

driftwood CATERING



Driftwood redefines catering by preparing local and seasonal foods fresh on-site so that your guests will enjoy the same high-quality food served in our restaurants.

A tempting variety of foods grace our private function options for an entirely customizable experience.

For those who appreciate the kind of hospitality that embraces even the simplest of details, Driftwood offers guests a wide variety of event scheduling for rehearsal dinners or weddings, corporate events, or other entertainment needs.



photo courtesy of Making The Moment

(440) 449-0700
6111 LANDERHAVEN DRIVE • MAYFIELD HEIGHTS, OHIO 44124

ENGAGE YOUR GUESTS WITH GREAT TASTE.

At **Driftwood Catering**, we are experts in creative event planning, and assist our guest hosts in every step of the process. Whether a large-scale event or a more intimate, casual gathering, we offer suggestions as to theme, menus, beverages, entertainment, and lodging.

We have the ability to cater any event whether at one of our dedicated private facilities or off-site. We are preferred caterers to some of Cleveland's most popular venues.

We pride ourselves on offering creative opportunities for private functions both large and small, casual or corporate.

EVERY GREAT EVENT GOES BEYOND JUST GREAT FOOD.

Our partnership with companies such as *Certified Angus Beef*, *Maple Star Farms, Ohio City Pasta*, and *Mitchell's Ice Cream* allow us to offer the freshest and finest local seasonal foods. We also partner with *Event Source*, *Rock the House* to develop inventive and exciting events in Greater Cleveland.



- Holiday Gatherings
- Weddings
- Bar Mitzvahs/Bat Mitzvahs
- Anniversaries/Family Reunions
- Corporate Meetings and Retreats
- Bachelorette Parties
- Wedding and Baby Showers
- Food Stations
- Formal Plated Meals
- Cocktails and Hors d' Oeuvres
- Lunch and Brunch Buffets
- Power Breakfasts
- Clambakes
- Private Wine Tastings
- Pig Roasts
- Summer Picnics

THE DRIFTWOOD TEAM

SCOTT DAVID KUHN

CEO + FOUNDER

What is he hungry for?

The restaurant biz. Scott mixed culinary skills with a brave soul, and a lifetime of restaurant and catering experiences to open 10 successful establishments in 16 years and consult with numerous others. He also craves ice cream, fishing, golf, and honestly, a Popeye's chicken salad to-go.

What keeps him full?

Any opportunity to bring great food to the people of Cleveland; road trips with his family; and working with charities that help children.

A few more bites

Scott loves spending time outdoors, the smell of freshly baked bread and the sound of a putt hitting the bottom of the cup.

CHRIS HODGSON

PRESIDENT

What's he hungry for?

Opportunities to put his Le Cordon Blue-degree-meets-Food-Network-experiences to work bringing amazing food and hospitality to as many people as possible. Chris also can't resist crispy garlic fries dipped in way too much mayo and ketchup, and warm, toasted, crunchy peanut butter and grape jelly sandwiches.

What keeps him full?

The rush of working in this industry; family hikes, food truck culture, his kids' lacrosse games; and his compassion for helping those in need.

One more bite

Best chef-ly advice? "Perfection is not attainable, but if we chase perfection, we can catch excellence."

TOBY HEINTZELMAN

OPERATIONS MANAGER

What's he hungry for?

Heading up as many energized, smartly-run, thriving hospitality environments as humanly possible. Toby's also hungry for his standing lentil soup, hummus, and falafel to-go order; and any book series with good-guy government assassins.

What keeps him full?

Leading and teaching in a way that doesn't feel like leading and teaching; 40 years of amusing, interesting, and fulfilling hospitality experiences in his pretty-close-to-a-dream job; and listening to baseball games.

Extra helping

His theme song? "In The Summertime" by Mungo Jerry "...we're always happy, life's for living, yeah, that's our philosophy, dee-dee dah" ...

CHRIS JOHNSON

CORPORATE CHEF

What's he hungry for?

Every single flavor he gets to create in his 51-years-and-counting career as an Executive Chef. Food-wise? It's anything his wife Anita makes; long bone ribeye smothered with seared golden chanterelles and cambozola; Maine lobster tails swimming in melted whole butter; and young sweet corn picked a minute ago.

What keeps him full?

Being in the kitchen; Bourbon hunting; and working with people that are truly passionate about what they do.

More please:

Chris refined his craft at OSU and the Madeleine Kamman Cooking Academy in France. Oh, and ask him to see the photo of the worst, seen-in-person comb-over of all time.

ERIK MARTINEZ

DIRECTOR OF QUALITY CONTROL

What's he hungry for?

The daily adventures of spending 28 years in the restaurant industry as a chef and in every restaurant job imaginable; Yakitori, any cut, with salt; and the scent of onions and garlic sautéing in the morning signaling the start of a Filipino breakfast.

What keeps him full?

His love of cooking; the opportunity to help guide employees in their careers; and dreaming of perfect days spent exploring foreign cities as a food and travel writer—then discovering a great disc golf course.

Extra Helping

The superpower Erik would most appreciate? The ability to stop time. His favorite food words? Spinalis and rutabaga.

MELISSA MARIK

VICE PRESIDENT

What's she hungry for?

Every opportunity to direct, manage and enjoy beautifully-executed events; platefuls of fresh crab legs, lobster; and anything dipped in ranch dressing.

What keeps her full?

25 years of hospitality sales, marketing, and management experience; spending family time with her 3 daughters; and stroller-ing through life with Jake the photogenic Poochon.

A few more bites

Melissa swears the best cooking smells on earth originated on pie-baking day in her grandma's kitchen. And to be honest, her favorite food word is reservations.



MENUS

The following are menu items that are Driftwood Catering client favorites.

We meet with each client individually to custom tailor menus to ensure that their special event meets their preferences, dietary needs, and budget.

DURATION OF MEALS

Our Buffets and Food stations are all priced for 90 minute service.

Should you require additional time for your food presentation, this can be arranged. Please discuss with your Meetings and Special Events Manager for a personalized proposal and any additional fees.



