

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 menus for an entirely customizable experience.

Driftwood catering offers the guest a wide variety of chef-crafted cuisine, floral and bakery options. We cater to those who appreciate the kind of service that embraces every detail.



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" ...

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.

TIM PURSIFULL

DIRECTOR OF OPERATIONS

What's he hungry for?

The opportunity to create special moments in the lives of guests, family, and fellow employees. Providing direction and assistance to all involved, that help to execute a shared vision of success.

What keeps him full?

His work, his family, and the opportunity to teach and learn in every situation. Challenging the normal paradigm to expand the definition of excellence.

A few more bites

I have learned more in the kitchens of my family than in any classroom. The hopes and dreams of a people are produced and consumed daily at the dinner table.

MATT MATHLAGE

DIRECTOR OF CULINARY

What's he hungry for?

Providing exquisite and creative culinary delights. Matthew has been cooking as long as he can remember from his mother's kitchen to Executive Chef at age 25. He is classically French trained and has made a career out of making innovative dishes with surprising flavor combinations and beautiful presentations.

What keeps him full?

In his free time, he enjoys making memories with his three sons and has a passion for auto racing and the Cleveland Browns.

A few more bites

Matthew has owned award-winning restaurants including Ohio City's cult classic Light Bistro and Peachtree Southern Kitchen & cocktails in historic Hudson, Ohio. Mathlage has opened 15 restaurants as a chef and consultant from Manhattan to Florida. Matthew now holds the position of Director of Culinary at Cleveland's premier caterer Driftwood Catering.

THE DRIFTWOOD TEAM cont.

ALICIA KOLISH

DIRECTOR OF ADMINISTRATION

What is she hungry for?

The challenge of enhancing and organizing processes to create an amazing experience for colleagues and guests alike. Worked in the hospitality industry for over 20 years in hotel and restaurant work ranging from every FOH position from host to Corporate Operations Manager.

What keeps her full?

Alicia is an avid gym goer and focused on fitness and a healthy lifestyle. Loves to travel and on her bucket list to visit every state. She enjoys spending quality time with family and friends

A few more bites

Enjoys the seasonal changes, being continually active outdoors in the warmer months, hiking or kayaking and during colder months spending time indoors reading and watching reality TV.

ISAAC REPKO

DIRECTOR OF LOGISTICS

What's he hungry for?

The ability to share his passion for food, spreadsheets, business knowledge, and building relationships with people from not only the Cleveland area but all over the world. Isaac also loves food trucks and would stand in the middle of a blizzard for a Philly Cheesesteak and some bacon cheese fries from a food truck stand.

What keeps him full?

The always changing fast-paced work environment; the opportunity of both teaching and learning from coworkers and peers; and the ability to help make someone's special occasion magnificent with exceptional service.

One more bite

"Great things are done by a series of small things brought together"

— Vincent Van Gogh

NATALIE MILLER

DIRECTOR OF SALES

What's she hungry for?

Any opportunity to inspire and create memorable experiences for guests. Being able to bring to life a client's vision and provide one of a kind culinary delights and personalized service. She loves pizza, ice cream and charcoal-grilled filet mignon with sautéed garlic and onions.

What keeps her full?

Her family, love for the beach, helping others and traveling. Continually gaining knowledge, new experiences and cultivating relationships. The energy and excitement of the events industry.

A few more bites

She's motivated by challenges and opportunities and believes we can all learn from each other. Faith, family, and food lay the foundation for a healthy and happy life.





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 16

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

DRIFTWOOD CONTINENTAL 19

- 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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BREAKFAST BUFFET

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

AMERICAN BREAKFAST ^{24.5}

- 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 [gf] ^{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 [gf]

poached egg, potato, great lakes cheddar fondue 19

EGGS BENEDICT

poached egg, ham, potato, hollandaise 20

- lox +2
- crab cake +3
- sliced tenderloin +5

BRIOCHE FRENCH TOAST [v]

caramelized banana, geauga county maple syrup, whipped cream 18

FRITTATA [gf]

turkey sausage, tomato, great lakes cheddar, potato hash, scallion 19

DRIFTWOOD BREAKFAST

scrambled egg, potato hash, toast, choice of breakfast meat 16


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[gf] = gluten-free • [v] = vegetarian • [vg] = vegan

Prices subject to change.





