CHEF DORA PRESENTS

Visit our online menu and get in touch with us to schedule your event!

CORPORATE MENU 2025

BOARDS

ARTISANAL CHARCUTERIE

Our gorgeous charcuterie board includes hand crafted artisan cheeses, meats and a variety of accouterments such as honey, fig jam, crackers, olives, nuts, dried fruit, grapes and berries with a touch of edible flowers. Everything is beautifully plated on bamboo platters. Vegetarian and Nut Free Options Available

FARMER'S MARKET BOARD

Welcome to the best of the farmers market! Our crudité platter includes vegan dips surrounded with beautiful seasonal vegetables. Hand picked by our chefs for your table and styled with herbs and edible flowers.

FARM TO FRUIT BOARD

Our succulent juicy fruit board includes a variety of seasonal local farmers market selections. All beautifully styled together and garnished with herbs and edible flowers.

ENGLISH TEA ABROAD BOARD

- Delicate Open-Ended Cucumber and Dill With Herbed Creamed Cheese Smoked Salmon Canapes with Chives and Boursin On English Brown Bread
- Dainty Egg Salad Finger Sandwiches
- Major Grey's Chicken Salad Triangles
- Mini Fruit Tartlets elegantly garnished with Fresh Herbs and Edible Flowers

SNACKS ON SNACKS ON SNACKS BOARD

Game day snacks that win every time.

- Wagyu Pigs in a Blanket
- Teriyaki Wings
- Buffalo Chicken Meatballs
- Texas Style Queso Dip served with house made corn chips.

SUPER SLIDER BOARD

- Classic cheeseburgers
- Pulled pork with coleslaw
- Meatball with marinara and melted provolone.
- All served on homemade mini buns and accompanied with Kettle Chips, and pickle spears.

We have something for everyone!

+ All-inclusive Packages
+ Appetizers
+ Grazing Boards
+ Sweet Treats
+ Late Night Bites
+ Vegan & Vegetarian
+ Beverages

BREAKFAST

MOST POPULAR BREAKFASTS

CONTINENTAL BREAKFAST

Fresh baked muffins, assorted pastries and bagels. Served with jam, butter and cream cheese. Includes fresh fruit, coffee and orange juice.

EARLY BIRD BREAKFAST

Scrambled eggs, sausage or bacon, potatoes O'Brien, toast, condiments, and fresh orange juice.

Choose 2 Proteins: Scrambled Eggs, Bacon or Sausage

SMOOTHIES, JUICES, & ELIXIRS

JUICES

Carrot
Green

AGUA FRESCAS

Strawberry
Honeydew
Pineapple

SMOOTHIES

Strawberry Banana
Peanut Butter Banana
Chocolate Almond Butter Oat milk

ELIXIRS

Immunity Shots – Lemon, Ginger, Cayenne
Anti-Inflammatory – Turmeric, Ginger, Carrot, Lemon, Orange

BREAKFAST ENTREES

BREAKFAST BURRITOS

Scrambled Eggs, Cheese, Hash Browns, House Made Salsa and Beans and your choice of Bacon, Sausage, Chorizo or Fajita Vegetables. Includes side of Pico De Gallo and Sour Cream.

AM BREAKFAST TACOS

2 Tacos with Organic Scrambled Eggs, Cheese, Hash Browns, House Made Salsa.
Choose ONE → Carne Asada, Beef Bulgogi, Carnitas or Tofu
Sides Include → Refried Beans, Pico De Gallo, Sour Cream

BREAKFAST BRIOCHE

Fluffy Brioche Bread Filled with Savory Eggs, Cheddar and Applewood Smoked Bacon, Salsa Fresh Fruit and Orange Juice.

STUFFED FRENCH TOAST

Brioche filled with Whipped Cream Cheese, Ricotta and Brandied Berries. Served with Eggs, Potatoes O Brien, Condiments and Orange Juice.

SIMPLY ADD SYRUP

Pancakes, Belgian Waffles or Ube Waffles – Choice of One
Served with Eggs, Potatoes O Brien, Condiments and Orange Juice

MINI CRUSTLESS QUICHE

Portobello Mushroom Spinach, Bacon and Gruyere.
2 Pieces Per Person
Sides Include – Potatoes O Brien, Salsa and Orange Juice

Linens, rentals, and service staff available for nominal fee.

