

driftwood CATERING



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

Weddings • Rehearsal Dinners • Social and Corporate Events • Any Special Occasion

THEDRIFTWOODGROUP.COM



(440)-449-0700

6111 Landerhaven Drive, Mayfield Heights, OH, 44124

This package includes:

- White china, flatware, water goblets, standard table linens and napkins up to 350 guests
- Coffee and tea service following dinner
- Set up team, service staff, bartenders, cooks, manager and chef for a six hour event
- Four hour classic bar package, with the ability to upgrade
- Room rental for one of our Landerhaven Ballrooms
- Packages include all applicable taxes and fees in the per person price listed



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CATERING

PLATED SILVER 100 per person

Passed Appetizers (Choice of 2)

Hanky Panky goat cheese, aged cheddar, thyme, chorizo, fig jam

Devils on Horseback [gf] medjool date, chorizo, applewood bacon, micro greens

Crab Cake Egg Roll
tamari remoulade

Fried Goat Cheese
roasted tomato emulsion, onion jam

Mini Loaded Yukon Potatoes
brie, bacon, scallion crema

Bacon Brown Sugar Chicken [gf]
tender chicken, caramelized bacon

Mediterranean Phyllo Bites [v]
feta, roasted tomato, fried olives

BBQ Shrimp Skewer [gf]
tangy barbecue, sriracha aioli

Gruyère Croquette [v]
truffle aioli

House Salad [v] includes bread service and whipped butter
carrots, tomatoes, cucumber, croutons, balsamic vinaigrette

Entrée (Choice of 2) *Beef Options* +\$2.50 | *Market Adjustment*

Chicken Bruschetta roasted cherry tomato bruschetta, balsamic drizzle

Red Wine-Braised Short Ribs [gf] big red reduction

Pan-Seared Salmon [gf] chablis nage

Long Bone Pesto Pork Chop sauce bordelaise

Chicken Francese wild mushroom fricassee

An additional option for your gluten free or vegan guests

Whole Roast Baby Cauliflower [gf] [vg] sweet potato and butternut squash purée, spiced marcona almond, herb purée, micro greens

Each Served with Your Choice of Two Sides:

caramelized baby carrots • roasted root vegetables • grilled seasonal vegetables
whipped potatoes • toasted israeli couscous salad • chive whipped potatoes
roasted garlic whipped potatoes • sweet potato gratin • fingerling potatoes •
warm legumes and grain salad • herb gnocchi

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

prices subject to change.

PLATED GOLD 110 per person

Passed Appetizers (choice of 3)

Hanky Panky goat cheese, aged cheddar, thyme, chorizo, fig jam

Devils On Horseback [gf]
medjool dates, chorizo, applewood bacon, micro greens

Crab Cake Egg Roll
tamari remoulade

Fried Goat Cheese [v]
roasted tomato emulsion, onion jam

Mini Loaded Yukon Potatoes
brie, bacon, scallion crema

Bacon Brown Sugar Chicken [gf]
tender chicken, caramelized bacon

Mediterranean Phyllo Bites [v]
feta, roasted tomato, fried olives

BBQ Shrimp Skewer [gf]
tangy barbecue, sriracha aioli

Gruyère Croquette [v]
truffle aioli

Apple Cheddar Kolachki [v]
pistachio dukkah

Appetizer Display (choice of 1)

Seasonal Domestic Cheese Display

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

Antipasto Display

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

House Salad [v] includes bread service and whipped butter
carrots, tomatoes, cucumber, croutons, balsamic vinaigrette

Entrée (choice of 3) *Beef Options +\$2.50 | Market Adjustment*

Chicken Bruschetta roasted cherry tomato bruschetta, balsamic drizzle

Red Wine-Braised Short Ribs [gf] big red reduction

Pan-Seared Salmon [gf] chablis nage

Long Bone Pesto Pork Chop [gf] sauce bordelaise

Blackened Mahi Mahi [gf] charred tomato and red onion salsa, avocado mousse

Stuffed Chicken Breast goat cheese, spinach, burnt lemon emulsion

Balsamic and Soy Marinated Sirloin Strip Steak big red demi

Roasted Airline Chicken Breast [gf] creamy garlic and roasted tomato sauce

Chicken Francese wild mushroom fricassee

An additional option for your gluten free or vegan guests

Whole Roast Baby Cauliflower [gf] [vg]

sweet potato and butternut squash purée, spiced marcona almond, herb purée, micro greens

