

DORO CATERING & EVENTS



PASSED HORS D'OEUVRES

CHICKEN

Chicken Meatball (GF)
Lemongrass Dipping Sauce

Harissa Glazed Chicken Skewer (GF)
Yogurt Dipping Sauce

Crispy Za'atar Chicken
Garlic Tahina | Sesame

Chicken and Waffles
Buttermilk Fried Chicken | Sriracha Infused Maple Syrup | Crunchy Waffle

Jerk Chicken (GF)
Tostone | Mango | Cilantro

Chicken Empanada
Achiote | Roasted Vegetables

Confit Chicken Street Taco
Adobo | Onion

Chicken Dumpling
Lemongrass | Shoya

PORK

Pig and Fig Bites (GF)
Prosciutto | Whipped Goat Cheese

Chicago Dog
Mustard | Diced Onion | Tomato | Pickle Spear | Giardiniera | Relish

Spanish Chorizo Empanada
Yellow Annatto | Braised Peppers

Croque Monsieur
Smoked Ham | Bechamel

Mini Corn Dogs
Neon Yellow Mustard

Bacon Wrapped Tenderloin (GF)
Gorgonzola cheese

Carbonara Stuffed Rigatoni
Guanciale | Pea Tendril | Cured Egg Yolk

Orange Flesh Melon (GF)
Speck | Spiced Honey | Mint

Baobun
Roasted Pork | Steam Bun | Sweet Chili

Pork Belly Spiedini
Hot Honey | Puffed Rice

Pan Con Tomate
Serrano Ham | Manchego Cheese

Cuban Cigar
Roasted Pork | Swiss | Pickles

Bacon Wrapped Brussel Sprouts (GF)
Spiced Maple Glaze

Prosciutto & Strawberry (GF)
Prosciutto de Parma | Local Strawberry | Stracciatella | Saba

Berkshire Pork Potsticker
Hoisin BBQ | Scallion Oil

BEEF

Sliced Tenderloin Crostini
Roquefort Cheese | Pickled Onion

DORO Slider
Lettuce | Tomato | Cheddar

Beef Tartare (GF)
Potato Chip | Pickled Mustard Seed

Baked and Loaded (GF)
Gold Potato | Short Rib | Truffle | Raclette

Beef Empanadas
Soffrito | Lime

Kobi Beef Hot Dog in a Blanket
Spicy Brown Mustard

Beef Short Rib Tostada
Ten Pepper Relish | Guajillo Peach Glaze

Beef Wellington Bites
Filet Mignon | Mushroom Duxelles | Puff Pastry

Beef Brisket Cigar
Sweet and Sour Onions | Tzatziki

Beef Meatball (GF)
Ricotta | Pomodoro

OTHER

Lamb Meatballs (GF)
Menemen | Mint

Green Tea Smoked Duck (GF)
Forbidden Rice Cake | Scallion

Lamb Lollipop (GF)
Pomegranate Glaze | Pistachio | Za'atar

Roasted Duck Summer Roll (GF)
Peanut Dipping Sauce

Lamb Log Arrosticini (GF)
Rosemary | Olive Oil

BBQ Duck Dumpling
Peanut Dipping Sauce

Moroccan Cigars
Lamb | Barberries | Tatziki

Duck Tostada (GF)
Lime Creme Fraiche | Pickled Jalapeno

DORO CATERING & EVENTS



PASSED HORS D'OEUVRES (CONTD)

SEAFOOD

Sweet Chili Glazed Shrimp (GF)
Lime | Cilantro

Crab Cake Bite
Preserved Lemon Aioli

Mini Lobster Rolls
Connecticut or Maine Style

Blue Crab Tostada (GF)
Yuzu Crema | Pickled Fresno Chili | Shiso

Chilled Connecticut Oysters (GF)
Mignonette

Ahi Tuna
Wonton | Ginger | Wasabi Pea

House Cured Salmon
Blini | Dill Creme Fraiche

Atlantic Salmon Rilletes
Dill Creme Fraiche | Toast Point

Ceviche (GF)
Avocado | Fish | Fresno Chili | Tostone Cup

Shrimp Taco (GF)
Aioli | Lime | Cilantro

Pan Seared Scallop (GF)
Pork Belly | Maple Shoya

Buckwheat Blini
Smoked Salmon | Crème Fraiche | Caviar

Stuffed Cherry Tomato (GF)
Lobster | Chive Aioli

Griddled Johnny Cake (GF)
*Warm Lobster Salad | Citrus Tomato Chow Chow |
Sauce Choron*

Hamachi Crudo (GF)
Watermelon Radish | Kumquat | Kaiware | Uni

Baked Oysters
Gruyere Cheese | Tasso Ham | Brioche

Grilled Octopus Spiedini (GF)
Guanciale Vinaigrette | Turnips

Lobster & Corn Pupusa (GF)
Green Chili Salsa

Mini Salmon Poke Spoons (GF)
*Salmon Sashimi | Avocado | Cucumber | Mango |
Soy-Wasabi*

Mini Tuna Poke Spoons (GF)
*Tuna Sashimi | Avocado | Cucumber | Mango |
Soy-Wasabi*

Pork and Shrimp Siu Mai
Wasabi Aioli | Chili Thread

VEGETARIAN

Arancini
Crisp Risotto Fritter | Fontina | Oven Dried Tomato

Burrata Crostini
Oven Roasted Tomatoes | Basil | EVOO

Zoharas Green Falafal (GF/V)
Lemon Tahina | Pickles

Goat Cheese Crostini
Fig Mostarda | Whipped Goat Cheese | Chive Oil

Stuffed Mushroom (GF)
Spinach | Goat Cheese

Watermelon Terrine (GF)
Whipped Feta | Mint | Red and Yellow Watermelon

Avocado Toast (V)
Pink Peppercorn | Radish

Harvest Vegetable Siu Mai
Roasted Garlic Aioli | Charred Corn

Tahina Hummus & Vegetable Cup (GF/V)
Individually served crudité cups

Grilled Cheese and Tomato Soup
*Sandwich: Brioche | Manchego |
Truffle Spread*
Soup: Tomato | Fennel | Cream

Pierogi
Onion Jam | Sour Cream

Artichoke Beignets
Cracked Peppercorn | Asiago Dip

Baba Ganoush and Eggplant Crostini (V)
Pickled Japanese Eggplant

Sugar and Butter Corn Cappuccino (GF)
Summer Succotash

Fried Mac N Cheese Bites
Tomato Basil Fondue

Sweet Potato Pea Samosa
Herb Yogurt Dipping Sauce

Eggplant Meatball (GF)
Sundried Tomato | Parmesan

Wild Mushroom Tartine
Goat Cheese | Shallot

Melinda Mae Crostini
Local Brie Cheese | Fig Jam