

DORO

CATERING & EVENTS

2024 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 (suggest 2 red & 2 white):
Pinot Grigio, Chardonnay, Sauvignon Blanc, Riesling, Rose, Pinot Noir, Cabernet, Merlot, Malbec

Assorted Carbonated Beverages
Coke, Diet Coke, Sprite, Ginger Ale

Still and Sparkling Water

Garnish
Lemons, Limes

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
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic

Still and Sparkling Water

Garnish
Lemons, Limes, Oranges, Olives, Cherries

Juices
Orange, Cranberry, Pineapple, Grapefruit, Lemon, Lime

BAR ADD ONS

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

HYDRATION STATION

Seasonal Infused Water
Lemonade
Iced Tea

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

Pancake Station
Toppings: Nutella, Peanut Butter, Maple Syrup, Fruit, Whipped Cream, Powdered Sugar, Chocolate Chips, Walnuts, Butter

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

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

Bloody Mary and Mimosa or Belini
Sparkling Wine
Fresh Squeezed Orange and Grapefruit Juice
Vodka and Housemade Tomato Juice
Pickles, Pearl Onions, Celery, Carrots, Olives (+) Bacon, Shrimp, Asparagus, Hot Dog, Grilled Cheese, Chicken Nugget, Potato Wedge, Green Bean

Individual Item Add Ons

- Bagels & Lox - Capers, Tomato, 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
- Eggs Benedict - English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce
- Strip Steak
- Salmon
- Fruit Skewers
- 9" Quiche
 - Spinach, Tomato & Feta
 - Broccoli & Potato
 - Ham & Swiss
 - Mushroom & Goat Cheese
 - Fontina, Shallot & Bacon
- Mini Quiches
 - Lorraine/Spinach/Red Onion/Cheese

