



## **catering menu**

### **our food**

dc dosa was born out of the authentic South Indian dosa and chutney recipes handed down by owner Priya Ammu's family. Our dosa batters are made the old-fashioned way by soaking the lentils overnight and blending them with traditional spices. Fillings and chutneys are made using the freshest ingredients. No frozen foods, additives or preservatives are used at any time. Dosas are made a la minute to ensure taste and integrity.

### **dosa offerings**

- Yellow Lentil Dosa (*Chillah*) – yellow lentils blended with ginger and chilies
- Whole Mung Lentil Dosa (*Pesarattu*) – mung lentils blended with ginger and cumin and dried red chilies
- White Lentil Dosa (*Sada*) – white lentils and rice – fermented 24 hours for the classic sour dosa
- Potato Masala Uttapams or Tomato Onion Uttapams

### **filling options**

- Masala Potatoes – traditional dosa filling with mustard seeds, onions, habaneros and ginger
- Eggplant and Sweet Potatoes – sautéed with coriander, ginger and flavored with tamarind
- Fresh Vegetable Medley–Fresh vegetables with cumin, onions, jalapenos, garlic and ginger

### **chutneys**

- Cilantro Sesame – fresh cilantro with toasted sesame - sharp and spicy
- Onion Tamarind – caramelized onions and tamarind – sweet and spicy
- Mango Habanero - fresh mangoes with habaneros - our spiciest chutney
- Classic Coconut Chutney – seasoned with lentils and fresh curry leaves

### **accompaniments**

- Sambar – lentil soup with fresh vegetables – traditional accompaniment to dosas
- Lassis – yogurt drink with spices and fruits – selections change seasonally

### **pricing**

#### On-site Dosa Station

Your choice of 2 types of dosas, 2 fillings and 2 chutneys

\$25 per person 40 person minimum

\$27 per person with Sambar

\$28.50 per person with Lassi

Chef on site charges of \$55 per hour with a 4 hour minimum