

DONOVAN'S *D*ISH

Full-Service Catering Menu



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Donovan's Dish was born in 2012 out of the kitchen of my home, alongside my late husband, Chef TJ Donovan. From the very beginning, TJ's philosophy guided us: *you eat with your eyes first*. That belief in beautiful presentation, uncompromising quality, and genuine hospitality became the foundation of everything we do.

To me, true hospitality means treating every guest as if they've stepped into my home where you are welcomed, cared for, and celebrated. Yes, food should taste incredible, but it should also bring comfort, joy, and connection. That's why our team goes beyond the menu: we're here to make sure you can relax, savor every moment, and be a guest at your own event.

What started as a dream in our home has grown into something so much bigger, but the heart remains the same. We are deeply honored to be part of your milestones, your memories, and your celebrations.

Warmly,

Jill Donovan

Owner- Founder



DONOVAN'S *DISH*

Hors d'Oeuvres





HORS D'OEUVRES

Passed Hors d'Oeuvres

Vegetarian

CAPRESE SKEWER GF | V

SIGNATURE FRIED GREEN TOMATOES V

ROASTED MUSHROOM ARANCINI V

CRUDITÉ CUPS V

"NOT YOUR AVERAGE" SPINACH & ARTICHOKE PHYLLO CUPS V

SOUTHERN DEVILED EGGS GF | V

STUFFED JALAPEÑO V

STUFFED SWEET PEPPERS V

CRISPY MAC & CHEESE BITES V

GOAT CHEESE STUFFED MUSHROOMS V

PIMENTO CHEESE CROSTINI V

TRUFFLE FRIES GF | V

Vegan

BANG BANG CAULIFLOWER GF | VG

VEGETABLE PAKORA GF | VG

ITALIAN "SAUSAGE" STUFFED MUSHROOMS GF | VG

VEGETABLE SAMOSAS VG

Passed Hors d'Oeuvres

Chicken

SIGNATURE MINI CHICKEN & WAFFLES

NASHVILLE HOT CHICKEN BITES

KOREAN FRIED CHICKEN

GRILLED CHICKEN TZATZIKI BITES *GF*

THAI STYLE CHICKEN SATAY *GF*

CRISPY CHICKEN RANGOON

TANDOORI CHICKEN BITES

LEMONGRASS CHICKEN MEATBALLS

Pork

HOUSE SMOKED PORK BELLY "BURNT ENDS" *GF*

PULLED PORK TOSTONES *GF*

BACON WRAPPED DATES *GF*

SIGNATURE HAM ROLLS

LOADED POTATO BITES *GF*

SKILLET PIEROGIES

CHARCUTERIE CONES

SIGNATURE TOMATO & BACON BISQUE SHOOTER

Beef & Lamb

CHIPOTLE BRAISED SHORT RIB TOSTADA *GF*

BITE SIZED SHEPHERD'S PIE

SMOKY BEEF BRISKET POTATO "POPPER" *GF*

MOROCCAN LAMB MEATBALLS

SIGNATURE BOURBON MEATBALLS

THAI STYLE BEEF SATAY *GF*

BISTRO FILET CROSTINI

HOUSE-MADE BEEF & PARMESAN MEATBALLS

LAMB SAMOSAS

KOREAN BEEF BULGOGI CRISP

CHIMMICHURI STEAK AREPITA

Seafood

SPICY TUNA POKE

BACON-WRAPPED SCALLOPS *GF*

SIGNATURE CAST IRON MINI CRAB CAKES

LOBSTER ARANCINI

CHEF TJ'S FAMOUS SHRIMP & GRITS MINIS *GF*

CLASSIC SHRIMP COCKTAIL *GF*

FISH & CHIPS

LUMP CRAB TART

CHIPOTLE SHRIMP TOSTADA *GF*

NEW ORLEANS STYLE BBQ SHRIMP

PETITE LOBSTER ROLL

Dips

Cold

DONOVAN'S DISH SIGNATURE GUACAMOLE GF | VG

BLUE GUACAMOLE GF | V

CLASSIC HUMMUS VG

LAYERED CRAB DIP

ROASTED TOMATO DIP V

HOUSE MADE SALSA GF | V

Hot

SIGNATURE JACK & CRAB DIP GF

NOT YOUR AVERAGE SPINACH & ARTICHOKE DIP GF | V

SIGNATURE SWEET ONION DIP GF | V

BUFFALO BLEU DIP GF

WARM PIMENTO CHEESE DIP GF

Grazing Tables

SIGNATURE TUSCAN DISPLAY

Chef's selection of artisan cheeses and cured meats, seasonal vegetable crudité's paired with our "drinkable" ranch. Served with an assortment of crackers and sliced baguette.

