

CATERING MENU



DOGWOOD CANYON
NATURE PARK

RISE & SHINE BREAKFAST

DETAILS:

- Service for up to one hour
- Requires a minimum of 25 guests
- Prices per person

INCLUDES:

- Fresh brewed coffee
- Iced water
- Orange juice

THE CONTINENTAL 🌿

Assorted breakfast pastries, cut fresh fruit

15

COMPLETE BREAKFAST

Assorted breakfast pastries, cut fresh fruit, scrambled eggs, seasoned breakfast potatoes, 🌿🌱 sausage links

19

BUILD-YOUR-OWN

PANCAKE BAR 🥞

16

Buttermilk pancakes, sausage links, butter & maple syrup, chocolate chips, candied pecans, fresh berries, whipped cream

OATMEAL BAR 🌿🌱🥞

14

Pecans, brown sugar, whipped cream, chocolate chips, dried fruits, coconut flakes, fresh berries, fresh bananas, and apples

BREAKFAST TACOS

18

Warm flour tortillas, scrambled eggs, chorizo, 🌱🧀 cheddar cheese, salsa fresca 🌿🌱

ADD-ONS

Minimum food quantity order must match the guest guarantee

APPLE -OR- ORANGE JUICE	2	SCRAMBLED EGGS 🥞	4
ASSORTED BREAKFAST PASTRIES 🌿	3	FRESH FRUIT SALAD 🌿🌱	4
BUTTERMILK PANCAKES WITH BUTTER & SYRUP 🥞	5	BREAKFAST BURRITOS	6
SAUSAGE LINKS	5	YOGURT WITH SEASONAL FRUIT COMPOTE & CRUNCHY GRANOLA 🌿	6
BACON	5		



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

Due to the seasonal nature of our sustainable practices, prices are subject to change. Prices are subject to a 26% service charge, and current sales tax.

Dietary Information: 🌿 Vegetarian 🌱 Vegan 🌾 Gluten-Free 🥛 Dairy-Free 🥜 Contains Nuts 🌰 Contains Sesame 🌊 Sustainable Seafood

BISTRO LUNCH

DETAILS:

- For groups of 100 guests or fewer. Groups larger than 100, please inquire for additional menus
- Drop-off service requires a minimum of 25 guests
- One menu selection per guest. Pre-selected final food quantities given in advance
- Prices are per person

INCLUDES:

- Potato chips
- Cookie
- Water



DOGWOOD CANYON
NATURE PARK

BOXED LUNCHES

18

EACH GROUP TO SELECT UP TO TWO OPTIONS FROM:

SALADS

DOGWOOD SALAD 🌿 🌱 🥚

Mixed greens, cucumbers, feta, spiced pecans, blackberry balsamic vinaigrette

CLASSIC CAESAR SALAD

Romaine, croutons, shaved parmesan

SANDWICHES & WRAPS

ROASTED TURKEY

Lettuce, tomato, green goddess aioli, provolone cheese, Texas toast

SHAVED HAM

Gruyere cheese, lettuce, tomato, honey mustard, wheat bread

GRILLED VEGETABLE WRAP 🌿

Mixed greens, roasted tomato aioli, grilled vegetables, wheat tortilla

ADD-ONS

Minimum food quantity order must match the guest guarantee

ADDITIONAL SALAD SELECTION	6	FUDGE BROWNIES	4
ADDITIONAL SANDWICH -OR- WRAP SELECTION	8	ASSORTED CANNED SODAS	4
ASSORTED DESSERT BARS	6		

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LUNCH BUFFETS

DETAILS:

- Service for up to one hour
- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

- Iced Water
- Iced Tea
- Eco-friendly compostable tableware



CREEKSIDE SANDWICH BAR

Waldorf chicken salad 🥗 & club sandwiches

Served with:

Potato chips, coleslaw, seasonal fruit salad

CLASSIC AMERICAN

All-beef hot dogs 🌭 & grilled hamburgers 🍔

Served with:

BBQ baked beans 🍲, coleslaw 🥗, American cheese, lettuce, sliced onion, pickles, sliced tomatoes, classic condiments, buns

ADD BRATS4

ADD IMPOSSIBLE BURGER8

417 CHICKEN

Cashew chicken & sweet and sour chicken

Served with:

Fried rice, crab rangoon, stir fry vegetables, Asian slaw

19 HERITAGE

Meatloaf & lemon pepper chicken breast

Served with:

Garden salad, mac & cheese, vegetable medley

ADD BISON MEATLOAF10

22 SMOKEHOUSE

Smoked pulled pork 🍖 & dry rubbed bone-in-chicken 🍗

Served with:

BBQ baked beans, mac & cheese 🍲, coleslaw 🥗, sweet BBQ sauce, Carolina vinegar sauce, honey mustard sauce, pickles, onions, Texas toast