BREAKFAST ENHANCEMENTS

- oatmeal + raisin, brown sugar, honey, milk +2.5 [gf]
- breakfast croissant: scrambled egg, applewood bacon, great lakes cheddar +5
- benedict burrito: spinach, scrambled egg, hash, ham, hollandaise +6
- house made parfait +4 [v]
- naked smoothie +4
- bagel + lox: chopped egg, red onion, caper +7
- belgian waffle, geauga county maple syrup, macerated berry, sweet butter +6 [v]
- monkey bread +3
- sticky buns +2.5
- coffee cake +2.5

BELGIAN WAFFLE STATION +9 [gf]

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

OMELET STATION +10

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

EGGS BENEDICT STATION +10

- poached egg
- sliced ham
- hollandaise
- lox +2
- crab cake +3
- sliced tenderloin +5


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BRUNCH

priced per guest

DELI DISPLAY 32

SMOKED SALMON DISPLAY [gf]

chopped egg, red onion, caper

TRUFFLED EGG SALAD [v]

CHEESE BLINTZES [v]

sour cream, macerated blueberry

DOMESTIC + INTERNATIONAL CHEESE [v]

DELI TRAY

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

MINIATURE PECAN ROLL [v]

DANISH + ROLL ASSORTMENT [v]

BAGEL ASSORTMENT [v]

butter, cream cheese, strawberry preserve

BRUNCH BUFFET 42

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 [vg]

caramelized onion, chive

EGG FRITTATA

maple + black pepper glazed bacon

FRESH FRUIT + BERRY [vg]

SHRIMP COCKTAIL

cocktail sauce, lemon aioli

MIXED GREENS SALAD [v]

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

SIGNATURE PARKER HOUSE ROLL

whipped butter

DOUBLE CHOCOLATE MOUSSE TORTE

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BUILD-YOUR-OWN BREAKS

10 guests minimum

2 selections for 11 pp

3 selections for 13 pp

4 selections for 16 pp

SALTY

CORN [gf] + FLOUR TORTILLA CHIPS

- pico de gallo [vg]
- guacamole [vg]
- add crab +2 pp

SEVEN LAYER DIP tortilla chip [v]

SPICED NUTS [v]

SOFT MINI PRETZEL mustard [v]

SUNFLOWER SEED [v]

TAPENADE + CROSTINI [v]

PROSCIUTTO + SOPPRESSATA mustard, cracker [gf]

SWEET

COOKIE

chocolate chip, peanut butter, oatmeal-raisin

SALTED CARAMEL BROWNIE

DRIED FRUIT

GRANOLA

PEANUT M&M'S

HEALTHY

MIXED BERRY + KALE SMOOTHIE [vg]

ENERGY BAR

FRUIT SKEWER [vg]

HUMMUS + PITA [v]

GRAPE LEAF [vg]

SKINNY POPCORN [vg]

CRUDITÉ ranch, green goddess [v]

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Prices subject to change.

BOXED SANDWICH LUNCH

Kettle chip, chocolate chip cookie, apple, bottled water 16

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 [v]

white cheddar, romaine, multi-grain

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 [v]

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

Prices subject to change.