CHEESE & CHARCUTERIE BOARD

Chef's selection of artisan cheeses and cured meats, house-made pimento cheese, seasonal fruits, our signature Guinness grain mustard, and Mrs. Ruth's jam. Served with assorted crackers and sliced baguettes.

HARVEST DISPLAY V

Seasonal roasted vegetables, fresh vegetable crudité, chef's selection of artisan cheeses, house made pimento cheese, "drinkable" ranch, signature tzatziki sauce and tomato basil bruschetta. Served with assorted crackers and sliced baguettes.

ITALIAN MARKET DISPLAY

Chef's selection of artisan cheeses and cured meats, sun-dried tomato & gorgonzola spread, seasonal fruits, our tomato-basil bruschetta and marinated olives. Served with assorted crackers and sliced baguettes.

MEZZE PLATTER VG

Beautifully displayed and absolutely delicious, our mezze platter features house made hummus, roasted vegetables, tabbouleh, tzatziki sauce, and marinated olives. Served with fresh pita points.

DONOVAN'S SIGNATURE SEAFOOD TOWER

Local oysters on the half shell, shrimp cocktail, spicy tuna poke, marinated littleneck clams, and bay scallop ceviche. Accompanied by horseradish, Bloody Mary cocktail sauce, cucumber mignonette, hot sauces, lemons, and assorted crackers.



DONOVAN'S *DISH*

Stations



Chef-Attended Stations

Carving

ROAST BEEF CARVING STATION

Beautifully seasoned and slow roasted roast beef, served with our creamy horseradish sauce, Lusty Monk mustard, and locally baked rolls.

FILET MIGNON CARVING STATION

Slow roasted filet mignon, served medium rare and accompanied by our cabernet demi-glace, horseradish sauce, and locally baked rolls.

PRIME RIB CARVING STATION

Prime Rib, served medium-rare and accompanied with au jus, horseradish sauce, and locally baked rolls.

MAPLE GLAZED HAM CARVING STATION

Brown sugar & maple glazed ham, served with Guinness grain mustard, Mrs. Ruth's Hot Momma marmalade and locally baked rolls.

OVEN ROASTED TURKEY STATION

Citrus brined turkey, seasoned to perfection! Served with our sage gravy, cranberry chutney, and locally baked rolls.

Live Action

CHEF TJ'S SHRIMP & GRITS STATION

Applewood smoked bacon, cremini mushrooms, our signature cheese grits, and our Chef's secret sauce. The best you'll ever have!

SIGNATURE PASTA STATION

Penne pasta with your choice of two sauces and two proteins, accompanied by parmesan cheese and red pepper flakes.

- **Sauces:** Donovan's family marinara, creamy pesto, vodka, or alfredo
- **Proteins:** Italian sausage, signature meatballs, herb grilled shrimp, grilled chicken, or impossible meatballs

Poutine

CHEF ATTENDED

Choose two of our seasoned fries, served in paper boats.

CLASSIC POUTINE *GF*

NASHVILLE HOT CHICKEN

SOUTHWESTERN POUTINE *GF*

PUB STYLE *GF*

CAJUN POUTINE *GF*

CAROLINA STYLE *GF*

SHORT RIB POUTINE

LOBSTER POUTINE *GF*

Flat Bread

(PIZZA OVEN RENTAL REQUIRED)

Choose two of our signature flat breads, served with parmesan cheese and red pepper flakes.

MARGHERITA V

MEAT LOVERS

CLASSIC PEPPERONI

HAWAIIAN

VEGGIE SUPREME V

BBQ CHICKEN

LOADED POTATO

WHITE

STATIONS

SIGNATURE GOURMET TACO BAR

Fresh, delicious, authentic, and tailored to you! Choose two proteins served with our signature guacamole, pico de gallo, queso fresco, lime crema, jalapeños, salsa verde, Spanish rice, and black beans. Flour & corn tortillas included.

