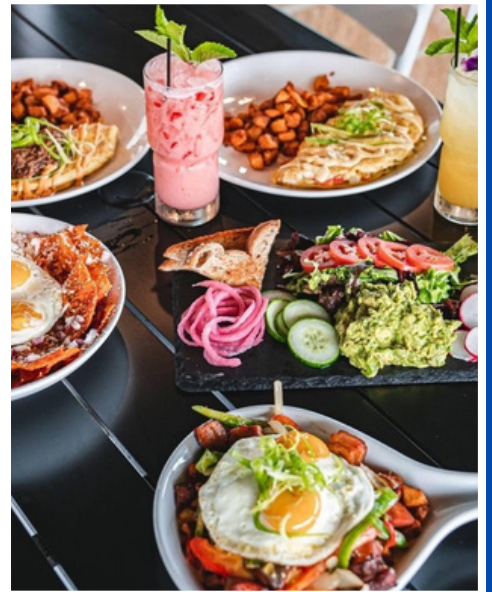
DESSERT

INDIVIDUAL PLATED SELECTION: \$4

- CHOCOLATE CAKE
- CELEBRATION CAKE
- CARROT CAKE
- CHEESECAKE (ONE FLAVOR SELECTION) BLUEBERRY, STRAWBERRY, CHOCOLATE TOPPED.

OUTSIDE DESSERTS

\$1/PERSON CAKE CUTTING FEE





Dogwood's **BUFFET STYLE PACKAGES**



- *SOFT DRINKS, COFFE AND TEA INCLUDED.
 - *MENU MUST BE PICKED 10 DAYS PRIOR TO EVENT.
 - *3 HOURS RESERVATION PER EVENT OTHERWISE APPROVED BY EVENT COORDINATOR.
 - *ADD EXTRA APPETIZER TO ANY OF THE PACKAGES \$3
 - *PRICES ARE PER PERSON
 - *REFRESHERS EXTRA \$4.50
 - *STEAKS AND BURGERS ARE COOKED/SERVED MEDIUM
-
- SERVICE CHARGE OF A 20% CHARGE WILL APPLY.
 - CURRENT STATE & LOCAL TAX WILL APPLY

BUFFET LUNCHEONS

#1- PICK THREE CHOICES FROM HANDHELDS BURGERS, APPETIZER AND A CHOICE OF ANY SALAD (NO PROTEIN)

*SERVED WITH POTATO CHIPS, DG FRIES OR TRUFFLES FRIES
*STEAK TIPS EXTRA \$2

\$22/PERSON

#2- PICK THREE CHOICES FROM LARGE PLATES, APPETIZERS AND CHOICE OF ANY SALAD (NO PROTEIN)

*BRAISED SHORT RIB ADDITIONAL \$2
*STEAK TIPS EXTRA \$2

\$28/PERSON

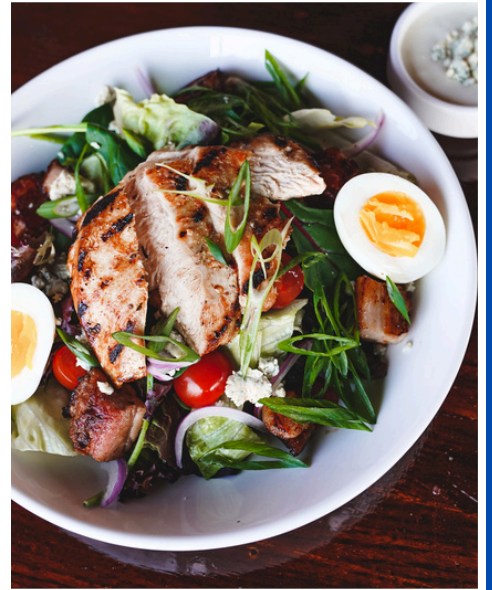
DESSERT

INDIVIDUAL PLATED SELECTION: \$4

- CHOCOLATE CAKE
- CELEBRATION CAKE
- CARROT CAKE
- CHEESECAKE (ONE FLAVOR SELECTION) BLUEBERRY, STRAWBERRY, CHOCOLATE TOPPED.