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 [vg]

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



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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 [v]

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 20 [v]

VEGGIE WRAP arugula, avocado spread, pickled pepper, cucumber, tomato, red onion, red pepper 19 [v]

FONTINA GRILLED CHEESE aged cheddar, fontina, sourdough 20 [v]

B.L.T. applewood bacon, romaine, tomato, herb aioli, multi-grain 21

CHICKEN CAESAR WRAP romaine, parmesan, sun-dried tomato, herb croûton, caesar aioli, flour tortilla 19

CHICKEN SALAD romaine, tomato, multi-grain 19

DEVILED EGG SALAD white cheddar, romaine, multi-grain 19 [v]

CLUB turkey, ham, applewood bacon, white cheddar, romaine, tomato, herb aioli, multi-grain 22

LOADED ITALIAN ham, pepperoni, salami, shredded romaine, tomato, red onion, provolone, herb aioli, vinaigrette, portuguese roll 21

TURKEY + AVOCADO provolone, arugula, cucumber, sun-dried tomato aioli, multi-grain 21

CHORIZO MAC + CHEESE goat cheese, white cheddar, chorizo, fried bread crumb 23

PAN-SEARED SALMON cauliflower + potato puree, sweet pea, jumbo asparagus, herb + citrus purée 27 [gfi]

SALMON + COUSCOUS pickled cauliflower, seared artichoke, cucumber, sweet corn, baby beet, arugula, fennel, sun-dried tomato basil cream 27

PAN-SEARED HALIBUT whipped potato, grilled jumbo asparagus, lobster cream sauce, herb oil 32 [gfi]

BUTTER-BASTED CHICKEN PICCATA potato pave, red onion jam, butter-glazed baby carrot, jumbo asparagus, caper, pea tendrils 24

GRILLED CHICKEN ALFREDO parmesan, garlic, cavatappi, toasted panko crumb 23

ROAST TURKEY BREAST whipped potato, bourbon-bacon green bean, homestyle gravy 23

SEAFOOD RISOTTO scallop, shrimp, lobster, saffron, parmesan, chive 29 [gfi]

ROAST AIRLINE CHICKEN BREAST olive oil fingerling potato, grilled jumbo asparagus, balsamic roast baby beet, red wine demi 29

6 OZ FLAT IRON STEAK smashed fingerling, malt vinegar aioli, asparagus, salsa verde 26 [gfi]

BRAISED BEEF whipped potato, butter-glazed baby carrot, big red reduction 29 [gfi]

PORK SCHNITZEL whipped potato, bourbon-bacon green bean, hollandaise 25

WHOLE ROAST BABY CAULIFLOWER sweet potato + butternut squash purée, spiced marcona almond, herb purée, pea tendrils 24 [vg]

ORECCHIETTE fennel sausage, cherry tomato, braised green, lemon 27

[gfi] = gluten-free • [v] = vegetarian • [vg] = vegan

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 24 [gf]

CAESAR SALAD

grilled salmon or chicken, ciabatta crouton, parmesan, white anchovy 24

FRENCH WEDGE

grilled flat iron steak, tomato, hard egg, pickled red onion, blue cheese, white french dressing 29 [gf]

BBQ CHICKEN SALAD

grilled chicken, tomato, cucumber, sweet corn, black bean, buttermilk fried onion, white cheddar, golden bbq ranch 24

CHICKEN AVOCADO CAPRESE

grilled chicken, romaine, avocado, cherry tomato, baby mozzarella, basil, pickled red onion, balsamic vinaigrette 27

SEARED TUNA

romaine, greek olive, red onion, roasted tomato, cucumber, feta, oregano vinaigrette 31

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 29

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Prices subject to change.



THEMED TABLES

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

BISTRO TABLE

lunch 42 | dinner 65

STARTERS

CHOICE OF SOUP + 2.5

CHOPPED SALAD

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

ENTRÉES

CHORIZO MAC + CHEESE

SEARED FLAT IRON STEAK

avocado chimichurri [gf]

HERB-CRUSTED CHICKEN BREAST

whole grain mustard + bourbon demi-glace [gf]

GRILLED ASPARAGUS

lemon zest, toasted bread crumb [vg]