Each Served with Your Choice of Two Sides:

caramelized baby carrots • roasted root vegetables • grilled seasonal vegetables • whipped potatoes • toasted israeli couscous salad • chive whipped potatoes • roasted garlic whipped potatoes • sweet potato gratin • fingerling potatoes • warm legumes and grain salad • herb gnocchi

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PLATED PLATINUM 125 per person

Passed Appetizers (choice of 4)

Hanky Panky

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

Devils On Horseback [gf]

medjool dates, chorizo, applewood bacon, micro greens

Crab Cake Egg Roll

tamari remoulade

Fried Goat Cheese [v]

roasted tomato emulsion, onion jam

Mini Loaded Yukon Potatoes

brie, bacon, scallion crema

Bacon Brown Sugar Chicken [gf]

tender chicken, caramelized bacon

Mediterranean Phyllo Bites [v]

feta, roasted tomato, fried olives

BBQ Shrimp Skewer [gf]

tangy barbecue, sriracha aioli

Gruyère Croquette [v]

truffle aioli

Apple Cheddar Kolachki [v]

pistachio dukkah

Appetizer Displays

Seasonal Domestic Cheese Display

assorted seasonal cheese, dried fruit, marcona almonds, flatbread, raisin and pecan crisp, assorted crackers

Antipasto Display

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

House Salad [v] includes bread service and whipped butter
carrots, tomatoes, cucumber, croutons, balsamic vinaigrette

Entrée (choice of 3) *Beef Options* +\$2.50 | *Market Adjustment*

Chicken Bruschetta roasted cherry tomato bruschetta, balsamic drizzle

Red Wine-Braised Short Ribs [gf] big red reduction

Pan-Seared Salmon [gf] chablis nage

Seasonal Fish chermoula glaze, warm lemon vinaigrette

Long Bone Pesto Pork Chop [gf] sauce bordelaise

Blackened Mahi Mahi [gf] charred tomato and red onion salsa, avocado mousse

Stuffed Chicken Breast goat cheese, spinach, burnt lemon emulsion

Balsamic and Soy Marinated Sirloin Strip Steak big red demi

Sliced Beef Tenderloin [gf] big red demi

Roasted Airline Chicken Breast [gf] creamy garlic and roasted tomato sauce

Chicken Francese wild mushroom fricassee

An additional option for your gluten free or vegan guests

Whole Roast Baby Cauliflower [gf] [vg]

sweet potato and butternut squash purée, spiced marcona almond, herb purée, micro greens

Each Served with Your Choice of Two Sides:

caramelized baby carrots • roasted root vegetables • grilled seasonal vegetables • whipped potatoes • toasted israeli couscous salad • chive whipped potatoes • roasted garlic whipped potatoes • sweet potato gratin • fingerling potatoes • warm legumes and grain salad • herb gnocchi

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BUFFET 100 per person

Passed Appetizers (Choice of 2)

Hanky Panky

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

Devils On Horseback [gf]

medjool dates, chorizo, applewood bacon, micro greens

Crab Cake Egg Roll

tamari remoulade

Fried Goat Cheese [v]

roasted tomato emulsion, onion jam

Mini Loaded Yukon Potatoes

brie, bacon, scallion crema

Bacon Brown Sugar Chicken [gf]

tender chicken, caramelized bacon

Mediterranean Phyllo Bites [v]

feta, roasted tomato, fried olives

BBQ Shrimp Skewer [gf]

tangy barbecue, sriracha aioli

Gruyère Croquette [v]

truffle aioli

Apple Cheddar Kolachki [v]

pistachio dukkah

House Salad [v] includes bread service and whipped butter
carrots, tomatoes, cucumber, croutons, balsamic vinaigrette