Protein Options: Tinga Chicken, Marinated Skirt Steak, Chipotle Braised Short Ribs, Blackened Shrimp, Pork Carnitas, or Vegan Chorizo

STREET TACO BAR

Our Signature Taco Bar scaled down for cocktail style receptions. Signature chicken tinga & marinated skirt steak "Grab & Go" tacos topped with our pico de gallo, fresh cilantro, and a squeeze of lime. It's a taco bar on a whole different level!

NACHO BAR *GF*

Chicken Tinga or Carne Asada, pico de gallo, guacamole, queso fresco, lime crema, hot queso dip, and jalapeños. Served with house-fried tortilla chips.

LOADED POTATO BAR *GF*

Choose between our signature truffle whipped potatoes or classic butter whipped potatoes. Served with applewood bacon, cheddar, parmesan, and scallions.

"WORLD'S BEST" MAC & CHEESE STATION

Our "World's Best" Mac & Cheese, accompanied by applewood bacon, roasted tomatoes, scallions, and buttered brioche crumbles.

Slider Bar

Choose two of our signature sliders, accompanied with house pickles, mayonnaise, ketchup, Lusty Monk mustard, and house fried potato chips.

BRAISED SHORT RIB SLIDER

PIMENTO CHEESE BURGER SLIDER

NASHVILLE HOT CHICKEN SLIDER

CHEF TJ'S PULLED PORK SLIDER

BAY STYLE CRAB CAKE SLIDER

IMPOSSIBLE PIMENTO CHEESE SLIDER *V*

WIT WHIZ



Late-Night Reboot Stations

NACHO BAR GF

Choice of Chipotle Ground Beef or Tinga Chicken
Station Includes: House fried corn tortilla chips, jalapeño queso dip, shredded lettuce, pico de gallo, black bean & corn salad, lime crema, and pickled jalapeños.

STREET TACO BAR GF

Signature chicken tinga & marinated skirt steak "Grab & Go" tacos topped with our pico de gallo, fresh cilantro, and a squeeze of lime. Paired with our Signature Black Bean & Corn Salad.

LOADED TATER TOT BAR GF

Seasoned tater tots, cheddar cheese sauce, applewood bacon, scallions, sour cream, "drinkable" ranch dressing, and ketchup.

Late-Night Sliders

Choose two of our signature sliders, accompanied by house pickles, mayonnaise, ketchup, Lusty Monk mustard, and house fried potato chips.

BRAISED SHORT RIB SLIDER

PIMENTO CHEESE BURGER SLIDER

NASHVILLE HOT CHICKEN SLIDER

CHEF TJ'S PULLED PORK SLIDER

BAY STYLE CRAB CAKE SLIDER

IMPOSSIBLE PIMENTO CHEESE SLIDER V

WIT WHIZ

Late-Night Flat Breads

(PIZZA OVEN RENTAL REQUIRED)

Choose two of our signature flat breads, served with parmesan cheese and red pepper flakes.

MARGHERITA V

CLASSIC PEPPERONI

VEGGIE SUPREME V

LOADED POTATO

MEAT LOVERS

HAWAIIAN

BBQ CHICKEN

WHITE

Late-Night Poutine

Choose two of our seasoned fries, served in paper boats.

CLASSIC POUTINE GF

NASHVILLE HOT CHICKEN

PUB STYLE GF

CAJUN POUTINE GF

CAROLINA STYLE GF

SHORT RIB POUTINE

LOBSTER POUTINE GF

Late-Night Hot Dogs

CHEF ATTENDED

Choose two signature style hot dogs, served in paper boats with mustard & ketchup packets.

CAROLINA

NEW YORKER

CHICAGO

CINCINNATI

SONORAN

DONOVAN'S *DISH*

Plated Entrées

(ALL PLATED ENTRÉES ARE AVAILABLE AS SMALL PLATE OPTIONS)



Beef

BISTRO FILET *GF*

Cast iron seared bistro filet topped with a cabernet demi-glace. Paired with our truffle whipped potatoes and prosciutto-wrapped asparagus.