**SMASHED PARMESAN-CRUSTED
FINGERLING POTATO** [v]

DESSERT

ASSORTED MINIATURE PASTRIES

MEXICAN TABLE

lunch 42, dinner 65

STARTERS

CHICKEN TORTILLA SOUP + 2.5

TORTILLA CHIPS

pico de gallo [vg]

MIXED GREEN SALAD

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

CUCUMBER + COTIJA SALAD [vg] [gf]

lime crème fraîche, cilantro

ENTREES

SEARED CHICKEN THIGH BARBACOA [gf]

FAJITA SKIRT STEAK

charred pepper + onion, salsa roja [gf]

BLACKENED MAHI MAHI

pineapple salsa, cilantro + jalapeño [gf]

SPANISH RICE [v] [gf]

STEWED BLACK BEANS [vg] [gf]

DESSERT select one

SPICED CHOCOLATE CREAM PIE

TRES LECHES CAKE

Prices subject to change.

[gf] = gluten-free • [v] = vegetarian • [vg] = vegan

ITALIAN TABLE

lunch 48 | dinner 70

STARTERS

ROAST TOMATO BISQUE + 2.5 [v]

ITALIAN SALAD

pepperoncini, black olive, shaved cucumber, carrot, crouton, oregano vinaigrette [vg]

TOMATO + MOZZARELLA SALAD

heirloom tomato, mozzarella, aged balsamic, pickled red onion, basil [v]

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 [v]

ENTRÉES

ORECCHIETTE

fennel sausage, cherry tomato, braised greens, lemon [gf]

TUSCAN BRAISED BEEF

olive, roast tomato, herb [gf]

CHICKEN PARMESAN

basil, mozzarella, marinara

WALLEYE PICCATA

caper, red onion, lemon, butter

PARMESAN RISOTTO

chive, parmesan, lemon [v]

GRILLED VEGETABLES

marinated olive, asparagus, zucchini, eggplant, portabella mushroom [vg]

DESSERT select one

CANNOLI CAKE

TIRAMISU

[gf] = gluten-free • [v] = vegetarian • [vg] = vegan


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Prices subject to change.

DRIFTWOOD TABLE

lunch 45 | dinner 68

STARTERS

SEASONAL SOUP + 2.5

GOAT CHEESE SALAD

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

ENTRÉES

SLOW ROASTED PRIME RIB

horseradish sauce, rosemary jus [gf]

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 [vg]

CRISPY BRUSSELS SPROUTS

balsamic red onion, spanish peanut, tear drop pepper, bourbon + maple glaze [vg] [gf]

DESSERT select one

DUTCH APPLE PIE

KEY LIME PIE





BUILD YOUR OWN TABLE

lunch 40 | dinner 65

STARTER

MIXED GREEN SALAD

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

ENTREES select two

BRAISED BEEF

big red reduction [gf]

MAHI MAHI

sesame sweet chile sauce [gf]

WHOLE ROAST BEEF TENDERLOIN +4

horseradish sauce, jus [gf]

OVEN ROASTED SALMON

lemon beurre blanc [gf]

PORCINI + TRUFFLE RAVIOLI

black pepper, bread crumb, herbs, parmesan broth [v]

SLOW ROAST PORK LOIN

cherry demi-glace [gf]

CHICKEN PICCATA

caper, red onion, chardonnay, lemon-herb butter

CHICKEN MARSALA

wild mushroom, marsala, garlic, parsley

AIRLINE CHICKEN BREAST

bourbon + whole grain mustard jus [gf]

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

[gf] = gluten-free • [v] = vegetarian • [vg] = vegan

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 3

CLASSIC CRAB CAKE remoulade 4

DEVILS ON HORSEBACK medjool date, chorizo, applewood bacon, maple + soy glaze 3.5 [gf]

TRUFFLE POTATO PIEROGI caramelized onion, sour cream 3.25 [v]

BACON-WRAPPED WATER CHESTNUT maple + soy glaze 3 [gf]

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

GRUYERE CROQUETTE truffle aioli, chive 3.5 [v]