Entrées (Choice of 2) *Beef Options* +\$2.50 | *Market Adjustment*

Red Wine-Braised Beef [gf] big red reduction

Chicken Bruschetta roasted cherry tomato bruschetta, balsamic drizzle

Red Wine-Braised Short Ribs [gf] big red reduction

Chicken Francese wild mushroom fricassee

Pan-Seared Salmon [gf] chablis nage

Seasonal Fish chermoula glaze, warm lemon vinaigrette

Long Bone Pesto Pork Chop [gf] sauce bordelaise

Blackened Mahi Mahi [gf] charred tomato and red onion salsa, avocado mousse

Stuffed Chicken Breast goat cheese, spinach, burnt lemon emulsion

Balsamic and Soy Marinated Sirloin Strip Steak big red demi

Sliced Beef Tenderloin [gf] big red demi

vegetarian plates available as needed.

Please select two of the following options:

starch sides

whipped yukon potatoes
mac and cheese sea salt
baked potatoes herb
gnocchi sweet potato
gratin

toasted israeli couscous salad
roasted tri-color fingerling potatoes
warm legumes and grain salad
potato gratin

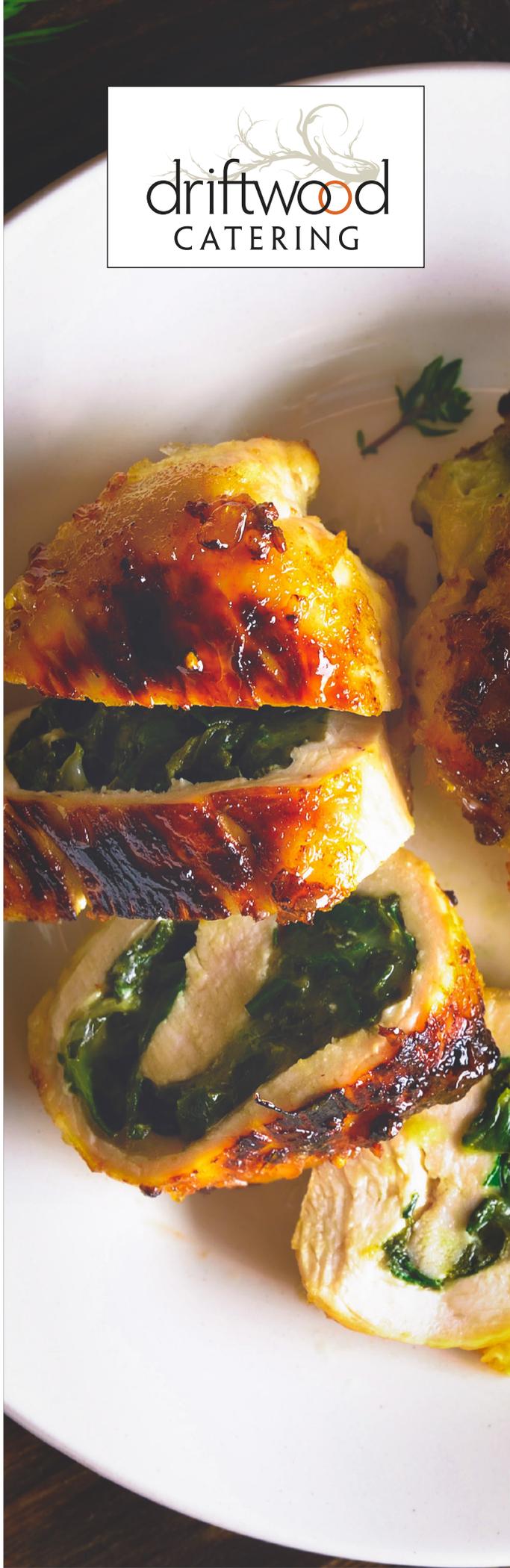
vegetable sides

caramelized baby carrots
grilled seasonal vegetables
brussels sprouts broccolini

roasted asparagus grilled
zucchini and squash
sautéed green beans
roasted root vegetables

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RECEPTION 125 per person

Passed Appetizers (choice of 2)

