

DGO Catering Co. "Durango's Catering Company"

2022 Appetizer Menu

Platters

Meat & Cheese Platter "Charcuterie Board":

- Cured & Smoked Meats, Assorted Cheese & Jams

Local & Seasonal Vegetable Platter "Crudite Board":

- Assorted Raw Vegetables, Fruits & Dips

Seafood Platter "Fruits De Mer":

- Lobsters, Langoustine, Shrimp & Mussels

Crostinis

Classic Bruschetta

White Bean & Roasted Tomato

Blue Cheese & Buffalo Cauliflower

Goat Cheese w/ Beet & Walnut Tapenade

Bacon, Caramelized Onion & Gouda

Duck Confit, Blue Cheese, & Orange Jam

Chorizo, Pear, & Goat Cheese

Smoked Salmon, Caper Cream Cheese, Onion & Dill

Vegan Hordevours

Stuffed Mushrooms (assorted variety)

Spinach Artichoke Zucchini Bites

Polenta Cakes w/ Sun Dried Tomato Arugula Pesto

Simple Sushi Rolls

Vegan Bruschetta Crostini

Breaded Ravioli w/ Marinara

Vegetarian Hordevours

Spring Rolls w/ Chile Coconut Sauce

Deviled Eggs (assorted variety)

Cranberry Brie Bites

Stuffed Mushrooms (assorted variety)

Spinach Artichoke Zucchini Bites

Mozzarella Sticks w/ Marinara

Caprese Skewers w/ Balsamic Reduction

Baked Shells w/ White Bean Ragu & Grana Padano

Meat Hordevours

Beef Wellingtonettes w/ Horseradish Creme Fraiche

Jalapeno Popper Wrapped w/ Bacon

Pigs in a Blanket

Bacon Wrapped Sweet Potato Bites

Bacon Wrapped, Blue Cheese Stuffed Dates

Classic Meatballs w/ Marinara Sauce

Seafood Hordevours

Sweet Potato Rounds w/ Avocado & Spicy Tuna

Crab/Salmon cakes tartar sauce/ remoulade

Simple Sushi Rolls

Cocktail shrimp

*Please let us know if there are any specific menu requests, allergens or food
We love creating custom menus too!*

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2022 Coursed Menu

Salads

Mixed Greens Salad w/ Carrots, Onions, Tomato, Cucumber & Housemade Ranch Dressing
Spinach & Arugula Salad w/ Beets, Goat Cheese, Pine Nuts & Lemon Dijon Vinaigrette
Spinach Salad w/ Dried cherries, Blue cheese, Crispy Onions & White Balsamic Dressing
Kale Salad w/ Watermelon Radish, Garbanzo Beans, Avocado, Sesame & Carrot Ginger Vinaigrette
Arugula Salad w/ Strawberry, Feta, Avocado, Red Onion & Cilantro Lime Vinaigrette
Kale and Dandelion Green Salad with Delicata Squash, Dried Cranberries, and Toasted Pecans in a Pear Vinaigrette
Quinoa Tabbouleh w/ Micro Diced Vegetables
Classic Caesar[™] Crispy Romaine, Grated Parmesan, Garlic Croutons & House Made Caesar Dressing

Soups

Green Chile (Pork or Chicken) Posole
Spiced Carrot and Ginger Soup
White bean cassoulet
Heirloom Tomato Soup
Cream of Mushroom Soup
Charred Cauliflower Bisque
Roasted Red Pepper Bisque
Clam & Salmon Chowder

Sides

Roasted Local Seasonal Vegetables
Wild rice pilaf or Fried Cauliflower Rice
Sweet Potato Mash or Cauliflower Mash
Roasted Garlic & Rosemary Mashed Yukon Potatoes
Roasted Local Carrot & Squash Fritters
Roasted Broccoli topped with Grilled Lemon and Gilroy Garlic
Southwest Calabacitas Medley
Baked Shells w/ White Bean Ragu & Grana Padano

Vegetarian & Vegan Entrees

Tofu Vegetable Yellow Curry
Sweet Potato and Mushroom Stir Fry
Chili Rellenos
Sweet Potato Mash with Crispy Rosemary
Spinach & Mozzarella Stuffed Shells w/ Marinara
Creamed Spinach, Quinoa and Parmesan Bake
Eggplant Parmesan
Classic Lasagna

Chicken Entrees

Piccata Breast w/ Capers, Basil & Tomatoes Beurre Blanc
Roasted Breast w/ Marsala Cream Sauce
Parmesan Breaded Breast w/ Marinara
Saltimbocca Prosciutto Wrapped Breast Stuffed w/ Fontina
Frenched breast with peppercorn cream sauce
Lemon fennel braised breast
Mojo style shredded slow cooked
BBQ legs and thighs

Beef Entrees

Slow Cooked BBQ Brisket
Braised Short Rib
Chimichurri Marinated Skirt Steak
Beef Stroganoff
Class Homestyle Meatloaf
Beef Ribs
Beef Shank Osso bucco
Carne Asada

Pork Entrees

St. Louis Ribs
Shredded Pork Shoulder (assorted variety)
Blackened Pork Chop
Sausage Lasagna
Spinach, Sun Dried Tomato & Goat Cheese Stuffed Tenderloin
New Mexico Style Chili Braised Prok (Carne adovada)
Chicken, Beef or Pork Tikka masala
Chicken, Beef or Pork Coconut Curry


Seafood Entrees

Pistachio Crusted Salmon
Salmon or Shrimp Beurre Blanc
Shrimp Scampi w/ Linguini & Spicy Herbed Garlic Butter
Crab or Salmon Cakes w/ Cajun Remoulade
Cajun Boil w/ Clams, Shrimp, Crayfish
& Corn, Potato & Andouille sausage
Coconut Crem Fish Curry

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Dessert Menu



B A R S

\$ 3.75 per

"Goosey Bars"

-Caramel, Chocolate, Shortbread Crust & Fleur De Sel

C U P C A K E S

\$ 5.75 per

"Death By Chocolate"

- Devils Food, Chocolate Mousse, Chocolate Italian & Buttercream

"Winter Wonderland"

- Vanilla Sponge, Vanilla Bean Mousse & Italian Buttercream

T R I F L E C U P S

\$ 5.00 per

"Lemon Meringue"

- Graham Cracker Crumble, Lemon Curd, & Italian Meringue

"S'Mores"

- Graham Cracker Crumble, Chocolate Mousse, & Torched Italian Meringue

"Black Tie"

- Chocolate Cake, Vanilla Diplomat, & Chocolate Cookie Crumble

Please Note: Dessert Priced Per Each Pastry