DORO CATERING & EVENTS



PASSED HORS D'OEUVRES

CHICKEN

Asian Chicken Cigar
Ginger Aioli

Chicken Dumpling
Lemongrass | Shoya

Chicken Empanada
Achiote Aioli | Soffrito

Chicken Gruyere Tart
Truffle Aioli

Chicken Meatball (GF)
Lemongrass Dipping Sauce

Chicken and Waffles
Sriracha Infused Maple Syrup

Chicken Wellington
Mushrom Duxelle

Confit Chicken Taco (GF)
Adobo | Onion

Crispy Za'atar Chicken
Garlic Tahina | Sesame

Harissa Glazed Chicken Skewer (GF)
Yogurt Dipping Sauce

Rosemary Peppercorn Chicken Skewer (GF)
Tzatziki

PORK

Andouille Encroute
Dijon Mustard

Bacon Wrapped Tenderloin (GF)
Gorgonzola Cheese

BBQ Pulled Pork Slider
Cilantro Slaw

Berkshire Pork Potsticker
Hoisin BBQ | Scallion Oil

Carbonara Stuffed Rigatoni
Guanciale | Pea Tendril | Sundried Tomato

Cuban Cigar
Roasted Pork | Swiss | Pickles

Kielbasa and Pierogi
Chow-chow

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

Spanish Chorizo Empanada
Yellow Annatto Aioli | Soffrito

Spiced Pork & Broccolini Meatball (GF)
Calabrian Chili Aioli | Fried Garlic

BEEF

Artisanal Burger Slider
Pickle | Cheddar | Aioli

Beef Brisket Cigar
Sweet and Sour Onions | Tatziki

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

Beef Empanadas
Soffrito | Lime

Beef Meatball (GF)
Ricotta | Pomodoro

Beef Short Rib Taco (GF)
Ten Pepper Relish

Beef Wellington
Filet Mignon | Mushroom Duxelles | Puff Pastry

Black Garlic Filet Skewer (GF)
Grain Mustard

Kobi Beef Hot Dog in a Blanket
Spicy Brown Mustard | Everything Spice

Corn Dogs
Neon Yellow Mustard

Philly Cheesesteak Spring Roll
Fontino

Tenderloin Crostini
Brie | Pickled Onion

Teryaki Beef Skewer (GF)
Sesame

OTHER

BBQ Duck Empanada
Hoisin BBQ Sauce

Duck Taco (GF)
Lime Creme Fraiche | Pickled Jalapeno

Green Tea Smoked Duck (GF)
Rice Cake | Scallion

Lamb Meatball (GF)
Tzatziki

Lamb Chip
Pita Chip | Hummus | Za'atar | Pickled Onion

Moroccan Cigars
Lamb | Barberries | Tzatziki

Roasted Duck Dumpling
Szechuan

DORO CATERING & EVENTS



PASSED HORS D'OEUVRES (CONTD)

SEAFOOD

Ahi Tuna
Sesame Cone | Ginger Aioli | Wasabi Pea

Atlantic Salmon Rillettes
Dill Creme Fraiche | Toast Point

Baked Oysters
Gruyere Cheese | Tasso Ham | Brioche

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

Cod Fritter
Dill Tartar Sauce

Crab Cake Bite (GF)
Preserved Lemon Aioli

Grilled Shrimp Taco (GF)
Aioli | Lime | Cilantro

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

House Cured Salmon
Blini | Dill Creme Fraiche

Mini Lobster Roll
Connecticut or Maine Style

Pan Seared Scallop (GF)
Pork Belly | Maple Shoya

Shrimp Siu Mai
Wasabi Aioli | Chili Thread

Salmon or Tuna Poke Spoons (GF)
Sashimi | Avocado | Cucumber | Mango | Soy-Wasabi

Shrimp Cocktail (GF)
Cocktail Sauce

Shrimp Waterchestnut Toast
Sweet Soy

Stuffed Pappadew (GF)
Lobster | Chive Aioli

Sweet Chili Glazed Shrimp (GF)
Lime | Cilantro

VEGETARIAN

Arancini
Crisp Risotto Fritter | Fontina | Oven Dried Tomato

Artichoke Beignets
Cracked Peppercorn | Asiago Dip

Avocado Toast (Vegan)
Pink Peppercorn | Radish

Baba Ganoush Crostini (v)
Pickled Japanese Eggplant

Brie Crostini
Local Brie Cheese | Fig Jam

Brussels Sprouts (GF)
Balsamic Glaze | Feta | Roasted Red Pepper

Burrata Crostini
Oven Roasted Tomatoes | Basil | EVOO

Cashew Hummus (Vegan/GF)
Cucumber Slice | Chive | Peppadew

Cucumber Boat (GF)
Feta | Espelette | Lime

Eggplant Meatball (GF)
Sundried Tomato | Parmesan

Fried Buffalo Cauliflower (GF)
Blue Cheese

Fried Mac N Cheese Bites
Tomato Basil Fondue

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

Gruyere Gougeres
Truffle Butter

Green Falafel (GF/Vegan)
Lemon Tahina | Pickles

Harvest Vegetable Siu Mai
Roasted Garlic Aioli | Charred Corn

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

Pierogi
Onion Jam | Sour Cream

Red Fingerling Potato (GF)
Whipped Feta | Hot Honey | Pistachio

Stuffed Mushroom
Asiago | Caramelized Onion | Roasted Garlic | Bread Crumbs | Thyme

Sweet Potato Pea Samosa
Herb Yogurt Dipping Sauce

Tofu Satay (GF)
Peanut Sauce

Wild Mushroom Tartlet (GF)
Goat Cheese | Shallot

DORO CATERING & EVENTS



SEASONAL PASSED HORS D'OEUVRES

WINTER

Beet-Pickled Deviled Eggs (GF/v)
Fava Bean | Pea Tendril | Smoked Sea Salt

Black Bean Hummus Crostini (Vegan)
Pico de Gallo | Cilantro

Crab Stuffed Mushrooms
Parmesan Cheese | Bread Crumbs

Grilled Cheese and Tomato Soup (v)
Sandwich: Brioche | Manchego | Truffle Spread
Soup: Tomato | Fennel | Cream