OUTSIDE DESSERTS

\$1/PERSON CAKE CUTTING FEE



BUFFET DINNERS

#1- PICK THREE CHOICES FROM HANDHELDS BURGERS, APPETIZER AND A CHOICE OF ANY SALAD (NO PROTEIN)

*SERVED WITH POTATO CHIPS, DG FRIES OR TRUFFLES FRIES

*STEAK TIPS EXTRA \$2

\$22/PERSON

#2- PICK THREE CHOICES FROM LARGE PLATES, APPETIZERS AND CHOICE OF ANY SALAD (NO PROTEIN)

*BRAISED SHORT RIB ADDITIONAL \$2

*STEAK TIPS EXTRA \$2

\$32/PERSON

DESSERT

INDIVIDUAL PLATED SELECTION: (1) \$4

- CHOCOLATE CAKE
- CELEBRATION CAKE
- CARROT CAKE
- CHEESECAKE (ONE FLAVOR SELECTION) BLUEBERRY, STRAWBERRY, CHOCOLATE TOPPED.

OUTSIDE DESSERTS

\$1/PERSON CAKE CUTTING FEE



BUFFET BRUNCH

**#1- PICK THREE CHOICES FROM
WAFFLES/PANCAKES/FRESCH TOAST ANY STYLE,
SHAREABLE, DW ORIGINALS AND CHOICE OF ANY
SALAD OR FRUIT TRAY.**

*EXCLUDES BIG DW BREAKFAST/MINI DW BREAKFAST

*\$3 UP CHARGE ON SKIRT AND EGGS.

*EXCLUDES FLATBREADS, SUSHI STACK OR POKE TUNA TACOS.

\$23/PERSON

**#2- PICK THREE CHOICES FROM
WAFFLES/PANCAKES/FRENCH TOAST ANY STYLE,
SHARABLES, OMELETTES (SCRAMBLED), BENEDICT'S,
SKILLETS (SCRAMBLED) AND CHOICE OF ANY SALAD OR
FRUIT TRAY.**

*\$3 UP CHARGE FOR STEAK SIZZLER

*EXCLUDES FLATBREADS, SUSHI STACK OR POKE TUNA TACOS.

\$23/PERSON

**#3- PICK THREE CHOICES FROM
WAFFLES/PANCAKES/FRENCH TOAST ANY STYLE,
SCRAMBLED EGGS, BACON, SAUSAGE AND CHOICE OF ANY
SALAD OR FRUIT TRAY.**

*SERVED WITH TOAST

\$23/PERSON

***ALL GUESTS 21+ REGARDLESS OF DRINKING STATUS:**

THE MIMOSA BAR... **\$17**

THE BLOODY MARY BAR... **\$17**

THE MICHELADA BAR... **\$17**



Dogwood's **BANQUET ROOM OPTIONS**



DOGWOODS BANQUET ROOMS

***IF YOUR PARTY EXCEEDS MAXIMUM CAPACITY, ASK YOUR EVENT COORDINATOR FOR SPECIAL ACCOMMODATIONS.**

ASK YOUR EVENT COORDINATOR ABOUT RENTING THE ENTIRE RESTAURANT FOR A LARGE EVENT!

***MONDAY-THURSDAY EVENINGS:**

\$800 FOOD AND BEVERAGE MINIMUM EXPENDITURE

***FRIDAY AND SATURDAY EVENINGS:**

\$1500 FOOD & BEVERAGE MINIMUM EXPENDITURE



GARDEN ROOM (SEATS 50 PEOPLE)

***ALL LUNCHEONS MONDAY THRU FRIDAY:**

\$650 FOOD AND BEVERAGE MINIMUM EXPENDITURE

***ALL LUNCHEONS SATURDAY AND SUNDAY:**

\$1,000 FOOD AND BEVERAGE MINIMUM EXPENDITURE



FIRESIDE ROOM (SEATS 50 PEOPLE)

POLICIES & SERVICES

- WE PROVIDE ALL BEVERAGES, NO OUTSIDE BEVERAGES ALLOWED.
- SERVICE CHARGE OF A 20% CHARGE WILL APPLY.
- CURRENT STATE & LOCAL TAX WILL APPLY.
- 50% TOTALS ARE DUE ON THE DAY OF EVENT BOOKING, REMAINING 50% OF TOTALS ARE DUE ON THE DAY OF EVENT.