ADD BRISKET6

ADD 2 BONE PORK RIBS4

25 DE SOTO

Flank steak, chimichurri, & chicken tamales

Served with:

Spanish rice, stewed peppers & onions, sweet corn "elote" salad, flour tortillas, roasted tomato salsa, salsa verde, salsa rojo, habanero salsa, cilantro, onions, pickled onions, Mexican crema, guacamole, lime

27

29

32

ADD-ONS

Minimum food quantity order must match the guest guarantee

LEMONADE	2	ICE CREAM NOVELTIES	5
ASSORTED CANNED SODA	4	DIPPIN' DOTS	6
FUDGE BROWNIES	4		

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Snacks & Beverages

BREAK TIME

DETAILS:

- Prices are per person
- Requires a minimum of 25 guests
- Eco-friendly compostable tableware

NON-ALCOHOLIC BEVERAGE PACKAGES

Half day service for up to four (4) hours

Full day service for up to eight (8) hours

INFUSED AQUA FRESCA

Citrus and mint

HALF DAY 5

FULL DAY 8

ASSORTED CANNED SODAS

Assorted canned sodas,
iced water

HALF DAY 4

FULL DAY 8

COFFEE & TEA PACKAGE

Regular coffee, assorted hot
herbal teas, iced water

Decaf coffee available upon request

HALF DAY 8

FULL DAY 12

COMPLETE BEVERAGE PACKAGE

Regular coffee, assorted hot
herbal teas, iced water, assorted
canned soda,
iced tea

Decaf coffee available upon request

HALF DAY 10

FULL DAY 14

SNACK BOARDS

Service for up to one hour

TRAIL MIX

Assortment of chocolate, dried fruit, mixed
nuts

6 HARVEST

Assorted seasonal raw, roasted and
marinated vegetables, ranch-dill yogurt

9 HUMMUS

Marinated vegetables & olives, traditional &
roasted red pepper hummus, feta cheese,
crackers & pita

12

CHIPS & DIP

House made seasoned potato chips,
pimento cheese, french onion dip

8 CHEESE

Assorted imported & domestic cheese, fresh
fruit, assorted crackers

12 CHARCUTERIE

Assorted meats, cheese, nuts, jams, dried
fruit, assorted breads & crostini

18

BUILD YOUR OWN S'MORES!

BUILD YOUR OWN CLASSIC S'MORE

5

Graham crackers, chocolate bars, marshmallows

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DOGWOOD CANYON
NATURE PARK

APPETIZERS

DETAILS:

- Minimum of three selections required
- Minimum order of 50 pieces per item
- Food quantities must match final guest count

TRAY PASSED:

- Service for up to one hour
- Pricing is per piece
- 125 passer fee required per 50 guests

STATIONED:

- Service for up to two hours
- Pricing includes two pieces per person

LAND

STATIONED

CHICKEN SATAY 🌱 🥚 6

Cashew chicken sauce

CANDIED BACON DEVILED EGG 🌱 🥚 6

Pickled mustard seeds

BACON JAM CROSTINI 6

Whipped cream cheese, chives

DWC BISON & PORK MEATBALLS 8

Sweet & sour fig glaze

RANCH DUSTED FRIED CHICKEN LOLLIPOP 8

Buffalo sauce

SEA

STATIONED

LOCAL SMOKED RAINBOW TROUT CROSTINI 6

Cucumber dill crème fraiche, pickled onion, chives

LOCAL SMOKED TROUT HUSH PUPPIES 6

DWC milled cornmeal, jalapeño, tartar sauce

CRAB RANGOON 🌱 8

Apricot sweet & sour

GARDEN

STATIONED

CHARRED TOMATO BRUSCHETTA 🥚 6

Cashew chicken sauce

VEGETABLE SUMMER ROLL 🌱 🥚 🌱 6

Cajun remoulade

FRIED GREEN TOMATOES 6

Cajun remoulade

CAPRESE SKEWER 🌱 8

Whipped cream cheese, chives

SPINACH & FETA TARTS 8

Buffalo sauce

GRILLED CHEESE BITE 8

Tomato basil bisque

CLASSIC JUMBO SHRIMP COCKTAIL 🥚 8

Citrus horseradish cocktail sauce

CRAB CAKE 🌱 10

Romesco sauce

SMOKED SALMON DEVILED EGG 🥚 10

Cold smoked salmon, Everything bagel spice, salmon caviar



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APPETIZER STATIONS

DETAILS:

- Service for up to two hours
- Minimum order of 50 guests
- Prices are per person



MEDITERRANEAN MEZZE 🌿 🥑 9

Hummus, eggplant dip, cucumber yogurt dip, baby vegetables, feta cheese, olives, pita bread

TEX MEX 🌿 🌶️ 12

Black bean dip, chili con queso, guacamole, roasted tomato salsa, pico de gallo, green chili & cheese taquitos, corn tortilla chips

SOUTHERN HOSPITALITY 12

Pimento cheese, french onion dip, candied bacon deviled eggs, pickled vegetables, cheese straws, potato chips, assorted crackers

BOARDS

HARVEST 🌿 🌶️ 9

Assorted seasonal raw, roasted & marinated vegetables, ranch-dill yogurt.

