



CATERING

Bring the bold flavors of DOSA Catering to your home, workplace or event. DOSA Catering provides a unique offering of authentic Indian cuisine made with organic, natural ingredients and presented with contemporary flair.



From simple lunches all the way to full service catering including DOSA's Spice Route Mobile Bar, DOSA Catering delivers extraordinary service, authentic flavors and value every time.

FOR MORE INFORMATION

catering@dosasf.com



DOSA ON FILLMORE

1700 Fillmore @ Post San Francisco, CA 94115
P 415 441 DOSA (3672) F 415 441 3676 dosasf.com

DOSA ON VALENCIA

995 Valencia @ 21st San Francisco, CA 94110
P 415 642 DOSA (3672) F 415 643 8823 dosasf.com

PASSED RECEPTION (HORS D'OEUVRES)

A passed food reception is designed to precede a seated or buffet style meal or as an extended cocktail reception. DOSA's modern sensibility and use of local, sustainable ingredients will make a lasting impression on your guests.

PASSED RECEPTION PRICING

\$15 per person

30 minutes – choose 3 hors d'oeuvres

\$25 per person

up to 1 hour – choose 4 hors d'oeuvres

\$35 per person

1- 2 hours – choose 6 hors d'oeuvres

\$45 per person

2-3 hours – choose 8 hors d'oeuvres



VEGETARIAN

SAMOSAS NORTH

Savory wheat pastry filled with spiced potato, pea and cilantro, served with mint and tamarind chutney

SAMOSAS SOUTH

Crispy filo pastry filled with curried vegetables and caramelized onions, served with mint and tamarind chutney

PANEER & ROMAINE SKEWERS

Cherry tomato, cucumber, marinated paneer (farmer's cheese), and drizzled creamy garlic dressing

SPICY FRUIT CHAAT *

Skewered, seasonal fruit, lime juice, chile, black peppercorn, Himalayan salt

IDLI FRIES*

Steamed rice and lentil patties rubbed in ground lentils and spice, lightly fried and served w/ roasted garlic and sweet onion chutney

KALE PAKORA*

Tuscan kale battered with chickpea flour, fried, served with seasonal chutney*

RED BEET CROQUETTE*

Shredded beets, almonds, cashews, peanuts, cumin and chiles, served w/ mint and seasonal chutney*

VADA PAV

Spiced potato patty on a soft slider bun, topped with caramelized onions and peppers, mint and tamarind chutney and "gunpowder" - roasted, ground lentil and chiles

DESSERT

Desserts are seasonal and subject to change. Please inquire for a current listing.

(* denotes Vegan option)

NON-VEGETARIAN

ALL-NATURAL CHICKEN SAMOSAS

Savory filo pastry filled with minced, spiced chicken, served with mint and tamarind chutney

SHIKAMPURI LAMB KEBAB

Minced lamb, coriander, mint, hung yogurt, red bell pepper coulis, served in little gem lettuce cup (add \$2)

FRESH SEAFOOD VADA

Indian style cutlet spiced with chiles, pepper, onions and coriander, breaded, pan fried, served with cilantro mint chutney (add \$3)

LAMB KOFTA

Tender meatballs in warm, rich tomato sauce, drizzled with raita and mint chutney

PRAWN CHILE FRY

Coated with freshly ground Indian spices and red chile, pan fried

CHENNAI CHICKEN SKEWERS

Halal chicken marinated in yogurt, coriander, cumin and chile, fried, served with raita dipping sauce

PETITE LAMB CHOP

Grass fed, marinated in yogurt, grilled to perfection, served with coriander chutney (add \$5)



DOSA & FRANKIE

Host a live dosa station or frankie bar for an unforgettable event that will have everyone talking!

