



**Lost Dog Café Catering**  
222 Water Street  
Binghamton, NY 13901  
phone(607)771-5678 fax (607)772-9581  
lostdogcc@aol.com

### **Sample Contract**

Date: \_\_\_\_\_

Name \_\_\_\_\_

Address: \_\_\_\_\_

Person Responsible for Payment: \_\_\_\_\_

Date of Event: \_\_\_\_\_

Time of Event \_\_\_\_\_

Place \_\_\_\_\_

Number of Guests \_\_\_\_\_

Food Selection \_\_\_\_\_

Price Per Person \_\_\_\_\_

Bar Selection \_\_\_\_\_

Price Per Person \_\_\_\_\_

**Rentals:** Lost Dog Café Catering will attend to the Rental Details. This figure will appear on your final bill.

**Terms and Conditions:** Lost Dog Café Catering requires a deposit of 1/2 the anticipated bill and a signed contract to officially reserve the date requested.

A final head count is due two weeks prior to the event. Once a final head count is given, client is charged based on final count unless the number of guests exceeds the final count, in which case the client is charged for the number of guests attending. The remaining balance due is expected at the end of the event. Lost Dog Café Catering does not accept checks as form of final payment. American Express, Visa or Mastercard will be accepted. Priced are subject to change. If you cancel your event 2 months prior to event date you will receive 1/3 of your deposit, 1 month prior to event you will receive 1/2 of your deposit. A cancellation with less than 3 weeks prior Notification for event has no deposit return.

Signature: \_\_\_\_\_ Date \_\_\_\_\_

Lost Dog Café Signature \_\_\_\_\_ Date \_\_\_\_\_

## **So You're Planning an Event...**

### **Here are a few helpful hints to consider:**

Planning an event seems like a daunting task but we're hoping to make it easier for you.

How do you envision your event? From a formal dinner to a casual brunch or appetizers we have compiled a variety of options and menus that will fit any budget.

Not all locations are equipped with tables, chairs, flatware and linens. It may be necessary to rent these items from a rental company. We can help you with your order. Depending on what you need, rentals can be estimated anywhere from \$5 to \$10 per person to fully set up a room & bar.

If you're planning an outdoor celebration, tents of varying size and price are available from rental companies. Portable restrooms are also rentable.

We have a friendly, experienced staff that will accommodate the needs of you and your guests. Plated dinners and Food Stations require one server for every 20 people. Cocktail parties require one server for every 25 people. Depending on the size of your party, you may require two bartenders.

You may ask us to recommend a DJ, Photographer, Limousine and Florist. We will be happy to make recommendations for these needs as well if that is your request.

#### **Congratulations from Lost Dog Café!**

Please do not hesitate to call us with any questions you may have in planning your event. We will give you the time and assistance to help make this day unforgettable.

Lost Dog Café Catering offers a variety of catering packages.  
Your guests will be tantalized by the array of culinary delights!

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Sample Contract

70 person minimum for off-premise catering

**Lost Dog Café Catering**  
**AFTERNOON TEA – 3 hour duration**

**Appetizers**

**Smoked Salmon Tea Sandwiches** with cream cheese, chives & lemon zest on whole wheat bread  
**Virginia Ham & Gruyère Tea Sandwiches** with crème fraîche, grainy mustard on white bread  
**Herbed Cherry Chicken Salad Tea Sandwiches** with tarragon sour cream on whole wheat bread  
**Cucumber Watercress Tea Sandwiches** with alfalfa sprouts and butter on white bread  
**Curried Egg Salad Tea Sandwiches** with fresh dill on whole wheat bread  
**Fresh Fruit Skewers of Melon, Cantaloupe, Watermelon and Strawberries** with banana poppy seed dip  
**Spanikopita Triangles**  
**California Torta** served with hearty wheat crackers, garnished with grapes and strawberries

**Dessert**

**Mini Lemon Tartlets** w/fresh raspberry tops  
**Mini Éclairs, Cream Puffs, Napoleons, Cannoli**  
**Whiskey Brownies**  
**Chocolate Dipped Strawberries (in season)**

**Beverages**

**Fresh Lemonade** with lemon wedges  
**White Wine Sangria** with grapes, peaches and berries  
**Assorted Black, Green and Herbal Teas**  
**French Roast Coffee**

**\$28 per person plus tax, services & gratuity**

**Lost Dog Café Catering**  
**WEDDING BUFFET BRUNCH**

**Appetizers**

Fresh Fruit and Berry Display with Banana Poppy seed Dip  
Freshly baked banana & pumpkin bread, breakfast pastries, and mini-bagels with condiments  
Gravlax w/Gingered Dill Mustard sauce with pumpernickel bread

**Salads**

Field Green Salad with choice of dressing  
Santa Fe Shrimp Salad with black beans, roasted corn, cilantro in a spicy jalapeno lime vinaigrette

