

FALL & WINTER

Chef highlights



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A GRAND AFFAIRE

Weddings

Appetizers

BEET TARTARE

Roasted Red Beet with Chive and Lemon Oil, Yuzu Preserves, and Whipped Goat Cheese on Puffed Rice Cracker

FALAFEL

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

SALMON MACARON

Smoked Salmon Lox, Savory Sesame Macaron, Wasabi & Avocado Cream, Micro Radish

SHORT RIB TOAST

Braised Short Ribs with Reduction Sauce, Blackberry, Shallot Puree, Herb Buttered Brioche



Beet Tartare

Salads

CHICORY SALAD

Chicory Salad with Watercress, Asian Pear, Parmesan Frico, Mint, and Buttermilk Dressing

WASHINGTON APPLE SALAD

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

CHOP SALAD

Romaine Lettuce, White Beans, Artichoke, Cucumber, Tomato, Shaved Parmesan, and a Shallot Vinaigrette

BEET SALAD

Beet Varietals with Herbed Goat Cheese, Toasted Hazelnuts, Baby Arugula, and Preserved Lemon Vinaigrette



Salmon Macaron

Entrées

ROOT VEGETABLES

Roasted Carrot & Squash with Cipollini Onion, Castelvetrano Olive & Golden Raisin Agrodolce, Cashew Cream, Seed Brittle

SALMON

Seared Salmon with a Pickled Fennel & Orange Salad, Root Vegetable Mash and Harissa Carrots

CHICKEN

Roasted Chicken with a Honey & Citrus Herb Pan Sauce and Micro Lettuce, Cauliflower & Yukon Mash, and a Vegetable Medley with Chive Batons and Porcini Mushroom Reduction

PORCHETTA

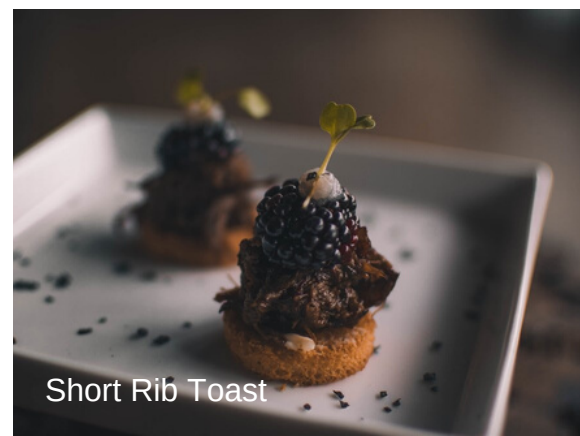
Herbs & Toasted Spice Roasted Pork Belly, Garlic Mashed Potatoes, and Roasted Brussels Sprouts with Bacon & Shallot

MAYAN SHORT RIBS

Tender Ancho Chile Braised Short Ribs with a Guajillo Chile Sauce and Pickled Vegetable Slaw, Preserved Corn Grits, and Roasted Winter Roots



Falafel



Short Rib Toast