DOSA & FRANKIE PRICING

\$20 per person
up to 1.5 hour

\$25 per person
1.5 - 2 hours

\$35 per person
3 hours

DOSA

Savory rice and lentil crepes, served with coconut and tomato chutney and served with sambar, a flavorful lentil and vegetable dipping soup

FRANKIE

Indian wrap sandwich made with roti, grilled with egg and filled with your choice of slow cooked, savory Indian fillings, marinated onion, tomato, cucumber and cilantro

Fillings - choose up to 3 (* denotes Vegan option)

PANEER *marinated farmer's cheese, onion masala, chopped bell pepper, cilantro*

BUTTER CHICKEN *yogurt marinade, butter, tomato, mild Indian spices*

INDO-CHINESE TOFU* *ginger, garlic, red chile, soy sauce*

MASALA POTATO* *(add truffle oil \$1) turmeric, caramelized onion, cashew nut, chile*

SEASONAL VEGETABLE* *lightly spiced, sauteed seasonal vegetables*

TAMIL LAMB *coconut milk, poppy seed, cashew, cinnamon, clove, chile*

RENTALS

\$295 includes:

36-inch dosa griddle and table, propane tanks, set-up and pick-up



SEATED FAMILY & BUFFET STYLE MEALS

DOSA's modern sensibility and beautiful plating make a seated, family style menu the perfect way to enjoy Indian food at a table with family, friends and colleagues. Buffet style menus are the perfect format for more traditional, larger events and ensure fast, efficient service every time.

STARTERS

ORGANIC GREENS & GOAT CHEESE

Spiced fruit, candied walnut, sweet cilantro dressing

KALE MUNG SALAD*

Sprouted mung, ginger, cucumber, chiles, coconut, orange cumin dressing

DAHI VADA

Lentil fritters covered with cool, spiced Straus organic yogurt piped with mint and tamarind chutney

GUNPOWDER DAY BOAT SCALLOPS

Sustainable, ground lentil and chile rub, fresh dill, seasonal chutney (add \$3)

COCHIN CALAMARI

Tender, sauteed calamari, coconut milk, tomato, chile, onion and cilantro

PETIT LAMB CHOP

Grass-fed, marinated in yogurt, grilled to perfection, served with coriander chutney (add \$3)

SAMOSAS NORTH

Fried savory wheat pastry filled with spiced potato, pea and cilantro, served with mint and tamarind chutney

SAMOSAS SOUTH

Fried, savory filo pastry filled with curried vegetables and caramelized onions, served with mint and tamarind chutney

ALL NATURAL CHICKEN SAMOSAS

Fried, savory filo pastry filled with minced, spiced chicken, served with mint and tamarind chutney



PREMIUM ENTREES

HALIBUT MOILEE

Sustainably-caught, pan-sautéed, coconut milk, cumin, cardamom, turmeric, curry leaf

CILANTRO FISH

Sustainably-caught, wrapped in banana leaf, steamed, chiles, cilantro, mint, lime

GRILLED LAMB CHOPS

Free range, natural, marinated in yogurt, grilled to perfection

GOAT CURRY

Cinnamon, coriander, poppy seed, clove, cardamom, coconut milk, bay leaf, red onion

PANEER ALMOND KOFTA

Tender vegetarian "meatballs", seasonal vegetable filling, creamy turmeric gravy



(* denotes Vegan option)

ENTREES

Poultry

CHICKEN KORMA

Boneless, coconut, ginger, garlic and cardamom

CHICKEN TIKKA MASALA

Boneless, yogurt, tomato, tamarind and chile

CHICKEN VINDALOO

Boneless, ginger, tomato, vinegar and red chile...spicy!