**Entrees**

Tomato and Zucchini Frittata with Romano cheese  
Southern Style French Toast w/banana & toasted walnuts  
Maple Glazed Carved Tavern Ham  
Sun-dried Penne and Grilled Chicken sautéed with zucchini, roasted red peppers and fresh garlic

**Accompaniments**

Rosemary Red Potatoes  
Apple wood Smoked Bacon  
Vanilla Yogurt with Granola and Dried Fruit

**Beverages**

Chilled Orange and Cranberry Juices  
French Roast Coffee and Decaf Coffee  
Assorted Black, Green and Herbal Teas

\$25.00 per person plus tax & services

**Lost Dog Café Catering**  
**PLATED DINNERS**

**Choose one salad or soup:**

**Salads**

**Garden Salad or Field Green Salad** with choice of dressing

**Soup**

**Chicken with Arborio** rice with spinach

**Minestrone** with fresh basil and orzo

**White Bean and Escarole** with Parmesan and rosemary

**Entrees**

**Choose Two:**

**Filet Mignon** – 7 oz. filet topped with herb butter \$31.

**NY Strip Steak** – 12 oz. strip topped with Merlot mushroom demi-glace \$27.

**Slow Roasted Rib-Eye Steak** – 10 oz. ribeye topped with golden onion rings \$24.

**Pollo Rustica** - boneless breasts of chicken in olive oil, whole roasted garlic cloves, rosemary and sage, served with glazed toast \$22.

**Lemon Chicken** - boneless breast of chicken sautéed with fresh lemon and thyme and served with lemon wedges \$22.

**Greek Chicken** – boneless breast of chicken sautéed with garlic and oregano in a white wine & lemon sauce, topped with spinach & feta \$23.

**Sesame Gingered Salmon** finished with toasted sesame seeds \$24.

**Walnut Encrusted Sea Bass** with a creamy fresh citrus sauce \$29.

**Rigatoni ala Vodka** – tomatoes and cream flamed with olive oil and fresh garlic and finished with a Parmesan Romano blend \$21.

**Sun-dried Penne** – sun-dried tomatoes, zucchini, roasted red peppers sautéed with fresh garlic tossed with penne pasta & cheeses \$21.

All entrees served with choice of rosemary red potatoes, garlic mashed potatoes, rice pilaf or herbed couscous with pine nuts and fresh vegetable

Served with assorted flatbreads, rosemary focaccia and semolina bread and butter

Fresh roast coffee and decaf and assorted black, green and herbal teas

Plus tax, services & gratuity

Prices subject to change

**Lost Dog Café Catering/Food Stations**  
**ASIAN**

**Appetizers (choose two)**

**Summer Rolls** with hoisen dipping sauce

**Chicken Satay** with spicy peanut dipping sauce

**Beef Yakitori** with snow peas skewers

**Spicy Salmon Cakes** served with sweet Thai chili sauce

**Salads (choose two)**

**Cold Thai Peanut Sesame Soba Noodles**

**Thai Caesar Salad**

**Fresh Tropical Fruit Salad** with fresh mint

**Vietnamese Cabbage Salad** with chili lime-mint vinaigrette

**Entrees (choose two)**

**Coconut Yellow Curry Beef** with Potatoes and Sweet Onion

**Ginger Chicken and Vegetable Stir Fry**

**Sesame Gingered Salmon**

**Fresh Mussels** steamed with lemon grass

**Shrimp and Vegetables** in sweet and sour sauce

**Accompaniments**

**Sweet Thai Cucumber Salad**

**Singapore Rice Noodles**

**Steamed Jasmine Rice**

**One food station \$29 per person/Two food stations \$38 per person /Three food stations \$45 per person/Four food stations \$54 per person**

**Prices do not include tax, service or gratuity.**

**Lost Dog Café Catering/Food Stations**

**CAJUN CREOLE**

**Appetizers (choose two)**

Shrimp Beignets with Remoulade Sauce  
Chili Chicken Beignets with Remoulade Sauce  
Mussels with Saffron Wine Sauce  
Mini Crab cakes with herbed mayonnaise  
Creole Crab Slather served on glazed garlic toast  
Sweet Corn Cakes with grilled tomatoes

**Salads (choose one)**

**Ensalada Criolla** – Avocado, tomatoes, red onion, w/vinagreta cubana (lime, garlic olive oil, salt & pepper)  
**Sweet & Green** – mixed greens tossed with Bosc pears & toasted almonds & served with a honey cider vinaigrette

**Entrees (choose two)**

**Seafood Jambalaya** – shrimp, scallops & clams stewed with tomatoes, spices & the trinity over rice  
**Pecan-Crusted Catfish** – fried & served with chipolte remoulade  
**Crawfish Etoufee** – Crawfish sautéed with onions, peppers, celery & tomatoes flamed in sherry, finished with cream over rice  
**New Orleans Shrimp** – tender shrimp sautéed with garlic, tomatoes, Cajun spices, lime, cilantro & Bass Ale served with rice  
**Voodoo Blackened Chicken** – chicken pan blackened in Cajun spices served with black bean corn salsa  
**Chicken & Andouille Jambalaya** – chicken & spicy andouille sausage stewed with tomatoes, spices & the trinity over rice  
**Cowboy Steak** - flank steak rubbed with Cajun spices, broiled, sliced thin & served with warm tortillas & skillet corn sauce