APPETIZERS

Baked Brie Bites
Topped with honey comb and rosemary

Grilled Peach Goat Cheese Croute
Truffle honey and balsamic reduction

Tomato Basil Bocconcini Skewers
Caprese style with truffle oil and balsamic glaze

Asparagus Parmesan Phyllo Cigar
With tarragon aioli

Crispy Shiitake Rice Paper Boat
Mushroom baguette brandied oyster mushrooms and brie toasted baguette

Potato Taquito
Yukon gold potatoes and homemade guacamole

Mini Brie Quesadillas
Monterey jack and brie and cremini mushroom and lime avocado mash

Mushroom Risotto Arancini
With shaved parmesan and basil marinara

Soup & Sandwich Shooter
Tomato basil soup and grilled cheese croute

Tomato Basil Caprese Skewer
Truffle oil and balsamic reduction

Chicken Rumaki
Chicken breast and water chestnut applewood smoke bacon, Indonesian soy sauce

Korean Fried Chicken And Waffles
Crispy bacon and maple syrup drizzle

BBQ Gochujang Chicken Meatball
On shiso leaves

Mini Angus And Bleu Brioche Sliders
Jumbo cilantro shrimp with corn salsa

Balsamic Lamb Lollipop
Apricot glaze and mint pesto

Day Boat Sea Scallop
with char siu pork belly with caramelized Maui onion jam

Jumbo Lump Crab Cake
Remoulade sauce

Mini Lobster Rolls
Dill tarragon aioli

Shrimp Ceviche Tostadas
On blue corn tortilla crisps

Seared Ahi Tuna Wonton Crisps
With sour cream wasabi and Japanese salsa

Mini Spam Musubi
Spam, sushi rice, nori, and teriyaki sauce

Bacon Wrapped Date
Pitted date, Marcona almond and smoked bacon

Mini Angus Beef Big Mac Burger Slider
Beef filet croustade with horseradish cream and cabernet demi-glace

Santa Maria Beef Skewer
Tender filet mignon with chimichurri sauce

Mini Beef Wellingtons
Flaky puff pastry and gorgonzola crema

Philly Cheesesteak Egg Rolls
With tomato jam

Kalbi Beef Street Taco
Lime chili slaw

Crispy Pork Or Chicken Pot Sticker Style Mandu
Sesame honey dipping sauce with shaved scallions

Chicken Satay Skewer
Thai peanut sauce and sweet Thai chile sauce

Buffalo Chicken Meatball
Gorgonzola crumble

ENTREE SALADS

CHINESE CHICKEN SALAD

Crispy romaine lettuce layered with grilled chicken, green onions, cilantro, toasted almonds, mandarin oranges, bell peppers, crispy rice noodles, and fried wonton strips. Served with Rice Wine Vinaigrette.

EAT AT THE GREEK SALAD

Mixed greens with Roma tomatoes, cucumbers, red onions, Kalamata olives, feta, bell peppers, and grilled chicken. Accompanied with our oregano vinaigrette.

REDONDO CHOPPED SALAD

Chopped romaine topped with eggs, olives, gorgonzola cheese, bacon, grilled chicken, Roma tomatoes, and red onions. Served with our white balsamic vinaigrette.

MEXICAN CAESAR SALAD

Chopped romaine, parmesan cheese, diced tomatoes, sliced avocado, and crispy tortilla strips. Topped with your choice of grilled carne asada beef or pollo asada chicken. Accompanied with our chipotle ranch dressing and homemade salsa.

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SANDWICHES

BUFFALO CHICKEN

Spicy marinated chicken breast, Monterey Jack cheese, tomato, and diced celery. Finished with a blue cheese spread on a fresh baked kaiser roll.

COBB TURKEY BACON

Carved turkey breast, applewood smoked bacon, Haas avocado, lettuce, hard boiled egg, sliced tomatoes, and blue cheese on a rosemary olive roll.

PHILLY STEAK

Marinated grilled thinly sliced steak, sautéed onions, bell peppers, and provolone cheese on fresh Italian flatbread.

FOCACCIA CLUB SANDWICH

Sliced turkey breast, capicola ham, provolone cheese, pesto aioli, iceberg lettuce, Roma tomatoes on a homemade focaccia bun.

WRAPS

SOUTHWESTERN CHICKEN WRAP

Honey-chipotle marinated chicken with roasted corn, black beans, onions, and cilantro. Layered with iceberg lettuce and southwest spiced cream cheese.

ANGUS SIRLOIN WRAP

Charbroiled and piled atop fresh romaine, beefsteak tomatoes, avocados, and horseradish cream cheese.

VEGETARIAN WRAP

Romaine lettuce, sliced zucchini, carrots, crookneck squash, cheddar cheese, sliced tomato, and alfalfa sprouts.

SOUTHWESTERN FAJITAS

Your choice of protein sautéed with onions and bell peppers. Served with salsa, Mexican crema, flour tortillas, Spanish rice, and black beans.

Choose protein → Chicken, steak, veggies or upgrade to shrimp (+$2.00)

ARTICHOKE CHICKEN SCALLOPINI

Boneless, skinless chicken breast sautéed in olive oil with mushrooms, artichoke hearts, onions, and fresh basil marsala cream sauce. Served with bread and butter with your choice of roasted potatoes or sautéed seasonal vegetables.