Dogwood's **BAR PACKAGES**



BAR PACKAGES

**PRICES ARE PER PERSON*

**CASH BAR: YOUR GUESTS PAY FOR THEIR OWN DRINKS.*

-BEER & WINE PACKAGE

DOMESTIC OR IMPORTED BEERS: (SELECT 3)

WINES: CHOICE OF HOUSE RED OR HOUSE WHITE (ask for wine upgrades)

CASH BAR - \$7/PERSON

1 HOUR BAR - \$15/PERSON

2 HOUR BAR - \$20/PERSON

3 HOUR BAR - \$25/PERSON

4 HOUR BAR - \$29/PERSON

-STANDARD BAR

2 CHOICES OF DOMESTIC OR IMPORTED BEER, HOUSE WINE AND HOUSE LIQUORS
VODKA, RUM, GIN, BOURBON, WHISKEY, SCOTCH, TEQUILA

CASH BAR - \$7/PERSON

1 HOUR BAR - \$15/PERSON

2 HOUR BAR - \$20/PERSON

3 HOUR BAR - \$25/PERSON

4 HOUR BAR - \$29/PERSON

-PREMIUM BAR

HOUSE WINE, DOMESTIC OR IMPORTED BEER, TITO'S VODKA, BACARDI RUM,
BOMBAY SAPPHIRE GIN, BULLET BOURBON, JACK DANIELS WHISKEY, DEWEYS
SCOTCH, SAUZA AND TEQUILA.

CASH BAR - \$9/PERSON

1 HOUR BAR - \$20/PERSON

2 HOUR BAR - \$24/PERSON

3 HOUR BAR - \$29/PERSON

4 HOUR BAR - \$38/PERSON



*WINE UPGRADES

Based on availability. Appropriate substitutions will be made if required.

-DELUXE BAR

HOUSE WINE, DOMESTIC OR IMPORTED BEER,
GREY GOOSE VODKA, KIRK & SWEENEY 12-YEAR RUM, HENDRICKS GIN,
WOODFORD RESERVE OR MAKER'S MARK BOURBON, GENTLEMAN JACK
WHISKEY, GLENLIVET OR CHIVAS REGAL SCOTCH, CASAMIGO'S TEQUILA

CASH BAR - \$10

1 HOUR BAR - \$24/PERSON

2 HOUR BAR - \$29/PERSON

3 HOUR BAR - \$38/PERSON

4 HOUR BAR - \$46/PERSON



BAR ADD-ONS

SPECIAL TOAST

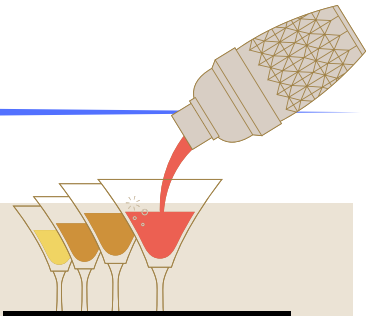
HOUSE CHAMPAGNE- \$6/Guest

VEUVE CLICQUOT - \$19



SIGNATURE COCKTAILS

(CHOOSE 3) - \$13/guest



CASH BAR - \$7/drink

1 Hour Bar - \$15/person

2 Hour Bar - \$20/person

3 Hour Bar - \$25/person

4 Hour Bar - \$29/person



POLICIES & SERVICES

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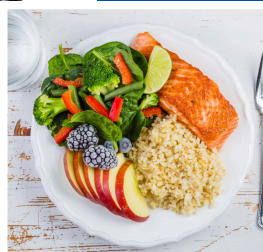
CORPORATE EVENTS

Our goal is to deliver an exceptional experience from beginning to end. We offer multi-course meals, plated dinners, grazing tables, food stations, and more.



PRIVATE EVENTS

Whether it is an intimate dinner party or an exclusive private event, we are here to help customize a menu that is perfect for your guests.



DOGWOODS

KITCHEN & BAR

Brunch Menu Available Saturday ~ Sunday 10 a.m. to 3 p.m.

STARTERS

SOUP OF THE DAY: ASK FOR AVAILABILITY

Check out
our delicious
dessert menu
selection!