Roasted Tomato Arancini (v)
Crisp Risotto Fritter | Fontina | Oven Dried Tomato

Scallop and Bacon Dumpling
Szechuan Sauce

Sundried Tomato Chicken Meatball (GF)
Basil | Sundried Tomato Arrabbiata

Twice Baked Sweet Potato (GF)
Cheese | Bacon | Scallion

SPRING

Asparagus and Chicken Arancini
Crisp Risotto Fritter | Aioli

Crab Cakes
Mango-Avocado Relish

Cucumber Boat (GF)
Crab | Asparagus | Harissa Yogurt

Lamb Lollipop (GF)
Mint Gremolata

Negamaki (GF)
Asparagus | Scallions | Tamari | Ginger

Prosciutto & Strawberry (GF)
Stracciatella | Saba

Spring Pea Hummus (Vegan)
Soil | Snap Peas & Tendril

Stuffed Mushroom (GF/v)
Spinach | Goat Cheese

SUMMER

Caprese Skewer (GF/v)
Balsamic Vinaigrette

Chilled Connecticut Oysters (GF)
Mignonette

Ceviche (GF)
Avocado | Fish | Fresno Chili

Griddled Johnny Cake (GF)
*Warm Lobster Salad | Citrus Tomato Chow Chow |
Roasted Tomato Aioli*

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

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

Roasted Duck Summer Roll (GF)
Peanut Dipping Sauce

Shishito Peppers (GF/Vegan)
Sea Salt | Olive Oil

Sweet Potato Latkes (v)
Grilled Pineapple Salsa

Vietnamese Summer Roll (Vegan/GF)
Hoisin BBQ Sauce

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

FALL

Bacon Stuffed Mushroom (GF)
Scallion | Cream Cheese

Beet & Goat Cheese Boat (GF/v)
Endive | Pistachio | Sorrel | Sherry Vinegar

Crispy Pork Belly (GF)
Maple Shoya | Endive | Daikon Slaw

Cucumber Cup (GF/Vegan)
Beet Hummus | Za'atar

Grilled Cheese and Soup (v)
Sandwich: Brioche | Manchego | Truffle Spread
Soup: Pumpkin Bisque

Portobello Parmesan Puff (v)
Balsamic Glaze | Thyme

Ricotta Crostini (v)
Honey | Pistachio

Sugar and Butter Corn Cappuccino (GF/v)
Summer Succotash

Sweet Potato Crostini (GF/v)
Goat Cheese | Honey | Pecans

Whipped Brie Crostini (v)
Blackberry Compote | Fennel Mustard

Wild Mushroom Chicken Arancini
Crisp Risotto Fritter | Roasted Red Pepper Couli

DORO CATERING & EVENTS



DINNER BY THE BITE

Albanian Salad

*Cucumber | Tomato | Pepper | Feta | Onion | Olives
Lemon Vinaigrette (In a Nip Bottle)*

Artisanal Meat & Cheese Board

Crackers & Traditional Accoutrement

Cabbage Salad (Vegan)

*Red Cabbage | Napa Cabbage | Carrot | Bell Pepper | Cashew | Wonton | Carrot
Ginger Vinaigrette (In a Nip Bottle)*

Chicago Dog and Housemade Chips

Mustard | Diced Onion | Tomato | Pickle Spear | Giardinere | Relish

Chicken and Waffles

Sriracha Infused Maple Syrup

Coquilles St. Jacques

Scallops | Forest Mushrooms | Cream Sauce

DORO Slider and Housemade Chips

Lettuce | Tomato | Cheddar | Aioli

Eggplant Napoleon (v)

Eggplant | Mozzarella | Roasted Tomato | Basil | Parmesan | Marinara

Grilled Cheese and Soup (v)

Sandwich: Brioche | Manchego | Truffle Spread

Soup: Pumpkin Bisque OR

Soup: Tomato | Fennel | Cream

Hamachi Crudo (GF)