CHEESE 🌿 12

Assorted imported & domestic cheese, fresh fruit, assorted crackers

CHARCUTERIE 🥑 18

Assorted meats, cheese, nuts, jams, dried fruit, assorted breads & crostini

GRANDE 🥑 22

A combination of the charcuterie, harvest, and cheese boards.

DESSERT STATION

COFFEE & HOT TEA STATION 4

SWEET MINIS 9

MAY INCLUDE: salted caramel brownies, lemon bars, assorted petit fours, cookies, mini cake bites

Mini desserts are seasonal and based on availability

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DINNER STATIONS

MASHED POTATO BAR 🌶️ 12

Crispy bacon, caramelized onions, white cheddar, green onion, sour cream, butter

MAC & CHEESE BAR 15

Crispy bacon, diced ham, grilled chicken, caramelized onions, sautéed mushrooms, shredded cheese, green onions, toasted breadcrumbs

SLIDER BAR 15

All beef sliders, cheese selection, candied bacon, shredded lettuce, caramelized onions, tomato, special sauce, spicy aioli, mustard, pickle

CARVING BOARDS

*Chef-attended, requires chef fee of \$225 per chef
One chef per 75 guests*

ROASTED PORK LOIN 🌶️ 12

Apricot mustard, chimichurri sauce

HERB ROASTED TURKEY BREAST 15

Cranberry relish, pan gravy

CEDAR PLANK SALMON FILLET 21

Lemon, dill, caper aioli

PRIME RIB MKT

Condiments

DINNER BUFFETS

DETAILS:

- Service for up to two hours
- Minimum of 50 guests
- Prices are per person

INCLUDES:

- Iced Water
- Iced Tea



OPTION ONE

55

ONE SALAD, TWO ACCOMPANIMENTS, ONE ENTREE, ONE MINI DESSERT

ADD ADDITIONAL ENTREE

10

SALADS

CHOPPED

Mixed greens, banana pepper, cucumber, pickled red onion, tomato, white cheddar, buttermilk ranch dressing

DOGWOOD

Mixed greens, cucumber, feta, spiced pecans, raspberry vinaigrette

CLASSIC CAESAR

Romaine lettuce, croutons, shaved parmesan, caesar dressing

MIXED GREENS


Spring mix, carrot, cucumber, tomatoes, balsamic vinaigrette

ACCOMPANIMENTS

ROASTED FINGERLING POTATOES  

GARLIC GREEN BEANS  

CREAMY MASHED POTATOES  

CRISPY BRUSSEL SPROUTS  

SWEET POTATO HASH  

SEASONAL ROASTED VEGETABLES  

MAC & CHEESE  

ROASTED SEASONAL SQUASH  

RICE PILAF 

ADD-ONS

Minimum food quantity order must match the guest guarantee

BREAD & BUTTER 2

COFFEE & HOT TEA STATION 4

ADDITIONAL SALAD, ACCOMPANIMENT, ENTRÉE OR DESSERT PLEASE INQUIRE FOR PRICING

ENTREES

BRAISED BEEF SHORT RIBS

Red wine demi

HERB SEARED SALMON

Lemon-caper sauce

SEARED CHICKEN BREAST

Honey-herb citrus cream sauce

ROASTED PORK LOIN

Apricot mustard sauce

MINI DESSERTS

ASSORTED MINI DESSERTS

Mini cakes, cookies, petit fours

SASSAFRAS PANNA COTTA

Seasonal fruit compote

CHOCOLATE MOUSSE CUPS

Milk chocolate mousse, whipped cream

SMOKED BEEF SIRLOIN PICANA

Roasted garlic chimichurri

RED WINE BRAISED CHICKEN

Sweet pepper piperade, fresh herbs

CATFISH PICATTA

Lemon-caper butter sauce

LAYERED EGGPLANT PARMESAN

Tomato sauce, mozzarella, breadcrumbs

TRES LECHES CAKE

Caramel sauce, seasonal fruit

FLOURLESS CHOCOLATE CAKE

Mixed berry coulis

KEY LIME CHEESECAKE

Pretzel crust, whipped cream

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PLATED DINNERS

DETAILS:

- Minimum of 50 guests
- Prices are per person

INCLUDES:

- Iced Water
- Iced Tea
- Coffee
- Hot Tea



DOGWOOD CANYON
NATURE PARK

THREE-COURSE DINNER 65

ONE SALAD, TWO PRE-SELECTED ENTRÉES, ONE DESSERT

UPGRADE TO DUO ENTRÉE - PLEASE INQUIRE FOR CUSTOM PRICING

SALADS

SELECT (1):

WEDGE ✘

Iceberg, candied bacon, chopped egg, marinated tomato, bleu cheese crumble, ranch vinaigrette

DOGWOOD 🌿 ✘ 🥚

Mixed greens, cucumber, feta cheese, spiced pecans, blackberry balsamic vinaigrette

CLASSIC CAESAR

Romaine lettuce, croutons, shaved parmesan, caesar dressing

MIXED GREENS 🌿 ✘ 🥚

Spring mix, carrot, cucumber, tomatoes, balsamic vinaigrette

DESSERTS 🌿

SELECT (1):

SASSAFRAS PANNA COTTA ✘

Gelee, carrot tuil

TRADITIONAL CHEESECAKE 🌿

Berry compote, whipped cream

FLOURLESS CHOCOLATE CAKE ✘ 🌿

Raspberry sauce, whipped cream

TRES LECHES CAKE

Whipped cream, cinnamon, seasonal fruit

BUTTERSCOTCH BUDINO

Butterscotch pudding, espresso caramel, sea salt

DOGWOOD APPLE FRITTER

Fried apple fritter, caramel anglaise, walnut praline, green apple sorbet.

ENTREES

SELECT (2):

SIMPLY GRILLED SALMON 🌿 ✘

Blistered green beans, wild rice pilaf, lemon herb butter

BRAISED BEEF SHORT RIBS ✘

Roasted carrots, buttermilk whipped potatoes, red wine demi

SEARED SIRLOIN STEAK ✘

Grilled broccolini, roasted fingerling potatoes, roasted tomato chimichurri

PAN ROASTED PORK CHOP ✘

Sweet potato hash, apple-herb chutney

HERB BREADCRUMB ROASTED CHICKEN BREAST

Potato puree, broccolini, sage browned butter

LEMON-DILL ROASTED RAINBOW TROUT ✘ 🌿

Celery root puree, crispy brussel sprouts, mustard buerre monte

GARLIC-HERB ROASTED BEEF TENDERLOIN ✘ +10

Grilled asparagus, roasted garlic mashed potatoes cabernet demi

ADD THREE PIECE SHRIMP SKEWER.....+5

WILD MUSHROOM RISOTTO 🌿

Creamy risotto, roasted wild mushrooms, parmesan cheese

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BAR SERVICES

ALL BARS

- Based on two hours of service
- Requires a minimum spend of 1,000 for bar services
- Bar set-up fee of 150 per bar
- Prices are per person

SPECIALTY COCKTAILS

ADD A WELCOME COCKTAIL
- OR -
SPECIALTY COCKTAIL TO YOUR BAR

Please inquire for details & pricing

CASH BAR PRICING

DRAFT BEER	8
PACKAGE BEER	
DOMESTIC	8
CRAFT/IMPORT	9
RED & WHITE WINE	+9
LIQUOR	+12

HOSTED BAR

COST FOR BAR SERVICES & DRINKS ARE PAID IN ADVANCE BY HOST

All packages are based on (2) hours of service

Requires bartender fee

BEER & WINE BAR

18

ADDITIONAL 5 PER PERSON,
PER ADDITIONAL HOUR OF SERVICE

Assorted domestic & craft beers,
standard red & white wines
iced water

PREMIUM BAR

32

ADDITIONAL 7 PER PERSON,
PER ADDITIONAL HOUR OF SERVICE

Assorted domestic & craft beers,
red & white wines, premium spirits, basic mixers &
assorted canned sodas, iced water

STANDARD BAR

27

ADDITIONAL 6 PER PERSON,
PER ADDITIONAL HOUR OF SERVICE

Assorted domestic & craft beers,
red & white wines, standard spirits, basic mixers &
canned sodas, iced water

BARTENDER FEE

ALL BAR SERVICES ARE BASED ON (2) HOURS OF SERVICE

200 per bartender, per (2) hours of service

(1) bartender per 50 guests

100 per bartender, per (1) additional hour



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DOGWOOD CANYON
N A T U R E P A R K

Wedding & Special Event Department

Office: 417-348-3320

weddings@dogwoodcanyon.org

2038 W. State Hwy 86, Lampe, MO 65681

Dogwood Canyon is an operating attraction that is open to the public. If your event is during operating hours there will be guests walking, biking, on tram tours, Segway tours, fishing tours, and private Jeep tours that may be visible or audible during your event.

Revised March 2026