🍷🍷 SHRIMP CEVICHE 16

TOMATO / CILANTRO / JALAPENO PUPPER / ONION /
AVOCADO / CITRUS / DOGWOODS TORTILLA CHIPS

SHORT RIB POUTINE 16

1 1/2" SEASONED FRIES / CHEDDAR CHEESE CURDS /
BROWN GRAVY / FRESH RAIBSH CREAM / GREEN ONION

🍷🍷 QUESO FUEGO 16

DOGWOODS CHEESE BLEND / ONIONS / CHORIZO /
PORTOBELLO MUSHROOMS / JALAPENO PEPPERS / FOUR TORTILLAS

🍷🍷 CALAMARI 14

11 ASH FRIED TO PERFECTION
GARLIC AIOLI / MARINARA

CHICKEN TENDERS 14

CHOICE OF: CHIPOTLE BBQ / HONEY BBQ / BUTTER / GARLIC /
PERUVIAN SAUCE / NASHVILLE HOT
CHOICE OF DRESSING: RANCH OR BLUE CHEESE

STEAK TIPS 19

MARINATED STEAK TIPS COOKED TO PERFECTION /
CREAMY ZIP SAUCE / SERVED WITH SEASONED PITA BREAD

BANG BANG SHRIMP 16

CRISPY SHRIMP / CREAMY PERUVIAN SAUCE /
PICKLED PEPPERS / CILANTRO

DOGWOODS CHIPS & DIP TRIO 13

BOOM BOOM CHEESE SAUCE / SALSA / GUACAMOLE /
WITH HOMEMADE DOGWOODS TORTILLA CHIPS

🍷🍷 BRUSSELS SPROUTS 13

CRISPY BRUSSELS / BACON / SHRIMP HONEY GLAZE

DOGWOODS NACHO 17

BOOM BOOM SAUCE / PICO DE GALLO / PICKLED RED ONION /
AVOCADO CREMA / COTIJA CHEESE / CILANTRO / DW TORTILLA CHIPS /
CHOOSE: CHICKEN / CHORIZO / BARBACOA

SUSHI STACK 16

GARLIC RICE / AVOCADO / CUCUMBER / AHI TUNA / CITRUS PONZU
SHRIMP AIOLI / DO TORTILLA CHIPS / MICRO CILANTRO

POKE TUNA TACOS 16

AVOCADO CREMA / CUCUMBER / CILANTRO / CITRUS PONZU /
GREEN ONIONS / PICKLED PEPPERS / WONTON STUFF

T-REX WINGS 15

JUMBO WHOLE WINGS / HOMEMADE SPICE RUB /
CHOICE OF: CHIPOTLE BBQ / HONEY BBQ / BUFFALO
GARLIC PARMESAN / PERUVIAN SAUCE / NASHVILLE HOT
CHOICE OF DRESSING: RANCH OR BLUE CHEESE

BAVARIAN PRETZELS 13

MUSTARD ALE SAUCE

🍷🍷 GUACAMOLE 13

MADE FRESH IN-HOUSE / TOPPED WITH ROASTED PEPPERS /
QUESO FRESCO / RADISH / CILANTRO / SERVED WITH
DOGWOODS HOMEMADE TORTILLA CHIPS

FLATBREADS

BUFFALO 15

CRISPY BUTTER CHICKEN / CHEESE BLEND /
BUFF CHEESE CRUMBLIS /
BUFF CHEESE DRESSING / PARSLEY

🍷🍷 FEOTE 15

CHARRED CORN / PORK ANO PUPPER /
RED ONION / CITRUS SPICE / COTIJA CHEESE

CHORIZO 15

CHEESE BLEND / PICKLED RED ONION /
CILANTRO RANCH / COTIJA CHEESE

SHORT RIB FLATBREAD 16

BRAISED SHORT RIB / PICKLED JALAPENOS /
SHRIMP AIOLI

HAWAIIAN FLATBREAD 16

PINEAPPLE / BELL PEPPER / ONION /
HONEY GLAZED PORK BELLY / PICKLED PEPPERS

🍷🍷 MUSHROOM 15

CHEESE BLEND / ROASTED GARLIC /
ROASTED PORTOBELLO MUSHROOM

🍷🍷 CAPRESE 15

FRESH MOZZARELLA / CHERRY TOMATO /
BASIL / ROASTED GARLIC /
BALSAMIC REDUCTION

🍷🍷 FOUR CHEESE 14

PARMESAN / MUNSTER / MOZZARELLA / COTIJA

FRESH SALADS

ADD GARLIC BREAD TO ANY SALAD 2

🍷🍷 BALSAMIC STEAK SALAD 18

ORGANIC MIXED GREENS / SKIRT STEAK / CHERRY TOMATO /
RED ONION / BUFF CHEESE / BALSAMIC DRESSING

🍷🍷 FAJITA SALAD 13

ROMAINE LETTUCE / BELL PEPPERS / RED ONION /
AVOCADO / CHARRED CORN / TOMATO /
CILANTRO LIME VINAIGRETTE
ADD CHICKEN / STEAK OR SHRIMP / 6