CONTINENTAL BREAKFAST

20 guest minimum. Priced per guest, all served with freshly-brewed regular and decaf coffee, hot tea, traditional condiments

CONTINENTAL

- orange, apple, cranberry + grapefruit juice
- bagel assortment + sweet cream butter, cream cheese, honey, strawberry preserve
- breakfast bread
- seasonal fruit
- fresh berries

DRIFTWOOD CONTINENTAL

- orange, apple, cranberry + grapefruit juice
- breakfast pastries
- bagel assortment + sweet cream butter, cream cheese, honey, strawberry preserve
- breakfast bread
- seasonal fruit
- fresh berries
- vanilla yogurt, low-fat yogurt, granola



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Prices subject to change.



BREAKFAST BUFFET

25 guest minimum. Priced per guest, all served with freshly-brewed regular and decaf coffee, hot tea, traditional condiments

AMERICAN BREAKFAST

- orange, apple, cranberry + grapefruit juice
- breakfast pastries
- bagel assortment: sweet cream butter, cream cheese, honey, strawberry preserve
- breakfast bread
- seasonal fruit
- fresh berries
- vanilla yogurt, low-fat yogurt, granola
- scrambled farm fresh egg + fresh herb
- breakfast potato: red pepper, caramelized onion

BREAKFAST MEATS *Select 2*

- applewood bacon
- maple sausage
- turkey sausage
- country ham
- turkey bacon

PLATED BREAKFAST

Priced per guest, all served with breakfast bread, seasonal fresh fruit, regular + decaf coffee, hot tea, traditional condiments

BRAISED BEEF HASH

poached egg, potato, great lakes cheddar fondue

EGGS BENEDICT

poached egg, ham, potato, hollandaise

- lox
- crab cake
- sliced tenderloin

BRIOCHE FRENCH TOAST

caramelized banana, geauga county maple syrup, whipped cream

FRITTATA

turkey sausage, tomato, great lakes cheddar, potato hash, scallion

DRIFTWOOD BREAKFAST

scrambled egg, potato hash, toast, choice of breakfast meat


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Prices subject to change.



BREAKFAST ENHANCEMENTS

- oatmeal + raisin, brown sugar, honey, milk
- breakfast croissant: scrambled egg, applewood bacon, great lakes cheddar
- benedict burrito: spinach, scrambled egg, hash, ham, hollandaise
- house made parfait
- naked smoothie
- bagel + lox: chopped egg, red onion, caper
- belgian waffle, geauga county maple syrup, macerated berry, sweet butter
- monkey bread
- sticky buns
- coffee cake

BELGIAN WAFFLE STATION

- brûléed banana
- macerated berry
- candied nut
- geauga county maple syrup

OMELET STATION

- farm fresh egg
- ham, bacon, sausage
- great lakes cheddar, swiss
- green onion
- spinach, pepper, mushroom

EGGS BENEDICT STATION

- poached egg
- sliced ham
- hollandaise
- lox
- crab cake
- sliced tenderloin



Prices subject to change.



BRUNCH

priced per guest

DELI DISPLAY

SMOKED SALMON DISPLAY

chopped egg, red onion, caper

TRUFFLED EGG SALAD

CHEESE BLINTZES

sour cream, macerated blueberry

DOMESTIC + INTERNATIONAL CHEESE

DELI TRAY

sourdough bread, tomato, onion, cucumber, cheese, lettuce, mustard, mayonnaise

MINIATURE PECAN ROLL

DANISH + ROLL ASSORTMENT

BAGEL ASSORTMENT

butter, cream cheese, strawberry preserve

BRUNCH BUFFET

CHICKEN + WAFFLE

dill-brined fried chicken, buttermilk waffle, hot sauce, geauga county maple syrup

BREAKFAST POTATO SKIN

egg, bacon, great lakes cheddar, green onion

POTATO HASH

caramelized onion, chive

EGG FRITTATA

maple + black pepper glazed bacon

FRESH FRUIT + BERRY

SHRIMP COCKTAIL

cocktail sauce, lemon aioli

MIXED GREENS SALAD

baby lettuce, carrot, cherry tomato, cucumber, ciabatta crouton, white cheddar, balsamic vinaigrette

SIGNATURE PARKER HOUSE ROLL

whipped butter

DOUBLE CHOCOLATE MOUSSE TORTE

Prices subject to change.



BUILD-YOUR-OWN BREAKS

10 guests minimum

SALTY

CORN + FLOUR TORTILLA CHIPS

- pico de gallo
- guacamole
- add crab +2 pp

SEVEN LAYER DIP tortilla chip

SPICED NUTS

SOFT MINI PRETZEL mustard

SUNFLOWER SEED

TAPENADE + CROSTINI

PROSCIUTTO + SOPPRESSATA mustard, cracker

SWEET

COOKIE

chocolate chip, peanut butter, oatmeal-raisin

SALTED CARAMEL BROWNIE

DRIED FRUIT

GRANOLA

PEANUT M&M'S

HEALTHY

MIXED BERRY + KALE SMOOTHIE

ENERGY BAR

FRUIT SKEWER

HUMMUS + PITA

GRAPE LEAF

SKINNY POPCORN

CRUDITÉ ranch, green goddess

Prices subject to change.

BOXED SANDWICH LUNCH

Kettle chip, chocolate chip cookie, apple, bottled water

Choose up to 3

3 LITTLE PIGS

ham, salami, applewood bacon, arugula, balsamic red onion, herb cream cheese, dijonnaise, portuguese roll

B.L.T.

applewood bacon, romaine, tomato, herb aioli, multi-grain

CHICKEN CAESAR WRAP

romaine, parmesan, sun-dried tomato, herb croûton, caesar aioli, flour tortilla

CHICKEN SALAD

romaine, tomato, multi-grain

DEVILED EGG SALAD

white cheddar, romaine, multi-grain [V]

CLUB

turkey, ham, applewood bacon, white cheddar, romaine, tomato, herb aioli, multi-grain

COMBO

roast beef, turkey, pepperoni, shredded iceberg, cucumber, roasted red pepper, swiss, mayo, portuguese roll