Watermelon Radish | Kumquat | Kaiware | Uni

Kielbasa and Pierogi

Kraut | Pickled Mustard Seeds

Lamb Lollipop and Tabbouleh

Pomegranate Glaze | Pistachio | Za'atar

Lamb Meatball

Creamy Polenta | Harissa Tomato Sauce | Mint

Lobster Roll and Housemade Chips (+)

Connecticut or Maine Style

Paella

Choice of

Vegetable | Seafood | Chicken Paella

Popcorn Chicken and Tater Tot Cone

Ketchup and BBQ Pipettes

Pulled Pork Slider and Housemade Chips

Cilantro Slaw

Salmon or Tuna Poke Bowl (GF)

Sashimi | Avocado | Cucumber | Mango | Soy-Wasabi

Short Rib (GF)

Demi-Glace | Pommies Puree | Crispy Onion

Shrimp & Chicken Taco (GF)

Guacamole | Pico de Gallo | Lime

Spaghetti and Meatballs

Pomodoro | Basil | Parmesan

Speck Flatbread

Fig Jam | Arugula | Saba | Pecorino

Tahina Hummus & Vegetable (GF/Vegan)

Thai Noodle Salad (GF)

Rice Noodle | Mint | Basil | Cucumber | Avocado

Walking Tacos

Fritos, Doritos, Tostitos

Pulled Chicken, Ground Beef

Warm Nacho Cheese, Guacamole, Salsa

DORO CATERING & EVENTS



RECEPTION STATIONS

Artisanal Meat & Cheese Station

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

ADD ON - Chefs Garden Station

Local Array of Garden and Farm Vegetables Seasonal Dips and Accompaniments

Harvest Table

Selection of Artisanal Meat & Cheese, Raw Vegetables, Marinated Vegetables, Fruits, Jams, Dips, Nuts, Fresh Baked Breads, Crackers and other accoutrement

Chips and Dips Station

Warm Spinach Artichoke Dip, Buffalo Chicken Dip, Guacamole, Salsa, Hummus Brioche Pretzel, Tortilla Chips, Raw Vegetables

Mediterranean Market Station

Hummus, Roasted Eggplant Spread, Lebne, Grape Leaves, Sweet Pepper Spread, Pickled Vegetables, Whipped Feta, Olives, 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

Crudo Bar

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

Roman Style Pizza Station

Choice of 4

Bianca
Three Meat
Buffalo Chicken
BBQ Chicken
Vegetables
Truffle Mushroom
Margarita
Pig & Fig
Pepperoni

Dumpling Station

Fried Wantons

Choice of 4

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

Meatball Station

DORO Market Baguette

Choice of 4

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

Spoons Station

Choice of 4

Crab Oscar (GF) - *Asparagus* | *Hollandaise*
Coconut Shrimp (GF) - *Sweet chili sauce*
Pulpo (GF) - *Calabrian Chili* | *Aioli* | *Pickled Garlic*
Heirloom Tomato (GF) - *Cigiliene* | *Saba* | *Pesto*
Tuna Nicoise (GF) - *Egg* | *Olive* | *Potato*
Short Rib - *Potato* | *Crispy Onion*
Banh Mi Chicken (GF) - *Kewpie* | *Mayonnaise* | *Pickled Vegetable*
Cauliflower (Vegan) - *Nuts* | *Pomegranate* | *Tahina* | *Schug*
Tofu (GF/Vegan) - *White Rice* | *Sesame* | *Tamari* | *Scallion*

Crostini Station

Choice of 4

Fava Bean - *Mint* | *Stracciatella* | *Pomegranate*
Burrata - *Tomato* | *Basil* | *Sea Salt*
Avocado - *Pink Peppercorn* | *Dill*
Smoked Salmon - *Herb Cream Cheese* | *Capers*
Seared Steak - *Horseradish* | *Pickled Shallot*
Roasted Duck - *Fig Mostarda* | *Sorrel*
Muhammara - *Feta* | *Sorrel*
Ricotta - *Local Honey* | *Pistachio*
Fig Jam - *Goat Cheese* | *Candied Bacon*
Green Olive Tapenade - *Feta* | *Pickled Onion*
Lamb - *Pita Chip* | *Hummus* | *Za'atar* | *Pickled Onion*
Beef Tartare - *Pickled Mustard Seed*