PEPPER CHICKEN

Bone-in, crushed black peppercorns, cardamom and ginger

BUTTER CHICKEN

Boneless, yogurt, butter, tomato, cumin and chile

Paneer

KADAI PANEER

Farmer's cheese, cashew nuts, tomato, bell pepper and onion

SAAG PANEER

Tender spinach, onion, garlic, chili and cream

PANEER TIKKA MASALA

Paneer marinated in spices, yogurt in a creamy tomato, coconut gravy

Prawn add \$4 per person

PRAWN MASALA

Reduction of coconut milk, red chiles, ginger, red onions & spices

ANDHRA PRAWN

Red chiles, grated coconut, green peas, ginger, onion, garlic

Lamb add \$4 per person

TAMIL LAMB

Free-range & natural, fennel, tomatoes, poppy seeds, caramelized onions & spices

LAMB PEPPER FRY

Free-range & natural lamb, bell peppers, chiles, onion, mint and lime

LAMB VINDALOO

Spicy, Goan curry, red chiles, vinegar, ginger, cumin, potatoes, curry leaves

Vegetarian & Vegan

TAMIL VEGETABLE*

Curry Green bean, carrot, pea, cauliflower, potato, tomato, coconut milk

CHANNA MASALA *

Garbanzo beans, ginger, garlic, tomato, caramelized onion

HYDERABADI EGGPLANT *

Spices, tomato, fresh ground peanuts

VEGETABLE AVIAL *

Seasonal Vegetables, ginger, garlic, chili, turmeric, coconut

KERALA EGG CURRY

Coconut milk, ginger, garlic, turmeric, chili

Dal

SEASONAL SQUASH DAL*

Squash and lentils, coconut milk

DAL MAKANI

Lentils, kidney beans, butter, cream

RAJMA DAL*

Red kidney beans, black eyed peas, ginger, garlic, tomato, onion

MUNG DAL*

Mung beans, ginger, garlic





BREADS & SIDES

NAAN Traditional flatbread cooked in a tandoor oven

PARATHA Grilled, soft, flaky wheat bread

ROTI Thin, slightly chewy wheat bread...the Indian tortilla

RAITA Chilled yogurt with chopped vegetables- the perfect side for every curry

BASMATI RICE Coconut, Lemon and Plain

DAHI RICE Chilled basmati rice mixed with yogurt and milk

ACHAAR Spicy, pickled vegetables

CHUTNEY Cilantro Mint, Coconut, Tamarind, Habanero Mango,
Roasted Chile Garlic

DESSERTS *Seasonal and subject to change.*

POT DE CREME
Seasonally inspired, ginger, brown butter shortbread cookie

SAFFRON COCONUT PANNA COTTA
Creamy custard, sambal chili, pistachio dragees, mango

RASMALAI
Sweet cheese patties, cream, cardamom, crushed pistachios and rose water

CARDAMOM KHEER
Rice noodle pudding, milk, cashew nut, saffron thread

BANANA MARJOLAINE
Spiced persimmon preserves, ginger, passionfruit gelee, chocolate

CARROT HALWA
Carrot cake, pickled carrot, toasted cashew, chocolate coated



SEATED FAMILY STYLE MENU PRICING

Pricing includes your choice of rice and housemade chutney

Option 1: Three Course

\$45 per person

Course 1 - choose 2 Starters

Course 2 - choose 2 Entrées

Course 3 - choose 1 Dessert

Option 2: Three Course

\$55 per person

Course 1 - choose 2 Starters

Course 2 - choose 3 Entrées

Course 3 - choose 1 Dessert

Option 3: Four Course

\$65 per person

Course 1 - choose 2 Starters

Course 2 - choose 2 Entrées

Course 3 - choose 1 Premium Entrées

Course 4 - choose 1 dessert

Beverages sold separately

BUFFET STYLE MENU PRICING

Pricing includes your choice of rice and housemade chutney. Buffet service over 90 minutes will be priced separately

\$30 per person

Select 1 Starter,

2 Entrées

\$35 per person

Select 2 Starters,

2 Entrées

\$45 per person

Select 2 Starters,

3 Entrées

\$55 per person

Select 2 Starters,

4 Entrées

Beverages sold separately

BOLLYWOOD PARTY

Be the host of a hip, authentic “Bombay style” party at your home, workplace or next event. Fun for all ages, this theme party can include live street food stations, mehndi (henna) artists, Bollywood music and more!