CAST IRON SEARED FILET MIGNON *GF*

Filet mignon topped with red onion marmalade and our cabernet demi-glace. Paired with herb roasted potatoes and sautéed asparagus.

SIGNATURE BRAISED SHORT RIBS *GF*

Red wine braised boneless beef short ribs with cremini mushrooms and shallot jus. Paired with our truffle whipped potatoes and caramelized carrots.

PEPPER CRUSTED BISTRO STEAK *GF*

Peppercorn crusted bistro steak and brandy peppercorn cream sauce. Served with crispy fingerling potatoes and herb roasted mushrooms.

GORGONZOLA CRUSTED FILET MIGNON *GF*

Cast iron seared filet mignon topped with gorgonzola cheese and a balsamic-fig reduction. Paired with butter whipped potatoes and sautéed asparagus.

ITALIAN STYLE BRAISED BEEF SHORT RIBS *GF*

Red wine braised boneless beef short ribs with tomato 'gravy' and parmesan gremolata. Served with a creamy roasted garlic polenta and eggplant caponata.

Chicken

GRILLED LEMONGRASS CHICKEN *GF*

Lemongrass-ginger marinated airline chicken breast with a sweet pepper broth. Paired with steamed basmati rice and a sesame cucumber salad.

HERB GRILLED CHICKEN PESTO

Grilled marinated chicken breast topped with our pesto cream sauce and tomato-basil salad. Paired with our toasted orzo salad and roasted seasonal vegetables.

CHICKEN PICCATA

Tender chicken breasts, pounded thin and topped with a delicious lemon caper sauce. Paired with our herb roasted potatoes and steamed broccolini.

CHICKEN ROCKEFELLER

Marinated chicken breast, applewood smoked bacon, fresh spinach, onion, and house made gruyere cream sauce. Paired with our toasted orzo and sautéed asparagus.

DONOVAN'S SIGNATURE STUFFED CHICKEN *GF*

Marinated chicken breast stuffed with artichokes, spinach, and an herb cream cheese, wrapped in prosciutto and finished with a roasted tomato cream sauce. Paired with a beautiful saffron infused rice and sautéed haricot verts.

GRILLED CAPRESE CHICKEN *GF*

Grilled marinated airline chicken breast, topped with fresh mozzarella, tomato bruschetta, and balsamic reduction. Paired with herb roasted potatoes and sautéed asparagus.

PIMENTO CHEESE STUFFED CHICKEN BREAST

Buttermilk fried chicken breast stuffed with our signature pimento cheese topped with cheddar cream sauce. Paired with herb roasted potatoes and sautéed haricot verts.

Seafood

CHEF TJ'S FAMOUS SHRIMP & GRITS *GF*

Carolina shrimp, cremini mushrooms, applewood smoked bacon, creamy cheddar stone ground grits, and Chef's special sauce.

BAY STYLE CRAB CAKES

Cast iron seared bay style lump crab cakes and a sweet pepper jus. Paired with crispy fingerling potatoes and sautéed asparagus.

SIGNATURE BLACKENED SHRIMP SUCCOTASH *GF*

Blackened jumbo shrimp, andouille sausage, sweet corn, lima beans, grape tomatoes, and a sweet pepper jus. Served with crispy smashed red skin potatoes.

BAY SCALLOP STUFFED FLOUNDER

Roasted bay scallop stuffed flounder with a sun-dried tomato piccata sauce. Paired with our wild rice pilaf and sautéed haricot verts.

MISO-GLAZED SALMON

Pan-seared Atlantic salmon with a miso-honey glaze topped with sesame seeds. Paired with jasmine rice and our Asian-style Napa cabbage salad.

PAN-SEARED ATLANTIC SALMON *GF*

Cast iron seared salmon topped with our signature pineapple mango salsa. Paired with saffron-infused rice and sautéed asparagus.

SESAME SEARED TUNA *GF*

Sesame-crusted tuna served with a tamari ginger sauce. Paired with jasmine rice and sesame cucumber salad.

BLACKENED ATLANTIC SALMON *GF*

Cast iron seared blackened salmon topped with smoked onion jam. Paired with red bean risotto and sautéed haricot verts.



