

DOMU

CATERING

Food Stations & Buffets



FOOD STATIONS & BUFFET MENUS

SEAFOOD BAR

A luxurious display of the finest seafood, beautifully presented on crushed ice with citrus, sea herbs, & seasonal garnishes.

RAW BAR

Native Oysters

Shallot mignonette, lemon & tabasco

Rock Oysters

Yuzu ponzu & spring onion

Sea Bass Ceviche

Pickled fennel, coriander leche de tigre

SHELLFISH

Poached Native Lobster

Marie Rose sauce & lemon

Atlantic Prawns

Citrus aioli & fresh herbs

Dressed Devon Crab

Lemon mayonnaise & chives

CURED & SMOKED

Smoked Scottish Salmon

Capers, shallots & lemon

Gin-Cured Chalk Stream Trout

Dill & pickled cucumber

Yellowtail Crudo

Soy, lime & crispy shallots

SALADS

Fennel, Orange & Herb Salad

Seafood Salad - Squid, prawns, octopus & shallot vinaigrette

FOOD STATIONS & BUFFET MENUS

ITALIAN FEAST STATION

A celebration of classic Italian flavours featuring artisan charcuterie, fresh pasta, seasonal ingredients, & traditional desserts.

COLD

Burrata di Puglia

Heritage tomatoes, basil & extra virgin olive oil

Parma Ham & Melon

Charentais melon & aged balsamic mortadella

Salami & Coppa

Selection of regional cured meats marinated olives & pickled vegetables – garlic, chilli & rosemary

HOT

Wild Mushroom Risotto

Aged parmigiano reggiano & truffle oil

Orecchiette

Spinach & spanish olive pesto, roasted cherry tomatoes & focaccia crumb

Gnocchi with Oxtail Ragù

Slow-braised oxtail ragù, pecorino romano & crispy sage

ARTISAN BREADS

Rosemary focaccia

Ciabatta

Grissini

SWEETS

Classic Tiramisu

Cannoli – Sweet ricotta cream, pistachio & chocolate chips

Looking for something a little more tailored? We specialise in bespoke catering. To discuss custom options for your event, please contact us at admin@domucatering.com.

FOOD STATIONS & BUFFET MENUS

ASIAN STREET FOOD STATION

Inspired by the vibrant street food markets of East Asia, featuring freshly steamed bao buns, bold spices, & punchy condiments.

BAO BUNS

Korean Fried Chicken Bao

Asian slaw & gochujang mayonnaise

Crispy Sichuan Cauliflower Bao (VG)

Pickled cucumber & fermented chilli sauce

Slow-Braised Beef Bao

Hoisin glaze & crispy shallots

SMALL PLATES

Korean Fried Chicken

Fermented chilli glaze & sesame seeds

Chicken Gyoza

Pan-fried dumplings & soy dressing gochujang

Cauliflower Bites (VG)

Crispy cauliflower & sticky sweet chilli glaze

Vegetable Spring Rolls (VG)

Crispy pastry & sweet chilli dipping sauce

SALADS & SIDES

Asian Slaw

Kimchi

Pickled Cucumbers

Jasmine Rice

House Sauces - Gochujang, mayonnaise, sriracha sauce, soy & sesame dressing

FOOD STATIONS & BUFFET MENUS

LIVE BBQ GRILL STATION

A chef-led live cooking experience showcasing premium meats, seafood, & vegetables cooked over open flames & charcoal.

GRILLED MEATS

Miso & Lime Pork Belly

Slow-cooked & charred

Dedham Vale Hanger Steak

Flamed over charcoal

Korean BBQ Chicken Thigh

Sticky gochujang glaze

Tandoori Lamb Skewers

Spiced mint & yoghurt marinade

Slow-Smoked Short Rib

Oak-smoked & glazed

The Classics

Hot dogs & burgers

GRILLED SEAFOOD

Garlic & Chilli King Prawns

Charred with fresh herbs

Whole Sea Bass Fillets

Lemon, garlic & sea herbs

Chalk Stream Trout

Wood-fired with dill oil

GRILLED VEGETARIAN & VEGAN

Korean-Style Cauliflower Steak (VG)

Charred with gochujang glaze

Halloumi & Vegetable Skewers (V)

Mediterranean herbs & olive oil

Miso Aubergine (VG)

Sweet miso glaze & sesame

Accompaniments & salads

HOUSE SAUCES

Chimichurri

Peppercorn Sauce

Smoked Garlic Aioli

Fermented Chilli Sauce

SEASONAL SALADS

Heritage Tomato Salad (VG)

Basil & aged balsamic

Charred Corn Salad (V)

Feta, lime & coriander

Asian Slaw (VG)

Sesame & ginger dressing

Potato Salad (V)

Soft Herbs & mustard mayonnaise

FOOD STATIONS & BUFFET MENUS

DESSERT STATION

A beautifully styled pâtisserie display featuring h&crafted cakes, pastries, & sweet treats, perfect for sharing & grazing throughout your celebration.

CAKES & SWEETS

Chocolate & Hazelnut Mini Doughnuts

Warm spiced sugar & chocolate hazelnut filling

Macaron Selection

Assorted french almond meringues

Victoria Sponge Cake

Vanilla bean cream & seasonal strawberry jam

Red Velvet Cake

Layered cocoa sponge & smooth cream cheese frosting

Mixed Choux Selection

Crisp puffs with crème pâtissière & glossy fondant

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