HAM + CHEESE

baby swiss, romaine, tomato, honey mustard aioli, multi-grain

HARD SALAMI

provolone, arugula, cucumber, pickled red onion, pesto, sundried tomato aioli, multi-grain

LOADED ITALIAN

ham, pepperoni, salami, shredded romaine, tomato, red onion, provolone, herb aioli, vinaigrette, portuguese roll

MEDITERRANEAN

cucumber, roasted red pepper, grilled zucchini, baby swiss, sun-dried tomato aioli, multi-grain [V]

ROAST BEEF

baby swiss, balsamic red onion, spinach, button mushroom, pesto, dijonnaise, portuguese roll

TURKEY

white cheddar, romaine, tomato, herb aioli, multi-grain

TURKEY + AVOCADO

provolone, arugula, cucumber, sun-dried tomato aioli, multi-grain

VEGETABLE + HUMMUS WRAP

roasted red pepper, grilled zucchini, button mushroom, romaine, hummus, pesto, sun-dried tomato aioli [V]



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LANDERHAVEN PLATED LUNCHEON SELECTION

15 guest minimum | Priced per guest | Includes soup or salad, house-baked parker house roll with whipped butter, and signature driftwood dessert

SALADS + STARTERS *select 1*

CAULIFLOWER BISQUE crème fraîche, paprika

NEW ENGLAND CLAM CHOWDER

CHICKEN TORTILLA SOUP

MIXED GREENS SALAD baby lettuce, carrot, cherry tomato, cucumber, ciabatta crouton, white cheddar, balsamic vinaigrette

CAESAR SALAD ciabatta crouton, parmesan, white anchovy

BEET + GOAT CHEESE SALAD

FRENCH WEDGE tomato, hard egg, pickled red onion, blue cheese, white french dressing

SANDWICHES + ENTRÉES *select 1*

Sandwiches served with house chips and power slaw

GRILLED WHIPPED BRIE + CARAMELIZED APPLE sourdough

VEGGIE WRAP arugula, avocado spread, pickled pepper, cucumber, tomato, red onion, red pepper

FONTINA GRILLED CHEESE aged cheddar, fontina, sourdough

B.L.T. applewood bacon, romaine, tomato, herb aioli, multi-grain

CHICKEN CAESAR WRAP romaine, parmesan, sun-dried tomato, herb croûton, caesar aioli, flour tortilla

CHICKEN SALAD romaine, tomato, multi-grain

DEVILED EGG SALAD white cheddar, romaine, multi-grain [V]

CLUB turkey, ham, applewood bacon, white cheddar, romaine, tomato, herb aioli, multi-grain

LOADED ITALIAN ham, pepperoni, salami, shredded romaine, tomato, red onion, provolone, herb aioli, vinaigrette, portuguese roll

TURKEY + AVOCADO provolone, arugula, cucumber, sun-dried tomato aioli, multi-grain

CHORIZO MAC + CHEESE goat cheese, white cheddar, chorizo, fried bread crumb

PAN-SEARED SALMON cauliflower + potato puree, sweet pea, jumbo asparagus, herb + citrus purée

SALMON + COUSCOUS pickled cauliflower, seared artichoke, cucumber, sweet corn, baby beet, arugula, fennel, sun-dried tomato basil cream

PAN-SEARED HALIBUT whipped potato, grilled jumbo asparagus, lobster cream sauce, herb oil

BUTTER-BASTED CHICKEN PICCATA potato pave, red onion jam, butter-glazed baby carrot, jumbo asparagus, caper, pea tendril

GRILLED CHICKEN ALFREDO parmesan, garlic, cavatappi, toasted panko crumb

ROAST TURKEY BREAST whipped potato, bourbon-bacon green bean, homestyle gravy

SEAFOOD RISOTTO scallop, shrimp, lobster, saffron, parmesan, chive

ROAST AIRLINE CHICKEN BREAST olive oil fingerling potato, grilled jumbo asparagus, balsamic roast baby beet, red wine demi

6 OZ FLAT IRON STEAK smashed fingerling, malt vinegar aioli, asparagus, salsa verde

BRAISED BEEF whipped potato, butter-glazed baby carrot, big red reduction

PORK SCHNITZEL whipped potato, bourbon-bacon green bean, hollandaise

WHOLE ROAST BABY CAULIFLOWER sweet potato + butternut squash purée, spiced marcona almond, herb purée, pea tendril [V] [GF]

ORECCHIETTE fennel sausage, cherry tomato, braised green, lemon

Prices subject to change.



LUNCH ENTRÉE SALADS

Priced per guest | All served with a parker house roll, whipped butter

CHOPPED SALAD

grilled chicken, hard egg, golden beet, goat cheese, yellow pepper, red onion, applewood bacon, oregano vinaigrette

CAESAR SALAD

grilled salmon or chicken, ciabatta crouton, parmesan, white anchovy

FRENCH WEDGE

grilled flat iron steak, tomato, hard egg, pickled red onion, blue cheese, white french dressing

BBQ CHICKEN SALAD

grilled chicken, tomato, cucumber, sweet corn, black bean, buttermilk fried onion, white cheddar, golden bbq ranch

CHICKEN AVOCADO CAPRESE

grilled chicken, romaine, avocado, cherry tomato, baby mozzarella, basil, pickled red onion, balsamic vinaigrette

SEARED TUNA

romaine, greek olive, red onion, roasted tomato, cucumber, feta, oregano vinaigrette

SOUTHWEST KALE POWER SALAD

grilled salmon or chicken, quinoa, roast sweet potato, dried cranberry, feta, black bean, pepita seed, peppercini, roast tomato, cumin, avocado vinaigrette



Prices subject to change.



