

DORO

CATERING & EVENTS

2023 MENUS



www.dorocateringandevents.com

DORO CATERING & EVENTS



BAR MENU

BEER | WINE | SODA BAR

Hand Selected Beers
Domestic, Imported and Craft Beer

Hand Selected Wine and Sparkling Wine
Choices Include (2 red & 2 white):
Pinot Grigio, Chardonnay, Sauvignon Blanc, Riesling, Rose, Pinot Noir, Cabernet, Merlot, Malbec

Assorted Carbonated Beverages

Still and Sparkling Water

SIGNATURE BAR

Top Shelf and Premium Liquors
2 Vodka, 1 Rum, 1 Tequila, 1 Gin, 2 Whiskey | Bourbon | Rye

Customized Craft Cocktails (2)
Signature Drink for Event

Hand Selected Beers
Domestic, Imported and Craft Beer

Hand Selected Wine and Sparkling Wine
Choices Include (2 red & 2 white):
Pinot Grigio, Chardonnay, Sauvignon Blanc, Riesling, Rose, Pinot Noir, Cabernet, Merlot, Malbec

Assorted Carbonated Beverages

Still and Sparkling Water

BAR ADD ONS

Signature Cocktail
Craft Keg Cocktail
Bloody Mary and Mimosa
Belini and Mimosa
Prosecco Toast
Wine Poured Tableside

DORO CATERING & EVENTS



BREAKFAST MENU Available Until Noon

BASIC BREAKFAST STATION

Freshly Brewed Dark Roast & Decaffeinated Coffee
Herbal Tea
Milk, Cream, Non-Dairy available upon request

Freshly Squeezed Juices
Orange Juice, Cranberry Juice, Apple Juice

Doro Market Breakfast Baked Items
Assortment of Fresh Baked Breads & Pastries from the DORO Marketplace

Fresh Seasonal Fruit, Fresh Cut

Scrambled Eggs
Option to add cheese

Applewood Smoked Bacon

Breakfast Potatoes
Olive Oil Poached, Fried with Herbs and Spices

CONTINENTAL BREAKFAST STATION

Freshly Brewed Dark Roast & Decaffeinated Coffee
Herbal Tea
Milk, Cream, Non-Dairy available upon request

Freshly Squeezed Juices
Orange Juice, Cranberry Juice, Apple Juice

Doro Market Breakfast Baked Items
Assortment of Fresh Baked Breads & Pastries from the DORO Marketplace

Fresh Seasonal Fruit, Fresh Cut

BRUNCH MENU

Freshly Brewed Dark Roast & Decaffeinated Coffee
Herbal Tea
Milk, Cream, Non-Dairy available upon request

Freshly Squeezed Juices
Orange Juice, Cranberry Juice, Apple Juice

Doro Market Breakfast Baked Items
Assortment of Fresh Baked Breads & Pastries from the DORO Marketplace

Avocado Toast
Cherry Tomatoes, Radish, Everything Bagel Spice

Fresh Seasonal Fruit, Fresh Cut

Build Your Own Yogurt Parfait
Granola, Yogurt, Berries

Scrambled Eggs
Option to add cheese

Applewood Smoked Bacon

Breakfast Potatoes
Olive Oil Poached, Fried with Herbs and Spices

Field Greens Salad
Vinaigrette, Radish

All Natural Chicken
Seasonal Vegetables, Poultry Jus

Rigatoni
Tomato Sugo, Basil, Parmesan

BREAKFAST & BRUNCH ADD ONS

Fresh Belgium Waffle Station
Toppings: Nutella, Maple Syrup, Fruit, Whipped Cream, Powdered Sugar

Omelet Station
Toppings: Swiss Cheese, Cheddar Cheese, Goat Cheese, Ham, Bacon, Sausage, Smoked Salmon, Spinach, Avocado, Tomato, Onions, Peppers, Mixed Herbs

Smoked Salmon Station
Toppings: Smoked Salmon, Cream Cheese, English Cucumber, Red Onion, Cherry Tomatoes, Dill, Capers, DORO Marketplace Sliced Bagels

Bloody Mary and Mimosa
Sparkling Wine
Fresh Squeezed Orange and Grapefruit Juice
Vodka and Housemade Tomato Juice
Pickles, Pearl Onions, Celery, Carrots, Olives

