



LOST DOG CAFÉ/COFFEEHOUSE

222 Water Street, Binghamton, NY 13901

Marie McKenna or Nicole Howard/Catering Manager (607)771-5678

Dinner -Catering Room Menu -

We have a variety of catering packages available for our private rooms. Dinner is served after 5pm. For questions regarding pricing & availability, please call!

APPETIZERS

Dips & Spreads...

Cuban Black Bean Dip - black beans w/ fresh cilantro, garlic, onions, cumin & lime w/corn tortillas

Bruschetta - chopped grilled portobellas, roasted red peppers, olives, tomatoes, garlic & fresh basil served w/glazed garlic toast

Hummus - mashed garbanzo beans whizzed together w/tahini garlic & lemon. Served w/pita wedges

Guacamole & Salsa- two flavorful dips...Haas avocados w/ lemon, garlic, red onion, Tabasco and zesty fresh salsa served w/ blue & yellow corn chips

Caramelized Onion Dip - tasty caramelized onions w/ cream & sour cream & spices, served w/ golden kettle chips/veggies & crackers

Roasted Eggplant Spread - roasted eggplant, roasted red peppers & garlic blended & served w/ glazed garlic toast

Spicy Roasted Garlic Dip - roasted fresh garlic, feta cheese, pasilla chilies, sun-dried tomatoes & spices, blended & topped w/ toasted pine nuts & crackers

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

Summer Rolls - cucumbers, carrots, leaf lettuce & vermicelli wrapped in rice paper, served w/hoisen sauce for dipping

Roasted Red Pepper Pesto - roasted red peppers, garlic, pine nuts, fresh basil & parm cheese blended and served w/ glazed garlic toast

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

Other Appetizers...

Crudités' - hearty & colorful! Carrots, peppers, cucumber, radishes, cherry tomatoes, endive, radicchio, fennel & scallions w/a zesty vinaigrette

Roasted Vegetable Platter - carrots, brussel sprouts, fennel, butternut squash, new potatoes, sweet potatoes, tossed w/ olive oil, pepper & kosher salt & baked

Bocconcini di Parma - ricotta filled crepes cut into bite sized morsels

Cheese & Crackers - choose three cheeses...served w/assorted crackers and grapes

Pan Blackened String beans - pan blackened string beans served w/Creole remoulade sauce & lemon wedges

Thai Sesame Noodles - soba noodles, fresh broccoli & carrots tossed in a spicy Thai peanut sauce

Baked Brie - served w/sliced Granny Smith apples & glazed garlic toast

Baked Camembert - drizzled w/ honey & pecans - served w/ wheat crackers

Fresh Mozzarella & Tomato - layers of mozzarella cheese & tomatoes drizzled w/olive oil & balsamic vinegar, topped w/ fresh basil

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

Chicken Satay - boneless chicken marinated in coconut milk, curry, honey & spices & char grilled. Served w/a spicy Thai peanut sauce

Beef Satay - strips of flank steak marinated in peanut oil, garlic & spices, char grilled and served w/a spicy Thai peanut sauce.

"Reuben" Pate - if you like Reuben sandwiches...corned beef, sauerkraut, mayo, Swiss & cream cheeses, Dijon & spices, served w/ Rye crackers

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

Spanikopita - spinach & feta cheese in a filo pastry shell

SALAD

available w/ Italian, Balsamic Vinaigrette, Buttermilk Ranch, Honey Mustard, Carrot Sesame, Raspberry Vinaigrette

Garden Salad - tossed salad w/leaf lettuce, tomatoes, garbonzo beans, cucumber & red onion

Caesar Salad - romaine lettuce, black olives & croutons, tossed in our amazingly delicious Caesar dressing

Field Green Salad - mesclun greens w/homemade croutons, red onion, tomato & grated Asiago cheese

ENTREES

VEGETARIAN

Rigatoni ala Vodka - garlic & tomatoes flamed in vodka w/cream & fresh basil

Pasta & Greens- fresh broccoli, spinach & zucchini sautéed w/garlic & olive oil, served over penne pasta

Sun-dried Penne - sun-dried tomatoes, zucchini, roasted red peppers tossed with penne, garlic, fresh basil & grated cheese

Vegetable Peanut Stir-fry - fresh seasonal vegetables stir-fried w/peanuts, garlic & fresh ginger in an Asian sauce w/soba noodles

Vegetable Lasagna - fresh seasonal vegetables layered w/lasagna noodles and cheese

Coconut Curry Tofu & Vegetables - fresh vegetables & firm tofu sautéed w/Indian spices over Basmati rice

Spinach Ravioli - in a fresh marinara sauce or pesto cream sauce

Cajun Vegetable Jambalaya - seasonal vegetables stewed w/tomatoes, onions, peppers, celery & rice in Cajun spices