THEMED TABLES

Priced per guest / 25 guest minimum / All served with a parker house roll, whipped butter

BISTRO TABLE

STARTERS

CHOICE OF SOUP + 2.5

CHOPPED SALAD

hard egg, golden beet, goat cheese, yellow pepper, red onion, bacon, oregano vinaigrette

ENTRÉES

CHORIZO MAC + CHEESE

SEARED FLAT IRON STEAK

avocado chimichurri

HERB-CRUSTED CHICKEN BREAST

whole grain mustard + bourbon demi-glace

GRILLED ASPARAGUS

lemon zest, toasted bread crumb

SMASHED PARMESAN-CRUSTED

FINGERLING POTATO

DESSERT

ASSORTED MINIATURE PASTRIES

MEXICAN TABLE

STARTERS

CHICKEN TORTILLA SOUP + 2.5

TORTILLA CHIPS

pico de gallo

MIXED GREEN SALAD

pickled red onion, black bean, roast corn, cotija, tortilla strip, oregano + lime vinaigrette

CUCUMBER + COTIJA SALAD

lime crème fraîche, cilantro

ENTREES

SEARED CHICKEN THIGH BARBACOA

FAJITA SKIRT STEAK

charred pepper + onion, salsa roja

BLACKENED MAHI MAHI

pineapple salsa, cilantro + jalapeño

SPANISH RICE

STEWED BLACK BEANS

DESSERT select one

SPICED CHOCOLATE CREAM PIE

TRES LECHES CAKE

Prices subject to change.

ITALIAN TABLE

STARTERS

ROAST TOMATO BISQUE + 2.5

ITALIAN SALAD

pepperoncini, black olive, shaved cucumber, carrot, crouton, oregano vinaigrette

TOMATO + MOZZARELLA SALAD

heirloom tomato, mozzarella, aged balsamic, pickled red onion, basil

ANTIPASTA DISPLAY

marinated + grilled quartered artichoke, assorted olive, sliced heart of palm, hummus, provolone, herbed mozzarella, olive tapenade, green olive tapenade, breadstick, grilled ciabatta bread

ENTRÉES

ORECCHIETTE

fennel sausage, cherry tomato, braised greens, lemon

TUSCAN BRAISED BEEF

olive, roast tomato, herb

CHICKEN PARMESAN

basil, mozzarella, marinara

WALLEYE PICCATA

caper, red onion, lemon, butter

PARMESAN RISOTTO

chive, parmesan, lemon

GRILLED VEGETABLES

marinated olive, asparagus, zucchini, eggplant, portabella mushroom

DESSERT select one

CANNOLI CAKE

TIRAMISU

DRIFTWOOD TABLE

STARTERS

SEASONAL SOUP + 2.5

GOAT CHEESE SALAD

locally grown lettuce, goat cheese, red onion, berry, candied walnut, blush vinaigrette

ENTRÉES

SLOW ROASTED PRIME RIB

horseradish sauce, rosemary jus

LOADED BAKED POTATO

thick bacon, white cheddar, sour cream, whipped butter, white cheddar fondue, scallion

PAN-SEARED GREAT LAKES WALLEYE

chive beurre blanc

ANCIENT GRAINS

toasted almond, dried cherry, pickled cauliflower, citrus beurre blanc

CRISPY BRUSSELS SPROUTS

balsamic red onion, spanish peanut, tear drop pepper, bourbon + maple glaze

DESSERT select one

DUTCH APPLE PIE

KEY LIME PIE



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Prices subject to change.



BUILD YOUR OWN TABLE

STARTER

MIXED GREEN SALAD

baby lettuce, carrot, cherry tomato, ciabatta crouton, white cheddar, balsamic vinaigrette

ENTREES select two

BRAISED BEEF

big red reduction

MAHI MAHI

sesame sweet chile sauce

WHOLE ROAST BEEF TENDERLOIN +4

horseradish sauce, jus

OVEN ROASTED SALMON

lemon beurre blanc

PORCINI + TRUFFLE RAVIOLI

black pepper, bread crumb, herbs, parmesan broth

SLOW ROAST PORK LOIN

cherry demi-glace

CHICKEN PICCATA

caper, red onion, chardonnay, lemon-herb butter

CHICKEN MARSALA

wild mushroom, marsala, garlic, parsley

AIRLINE CHICKEN BREAST

bourbon + whole grain mustard jus

SIDES select two

whipped yukons

broccolini

butter-basted carrot

seasonal succotash

potato pave

grilled asparagus

brussels sprout

bacon green bean

whipped sweet potato

roasted fingerling potato

DESSERT

DOUBLE CHOCOLATE MOUSSE TORTE

Prices subject to change.

COCKTAIL HOUR + PASSED HORS D'OEUVRE

— priced per piece —

THE CLASSICS

HANKY PANKY goat cheese, aged cheddar, thyme, chorizo, fig jam

CLASSIC CRAB CAKE remoulade

DEVILS ON HORSEBACK medjool date, chorizo, applewood bacon, maple + soy glaze

TRUFFLE POTATO PIEROGI caramelized onion, sour cream [V]

BACON-WRAPPED WATER CHESTNUT maple + soy glaze

CRISPY WONTON TENDERLOIN marinated beef tenderloin, scallion, sesame seed 3.5

GRUYERE CROQUETTE truffle aioli, chive [V]

BACON CHICKEN BITE brown sugar glaze

DEVILED EGG

TRADITIONAL paprika, olive oil [V]

APPLEWOOD SMOKED BACON

FRIED CHICKEN sriracha, chive

WARM BISQUE SHOOTER

TOMATO olive oil, basil [V]

SWEET CORN chili oil, chive [V]

BUTTERNUT SQUASH nutmeg crème fraîche [V]

SEAFOOD

SESAME-CRUSTED TUNA watermelon, balsamic caviar

SHRIMP COCKTAIL cocktail sauce

CRAB CAKE cucumber salad, sesame seed, lime + cilantro aioli

SALMON LOLLIPOP balsamic caviar

BRUSCHETTA

BAVETTE STEAK + BLUE CHEESE buttermilk blue, balsamic reduction

TOMATO + MOZZARELLA basil pesto [V]

GOAT CHEESE + PROSCIUTTO fennel frond

BASIL RICOTTA + STRAWBERRY balsamic reduction [V]

WILD MUSHROOM + PARMESAN roasted garlic [V]

BRIE apple-thyme compote 3 [V]

POT STICKER sweet chili, green onion

PORK

CHICKEN

WILD MUSHROOM [V]

THAI VEGETABLE [V]