DORO CATERING & EVENTS



RECEPTION STATIONS (CONTD)

Pretzel Bar

Pretzel Bites

Whole Grain Bauhan Mustard | Jalapeno Beer Cheese

Queso Blanco Dip | Classic Yellow Mustard

Breads & Spreads

Choice of 3:

Olive Toast - *Mortodella | Pistachio | Olive Paste*

Semolina Toast - *Koginut Butter | Mustard Frills | Boquerones*

Multigrain Toast - *Whipped Whitefish Salad | Cucumber Carpaccio | Calendula*

Pugliese Toast - *Sweetpea Hummus | Feta | Lemon*

Seeded Rye Toast - *Squash | Ricotta | Maple Syrup | Mint*

Multigrain Toast - *Curry Chicken Salad*

Arrosticini of Abruzzo

Calabrian Chili and Garlic Oil

Beef Teres Major Spiedini

Pork Belly Spiedini

Chicken Thigh Spiedini

Grilled Octopus Spiedini

Lamb Leg Arrosticini

Haloumi and Grilled Vegetable Skewer

Caprese Skewer

Pierogi Station

Potato & Cheese

Toppings: Sour Cream | Bacon | Scallions | Sauerkraut | Caramelized Onion |

Mushroom

Taco Station

Corn Tortillas - soft or hard shell

Option of prebuilt or Build Your Own

Choice of Three

Coriander Shrimp

Slow Roasted Pork

Confit Chicken

Beef Short Rib

Peppers and Onions

Tri-colored Cauliflower

Chorizo

Accompaniments: Pico de Gallo, Guacamole, Queso Fresco, Cabbage, Radish,

Cilantro

Whipped Potato Bar

Toppings Include: Sour Cream | Shredded Cheddar Cheese | Bacon | Broccoli |

Ground Beef | Pulled Pork | Scallions | Butter | Crispy Onions | Jalapenos

Mac & Cheese Station

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

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

Noodle Station

Noodles: Pad Thai (GF), Soba

Mixins: Tofu, Egg, Sprouts, Carrot, Snow Pea, Broccoli, Jalapeños, Mushroom

Proteins: Shrimp, Beef, Chicken, Pork

Sauces: Korean Hot, Teriyaki, Miso, Sesame Ginger

Slider Station

House Made Chips

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

Reuben - Swiss Cheese | Thousand Island Dressing | Sauerkraut

Meatball - Marinara | Mozzarella

Chicken Parm - Marinara | Mozzarella

Falafel - Lemon Tahina | Pickled Vegetable Relish

Philly Cheese - Peppers | Onions

Sausage - Peppers | Onions

Paella Station

Fresh bread and Pan Con Tomat

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

to | Saffron | Turmeric

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

DORO CATERING & EVENTS



DORO DELI LUNCH STATION

Option to make each an individually boxed meal

Potato Chips
DMP Cookies

Choice of 2 Salad

Option to add proteins for salads: sliced chicken, steak, shrimp or salmon

Field Greens Salad
Mesclun | Shallots | Radishes | Mustard Dressing

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

Caesar Salad
Romaine Hearts | Ciabatta Croûtons

Market Salad
Mixed 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 Soup

Potato Leek
Chicken and Rice
Ribollita
Creamy Tomato Basil
Vegan Lentil
Butternut Squash Bisque
Clam Chowder (+)
Lobster Bisque (+)

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

Hummus Wrap
Zohara Hummus | Cucumber | Tomato | Lettuce | Tahina

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 - *Tatziki*
Organic Salmon - *Pomegranate Molasses*
Black Lime Shrimp - *Mango Amba*
Grilled Halloumi & Vegetables - *Ras El Hanout*