Hanky Panky goat cheese, aged cheddar, thyme, chorizo, fig jam

Devils on Horseback [gf] medjool date, chorizo, applewood bacon, micro greens

Crabcake Egg Roll
jumbo crab, tamari remoulade

Mini Loaded Yukon Potato
brie, bacon, scallion crema

Sweet Potato Fritter
lime crème fraîche, micro cilantro

Bacon Brown Sugar Chicken [gf]
tender chicken, caramelized bacon

Barbecued Shrimp Skewer [gf]
tangy bbq, chipotle aioli

Shrimp Cocktail [gf]
cocktail sauce, herb

Fried Chèvre
tomato emulsion, onion jam

Appetizer Displays

Seasonal Domestic Cheese Display
assorted seasonal cheese, dried fruit, marcona almonds, flatbread, raisin and pecan crisps, assorted crackers

Antipasto Display
grilled zucchini, marinated and grilled quartered artichoke, assorted olives, sliced heart of palm, roasted asparagus, hummus, provolone, herbed mozzarella balls, olive tapenade, green olive tapenade, breadsticks, grilled ciabatta bread

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RECEPTION (cont.)

Chef Attended Action Stations

(choose 2 food stations) *Beef Options +\$2.50 | Market Adjustment*

Bao Bun Bar Choice of 2

Traditional steamed buns served with sesame noodle salad

Crunchy Shrimp

thai basil and mango slaw, chili garlic sauce

Korean Style Beef Short Rib

kimchi, scallion

Duck Confit

crispy duck skin, asian pear slaw

Glazed Pork Belly cucumber kimch, hoisin

Marinated Chicken

jicama and cilantro, sriracha aioli

Mushroom Galbi [v]

sesame-soy glazed oyster mushrooms, korean bbq, charred scallion

BBQ Tofu Bao [v]

pickled vegetables, cilantro

Mexican Street Food Bar Choice of 2

Tacos served on gluten-free soft corn tortillas

Torizo [vg]

chorizo seasoned tofu, vegan queso fresco, ranchero sauce, pickled onions

Portabella Asada [vg]

charred peppers and onions, lime crema

Fried Fish

breaded cod, shredded cabbage, cilantro crema

Chili Shrimp

avocado crema, mango salsa

Carne Asada

grilled peppers and onions, sour cream

Chicken Carnitas

charred chili and radish salsa

Shredded Pork Al Pastor

pickled pineapple, diced red onion, cilantro

Served with

elote fire-roasted corn on the cobb, cotija cheese, chipotle sour cream
house made guacamole • tajin tortilla chips • pico de gallo salsa verde
• topatio hot sauce • lime wedges

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RECEPTION (cont.)

Focaccia Bar Choice of 3

Sicilian

crushed tomatoes, basil, grated parmesan reggiano

Capricciosa

tomato sauce, prosciutto, fresh mozzarella, sliced green olives

Mediterranean Tomato-Arugula Pesto

roasted heirloom tomatoes, feta

Artichoke and Emmenthal

caramelized onion and garlic focaccia, braised artichoke, emmenthal cheese, lemon and kale salad

Zucchini [vg]

caramelized onion and garlic focaccia, thinly sliced zucchini, vegan ricotta

Eggplant Parmigiana

grilled eggplant, marinara, fresh mozzarella

Bruschetta

asiago focaccia, tomato bruschetta, arugula, balsamic

Carbonara

garlic cream, crispy bacon, pea shoots

Served with

tortellini caprese salad, lemon oil, balsamic glaze, shaved parmesan, chili garlic crunch

Chicken and Waffle Bar

Savory Sweet Potato Waffles

Pearl Sugar (Liege) Waffle

Buttermilk Biscuits

Southern Fried Popcorn Chicken

Chicken Fried Tofu

Maple-Brown Sugar Bacon

Truffled Tots

Served with

local maple syrup, nashville hot sauce, hot honey, mixed berry compote, whipped cinnamon butter

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RECEPTION (cont.)