BACON CHICKEN BITE brown sugar glaze 3.25 [gf]

DEVILED EGG

TRADITIONAL paprika, olive oil 2.5 [v] [gf]

APPLEWOOD SMOKED BACON 2.75 [gf]

FRIED CHICKEN sriracha, chive 2.75

WARM BISQUE SHOOTER 3.5

TOMATO olive oil, basil [v]

SWEET CORN chili oil, chive [v]

BUTTERNUT SQUASH nutmeg crème fraîche [v]

SEAFOOD

SESAME-CRUSTED TUNA watermelon, balsamic caviar 5 [gf]

SHRIMP COCKTAIL cocktail sauce 4 [gf]

CRAB CAKE cucumber salad, sesame seed, lime + cilantro aioli 4.5

SALMON LOLLIPOP balsamic caviar 4.5 [gf]

BRUSCHETTA

BAVETTE STEAK + BLUE CHEESE buttermilk blue, balsamic reduction 3 [v]

TOMATO + MOZZARELLA basil pesto 2.75 [v]

GOAT CHEESE + PROSCIUTTO fennel frond 3

BASIL RICOTTA + STRAWBERRY balsamic reduction 2 [v]

WILD MUSHROOM + PARMESAN roasted garlic 2.75 [v]

BRIE apple-thyme compote 3 [v]

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POT STICKER sweet chili, green onion 3.25

PORK

CHICKEN

WILD MUSHROOM [v]

THAI VEGETABLE [v]

SATAY

THAI ROASTED CHICKEN spicy thai peanut sauce 3.5 [gf]

LIME + CILANTRO SHRIMP pineapple salsa 4 [gf]

GRILLED BAVETTE STEAK salsa verde 5 [gf]

ROASTED TOMATO + BABY MOZZARELLA basil pesto 3.5 [v] [gf]

GRILLED SALMON teriyaki, sesame seed 5 [gf]

PHYLLO CUP 3

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 4

CHICKEN PARMESAN mozzarella, marinara, hawaiian roll 4

PBLT pulled pork, bacon, lettuce, tomato, sriracha aioli, brioche bun 4

BACON BURGER cheddar cheese, bbq sauce, lettuce, brioche bun 4.25

SHORT RIB salsa roja, cheddar, romaine, sesame aioli, brioche bun 5

FRIED CHICKEN hot sauce, bread + butter pickle, jalapeño slaw, brioche bun 4

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

MINI LOBSTER ROLL romaine, tomato jam, mini roll 4

MEATBALL

SWEET + SOUR CHICKEN crispy tempura 3

TRADITIONAL beef, pork, parmesan, marinara 3

LAMB lime + cumin yogurt 4.25



Prices subject to change.

STATIONARY FOOD DISPLAY

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



SEASONAL CHEESE 9

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

add charcuterie +3
soppressata + prosciutto

ANTIPASTA 10

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 [v]

CRUDITE 8

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

SEAFOOD DISPLAY market price

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

SHRIMP COCKTAIL 3 per piece

cocktail sauce, lemon aioli [gf]

MEDITERRANEAN 10

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

FLATBREAD STATION 12 | select three

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

SUSHI 2.5 each | 50 piece minimum

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

SLIDER BAR 12 | 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

arugula, pesto, grilled red onion, brioche bun [v]

DIP

WARM DIP 9

spinach + artichoke [v], buffalo chicken, [v] street corn, crostini + tortilla chip

GUACAMOLE + SALSA 8

traditional guacamole, traditional salsa, sweet corn + black bean salsa, tortilla chip [v] [gf]



SALAD COURSE

GOAT CHEESE SALAD +4 to dinner entrée
mixed local greens, red onion, seasonal berries, goat cheese,
candied walnut, blush vinaigrette [v] [gf]

CHOPPED SALAD +3 to dinner entrée
chopped romaine, bell pepper, bacon, tomato, cucumber,
hard egg, red onion, blue cheese, oregano vinaigrette [gf]