**Accompaniments (choose two)**

**Sweet Potato Crunch** – mashed sweet potatoes w/nutmeg & cinnamon topped with brown sugared pecans  
**Fresh Collard Greens** – sautéed until tender with olive oil & fresh garlic  
**Born On the Bayou Red Beans & Rice** – slow simmered with spices  
**Garlic Mashed Potatoes**

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**Lost Dog Café Catering/Food Stations**  
**Eastern Mediterranean**

**Appetizers (choose two)**

**Hummus** served with cucumber and warm pita wedges

**Spanikopita Triangles**

**Dolmathes** – succulent grape leaves stuffed with seasoned ground beef & rice, topped with avgolemono sauce

**Potato & Onion Latkes** – golden homemade latkes served with sour cream or applesauce

**Falafel** – small fried patties of garbanzo beans, onions, garlic & spices served with chopped fresh tomatoes

**Salads (choose two)**

**Tabbouleh** – fresh parsley, bulgar wheat, onion tomato, mint in fresh lemon & olive oil

**Israeli Salad** – cucumbers, tomatoes, green pepper & onion marinated in lemon & olive oil

**Greek Salad** – leaf lettuce, spinach, black olives, tomatoes, red onion & feta cheese in red wine vinaigrette

**Entrees (choose two)**

**Greek Chicken** – boneless chicken sautéed with wine, lemon & garlic topped with spinach & feta over Basmati rice

**Mediterranean Chicken** – succulent bone-in chicken slow roasted with fresh garlic, prunes, olives & capers

**Sweet & Sour Beef Brisket** – beef brisket slow roasted w/chili sauce, brown sugar & onions

**Beef Shish Kebabs** – beef filet with peppers, onions & mushroom marinated in olive oil, lemon, garlic & oregano

**Tahini Baked Haddock** – baked in tahini, olive oil lemon and sauteed onions

**Spanikopita** – Flaky spinach pie in phyllo

**Accompaniments (choose two)**

**Sauteed garlic green beans**

**Creamy Noodle Kugel** with golden raisins or **Potato Kugel**

**Roasted Potatoes** w/fresh lemon & olive oil

**Rice** with fresh herbs

One Food Station \$29 per person/Two Food Stations \$38 per person/Three Food Stations \$45 per person/Four Food Stations \$54 per person

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# Lost Dog Café Catering/Food Stations LATIN

## Appetizers (choose two)

- Black Bean Dip** with warm corn tortillas
- Blackened Chicken Mini Wraps** stuffed with roasted corn and spice rice
- Empanadas** – Choose spicy chicken, beef or cheese empanadas
- Spicy Roasted Garlic Dip** served with veggie crudite and crackers
- Tostones** – green plantains deep fried and served with mojo
- Quesadillas** – choose chicken, cheese or beef quesadillas, served with chipolte sour crème & pico de gallo

## Salad (choose one)

- Tropical Fruit Salad** with pineapple, cantaloupe, watermelon & banana in fresh mint and toasted coconut
- Garden Salad** –\_mixed greens with garbanzo beans, tomato, red onion & cucumbers with cilantro lime vinaigrette

## Entrees (choose two)

- Cuban Pork Roast** with garlic, ginger, cloves, cinnamon, honey, brown sugar and dark rum
- Mojito Pork or Chicken** marinated in olive oil, garlic, cilantro & parsley & grilled
- Fidel's Chicken** with black beans, peppers, onions, hot chilies over penne in a cheddar jack sauce
- Chicken Fricassee** - bone-in chicken with peppers, tomatoes, potatoes & green olives
- Fajitas** – choose beef, pork or chicken fajitas served peppers & onions, warm tortillas, sour cream & pico de gallo

## Accompaniments (choose two)

- Black Beans and Rice** slow simmered with smoked chilies, spices & cilantro
- Spanish Rice** – sofrito, saffron & tomato infused rise
- Mashed Sweet Potatoes** with honey and brown sugar
- Sautéed garlic green beans**

One Food Station \$29per person /Two Food Stations \$38per person/Three Food Station \$45per person /Four Food Stations \$54per person  
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**Lost Dog Café Catering/Food Stations**  
**LOST DOG CLASSICS**

**Appetizers (choose two)**

**Sun-dried Tomato Dip** with glazed garlic toast

**Chicken Satay** with spicy peanut dipping sauce

**Bruschetta** with grilled portabellas, roasted red peppers, olives & tomatoes served with glazed garlic toast

**California Torta** garnished with grapes and berries served with hearty wheat crackers

**Salads**

**Garden Salad** with mixed greens, garbanzo beans, tomatoes, red onion with choice of dressings

**Entrees (choose two)**

**Greek Chicken** sautéed with garlic & oregano in white wine & fresh lemon, topped with spinach & feta served over brown Basmati rice

