

DOG
Catering

PASSED SMALL PLATES

LETS FACE IT, THE COCKTAIL PARTY IS THE CRÈME DE LA CRÈME OF ALL SOCIAL GATHERINGS, AND NO ONE DID IT BETTER THEN GATSBY HIMSELF. DG CATERING HAS PERFECTED THE ART OF THE COCKTAIL PARTY BY CREATING A SUPERB SELECTION OF HANDCRAFTED SMALL PLATES TO ENHANCE YOUR EVENT AND TANTALIZE YOUR PALETTE. SO PLEASE TAKE A WALK THROUGH OUR HEN HOUSE, TAKE A DIP IN THE SEA OR STOP BY OUR BAKERY FOR OUR INSPIRING SMALL PLATES GUIDE. SOMETHING HERE YOU DO NOT SEE, JUST PLEASE ASK. OUR CHEFS ARE MULTI-CULTURED AND WILL BE HAPPY TO WORK WITH YOU TO ENSURE YOUR SELECTION IS PERFECT.

**FIRST YOU TAKE A DRINK, THEN THE DRINK TAKES A DRINK,
AND THEN THE DRINK TAKE YOU .**

-F. SCOTT FITZGERALD

PASSED SMALL BITES

FROM THE HEN HOUSE

PEANUT CHICKEN SATAY

THAI SPICE/TOASTED PEANUTS

TARRAGON CHICKEN TARTLET

PHYLLO CUP/MICRO GREEN SALAD

SOUTHWEST CHICKEN TAQUITO

AVOCADO CREMA/ANCHO DUST

FIRECRACKER CHICKEN

FORBIDDEN BLACK RICE

SESAME CHICKEN

CHICKEN AVOCADO EGGROLL

CHIPOTLE REMOULADE

PAN FRIED CHICKEN DUMPLING

YUZU & GOCHUJANG

DUCK SPRING ROLL

CHERRY-JUNIPER GLAZE

MINI FRIED CHICKEN SLIDER

PICKLE/LETTUCE/BUTTERMILK RANCH

CHILI LIME CHICKEN KABOB

PECAN CHICKEN

HONEY -JALAPENO GLAZE

CHICKEN POT PIE

CHICKEN PARMESAN BITE

MARINARA/MOZZARELLA

PASSED SMALL BITES

FROM THE PIG PEN

PULLED PORK SLIDER

COLESLAW/QUE SAUCE

5 SPICE PORK BELLY

HICKORY SKEWER

MINI CUBANO

ROASTED PORK/HAM/SWISS/PICKLE/DIJON

PULLED PORK EMPANADA

TOMATILLO SALSA

SHREDDED PORK TACO

RED ONION & CILANTRO

KOREAN BBQ PORK SKEWER

KIMCHI/GINGER

PAN FRIED PORK DUMPLING

YUZU & GOCHUJANG

ROASTED PORK

CORN CAKE/CRANBERRY

PIG IN BLANKET

KETCHUP / GRAIN MUSTARD

100% ALL BEEF AVAILABLE

PORK LOMEIN BITE

WONTON CUP

MINI SAUSAGE & PEPPERS

PROVOLONE/GARLIC CLUB ROLL

BLT BITE

MINI GODFATHER HERO

CAPRI/GENOA/PROCIUT/SOPPERSATA

PORK BROCHETTE

APPLES & PISTACHIOS

PASSED SMALL PLATES

FROM THE SEA

SESAME TUNA CONE

AVOCADO CREMA/FRIED WONTON

FAROE ISLAND SALMON CONE

RADISH SALAD

TWISTED SHRIMP COCKTAIL

FIERY COCKTAIL SAUCE/O.OO° KETEL ONE

CHILI-KEY LIME GLASS SHRIMP

ANCHO POWDER

SAFFRON DAY BOAT SCALLOP

CRISP RISOTTO CAKE/MEYER LEMON MAYO

MARYLAND LUMP CRAB CAKE

CHIPOTLE REMOULADE/AVOCADO

LOBSTER MAC N' CHEESE BITE

RED PEPPER AIOLI

FRIED SHRIMP DUMPLING

ASIAN SLAW/YUZU

COCONUT SHRIMP

GRILLED PINEAPPLE SALSA

MINI LOBSTER ROLL

WARM BUTTER/CELERY

BLUE POINT PO' BOY

BRIOCHE BUN/SLAW/BASIL AIOLI

SMOKED SALMON

PUMPERNICKEL/CHIVE CREAM CHEESE

FISH TACO

COLESLAW/SIRACHA MAYO

GRILLED OCTOPUS

MEYER LEMON/OREGANO

GRILLED SHRIMP SCAMPI SKEWER

GARLIC/WHITE WINE/SAMBUCA

OYSTERS "ROCK"