TOMATO + MOZZARELLA +4 to dinner entrée
beefsteak tomato, fresh mozzarella, basil, pickled red onion,
olive oil, arugula, balsamic reduction [v] [gf]

CAESAR +3 to dinner entrée
romaine, ciabatta crouton, fresh parmesan, lemon

ROMAINE WEDGE +4 to dinner entrée
fried onion, crispy pancetta, hard egg, cherry tomato, white
french dressing

BREAD SERVICE

CORN BREAD
maple whipped butter 2.5

FOCACCIA
pesto 3

[gf] = gluten-free • [v] = vegetarian • [vg] = vegan

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 [v]

BEEF

RED WINE BRAISED SHORT RIB

fondant potato, parsnip + horseradish puree, butter-glazed baby carrot, jumbo asparagus, red wine demi, chive 40 [gf]

6oz SOUS VIDE FILET

potato pave, parsnip + horseradish puree, butter-glazed baby carrot, jumbo asparagus, red wine demi 44 [gf]

8oz CENTER CUT SIRLOIN

confit potato, seasonal succotash, demi-glace 40 [gf]

BRAISED BEEF

whipped potato, butter-glazed baby carrot, big red reduction 38 [gf]

SEAFOOD

PAN-SEARED HALIBUT

whipped potato, grilled jumbo asparagus, lobster cream sauce, herb oil 42

PAN-SEARED SALMON

cauliflower + potato puree, sweet pea, jumbo asparagus, herb + citrus purée 36 [gf]

PAN-SEARED MAHI MAHI

sweet potato + butternut squash purée, roast cauliflower, butter-glazed baby carrot, charred shallot, herb purée 36 [gf]

SALMON + COUSCOUS

pickled cauliflower, seared artichoke, cucumber, sweet corn, baby beet, arugula, fennel, sun-dried tomato basil cream 37

[gf] = gluten-free • [v] = vegetarian • [vg] = vegan

Pricing subject to change.

CHICKEN

ROAST AIRLINE CHICKEN BREAST

olive oil fingerling potato, grilled jumbo asparagus, balsamic roast baby beet, red wine demi 39 [gf]

CHICKEN GNOCCHI

sweet pea gnocchi, roasted tomato, pea, jumbo asparagus, parmesan broth 39

BUTTER-BASTED CHICKEN PICCATA

potato pave, red onion jam, butter-glazed baby carrot, jumbo asparagus, caper, pea tendril 38

PORK

PORK TENDERLOIN

whipped potato, butter-glazed baby carrot, big red reduction 40 [gf]

PORK OSSO BUCO

garlic polenta, succotash, gremolata 48

VEGETARIAN + VEGAN

PORCINI + TRUFFLE RAVIOLI [v]

black pepper, bread crumb, herbs, parmesan broth 38

BUTTERNUT SQUASH RAVIOLI [v]

caramelized onion, sage, toasted walnut, mascarpone cream sauce 36

HODGE'S VEGAN COUSCOUS [vg]

pickled cauliflower, seared artichoke heart, cucumber, sweet corn, beet, arugula, fennel, sun-dried tomato 34

QUINOA + BULGAR STUFFED PORTABELLA

kale, chickpea + feta salad, red curry vinaigrette 34 [vg] [gf]

ROASTED PORTABELLA WELLINGTON

sauteéd spinach + mushroom duxelle, seasonal vegetable, tomato vinaigrette 32 [vg] [gf]

SEARED TRUMPET MUSHROOM [vg] [gf]

zucchini + squash noodle, basil, fried garlic 36

WHOLE ROAST BABY CAULIFLOWER

sweet potato + butternut squash purée, spiced marcona almond, herb purée, pea tendril 35 [vg] [gf]