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

Market Fish 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 Croûtons

Field Greens Salad
Mesclun | 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 - *Herb Pork Jus*
Beef Tenderloin - *Red Wine Demi*
House Brined Turkey Breast - *Herb Poultry Jus*
Cedar Plank Salmon - *Dill Crema | Lemon Beurre Blanc*
New York Strip - *Truffle Demi*
Pork Loin - *Natural Jus*
Pastrami Brisket - *Natural Jus*
Leg of Lamb - *Rosemary Jus*
Prime Rib (additional fee) - *Au Jus*
Whole Roasted Pig (additional fee) - *BBQ*
Whole Lamb (additional fee) - *Tzatziki*

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 Croûton

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

YOUNG ADULT

Caesar Salad

Charred Broccoli

Mac and Cheese

Tater Tots

Pigs in a Blanket

Hand Breaded Chicken Tenders

Cheese Flatbread

Artisanal Burger Slider - *Caramelized Onions | Cheddar | Aioli | Lettuce | Tomato*

Pulled Pork Slider - *Smoked Pork | Cilantro Slaw | BBQ Sauce*

Meatball Grinder - *Marinara | Mozzarella*

DORO CATERING & EVENTS



NEW ENGLAND CLAM BAKE

Beachside Starters

Steamers
Drawn Butter

New England Clam Chowder

Field Greens Salad
Mesclun | Shallots | Radish | 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

Add Ons :

Shrimp Cocktail
Strawberry Shortcake

ASIAN FUSION

Sushi House Salad
Carrot Ginger Dressing | Cucumber | Radish

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

Charred Greens Beans
Garlic Chili Sauce | Fried Shallot

Kimchi Chicken Skewer
Pad Thai Dipping Sauce | Peanut

Coconut Red Curry Shrimp
Sugar Snap Peas | Broccoli | Carrot

Twice Fried Pork
Sweet & Sour Glaze

Grilled Tofu
Carrots | Broccoli | Pea Shoot | Szechuan Sauce

Noodle Bar

Noodles: Pad Thai (GF) | Soba
Mixins: Tofu | Egg | Sprouts | Carrot | Snow Pea | Broccoli | Jalapeño | Mushroom

Proteins: Shrimp | Beef | Chicken | Pork

Sauces: Korean Hot | Teriyaki | Miso | Sesame Ginger

Add Ons :

Sushi
Mochi

BARBECUE

Corn Bread
Honey Butter

BLT Wedge Salad
Baby Iceberg Lettuce | Tomatoes | Gorgonzola | Buttermilk Chive Dressing

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

Add Ons :

Dry Rub Baby Back Pork Ribs
Shrimp Skewers

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

Red Snapper Veracruz
Bell Pepper | Lime | Olives | Capers

“There’s nothing more satisfying than serving someone a delicious meal.”

DORO CATERING & EVENTS



DINNER PLATED

Two Course Meal. Additional courses may be added.

Basket of Fresh Baked Breads on Table - *Olive Oil, Butter, Seasonal Butter*

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

Asparagus Salad

Arugula | Feta | Watermelon Radish | Shallot | Lemon Herb Vinaigrette

Chilled Sweet Pea Soup

Blue Crab | Pea Tendrils | Crème Fraiche

Harvest Blend

Spring Greens | Sugar Snap Peas | English Peas | Radish | Watercress | Lemon Vinaigrette

Strawberry Salad

Halloumi | Spinach | Pecan | Pomegranate

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

Andalusia Gazpacho

Red Peppers | Farm Tomatoes | DORO Olive Oil | Herb Crème Fraiche

Watermelon Salad

Cucamelon | Arugula | Ricotta Salata | Mint | Red Onion

Vietnamese Cucumber Salad

Crushed Peanut | Jalapeno | Cilantro | Sesame

Butter Lettuce Salad

Shaved Fennel | Radish | Marinated Tomatoes | Champagne Vinaigrette

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

Tuscan Kale salad

Radish | Pecorino Romano | Lemon Garlic Dressing

Winter

Hearty Greens

Spinach | Kale | Parmesan | Charred Lemon | Ciabatta Crouton

Roasted Beet Salad

Baby Arugula | Sorrel | Goat Cheese | Candied Pecans | Honey Balsamic Vinaigrette