PANKO/PERNOD/CREAM SPINACH

CLASSIC NEW ENGLAND BAKED CLAM

MICRO GREENS

PASSED SMALL PLATES

FROM THE PASTURE

TENDERLOIN CROSTINI

HORSERADISH CRÈME FRAICHE/MICRO GREENS

BRAISED SHORT RIB TACO

RED ONION/CILANTRO

CLASSIC TACO

GROUND BEEF/LETTUCE/TOMATO/MIXED CHEESE
TACO SAUCE

ANGUS BEEF SLIDER

VERMONT CHEDDAR/APPLEWOOD BACON

SESAME BEEF SATAY

SNOW PEA/SHITAKE MUSHROOM

PHILLY CHEESE STEAK

CHEESE SAUCE/SAUTEED ONIONS

GRILLED FLANK

CHIMICHURRI /TOAST

BEEF EMPANADA

TOMATILLO SALSA/PASILLA POWDER

BEEF WELLINGTON

DUXELLE/PORT GLAZE

MINI SHEPHERDS PIE

MASHED POTATO CRUST

FILET OSCAR

POLENTA CAKE

VEAL SALTIMBOCCA

PROSCIUTTO/FONTINA

SHORT RIB GRILLED CHEESE

CHARRED TOMATO RELISH

LOLLIPOP LAMB CHOPS

ROSEMARY DUST /DEMI GLACE

SIRLOIN-STILTON KABOB

BEEF BARBACOA TAQUITO

ONION/LIME/CILANTRO

LAMB GYRO

TZATZIKI SAUCE

BEEF MEATBALL SKEWER

POLENTA/PECORINO CREAM

PASSED SMALL PLATES

FROM THE GARDEN

TOMATO BRUSCHETTA

GARDEN BASIL/CROSTINI

VEGETABLE FRIED DUMPLING

ASIAN SLAW/PLUM SAUCE

ASIAN SPRING ROLL

SWEET CHILI GLAZE

CHARRED SHISHITO PEPPER SKEWER

LIME SALT/AVOCADO

RATATOUILLE TARTELETTE

MICRO GREEN SALAD

ROASTED BUFFALO CAULIFLOWER

BLUE CHEESE

SOUTHWEST VEGETABLE SPRING ROLL

CHIPOTLE REMOULADE

FALAFEL GYRO

TZATZIKI SAUCE

CORN FRITTER

RED PEPPER AIOLI

ONE BITE SALAD

BALSAMIC VINAIGRETTE

MAC & CHEESE BITE

TOMATO SOUP

GRUYERE GRILLED CHEESE

WHEAT BERRY CONE

MICRO GREENS

WHIPPED POTATO

AMERICAN CAVIAR

SCALLION CAKE

CHIVE CRÈME FRAICHE

BLACK BEAN BURGER

BRIOCHE BUN/BURGER SAUCE

POTATO LATKE

MEYER LEMON SOUR CREAM

SALTED BRUSSEL SPROUT SKEWER

FRESH LEMON

PASSED SMALL PLATES

FROM THE BAKERY

PECAN TART

BOURBON WHIPPED CREAM

APPLE STRUDEL BITE

CINNAMON SUGAR

VANILLA CREAM PUFF

CHOCOLATE GANCHE

STRAWBERRY SHORTCAKE

MACERATED BERRIES

KEY LIME PIE

BRULEED LIMES

NY CHEESECAKE

CARROT CAKE SQUARE

FRIED CARROT

CLASSIC CANNOLI

MINI CHOCOLATE CHIPS

TIRAMISU

ESPRESSO BEAN

RED VELVET CUPCAKE

CREAM CHEESE FROSTING

CRÈME BRULÉÉ

BURNT SUGAR

FLOURLESS CHOCOLATE TORTE

COOKIE

APPLE FRITTER

CINNAMON SUGAR

BLUEBERRY BUCKLE

VANILLA WHIPPED CREAM

BROWNIE BITE

ALMOND COFFEE CAKE

TOASTED ALMONDS

CHOCOLATE MOUSSE

DARK CACAO CAKE

CARAMELIZED BANANA TART

PASSED SMALL PLATES

SIPPERS

ROOT BEER FLOAT

ROOT BEER LIQUEUR/VANILLA ICE CREAM

VANILLA MILKSHAKE

VANILLA VODKA

HOT APPLE CIDER

JAMESON/CINNAMON STICK

HOT COCOA

WHIPPED CREAM/CHOCOLATE LIQUEUR

CREAM SICKLE

VANILLA ICE CREAM /GRAND MAINER

PINA COLODA

PINEAPPLE/DARK RUM "FLOATER"

MARGARITA

LIME SALT

CLASSIC MARTINI

BLUE CHEESE OLIVE

MANHATTAN

BOURBON/DRUNKEN CHERRY

PASSED SMALL PLATES

SAMPLE PRICING**

PRICING IS BASED ON SELECTION AND NUMBER OF CHOICES.

DUE TO CURRENT MARKET CONDITIONS PRICES ARE SUBJECT TO CHANGE AND BE MODIFIED BY DG CATERING AT ANY TIME

SELECTION OF 6

\$27-32

SELECTION OF 9

\$33-38

SELECTION OF 12

\$39-45

SELECTION OF 13+

\$46+

DG CATERING SUGGESTED GUIDELINES

1-3 HOUR COCKTAIL RECEPTION 9/15 SELECTIONS

1 HOUR PASSED WITH DISPLAYS 6/9 SELECTIONS

1.5 HOUR PASSED WITH DINNER SERVICE 6/12 SELECTIONS

3-4 HOUR GRANDÉ COCKTAIL RECEPTION 13/18 SELECTIONS