



WHO WE ARE

Through partnerships with a varied collection of best in class patrons and business partners, DORO Events produces one-of-a-kind catered events and unequalled dining experiences within a variety of cultural, corporate and entertainment venues throughout Connecticut

SERVICES

If you desire, DORO Events will provide for and coordinate florals, music and entertainment, photography, calligraphy and printing, audiovisual equipment, bar service, and valet parking. Anything else? Just ask!

CORPORATE AND SOCIAL CATERING

You want a caterer and event planner with an impeccable track record and years of experience with both small and large, complex and detailed special events. At DORO Events, we understand consistent excellence in creativity and performance is the true key to our success

WEDDINGS

Our team is dedicated to turning your vision for your wedding dreams into a reality. Our culinary team works with you to create custom menus for any budget or style. Whether your vision is traditional, contemporary or somewhere in between, our team works with you to create a wedding that is uniquely yours.

MENUS

We write all of our menus for each and every event. Although there are some dishes that we love and want to recommend from time to time, by and large, each menu is a distinct reflection of the clients and their vision for the event.

VENUES

To aid you in finding the best party locations, we provide access to the most unique, exciting and beautiful venues in the area. From a historic museum, to a working farm, to hard-to-find private locations throughout the area, we will help secure the perfect reception site.

FOR MORE INFORMATION, VISIT DOROCATERINGANDEVENTS.COM



DRINKS

COFFEE AND TEA

\$3 PER PERSON FOR THE FIRST HOUR

\$1 PER PERSON EACH HOUR AFTER

freshly brewed dark roast and decaffeinated coffee
herbal teas

BEER | WINE | SODA

\$12 PER PERSON FOR THE FIRST HOUR

\$2 PER PERSON EACH HOUR AFTER

domestic, imported and craft beer
hand selected wines
assorted carbonated beverages
sparkling and still water

SIGNATURE BAR

\$18 PER PERSON FOR THE FIRST HOUR

\$3 PER PERSON EACH HOUR AFTER

top shelf & premium liquors
customized craft cocktails
domestic, imported and craft beer
hand selected wines
house champagne
assorted carbonated beverages
sparkling and still water

HORS D'OEUVRES

\$15 PER GUEST (CHOOSE FIVE)

ARANCINI

crisp risotto fritter, luxardo cherries, mozzarella

BURRATA CROSTINI

oven roasted tomato, basil, EVOO

HARISSA GLAZED CHICKEN SKEWER

yogurt dipping sauce

LOBSTER GNOCCHI

parmesan, truffle essence

ESCARGOT IN VOL AU VENT

pernod garlic butter

ARTISANAL BURGER SLIDER

lettuce, tomato, brioche, cheddar

CHICKEN LIVER MOUSSE

fig mostarda, toasted baguette

CROQUE MONSIEUR

smoked ham, bechamel

BEEF TARTARE

potato chip, pickled mustard seed

HOUSE CURED SALMON

blini, dill crème fraîche, caviar

JUMBO SHRIMP COCKTAIL

cocktail sauce, lemon

BACON WRAPPED TENDERLOIN

gorgonzola cheese

PIG & FIG BITES

prosciutto, whipped goat cheese

DUCK STREET TACOS

seared duck breast, soffrito





COCKTAIL RECEPTION STATIONS

ALL FOOD STATION PRICING INCLUDES ONE HOUR OF SERVICE
ALL MENU PRICING IS DESIGNED FOR A MINIMUM OF 25 GUESTS

PASTA FRESCA

\$14 PER GUEST | CHOOSE THREE OF THE FOLLOWING:

tonnarelli cacio e pepe, rigatoni bolognese, gnocchi, maltagliati,
pappardelle and garganelli with percorino romano,
fresh baked italian breads and arugula salad

ON THE ROCKS

\$18 PER GUEST

local, pacific and atlantic oysters, littleneck clams, jumbo shrimp cocktail,
jonah crab legs, calamari served with lemon wedges over crushed ice.
cocktail sauce, mignonette and key lime mustard aioli

ARTISANAL MEATS & CHEESES

\$14 PER GUEST

domestic, local and imported cheese, house cured
and handcrafted salumi, ham and pate

MEDITERRANEAN MARKET

\$12 PER GUEST

hummus, roasted eggplant spread, labne, grape leaves,
sweet pepper and feta spread and fresh baked pita

THE CHEFS GARDEN

\$11 PER GUEST

local array of garden and farm vegetables
with seasonal dips and accompaniments

SHRIMP COCKTAIL

\$12 PER GUEST

jumbo shrimp cocktail with cocktail sauce and key lime mustard aioli

CHIPS & DIPS

\$10 PER GUEST

warm spinach artichoke dip, chorizo queso fondue,
colossal brioche pretzel, tortilla chips



DINNER STATION

ALL FOOD STATION PRICING INCLUDES ONE HOUR OF SERVICE.
ALL MENU PRICING IS DESIGNED FOR A MINIMUM OF 25 GUESTS.

