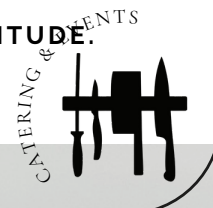


# DUOS MENU

ENJOY A FIVE STAR MEAL WITHOUT THE FIVE STAR ATTITUDE.



Mushroom En Brodo

[www.duoscatering.com](http://www.duoscatering.com)

# DETAILS

Food is nutrition, without it we wouldn't live. Cuisine, on the other hand, is one of the reasons WHY we live. The aromas, the flavors, the presentation. Food is a celebration of life – as every meal reminds us – at work, at home, wherever we gather. Duos Catering is a celebration of food and life. Pure ingredients, sustainably sourced, and inventively prepared,

To guide you in selecting the menu and service style that is right for you we have provided some information to consider.

Each of our menu items are prepared with flavor, balance, texture, and presentation in mind. We often suggest selecting items that fit any food allergies or flavor preferences over removing or substituting ingredients. Any food allergies must be stated directly to your sales representative so we can work with you to provide the best options for your guests.

Although your event is for your special day, it is important to consider your menu choices around the food preferences of your guests. An example would be whether your guests enjoy certain meats or fish. Having too many salmon portions ordered and not enough beef could cause your beef option to run short. It is also important to consider that our portion sizes are based on our experience but also on standard portion sizes. If you know that you are feeding a crowd of heavy eaters it is important to increase the number of food portions if having a buffet. Plated and Family-Style services are portioned and are easier to manage.

How do you know what style of food service is right for your event?

Buffet events are the most affordable in terms of needing fewer staff members. Rentals are required for the buffet display. Duos does not use traditional food warmers (chafing dishes); instead, we use our house line of food warming risers and heat lamps to keep the presentation beautiful. Buffet events make production more manageable and secure at venues with no kitchen or in those rural locations.

Plated dinner service has the fewest rentals but increases the amount of service staff and chefs. The pricing of plated items is similar to that of a buffet or family-style menu. The hosts of the event must retrieve each guest's food selection and create an individual table card marker. A floorplan is required that lists table numbers with each seated guest and their menu selection along with any food allergies. Duos must receive this information 14 days prior to the event.

Family-Style events are your more costly option. You will have a similar quantity of staff as a plated service. Food costs are similar to that of a plated meal since portions are regulated. Family-style service does have the highest rental cost due to each menu item requiring its own platter across all tables. You are also restricted on your table decorations as there needs to be space available on the table for the many food plates.

## 2023 | Plated Menu



# OCTOBER - MARCH

## PLATED MENU

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### *Appetizer Course*

#### **CHEESE BEIGNET**

Golden Fried Parmigiano Reggiano Beignet, Beecher's Jack Cheese Center, White Truffle Powder

#### **CAULIFLOWER TART**

Roasted Garlic & Cauliflower, Beecher's Flagship & Parmigiano Reggiano Cream, Creme Fraiche, Micro Chives

#### **FALAFEL**

Chickpea Falafel with Ras el Hanout, Green Tahini, Salsa Criolla, Micro Greens

#### **PESTO HUMMUS**

White Bean & Basil Pesto Hummus, Roasted Purple Peruvian Potato, Tri-Pepper Jam

#### **SHORT RIB TOAST**

Port-Braised Short Rib, Blackberry, Shallot Puree, Tomato Butter Brioche, Micro Green

#### **DUCK CONFIT**

5 Spice Duck Confit, Sweet Potato, Fig Compote, Triple Cream Brie, Brioche Toast

#### **DUNGENESS CRAB CAKE**

Dungeness Crab, Washington Apple and Watercress Slaw, Citrus Aioli, Micro Arugula

#### **SALMON BLINI**

Gerard and Dominique Smoked Salmon, Yukon Potato Blini, Sauce Gribiche, Caviar & Chive

### *Starter Course*

#### **PEAR & CHICORY**

Asian Pear, Radicchio & Frisée, Parmigiano Reggiano, Mint Leaf, Buttermilk Dressing

#### **APPLE & WALNUT**

Julienned Apples & Celery, Candied Walnuts, Camembert Cheese, Olive Oil Torta, Watercress Vinaigrette

### *Entree Course*

#### **STEAKHOUSE FLAT IRON**

Classic Spice Rubbed Flat Iron, Braised Onion & Yukon Pomme Puree, Charred Asparagus, Bone Marrow Bordelaise

#### **BRAISED SHORT RIB**

Port Braised Short Rib, Cauliflower & Yukon Puree, Roasted Vegetables, Reduction Sauce

#### **DELICATA SQUASH**

Roasted Squash, Braised Cipollini Onion, Castelvetro Olive & Golden Raisin Agrodolce, Cashew Cream, Seed Brittle