Carving Station

Carved Two Rivers Prime Rib

red wine demi, horsey sauce

Blackened Salmon

charred tomato relish, dill riata

Served with

grilled spiced broccolini, hasselback potatoes, brussels sprout salad, ciabatta rolls

Ramen Bar

fresh ramen noodles, tonkatsu broth, shiitake broth, pork belly char siu, five spiced tofu, shaved teriyaki brisket, soy marinated ramen egg, garlic sauteed bok choy, scallions, furikake, sriracha sauce, hot sesame oil

Served with

edamame, wakame salad

Sweet Station

Bite-Sized Cheesecake

cherry compote

Chocolate Mousse Cups

Banana Cream Pudding

Mini Key Lime Pie

Tapioca Pudding Cups [gf]

mango and lime

Orange Creamsicle Mousse Shooters [gf] [df]



LANDERHAVEN BAR PACKAGES

CLASSIC BAR PACKAGE:

(Included in all Landerhaven Packages) \$28
per person for 4-hour open bar service
\$5.50 per person for 1 additional hour

BEER: Miller Lite plus 3 options from the Beer List

HOUSE WINE: Choose 3 options from the house wine list

LIQUOR: New Amsterdam Vodka, New Amsterdam Gin,
Bacardi Rum, El Jimador Tequila, Canadian Club, J&B
Scotch, Evan Williams

PREMIER BAR PACKAGE:

Upgrade from the Classic Bar Package to Premier
for \$3 per person
\$5.50 per person for 1 additional hour

BEER: Miller Lite plus 3 options from the Beer List **WINE:**

Choose 3 options from the Premier Wine list **LIQUOR:**

Tito's Handmade Vodka, Tanqueray Gin, Don Q Rum,
Captain Morgan, Camarena Tequila, Jack Daniels,
Jameson, Dewar's, Old Forester Bourbon

LUXURY BAR PACKAGE:

Upgrade from the Classic Bar Package to Luxury
for \$8 per person
\$5.50 for an additional hour per person

BEER: Miller Lite plus 3 options from the beer list **WINE:**

Choose 3 options from the Luxury Wine list **LIQUOR:** Grey

Goose Vodka, Tanqueray Ten Gin, Diplomatico Rum,
Captain Morgan, Espolon Blanco Tequila, Jack Daniels,
Jameson, Crown Royal, Johnnie Walker Black, Old Forester
Bourbon

Bar Standard Included in Packages:

Soda
Juice
Ginger Beer
Fruit Garnishes
Ice

EXTRAS - Priced per person

Signature cocktail +\$6
Champagne Toast with Wycliff Sparkling Brut +\$3
Champagne Toast with La Marca Prosecco +\$6

CLASSIC BEER AND WINE PACKAGE:

\$20 per person for 4-hour open bar service
\$4 for an additional hour per person

BEER: Miller Lite plus 3 options from the beer list

WINE: Choose 3 options from the House wine list

PREMIER BEER AND WINE PACKAGE:

\$24 per person for 4-hour open bar service
\$4 for an additional hour per person

BEER: Miller Lite plus 3 options from the beer list

WINE: Choose 3 options from the Premier wine
list

LUXURY BEER AND WINE PACKAGE:

\$28 per person for 4-hour open bar service
\$4 for an additional hour per person

BEER LIST

Heineken
Corona Premier
Blue Moon
Great Lakes Dortmunder Gold
Great Lakes Midwest IPA
Great Lakes Midwest Hazy IPA
Sun Cruiser

HOUSE WINE LIST

From Canyon Road Winery

Chardonnay
Sauvignon Blanc
Pinot Grigio
Pinot Noir
Cabernet Sauvignon

PREMIER WINE LIST

From Proverb Winery

Chardonnay
Sauvignon Blanc
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

LUXURY WINE LIST

Hand Picked Wine List from our Sommelier for your event!

William-Hill Chardonnay
Joel Gott Sauvignon Blanc
Stella Pinot Grigio
Cotes du Rhone La Solitude Rosé
Catena Malbec
Imagery Pinot Noir
Imagery Cabernet

KOSHER WINES are available upon request, packaging
starts at \$31.00 per person. Ask your sales manager for
more details!