B.B.S. SALAD 16

BANG BANG SHRIMP / MIXED GREENS TOSSED IN HONEY MUSTARD /
PINEAPPLE / ONIONS / BELL PEPPERS / CRISPY WONTON STRIPS

STRAWBERRY SALMON SALAD 18

ORGANIC MIXED GREENS / STRAWBERRIES /
FETA CHEESE / CANDIED ALMONDS / BALSAMIC DRESSING

CRISPY CHICKEN SALAD 16

ORGANIC MIXED GREENS / AVOCADO / CHARRED CORN /
EGG / CHEDDAR CHEESE / CREAMY HONEY MUSTARD

CAESAR SALAD 12

ROMAINE LETTUCE / PARMESAN CHEESE /
CROUTON / CREAMY CAESAR DRESSING
ADD CHICKEN / STEAK / SHRIMP / 6

🍷🍷 COBB SALAD 16

MIXED GREENS / GRILLED CHICKEN / EGG /
PORK BELLY CROUTONS / CHERRY TOMATO / RED ONION
CRUMBLED BUFF CHEESE / BUFF CHEESE DRESSING

HOUSE SALAD 12

MIXED GREENS / CHERRY TOMATOES
RED ONION / CUCUMBER / CARROT

GF U DWP
GLUTEN FREE VEGETARIAN PRIORITIES

*ASK FOR OUR DESSERT MENU. ALL OF OUR DESSERTS ARE HOMEMADE AND MEANT TO BE SHARED.

DISCLAIMER: *IS AFFECTED TO PARTS OF YOUR BODY.

BURGERS

&

HANDHELDS

ALL BURGERS ARE FRESH CERTIFIED MEATS 1/2 LB. CUSTOM BLEND PATTIES
BURGERS AND HANDHELDS ARE SERVED WITH POTATO CHIPS
UPGRADE: DW SEASONED FRIES 3 • TRUFFLE FRIES 3 • GLUTEN FREE BUN 1