#### **SALMON** *Typically refreshed due to off-season*

Seared Salmon, Vegetable Root Puree, Harissa & Honey Roasted Carrots, Pickled Fennel & Orange Salad

#### **MOREL CHICKEN**

Seared Airline Chicken Breast, Cauliflower & Yukon Puree, Charred Asparagus, Morel Mushroom Cream Sauce

#### **MUSHROOM GNOCCHI**

Ricotta Cheese Gnocchi, Mixed Mushrooms, White Truffle Cream Sauce, Parmigiano Reggiano, Micros

# APRIL - SEPTEMBER PLATED MENU

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## *Appetizer Course*

### **CHEESE BEIGNET**

Golden Fried Parmigiano Reggiano Beignet, Beecher's Jack Cheese Center, White Truffle Powder

### **WATERMELON LOLLIPOP**

Sweet Watermelon, Feta Cheese, Passion Fruit Puree, White Balsamic, Mint, Lava Salt

### **NOODLE NEST**

"Risotto" Buckwheat Soba Noodles, Soy Dashi Broth, House Chili Herb Sauce

### **RUSTIC GAZPACHO**

Grated Tomato, Parmesan Tuile, Cucumber-Tomato Relish, Micro Arugula

### **BEEF TATAKI**

Seared Beef Wagyu, Tosa-Zu Sauce, Pillow Cracker, Wasabi-Avocado Puree, Curled Scallion

### **DUCK & CHERRY**

Duck Breast, Cherry Compote, Double Cream Brie, Candied Pine Nuts, Toasted Brioche, Micro Greens

### **HAMACHI CRUDO**

Ceviche Style Yellowtail Hamachi, Ginger Ponzu, Avocado Puree, Serrano Chile, Mango Pearls

### **MINI LOBSTER ROLL**

Butter Poached Lobster Knuckle & Claw, Celery & Chive, Citrus Aioli, Butter Toasted Roll

## *Starter Course*

### **PEACH & CHERRY**

Fresh Peaches & Cherries, Radish, Feta Cheese, Candied Pine Nuts, White Balsamic Vinaigrette

### **MANY TOMATOES**

Heirloom Tomato, Cherry Tomatoes, Grated Tomato, Burrata Cheese, Broken Tomato Butter Bread, Olive Oil

## *Entree Course*

### **STEAKHOUSE FLAT IRON**

Classic Spice Rubbed Flat Iron, Braised Onion & Yukon Pomme Puree, Charred Asparagus, Bone Marrow Bordelaise

### **CITRUS-HERB CHICKEN**

Glazed Citrus & Herb Airline Chicken, Cauliflower & Yukon Puree, Vegetable Medley, Micro Salad

### **MUSHROOM EN BRODO**

Marinated & Grilled Trumpet Mushroom, Bok Choy with Tomato, Lemongrass & Tamarind Broth

### **SALMON** *Fresh & wild available June - Sept.*

Seared Wild Salmon, Tomato & Herb Vierge, Celeriac Puree, Basil Oil, Micro Salad

### **CAJUN WHITE FISH**

Seared White Fish, Cheesy Black Pepper Grits, Charred Asparagus, Pancetta Étouffée, Micro Salad

### **RICOTTA GNOCCHI**

Ricotta Gnocchi, Cipollini Onion, Fresh Peas, Pea Vines, Shaved Parmigiano Reggiano, Vegetable Demi-Glace



# 2023 | Family-Style + Buffet Menu



OCTOBER - MARCH

7

# FAMILY-STYLE & BUFFET MENU

## *Starter*

### SALADS

Beet Varietals, Herb Goat Cheese, Toasted Hazelnuts, Baby Arugula, Lemon Olive Oil

Pear Varietal, Local Bacon, Baby Arugula, Candied Pecans, Plumped Cranberries, and Gorgonzola Cheese with a Cider Vinaigrette

Local Greens, Apple Medley, Candied Walnuts, Sheep's Milk Feta Cheese with a Watercress Vinaigrette

## *Main*

### PROTEINS

Roasted Beef Tri-tip, Porcini Mushroom and Bone Marrow Bordelaise

Port Wine Braised Beef Short Ribs with Reduction Sauce

Braised Chicken Thigh, Wild Mushroom & White Truffle Cream Sauce

Citrus and Herb Roasted Chicken with a Honey and Herb Glaze, Pan Sauce

Seared Harissa Salmon, Pickled Fennel & Orange Salad

Ricotta Cheese Gnocchi, Mixed Mushrooms, White Truffle Cream Sauce, Parmigiano Reggiano