Individual Item Add Ons
– Bagels & Lox - Capers, Tomato, Herb Cream Cheese
– Avocado Toast - Cherry Tomatoes, Radish, Everything Bagel Spice
– Chicken Sausage
– Pain Perdu - Classic French Toast, Maple Syrup
– Bacon, Egg, Cheese Breakfast Sandwich
– Sausage, Egg, Cheese Breakfast Burrito
– Strip Steak
– Salmon
– 9" Quiche
– Spinach, Tomato & Feta
– Broccoli & Potato
– Ham & Swiss
– Mushroom & Goat Cheese
– Fontina, Shallot & Bacon

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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 Friache

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

DORO CATERING & EVENTS



RECEPTION STATIONS

Artisanal Meat & Cheese Station

Domestic, Local and Imported Cheese, House Cured and Handcrafted Salumi, Cured Ham, Breadsticks, Crackers & Traditional Accoutrement

ADD ON - Chefs Garden Station

Local Array of Garden and Farm Vegetables Seasonal Dips and Accompaniments

Chips and Dips Station

Warm Spinach Artichoke Dip, Sweet Onion Creme Fraiche, Guacamole, Salsa, Hummus, Colossal Brioche Pretzel, Tortilla Chips, Vegetables

Mediterranean Market Station

Hummus, Roasted Eggplant Spread, Lebne, Grape Leaves, Sweet Pepper Spread, Pickled Vegetables, Whipped Feta, Raw Vegetables and Pita

New England Raw Bar Station

Oysters, Littleneck Clams, Jumbo Shrimp Cocktail, Jonah Crab Claws Lemon Wedges, Cocktail Sauce, Mignonette

Optional Add On: Lobster Tails (+), Crab Legs (+) Caviar (+)

Shrimp Cocktail Display

Jumbo Shrimp Cocktail with Cocktail Sauce and Key Lime Mustard Aioli

Handrolled Sushi Station

Assorted Sushi & Sashimi

Roman Style Flatbread Station

Margarita
Pig & Fig
Pepperoni
Mushroom Truffle

Breads & Spreads

Olive Bread - *Mortodella* | *Pistachio* | *Olive Paste*
Semolina Toast - *Koginut Butter* | *Mustard Frills* | *Boquerones*
Pan Con Tomat - *Garlic* | *Basil* | *Tomato*

Crudo Bar

Sea Scallop - *Uni* | *Black Truffle*
Hamachi - *Fresno* | *Hominy* | *Chili Crisp*
Tuna - *Chicharones* | *Huitlacoche* | *Mezcal*
Oysters - *Chartreuse* | *Kumquat*

Meatball Station

Choice of 4

Chicken Meatball - *Lemongrass Dipping Sauce*
Beef Meatball - *Ricotta* | *Pomodoro*
Lamb Meatball - *Tzatziki* | *Pickled Vegetables*
Eggplant Meatball - *Sundried Tomato* | *Parmesan*
Lobster Meatballs - *Brown Butter Emulsion* | *Charred Lemon*
Spiced Pork & Broccolini Meatballs - *Calabrian Chili Aioli* | *Fried Garlic*

Spoons Station

Choice of 4

Pulpo - *Calabrian Chili* | *Aioli* | *Pickled Garlic*
Heirloom Tomato - *Cigiliene* | *Saba* | *Pesto*
Tuna Nicoise - *Egg* | *Olive* | *Potato*
Short Rib - *Potato* | *Crispy Onion*
Gazpacho - *Shrimp* | *Tomato* | *Cucumber*
Korean Fried Chicken - *Kimchi*
Banh Mi Chicken - *Kewpie* | *Mayonnaise* | *Pickled Vegetable*

Crostini Station

Choice of 4

Fava Bean - *Mint* | *Stracciatella* | *Pomegranate*
Burrata - *Tomato* | *Basil* | *Sea Salt*
Avocado - *Pink Peppercorn* | *Dill*
Smoked Salmon - *Herb Crem Cheese* | *Capers*
Seared Steak - *Horseradish* | *Pickled Shallot*
Chicken Liver Mousse - *Cornichon* | *Pickled Mustard Seed*
Muhammara - *Feta* | *Sorrel*
Ricotta - *Local Honey* | *Pistachio*