**AVAILABLE CASAMIGOS UPGRADE OR SCOTCH/BOURBON
UPGRADES** Ask your sales manager for more details!



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CATERING



MIMOSAS OR MARYS

Get your day started off right with your choice of Tito's Handmade Vodka or Wycliff Sparkling Brut accompanied with Fresh Orange Juice or Bloody Mary Mix

MIMOSA BAR:

Wycliff Sparkling Brut served with orange juice only \$10 per person

MIMOSA FULL JUICE BAR:

Wycliff Sparkling Brut served with your choices of Grapefruit Juice, Orange Juice, and Cranberry Juice \$12 per person

BLOODY MARY: \$8 per person

TABLE WINE SERVICE

Based on one hour of table service

Is your event's dinner the most important aspect of your event? Just ask your sales manager to help pair the best tableside wines with your choice of entree(s)!

Table-side wine service — wine service poured by bartenders for all guests at every table

HOUSE WINE SERVICE: \$4 per person

PREMIER WINE SERVICE: \$6 per person

LUXURY WINE SERVICE: \$8 per person

TABLE-SIDE PRESET WINE SERVICE

Includes one bottle of red and one bottle of white wine on each guest table

HOUSE WINE SERVICE: \$6.00 per person

PREMIER WINE SERVICE: \$7.50 per person

LUXURY WINE SERVICE: \$9.00 per person

HOUSE WINE LIST

From Canyon Road Winery

Chardonnay

Sauvignon Blanc

Pinot Grigio

Moscato

Pinot Noir

Cabernet Sauvignon

PREMIER WINE LIST

From Proverb Winery

Chardonnay

Sauvignon Blanc

Pinot Noir

Cabernet Sauvignon

LUXURY WINE LIST

Hand Picked Wine List from our Sommelier for your table!

William-Hill Chardonnay

Stella Pinot Grigio

Joel Gott Sauvignon Blanc

Catena Malbec

Imagery Pinot Noir

Imagery Cabernet Sauvignon





DRIFTWOOD
BAKING COMPANY

Custom Cake Options

Pricing starts at \$7.00 per person for basic designs

All Cakes are made to order with premium ingredients including buttercream filling and buttercream frosting

****Fondant covered cakes and specialty cake fillings are available upon request with an additional charge***

Single Tier Cakes

6" starting at \$60
8" starting at \$70
9" starting at \$85
10" starting at \$100

Two Tier Cakes

Serves 25-75 guests Starting at
\$175 - 525 (exact pricing is
based on size, flavor, and
custom design)

Three Tier Cakes

Serves 75 - 170
Starting at \$525 - \$1,190
(exact pricing is based on size,
flavor, and custom design)

Extra servings +\$4.00 per serving

Half Sheet Cake - Single layer serves 35 - \$140
Half Sheet Cake - Double layer serves 50 - \$200
Full Sheet Cake - Single layer serves 70 - \$280
Full Sheet Cake - Double layer serves 100 - \$400

Gourmet Cupcakes +\$4.00 per serving

Perfect for dessert displays, weddings, or add-ons to your cake order!

*Custom Decor and designs may require a consult with the pastry chef
All cake orders should be accompanied by an inspiration photo for the cake designer*

**Please note, all wedding cake tastings require a 48 hour notice and allow you to taste up to 3 flavors
All cake tastings must be scheduled together with food tastings*



DRIFTWOOD
BAKING COMPANY

Wedding Cake Menus

Standard Cake Flavors

Marble
Vanilla
Golden Yellow
Almond
Red Velvet
Chocolate
Lemon

Standard Fillings Included

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

Specialty Cream Fillings

Bavarian Cream
Chocolate Mousse
Cookies and Cream
Banana Cream
Mint Chocolate Mousse
Ganache
Coconut Cream
Cream Cheese

Alternate Dessert Options

Chocolate Mousse Dome
Raspberry Mousse Dome
New York Style Cheesecake with Berry Compote
Triple Chocolate Cake
Lemon Charlotte

**Cakes and Desserts are not included in packages and will result in an additional charge for each serving requested.*

***Ask your sales manager their recommendation on cake sizing to ensure you have enough to serve all of your guests!*