Delicata Squash, Cashew Cream, Castelvetrano Olive & Golden Raisin Agrodolce, Seed Brittle, Fresh Herbs

## *Side*

### VEGETABLES + STARCHES

Yukon Gold Potato Mash with Garlic, Cream, and Herb Compound Butter

Fingerling Potatoes Poached in a Butter with an Herb Vegetable Stock

Roasted Parsnip, Butternut Squash, and Carrot Mash, Herb Butter

Roasted Thumbelina Carrots, Harissa & Citrus Glaze

Roasted Vegetable Medley with Cipollini Onion, Porcini Mushroom Demi

Roasted Brussels Sprouts, Toasted Walnut & Caper Vinaigrette

Simple Roasted Asparagus with Olive Oil, Lemon and Flake Salt

APRIL - SEPTEMBER

7

# FAMILY-STYLE & BUFFET MENU

## *Starter*

### SALADS

Sliced Peach, Fresh Corn, Persian Cucumber, and Avocado Salad with Cilantro, Pepita Brittle, Arugula, Pineapple Szechuan Pepper Vinaigrette

Local Greens, Apple Medley, Candied Walnuts, Sheep's Milk Feta Cheese, Watercress Vinaigrette

Watermelon, Cucumber, Heirloom Tomatoes, Feta Cheese, Pickled Red Onion, Pistachios, Basil, Wild Arugula, White Balsamic Vinaigrette

## *Main*

### PROTEINS

Cuban Spiced Flat Iron Steak, Sun-dried Tomato Chimichurri Butter

Flanken Cut Beef Short Ribs, Radicchio, Watercress, Pickled Red Onion, Mint, Basil, Kalbi Sauce

Citrus and Herb Roasted Chicken with a Honey and Herb Glaze, Pan Sauce

Al Pastor Style Roasted Chicken with a Cara Cara Orange & Pineapple Salsa

Seared Wild Salmon, Tomato & Herb Vierge, Basil Oil, Micro Salad

Ricotta Gnocchi, Cipollini Onion, Fresh Peas, Pea Vines, Shaved Parmigiano Reggiano, Vegetable Demi-Glace

Green Curry with Tofu, Sugar Snap Peas, Zucchini, and Peas in a Sweet & Spicy Coconut Sauce

## *Side*

### VEGETABLES + STARCHES

Cauliflower & Yukon Potato Mash, Lemon-Garlic Compound Butter

Fingerling Potatoes Poached in a Butter & Herb Vegetable Stock

Oaxaca Cheese Stuffed Pupusa, Tomatillo & Pepita "Mole"

Lemon Scented Jasmine Rice

Classic and Simple Couscous with Butter, Lemon Zest and Vegetable Stock

Seasonal Mixed Vegetables with a Charred Scallion Sofrito

Fresh Green Beans tossed in a Chile and Lime Hoisin Glaze  
OR Charred Scallion Sofrito

Simple Roasted Asparagus with Olive Oil, Lemon and Flake Salt



## 2023 | Appetizer Menu



# INDIVIDUAL APPETIZERS

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## *For the Table*

BAR SNACKS

**Ciliegine Mozzarella:** Harissa and Preserved Lemon

**Roasted Peppers:** Stuffed Feta, Olive Oil, Cracked Black Pepper

**Marinated Olives:** Green & Kalamata Olives, Bell Pepper, Lemon, Herbs

**Mixed Nuts:** Rosemary, Fried Shallot, Brown Sugar, Lime Zest, Cayenne

**Fried Chickpeas:** Hungarian Paprika, Ancho Chile, Toasted Cumin, Garlic

## *Hand Held*

FUN SNACKS

**Wine Cone:** Pistachios & Dried Fruit, Cornichon, Olive, & Cheddar, Double Cream, Cheese & Salame, Chocolate Almonds, Blackberries, Herbs, Breadsticks