SATAY

THAI ROASTED CHICKEN spicy thai peanut sauce

LIME + CILANTRO SHRIMP pineapple salsa

GRILLED BAVETTE STEAK salsa verde

ROASTED TOMATO + BABY MOZZARELLA basil pesto [V]

GRILLED SALMON teriyaki, sesame seed

PHYLLO CUP

CHICKEN SALAD apple, golden raisin, allspice

GOAT CHEESE + HERB orange blossom honey [V]

SPINACH + ARTICHOKE parmesan [V]

SOUTHWEST CHICKEN black bean, corn, bell pepper

SLIDER

GRILLED CHICKEN butter-braised onion, purple cabbage slaw, chipotle-honey aioli, hawaiian roll

CHICKEN PARMESAN mozzarella, marinara, hawaiian roll

PBLT pulled pork, bacon, lettuce, tomato, sriracha aioli, brioche bun

BACON BURGER cheddar cheese, bbq sauce, lettuce, brioche bun

SHORT RIB salsa roja, cheddar, romaine, sesame aioli, brioche bun

FRIED CHICKEN hot sauce, bread + butter pickle, jalapeño slaw, brioche bun

MARINATED MUSHROOM arugula, grilled red onion, pesto, brioche bun 3.5 [V]

MINI LOBSTER ROLL romaine, tomato jam, mini roll

MEATBALL

SWEET + SOUR CHICKEN crispy tempura

TRADITIONAL beef, pork, parmesan, marinara

LAMB lime + cumin yogurt

[V] = Vegetarian [V] = Vegan [GF] = Gluten-Free

Prices subject to change.



STATIONARY FOOD DISPLAY

25 guests minimum | All items priced per person unless otherwise noted



SEASONAL CHEESE [V]

assorted seasonal cheese, dried fruit, marcona almond, flatbread, raisin and pecan crisp, assorted cracker

add charcuterie
soppressata + prosciutto

ANTIPASTA

grilled zucchini, marinated + grilled quartered artichoke, assorted olive, sliced heart of palm, roasted asparagus, hummus, provolone, herbed mozzarella, olive tapenade, green olive tapenade, breadstick, grilled ciabatta bread

CRUDITE [V]

asparagus, baby carrot, red + yellow bell pepper, cherry tomato, broccoli, cucumber, hummus, dill ranch

SEAFOOD DISPLAY market price

crab claw, lobster tail, shrimp cocktail, oyster assortment, cucumber mignonette, lemon, hot sauce

SHRIMP COCKTAIL per piece

cocktail sauce, lemon aioli

MEDITERRANEAN [V]

hummus, naan, grape leaf, grilled vegetable, assorted olive, roasted red pepper

FLATBREAD STATION | select three

margherita, bbq chicken, prosciutto + arugula, pepperoni + sausage, braised beef + wild mushroom

SUSHI 50 piece minimum

spicy tuna, tempura shrimp, california, salmon + cucumber, hamachi, vegetable, pickled ginger, soy sauce, wasabi

SLIDER BAR Select three | three each per guest

GRILLED CHICKEN

butter-braised onion, purple cabbage slaw, chipotle-honey aioli, hawaiian roll

CHICKEN PARMESAN

mozzarella, marinara, hawaiian roll

PBLT

pulled pork, bacon, lettuce, tomato, sriracha aioli, brioche bun

BACON BURGER

cheddar cheese, bbq sauce, lettuce, brioche bun

FRIED CHICKEN

hot sauce, bread + butter pickle, jalapeño slaw, brioche bun

MARINATED MUSHROOM [V]

arugula, pesto, grilled red onion, brioche bun

DIP

WARM DIP

spinach + artichoke, buffalo chicken, street corn, crostini + tortilla chip

GUACAMOLE + SALSA [V]

traditional guacamole, traditional salsa, sweet corn + black bean salsa, tortilla chip



SALAD COURSE

GOAT CHEESE SALAD add to dinner entrée
mixed local greens, red onion, seasonal berries, goat cheese,
candied walnut, blush vinaigrette

CHOPPED SALAD add to dinner entrée
chopped romaine, bell pepper, bacon, tomato, cucumber,
hard egg, red onion, blue cheese, oregano vinaigrette

TOMATO + MOZZARELLA add to dinner entrée
beefsteak tomato, fresh mozzarella, basil, pickled red onion,
olive oil, arugula, balsamic reduction [V]

CAESAR add to dinner entrée
romaine, ciabatta crouton, fresh parmesan, lemon

ROMAINE WEDGE add to dinner entrée
fried onion, crispy pancetta, hard egg, cherry tomato, white
french dressing

BREAD SERVICE

CORN BREAD
maple whipped butter

FOCACCIA
pesto

[V] = Vegetarian [V] = Vegan [GF] = Gluten-Free

Pricing subject to change.



SIGNATURE DRIFTWOOD PLATED ENTRÉES

All served with a parker house roll, whipped butter

STARTER

MIXED GREENS SALAD

baby lettuce, carrot, cherry tomato, cucumber, ciabatta crouton, white cheddar, balsamic vinaigrette

BEEF

RED WINE BRAISED SHORT RIB

fondant potato, parsnip + horseradish puree, butter-glazed baby carrot, jumbo asparagus, red wine demi, chive

6oz SOUS VIDE FILET

potato pave, parsnip + horseradish puree, butter-glazed baby carrot, jumbo asparagus, red wine demi

8oz CENTER CUT SIRLOIN

confit potato, seasonal succotash, demi-glace

BRAISED BEEF

whipped potato, butter-glazed baby carrot, big red reduction

SEAFOOD

PAN-SEARED HALIBUT

whipped potato, grilled jumbo asparagus, lobster cream sauce, herb oil

PAN-SEARED SALMON

cauliflower + potato puree, sweet pea, jumbo asparagus, herb + citrus purée

PAN-SEARED MAHI MAHI

sweet potato + butternut squash purée, roast cauliflower, butter-glazed baby carrot, charred shallot, herb purée

SALMON + COUSCOUS

pickled cauliflower, seared artichoke, cucumber, sweet corn, baby beet, arugula, fennel, sun-dried tomato basil cream