Citrus Salad Mache

Baby Carrots | Fennel | Radish

Creamy Cauliflower Bisque

Toasted Almond Thyme Gremolata

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

DORO CATERING & EVENTS



ENTREE

*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
Hanger Steak
Beef Brisket
Bone In Rib Eye (+)
Prime Rib (+)

Poultry

Pan Roasted All-Natural Chicken
Duck Breast

Seafood

Faroe Island Salmon
Chilean Sea Bass
Diver Sea Scallops
Panama Bay White Shrimp
Georges Bank Cod
Lobster (+)
Seasonal:
Trout - Spring
Striped Bass - Summer
Swordfish - Fall
Atlantic Coast Halibut - Winter

Other

Braised Lamb Osso Bucco
Domestic Lamb Rack
Carved Pork Loin

Pasta - GF Pasta Available

Pasta Primavera (add chicken)
Penne alla Norma (add Italian Sausage)
Garganelli (add Pork Belly)
Winter Squash Gnocchi (add Pancetta)
Ravioli - Lobster | Short Rib | Artichoke & Goat Cheese
| Mozzarella Tomato Basil | English Pea & Onion | Blue
Crab | Vegan Braised Mushroom | Vegan Vegetable

Seasonal Vegetarian

Spring

Pasta Primavera – Asparagus | Peas | Grape
Tomatoes | Broccoli | Charred Lemon Aglio Olio
Cheese Ravioli – Pesto | Asparagus | Pine Nuts |
Pecorino
Lemon Parmesan Risotto - Spring Peas | Toasted
Pine Nuts | Pecorino Romano
Roasted Carrot Gnocchi - Walnuts | Thyme
Spring Vegetable Farro Bowl - Snap Peas | Radish |
Bell Pepper | Cilantro | Pistachio | Lemon Vinaigrette
Cauliflower Steak – Sweet Pea Puree | Lemon Mint
Chimichurri
Spinach Ricotta Stuffed Pepper – Roasted Tomato
Fondue | Basil

Summer

Penne alla Norma - Roasted Eggplant | Heirloom
Tomato | Basil | Ricotta
Arugula Ricotta Ravioli - Peccorino Cream Sauce
Creamy Tomato Risotto - Basil | Rosemary | Cherry
Tomatoes | Pecorino Romano
Black Bean Quinoa Bowl - Pico de Gallo | Smashed
Avocado | Radish | Southwest Hummus
Cauliflower Steak - Chipotle Lime | Smoky Red
Pepper Coulis
Roasted Summer Squash Stuffed Pepper -
Manchego | Romesco | Basil

Autumn

Garganelli - Wild Mushrooms | Leeks | White Wine
Parmesan Cream
Roasted Butternut Squash Ravioli - Sage Brown
Butter
Beet Ricotta Gnocchi - Walnuts | Thyme
Roasted Butternut Squash Risotto – Shallot | Kale |
Pecorino Romano
Grain Bowl – Sweet Potato | Cauliflower | Arugula |
Creamy Orzo | Basil Oil
Cauliflower Steak – Schug | Lemon Tahina | Pine
Nuts | Pomegranate
Autumn Cous Cous Stuffed Pepper - Fennel | Sage |
Apricots | Cranberries | Arugula Pesto

Winter

Winter Squash Gnocchi - Delicata | Sage | Pecorino
| Romano
Wild Mushroom Ravioli - Brown Butter | Sage
Winter Vegetable Risotto - Spinach | Wild
Mushrooms | Kale Pesto | Grana Padano
Winter Grain Bowl – Wild Rice | Butternut Squash |
Golden Beets | Dried Cherries | Kale | Pistachios |
Balsamic Vinaigrette
Cauliflower Steak - Walnut Kale Pesto | Peppadew
Pepperonata
Stuffed Pepper – Roasted Tomato | Fontina |
Brussels Sprouts | Pine Nuts | Yellow Pepper Puree

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 sautéed green beans can be made available year round. Choice of 1-2 vegetables and/or a starch.