SHORT RIB TACOS 16
PINEAPPLE SALSA / AVOCADO CREMA / CILANTRO

COWBOY BURGER 16
PORK BELLY CROUTONS / CHEDDAR CHEESE /
ONION FRITES / CHIPOTLE BBQ / PICKLED PEPPERS

DOGWOODS MUSHROOM BURGER 16
CAJUN / GRILLED ONION / CHEESE BLEND / LETTUCE /
TOMATO / ONION / SAUTÉED MUSHROOMS

BANG BANG BURGER 16
AJI AMARILLO SAUCE / PICKLED PEPPERS /
CHEESE BLEND / LETTUCE / TOMATO / ONION

SMASH BURGER 15
TWO PATTIES SMASHED TO PERFECTION / ONION /
CHEDDAR CHEESE / LETTUCE / TOMATO / PICKLE / DW SAUCE

CLASSIC BURGER 15
CHEDDAR CHEESE / LETTUCE / TOMATO /
ONION / PICKLE

BLACK AND BLUE BURGER 16
BEEF PATTY BLACKENED TO PERFECTION / ONIONS / TOMATO
LETTUCE / BACON / CREAMY BLUE CHEESE

BIG FISH 16

BEER BATTERED COD / CHEDDAR CHEESE /
COLLSLAW / TARIAR SAUCE

NASHVILLE CHICKEN SANDWICH 16
NASHVILLE HOT SAUCE / PICKLE CHIPS / SLAW

SHRIMP PO BOY 16
CRISPY FRIED SHRIMP / CREOLE REMOULADE /
LETTUCE / TOMATO / CAJUN SPICE

CALI WRAP 15
GRILLED CHICKEN / LETTUCE / BASIL /
CHERRY TOMATO / AVOCADO / RED ONION /
CILANTRO / RANCH

VEGGIE WRAP 14
ORGANIC MIXED GREENS / CARROT /
BELL PEPPERS / MUSHROOMS / ONION /
CHARRED CORN SALSA / BALSAMIC DRESSING

ULTIMATE CHICKEN SANDWICH 16
GRILLED CHICKEN / BACON / CRISPY ONIONS /
LETTUCE / TOMATO / ONION / CAJUN CREAM SAUCE

DW CAPRESE WRAP 16
PORK BELLY / MIXED GREENS / BALSAMIC GLAZE /
CRAB TOMATOES / FRESH MOZZARELLA / BASIL / PESTO

HAND CUT / CHAR-GRILLED

ADD CAESAR OR HOUSE SIDE SALAD 5

12 OZ NY STRIP 36
30 DAY WET AGED / CHAR-GRILLED
SEASONED TO PERFECTION /
MASHED POTATOES / SERVED WITH
SIGNATURE ZIP SAUCE

14 OZ RIB EYE 39
30 DAY WET AGED / CHAR-GRILLED
SEASONED TO PERFECTION /
MASHED POTATOES / SERVED WITH
SIGNATURE ZIP SAUCE

CAJUN CHICKEN 26
2 CHICKEN BREASTS GRILLED TO
PERFECTION / GARLIC RICE /
PICO DE GALLO / FRESH AVOCADOS
MICRO CILANTRO /
SERVED WITH AJI VERDE SAUCE

CARNE ASADA 30
12 OZ SKIRT STEAK COOKED TO
PERFECTION / PINTO BEANS /
GARLIC HERB RICE / GRILLED TOMATOES
GUACAMOLE / PICO DE GALLO / FRESHLY
SEARED JALAPENO / AJI VERDE SAUCE

SHARABLE SIDES

MAC & CHEESE W/ BACON 7 / BRUSSELS SPROUTS 6 / DW SEASONED FRIES 5 / MASHED POTATOES 5 /
PINTO BEANS 5 / COLESLAW 5 / GARLIC HERB RICE 5 / DOGWOODS TORTILLA CHIPS 5 /
BROCCOLINI 5 / CORN MEDLEY 5 / PARMESAN TRUFFLE FRIES 7

LARGE PLATES

ADD CAESAR OR HOUSE SIDE SALAD 5

BOURBON CHICKEN 26
TWO CHICKEN BREASTS SEARED TO PERFECTION /
MASHED POTATOES SMOTHERED WITH
CREAMY BOURBON SAUCE

SALMON BOWL 25
CAJUN SALMON / GARLIC HERB RICE /
PINTO BEANS / AVOCADO / CORN SALSA /
PINEAPPLE SALSA / CILANTRO

FAJITAS 24
FLOUR TORTILLAS / LETTUCE / PEPPERS / ONIONS /
MUSHROOMS / CHEESE / PORK BELLY / GARLIC HERB RICE /
PICO DE GALLO / GUACAMOLE /
CHOICE OF PROTEIN: CHICKEN / SKIRT STEAK / SHRIMP /
GRILLED PINEAPPLE AND CORN

BRAISED SHORT RIB 28
RED WINE BRAISED / PAN JUIC /
CREAMY YUKON GOLD MASH / FRIED ONIONS

GRILLED SALMON 24
SALMON FILLET / CAJUN REMOULADE /
GARLIC HERB RICE / BRUSSELS SPROUTS

FISH & CHIPS 19
CRISPY BEER BATTERED COD / DW SEASONED FRIES /
TARIAR SAUCE / COLESLAW

CHICKEN PARMESAN 25
CHICKEN BREAST BREADED AND COOKED TO PERFECTION
TOPPED WITH MARINARA AND MELTED MOZZARELLA CHEESE / SERVED WITH
LINGUINE / TOPPED WITH IRISH MARINARA SAUCE / GARLIC BREAD

ZIP SAUCE PASTA 25
CAVATAPPE PASTA / SIGNATURE CREAMY ZIP SAUCE / PORTOBELLO MUSHROOM
PARMESAN CHEESE / GARLIC BREAD / GREEN ONION
CHOICE OF PROTEIN: CHICKEN / SHRIMP / SKIRT STEAK

RASTA PASTA 23
FETTUCCINE / SHRIMP / PEPPERS / ONIONS /
CAJUN CREAM SAUCE / PARMESAN / GARLIC BREAD

CRAB & SHRIMP BOIL PASTA 24
LINGUINE / CRAB MEAT / SHRIMP / CHARRED CORN /
GREEN ONION / ANDOUILLE SAUSAGE /
CREOLE SPICED BROTH / GARLIC BREAD

