CHEF DORA PRESENTS

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

EVENTS MENU 2025

APPETIZERS

Tray passed or stationary

BITE SIZE SANTA BARBARA BEEF FILET SKEWERS WITH CILANTRO CHIMICHURRI

KALBI BEEF STREET TACOS WITH LIME CHILE SLAW

MINI ANGUS AND BLEU SLIDERS

BEEF FILET ON HOMEMADE POTATO CRISPS WITH HORSERADISH CREAM AND CABERNET DEMI-GLACE

GRILLED BALSAMIC BABY LAMB CHOPS WITH ROSEMARY AIOLI + $2PP

SHRIMP CEVICHE TOSTADAS ON BLUE CORN TORTILLA CRISPS

AHI TUNA WONTON CRISPS WITH SOUR CREAM WASABI AND JAPANESE SALSA

JUMBO LUMP CRAB CAKES WITH TARRAGON AIOLI + $2PP

SEARED SCALLOP AND PORK BELLY WITH MAUI ONION JAM + $2PP

KOREAN FRIED CHICKEN & WAFFLES WITH MAPLE SRIRACHA

BUFFALO CHICKEN MEATBALLS WITH GORGONZOLA CRUMBLE

CRISPY CHICKEN BASTILLA TRIANGLES

CHICKEN SATAY WITH SWEET THAI CHILE SAUCE

MINI CHINESE CHICKEN SALAD CUPS

TOMATO, BOCCONCINI, BASIL CAPRESE SKEWERS WITH TRUFFLE OIL

AVOCADO TOAST WITH QUICK PICKLED CARROTS AND RED FRESNO CHILIES

MUSHROOM RISOTTO ARANCINI WITH SHAVED PARMESAN AND BASIL MARINARA

BRIE AND WILD MUSHROOM QUESADILLAS WITH AVOCADO LIME MASH

RICOTTA STUFFED FRIED ZUCCHINI BLOSSOMS

MINI BEEF WELLINGTON WITH GORGONZOLA CREME

SPICY TUNA CRISPY RICE

BAKED BRIE BITES WITH HONEYCOMB AND ROSEMARY

GRILLED PEACH AND GOAT CHEESE CROUTE WITH TRUFFLE HONEY AND BALSAMIC REDUCTION

ASPARAGUS PARMESAN PHYLLO CIGAR WITH TARRAGON AIOLI

POTATO TAQUITOS WITH HOMEMADE GUACAMOLE

TOMATO BASIL BISQUE SHOOTER WITH GRILLED CHEESE

BBQ GOCHUJANG CHICKEN MEATBALL

JUMBO CILANTRO SHRIMP WITH CORN SALSA +$2PP

MINI LOBSTER ROLLS +$2PP

MINI SPAM MUSUBI WITH TERIYAKI DRIZZLE

GOAT CHEESE STUFFED BACON WRAPPED DATES WITH HOT HONEY

PHILLY CHEESESTEAK EGG ROLLS WITH TOMATO JAM

CRISPY PORK OR CHICKEN POTSTICKERS WITH SESAME HONEY

We have something for everyone!

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

STATIONS

SUSHI

Assorted Vegetarian Sushi Rolls, Ahi Tuna Poke, Sushi Grade Sashimi – Albacore, Tuna, Yellowtail, Eel, Salmon and Shrimp.

Accompanied by: Soy Sauce, Dynamite Sauce, Pickled Ginger and Wasabi

EUROPEAN CHARCUTERIE

Chef Dora's curated selection of meats, cheeses, and accompaniments. Designed to offer a delightful variety of textures and flavors!

Accompanied by: Fresh Grapes, Strawberries, Kalamata Olives, Marcona Almonds, Fig Jam, Dried Fruits, Dates, Gourmet Crackers, Garlic Croustades French Baguettes, Honeycomb

SEAFOOD SENSATIONS

Elevate your dining experience with our stunning Seafood Sensation Station, a feast for both the eyes and the palate. Displayed on an elegantly tiered stand, this chilled selection showcases the finest, freshest seafood from the ocean.