Pork

GREEN CHILI BRAISED PORK SHOULDER *GF*

Slow braised green chili pork, topped with queso fresco. Paired with our Spanish rice and Mexican street corn salad.

MAPLE BRINED PORK LOIN *GF*

Pork loin brined overnight and topped with Gorgonzola butter and a balsamic fig glaze. Paired with whipped sweet potatoes and roasted Brussels sprouts.

PROSCIUTTO & FIG STUFFED PORK LOIN *GF*

Citrus brined pork loin stuffed with prosciutto, Gorgonzola, and fig, served with a red wine & fig sauce. Paired with creamy roasted garlic polenta and sautéed haricot verts.

SIGNATURE CARIBBEAN PORK TENDERLOIN *GF*

Marinated pork loin and grilled pineapple topped with coconut rum reduction. Paired with our wild rice pilaf and slow-cooked greens.

Vegetarian

EGGPLANT ROLLATINI V

Lightly battered and fried eggplant, stuffed with our house made ricotta and mozzarella, topped with signature vodka sauce, and paired with Penne alla Vodka.

MUSHROOM RAVIOLI V

Mushroom ravioli served with wilted spinach and tossed in a goat cheese cream sauce.

FRIED GREEN TOMATOES V

Buttermilk fried green tomatoes, paired with our Southern ratatouille and creamy cheddar grits.

PANEER TIKKA MASALA V | GF

Paneer slow cooked in a spicy tomato gravy, served over steamed jasmine rice.

Vegan

SIGNATURE FARMER'S MARKET VEGGIE STACK VG | GF

Marinated & grilled portabella, red pepper, zucchini, squash, red onion, and green tomato, topped with a roasted cremini mushroom and served with quinoa salad.

CAULIFLOWER TIKKA MASALA VG | GF

Roasted cauliflower and chickpeas slow cooked in a spicy tomato gravy and served over steamed jasmine rice.

VEGAN 'CHORIZO' STUFFED PEPPERS VG | GF

Meatless chorizo, black beans, and sweet corn, with an ancho chili sauce. Paired with our Spanish rice and guacamole.

Salads

CAPRESE SALAD V | GF

Arugula, marinated fresh mozzarella, grape tomatoes, and house made balsamic dressing.

CLASSIC CAESAR VG | GF

Fresh romaine, croutons, parmesan, and our signature Caesar dressing.

FARMER'S MARKET GARDEN SALAD

Mixed greens, English cucumber, Roma tomato, carrots, and Donovan's Dish Signature Vinaigrette.

GREEK SALAD V | GF

Romaine, cucumbers, grape tomatoes, bell pepper, red onion, kalamata olives, and feta cheese tossed in our Greek vinaigrette.

SIGNATURE WEDDING SALAD V | GF

Mixed greens, dried cranberries, goat cheese, candied pecans, and Donovan's Dish Signature Vinaigrette.

ICEBERG WEDGE GF

Gorgonzola, applewood bacon, cherry tomatoes, pickled onions, balsamic reduction, and blue cheese dressing.





PLATED ENTRÉES

Dual Entrée Plates

SIGNATURE STUFFED CHICKEN & CAST IRON SEARED BISTRO STEAK GF

Our signature stuffed chicken with a roasted tomato cream sauce and cast iron seared bistro steak with a cabernet demi-glace, served with truffle whipped potatoes and sautéed asparagus.

SIGNATURE BONELESS RED WINE BRAISED BEEF SHORT RIBS & SIGNATURE STUFFED CHICKEN GF

Beef short ribs with a Cremini mushroom jus and our signature stuffed chicken with a roasted tomato cream sauce, served with truffle whipped potatoes and caramelized carrots.

CHEF TJ'S SHRIMP & GRITS & CAST IRON SEARED FILET MIGNON GF

Our signature shrimp & grits and cast iron seared filet mignon with a cabernet demi-glace, served with sautéed asparagus.

SIGNATURE SOUTHERN PIMENTO CHEESE STUFFED CHICKEN & CHEF TJ'S SHRIMP & GRITS

Pimento cheese stuffed chicken with a cheddar cream sauce and our signature shrimp & grits, served with sautéed haricot verts.

BLACKENED FILET MIGNON & GRILLED GARLIC HERB SHRIMP GF

Cajun spiced cast iron seared filet mignon and herb grilled shrimp topped with a scampi style butter sauce. Served with creamy red bean risotto and sautéed haricot verts.

