

Entertain

WITH DOM'S
CATERING & EVENTS



ENTERTAIN@DOMSCHICAGO.COM

(773) 389 - 3667

PICKUP & DELIVERY AVAILABLE

DOM'S KITCHEN & MARKETSM

All items require 24-hour notice unless otherwise stated.

Menu & prices subject to change

Dom's BREAKFAST

Wake up with a curated selection of Chicago's best bakeries and pastry shops paired with the freshest ingredients from Dom's



COFFEE

*Choice of Metropolis or Hexe
coffee, served hot or iced*

96 oz Carafe

SEASONAL FRESH JUICES

Freshly squeezed in house daily

MIMOSAS

*A bottle of Prosecco with choice
of fresh juice*

Serves up to 6, \$25

THE EARLY RISER

DKM bacon, Ducktrap Nova lox smoked salmon, Chaumes cheese, breakfast brie, Everything Bagel cheddar, seasonal fresh fruits, avocado, caramelized walnuts & spreads. Served with Corey's bagel chips

Serves 6-8, \$55 | Serves 10-12, \$125

Standard served on a reusable wooden board

AVOCADO TARTINE

Choice of Dom's Honey Oat Bread or sweet potato slice topped with sliced red onion, shaved radish, microgreens & cracked egg salad
Set of 8, \$40 | Set of 16, \$80

Add Ducktrap Nova Lox: \$55 | \$95

COREY'S BAGELS

Served with Dom's classic cream cheese, chive cream cheese, Bonne Maman strawberry preserves, and Divina caramelized onion jam
Set of 6, \$40 | Set of 12, \$55

COREY'S BAGELS & LOX

Served with Ducktrap Nova lox and pastrami smoked salmon. Toppings include microgreens, dill, egg whites, red onion, and Dom's chive cream cheese and lox cream cheese
Set of 6, \$55 | Set of 12, \$125

Standard served on a reusable wooden board

MIXED PASTRIES

A decorative assortment of breakfast pastries from Chicago's best including Beatrix, LaFournette, Stan's Donuts & more
Serves 10-12, \$75

Served on a reusable wooden board

Antipasti

Kick off an evening with these mouthwatering hors d'oeuvres

Minimum of 12 pieces per offering

SWEET POTATO CANAPES

Choice of goat cheese, candied pecans, tarragon & balsamic glaze or cranberry, brie, prosciutto & fig spread | \$3/ea

BLOODY MARY SHRIMP COCKTAIL

Served on a skewer with cornichon pickles, green olive, bacon & spicy cocktail sauce | \$7/ea

BLUE CHEESE STUFFED DATES

Medjool dates with Roquefort sheep's milk blue cheese | \$3/ea



PROSCIUTTO WRAPPED ASPARAGUS

Served with freshly grated Parmigiano Reggiano | \$3/ea

STUFFED MUSHROOMS

Choice of pork, spinach & feta or Beyond Meat | \$3/ea

CAPRESE KABOBS

Marinated mini mozzarella balls, cherry tomatoes, and balsamic drizzle | \$3/ea

Antipasti

Minimum of 12 pieces per offering

SPANISH TAPAS SPEARS

Peppadews, manchego, marinated artichoke, chorizo iberico | \$3/ea

SPINACH & FETA ARANCINI

L'Osteria's Italian crisp and golden brown risotto balls topped with Dom's signature tomato sauce | \$3/ea

MINI CRAB CAKES

Served with cajun remoulade | \$3/ea

ELEVATED SLIDERS

Linz Angus burger, American cheese, bread & butter pickles, dijon aioli | \$3.5/ea

*48 hour notice required



Shareables

Highly curated assortments designed to excite and entice
Custom options available

THE GULF SEAFOOD

Fresh poke, shrimp, classic and specialty
sushi rolls

Served with crackers and wakame

Strictly Sushi option available

Mini \$80 | Standard \$155

Standard served on a reusable wooden board

THE MEDITERRANEAN MEZZE

Mini mozzarella balls, hummus, tomato
tapenade, cured meats, marinated veggies,
and Dom's grilled baguette

