



Winter 2021 Catering Menu

Please call 845.915.3088
to pre-order.
48 hour notice appreciated
www.dottieaudreys.com
@dottieaudreys
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Breakfast/Brunch

Continental Breakfast Basics

An assortment of our freshly baked muffins, scones, croissants, danish and tea breads

Small \$28 serves up to 10

Large \$44 serves up to 20

GF Frittata

Oven-baked omelet made with GF ingredients; choice of

Sausage/Onion/Swiss, Spinach & Feta or Kale/Mushroom/Cheddar

\$40 Feeds up to 15

Breakfast Meats

Smoked streaky bacon,

homemade sausage patties

\$3pp, minimum 10 ppl

Dottie Audrey's Quiche

Rich custard, flaky crust

Spinach/Feta, Quiche Lorraine

\$20 Feeds up to 8

Cheesy Grits

Coarse stone-ground white grits, parmesan & cheddar cheeses

\$35 Feeds up to 20

Add sautéed mushrooms, +\$12

Chia Pudding

Vegan porridge made with soaked chia seeds, almond milk, agave syrup,

homemade strawberry sauce

and fresh fruit

\$18 per quart Feeds up to 8

Coffee Service \$25

96oz box of Partner's Brooklyn Blend coffee (or decaf), paper cups, bamboo stirrers, cream, sugar & sweet & low

Cold Beverage Service, Gallons

from \$18 to \$25 + deposit

Choose iced tea – either black, green, raspberry hibiscus or chamomile mint, fresh lemonade or ginger-limeade; fruit garnish, recyclable cups – ice, lids or straws are not provided.

Starters

Chopped Olive Salad

\$9 per pint

Brie en Croute

9" brie in puff pastry with

a side of homemade jam;

ready to bake \$50

Smoked Salmon Platter

Samaki smoked salmon with pickled

shallots, chopped egg, herbed

cream cheese, capers, baguette

\$96 Feeds up to 15

Add 1 pound of our homemade

Smoked Whitefish Salad, +\$28

Vegan Eggplant Dip

Per quart, cold or warm

\$24 (about 3 pounds)

Spinach Dip

Per quart, heat and serve

\$24 (about 3 pounds)

Maryland Crab Dip

Per quart, heat and serve

\$30 (about 3 pounds)

Jumbo Shrimp Cocktail

Chilled shrimp, homemade cocktail

sauce, 4 pieces per guest

\$10.95 per person minimum of 10

Mini Crab Cakes

Our crab cakes made into cocktail party size – trayed and ready to cook.

Served with malt vinegar aioli

\$2 each minimum of 20

Spicy Dry-rubbed Wings

Large wings cured in our dry rub, fried crispy and tossed in our spicy wing

sauce; served with homemade

blue cheese dressing

\$45 (about 50 wings)

Homemade Soup & Stews

Quarts, \$14.95

Sides

Bread Stuffing

Our bread, veg, chicken stock, herbs

\$9 per quart

Sausage Stuffing

Homemade sausage, apple, our

bread, veg, herbs

\$15 per quart

Beef Gravy

Pan drippings, nip of bourbon, stock

\$9 per quart

Cider-Glazed Carrots

w/maple, herbs, spices

\$25 per tray

Garlic-mashed Potatoes

russets, roasted garlic,

cream, butter, spices

\$10 per quart

Cranberry Chutney

Made with whole cranberries,

brown sugar, spices

\$10 per pint

Roasted Brussels Sprouts

Spices, balsamic vinaigrette

\$15 per quart

Steakhouse-style Creamed Spinach

w/cream, parmesan, spices

\$15 per quart

5-cheese Mac & Cheese

\$35 per pan

Baked Pasta & Cheese (Vegetarian)

Gemelli, homemade béchamel cheese

sauce, homemade red sauce,

mozzarella & parm cheese

\$35 per pan

Bacon Mac & Cheese

Gemelli, homemade béchamel cheese

sauce, bacon, parm/cheddar cheeses

\$45 per pan

Potato & Cheese Pierogies

(About 40), with sautéed onions,

butter & seasonings

\$45 per pan

Baked Pasta with meat sauce

Gemelli, homemade béchamel cheese

sauce, homemade Bolognese red

sauce with beef, mozzarella & parm

\$45 per pan



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Sandwich Platters

Tea Sandwiches

Choice of three varieties of Dottie Audrey's cold sandwiches on our freshly baked bread, cut into quarters \$10.95 per person *min 10 people*