Coconut Curry Tofu and Veg - fresh vegetables & firm tofu in a Thai yellow curry-coconut milk sauce over Basmati rice

Quiche - Choose from broccoli cheddar, spinach mushroom, roasted red pepper & mozzarella, bacon Swiss

Frittata - Tomato zucchini frittata w/ a blend of Parmesan & Romano cheese & lightly sautéed garlic

POULTRY

Greek Chicken - boneless breast of chicken sautéed with garlic & oregano in a white wine lemon sauce *

Honey Dijon Chicken- boneless breast of chicken marinated in Dijon, honey & thyme & baked*

Malaysian Chicken - boneless breast of chicken marinated in coconut milk, curry, honey & garlic, grilled, served over sweet Basmati rice

Chicken/Vegetable Peanut Stir-Fry - chicken w/ seasonal vegetables stir-fried w/peanuts, garlic & fresh ginger in an Asian sauce w/soba noodles

Sun-dried Penne & Grilled Chicken - grilled chicken, tossed w/roasted red peppers, zucchini, sun-dried tomatoes & penne pasta

Thai Sesame Chicken - boneless chicken sautéed w/broccoli & soba noodles in a sesame-peanut sauce

Thai Grilled Chicken - boneless chicken marinated in Thai spices & grilled, served over sweet rice w/a side of chili sauce for dipping

Tuscan Penne - grilled chicken & eggplant sautéed w/spinach, white beans, garlic, onions, tomatoes, penne pasta & feta cheese

Penne con Pollo - grilled chicken breast w/ garlic, sun-dried tomatoes, spinach & penne in an Asiago cream sauce

Balsamic Chicken - boneless breasts marinated in balsamic vinaigrette, grilled w/ a roasted tomato-burgundy sauce*

BEEF & PORK

Teriyaki Marinated London Broil - char grilled & sliced thin, served w/ spicy red & green peppers*

Thai Beef Stir-Fry - stir-fried w/ seasonal veggies, served over Basmati rice

Tenderloin Tips - tender filet tips served w/ woodland mushrooms, baby carrots & leeks w/ a rosemary demi-glace*

Beef & Sausage Lasagna - overstuffed lasagna filled w/ sweet Italian sausage & beef served w/ fresh basil marinara

Roast Loin of Pork - herb crusted loin of pork slow roasted & served w/ savory sage pork gravy*

ENTREES (CON'T)

FISH & SEAFOOD

Shrimp Amore - shrimp sautéed w/ artichoke hearts, roasted red peppers, mushrooms, spinach & penne pasta tossed in a cream sauce

Shrimp Basilica - shrimp, tomatoes & fresh basil sautéed in a white wine, lemon garlic sauce, served over fettuccini

Cajun Seafood Jambalaya - shrimp, scallops, tomatoes, onions, peppers, celery & rice stewed in Cajun Spices served over Basmati rice

Shrimp/Vegetable Peanut Stir-Fry - fresh seasonal vegetables stir-fried w/peanuts, garlic & fresh ginger in an Asian sauce w/soba noodles w/ shrimp

Shrimp Risa - shrimp stir-fried w/fresh ginger, scallions, garlic, mushrooms & carrots in a Thai black bean/soy sauce w/ soba noodles

Cornmeal Crusted Catfish - w/corn & black bean salsa*

Mahi Mahi - w/sweet chili-lime sauce*

Grilled Tuna Steak - w/tropical fruit salsa*

Broiled Salmon - marinated in soy sauce & fresh ginger, topped with toasted sesame seeds*

*served w/ choice of smashed potatoes or Basmati rice & sautéed vegetable

Vegetable choices: sautéed broccoli, garlic green beans or honey glazed baby carrots

BEVERAGES

Non-Alcoholic Beverages:

Soda, Bottled Water, Juice, Mineral Water

Brewed Iced Tea & Herbal Iced Tea - brewed fresh...assorted varieties available.

Fresh Fruit Lemonade - raspberry lemonade, blueberry, cherry, watermelon, strawberry kiwi, fresh peach

Raspberry Berry Sparkling Punch - raspberries & mixed berries w/ ginger ale...fruity and delicious

Chai - China Black Tea w/ cardamom, cinnamon & spices, honey & milk; served warm or chilled

Warm Mulled Apple Cider - w/cinnamon, cloves & nutmeg

Our House Coffee - Café Salvador & Decaf French Roast

Flavored Coffee - a variety of flavored coffee available

Hot Tea - an extensive selection available of black teas and herbal teas

Alcoholic Beverages:

Bar by Consumption - Selection of Wine & Bottled Beer, Soda, Bottled Water & Juice

Cash Bar - Selection of Wine & Bottled Beer, Soda, Bottled Water & Juice