Includes: Snow Crab Claws, Jumbo Shrimp Cocktail, Oysters On The Half Shell, House Marinated Poke

Accompanied by: Cocktail Sauce, Classic Mignonette, Lemons, Drawn Butter and Tabasco Hot Sauce

FUSION STREET TACO STATION

A selection of meats and toppings to please all guests.

Korean Beef Bulgogi Short Rib

Lime Cilantro Asada Chicken

Borracho Black Beans

Cilantro Rice

Flour and Corn Tortillas

Choose FOUR toppings: Quick Pickled Onions | Jalapenos | Cabbage Slaw | Cotija Cheese | Avocado Crema | Salsa | Sweet Thai Chile Sauce | Sriracha Aioli | Pico De Gallo

CARVING STATION

Includes a selection from our prime meats and: Balsamic Marinated Turkey Breast with Gravy, Roasted Garlic Kerry Gold Mashed Potatoes, Fresh Baked Bread and Butter. Pricing Per Person

Choose ONE

Prime Rib with Au Jus and Creamed Horseradish

Filet Mignon with Cabernet Demi Glace

Argentinian Tri-Tip Roast with Chimichurri

Brazilian Sirloin Picanha

Wagyu Tomahawk Ribeye Chop

PASTA STATION

Pasta (Choose TWO): Cheese Tortellini | Cheese Ravioli | Bow Tie | Penne

Marinara and Alfredo Sauces Included

Accompanied by: Crushed Peppers, Kalamata Olives, Sun- Dried Tomatoes, Bermuda Onions, Green Peas, Mushrooms, Spinach and Assorted Fresh Herbs.

Includes Grilled Chicken Breast and Angus Ground Beef

Upgrades – Shrimp +$3 | Italian Sausage +$2 | Pancetta +$2

MESQUITE GRILL STATION

Includes Rosemary Red Potatoes and Fresh Baked Bread with Butter. Pricing Per Person

Select ONE:

Lemon Turmeric Chicken Breast with Papaya Salsa

Miso Sake Salmon

Thai Marinated Chilean Sea Bass

Tequila Lime Shrimp Skewer

Flat Iron Steak with Chimichurri sauce

Filet Mignon with a Jack Daniel's Peppercorn Sauce

RISOTTO STATION

Choose ONE: Traditional Arborio Parmesan | Saffron Infused | Basil Pesto

Choose TWO toppings: Cabernet Braised Short Rib | Thai Red Curry Chicken | Scampi Shrimp +$2 Per Person | Chicken Madeira

Accompanied by: Pecorino, Tomato Bruschetta, Crushed Chili Peppers, Roasted Garlic Sauteed Mushrooms, Tomato Caprese Salad with Balsamic Reduction

CAST IRON SPANISH PAELLA STATION

Spanish Paella Prepared with Saffron Arborio Rice, Paprika Chicken, Roasted Red Pepper, Chorizo Sausage, Shrimp, and Mussels.

Accompanied by: Baby Kale Salad with Grape Tomatoes, Kalamata Olives, Feta and Oregano Vinaigrette