**Sun-dried Chicken Penne** – grilled chicken tossed with roasted red peppers, zucchini, sun-dried tomatoes & penne pasta

**Rigatoni ala Vodka** – tomatoes, & garlic flamed with vodka, finished with fresh basil, Parmesan & Romano cheeses

**Teriyaki London Broil** – marinated in fresh ginger, garlic & soy, slow roasted & sliced thin

**Shrimp Amore** – shrimp sautéed with artichoke hearts, roasted red peppers, mushroom, spinach & penne in a cream sauce

**Shrimp Basilico** – shrimp, tomatoes & fresh basil sautéed in a white wine, lemon garlic sauce served over fettuccini

**Sesame Gingered Salmon** – 4 oz salmon filets marinated in soy sauce, fresh ginger & garlic, broiled & finished w/toasted sesame seeds

**Accompaniments (choose three)**

**Garlic Smashed Potatoes**

**Herbed Roasted Red Potatoes**

**Sautéed Garlic Green Beans**

**Sautéed Veggie Medley** of red peppers, baby carrots, snow peas and broccoli

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**Lost Dog Café Catering/Food Stations**  
**NORTHERN & SOUTHERN ITALIAN!**

**Antipasti (choose one)**

**Spicy Roasted Garlic Dip** – roasted fresh garlic, feta cheese, pastille chilies, sun-dried tomatoes & spices, blended & topped with toasted pine nuts served with crackers & fresh veggies

**Bocconcini di Parma** – savory herb crepes filled with Ricotta blended with herbs & scallions, rolled & cut into bite sized morsels  
**Ricotta Tri-Colored Tortellini Skewers** served with roasted red pepper pesto dipping sauce

**California Torta** – layers of basil pesto, sun-dried tomatoes & olive relish alternated with herbed cream & feta cheeses, served with wheat crackers & garnished with grapes & berries

**Insalate (choose one)**

**Roma** – mixed greens served with artichoke hearts, roasted red peppers, black olives & tomatoes in red wine vinaigrette

**Insalata Caprese** – fresh mozzarella, roma tomato & basil

**Gorgonzola, Grapes & Greens** – mixed greens tossed with grapes, Anjou pear, toasted hazelnut & Gorgonzola in a shallot vinaigrette

**Paste (choose one)**

**Rigatoni ala Vodka** – tomatoes & garlic flamed with vodka, cream & fresh basil tossed with rigatoni finished with grated cheese

**Fettuccini Carbonara** – fettuccini tossed with proscuitto, eggs, white wine & grated cheeses

**Penne with Asparagus Lemon Sauce** – penne tossed with fresh asparagus, fresh lemon, grated cheese & cracked pepper

**I Secondi (Entrees) (choose one)**

**Pollo Rustica** – boneless breast of chicken sautéed in olive oil, whole roasted garlic cloves, rosemary & sage & served with glazed toast

**Pot Roast Braised in Red Wine** – tender, flavorful beef slow cooked with onions, fresh herbs, pancetta & dry red wine, sliced thin

**Roasted Pork Loin** – rubbed with garlic, rosemary, sage, thyme & parsley & cooked in white wine

**Contorni (Side Dishes) (choose two)**

**Roasted Vegetable Platter** – carrots, Brussels sprouts, fennel, butternut squash, new potatoes & sweet potatoes tossed in olive oil, kosher salt & cracked pepper

**Cauliflower Au Gratin** – with garlic, olive oil, bread crumbs & Pecorino Romano

**Garlic Mashed Potatoes**

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# Lost Dog Café Catering/Food Stations

## PICNIC

### Appetizers (choose one)

**Fresh Fruit Skewers** with banana poppy seed dip

**Sun-dried Tomato Dip** with glazed garlic toast

**Bruschetta** with chopped portabellas, roasted red peppers, olives, tomatoes & fresh garlic with glazed garlic toast

### Salads (choose four)

**Fresh Fruit Salad** – fresh seasonal fruit topped with fresh lemon

**Garden Salad** with cucumbers, red onion, garbanzo beans & grape tomatoes w/choice of dressing

**Caesar Salad** – romaine lettuce, black olives & homemade croutons tossed in our Caesar dressing

**Penne Salad** – cold penne salad w/broccoli, red onion, black olives, feta cheese, sun-dried tomatoes tossed in balsamic vinaigrette

**Roma Salad** – mixed greens tossed with artichoke hearts, roasted red peppers, black olives & tomatoes with red wine vinaigrette

**Sunny Sweet Potato Salad** – a mix of sweet and white potatoes, curried mayo, mango chutney, scallions & parsley

**Red Potato & Italian Bean** – red potatoes, fresh green beans, red onion, fresh dill & scallions in a tangy lemon Dijon mayo