Winter

Hand Dug Parsnips
Acacia Honey | Winter Mint

Roasted Rutabaga
Connecticut Maple | Smoked Pine Nuts

Cauliflower
Winter Truffle | Gouda

Delicata Squash
Pine Syrup | Pomegranate

Celeriac Parmentier
Rosemary | Confit Garlic

Grilled Baby Carrots
Shallots | Cumin Serrano Yogurt

Root Vegetable Hash
Carrot | Parsnip | Beet | Sweet Potato | Potato

Whipped Potato
Horseradish

Jasmine Rice
Winter Vegetable Medley

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

Wild Rice Pilaf
Spring Pea

Poached White Asparagus
Puffed Quinoa | Chive

Marble Fingerling Potatoes
Tarragon chive Butter

Parsnip Puree
Truffle

Pearl Cous Cous
Leeks | Peas | Fine Herbs

Summer

Ratatouille
Summer Squash | Tomato

Eggplant
Tahina | Sumac

Grilled Summer Vegetables
Saba | DORO Olive Oil

Pattypan Squash
Feta | Basil | Sweet Pepper

Farm Tomatoes
Sea Salt | Barrel Aged Black Vinegar

Mixed Roasted Potatoes
Herb Butter | Roasted Garlic

Umami Charred Broccoli
Soy | Honey | Worcestershire

Whipped Potato
Chive | Roasted Garlic

Wild Rice Pilaf
Apricot | Almond

Fall

Grilled Baby Carrots
Pomegranate | Mint

Roasted Acorn Squash
Brown Sugar | Bourbon Butter

Caramelized Brussels Sprouts
Smoked Pork Belly

Baby Turnips
Mustard | Shoya

Root Vegetable Gratin
Sage | Gruyere

Fall Wild Rice
Cranberry | Sage

Roasted Cauliflower
Balsamic Glazed

Roasted Butternut & Parsnip Medley
Maple Chive Butter

Roasted Cabbage & Vidalia Onions
Warm Bacon Vinaigrette

Whipped Potato
Truffle | Parmesan

DORO CATERING & EVENTS



DESSERT STATIONS

Coffee and Tea Station

Freshly Brewed Dark Roast and Decaffeinated Coffee with Herbal Tea

Dessert Bites

Assortment of: Dark Chocolate Mousse Cups, Pistachio Mousse Cups, Tiramisu Cups, Cheesecake Cups, Mini Tarts (see options), Cake Truffles (Chocolate, Chocolate Caramel, Vanilla, Pistachio), Lemon Bar, Cream Puff, Blondies, Macarons, Brownies, Flourless Brownies, Cookies (Chocolate Chip, Oatmeal Walnut, Chocolate Peanut Butter, GF Peanut Butter), Chocolate Truffles (Mocha, Dark Chocolate, White Chocolate Almond), Fresh Berry Cups

S'more

Venue must permit open flame

Marshmallows, 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

Option to spike and pass
Chocolate | Vanilla | Coffee

Mini Tart Station

Fruit
Lemon Meringue
Chocolate Mousse
Apple
Pumpkin
Boston Cream

Chocolate Fondue

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

Cupcakes

Assorted Flavors

Custom Logo Cookies

CAKES

8 inch Cut Cakes
Half Sheet Cake
Specialty Cakes
Ferrero
Candied Almond
Chocolate Caramel
8 Chocolate Salted Caramel Cake
(Additional Flavors/Fillings/Buttercream Available)

PLATED DESSERT

Choice of to be served to all guests

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

Tiramisu

Ferrero Cake

Cheesecake

Layered Chocolate Cake

Crème Brûlée

Pot De Crème

Flourless Chocolate Torte

Seasonal Tart

Dessert Bites

LATE NIGHT SNACKS

Breakfast Sandwiches
Bacon, Egg and Cheese
Egg and Cheese

Fry Cones
Ketchup Pipette

Popcorn Chicken and Tater Tot Cones
Ketchup Pipette

Flatbread
Cheese or Pepperoni

Sliders
Ketchup Pippets