EVENTS MENU 2025

ENTREES

BEEF & LAMB

Grilled Flat Iron With Cabernet Demi Glace

Cabernet Braised Boneless Short Rib With Red Wine Reduction

Argentinian Inspired Tri-Tip With Chimichurri Sauce

Asian Pear Infused Lamb Chops With Mint Chutney With Cilantro + $8 Per Person

Flame Broiled Filet Mignon With Green Peppercorn Sauce + $5 Per Person

FISH & SEAFOOD

Soy Sake Seared Salmon Ginger Glaze +$4 Per Person

Jumbo Cilantro Shrimp (U-10) With Corn Salsa + $5 Per Person

Thai Marinated Chilean Sea Bass Mp

POULTRY

Peruvian Brick Flattened Chicken With Aji Cilantro Sauce

Grilled Lemon Turmeric Chicken With Citrus Herb Hummus

Peking Roasted Chicken With Fresh Plum Salsa

Chicken Madeira Medallions With Caramelized King Oyster Mushrooms

Wood Fired Thai Coconut Chicken With Papaya Bruschetta

Stuffed Jarlsberg Chicken Breast W/ Brandy Apricot Glaze

VEGAN & VEGETARIAN

Four Cheese Agnolotti – VEG

Butternut Squash Ravioli with Sage Brown Butter Sauce -VEG

Buffalo Cauliflower Steak with Vegan Sriracha Aioli -V

Eggplant Rollatini with Almond Ricotta -V

Thai Coconut Tofu and Trumpet Mushroom Curry- V

Spinach Sun Dried Tomato Stuffed Portobello Mushroom -VEG

VEG= Vegetarian | V= Vegan

CHILDREN'S MEALS (AGES 3-10)

Chicken Fingers
French Fries
Mac N Cheese

Served With Ketchup And Ranch

SALADS

Field Greens, Walnuts, Gorgonzola, Fresh Raspberries with Fresh Raspberry Vinaigrette

Baby Gem Salad with Burrata, Heirloom Tomatoes, Fresh Corn, Basil & Truffle Vinaigrette +$2.00 PP

Baby Kale Caesar with Crunchy Croutons, Pepitas, and Shaved Parmesan Reggiano

Chopped Romaine, Grape Tomatoes, Kalamata Olives, Feta and Oregano Vinaigrette

Avocado Pomegranate Arugula Salad with Lime Chile Vinaigrette +$2.00 PP

Strawberry Baby Greens Salad with Feta, Roasted Pecans and English HotHouse Cucumbers

Heirloom Beet, Mozzarella, & Spinach Salad with Honey Balsamic Dressing

SIDES

Balsamic Glazed Grilled Vegetables

Harissa Roasted Root Vegetables

Grilled Asparagus with Citrus Zest +$2.00 PP

Tri Colored Baby Veg w/ Garlic Butter +$2.00 PP

Seasonal Grilled Greens and Blistered Tomatoes

Saffron Lime Butter Rice

Roasted Garlic Kerry Gold Mashed Potatoes

Baked Rosemary Red Rose Potatoes

Jarlsberg Layered Lyonnaise Potatoes +$2.00 PP

Tomato Basil Orzo Pasta

Wild Mushroom Fettuccini Alfredo +$2.00 PP

Quattro Formaggi Mac and Cheese

DESSERTS

SWEET TREAT DESSERT STATION

Ube Crinkle Cookies
Fresh Seasonal Fruit Tarts
Mini Red Velvet Cupcakes
Chocolate Chip Cookie Bark
Double Chocolate Brownies
Mini Crème Brulee
Oatmeal Chocolate Chip Cookies
House Made Coconut Macaroons
Assorted French Macarons
Ube Tiramisu Parfaits

24K CHOCOLATE DIPPED STRAWBERRIES

LATE NIGHT BITES

Mini Big Mac Sliders
Truffled Parmesan French Fries
Flatbread Pepperoni Pizza
Chicken Asada and Queso Fresco Quesadilla
Mini Sourdough and Cheddar Cheese Panini with Tomato Basil Shooter
Chocolate Chip Cookies and Milk

BOURBON STREET BEIGNET STATION

Powdered Sugar | Chocolate Syrup | Fresh Strawberries | Cinnamon Sugar | Whipped Cream | Raspberry Syrup

BEVERAGES

HYDRATION STATION

Choose TWO

Fruit Infused Spa Water | Fresh Squeezed Lemonade | Iced Tea

COFFEE AND TEA STATION

Regular & Decaf Coffee | Flavored Creamer | Half & Half | Non- Dairy Milk Alternative | Assorted Teas | Sweeteners

Delivering Exceptional Catering and Events in Los Angeles for Over 20 Years.

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.