DORO CATERING & EVENTS



DINNER STATIONS

ZOHARA

Fresh Baked Pita

Albanian Salad

Cucumber | Tomato | Pepper | Feta |

Onion | Olives

Greens Salad Tahina Vinaigrette | Radish | Fennel

Tahina Hummus Chic Peas | Urfa Pepper | Olive Oil

Roasted Eggplant Purée Sumac | Tahina

Muhammara Roasted Red Peppers | Walnuts

Roasted Cauliflower

Pine Nuts | Pomegranate | Tahina | Schug

Israeli Cous Cous Almond | Apricot | Herbs

Saffron Basmati Rice Shishito Peppers | Roasted Red Onion | Grilled Tomato | Cauliflower

Over the Coals (choice of 3)

Harissa Chicken - Harissa Sauce Black Garlic Filet Mignon - Schug Lamb Kofta - Tzatziki Organic Salmon - Pomegranate Molasses

TASTE OF TREVA

CHEF ATTENDED

Basket of DORO Marketplace Fresh Baked Rustic Italian Bread Olive Oil, Sea Salt and Butter

Caesar Salad Romaine Hearts | Ciabatta Croûtons

Lattuga Salad
Bibb Lettuce | Apple | Gorgonzola | Almonds

Broccoli Rabe Roasted Garlic | Olive Oil | Chili Flake

Saltimbocca Chicken | Prosciutto | Sage | Mozzarella

Salmon Puttanesca
Caper | Tomato | White Wine | Herbs

Fresh Cooked to Order Pasta Grated Parmesan Cheese. Chili Flakes and Basil

Rigatoni Sweet Sausage | Bolognese

Orecchiette
Basil Cream | Braised Chicken | Tomato | Arugula

Gnocchi Pomodoro | Basil | Parmesan

DORO CATERING & EVENTS



CARVING STATION

CHEF ATTENDED

Basket of Fresh Baked Breads Olive Oil, Butter, Sea Salt

Caesar Salad Romaine Hearts | Ciabatta Croûtonse

Field Greens Salad Mesculin | Shallots | Radishes | Mustard Dressing

Roasted Cauliflower Olive Oil | Sea Salt

Grilled Asparagus Sea Salt | Lemon | Pangrattato

Fingerling Potatoes
Smashed Garlic | Rosemary | Sea Salt

Choice of Three:

Porchetta
Beef Tenderloin
House Brined Turkey Breast
Cedar Plank Salmon
New York Strip
Pastrami Brisket
Pit Ham
Leg of Lamb
Prime Rib (additional fee)
Whole Roasted Pig (additional fee)
Whole Lamb (additional fee)

Choice of Two:

Horseradish Dijon Sauce Steak Sauce Au Poive Bordelaise Chimichurri

DINNER STATION COMBO

Dinner Station One : Pasta Fresca

Chef Attended

Basket of Fresh Baked Breads Olive Oil, Butter, Sea Salt

Di Casa Salad Baby Greens | Radicchio | Endive

Rigatoni
Sweet Sausage | Bolognese
Orecchiette

Basil Cream | Braised Chicken | Tomato | Arugula Gnocchi

Shocchi

Pomodoro | Basil | Parmesan

Dinner Station Two : Carving Chef Attended

Basket of Fresh Baked Breads Olive Oil, Butter, Sea Salt

Caesar Salad
Romaine Hearts | Ciabatta Croûtonse

Choice of Two:
Porchetta
Beef Tenderloin
House Brined Turkey Breast
Cedar Planks Salmon
New York Strip
Pastrami Brisket
Pit Ham
Leg of Lamb

Dinner Station Three : Seasonal Vegetables Choice of Three (see page 13)

YOUNG ADULT

Ceasar Salad

Charred Broccoli

Mac and Cheese

Tater Tots

Pigs in a Blanket

Hand Breaded Chicken Tenders

Cheese Flathread

DORO CATERING & EVENTS



NEW ENGLAND CLAM BAKE

Beachside Starters

Steamers

Drawn Butter

New England Clam Chowder

Field Greens Salad Mesculin | Shallots | Radishes | Mustard Dressing

Lobster Bake

Rolls and Butter

1.5 Pound Lobster

Mussels, Clams

Chorizo Sausage

Grilled Chicken

Corn on the Cob

Yukon Gold Potatoes

Grilled Asparagus

ASIAN FUSION

Sushi House Salad
Carrot Ginger Dressing |
Cucumber | Radish

Green Papaya & Mango Salad
Barrel Aged Fish Sauce | Thai Chilis

Chilled Buckwheat Soba Noodles Sesame Dressing | Scallions

Charred Greens Beans
Garlic Chili Sauce | Fried Shallot

Lemongrass Chicken Skewer "Pad Thai" Dipping Sauce | Peanuts

Coconut Red Curry Shrimp Sugar Snap Peas | Broccoli | Carrot

Korean Braised Short Ribs Sweet & Sour Glaze

Local Farm Egg Fried Rice Peas | Soy Sauce | Shoots

BARBEQUE

Corn Bread Honey Butter

Summer Slaw
Cabbage | Carrot | Jicama | Radish

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Grilled Corn on the Cob

Grilled Asparagus Lemon

18 Hour Smoked Beef Brisket

Roasted Pork Shoulder Orange | Garlic | Oregano

Roasted Chicken House Rub

BBQ Sauces North Carolina | Kansas City | Texas Styles

House Made Chips | Squishy Buns

LATIN FUSION

Plantain Chips

Pan Sabao

Ensalada Verde Tomato | Radish | Red Wine Vinaigrette

Yellow Rice Sofrito

Braised Chicken
Chili Broth | Pearl Onion

Pernil Roasted Pork Shoulder | Adobo Mojado

Vegan Ceviche
Corn | Avocado | Red Onion | Fresno
Chili | Lime | Cilantro

[&]quot;There's nothing more satisfying than serving someone a delicious meal."