BOLLYWOOD PARTY PRICING

Food starting at \$20 per person

**All other items priced separately*

VADA PAV

Spiced potato patty, mint, tamarind, caramelized onions, peppers, “gunpowder”

PANI PURI

Small, hollow, crispy breads filled with pani and tamarind water, chickpea, mung, potato

BHEL PURI

Puffed rice, roasted parsnips, potatoes, tomatoes, onion, tamarind and mint chutney

PAV BHAJI

Tomato based, spicy vegetable curry served with a soft, buttered, grilled bun

DAHI PURI

Small, hollow, crispy breads filled with potato and peas topped with mint chutney

DAHI PAPDI

Bite-sized flat crispy bread, potatoes, spiced yogurt, tamarind and cilantro mint chutney

SAMOSAS

Savory wheat pastry, spiced potato, pea, cilantro, served with mint and tamarind chutney

DOSA

Savory rice and lentil crepes, served with fresh coconut & tomato chutneys and sambar

FRANKIE

Indian wrap sandwich made with roti, grilled with egg and filled with your choice of filling



SPICE ROUTE MOBILE BAR

DOSA's nationally acclaimed bar program features experienced mixologists, housemade nectars, artisanal spirits and fresh nectars. Let DOSA's Spice Route cocktails be the stars of your next party, fundraiser or work event.

SPICE ROUTE COCKTAILS

\$12 per drink | Select two from the list below

SHERE KHAN Suerte Tequila Blanco, spiced orange-honey reductions, fresh squeezed lemon, up
HANGING GARDENS Vodka, beet nectar, lemon, ginger liqueur, long pepper, up
MANGO IS THE NEW BLACK Templeton Rye, spiced mango nectar, lemon juice, spiced agave, up
STEPH CURRY Four Roses "Single Barrel" Bourbon, curried nectar, spiced agave, lime, Tempranillo, up
GINGER ANTE Goslings Black Seal Rum, ginger-jaggery nectar, fresh lime, ginger ale, tall
PEONY Plymouth Gin, hibiscus-masala nectar, coconut-agave nectar, lime, birds eye chile, up
BENGALI GIMLET Tanqueray Rangpur gin, curried nectar, fresh lime, up
DOSA GIN & TONIC St George Botanivore gin, housemade fig and cardamom tonic, over ice
CURRY BLOODY MARY An Indian twist with curry leaves and green chiles



WINE AND BEER

A sommelier will pair your menu with beer and wine from DOSA's cellar for no additional cost!

FULL BAR *\$11 per drink*

Offer a full bar with DOSA's classic spirits and mixers, no minimum necessary. Includes straws, beverage napkins and garnishes

Mixed Drinks and Martinis featuring...

ALCOHOL: Blue Ice Organic Vodka, El Dorado Rum, Plymouth Gin, El Jimador Tequila, Buffalo Trace Bourbon, Monkey Shoulder Scotch, Templeton Rye, Antica Carpano Sweet Vermouth, Noilly Pratt Dry Vermouth, Cointreau

MIXERS: Coke, Diet Coke, Sprite, Ginger Ale, Cranberry Juice, Orange Juice, Seltzer, Tonic, Lemon Juice, Lime Juice



VIRGIN TALES

LASSI BAR Refreshing Indian yogurt drink- Mango, Mixed Berry, Avocado, Plain, Sweet, Salty
MASALA CHAI Black tea brewed with lowfat milk, cinnamon, clove, cardamom, ginger, star anise
SOUTH INDIAN MONSOON Muddled citrus, mint & ginger with pomegranate & mango juice, splash of soda
MINT LEMONADE Muddled mint mixed with fresh lemonade
OLD FASHIONED LIME SODA DOSA housemade tonic, fresh lime juice, touch of salt and sugar
VERO STILL & SPARKLING WATER Five-stage filtration/purification system, added minerals, electrolytes
FRESH JUICE Mango, Orange, Pomegranate
SODA Mexican Coke, Diet Coke, Sprite, Ginger Beer
NON ALCOHOLIC BEER Beck's Pilsner