**Orzo w/Grilled Chicken, Broccoli & Walnuts** – served cold with fresh parsley & fresh lemon vinaigrette

**Curried Lentils & Rice Salad** – lentils & basmati rice tossed with sautéed garlic, ginger & curry

### Entrees (choose two)

**A Binghamton Tradition** – Grilled Chicken or Pork Spiedies!

**Barbequed Chicken** – boneless breasts of chicken slathered with our spicy BBQ sauce

**Mojito Pork or Chicken** – marinated in fresh lime juice, garlic, parsley & cilantro & grilled

**Lemon Thyme Picnic Chicken** – bone-in chicken marinated in fresh lemon, honey & thyme, grilled served room temp

**Grilled Tofu Kabobs** – cubed tofu with mushrooms, red onion & peppers marinated in lemon juice, garlic & spices & grilled

**BBQ FAVORITE** – Grilled Burgers, Veg Burgers, Hot Dogs

**Grilled Cowboy Steaks** – flank steaks rubbed with Cajun spices, broiled, sliced thin & served with warm tortillas & skillet corn sauce

### Accompaniments

**Caramelized Onion Dip** w/golden kettle chips, carrots & celery

**Assorted Condiments** – lettuce, tomato, red onion, ketchup, mustard, relish, Kosher Dill Pickle Spears, Fresh Rolls & bread

One Food Station \$29 per person/Two Food Stations \$38 per person/Three Food Stations \$45 per person/Four Food Stations \$54 per person

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# Lost Dog Café Catering/Food Stations

## TAPAS

Served with:

Tabla de mixta – assortment of Serrano ham, chorizo, Manchengo cheese & country bread OR

Tabla de Quesos – assortment of Spanish cheeses, apples, pears & country bread

AND:

### Appetizers (choose 8):

Ensaladilla – Potato Salad with peppers, peas & parley

Champinones rellenos -Stuffed Mushrooms

Aceitunas alinadas - Marinated Olives

Huevos duros picantes - Spicy Hard-boiled eggs

Tortilla Espanola - Spanish Omelette

Croquetas de patata y jamon - Potato & Ham Croquette

Croquetas de verduras - Vegetable Croquette

Albondigas - Spicy Meatballs w/garlic aioli

Calamares Fritos- Tender squid lightly dusted in flour & fried, served with lemon aioli

Gambas al Ajillo - Garlic Shrimp

Mejillones Madrilenos – Mussels in tomato sauce

Mejillones Marina – Mussels steamed & chilled in a vinaigrette sauce

Almejas a la marinera – Clams in white wine sauce

Pinchos Morunos – Moorish style pork kabobs

Quesco con membrillo – Cheese & Quince on country bread

Bonito en sashimi marinado – Marinated Tuna Cubes

Pollo al Jerez – grilled strips of chicken breasts served with a sherry mayonaisse

Fried Potato Wedges with Aioli

Braised Buttery Cabbage with Chorizo

Spicy Chicken Wings with garlic, chili & oregano

Charred Artichokes w/Lemon Oil Dip

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## Lost Dog Café Catering

### ADDITIONAL APPETIZERS – Served by the piece (minimum order 3 dozen)

Price Code: A ~ \$18.00 doz. B ~ \$21.00 doz. C ~ \$27.00 doz. D ~ \$33.00 doz. E ~ \$39.00 doz. F ~ \$45.00

#### Vegetarian

**Bruschetta** - Chopped grilled portobellos, roasted red peppers, olives, tomatoes, garlic & fresh basil served on glazed garlic toast (A)

**Sun-dried Tomato Dip** - sun-dried tomatoes, garlic, fresh basil, sour cream whipped up, served w/glazed garlic toast (A)

**Huevos Rellenos** – deviled eggs (A)

**Tortellini Skewers w/ Red Pepper Pesto Sauce** – ricotta stuffed tri-colored tortellini skewered, served w/yummy roasted red pepper pesto sauce (A)

**Asparagus Ensalada** - poached asparagus w/green aioli (B)\* based on availability

**Spanikopita** - spinach & feta cheese in a filo pastry shell (C)

**Spanish Olive Tapenade** – a robust spread served on glazed garlic toast topped w/ toasted almonds & dried cherries(B)

**Fresh Fruit Skewers** – skewered seasonal fruit ...served w/ a banana poppy seed dip (B)

**Summer Rolls** - Cucumbers, carrots, leaf lettuce & vermicelli wrapped in rice paper, served w/hoisin sauce for dipping (C)

**Grilled Vegetable Skewers** – skewered peppers, zucchini, eggplant, red onion, asparagus, tossed w/ olive oil, pepper & kosher salt & grilled (C)

**Bocconcini di Parma** – Fresh herbed-Ricotta filled crepes cut into bite sized morsels (A)

**Roasted Eggplant Spread** – Roasted eggplant, roasted red peppers & garlic blended & served on glazed garlic toast (A)

**Date & Nut Cream Cheese Tea Sandwich**– Cream cheese, dates, walnuts, grated carrot on crustless triangles of whole wheat (B)

**Cucumber, Sprout & Watercress Tea Sandwich** – Seedless cukes, alfalfa sprouts, watercress, butter on crustless triangles of white bread (B)