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 42

GRILLED MAHI MAHI 40

BLACKENED SALMON 36

ALMOND-CRUSTED TROUT 36

CRAB-CRUSTED BAKED COD 38

SOLE MEUNIERE 42

BUTTER-BASTED HALIBUT 44

Choice of sauce

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

CHICKEN

CHICKEN ROULADE

feta, oregano, pancetta 35 [gf]

CHICKEN PICCATA

caper, lemon, parsley 34

CHICKEN MARSALA

mushroom, demi 34

FONTINA STUFFED CHICKEN

panko, fine herbes, bechamel 37

HONEY-GLAZED PEPPER CHICKEN

spiced honey reduction 37 [gf]

ROAST CHICKEN PUTTANESCA

olive, garlic, caper 37 [gf]

CHICKEN SCHNITZEL

hollandaise 34

ROAST CHICKEN

mustard + bourbon demi 38 [gf]

AIRLINE CHICKEN BREAST

au jus 37 [gf]

BEEF

TUSCAN BRAISED BEEF

roast tomato, garlic, parsley 38 [gf]

16oz NEW YORK STRIP STEAK

big red reduction or bernaise 48 [gf]

12oz SLOW-ROASTED PRIME RIB

au jus, horseradish sauce 42 [gf]

BRAISED SHORT RIB

burgundy sauce 40

6oz FILET

au poive 44 [gf]

BRAISED BEEF

big red reduction 38 [gf]

PAN-SEARED FLATIRON STEAK

madeira, whole grain mustard, cream 39 [gf]

BALSAMIC-MARINATED HANGER STEAK

avocado salsa verde 39 [gf]

PORK/VEAL

GRILLED PORK CHOP

pancetta + tomato au jus 38 [gf]

ROAST PORK LOIN

dijon + honey au jus 37 [gf]

BRAISED PORK SHANK

cider glaze 48

BALSAMIC ROAST PORK TENDERLOIN

caper, balsamic, demi 39 [gf]

PORK SCHNITZEL

hollandaise 36

VEAL CHOP 48 [gf]

VEAL PICCATA

caper, lemon, parsley 42

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

[gf] = gluten-free • [v] = vegetarian • [vg] = vegan

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 14 [gf]

BRAISED BEEF GNOCCHI

wild mushroom, roast grape, fine herbs 11

MAC + CHEESE

three cheese, toasted bread crumb 10 [v]

PORCINI RAVIOLI

parmesan cream, wild mushroom, chive + toasted bread crumb 10 [v]

SEARED ATLANTIC SALMON

couscous, sun-dried tomato, arugula, fennel, basil cream 14

MAINE LOBSTER NACHOS

pickled fresno chilis, lobster cream, cilantro, avocado, cotija, crispy wonton 13.5

CARIBBEAN JERK CHICKEN NACHOS

Jerk chicken, sweet corn, mango + poblano salsa, lime crème fraîche, crispy wontons, white cheddar fondue 11

MINI POTATO + CHEESE PIEROGI

caramelized onion, chive, sour cream 9 [v]

GULF SHRIMP + GRITS

chorizo, grape tomato, beurre blanc, scallion 13

BRAISED SHORT RIB

whipped potato, butter-glazed baby carrot, big red reduction 14

SUMMER SEARED SCALLOP

shaved fennel, orange + radish salad, blood orange vinaigrette 14 [gf]

GRILLED BAVETTE STEAK

blue cheese whipped potato, asparagus, salsa verde 15 [gf]

SALMON + AVOCADO POKE BOWL

sesame glaze, cucumber, avocado, pickled ginger, brown rice, sweet soy 10 [gf]

POTATO + CHEESE PIEROGI

crème fraîche, caramelized onion, truffle oil 14 [v]

TOSTADA BAR

Select 3

BLACKENED TUNA

cucumber, spiced black bean, cabbage, chipotle honey sauce 5 [gf]

C.A.B. SKIRT STEAK

smashed avocado, cotija, pickled fresno pepper, cilantro, adobo 6 [v] [gf]

VEGETABLE

roast squash, spiced black bean, purple cabbage, cilantro, feta 4 [gf]