Hoagie Box

Choice of cold footlong hoagies from Keystone Hoagies on our freshly baked semolina baguette, cut into quarters, side of homemade pickles \$11.95 per foot *Minimum of 8 feet*

Grinder Tray

Choice of warm footlong grinders from Keystone Hoagies on our freshly baked semolina baguette, cut into quarters, side of homemade pickles \$13.95 per foot *Minimum of 8 feet*

Salads

Add grilled chicken, \$3pp, grilled salmon, \$9pp

Simply Greens

With champagne vinaigrette
Small \$35 Large \$55

Signature

Mixed greens, grapes, diced pear, dried cranberries, walnuts and blue cheese with our house poppy seed vinaigrette
Small \$37 Large \$75

Cobb

Spring mix, hard-cooked egg, house-roasted turkey, diced tomato, fresh avocado, chopped bacon, crumbled bleu cheese with our housemade bleu cheese dressing
Small \$55 Large \$90

Ginger-Soy Chicken

Napa cabbage, kale and veg with red peppers, mandarin oranges, roasted almonds, poached chicken, scallions and sesame seeds with our housemade ginger-soy vinaigrette
Small \$55 Large \$90

Kale/Cabbage Caesar

Mix of shredded kale, Napa cabbage, shredded Brussels sprouts, carrot, parmesan, house-made croutons, anchovies, our Caesar dressing
Small \$40 Large \$85

Mains

Buttermilk Fried Chicken Strips

Made with GF rice flour. Buttermilk-brined boneless/skinless chicken & homemade ranch dressing
\$40 per pan

Cranberry-Apple Stuffed Pork Loin

With almonds, panko bread crumbs, veg, herbs & spices; tied & seasoned, ready to cook
\$45 per half loin

Sausage & Sage Stuffed Roast Beef

Breadcrumbs, veg, our sausage, apples, our prime rib seasoning, ready to cook
\$70 per roast

(5-6 pounds, precooked weight)

(4-5 pounds, precooked weight)

Black Bean Veggie Bowl

Vegan blend of farro, spinach, scallions, carrot, edamame, shredded Brussels, black beans, salsa verde
\$52 per pan

Gemelli with Chicken & Sausage

pasta with homemade sausage, pepperoncini, chicken, sautéed onions, spinach, tomatoes, parmesan
\$52 per pan

Korean Shrimp Stack

fried shrimp, on seasoned farro, sesame seeds, cilantro, pickles, hoisin, gochujang
\$60 per pan

Shrimp & Grits (GF)

Fried shrimp in a smother sauce with tomatoes, onions, leeks, sour cream and scallions on a bed of cheesy grits
\$65 per pan

Shrimp & Chorizo (GF)

Sauteed shrimp, spicy chorizo, scallions, spicy compound butter on seasoned red quinoa
\$68 per pan

Tenderloin of Beef

Whole choice tenderloin, cleaned, trimmed, tied, seasoned – ready to cook; \$135; wrapped in bacon, +\$15

Desserts

Homemade Tea Breads

Seasonal, check for availability
\$18 (10")

Pecan Sour Cream Coffee Cake

\$25

Cookie Box

\$24/dozen, \$46/2 dozen, \$70/3 dozen

Belgian Chocolate Mousse Cake

\$35 homemade whipped cream

NY Cheesecake

\$49 homemade strawberry sauce

Brownies, Blondies & Berries

\$50 Homemade Belgian chocolate brownies, walnut blondies and beautiful berries to share

Bakewell Tart

\$28 Pastry shell, cranberry mincemeat, frangipane & almonds

Dutch Apple Crumb Pie 9" \$22

We apply a standard 12% admin charge on all catering and special orders. Depending on the complexity of your order, early morning pickup, equipment requirements, etc., additional charges may apply.

Our trays are 10" X 12" deep trays, serving approximately 10 people. Quarts feed 3-4 people.

We charge a \$5 deposit on reusable gallon jars with lids, refunded upon return in good condition.

Notice of cancellation needs to be more than 24 -hours in advance, or deposit may be forfeited.

We have a lovely private room to accommodate parties (when we're allowed to) up to 60 people, with some a/v available. 3- 4- and 5- course meal packages are available which include the room fee. Fees for the room (when available) are \$60 per hour during our normal business hours, \$200 per hour after hours, 4-hour maximum, available in hour increments.