**Vegetable Empanadas** – dough wrapped spiced veggies, fried and served w/spicy chili sauce (C)

**Assorted Miniature Pizzas** – Baked in phyllo shells (B)

**Cheese Quesadillas** – served w/sour cream & salsa (A)

**French Tomato Tart** – swiss cheese, Dijon mustard, tomato & fresh herbs in a phyllo crust (B)

**Stuffed Mushrooms** - w/a spinach artichoke dip filling (C)

**Tostones w/Mojo** – Fried Plantains served w/garlic, olive oil & fresh lime mojo (B)\* based on availability

#### Chicken & Turkey

**Curried Egg Salad Tea Sandwich** – Eggs, mayo, mild curry, fresh dill on crustless triangle of whole wheat (B)

**Herbed Cherry Chicken Salad Tea Sandwich** – chicken, dried cherries, tarragon, mayo, sour cream on crustless triangles of whole wheat (C)

**Smoked Turkey Tea Sandwich** – Smoked turkey w/scallion cream cheese & fresh basil on crustless triangles of raisin-nut bread (C)

**Grilled Lemon Chicken Strips** – boneless chicken marinated in fresh lemon juice, thyme & spices, grilled & served w/our homemade honey mustard sauce (A)

**Blackened Chicken Mini-Wraps** - bite sized wraps stuffed w/blackened chicken, roasted corn & spicy rice (A)

**Chicken Satay** - boneless chicken marinated in coconut milk, curry, honey & spices & chargrilled. Served w/a spicy Thai peanut sauce (B)

**Pollo al Jerez** – grilled strips of chicken breasts served w/asherry mayonnaise (B)

**Chicken Empanadas** – dough wrapped spiced veggies or chicken, fried and served w/spicy chili sauce (C)

**Chicken Quesadillas** – served w/sour cream & salsa (B)

**Curried Chicken Salad** – grilled chicken w/curry, apples, raisins & walnuts on served on Belgium endive (B)

**Pecan Chicken on Skewers** – marinated pecan encrusted boneless chicken, grilled served w/honey mustard sauce (B)

## Lost Dog Café Catering

Additional Appetizers ~ Served By the Piece (minimum order 3 dozen)

Price Code: A~ \$18.00doz B~ \$21.00doz C~ \$27.00doz D~ \$33.00doz E~ \$39.00doz F~ \$45.00doz

### ***Beef***

**Beef Satay** – strips of flank steak marinated in peanut oil, garlic & spices, chargrilled and served w/ a spicy Thai peanut sauce. (C)

**Beef Quesadillas** – served w/sour cream & salsa (B)

**Marinated Beef Negamaki** – rolled w/scallions & toasted sesame seeds, served in a sweet & spicy hoisen dipping sauce (B)

**Marinated Grilled Hangar Steak** – w/melted gruyere cheese on garlic crostinis (C)

**Swedish Style Meatballs** – served in a flavorful cream sauce (B)

**Italian Style Meatballs** – served in our homemade red sauce (B)

**Albondigas** – tender meatballs served in a tangy sauce (B)

### ***Ham, Pork, Lamb***

**Virginia Ham & Gruyere Tea Sandwich** – Virginia ham & gruyère, crème fraîche, grainy mustard, butter on crustless triangles of white bread (C)

**Stuffed Cherry Tomatoes** - w/ham & roasted garlic aioli (A)

**Crispy Cocktail Ribs w/ Plum Mustard Sauce** – baby back pork ribs baked crispy, served w/warm plum mustard sauce (C)

**Prosciutto di Parma** – wrapped around asparagus (C)

**Garlic Rosemary Lamb Chops** – brushed w/olive oil & fresh rosemary & grilled (C)

### ***Shrimp, Crab, Salmon, Trout, Lobster, Squid, Mussels, Whitefish***

**Coconut Shrimp** – Shrimp rolled in coconut, fried & served w/sweet honey Dijon sauce (D)

**Poached Jumbo Shrimp** – served w/a traditional cocktail sauce or citrus (E)

**Gambas a Ajillo** – tender bay shrimp served sizzling in garlic & virgin olive oil (D)

**ShrimpQuesadillas** – served w/sour cream & salsa (C)

**Fire Grilled Shrimp** – served w/a Cajun remoulade (D)

**Warm Crab & Roasted Pepper Dip Tartlets** – fresh crabmeat w/roasted peppers, mayo, cream cheese & spices served in phyllo shells (D)

**Creole Crab Slather** – lump crab meat w/thyme, cayenne, cardamom, garlic & shallots served on glazed toast (D)

**Mini-Crabcakes w/herbed mayo** – lump crabmeat w/fresh herbs, breaded & sauteed, served w/herbed garlic mayo (E)

**Roasted Corn & Chorizo Crab Cakes** – served w/a sweet corn aioli (C)

**Mini Salmon & Lime Cakes** – served w/a ginger-lime sauce (D)

**Smoked Salmon Tea Sandwich** – Crustless triangle of smoked salmon, cream cheese, chives, lemon zest on whole wheat (C)