ROAST CHICKEN

smashed black bean, cabbage, tomato, white cheddar, cilantro crema 5 [gf]

FRY BAR 6

TRUFFLE FRENCH [v] [gf]

SWEET POTATO [v] [gf]

TATER TOTS

Sauces:

sriracha aioli • yum yum sauce • garlic aioli

TOAST BAR 12

SMASHED AVOCADO grilled whole grain bread [v]

SMOKED SALMON SPREAD grilled whole grain bread

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

[gf] = gluten-free • [v] = vegetarian • [vg] = vegan

Pricing subject to change.

OUTDOOR EVENTS

CLAMBAKES



NEW ENGLAND CLAM CHOWDER

STEAMED PEI MUSSEL

STEAMED MIDDLENECK CLAM

RED SKIN POTATO [v]

SWEET CORN [v]

SWEET POTATO [v]

COLE SLAW [v]

PARKER HOUSE ROLL



HOMEMADE PUMPKIN ROLL with PECAN-CARAMEL SAUCE

choice of:

CHICKEN 59 per guest [gf]

NY STRIP STEAK 66 per guest [gf]

LOBSTER 70 per guest [gf]



PIG ROASTS 35 per guest

WHOLE ROASTED PIG [gf]

PULLED PORK [gf]

CHICKEN THIGH [gf]

BBQ BAKED BEAN [v]

SHERRY POTATO SALAD [v]

GRILLED VEGGIE [vg]

SEASONAL SALAD [v]

CORN ON THE COB [v]

COLE SLAW [v]

SOUTHERN BANANA PUDDING MASON JAR [v]

DESSERTS

MINIATURE PASTRY OPTIONS 7

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 5 ea

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 6

SALTED CARAMEL MOCHA PARFAIT*

layered triple chocolate mousse, salted caramel cream, chocolate biscuit, meringue, cocoa nibs, vanilla bean cream 8

LEMON ZEST OLIVE OIL CAKE

blueberry-thyme compote 7

STRAWBERRY SHORTCAKE

cornmeal cake, roasted strawberry mousse, macerated strawberry, whipped cream 7

CHOCOLATE DECADENCE*

flourless chocolate cake, orange mousseline, fresh raspberry 8

TIRAMISU

mascarpone mousse, housemade ladyfinger, chocolate filled pirouette, espresso chantilly 8

S'MORES TART

smoked tart shell, toasted housemade marshmallow fluff, chocolate cream 8

KEY LIME TART

ginger whipped cream 8

SEASONAL NEW YORK CHEESECAKE

spring: strawberry rhubarb / summer: raspberry rose
fall: blackberry bourbon / winter: brandied cherry 8

VEGAN COCONUT-CHIA PANNA COTTA*

diced fresh mango, toasted coconut 7

PREMIER DESSERTS

PASSION FRUIT TART

passion fruit curd, toasted meringue, edible flower 10

BROWN BUTTER ALMOND CAKE

cabernet poached petite pear, vanilla bean anglaise 9

TRIPLE CHOCOLATE MOUSSE BAR

spiced chocolate biscuit, toasted meringue, raspberry puree, fresh raspberry 9

RASPBERRY PROSECCO PANNA COTTA*

vanilla bean panna cotta, raspberry + prosecco gelee, almond lace 9

LEMON ZEST CHARLOTTE

housemade ladyfinger, lemon mousse, fresh seasonal berry 9

LEMON MASCARPONE TART

ribboned mascarpone mousse, lemon curd 10

PB + J ÉCLAIR

sesame seed éclair, peanut butter mousse, red currant mousse 9

*gluten-free or easily made gluten-free

Pricing subject to change.



CAKE MENU

	Approximate Guests	Buttercream Filling Buttercream Frosting	Specialty Filling Buttercream Frosting	Any Filling Fondant Covered
6" Sweetheart Cake	6 - 8	\$60	\$65	\$80
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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