Congratulations on your engagement

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

Food brings Family together!

We are committed to using fresh, local, and quality ingredients in all of our cuisine

Specializing in DIY weddings and drop off catering...

It would be our pleasure to be part of your special day!

Please review our <u>Signature Wedding Packages</u> below:

Cocktail Apps

+ apps can be purchased in bulk (minimum required) for off-site plating
+ or pre-assembled on trays / custom party platters

Charcuterie Board

Chef's choice authentic smoked meat, cheese, quality olives, pickles, roasted red peppers, artichoke hearts, antipasti, pickled mushrooms with homemade artisan baguette, naan, and crackers

Signature Charcuterie Board **premium app
all the items listed above with a smoked salmon display and black caviar

Vegetarian Samosas,

with sweet and sour chili sauce

<u>Pigs in a Blanket</u> with a honey Dýon dip

Assorted Mini Quiche

<u>Duck Pate, Savoury Preserves, Hummus</u> homemade artisan breads, crackers, flatbreads

<u>Bocconcini Skewers</u> with local tomato, fresh basil, and balsamic glaze

<u>Fresh Local and Exotic Fruit Platters/Kabobs</u> **premium app with vanilla bean dip

Jumbo Shrimp Pineapple Tree **premium app
with tangy seafood sauce

<u>Tuna Tartar Toasties</u> **premium app fresh lemon and lime juice, cilantro and topped with toasted black sesame seeds

> <u>Míni Arancini</u> margherita cheese or Sicilian beef

Assorted Meat and Cheese Pin Wheel Wraps

<u>Hickory Smoked Bacon Wrapped Asparagus</u>

Mini Meatball Skewers

with Dora's authentic red sauce for dip

Baked Potato Wedges or Pieces

topped with sharp cheddar, smoked bacon crumble and green onion garnish

Assorted Crostini (choice of any) **premium app

goat cheese and caramelized onion
<u>or</u> goat cheese and cranberry chutney
<u>or</u> smoked salmon, cream cheese and capers with fresh dill

<u>Stuffed Mushroom Caps</u> **premium app filled with old fashioned stuffing

<u>Chimichurri Chicken Satays</u> **premium app with pineapple chutney dip, citrus, and cilantro garnish

Apples N' Pulled Pork Sliders deconstructed **premium app pulled Ontario pork shoulder with apple chutney garnish and mini slider buns

AAA Top Sirloin Sliders- deconstructed **premium app shaved juicy beef with caramelized onions, horseradish aioli and mini slider buns

Loaded Taco Bar- deconstructed **premium app your choice of 1-2 of the following meats seasoned beef OR pulled pork OR shredded chicken includes all the following toppings: shredded lettuce pico de gallo, homemade salsa shredded sharp cheddar, sour cream

PRICING STARTS AT \$25 per person + HST **PREMIUM APPS INCREASE BASE PRICING**

(typical selection is 3-5 apps per person for a cocktail event) (apps can be added to any dinner package- customized menus are available)

**pricing is subject to change depending on season and product availability

<u>Dora's Ultimate</u> <u>Wedding Package</u>

Served buffet style ...

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

Heirloom Garden

organic baby greens, cherry tomatoes, sweet yellow peppers and cucumber paired with balsamic vinaigrette (upgrade to add goat cheese ++)

Caesar

crisp romaine hearts with
homemade ciabatta croutons and
freshly grated parmesan
paired with creamy rich Caesar dressing
(upgrade to add bacon crumble ++)

Greek

organic baby greens, cherry tomatoes, sweet yellow peppers, cucumber, and red onion with black olives and authentic imported Greek feta cheese paired with Greek red wine vinaigrette

Fruit and Nut Garden **premium salad

organic baby greens, cherry tomatoes, sweet yellow peppers, toasted nuts, and pumpkin seeds, dried cranberries and figs or dates with chunks of authentic French blue cheese paired with citrus white wine vinaigrette

Your choice of one of the following pastas...

Penne or Fallafe

Available in (1) Dora's authentic gourmet sauces:

<u>Red</u>-San Marzano tomatoes, fresh herbs, and vintage wine

<u>Alfredo</u>- a creamy luxurious white sauce with melted imported

parmesan and romano cheeses **premium sauce

<u>Rose</u>- a delicate blend of both red and white sauces **premium sauce

Gourmet Lasagna **premium pasta

features seasoned beef, melted imported mozzarella, provolone, asiago, romano and parmesan cheeses, layered between fresh handmade noodles and Dora's red sauce.

Spinach and Ricotta Ravioli **premium pasta with spinach and a fine Italian ricotta cheese stuffed in a handmade pasta dough. Served with Dora's red sauce.

Manicotti **premium pasta

handmade noodles filled with a fine Italian ricotta and imported cheeses, layered in Dora's red sauce.

Arancini

hand rolled Italian rice balls stuffed with seasoned beef, peas, and mozzarella, Also available in margherita, vegetarian. Includes Dora's red sauce on the side. For dip.

Your choice of one of the following main proteins ...

<u>Chicken</u>! oven roasted Ontario chicken breast (range free and grain fed) with Dijon glaze and fresh herbs

<u>Turkey</u>- roasted Ontario turkey (range free and grain fed)
carved white and dark meat with Nonna's old fashioned stuffing
and tart cranberry compote **premium main

<u>Fish</u>: cedar plank salmon filet in a garlic butter and Dijon sauce served with lemon and fresh dill **premium main

Pork: slow roasted Ontario pork loin, sliced thin with brown gravy and sauteed onions

Beef: slow roasted AAA top sirloin, sliced thin with red wine gravy, sauteed onions and horseradish **premium main

All mains include your choice of two of the following <u>sides</u>...

Herb and Cajun roasted Yukon gold potatoes

Buttery mashed potatoes with red wine gravy

Hashbrown casserole with shredded sharp cheddar, caramelized onions and topped with bacon crumble **premium side

Dora's fancy rice pilaf

Chef's choice vegetable medley

Peas and carrots with mushrooms

GLUTEN FREE, VEGAN AND VEGETARIAN OPTIONS ARE AVAILABLE!

Your choice of one of the following desserts...

Assorted Dessert Platter

Chef's choice fresh baked assortment of carrot cake, buttertart date square, rich brownie, lemon coconut, salted caramel, berry crumble and artisan cookies

Luscious Brownie Sundae

rich brownie with a silky chocolate drizzle

Nonna's Apple Crisp

warm layers of local tart apples with an oatmeal streusel topping with hints of maple

Belgian Waffle Bar **premium dessert

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

DINNER PACKAGES START AT \$45.00 per person + HST **PREMIUM SELECTIONS INCREASE BASE PRICING**

**pricing is subject to change depending on season and product availability

Notes:

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

(on-site chef services are available for smaller parties, this option is subject to availability and additional fees)

We also specialize in "<u>Orop Off Only</u>" catering- in which the food arrives hot, presented, and ready to eat! This option saves our clients thousands of dollars!

We <u>do not offer</u> 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 or delivery charges

<u>Prices are subject to change</u> without notice - seasonally -orwhen product is at a premium due to availability

BOOKING- A 10% non-refundable deposit is due upon booking- and is applied to your final balance.
Full payment is due 7 days prior to your event date via cash, debit, or e transfer.
We require 14 days prior to your event date if paying by cheque.

A credit card number is required to keep on file.

We can not accept credit cards for final payment.

Full details of our booking polices are included in your quote.

All of our packaging is 100% recyclable.

Please inquire for any changes to our services / polices due to restrictions related to COVID-19 via email anytime-dorascatering@gmail.com