Mini \$55 | Standard \$125

Standard served on a reusable wooden board

THE CHARCUTERIE

Prosciutto, pepperoni, soppressata, soft
and hard cheeses, olives, seasonal fresh
and dried fruits, cocktail nuts and spreads
Served with Isola olive oil crostinis

Mini \$55 | Standard \$125

Standard served on a reusable wooden board

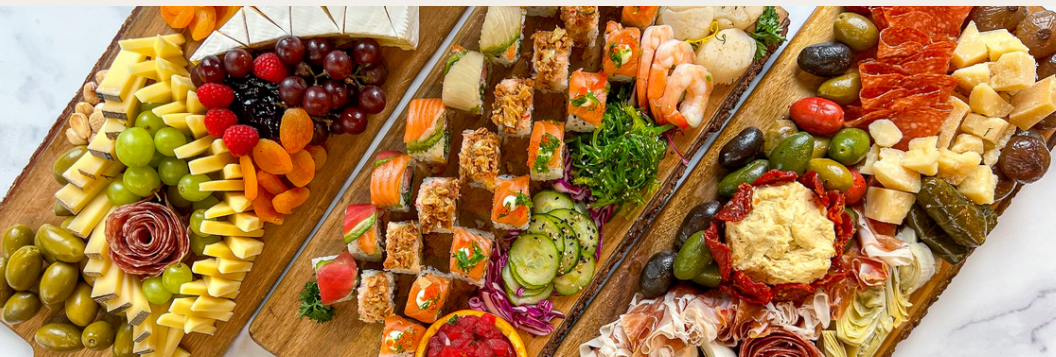


Charcuterie Cones

Gruyere, Brie, Drunken
Goat, Molinari Finocchiona
salami, fresh fruit, cocktail
nuts and crackers | \$10/ea

Serving Size Suggestions:

Mini serves 6-8
Standard serves 10-12



Shareables

WINGS

Choice of buffalo, Thai chili or chipotle BBQ
Served with ranch & blue cheese

20 piece \$40
40 piece \$75
60 piece \$110

DIPS PLATTER

Olive tapenade, sun-dried tomato tapenade, buffalo chx dip, spinach artichoke dip, Little Sesame classic hummus. Served with celery sticks, cucumber sticks, red bell pepper, jicama and a grilled baguette

Standard \$70

Served on a reusable wooden board



FRUDIT 

Fruit platter including individual skewers of seasonal fruits

Mini \$30 | Standard \$45

ROASTED VEGGIE PLATTER

Seasonal roasted vegetables served with romesco sauce

Mini \$60 | Standard \$75

Serving Size Suggestions:

Mini serves 6-8
Standard serves 10-12

THE ROMA PIZZA

Served with Nonna's Chopped Salad and Dom's garlic bread

Mini serves 6-8, \$95, choice of 2 toppings

Standard serves 10-12, \$190, choice of 4 toppings

Arrabiatta | Calabrese Sausage | Margherita | Potato Mozzarella

Ricotta Zucchini | Sopressata | Bonci Cheese | Seasonal Variety



THE KEBAB

Served over mushroom rice with fresh chimichurri

Choice of shrimp & sausage, bulgogi beef, rainbow veggie or chicken

*Choice of ready-to-cook or fully cooked

Set of 14, \$55 | Set 28, \$110



THE DIVERSEY SANDWICHES

Primo's Turkey Club | Schiacciata Sandwiches

Dom's Green Goddess Chicken Salad | Classic Caprese

Served with Nonna's Chopped Salad or Kettle Brand Sea Salt potato chips

Set of 12, \$60 | Set of 24, \$125

FINISHING *Touches*

Details to elevate your entertaining to make it one to remember

THE KINZIE DESSERT PLATTER

An assortment of Chicago's favorite treats including Sweet 'Thing cookie bars, rice krispies and truffles, Dom's kolackys, Big Fat Cookies and La Fournette macarons

Serves 6-8, \$55 | Serves 10-12, \$110



Kinzie Dessert Cones

La Fournette macarons, Sweet 'Thing cookie bars, rice krispies, cookie dough truffle, Dom's brownie, seasonal fruit | \$7/ea

MACARON PLATTER

A variety of La Fournette macarons
Set of 20, \$30

TART PLATTER

S'mores, Fruit, Lemon
72 Hour notice required
Set of 12, \$75

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