CHICKEN

ROAST AIRLINE CHICKEN BREAST

olive oil fingerling potato, grilled jumbo asparagus, balsamic roast baby beet, red wine demi

CHICKEN GNOCCHI

sweet pea gnocchi, roasted tomato, pea, jumbo asparagus, parmesan broth

BUTTER-BASTED CHICKEN PICCATA

potato pave, red onion jam, butter-glazed baby carrot, jumbo asparagus, caper, pea tendril

PORK

PORK TENDERLOIN

whipped potato, butter-glazed baby carrot, big red reduction

PORK OSSO BUCO

garlic polenta, succotash, gremolata

VEGETARIAN + VEGAN

PORCINI + TRUFFLE RAVIOLI [V]

black pepper, bread crumb, herbs, parmesan broth

BUTTERNUT SQUASH RAVIOLI [V]

caramelized onion, sage, toasted walnut, mascarpone cream sauce

HODGE'S VEGAN COUSCOUS [V]

pickled cauliflower, seared artichoke heart, cucumber, sweet corn, beet, arugula, fennel, sun-dried tomato

QUINOA + BULGAR STUFFED PORTABELLA [V] [GF]

kale, chickpea + feta salad, red curry vinaigrette

ROASTED PORTABELLA WELLINGTON [V] [GF]

sauteéd spinach + mushroom duxelle, seasonal vegetable, tomato vinaigrette

SEARED TRUMPET MUSHROOM [V] [GF]

zucchini + squash noodle, basil, fried garlic

WHOLE ROAST BABY CAULIFLOWER [V] [GF]

sweet potato + butternut squash purée, spiced marcona almond, herb purée, pea tendril

Pricing subject to change.

[V] = Vegetarian [V] = Vegan [GF] = Gluten-Free



LANDERHAVEN PLATED ENTREES SELECTIONS

All served with parker house roll, whipped butter | House salad of baby lettuce, carrot, cherry tomato, cucumber, ciabatta crouton, white cheddar, balsamic vinaigrette

FISH

PAN-SEARED SCALLOP

GRILLED MAHI MAHI

BLACKENED SALMON

ALMOND-CRUSTED TROUT

CRAB-CRUSTED BAKED COD

SOLE MEUNIERE

BUTTER-BASTED HALIBUT

Choice of sauce

- Lobster cream
- Tomato beurre blanc
- Citrus beurre blanc
- Brown butter
- Tomato + olive tapenade

CHICKEN

CHICKEN ROULADE

feta, oregano, pancetta

CHICKEN PICCATA

caper, lemon, parsley

CHICKEN MARSALA

mushroom, demi 34

FONTINA STUFFED CHICKEN

panko, fine herbes, bechamel

HONEY-GLAZED PEPPER

CHICKEN spiced honey reduction

ROAST CHICKEN PUTTANESCA

olive, garlic, caper

CHICKEN SCHNITZEL

hollandaise

ROAST CHICKEN

mustard + bourbon demi

AIRLINE CHICKEN

BREAST au jus

BEEF

TUSCAN BRAISED BEEF

roast tomato, garlic, parsley

16oz NEW YORK STRIP STEAK

big red reduction or bernaise

12oz SLOW-ROASTED PRIME RIB

au jus, horseradish sauce

BRAISED SHORT RIB

burgundy sauce

6oz FILET

au poive

BRAISED BEEF

big red reduction

PAN-SEARED FLATIRON STEAK madeira,

whole grain mustard, cream

BALSAMIC-MARINATED HANGER STEAK

avocado salsa verde

PORK/VEAL

GRILLED PORK CHOP

pancetta + tomato au jus

ROAST PORK LOIN

dijon + honey au jus

BRAISED PORK SHANK

cider glaze

BALSAMIC ROAST PORK TENDERLOIN

caper, balsamic, demi

PORK SCHNITZEL

hollandaise

VEAL CHOP

VEAL PICCATA

caper, lemon, parsley

please choose two of the following options:

whipped yukon gold
roast asparagus
cream corn
mac + cheese
broccolini
brussels sprout

baby carrot
bacon green bean
seasonal succotash
whipped sweet potato
potato gratin
roast seasonal vegetable

roast fingerling potato
morroccan spiced couscous
mediterranean orzo
seasonal risotto
baked potato

Pricing subject to change.



SMALL PLATE PRESENTATION

priced at one portion per guest — attendant required.

Stations are intended to be used as enhancements for receptions and are not designed to be used as standalone items.

Build your own reception package with a minimum of 3 stations.

ACTION STATIONS

SEA SCALLOP

sweet corn, roast tomato + asparagus risotto, chive beurre blanc

BRAISED BEEF GNOCCHI

wild mushroom, roast grape, fine herbs

MAC + CHEESE

three cheese, toasted bread crumb

PORCINI RAVIOLI [V]

parmesan cream, wild mushroom, chive + toasted bread crumb

SEARED ATLANTIC SALMON

couscous, sun-dried tomato, arugula, fennel, basil cream

MAINE LOBSTER NACHOS

pickled fresno chilis, lobster cream, cilantro, avocado, cotija, crispy wonton

CARIBBEAN JERK CHICKEN NACHOS

Jerk chicken, sweet corn, mango + poblano salsa, lime crème fraîche, crispy wontons, white cheddar fondue

MINI POTATO + CHEESE PIEROGI [V]

caramelized onion, chive, sour cream

GULF SHRIMP + GRITS

chorizo, grape tomato, beer blanc, scallion

BRAISED SHORT RIB

whipped potato, butter-glazed baby carrot, big red reduction

SUMMER SEARED SCALLOP

shaved fennel, orange + radish salad, blood orange vinaigrette

GRILLED BAVETTE STEAK

blue cheese whipped potato, asparagus, salsa verde

SALMON + AVOCADO POKE BOWL

sesame glaze, cucumber, avocado, pickled ginger, brown rice, sweet soy

POTATO + CHEESE PIEROGI

crème fraîche, caramelized onion, truffle oil

TOSTADA BAR

Select 3

BLACKENED TUNA

cucumber, spiced black bean, cabbage, chipotle honey sauce

C.A.B. SKIRT STEAK

smashed avocado, cotija, pickled fresno pepper, cilantro, adobo

VEGETABLE

roast squash, spiced black bean, purple cabbage, cilantro, feta

ROAST CHICKEN

smashed black bean, cabbage, tomato, white cheddar, cilantro crema

FRY BAR

TRUFFLE FRENCH

SWEET POTATO

TATER TOTS

Sauces:

sriracha aioli • yum yum sauce • garlic aioli

TOAST BAR

SMASHED AVOCADO grilled whole grain bread

SMOKED SALMON SPREAD grilled whole grain bread

VEGGIE avocado, cherry tomato, olive, pickled cauliflower, red onion, feta, grilled whole grain bread

[V] = Vegetarian [V] = Vegan [GF] = Gluten-Free

Pricing subject to change.