TASTE OF TREVA

\$45 PER GUEST

INSALATA

LATTUGA SALAD

bibb lettuce, sliced almonds, gorgonzola and apple

DI CASA SALAD

baby greens, radicchio and endive

BASKET OF RUSTIC BREAD. LOCALLY BAKED RUSTIC ITALIAN BREAD

CONTORNI

CHOOSE TWO:

broccoli rabe, brussels sprouts, creamy polenta
or fingerling potatoes

PASTA FRESCA

CHOOSE TWO:

gnocchi- tomato, garlic, basil, reggiano
maltagliati-butternut squash, mushrooms, asparagus, truffle
garganelli-speck, peas, radicchio, parmigiano cream
rigatoni-sweet fennel sausage, beef bolognese

GRIGLIATA MISTA

CHOOSE THREE:

sliced hanger steak, italian sausage, grilled chicken,
salmon, lamb chops

DESSERT BITES



DINNER STATION

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TASTE OF ÀVERT BRASSERIE

\$45 PER GUEST

SALAD

ROASTED BEET SALAD

creamy goat cheese, almonds, greens

BABY GREENS SALAD

watercress, arugula, vinaigrette

LOCALLY BAKED FRENCH BAGUETTE

SIDES

CHOOSE TWO:

roasted mushrooms, haricot vert,
pommes puree or sautéed potatoes

ENTREES

BRAISED BEEF SHORT RIB 'BOURGUIGNON'

button mushrooms, bacon, pearl onions,
burgundy veal jus, potatotes

BOUILLABAISSE

cod, lobster, mussels, shrimp, potato, fennel,
saffron fish broth, crostini rouille

DESSERT BITES



DINNER STATION

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ARTISANAL BURGER BAR

\$36 PER GUEST

SALAD

MEDITERRANEAN SALAD

chopped greens, red onion, tomato, cucumbers, feta cheese,
pepperoncini, kalamata olives, herb balsamic vinaigrette

HOUSE SALAD

baby field greens, grape tomatoes, red onion, sherry vinaigrette

LOCALLY BAKED BREAD & PRETZELS

SPINACH & ARTICHOKE DIP WITH WARM PITAS

ENTREES

ARTISANAL BURGER SLIDERS

caramelized onions, smokey ketchup, cheese

FALAFAL BURGER SLIDERS

tahini yogurt sauce, tomato-cucumber relish

SOUTHWEST CHICKEN WRAP

smoked chicken, romaine lettuce, black bean salsa,
pico de gallo, cheddar, chipotle ranch dressing

SLOW ROASTED PULLED PORK SLIDERS

smoked pork, cilantro slaw, barbeque sauce

DESSERT BITES

LUNCHEON STATION MENUS

ALL FOOD STATION PRICING INCLUDES ONE HOUR OF SERVICE.
ALL MENU PRICING IS DESIGNED FOR A MINIMUM OF 25 GUESTS.

SANDWICH STATION

\$21 PER GUEST

MUFFELETA

assorted salumi, giardinera, cheese

CHICKEN SALAD

bacon, apple, dijon aioli, comte

VERDURE

grilled roasted vegetables, arugula,

CARVED BEEF

caramelized onions, truffle oil

CROQUE MONSIEUR

ham, cheese, béchamel

FIELD GREENS SALAD

vinaigrette, seasonal vegetables

CHEFS DAILY SOUP, HOUSEMADE CHIPS,
SEASONAL FRUIT, COOKIES, DESSERT BITES

DORO LUNCH STATION

\$27 PER GUEST

OVEN ROASTED CHICKEN

brussels sprouts, poultry jus

SALMON FILET

lentils, pearl onions

FINGERLING POTATOES

smashed garlic, rosemary, sea salt

HARICOT VERT

lemon, shallots

FIELD GREENS SALAD

vinaigrette, seasonal vegetables

BREADS FRESH FROM THE BAKERY,
SEASONAL FRUIT, COOKIES, DESSERT BITES

SEATED EVENT, PLATED SERVICE

\$40 PER GUEST FOR LUNCH | \$55 PER GUEST FOR DINNER

FIRST COURSE

CHOOSE ONE:

CAESAR

romaine hearts, ciabatta croutons

CAPRESE

tomato, fresh mozzarella, basil

LATTUGA

bibb lettuce, apple, gorgonzola, almonds

ROASTED BEETS

goat cheese, greens, vinaigrette

FIELD GREENS

seasonal vegetables, sherry vinaigrette

ENTREES

CHOOSE TWO:

FILET MIGNON

black truffle jus, whipped potatoes, crispy onions

SALMON

french market lentils, haricot vert, brown butter vinaigrette

BEEF BOURGINON

lardon, potato, pearl onion, mushroom

ALL NATURAL CHICKEN

roasted brussels sprouts, poultry jus

DUCK BREAST

sunchoke puree, maple gastrique

SEA BASS

shellfish fumet, fennel

SEA SCALLOPS

creamy polenta, wild mushrooms

ROOTS & GRAINS

ginger, farro, carrot, parsnip

DESSERTS

CHOOSE ONE:

ricotta cheesecake, local honey budino, tiramisu,
chocolate hazelnut delice, tarte au citron

