



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

Catering



DOSA specializes in catering office lunches, birthdays, fundraisers, corporate events and social celebrations of any kind. Our experienced catering team can creatively address your needs with choices from regular and seasonal menus and with pricing that is appropriate for your budget.

From simple a la carte platters and boxed lunches all the way to full service catering for weddings and rehearsal dinners, DOSA delivers extraordinary service and value every time.

dosasf.com

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

DOSA ON FILLMORE
1700 Fillmore @ Post P 415 441 DOSA (3672)
San Francisco, CA 94115 F 415 441 3676



Hors D'oeuvres and Platters

The following menu items are priced per person. Please contact catering@dosasf.com or 415 819 3672 to receive an immediate quote.

Salads

SEASONAL FIERY FRUIT

Chopped seasonal fruit dressed with lemon juice, cayenne, mint and ginger

SPICED PEACH & AVOCADO SALAD

Mixed baby lettuces, sprouted pumpkin seeds with Himalayan salt, citrus peach dressing

ORGANIC PANEER ROMAINE

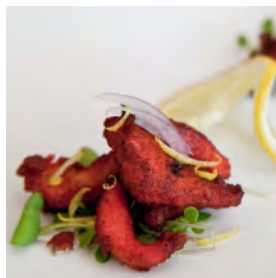
Chopped organic romaine, farmer's cheese, organic cherry tomatoes, creamy garlic dressing

SOUTH INDIAN MUNG SPROUT

Freshly sprouted lentils, tomatoes, cucumbers, ginger, coconut, chiles, mustard seeds

GARBANZO AND AVOCADO

Diced onions, tomatoes, green chiles spiced with dried mango, spicy lemon dressing



Starters

ORGANIC PANEER AND ROMAINE SKEWERS

Farmer's cheese, organic romaine, cherry tomatoes

MINI SEAFOOD VADAS

Crab cake spiced with chiles, pepper, onions and coriander

SOUTHERN INDIAN SAMOSAS

Savory pastries, spiced potatoes, caramelized onions, vegetables, served with mint and tamarind chutney

POTATO CROQUETTES

Spicy potato and vegetable patties, lightly fried, served with eggplant chutney

NATURAL FREE RANGE LAMB KOFTA (MEATBALLS)

Free-range, natural, ginger, garlic, mint and coriander, served with raita

SEASONAL FIERY FRUIT SKEWERS

Fresh, seasonal fruits dressed with lemon juice, mint, cayenne and ginger

RED BEET CROQUETTES

Shredded beets, almonds, cashews, peanuts, cumin and chiles, served with mint and sweet onion chutneys

CHENNAI CHICKEN

Boneless organic Fulton Valley chicken marinated in Straus organic yogurt with coriander & cumin, fried

MINI PANEER AND PEAS UTTAPAMS

Pancake-style dosa made from lentil and rice flour, topped with farmer's cheese, served with tomato chutney

VADA PAV

Spiced potato patty slider on a soft pav roll, caramelized onions, peppers, chutneys, side of "gunpowder" - ground chiles and lentils

IDLI OR VADA SAMBAR

Steamed rice patties or lentil dumplings served with a side of sambar, coconut and tomato chutney



South Indian Entrees

TAMIL VEGETABLE CURRY

Cauliflower, green beans, potatoes, carrots and cherry tomatoes

CHANNA MASALA

Chickpea (garbanzo) masala, caramelized onions, tomatoes

MANGALOREAN PRAWN MASALA

Coconut milk, red chiles, ginger, red onions and spices

BAINGAN BARTHA (CHICKEN AND EGGPLANT)

Organic boneless, roasted and pureed eggplant, peas

TAMIL LAMB CURRY

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

SOUTH INDIAN LAMB KOFTA

Natural lamb meatballs, creamy sauce of tomatoes and spinach

KERALA FISH MOILEE

Sustainably caught, coconut sauce, coriander, cumin, mustard seed and chiles

PEPPER CHICKEN

Organic, fall-off-the-bone, crushed peppercorns, ginger, spices

KERALA CHICKEN

Organic, boneless, chiles, cilantro, mint, grated coconut, tomatoes, cauliflower

DUCK SPINACH PANEER MASALA

Shallots, tomato, coriander, fennel, cloves and cinnamon

ANDHRA PRAWN

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

Rice

LEMON RICE

Aromatically flavored with Lemon

COCONUT RICE

Aromatically flavored with Coconut

DAHI RICE (YOGURT RICE)