TOMATO BASIL PASTA 17
LINGUINE / OLIVE OIL / CHERRY TOMATO / CHILI FLAKES /
BASIL / PARMESAN / CHILI FLAKES / GARLIC BREAD
CHOICE OF PROTEIN: CHICKEN / SHRIMP 6

ALFREDO 23
FETTUCCINE / HOUSE MADE ALFREDO / GARLIC BREADCRUMBS /
GREEN ONION / PARMESAN / GARLIC BREAD
CHOICE OF PROTEIN: CHICKEN / SHRIMP / SKIRT STEAK

SWEET SELECTIONS

Excellent Starter or Desserts!

STEP ONE: Choose From
Waffles 1pc. / Pancakes 3pc. / French Toast 2pc. / 12

STEP TWO: Choose Your Style

SUPERMAN FRUITY PEBBLES / BLUEBERRY WHIPPED CREAM / SUGAR GLAZED
CHOCOLATE CHIP WHIPPED CREAM / HERSHEY'S CHOCOLATE
BLUEBERRY BLUEBERRY WHIPPED CREAM / BLUEBERRIES SYRUP
BANANA FOSTERS WHIPPED CREAM / CARAMEL / CINNAMON
REESE'S PIECES SERVED WITH NUTELLA AND PEANUT BUTTER
STRAWBERRY AND BANANA SERVED WITH NUTELLA AND WHIPPED CREAM

Plain Order
of Waffles,
Pancakes or
French Toast
9

Single Pancake or
French Toast
Any Style 7

STUFFED FRENCH TOAST 14

CINNAMON BATTERED / GRIDDLED BRIOCHE /
VANILLA CREAM CHEESE /
ROTATING SEASONAL FRUIT / COMPOTE

CHURRO WAFFLE 14

CINNAMON AND SUGAR / WHIPPED CREAM /
BANANA FOSTERS SAUCE

RED VELVET WAFFLE OR PANCAKE 14

SUGAR GLAZE / BLUEBERRY / STRAWBERRY /
VANILLA CREAM CHEESE / POWDER SUGAR

STRAWBERRY CHEESECAKE PANCAKES 16

VANILLA CREAM CHEESE / STRAWBERRIES / STRAWBERRY
SYRUP / TOPPED WITH A CHEESECAKE

CHOCOLATE OREO PANCAKES 14

VANILLA CREAM CHEESE / CHOCOLATE OREO PIECES
CHOCOLATE SYRUP / SUGAR GLAZE

DW CANNOLI PANCAKES 14

CANNOLI CREAM / PISTACHIOS /
POWDERED SUGAR CRISPY WONTON

ORIGINALS

① AVOCADO BOARD 14

SLICED RADISH / PICKLED ONION /
GUACAMOLE / MIXED GREENS /
GRAPE TOMATOES / CITRUS CREAM
CHEESE / CUCUMBER SLICES /
MULTIGRAIN BREAD

ADD SMOKED SALMON 4
GREAT AS AN APPETIZER!

LOVE YOU LOX 13

CITRUS CREAM CHEESE / FRESH
DILL / SMOKED SALMON /
PICKLED ONIONS / FRIED CAPER /
RUSTIC EVERYTHING BAGEL

② CHICKEN & WAFFLE 15

WAFFLE TOPPED WITH
PLAIN BUTTERMILK CRISPY
CHICKEN OR NASHVILLE STYLE
WHIPPED BUTTER / WARM
SEASONAL FRUIT COMPOTE /
POWDERED SUGAR

BREAKFAST BURRITO 16

CHIMICHANGA STYLE / SCRAMBLED
EGGS / SOUR CREAM / ONIONS /
TOMATOES JALAPEÑOS / BOOM
BOOM SAUCE / SALSA ROJA / PICO

CHOOSE FROM:

CHORIZO / CHICKEN / BARBACOA

③ OG CHILIQUIALES 16

TORTILLA CHIPS
TOSSED IN SALSA ROJA /
TOPPED WITH CILANTRO / RED
ONION / QUESO FRESCO /
SOUR CREAM / SLICED AVOCADO /
TWO FRIED EGGS

CHOOSE FROM:

CHORIZO / CHICKEN / BARBACOA

BREAKFAST TACOS (3) 14

SCRAMBLED EGGS / CHORIZO /
PICO / COTIJA CHEESE /
AVOCADO CREMA /
ROASTED SALSA

④ SKIRT & EGGS 21

6 OZ MARINATED SKIRT STEAK /
2 EGGS ANY STYLE /
GRILLED ONIONS / GRILLED
TOMATOES / AJÍ VERDE SAUCE
DW FRIES

BIG DW BREAKFAST 14

3 EGGS / 2 BACON / 2 SAUSAGE
PATTIES / POTATOES / TOAST

MINI DW BREAKFAST 10

2 EGGS / 1 SAUSAGE PATTY /
1 BACON / POTATOES / TOAST

⑤ HUEVOS

RANCHEROS 16

RANCHERO SAUCE / QUESO FRESCO
AVOCADO / SEASONED POTATOES /
2 CRISPY TORTILLAS / CILANTRO
CHOICE OF PROTEIN
CHICKEN / BARBACOA / CHORIZO

BLT & E 13

GRIDDLED EVERYTHING BAGEL
LETTUCE / TOMATO / MAYO / BACON
/ FRIED EGG / DW POTATO CHIPS
ADD SMOKED SALMON 4

OMELETTES

SERVED WITH CRISPY HOME FRIES

⑥ SHORT RIB OMELETTE 16

SHORT RIB / BELL PEPPERS / ONION / MUSHROOM /
HOLLANDAISE / CHEESE CURDS / GREEN ONION

⑦ CHORIZO OMELETTE 15

CHORIZO / ONION / PEPPERS / PICO DE GALLO /
CHEESE BLEND / AVOCADO CREMA / CILANTRO

⑧ THE BIG EASY 16

SHRIMP / CRAB / ONIONS /
CHEESE BLEND / BELL PEPPERS / CREOLE SPICE /
REMOULADE CREAM SAUCE / GREEN ONION

⑨ VEG OMELETTE 14

MUSHROOM / ONION / PEPPERS / CHEDDAR CHEESE /
CORN SALSA / TOMATO / SLICED AVOCADO

CITRUS CREAM OMELETTE 14

CITRUS CREAM CHEESE / CARAMELIZED ONIONS /
HOME FRIES / ADD SMOKED SALMON 3

BENEDICTS

YOUR CHOICE OF MIXED GREENS OR HOME FRIES

COUNTRY BENEDICT 14

FLUFFY BISCUITS / HOUSE COUNTRY GRAVY / SLICED TOMATOES / SAUSAGE /
SCALLIONS / GREEN ONIONS / POACHED EGGS / TOSSED MIXED GREENS

CRAB BENEDICT 16

POACHED EGGS / HOLLANDAISE / CRAB CAKES / FLUFFY BISCUIT /
SLICED TOMATOES / GREEN ONIONS / TOSSED MIXED GREENS

⑩ ORIGINAL BENEDICT 13

POACHED EGGS / FLUFFY BISCUIT / BACON / HOLLANDAISE /
SLICED TOMATOES / GREEN ONIONS / TOSSED MIXED GREENS

BARBACOA BENEDICT 14

POACHED EGGS / BEEF BARBACOA / FLUFFY BISCUIT / SLICED TOMATOES
CRISPY ONIONS / HOLLANDAISE / TOSSED MIXED GREENS

SKILLET

SERVED WITH TWO EGGS ANY STYLE

⑪ PORK BELLY 16

CRISPY HOME FRIES /
BELL PEPPERS & ONIONS /
MUSHROOMS / CRISPY PORK BELLY /
BOOM BOOM SAUCE /
TOPPED WITH CRISPY ONIONS

⑫ EYE OPENER 15

CRISPY HOME FRIES / CHORIZO /
BOOM BOOM SAUCE /
PICO DE GALLO / SCALLION /
TORTILLA STRIPS

⑬ STEAK SIZZLER 18

CRISPY HOME FRIES /
MARINATED SKIRT STEAK /
ONION & BELL PEPPERS /
MUSHROOMS / CHIMICHURRI /
COTIJA CHEESE / PICKLED PEPPERS

COUNTRY SKILLET 15

CRISPY HOME FRIES /
SAUSAGE / ONION / PEPPERS /
COUNTRY GRAVY /
CHEDDAR CHEESE / SCALLIONS

THANKS FOR VIEWING

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SCAN
ME

