

Dogwood Terrace Dinner Party Packet

4975 Main Street, Acworth, GA 30101 770.627.4069

Contact: Kelly Doheny/Missy Kelley, Managers and Special Events Coordinators

dogwoodterrace@gmail.com

info@dogwoodterrace.net

A winner of Taste of Acworth's and Taste of Kennesaw

Over 25 years of Culinary Experience
Chef Steve Moughalian
Formerly the Executive Chef
for The Sheraton Towers and Stonebridge in Texas
uses only the best and freshest ingredients
for all his culinary creations

Main courses served with our house salad and Dogwood Terrace's Unique homemade dressing

6oz or 10 oz Center Cut Filet

21.95/6oz 26.95/10oz

Hand cut filet smothered in applewood bacon garlic. Served with choice of potato

All natural Beef Short Ribs

21.95

Lightly sweetened, slightly peppery, Slow Cooked melts in your mouth. Served with cheddar mashed potatoes, tobacco onions & veggie of the day

Half Rack Baby Back Ribs

16.99

Mouth watering fall off the bone Ribs, served with Cole Slaw & Hand Cut French-fries

Semi Boneless ¼ Duck

21.95

Fall off the bone meat cooked crispy to perfection served over mashed potatoes & topped with a sweet & sour apricot sauce

Pecan Chicken Breast

16.95

Georgia pecans Encrusted, served with mashed sweet potatoes, Veggie of the day & drizzled with whole grain honey mustard sauce

Fresh Salmon 18.95
Served on top of a corn and potato cake, with fresh wilted spinach & drizzled with a whole grain mustard sauce

Three Jumbo Shrimp 20.95
Stuffed with crab meat, wrapped in prosciutto, baked in the oven and Topped with a lemon caper butter sauce

Kids

Pasta w/Red Sauce 5.95 Chicken Fingers and Fries 5.95 or Grilled Cheese & Fries 4.50

Best Party Appetizers

Mini Lump Crab Cakes [4 pieces] \$ 9.00 [8 pieces] \$ 16.95
Served with a lemon caper butter sauce

Coconut Shrimp [4 pieces] \$8.75 [8 pieces] \$ 16.95
4 shrimp deep fried, served w/ Asian slaw and mango chutney

Seafood Quesadillas [4 pieces] \$8.75 [8 pieces] \$ 16.95
Served with homemade salsa, Guacamole and sour cream

Warm Spinach & Artichoke Dip [serves 6] \$ 8.00
Zipped up a bit with sriracha sauce & served with House-made Pita chips

Homemade Potato Chips [serves 6] \$ 9.00
With blue cheese sauce, balsamic syrup and chives

Desserts

\$ 6.00 per Guest

White Chocolate Crème Brulee

Profiterole Large cream puff shell stuffed with Haagen Dazs vanilla ice cream & topped with a warm Dutch chocolate sauce

Walnut Brownie A warm house made walnut brownie served with vanilla ice cream drenched in a warm chocolate sauce and topped with whipped cream.

New York Style Cheese Cake topped with fresh fruit & Melba sauce Carrot Cake Warm homemade carrot cake, cream cheese frosting & pecans

Beverage Services

Iced Tea, Soda, Coffee, Hot Chocolate, OJ, Milk \$ 2.00 per guest

Servers

[2 included with room fee] \$ 125.00 each additional

Bar Services

House Wines Sycamore Lane \$ 6.00 per glass
White Zinfandel, Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Beer \$ 6.00 per bottle

Blue Moon, Budweiser, Bud Light, Newcastle, Heineken, Miller Light
Lazy Magnolia Southern Pecan, Amstell Light, Yuengling, Dos Equis, Sweetwater 420

Mixed Drinks starting from \$ 6.50

Bloody Mary \$ 7.00 Mimosa's \$ 6.00 Champagne Split \$ 6.00

Cake cutting | Serving [for Guest Host Provide cake] \$ 2.00 per Guest

Facility Charges [if applicable] \$ 250.00 to \$ 750.00

Overtime \$ 300.00 per hour/portion thereof

Additional Details: Attendee Variance: In the event actual guest count falls below confirmed number of attendees, Dogwood Terrace must charge full per person price for confirmed number of guests as food and beverage is purchased based on planned number of attendees.

Tax and Gratuity: A [20%] Gratuity [*or adjusted % if applicable*] and [6%] Tax will be added to your Dogwood Terrace total bill.