

*Congratulations on your
engagement!*

*At Dora's Catering we truly
understand how important
food is at any event...*

*It brings Family together and your
wedding day is all about
You and Family...*

*We are committed to using
fresh and locally sourced
ingredients in all of our cuisine.*

*We specialize in complete DIY weddings-
our couples love how much they save!*

It would be our pleasure to serve you on your special day!

Please review our Signature Wedding Packages below:

Cocktail Reception

Charcuterie Board: authentic smoked meats, cheeses and antipasto
with homemade artisan breads, naan and crackers

Vegetarian Samosas, Pizza Rolls or Spring Rolls
with sweet and sour chili sauce

Pigs in a Blanket
with a balsamic and honey Dijon dip

Classic Hors D'oeuvres
an assortment of savoury puff pastries

Duck Pate, Savoury Preserves, Hummus
with homemade artisan breads, crackers, flatbreads

Watermelon Bites
with feta cheese, katamala olives, fresh mint and a balsamic reduction

Bocconcini Skewers
with local tomato and fresh basil

Tuna Tartar Toasties
topped with a sesame lime drizzle

Baked Potato Bites/Wedges
topped with sour cream, hickory smoked bacon and fresh chives

Assorted Meat and Cheese Pin Wheel Wraps

Hickory Smoked Bacon Wrapped
Local Asparagus

Hickory Smoked Bacon Wrapped
Mini Meatloaf
with garlic aioli dip

Mini Meatball Skewers
with Dora's authentic red sauce dip

Fried Chicken N' Waffle Bites
Belgian waffle wedge with Louisiana style chicken

Chimichurri Chicken Satays
with mango peach chutney, citrus and cilantro

Full Roasted Pig
with freshly baked artisan Kaisers, sauces and spreads

Soup Shooters
***seasonal varieties available, please inquire

Mini Grilled Cheese (choice of any)
sharp cheddar
provolone and hickory smoked bacon or
mozzarella, tomato and basil

Apples N' Pulled Pork Sliders
pulled Ontario pork shoulder
with apple chutney

Assorted Crostini (choice of any)
goat cheese and caramelized onion
authentic Italian bruschetta or
smoked salmon, cream cheese and caper with fresh dill

Goat Cheese Tartlet
with cranberry compote

Fresh Local and Exotic Fruit Kabobs
with vanilla bean dip

Jumbo Shrimp Pineapple Tree
with tangy seafood sauce

***all prices are subject to change depending on season

***some apps are best suited per season

Dora's Ultimate Wedding Package

Served buffet style...

Your choice of one of the following fresh salads...

Heirloom Garden

baby greens, arugula and buttery Boston lettuce
local Roma tomatoes, sweet yellow peppers and cucumber
cranberry goat cheese and
Italian fig balsamic vinaigrette

Caesar

crisp romaine hearts with
homemade ciabatta croutons
freshly grated parmesan and romano cheese and
creamy rich Caesar dressing

Horiatiki Greek Salad

local vine ripe tomatoes,
cucumber and red onion
imported kalamata, black olives
with authentic imported Greek feta cheese and
Greek oregano red wine vinaigrette

Fruit and Nut

baby greens, arugula and crisp romaine lettuce
local Roma tomatoes, sweet yellow peppers
toasted walnuts, dried cranberries and dates
with chunks of authentic French blue cheese and
EVOO white wine vinaigrette

Your choice of one of the following pastas...

Penne or Fallafe

Available in Dora's authentic gourmet sauces:

Red- fresh local Roma tomatoes and herbs

Alfredo- melted imported parmesan and romano cheeses transformed into a creamy luxurious white sauce

Rose- a delicate blend of both red and white sauces

Gourmet Lasagna

Our lasagna features seasoned extra lean beef and is smothered in melted imported mozzarella, provolone, asiago, romano and parmesan cheeses. It is layered between fresh handmade noodles with Dora's delicious red sauce.

Spinach and Ricotta Ravioli

Our ravioli is stuffed in our handmade noodles using fresh local spinach and the finest Italian ricotta cheese.

Meat or plain cheese substitutes are available.

Paired best with Dora's delicious red sauce.

Cannelloni

Available in lean meat or cheese- our cannelloni's are sublime!

Delicate handmade noodles are filled with your choice of seasoned lean beef and imported cheeses or fresh local spinach and the finest Italian ricotta. Paired best with Dora's delicious red sauce.

Orangini

Dora's authentic Italian rice balls are hand rolled and stuffed with seasoned extra lean beef, peas and creamy imported mozzarella.

Paired best with Dora's delicious rose sauce.

Your choice of one of the following mains...

Poultry: Oven roasted range free and grain fed Ontario chicken pieces or boneless skinless breast (extra charge) with a dijon reduction, herb crusted or cremini mushroom

Oven roasted range free and grain fed Ontario whole turkey with Mama's old fashioned stuffing and tart cranberry compote

Fish: cedar plank salmon filet in a garlic butter sauce with capers and caramelized shallots. Served with lemon and fresh dill

Pork: Ontario pork loin, slow roasted and shaved with a demi glaze and grilled local peach chutney

Beef: Slow roasted AAA top sirloin, sliced thin in red wine jus with caramelized sweet onions and horseradish aioli

All mains are served with your choice of two of the following accompaniments...

Herb crusted roasted Yukon gold potatoes

Garlic mashed Yukon gold potatoes with rich brown gravy

Hashbrown casserole with shredded sharp cheddar, caramelized onions and topped with hickory smoked bacon

Dora's fancy rice pilaf

Ontario sweet corn on the cob medallions

Chef's choice vegetable medley

Peas and carrots with mushrooms

Your choice of one of the following desserts...

Assorted Dessert Platter

A freshly baked assortment of...
carrot cake, butterscotch
date square, rich brownie, lemon coconut,
salted caramel, mini cheesecake bites and cookies

Belgian Waffle Bar

Sweet Belgian waffles with chocolate sauce, caramel sauce,
whipped cream and mixed berry compote

Luscious Brownie Sundae

Rich brownie, candied walnuts, a silky chocolate drizzle
and topped with whipped cream

Nonna's Apple Crisp

Warm layers of local tart apples
with a oatmeal streusel topping
and maple whipped cream

Starting at \$35 + hst per person

***pricing does not include dinnerware, cutlery or linen rentals

Pricing

Dora's Cocktail Reception

3-5 menu options per guest

Starting at \$18 per person and up

Pricing is based on selection and quantity of hors d'oeuvres

Dora's Ultimate Wedding Package

Starting at \$35 per person and up (add extra mains please inquire)

Pricing is based on specific selections and varies per season

Service

Hostess: \$125 for 3 hours

Bartender: \$35 per hour/4 hour minimum (gratuities included)

(all of our staff are smart serve certified and have over 20 years' experience)

Equipment Rentals

Premium Roll Top Chaffing dish:

\$99 per unit (candle burners included)

Dora's Catering specialized in complete DIY weddings- in which we are only responsible for the food and service portion of your reception.

We do not offer services such as rentals (dinnerware, cutlery etc.) but can help guide our couples through the process by referring our preferred vendors.

Pricing does not include HST.

15% gratuity is charged when service is provided.

"Drop off only" option is available for additional savings.

Prices are subject to change without notice.

20% non-refundable deposit is due
at booking and applies directly to your balance

Full balance is due 72 hours prior to your event date