DONOVAN'S *DISH*

Buffet Entrées

(ALL BUFFET ENTRÉES CAN ALSO BE SERVED FAMILY-STYLE)



Chicken

DONOVAN'S SIGNATURE STUFFED CHICKEN *GF*

Marinated chicken breast stuffed with artichokes, spinach, and herb cream cheese, wrapped in prosciutto and topped with a roasted tomato cream sauce.

HERB GRILLED CHICKEN PESTO *GF*

Grilled herb marinated chicken breast topped with our pesto cream sauce and a tomato bruschetta.

CHICKEN PARMESAN

Pounded chicken breast, fresh mozzarella, and Romano cheese, topped with Donovan's family marinara.

SIGNATURE PIMENTO CHEESE STUFFED CHICKEN

Buttermilk fried chicken breast stuffed with our signature pimento cheese and topped with our creamy cheddar sauce.

HERB GRILLED CAPRESE CHICKEN *GF*

Marinated chicken breast topped with fresh mozzarella, tomato basil salad, and a balsamic reduction.

CHICKEN PICCATA

All white meat chicken breast dredged in flour and sautéed in a beautiful lemon caper sauce.

MEDITERRANEAN STYLE CHICKEN SKEWERS *GF*

Cast iron seared marinated chicken skewers served with our signature tzatziki sauce.

GRILLED LEMONGRASS CHICKEN *GF*

Charred lemongrass-ginger marinated chicken breast served with a sweet pepper broth.

SIGNATURE WESTERN BBQ CHICKEN *GF*

Grilled BBQ spiced chicken breast topped with our signature western sauce.

CHICKEN ROCKEFELLER *GF*

Marinated chicken breast, applewood smoked bacon, spinach, onions, and house made Gruyere cream sauce.



Pork

CHEF TJ'S AWARD WINNING PULLED PORK *GF*

Smoked pulled pork topped with Chef TJ's award-winning eastern NC vinegar BBQ sauce. Served with our signature western style BBQ sauce on the side.

SIGNATURE CARIBBEAN PORK TENDERLOIN

Marinated pork tenderloin topped with grilled pineapple and a coconut rum reduction.

GREEN CHILI BRAISED PORK SHOULDER *GF*

NC pork shoulder slow cooked in green chilies, topped with pico de gallo and queso fresco.

SWEET MAPLE BRINED NC PORK CHOPS

Charred maple brined pork chops, topped with sage gravy.

PROSCIUTTO & FIG STUFFED PORK LOIN *GF*

Citrus brined pork loin stuffed with prosciutto, gorgonzola, and fig. Served with a red wine & fig sauce.

Seafood

CHEF TJ'S FAMOUS SHRIMP & GRITS *GF*

Carolina shrimp, cremini mushrooms, applewood smoked bacon, creamy cheddar stone ground grits, and Chef's special sauce.

MISO-GLAZED SALMON

Pan-seared Atlantic salmon with a honey-miso glaze, topped with sesame seeds.

BAY SCALLOP STUFFED FLOUNDER

Roasted bay scallop stuffed flounder, topped with a sun-dried tomato piccata sauce.

BAY STYLE CRAB CAKE

Cast iron seared bay style lump crab cake served with a sweet pepper jus.

SIGNATURE BLACKENED SHRIMP SUCCOTASH *GF*

Blackened shrimp, andouille sausage, sweet corn, lima beans, tomatoes, and a sweet pepper jus.

PAN-SEARED ATLANTIC SALMON *GF*

Cast iron seared salmon topped with our signature pineapple mango salsa.

Beef

SIGNATURE BEEF LASAGNA

Italian sausage and ground chuck blend, house made ricotta, mozzarella, and Donovan's family marinara.

CAST IRON SEARED BISTRO FILET *GF*

Cast iron seared and slow-roasted beef topped with a cabernet demi-glace.

FALL APART BEEF BRISKET *GF*

Seasoned with our signature BBQ rub and smoked overnight, and topped with our house-made western BBQ sauce.

ITALIAN STYLE BRAISED BEEF SHORT RIBS *GF*

Red wine braised boneless beef short ribs, with tomato 'gravy' and parmesan gremolata.

