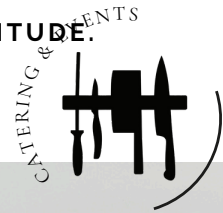


DUOS

ENJOY A FIVE STAR MEAL WITHOUT THE FIVE STAR ATTITUDE.



Mushroom En Brodo

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.

| Featured Menus



OCTOBER - MARCH

FEATURED MENU

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 (v) (gf)

PESTO HUMMUS

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

BEEF FLAUTA

Barbacoa Beef and Qaxaca Cheese Flauta with an Avocado Puree and Micro Cilantro

KARAAGE CANE

Lemongrass-ginger Chicken on Sugar Cane with our House Citrus-Chile Crunch Herb Sauce (gf)

DUNGENESS CRAB CAKE

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

PINCH BUNS

Tamarind Pork Belly with Pickled Fennel & Orange Slaw, and Cilantro in a Pinch Bun

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, Bordelaise (gf)

BRAISED SHORT RIB

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

BUTTERNUT RISOTTO

Arborio Rice and Shiitake Mushroom Risotto with a Vegetable Dashi and Butternut Squash (gf)

SALMON

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

MOREL CHICKEN

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

MUSHROOM GNOCCHI

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

APRIL - SEPTEMBER

FEATURED MENU

5

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 (gf)

NOODLE NEST

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

CEVICHE TOSTADA

Emmer Farro Ceviche over Avocado Puree with Rainbow Radish and Fresno Chiles on Corn Tortilla (v) (gf)

LAMB SLIDER

Merguez Lamb & Beef, Feta Cheese, Stewed Peperonata, and Arugula on a Potato Roll

HONEY CHICKEN SLIDER

Chile & Honey Roasted Chicken Sliders with a Pickled Pepper Slaw and Spicy Mayo on a Sweet Roll

CRISPY TUNA

Ahi Tuna in a Spicy Banana Sauce on Crispy Rice with Pickled Serrano (gf)

MINI LOBSTER ROLL

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

Starter Course

LYCHEE+WATERMELON SALAD

Cucumber, Lychee, Sweet Watermelon, Dragon Fruit and Feta with a Cilantro-Lime Vinaigrette (gf)

CARROT+ORANGE SALAD

Roasted Carrots with a Pickled Fennel, Orange, and Avocado Salad with Arugula and a Citrus Vinaigrette (gf,) (v)

Entree Course

KALBI BEEF SHORT RIBS

Charred Beef Short Ribs with Radicchio, Watercress, Pickled Red Onion, Mint, and Basil (gf)

CHICKEN ROULADE

SousVide Chicken with Jus Reduction, Corn Cream, Pommies Puree, and a Micro Herb Salad (gf)

MUSHROOM EN BRODO

Marinated & Grilled Trumpet Mushroom, Bok Choy with Tomato, Lemongrass & Tamarind Broth (v) (gf)

DILL PESTO SALMON

Seared Salmon with Dill Pesto Potatoes, Pea Puree, and a Citrus Beurre Blanc (gf)

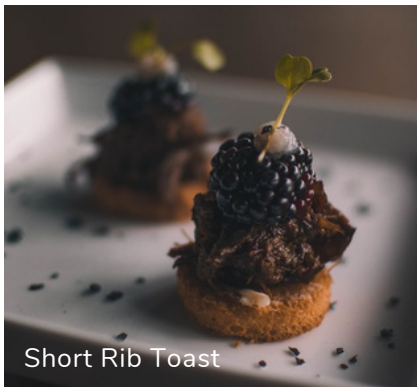
SEARED SCALLOP OR COD

Weathered Scallops or Alaskan Cod with a Shiitake Mushroom, Kabocha Squash and Dashi Risotto (gf)

DUKKAH VEGETABLES

Roasted Delicata Squash & Rainbow Carrots with Kefta Cream, Arborio Rice, Braised Greens, and a Dukkah & Herb Gremolata (gf) (v)

| Appetizer Menu



INDIVIDUAL APPETIZERS

7

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

8

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

