

# Chef Dora Event Menu 2025

## APPETIZERS

*Tray Passed or Stationary*

**\$4.50 Per Person**

1. Bite Size Santa Barbara Beef Filet Skewers with Cilantro Chimichurri
2. Kalbi Beef Street Tacos with Lime Chile Slaw
3. Mini Angus and Bleu Sliders
4. Beef Filet on Homemade Potato Crisps with Horseradish Cream and Cabernet Demi-Glace
5. Grilled Balsamic Baby Lamb Chops with Rosemary Aioli + \$2PP
6. Shrimp Ceviche Tostadas on Blue Corn Tortilla Crisps
7. Ahi Tuna Wonton Crisps with Sour Cream Wasabi and Japanese Salsa
8. Jumbo Lump Crab Cakes with Tarragon Aioli + \$2PP
9. Seared Scallop and Pork Belly with Maui Onion Jam + \$2PP
10. Korean Fried Chicken & Waffles with Maple Sriracha
11. Buffalo Chicken Meatballs with Gorgonzola Crumble
12. Crispy Chicken Bastilla Triangles
13. Chicken Satay with Sweet Thai Chile Sauce
14. Mini Chinese Chicken Salad Cups
15. Tomato, Bocconcini, Basil Caprese Skewers with Truffle Oil (Veg)
16. Avocado Toast with Quick Pickled Carrots and Red Fresno Chilies
17. Mushroom Risotto Arancini with Shaved Parmesan and Basil Marinara
18. Brie and Wild Mushroom Quesadillas with Avocado Lime Mash (Veg)
19. Ricotta Stuffed Fried Zucchini Blossoms (Veg)
20. Mini Beef Wellington with Gorgonzola Creme
21. Spicy Tuna Crispy Rice (GF)
22. Avocado Crispy Rice (V) (GF)
23. Baked Brie Bites with Honeycomb and Rosemary
24. Grilled Peach and Goat Cheese Croute with Truffle Honey and Balsamic Reduction
25. Asparagus Parmesan Phyllo Cigar with Tarragon Aioli
26. Potato Taquitos with Homemade Guacamole
27. Tomato Basil Bisque Shooter with Grilled Cheese
28. BBQ Gochujang Chicken Meatball
29. Jumbo Cilantro Shrimp with Corn Salsa +\$2pp
30. Mini Lobster Rolls +\$2pp
31. Mini Spam Musubi with Teriyaki Drizzle
32. Goat Cheese Stuffed Bacon Wrapped Dates with Hot Honey
33. Philly Cheesesteak Egg Rolls With Tomato Jam
34. Crispy Pork or Chicken Potstickers with Sesame Honey

## STATIONS - 9

## SUSHI

**\$36 Per Person**

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

\$19.80 Per Person

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

\$40.50 Per Person

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

## PASTA STATION

\$20.70 Per Person

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

## FUSION STREET TACO STATION

A selection of meats and toppings to please all guests.

\$19.80 Per Person

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

## 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

\$19.80

Miso Sake Salmon

\$25.20

Thai Marinated Chilean Sea Bass

(Market Price)

Tequila Lime Shrimp Skewer

\$25.20

Flat Iron Steak with Chimichurri sauce

\$28.80

Filet Mignon with a Jack Daniel's Peppercorn Sauce

\$36.00

## 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

\$37.80

Filet Mignon with Cabernet Demi Glace

\$39.60

Argentinian Tri-Tip Roast with Chimichurri

\$34.20

Brazilian Sirloin Picanha

\$34.20

Wagyu Tomahawk Ribeye Chop

Market Price

## RISOTTO STATION

\$22.50 Per Person

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

\$31.50 Per Person

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

## Entree SELECTIONS

### 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)**

\$19.80 Per Person

Chicken Fingers

French Fries

Mac N Cheese

Served With Ketchup And Ranch

## **A LA CARTE OPTIONS**

Appetizers Starting at \$4.50 Per Person

Salads \$5.40 Per Person

Side Dishes \$5.40 Per Person

Entrées Starting at \$18.00 Per Person

# 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

# SIDE DISHES

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

# ALL-INCLUSIVE OPTIONS

## OPTION ONE

\$34.20 Per Person

Fresh Baked Bread and Butter

Choose 1 Appetizer

Choose 1 Salad

Choose 1 Entree

Choose 2 Side Dishes

Water Pouring Service

Cake Cutting Service

## OPTION TWO

\$52.20 Per Person

Fresh Baked Bread and Butter

Choose 2 Appetizers

Choose 1 Salad

Choose 2 Entrees

Choose 2 Side Dishes

Water Pouring Service

Cake Cutting Service

## OPTION THREE

\$67.50 Per Person

Fresh Baked Bread and Butter

Choose 2 Appetizers

Includes European Charcuterie Station

Choose 1 Salad

Choose 2 Entrees

Choose 2 Side Dishes

Made To Order Beignets

Water Pouring Service

Cake Cutting Service

## DESSERT

### SWEET TREAT DESSERT STATION

\$10.80 Per Person | Choose FOUR

Ube Crinkle Cookies

Fresh Seasonal Fruit Tarts (Individual or Mini Size)

Mini Cupcakes (Chocolate, Vanilla, Red Velvet)

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

\$7.20 Per Person

## LATE NIGHT BITES

\$4.50 Per Person

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**

\$10.80 Per Person

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

## **HYDRATION STATION**

\$3.60 Per Person

**Choose TWO**

Fruit Infused Spa Water | Fresh Squeezed Lemonade | Iced Tea

## **COFFEE AND TEA STATION**

\$5.40 Per Person

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