**Herb Crepe Batons w/Smoked Trout** - crepes stuffed w/cream cheese & smoked trout, rolled like cigars & sliced into bite sized portions (D)

**Lobster Salad on Endive** – lobster w/mayo, capers, dill, celery & pepper on fresh, crispy endive (F)

**Calamares Fritos** – tender squid lightly dusted in seasoned flour & fried crispy, served w/lemon aioli (C)

**Mejillones Marina** – fresh mussels steamed & chilled in a vegetable vinaigrette (C)

**Smoked Whitefish** – served on a cucumber round (C)

## Lost Dogg Café Catering

### Additional Appetizers ~ Platters, Dips & Snacks:

Price Code: A: Platters for 18-20	\$65.00	B: Platters for 18-20	\$80.00	C: Platters for 18-20	\$85.00	D: Platters for 18-20	\$95.00
Platters for 50	\$150.00	Platters for 50	\$155.00	Platters for 50	\$160.00	Platters for 60	\$170.00
Platters for 100	\$225.00	Platters for 100	\$230.00	Platters for 100	\$235.00	Platters for 100	\$245.00
Other sizes available upon request							

#### Vegetarian

**Sun-dried Tomato Dip** – sun-dried tomatoes, garlic, fresh basil, sour cream whipped up, served w/ glazed garlic toast (A)

**Bruschetta** – Chopped grilled portobellos, roasted red peppers, olives, tomatoes, garlic & fresh basil served on glazed garlic toast (A)

**Black Bean Garlic Dip** – black beans w/fresh cilantro, garlic, onions, cumin & lime w/corn tortillas (A)

**Hummus** – Mashed garbonzo beans whizzed together w/tahini, garlic & lemon. Served w/pita wedges (A)

**Fresh Fruit Platter** – seasonal fruit artfully arranged (B)

**Guacamole & Salsa** – Two flavorful dips...Haas avacodos w/lemon, garlic, red onion, Tabasco and zesty fresh salsa served w/blue & yellow corn chips (A)

**Caramelized Onion Dip** – Tasty caremelized onions w/cream & sour cream & Spices, served w/golden kettle chips, veggies & crackers (A)

**Crudite** – Hearty & colorful! Carrots, peppers, cucumbers, radishes, cherry tomatoes, endive, radicchio, fennel & scallions w/a zesty vinaigrette (A)

**Grilled Vegetable Platter** – Peppers, zucchini, eggplant, red onion & asparagus tossed w/ olive oil, pepper, kosher salt & grilled(B)

**Roasted Vegetable Platter** – Carrots, brussel sprouts, fennel, butternut squash, new potatoes & sweet potatoes tossed w/ olive oil, pepper & kosher salt, & baked (B)

**Cheese & Crackers** – (Choose three) Pesto Havarti, Gruyere, Havarti, Fontina & Buteermilk Bleu served w/ assorted crackers & grapes or green apple (A)

**Spicy Roasted Garlic Dip** – Roasted fresh garlic, feta cheese, pastille chillies, sun-dried tomatoes & spices, blended & topped w/ toasted pine nuts & crackers (A)

**Thai Sesame Noodles** – Soba noodles, fresh broccoli & carrots tossed in a spicy Thai peanut sauce (B)

**Baked Brie** - served w/sliced Granny Smith apples & glazed garlic toast (C)

**Baked Brie** – topped w/warm raspberry puree & toasted hazelnuts & served w/wheat crackers (C)

**Baked Camembert** - drizzled w/ honey & pecans – served w/wheat crackers (C)

**Fresh Mozzarella & Tomato** – layers of mozzarella cheese & tomatoes drizzled w/olive oil & balsamic vinegar, topped w/fresh basil (B)

**California Torta** – layers of basil pesto, sun-dried tomatoes & olive relish alternated w/ herbed cream cheese & feta. Served w/ stone wheat crackers (B)

**Tabla de Quesos** – assortment of Spanish cheeses, apples, pears & crusty bread (C)

#### Beef

**“Reuben” Pate** – if you like Reuben sandwiches...corned beef, sauerkraut, mayo, Swiss & cream cheeses, Dijon & spices, served w/ Rye crackers (C)

#### Ham

**Tabla de Mixta** – assortment of Serrano ham, chorizo, Manchengo cheese, crusty bread & figs (D)

**Country Herb Pate’** - a hearty pate’ made w/chicken liver, pork, sausage & spices, served w/sliced cucumbers, cornichons, mustard, pumpernickel toast & baguette slices (C)

**Trout, Smoked Salmon, Nova Scotia Lox, Smoked Whitefish**

**Smoked Trout – served** w/ our own horseradish sour cream sauce. Served w/crackers & fresh lemon (C)

**Gravlax w/ Gingered Dill Mustard Sauce** – fresh salmon cured in gin, fresh dill, lemon, sugar, kosher salt & cracked black peppercorns. Served w/pumpernickel toastpoints (C)

**Nova Scotia Salmon – Smoked Nova Scotia Salmon** served w/mini-bagels, cream cheese, red onion & tomatoes (C)

**Smoked Whitefish Salad**– Served w/mini-bagels (B)

Lost Dog Cafe Catering  
Wedding Cakes

Our Baker delivers a modern, elegant design. Finished with a decadent butter cream that tastes as good as it looks.