Yogurt with Basmati rice

PLAIN RICE

Delicate, fragrant long-grained rice

Breads

PARATHA

Unleavened, flat, flaky wheat bread, made with butter and pan fried

ROTI

Unleavened, flat whole wheat bread, pan fried





Boxed Lunch Special “Frankie” and Salad

All Frankies are made with marinated onions, cucumbers, tomatoes and spiced sauce and wrapped in roti- a soft, pan fried Indian wheat bread.

PRAWN FRANKIE

Fresh prawns, tenderly sauteed with vegetables

\$12 PER BOX

PANEER FRANKIE

Soft strips of fresh farmer's cheese, lightly coated with Indian spices

\$10 PER BOX

ORGANIC CHICKEN FRANKIE

Tender, shredded chicken cooked in ginger, peppercorn and fragrant Indian spices

\$11 PER BOX



Sides

SAMBAR

Flavorful lentil soup made with fresh vegetables and Indian spices

RAITA

Chopped cucumber in spiced, cool Straus organic yogurt

CHUTNEYS

Mint, tamarind, chile garlic, coconut or tomato

ACHAAR

Sweet mango, spicy mango, lime, mixed vegetable, Andhra tomato

PAPPADUM

A crispy lentil wafer with cumin seed



Desserts

RASMALAI

Sweet cheese patties in a cool, sweet cream, flavored with rose, cardamom and crushed pistachios

COCONUT CUSTARD CAKE

Infused with curry leaves, served with a coconut cookie and candied curry leaf

DARK CHOCOLATE CAKE

Topped with crème brûlée, over 3-spice crème anglaise

PASSION FRUIT CUSTARD WITH COCONUT TAPIOCA

Cool fragrant custard topped with coconut tapioca pudding



Beverages

MADRAS COFFEE

South Indian coffee prepared with milk and chicory

CHAI

House-made chai prepared with ginger, cardamom and star anise

SWEET LASSI

A refreshing natural yogurt drink made with sugar

SALTY LASSI

A refreshing natural yogurt drink made with salt

MANGO LASSI

A refreshing natural yogurt drink made with mango





Catering Information

PICK-UP: Any of the menu items can be ordered by phone or email for pick-up, with 72 hours' notice. They are presented in biodegradable or recycled platters and containers whenever possible.

DELIVERY: We can deliver party platters to your home, office or event venue with 72 hours' notice. Delivery is generally available between 11:30 a.m. and 5 p.m. A minimum order of \$250 is required to have delivery as an option otherwise you will need to arrange for pick up. Delivery pricing is based on location and will be quoted when you place your order.

QUANTITY TO ORDER:

For passed hors d'oeuvres, count on about 2-3 pieces/items per guest per hour.

HOW CAN I PLACE MY ORDER?

You can call us at 415-819-3672 or email catering@dosasf.com with your order. We require a credit card number to guarantee the order. If you are picking up, pre-payment by credit card expedites the process and will get you on your way much faster. If we are delivering your order we will charge your credit card the day before the order is delivered.

WHAT IF I NEED TO CANCEL?

You may increase, decrease or cancel your order up to 48 hours prior to the pick-up or delivery time. Orders cancelled with less than 48 hours' notice will be subject to a fee of 50% of the order total.

WHEN AND WHERE CAN I PICK UP MY ORDER?

Orders will be picked up at one of either of the two DOSA locations. The pick up location will be determined at the time you place your order.

DO YOU PROVIDE UTENSILS WITH PLATTERS?

We provide compostable forks, knives and spoons and biodegradable plates and charge a nominal fee per setting. Please be sure to tell us what utensils you need, if any, upon placing your order.

BUFFETS: To help facilitate your event, we are happy to offer additional services such as buffet arrangement and coffee service. Charges are calculated based on the location and the services provided, and will be quoted at the time of your order.

STAFFING: Please let us know any staffing requirements you may have. DOSA will be happy to help customize a proposal to ensure a well organized event with excellent service.

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