Dumpling Station

Choice of 4

Shrimp - *Snow Pea* | *Tendrils*
Chicken - *Lemongrass* | *Shoya*
Roasted Pork - *Bok Choy* | *Hoison*
Edamame - *Vegetables* | *Soy*
Lobster - *Ginger* | *Lemongrass*
Beef Brisket - *Scallion* | *Gochujang*

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RECEPTION STATIONS (CONTD)

Pretzel Bar

Germain Pretzel - *Whole Grain Bauhan Mustard*
Chipotle Sea Salt Rub Pretzel - *Queso Blanco Dip*
Ball Park Pretzel - *Classic Yellow Mustard*

Arrosticini of Abruzzo

Calabrian Chili and Garlic Oil
Beef Teres Major Spiedini
Pork Belly Spiedini
Chicken Thigh Spiedini
Lamb Leg Arrosticini

Pierogi Station

Potato & Cheese
Sauerkraut & Mushroom
Truffled Potato

Toppings: Sour Cream | Bacon | Scallions

Taco Station

Choice of Three

Coriander Shrimp - *Cilantro, Tequila, Tomato*
Slow Roasted Pork - *Achiote, Garlic, Jalapeno*
Confit Chicken - *Adobo, Onion, Fresno Chili*
Beef Short Rib - *Mexican Dark Lager, Cotija*
Mushroom - *Goat Cheese, Pickled Garlic*
Chorizo - *Pickled Onion, Radish*

Corn Tortillas

Accompaniments: Pico de Gallo, Guacamole, Queso Fresco

Slider Station

Choice of 3:

Artisanal Burger - *Caramelized Onions | Cheddar | Aioli | Lettuce | Tomato*
Pulled Pork - *Smoked Pork | Cilantro Slaw | BBQ Sauce*
BLT - *Applewood Smoked Bacon | Roma Tomato | Bibb Lettuce*
Nashville Chicken - *Chili Oil | Bread & Butter Pickles | Creamy Slaw*
Turkey Burger - *Guacamole | Pico de Gallo | Pepper Jack Cheese*
Rueben - *Swiss Cheese | Thousand Island Dressing | Sauerkraut*
Meatball - *Marinara | Mozzarella*
Chicken Parm - *Marinara | Mozzarella*
Falafel - *Lemon Tahina | Pickle Vegetable Relish*

House Made Chips

Mac & Cheese Station

Protein Toppings Include a Choice of 5: Chopped Bacon, Pulled Chicken, Diced Ham, Shredded Pork, Shrimp, Fried Chicken, Kielbasa, Ground Beef, Lobster (+)

Vegetable Toppings Include: Broccoli, Tomatoes, Corn, Jalapeno Peppers, Red Onion

Sauces Include: Ketchup, Siracha, Ranch, Blue Cheese

Paella Station

Choice of Two:

Vegetable Paella - *Market Vegetables | Sofrito | Saffron | Bomba Rice | Salmorejo*

Seafood Paella - *Squid | Mussels | Clams | Chorizo | Bomba Rice | Sofrito | Saffron | Citrus Aioli*

Chicken Paella - *Chicken Chorizo | Roasted Chicken | Beans | Bomba Rice | Sofrito | Saffron | Turmeric*

Fresh bread and Pan Con Tomat

Poke Pop Up Station

Build your own

Pink Shrimp: *Ginger, Lemongrass*

Salmon Sashimi: *Soy, Lime*

Tuna Sashimi: *Sesame, Jalapeno*

Mixins: Shredded Carrot, Spinach, Watermelon Radish, Avocado, Cucumber, Mango, Kimchee, Nori, Fried Shallot, Edamame