OUTDOOR EVENTS

CLAMBAKES



NEW ENGLAND CLAM CHOWDER

STEAMED PEI MUSSEL

STEAMED MIDDLENECK CLAM

RED SKIN POTATO

SWEET CORN

SWEET POTATO

COLE SLAW

PARKER HOUSE ROLL

HOMEMADE PUMPKIN ROLL with PECAN-CARAMEL SAUCE

choice of:

CHICKEN

NY STRIP STEAK

LOBSTER



PIG ROASTS



WHOLE ROASTED PIG

PULLED PORK

CHICKEN THIGH

BBQ BAKED BEAN

SHERRY POTATO SALAD

GRILLED VEGGIE

SEASONAL SALAD

CORN ON THE COB

COLE SLAW

SOUTHERN BANANA PUDDING MASON JAR

DRIFTWOOD CATERING FOOD TRUCK

A MOBILE VENTURE OF FUN AND FLAVOR!



PBLT

pulled pork, applewood bacon,
arugula, roma tomato, sriracha aioli

CERTIFIED ANGUS BEEF HODGE BURGER SLIDER

bacon-onion jam, parmesan aioli, bacon,
dill havarti, bibb lettuce

CERTIFIED ANGUS BEEF BBQ BURGER

smoked gouda, bacon, bbq sauce, leaf lettuce

CRAB CAKE SANDWICH

jalapeño slaw, green tomato jam

FISH TACO

tilapia, lime crème fraîche, cilantro,
lime wedges, slaw, pineapple salsa, radish

VEGETABLE POTSTICKERS

ponzu, cabbage, green onion

PORK POTSTICKERS

soy ponzu, cabbage, green onion

MAC-N-CHEESE

noodles, 4-cheese mac sauce, fine herbes

DRIFTWOOD CHICKEN FINGERS

hodge's sweet + sour sauce, local honey,
stone ground mustard sauce

SWEETS

JUMBO CHOCOLATE COOKIE

FUDGE BROWNIE

CAKESICLE

CURRIED CAULIFLOWER

cauliflower floret, coconut curry, cilantro,
jasmine rice

FRIED AVOCADO TACOS

jalapeño slaw, cilantro, lime

FRIED CHICKEN SANDWICH

hodge's hot sauce, jalapeño slaw, bread + butter
pickle, pretzel bun

HODGE PODGE DOG

all-beef gourmet hot dog, smashed tots, jalapeño
slaw, bbq sauce

FRIED CHICKEN TACO

power slaw, bread + butter pickle, white cheddar,
chipotle honey aioli

PULLED PORK TACO

purple cabbage slaw, white cheddar, bbq aioli, cilantro

SHREDDED CHICKEN TACO

romaine lettuce, pico de gallo, white cheddar, lime
creme fraîche

SIDES

SHERRY POTATO SALAD

JALAPÊNO COLE SLAW

TRUFFLE FRY roasted garlic aioli

TATER TOT yum yum sauce

ANIMAL TOT cheddar sauce, pulled pork, scallion

ORZO SALAD marinated tomato, pine nut, spinach

CRISPY BRUSSELS SPROUT sweet chili glaze

Pricing subject to change, truck rental not included



DESSERTS

MINIATURE PASTRY OPTIONS

3 minis per person | variety of 6-7

CAKESICLE

Cake mixed with frosting and pressed into a popsicle mold 3.5 ea

FLAVOR OPTIONS:

Cake:

Vanilla
Chocolate
Marbled
Almond

Chocolate Coating:

Dark
Milk
White

Customize your Cakesicle! Ask your sales manager about custom options.

SPECIALITY CAKESICLE

COOKIES + CREAM

chocolate cake + oreo cream, dark chocolate coating, cookie pieces, white chocolate drizzle

S'MORE

graham cracker cake, marshmallow fluff, milk chocolate coating, mini marshmallow + graham cracker crumb

BIRTHDAY CAKE

white cake, sprinkle, vanilla frosting, white chocolate coating, rainbow sprinkle

BUCKEYE

chocolate cake, peanut butter, dark chocolate coating, peanut butter chip, chocolate drizzle

KEY LIME

white cake, key lime curd, graham cracker piece, white chocolate coating, lime-colored chocolate drizzle, graham cracker crumb



DRIFTWOOD
BAKING COMPANY

Pricing subject to change.



DRIFTWOOD DESSERTS

ESPRESSO POT DE CREME*

chantilly cream, petite macaron

SALTED CARAMEL MOCHA PARFAIT*

layered triple chocolate mousse, salted caramel cream, chocolate biscuit, meringue, cocoa nibs, vanilla bean cream

LEMON ZEST OLIVE OIL CAKE

blueberry-thyme compote

STRAWBERRY SHORTCAKE

cornmeal cake, roasted strawberry mousse, macerated strawberry, whipped cream

CHOCOLATE DECADENCE*

flourless chocolate cake, orange mousseline, fresh raspberry

TIRAMISU

mascarpone mousse, housemade ladyfinger, chocolate filled pirouette, espresso chantilly

S'MORES TART

smoked tart shell, toasted housemade marshmallow fluff, chocolate cream

KEY LIME TART

ginger whipped cream

SEASONAL NEW YORK CHEESECAKE

spring: strawberry rhubarb / summer: raspberry rose
fall: blackberry bourbon / winter: brandied cherry

VEGAN COCONUT-CHIA PANNA COTTA*

diced fresh mango, toasted coconut

PREMIER DESSERTS

PASSION FRUIT TART

passion fruit curd, toasted meringue, edible flower

BROWN BUTTER ALMOND CAKE

cabernet poached petite pear, vanilla bean anglaise

TRIPLE CHOCOLATE MOUSSE BAR

spiced chocolate biscuit, toasted meringue, raspberry puree, fresh raspberry

RASPBERRY PROSECCO PANNA COTTA*

vanilla bean panna cotta, raspberry + prosecco gelee, almond lace

LEMON ZEST CHARLOTTE

housemade ladyfinger, lemon mousse, fresh seasonal berry

LEMON MASCARPONE TART

ribboned mascarpone mousse, lemon curd

PB + J ÉCLAIR

sesame seed éclair, peanut butter mousse, red currant mousse

Pricing subject to change.

