

# DORO CATERING & EVENTS

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## DINNER PLATED

*Three Course Meal. Additional courses may be added.*

Basket of Fresh Baked Breads on Table

*Olive Oil, Butter, Sea Salt*

### Course One: Salad

*Choice of to be served to all guests*

In addition to our seasonal preparations, a Classic Green Salad or Caesar Salad is available throughout the year.

### Spring

Chilled Sweet Pea Soup

*Blue Crab | Pea Tendrils | Crème Fraiche*

Chilled Asparagus

*White Asparagus | Green Asparagus | Lemon | Garlic Chips*

Strawberry Salad

*Halloumi | Spinach | Pecan | Pomegranate*

Oh Snap!

*Sugar Snap Peas | English Peas | Radish | Quinoa | Watercress | Lemon Vinaigrette*

Market Hummus

*Morel Mushroom | Goat Cheese | Green Chic Peas | Brown Butter Tahina*

### Summer

Toy Box Heirloom Tomato

*Burrata Cheese | Basil | Sea Salt | Barrel Aged Vinegar*

Israeli Salad

*Cucumber | Bell Pepper | Cherry Tomato | Feta Cheese | Olive*

Peach Gazpacho

*Nectarine | Coconut | Fresno Chili | Yogurt*

Watermelon Salad

*Cucumelon | Arugula | Ricotta Salata | Mint | Red Onion*

Vietnamese Cucumber Salad

*Crushed Peanut | Jalapeno | Cilantro | Sesame*

### Autumn

Fall Harvest

*Baby Kale | Delicata Squash | Blue Cheese | Pumpkin Seeds | Apple*

Shaved Brussels Sprouts

*Currant | Marcona Almond | Maple Mustard Vinaigrette | Aged Pecorino*

Bibb Salad

*Pear | Gorgonzola | Walnut | White Balsamic*

Autumn Panzanella

*Butternut Squash | Croutons | Fennel | Local Stone Fruit | Greens*

Butternut Squash Bisque

*Curry | Crispy Chic Peas | Labne | Fried Sage*

### Winter

Beetroot

*Roasted & Raw | Sorrel | Satsuma | Mache*

Winter Citrus Carpaccio

*Castelvetrano Olives | Pistachio | Za'atar | Honey*

Hearty Greens

*Spinach | Kale | Parmesan | Charred Lemon | Ciabatta Crouton*

Moorish Slaw

*Celeriac | Parsnip | Carrot | Mint | Cabbage*

Roasted Cabbage Salad

*Walnut | Rosemary | Bacon | Apple Cider*

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## Entrée

*Choice of two to be served to all guests  
Plus a Vegetarian Option  
Duet Plate Option Available*

*Paired with seasonal sides and will be accompanied by sauce and garnish.*

## Beef

Barrel Cut Filet Mignon  
Braised Beef Short Rib  
Carved New York Strip  
Hand Sliced Beef Tenderloin

## Poultry

Pan Roasted All-Natural Amish Chicken  
Hudson Valley Duck Breast

## Seafood

Faroe Island Salmon  
Atlantic Coast Halibut  
Chilean Sea Bass  
Diver Sea Scallops  
Panama Bay White Shrimp  
Day Boat Cod

## Other

Braised Lamb Osso Bucco  
Domestic Lamb Rack  
Veal Milanese  
Carved Berkshire Pork

## Vegetarian

Toasted Organic Farro  
*Mini Bok Choy | Haricots Verts | Roasted Cipollini Onions | Asparagus*

Anson Mills Polenta

*Chanterelle Mushroom | Shaved Pecorino | Leeks*

## Dessert

*Choice of to be served to all guests*

Coffee Service

*Freshly Brewed Dark Roast and Decaffeinated Coffee with Herbal Tea*

Molten Chocolate Cake

*Gelato | Luxardo Cherries*

Tiramisu

*Espresso Soaked Lady Fingers | Mascarpone*

Ricotta Cheesecake

*Fresh Berries*

Layered Chocolate Cake

*Ganache | Chocolate*

Crème Brûlée

*Vanilla Custard | Burnt Sugar*

Pot De Crème

*Fresh Berries*

Seasonal Tart

Artisan Cheese Family Style Platter

*Domestic, Local and Imported Cheese,  
Traditional Accoutrement*

Assorted Dessert Bites

“We have nothing against conventional catering, it’s just not what we do”

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## Seasonal New England Vegetables

*While we encourage our guests to incorporate seasonal and local ingredients into their menus, whipped potatoes, roasted fingerling potatoes, wild rice pilaf, roasted asparagus and sauteed green beans can be made available year round.*

### Winter

Hand Dug Parsnips  
*Acacia Honey | Winter Mint*

Roasted Rutabaga  
*Connecticut Maple | Smoked Pine Nuts*

Warm Beet Salad  
*Tarragon | Yuzu*

Cauliflower  
*Winter Truffle | Gouda*

Delicata Squash  
*Pine Syrup | Pomegranate*

Celeriac Parmentier  
*Rosemary | Confit Garlic*

Braised Winter Greens  
*Ginger | Miso*

### Spring

Charred Asparagus  
*Harissa | Za'atar*

Wok Blistered Sugar Snap Peas  
*Korean Chili | Crispy Shallots*

Spring Mushroom Fricassee  
*Wild Leeks | Smoked Sea Salt*

Young Broccoli  
*Flavors of Caesar*

Buttered Braised Breakfast Radish  
*Sorrel | Caraway Butter*

Pistou of Spring Vegetables  
*Fava Beans | Peas | Basil*

Poached White Asparagus  
*Puffed Quinoa | Chive*

### Summer

Ratatouille  
*Summer Squash | Tomato*

Eggplant  
*Tahina | Sumac*

Grilled Summer Vegetables  
*Saba | DORO Olive Oil*

Pattypan Squash  
*Feta | Basil | Sweet Pepper*

Yellow Zucchini "Pappardelle"  
*Grana Padano | Chili Flake*

Farm Tomatoes  
*Sea Salt | Barrel Aged Black Vinegar*

Warm Corn Salad  
*Pancetta | Apple Cider Vinegar*

Warm Summer Beans  
*Pickled Onion | Dill*

### Fall

Grilled Baby Carrots  
*Brown Butter Vinaigrette*

Roasted Acorn Squash  
*Brown Sugar | Bourbon Butter*

Caramelized Brussels Sprouts  
*Smoked Pork Belly*

Butternut Squash  
*Curry | Chic Peas*

Baby Turnips  
*Mustard | Shoya*

Root Vegetable Gratin  
*Sage | Gruyere*

Roasted Caraflex Cabbage  
*Warm Chorizo Vinaigrette*