PEPPER CRUSTED SIRLOIN TIPS *GF*

Cast iron seared pepper crusted sirloin tips smothered with our brandy-peppercorn cream.

SIGNATURE SHEPHERD'S PIE *GF*

Ground chuck, peas, carrots, and mushrooms simmered in our house made demi glace, topped with butter-whipped potatoes and parmesan.

SIGNATURE BONELESS BEEF BRAISED SHORT RIBS *GF*

Red wine braised boneless beef short ribs, cremini mushrooms, and shallots, topped with our mushroom au jus.

Vegetarian

SIGNATURE EGGPLANT ROLLATINI V

Lightly battered and fried eggplant stuffed with house made ricotta and mozzarella, topped with our signature vodka sauce.

SOUTHERN PASTA PRIMAVERA V

Sweet corn, roasted tomatoes, and baby arugula, topped with a gorgonzola cream sauce and balsamic reduction.

MUSHROOM RAVIOLI V

Mushroom ravioli served with wilted spinach and tossed in a goat cheese cream sauce.

PANEER TIKKA MASALA V | GF

Paneer slow cooked in a spicy tomato gravy.

Vegan

VEGAN 'CHORIZO' STUFFED PEPPERS VG | GF

Meatless chorizo, black beans, sweet corn, and vegan mozzarella, served with an ancho chili sauce.

ITALIAN STYLE MEATLESS MEATBALLS VG | GF

Italian style meatless meatballs, vegan mozzarella, and Donovan's family marinara.

Buffet Sides

BUTTER WHIPPED POTATOES

CARAMELIZED CARROTS

CREAMY STONE GROUND GRITS

CRISPY SMASHED RED POTATOES

HERB ROASTED POTATOES

LOADED CAULIFLOWER

LOADED MASHED POTATOES

MEXICAN STREET CORN SALAD

PANCETTA BRUSSELS SPROUTS

PARMESAN DUSTED ZUCCHINI

PENNE ALLA VODKA

POTATOES AU GRATIN

PROSCIUTTO WRAPPED ASPARAGUS

RED BEAN RISOTTO

RICE PILAF

ROASTED ASPARAGUS

ROASTED BROCCOLINI

ROASTED SEASONAL VEGETABLES

SAFFRON INFUSED RICE

SAUTÉED HARICOT VERTS

SIGNATURE TRUFFLE WHIPPED POTATOES

SOUTHERN STYLE COLLARD GREENS

STEAMED JASMINE RICE

TOASTED ORZO

WHIPPED SWEET POTATOES

"WORLD'S BEST" MAC & CHEESE

DONOVAN'S *D*ISH

Desserts





DESSERTS

Stations

DONUT FLAMBÉ STATION

Live Action

Donut holes, Granny Smith apples, brandy, cinnamon sugar, and vanilla ice cream.

BANANAS FOSTER STATION

Live Action

Caramelized bananas, brown sugar rum sauce, and vanilla ice cream.

S'MORES STATION

Sweet & airy marshmallows, Hershey's Original Chocolate Bars, and crunchy graham crackers.

BEIGNET STATION

Chef Attended

Signature beignets, powdered sugar, Nutella, Granny Smith apples, and vanilla ice cream.

CHURRO STATION

Chef Attended

Cinnamon sugar churro loops, churro "dipping" sticks, spiced chocolate ganache, salted caramel, whipped cream, and cinnamon sugar.



DESSERTS

Displayed

Cheesecake Squares

BLUEBERRY LEMON

CHOCOLATE SWIRL

CHURRO

KEY LIME

NY STYLE

S'MORES

STRAWBERRY

TURTLE

Mini Pies and Tarts

BLUEBERRY LEMON

CARAMEL APPLE

CHOCOLATE CHESS

CHOCOLATE PEANUT BUTTER

LEMON MERINGUE

PETITE BOURBON PECAN

STRAWBERRY VANILLA

Shooters

BANANA PUDDING

BROWNIE SUNDAE

CHOCOLATE MILKSHAKE

MANGO TRES LECHES

STRAWBERRY SHORTCAKE

TIRAMISU

VANILLA MILKSHAKE



We Look Forward to Serving You!



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