*gluten-free or easily made gluten-free

STANDARD CAKE FLAVORS

Marbled
Vanilla
Golden Yellow
Almond
Red Velvet
Chocolate
Lemon

SPECIALTY CAKE FLAVORS

Pistachio
Spice
Cappuccino
Pumpkin
Banana
Carrot

STANDARD FILLINGS INCLUDED

Vanilla Buttercream
Raspberry Buttercream
Lemon Buttercream
Strawberry Buttercream
Chocolate Buttercream
Hazelnut Buttercream
Peanut Butter Buttercream

SPECIALTY FRUIT FILLING

Raspberry Mousse
Strawberry Cassata
Cherry
Lemon Mousse
Apricot Mousse
Pineapple Mousse

SPECIALTY CREAM FILLINGS

Bavarian Cream
Chocolate Mousse
Cookies + Cream
Banana Cream
Mint Chocolate Mousse
Mocha Mousse
Ganache
Coconut Cream
Cream Cheese

ICINGS

Buttercream
Chocolate Buttercream
Fondant \$7pp

DECOR UPCHARGE

Custom decor may require consult with pastry chef.
All wedding cake orders should be accompanied by a photo for the cake designer.

SHEET CAKE PRICING

Sheet Cakes Single Layer Feeds approx: 50-65 \$100
Double Layer with Filling Feeds approx: 80 -100 \$130
½ Sheet-Single Layer Feeds Approx: 25-35 \$50
½ Double Layer-with Filling Feeds Approx: 40-50 \$70

TASTINGS

- Wedding cake tastings up to 3 flavors
- 48 hour notice preferred
- Special requests — see pastry chef

Cake pricing is based on the size, decorations, filling and icing of the cake. The prices listed on this page are estimated prices for reference only and should not be used as a final cost for cakes.





	Approximate Guests	Buttercream Filling Buttercream Frosting	Specialty Filling Buttercream Frosting	Any Filling Fondant Covered
6” Sweetheart Cake	6 - 8	\$30	\$35	\$50
6” & 9”	25 - 35	\$120	\$135	\$210
8” & 10”	35 - 50	\$170	\$195	\$298
9 & 12”	60 - 75	\$270	\$295	\$473
6” 9” 12”	75 - 95	\$340	\$360	\$595
6” 10” 14”	110 - 125	\$470	\$495	\$823
8” 12” 16”	155 - 170	\$650	\$680	\$1,138
6” 8” 10” 12”	120 - 145	\$530	\$565	\$928
6” 9” 12” 15”	175 - 190	\$730	\$765	\$1,278
6” 9” 12” 15” 18”	250 - 275	\$1,050	\$1,100	\$1,838
Half Sheet Single	25 - 35	Buttercream Frosting \$50		
Half Sheet Double	40 - 50	\$70	\$80	
Full Sheet Single	50 - 65	Buttercream Frosting \$100		
Full Sheet Double	80 - 100	\$130	\$150	

The prices listed here are for the cake only and the decoration could and should add to the cost.

POLICIES

MERCHANDISE OR ARTICLES

Landerhaven shall not be responsible for damage or loss of any merchandise or articles brought into Landerhaven or any items left unattended.

DECORATIONS + SIGNAGE + LITERATURE

Decorations or displays brought into Landerhaven by the guest must be approved prior to arrival. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures and furnishings. Based on time and labor, a client will incur additional charges for work involved with arranging the group's banners, decorations and/or signage by our staff at a rate of \$100 per hour per staff member executing the set-up.

VENDOR MATERIALS

It is understood that the premises will be left in a neat and orderly condition, free of debris or display refuse. All items brought into the venue by clients or vendors are the responsibility of the client with regards to removal from the property. Trash, compost and recycling bins are not for use by clients or vendors to dispose of event materials or décor. Based on time and labor, a client will incur additional charges for the removal of the group's materials by our staff at a rate of \$350 per hour per Landerhaven staff member executing the removal and clean up.



(440) 449-0700

6111 LANDERHAVEN DRIVE • MAYFIELD HEIGHTS, OHIO 44124

TESTIMONIALS



The quality and service Driftwood provides is absolutely spectacular! From the beginning, Driftwood has continually impressed us with their unique style, delicious food and overall helpful event management. We love working with the entire team. We couldn't ask for a better partner that understands and delivers on our company culture and vision!

Amanda Gerding, Hyland Software

Driftwood Catering provided an innovative and fun menu for our Annual Fundraiser, Band Aid Bash. Their execution, service, and quality was a perfect match for our 500+ person event and helped make it one of the most popular fundraisers in Cleveland.

Josh Kravitz, Medwish International

I was fortunate to have won a catered meal for 20 people at a nonprofit live auction . The chefs were Scott Kuhn and Chris Hodgson who own a number of very good restaurants in the Cleveland area as well as a well known food truck in the city. They came highly recommended and I am glad that I won the auction because they did a spectacular job . The meal was a multiple course dinner prepared from scratch at my home . Every course was fresh,interesting and delicious. My guests were still talking about the meal a few days after the event. Equally impressive was the perfect pace of the service and the fact that they left my home in perfect condition which made my wife very happy. I would highly recommend Driftwood Catering!

Dan Sheets, Lubrizol



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