**Frito Chili Pie:** Frito Corn Chip Bag, Beef & Chorizo Chile, Cheddar, Sour Cream

**Frites:** Shoestring Fries, Garlic Fry Sauce, Gremolata

**Tots!** Sweet Potato Tots, Good ol' Ranch

## *Appetizers*

DISPLAYED OR  
TRAY PASSED

**Falafel:** Chickpea Falafel, Green Tahini, Salsa Criolla

**Pea & Edamame:** Hummus Puree, Crisp Wonton, Marinated Shitake Mushroom

**Tofu Fresh Roll:** Marinated Tofu, Kale, Carrot, Avocado, Cranberries, Miso Vinaigrette, Rice Paper

**Buddha Roll:** Marinated Tofu, Carrot, Green Beans, Water Chestnuts, Citrus-Hoisin Sauce

**Soba Noodle Nest:** "Risotto" Buckwheat Soba Noodles, Soy Dashi Broth, House Chili Herb Sauce

**Pesto Hummus Canoe:** White Bean & Basil Pesto Hummus, Purple Peruvian Potato, Tri-Pepper Jam

**Rustic Gazpacho:** Grated Tomato, Parmesan Tuile, Cucumber-Tomato Relish, Micro Arugula

**Butternut Bisque:** Caramelized Butternut Squash, Red Curry, Toasted Brioche, Creme Fraiche, Chive

**Watermelon Lollipop:** Sweet Watermelon, Feta Cheese, Passion Fruit Puree, White Balsamic, Mint, Lava Salt

**Cronut:** Croissant Doughnut with Fig Preserves, Creamy Brie, Crushed Pistachio

**Cheese Beignets:** Golden Fried Parmigiano Reggiano Beignet, Beecher's Jack Cheese Center, White Truffle Powder

**Poblano Samosa:** Potatoes, Roasted Poblano, Black Beans, Oaxaca Cheese in a Fried Tortilla with Pepperoncini Crema

**Cauliflower Tart:** Roasted Garlic & Cauliflower, Beecher's Flagship & Parmigiano Reggiano Cream, Creme Fraiche, Micro Chives

# INDIVIDUAL APPETIZERS

10

## *Appetizers Continued*

DISPLAYED OR  
TRAY PASSED

**Coconut Shrimp:** Beer Battered Shrimp, Coconut Crust, Sweet Chile Nuoc Mam

**Shrimp Cocktail:** Cajun Poached Shrimp, House Cocktail Sauce, Mini Martini Glass

**Ceviche:** Shrimp in Leche De Tigre, Shallot Petals, Avocado, Tomato, Flatbread Triangle

**Hamachi Crudo:** Ceviche Style Yellowtail Hamachi, Ginger Ponzu, Avocado Puree, Serrano Chile, Mango Pearls

**Tuna Tartare:** Ahi Tuna, Cucumber Salsa Criolla, Passion Fruit Puree, Wonton

**Crab Cake:** Dungeness Crab, Washington Apple and Watercress Slaw, Citrus Aioli, Micro Arugula

**Mini Lobster Roll:** Butter Poached Lobster Knuckle & Claw, Celery & Chive, Citrus Aioli, Butter Toasted Roll

**Salmon Blini:** Gerard and Dominique Smoked Salmon, Yukon Potato Blini, Sauce Gribiche, Caviar & Chiver

**Fried Chicken Slider:** Duos Fried Chicken, Bread & Butter Pickles, Harissa Aioli, Buttered Sweet Roll

**Mini Chicken Taco:** Chicken & Vegetable Fajita, Crema, Mirco Cilantro, Soft Tortilla, Mini Clip

**Duck Confit:** 5 Spice Duck Confit, Sweet Potato, Fig Compote, Triple Cream Brie, Brioche Toast

**Duck & Cherry:** Duck Breast, Cherry Compote, Double Cream Brie, Candied Pine Nuts, Toasted Brioche, Micro Greens

**Thai Chicken Crepe:** Lemongrass Chicken, Mango & Pepper Slaw, Curried Peanut Sauce, Mint & Basil, Egg Crepe

**Chorizo Empanadas:** Chorizo Sausage, Yukon Potatoes, Golden Raisins, Green Olives, Flakey Baked Dough, Peperoncini-Cilantro Crema

**Filipino Lumpia:** Fried Pork Roll with Traditional Spices, Carrot & Water Chestnuts, Nuoc Mam Sauce

**Kālua Pork Slider:** Braised Kālua Pork, Jicama & Pineapple Salsa, Sriracha Aioli, Macrina Bakery Potato Roll

**Spam Musubi:** Crisped Spam & Sticky Rice, Nori Wrap, Tonkatsu Sauce

**Duos Corn Dogs:** Mini Beef & Pork Dogs, Corn & Jalapeño Crust, Chipotle Honey

**Lamb Slider:** Merguez Lamb & Beef, Feta Cheese, Stewed Peperonata, Arugula, Potato Roll

**Duos Slider:** Painted Hills Beef, BBQ Aioli, Bacon-Onion Jam, Tillamook Cheddar, Brioche Roll

**Short Rib Toast:** Port-Braised Short Rib, Blackberry, Shallot Puree, Tomato Butter Brioche, Micro Green

**Beef Tataki:** Seared Beef Wagyu, Tosa-Zu Sauce, Pillow Cracker, Wasabi-Avocado Puree, Curled Scallion

**Beef Flauta:** Braised Beef in Latin Spices, Qaxaca Cheese, Golden Fried Tortilla, Avocado Puree, Micro Cilantro