HOT ENTREES

ROLLED LASAGNA

Choice of sausage or spinach lasagna combined with a trio of cheeses and fresh spices, individually rolled then baked with our hearty marinara sauce. Served with a choice of salad or sauteed seasonal vegetables and focaccia bread.

PENNE WITH HOMEMADE MARINARA

Tender penne pasta with fresh garlic and chopped parsley. Served with a choice of traditional beef and sausage meatballs or chicken florentine meatballs, topped with our hearty marinara sauce. Plus your choice of garden salad or sauteed vegetables with garlic bread.

ENCHILADAS ROJA

Your choice of chicken or cheese enchiladas with Spanish rice and beans plus your choice of Mexican Caesar salad or chips & salsa.

KOREAN BULGOGI TACOS

Beef bulgogi grilled and chopped to tender perfection. Served with flour tortillas, spicy Korean BBQ sauce, onion-cilantro relish and egg fried rice.

STIR-FRIED ORANGE CHICKEN

Stir-fried chicken breast with orange-soy glaze. Served with sweet and sour noodles, vegetable egg rolls and fortune cookies.

ALL-AMERICAN HAMBURGERS AND HOT DOGS

Choice of grilled 1/3 lb. Angus patties or 1/4 lb. Big City Reds hot dogs. Includes all the fixings: lettuce, tomatoes, onions, pickles, and condiments. Served with a choice of baked beans or salad.

BUTTERMILK BONE-IN FRIED CHICKEN

Golden, crispy fried chicken with buffalo sauce on the side. Served with watermelon cucumber salad and four-cheese macaroni & cheese.

GRILLED LEMON CILANTRO CHICKEN

Tender boneless chicken breast lemon marinated then grilled to perfection. Served with pesto aioli and salsa, choice of coleslaw or garden salad with fresh baked rolls and butter.

BIRRIA BURRITOS

Slow-cooked chili marinated shredded beef with Oaxaca cheese, black beans, shredded cabbage, guacamole, sour cream, sliced onions, and cilantro served with beef consommé. Served with a choice of Mexican rice, Mexican Caesar salad or chips & salsa.

MEMPHIS BEALE ST BBQ

Your choice of slow smoked fork tender BBQ ribs or bone-in chicken, accompanied by fresh baked cornbread and your choice of coleslaw, salad or baked beans.

BARGAIN ENTREES

CHICKEN MEDALLIONS

Boneless, skinless breast medallions, sautéed in olive oil with a choice of traditional piccata or a marsala sauce. Served with a choice of oven roasted potatoes, garden salad or sautéed seasonal vegetables.

PASTA MARSALA

Fusilli noodles sautéed with chicken breast, button mushrooms, roasted red peppers, asparagus, red onions, garlic, basil, zucchini, tomatoes, artichoke hearts, and finished with marsala cream sauce. Served with a garden salad.

SALISBURY STEAK WITH GRAVY

A seasoned ground beef patty seared to perfection and served with mashed potatoes and brown gravy plus your choice of salad or sautéed seasonal vegetables.

FIT N FUEL FARE

CALIFORNIA CILANTRO GRILLED CHICKEN

Papaya salad, Spanish brown rice, cabbage slaw, queso fresco, pepitas and chimichurri sauce.

THAI GRILLED SHRIMP

Calrose rice, toasted coconut, green papaya, cabbage, tomatoes, carrots, cucumbers, Thai basil, cilantro with sweet Thai chili sauce.

SANTA MARIA

Choice of protein with chimichurri sauce, basmati brown rice, balsamic grilled vegetables, scallions and fresh cilantro.

HAPPIER VEGAN

Balsamic grilled vegetables, brown basmati rice, hummus, Mediterranean cherry tomato cucumber salad, baby lettuces, chimichurri sauce and sherry vinaigrette.

CAPRESE SANDWICH

Fresh mozzarella, olive oil preserved tomatoes, arugula, mint pesto, aioli, grilled sourdough and field green salad with balsamic vinaigrette.

AVOCADO TOAST

Avocado, ricotta, queso fresco, quick pickled onions, cilantro, grilled sourdough and field green salad with balsamic vinaigrette.

ALA CARTE FAMILY MENU

1/2 pan serves up to 12 people and a full pan serves up to 24.