Your cake can be decorated with vivid floral butter cream, fresh flowers, or even fresh fruit.

Wedding Cakes

Lemon w/ Fresh Strawberries & butter cream frosting

“Cupcake” Cake ~ Artfully decorated vanilla or chocolate cupcakes with yummy butter cream frosting arranged on a descending pedestal

(Other cake flavors available upon request)

\$ 5.00per person

Groom’s Cakes

Chocolate Cake w/ Chocolate butter cream frosting

Red Velvet Cake w/ Cream Cheese frosting

\$ 5.00 per person

**Lost Dog Café / Coffeehouse**  
**DESSERTS ~ Priced per person**

**Creamy Cakes & Cheesecakes**

**Tiramisu** – espresso drenched lady fingers layered w/mascarpone cheese, topped w/whipped cream \$5.00

**Nicaraguan Tres Leches Cake** – a moist sponge cake bathed in three milks, then finished w/whipped cream, toasted coconut & almonds \$6.00

**NY Style Cheesecake** – plain or w/fresh fruit topping & assorted varieties \$6.00

**Flavored Cheesecake** – mocha, almond, pumpkin, chocolate, white chocolate \$6.00

**Flan** – Creamy Caramelized egg & milk custard \$6.00

**Fruit Tarts & Pies & Fruit Desserts**

**Scarlett Letter Tart** – buttery pastry shell filled w/lemon custard and topped w/fresh seasonal berries, served w/whipped cream \$5.50

**Chocolate Berry Tart** – buttery pastry shell filled w/chocolate ganache and topped w/fresh berries, served w/whipped cream \$5.50

**Tart Lemon Tart** – tart lemon custard in a buttery pastry shell \$5.00

**Apple Tart** – cookie crust w/apple filling & custard, topped w/fresh apples \$5.00

**Pies – (seasonal)** freshly baked apple, pecan, pumpkin, chocolate cream, coconut cream, blueberry, peach, raspberry, strawberry rhubarb, cherry \$4.50

**Lemon Pound Cake** – served w/ fresh berries (in season) \$4.50

**Berry Shortcakes** – served w/fresh strawberries & cream \$5.00

**Ice Cream & Sorbet**

**Ice Cream Sunday bar** – chocolate/vanilla w/an assortment of toppings \$5.00

**Homemade Sorbets** – mango, raspberry & lemon sorbet w/ citrus curl & fresh raspberries \$6.00

**Fountains**

**Chocolate Fountain** – a molten chocolate fountain surrounded by strawberries, pineapple, bananas, angel food cake and pretzels for dipping. Show stopping! (100 person minimum/\$400.00)

**Cookies & Finger Desserts ~ priced per piece**

**Goodies – the best!** – an assortment of chocolate chip, oatmeal raisin & double chocolate chip cookies \$ 2.50

**Chocolate Dipped Strawberries** - (in season) – strawberries dipped in dark chocolate or white chocolate \$2.50

**“Tuxedo” Dipped Strawberries** – very cute...strawberries dipped in white & dark chocolate to resemble a tuxedo \$3.50

**Small Delights** – an assortment of mini-eclairs, cream puffs, napoleons & whiskey brownies \$2.50

Lost Dog Café Catering  
~ Bar Packages ~

Bar by Consumption (charged per drink)

Open Bar – 1<sup>st</sup> hour \$15.00 + tax, each additional hour \$6.00 + tax

Cash Bar

Please inquire about our Wine Selections

**Lost Dog Café Catering**  
**Off - Premise Location Suggestions**

**Phelps Mansion**

**191 Court Street, Binghamton, NY 607-722-4873**

Phelps Mansion is a Binghamton treasure. A historic Victorian mansion with a parlor sitting room perfect for photos plus an elegant ballroom.  
Occupancy 165 people

**Decker Mansion**

**30 Front Street, Binghamton, NY 607-772-0060**

Across from Roberson Museum, this historic mansion is stylish and well preserved - wonderful for smaller weddings or cocktail parties.  
Occupancy 100 people seated  
200 with minimal seating

**State Office Building**

**Penthouse Floor, State Street, Binghamton, NY 607-721-8700**

The panoramic view of Binghamton from this space is simply breathtaking. Host your event in this spacious room.  
Occupancy 150 people

**Endicott Visitors Center**

**300 Lincoln Avenue, Endicott, NY 607-757-5355**

This mansion features a landscaped outdoor courtyard. One large carpeted community meeting hall invites you to relax inside.  
Occupancy 100 Seated

**Private Residence**

Let us cater your wedding at the private residence of your choice