On a Bed of: White Rice, Brown Rice, Buckwheat Soba Noodles

Sauces: Sriracha Aioli, Soy-Wasabi, Gochujang

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DORO DELI LUNCH STATION

Available until 3 pm

Option to make each an individually boxed meal

Potato Chips
DMP Cookies

Choice of 2 Salad

Field Greens Salad
Mesculin | Shallots | Radishes | Mustard Dressing

Albanian Salad
Cucumber | Tomato | Pepper | Feta | Onion | Olives

Caesar Salad
Romaine Hearts | Ciabatta Croûtons

Market Salad
Mix Greens | Radish | Cucumber | Tomato | Sherry Vinaigrette

Creamy Cole Slaw
Cabbage | Carrot | Slaw Dressing

Red Bliss Potato Salad
Celery | Chive Mayonnaise

Macaroni Salad
Gobetti Pasta | Cucumber | Bell Pepper | Scallion | Shallot Aioli

Choice of 4 Sandwiches

Caprese
Fresh Mozzarella | Arugula | Olive Oil | Sea Salt

Chicken Salad
Pulled Rotisserie Chicken | Garlic Aioli | Celery

Parma
Arugula | Swiss Cheese | Prosciutto

Grilled Chicken Breast
Leaf Lettuce | Tomato | Swiss Cheese | Mayonnaise

Roasted Vegetables
Red Peppers | Eggplant | Squash | Wilted Greens | Pesto

Ham
Brie | Dijon Mustard | House Pickles

Roasted Turkey
Lettuce | Tomato | Cheddar Cheese | Avocado Ranch

Pastrami
Swiss Cheese | Mustard

Shaved Sirloin
Baby Spinach | Brie | Garlic Aioli

Yellowfin Tuna Salad
Dill | Celery | Red Onion

The Italian
Assorted Salumi | Giardinera | Cheese

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
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

Cesar Salad

Charred Broccoli

Mac and Cheese

Tater Tots

Pigs in a Blanket

Hand Breaded Chicken Tenders

Cheese Flatbread

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

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

"There's nothing more satisfying than serving someone a delicious meal."

DORO CATERING & EVENTS



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

DORO CATERING & EVENTS



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”

DORO CATERING & EVENTS



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

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DESSERT STATIONS

Coffee and Tea Station

Freshly Brewed Dark Roast and Decaffeinated
Coffee with Herbal Tea

Dessert Bites

Assortment of: Dark Chocolate Mousse Cups,
Cappuccino Mousse Cups, Pistachio Mousse Cups,
Tiramisu Cups, (No Bake) Cheesecake Cups, Mini
Tarts, Cake Truffles (Chocolate, Red Velvet, Vanilla,
Pistachio), Lemon Meringue, Eclaires, Blondies,
Macarons, Brownies, Cookies, Fresh Berries

S'more

Venue must permit open flame

Flavored and Traditional Marshmallows,
Assorted Chocolate Bars, Graham Crackers

Chocolate Covered

**Assortment of white, dark or milk chocolate
covered:** Cookies, Fruit, Bark and Popcorn

Gelato Bar

Gelato: *Vanilla | Chocolate | Sea Salt Caramel*
Toppings: *Hot Fudge | Caramel | Cookie Crumble |
Mini Candies | Whipped Cream | Berries*

Candy Station

Customized table presentation, theme and
color specific to your event. Includes jars,
scoops, favor bags

Milk Shakes

Chocolate | Vanilla | Coffee
Option to spike and pass

Mini Tart Station

Berry
Lemon Meringue
Chocolate Mousse
Apple
Pumpkin

Chocolate Fondue

Rental of Chocolate Fountain Required
Fruit and Cookies in a dipable chocolate fondue

Pie Spoons

Boston Cream
Apple Crumble
Banana Cream
Blueberry

Cupcakes

Assorted Flavors

Custom Logo Cookies

CAKES

Ferrero
*Dark and milk chocolate mousse
with layers of chocolate cake and
granulated hazelnuts, covered in
milk chocolate hazelnut shell*

Candied Almond
*Vanilla sponge cake, filled with
candied almond custard, completely
smothered in candied almonds*

Red Velvet
*Layered red velvet cake filled with
cream-cheese cheesecake filling*

Cut Cakes with Sheet Cake

Custom Single Tiered Cakes

LATE NIGHT SNACKS

Breakfast Sandwiches
*Bacon, Egg and Cheese
Egg and Cheese*

Fry Cones
Ketchup Pippet

Popcorn Chicken and Tater Tot Cones
Ketchup Pippets

Flatbread
Cheese or Pepperoni

Sliders
Ketchup Pippets