CABERNET BRAISED SHORT RIBS

CILANTRO GRILLED CHICKEN WITH PAPAYA SALSA

SANTA MARIA CHICKEN SKEWERS WITH CHIMICHURRI SAUCE

SANTA MARIA BEEF SKEWERS WITH CHIMICHURRI SAUCE

FAMILY STYLE SIDES

Chardonnay Sauteed Seasonal Vegetables

Brown Rice

Spanish Rice

Borracho Braised Black Beans

Four Cheese Mac and Cheese

Russet Parmesan Mashed Potatoes

Oven Roast Balsamic Vegetables

ALL INCLUSIVE GLOBAL FEASTS

BROOKLYN BASICS – ITALIAN STYLE STREET FOOD

Mozzarella stuffed arancini rice balls or pepperoni and mushroom calzones
Lemon chicken piccata
Pappardelle al ragu with ground beef, pork, and parmesan reggiano
Tuscan Caesar salad with chopped romaine and lacinato kale
Garlic cheese bread

FARM TO TABLE – VEGAN

Pomegranate, chickpea salad with shaved fennel and oranges
Grilled farm to table vegetables
Lentil bolognese
Vegan penne pasta
House made flatbread

THAI DYE

Asian crunch salad with sweet chili vinaigrette
Chicken or beef satay
Calrose rice
Drunken noodles
Pan de sal bread and butter

ISLAND STYLE

Huli huli chicken or miso salmon +$4 pp
Pancit rice noodles
King mushroom fried rice
Chopped Chinese ramen slaw or stir-fried vegetables
Ube rolls with butter

MEDITERRANEAN EATS

Buttered turmeric rice
Chicken shawarma or beef luleh kabobs
Honey harissa vegetables
Cucumber quinoa salad
Flatbread

THE URBAN GREEK

Basmati rice
Grilled lemon oregano chicken
Chicken feta spinach meatballs
Arugula tomato onion salad
Tzatziki
Beet hummus
Grilled pita

ROTISSERIE

Peruvian roast chicken or braised boneless short rib with cabernet gravy +$2 pp
Parmesan mashed potatoes over the rainbow mac and cheese, green beans with blistered cherry tomatoes Biscuits and butter

ASIAN GRAZIN

(Build your own poke/bulgogi bowls – toppings)
Sesame japchae noodles
Spicy ahi tuna poke and Korean beef bulgogi
Sushi rice
Field greens
Sesame japchae noodles accompanied with the following toppings: edamame, cilantro, cucumber, green onion, shredded carrot, and Indonesian soy
Add avocado additional $2 pp

SIDE SALADS

PASTA PRIMAVERA

Served chilled, farfalle pasta with carrots, zucchini, squash, onion, yellow bell pepper, red bell pepper, cherry tomatoes, grated parmesan, fresh basil and Italian parsley with an olive oil dressing.

ASIAN NOODLE SALAD

Served chilled, rice noodles with carrots, red bell peppers, green onions, edamame, red cabbage, cilantro, peanuts with a peanut chili lime dressing.

GARDEN SALAD

Tomatoes, carrots and cucumbers with balsamic dressing.

SPINACH SALAD

Dried cranberries, red onion, goat cheese, candied pecans with apple cider vinaigrette.

CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons with Caesar dressing.

GREEK SALAD

Mixed greens with cherry tomatoes, cucumbers, red onion, olives, feta tossed with lemon oregano dressing.

COLESLAW

Shredded green and red cabbage, carrots, green onions, celery seeds in a creamy apple dressing.

FRESH FRUIT SALAD

Variety of seasonal local farmers market fruit

CITRUS KALE SALAD

Lacinato kale, oranges, apple, pomegranate seeds, red onion, quinoa tossed in a citrus vinaigrette

SIDES, DESSERTS, & BEVERAGES

SIDES

BACON – 4 PCS
SAUSAGE – 4 PCS
INDIVIDUAL BAG OF CHIPS & PICKLE SPEAR

CHIPS & SALSA
INDIVIDUAL BAG OF CHIPS & PICKLE SPEAR
CHIPS & SALSA

ROASTED POTATOES
MASHED POTATOES
SAUTEED SEASONAL VEGETABLES
GARDEN SALAD
CORN ON THE COB

MEXICAN RICE
BLACK BEANS
BAKED BEANS
FOUR CHEESE MAC & CHEESE

DESSERTS

CHOCOLATE CHIP COOKIES
WHITE CHOCOLATE CHIP COOKIES PEANUT BUTTER COOKIES
SNICKERDOODLE COOKIES
DOUBLE FUDGE BROWNIES WITH WALNUTS LEMON BARS
COCONUT MACAROONS

BEVERAGES

ASSORTED, CANNED SOFT DRINKS
COKE-A-COLA
DIET COKE
SPRITE
DR. PEPPER
ORANGE SUNKIST
BOTTLED WATER (12OZ)
SPARKLING WATER – LE CROIX OR PERRIER

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TERMS AND CONDITIONS

All pricing plus tax and 22% production charge includes: Menu planning, disposable service ware, buffet décor, and cooking equipment.

50% deposit to reserve date. Balance and final guest count due 7 days prior to the event.

3% convenience charge for credit card transactions.