



DOLCE HAYES MANSION

THE DOLCE HOTEL COLLECTION

DINNER - BUFFET

25 guest minimum or \$100.00 set up fee

*Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Hot Teas
Iced Tea & Assorted Sodas*

The Mansion Dinner Buffet

\$69.00

Variety of Dinner Rolls

Baby Field Greens, Artichoke Hearts, Jicama & Cherry Tomato Sprouts, Black Olives, Baby Corn, Shredded Cheese, Toasted Pine Nuts & Assorted Dressings

Hearts of Palm, Mandarin Orange, Edamame & Baby Frisée with Honey Granola Blueberry Vinaigrette

Antipasto Platter - Roasted Vegetables, Sweet Pepper Compote, Cured Olives, Prosciutto & Salami

Hearts of Palm, Haricot Vert, Roast Pepper & Tarragon Dijon Dressing

Cilantro Macadamia Nut Crusted Wahoo with Pickled Ginger & Papaya Relish

Charbroiled Chicken Breast with Artichoke, Fennel & Tomato Ragout

Basil Pesto Beef Tenderloin with Cabernet Shallot Reduction

Herb Garlic Roast Fingerling Potatoes

Steamed Seasonal Vegetables

Peach Tartlet, Assorted Gateaux & Mini French Pastries

The Edenvale Dinner Buffet

\$75.00

Variety of Dinner Rolls

Salinas Field Greens, English Cucumber, Cherry Tomato, Dried Cranberries, Crumbled Gorgonzola with Basil Citrus Vinaigrette

Tender Hearts of Romaine, Parmesan Crisp, Focaccia Croutons & Caper Anchovy Dressing

Tomato, Cucumber, Bermuda Onion, Feta Cheese with Aged Balsamic Vinegar & Extra Virgin Olive Oil

Orzo Bay Shrimp & Pasta Salad with Fennel, Mushroom, Artichoke & Lemon Thyme Sherry Vinaigrette

Herb Crusted Pacific Salmon & Bay Scallops with Basil Pesto Butter Emulsion

Oven Roasted Free Range Chicken Breast with Apple Wood Smoked Bacon, Crimini Mushroom & Pearl Onion Ragout

Charbroiled Rib Eye of Beef Medallion with Horseradish Merlot Jus

Pesto Whipped Potatoes

Steamed Seasonal Vegetables

Mini Pastries Fruit Tartlets, Cannoli Cheesecake & Assorted Mousse Domes



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The San Francisco Adventure

\$82.00

Variety of Dinner Rolls

Russian Hill

Baby Field Green Salad Bar

Plum Tomatoes, Cucumbers, Artichoke Hearts, Jicama, Black Olives, Baby Corn, Chick Peas, Sprouts, Focaccia
Croutons, Enoki Mushrooms, Carrots, Toasted Pumpkin Seeds, Shredded Cheese & House Made Dressings

Lavender Pepper Crusted Beef Rib-Eye Medallion with Shallot Merlot Jus & Herb Aioli Horseradish

Chinatown

Chinese Chicken Salad, Crisp Garden Fresh Vegetables with Sesame Soy & Cilantro Vinaigrette

Pork & Shrimp Potstickers with Hot Mustard & Soy Sauce

Spicy Szechwan Beef & Broccoli with Chow Mein Noodles

North Beach

Caprese Salad, Fresh Buffalo Mozzarella, Vine Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze,
Basil Pesto & Fresh Cracked Black Pepper

Bruschetta Station

Basil & Tomato, Green & Kalamata Olive, Artichoke & Sweet Pepper
Garlic Herb Crostini

Pacific Seafood Chowder with Roasted Sweet Corn in a Sourdough Bowl

Wild Mushroom Ravioli with Light Caper Alfredo Crème
Herb Garlic Bread

Ghirardelli Square

Mini Chocolate Pastries, Assorted Mousse Domes & Fruit Tartlets



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DINNER – A LA CARTE

*Dinner Entrées Accompanied By Chefs Selection of Fresh Seasonal Vegetables
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Hot Teas
Iced Tea & Lemonade*

Create Your Own Dinner

If You Wish To Have a Second Entrée Selection, Please Add \$6.00 per Person

Soup \$9.00

Lobster & Cognac Crème with Dungeness Crab Meat & Chives

Fire Roast Sweet Corn Chowder with Spiced Rock Shrimp & Chipotle Crème

Vine Ripe Tomato Bisque with Basil Pesto Crème

Curry Carrot Puree with Sweet Coconut Milk, Tangy Yogurt & Spiced Pumpkin Seeds

Salads \$11.00

The Mansion Caesar Salad

Hearts of Romaine, Anchovy, Caper Dressing, Parmesan Crisp & Focaccia Croutons

Haricot Vert, Hearts Of Palm & Roast Sweet Pepper

Baby Frisée, Belgian Endive, Cherry Tomato & Tarragon Dijon Vinaigrette

Baby Sonoma Field Greens

Pearl Tomato, Toasted Pistachio, Buffalo Mozzarella, Basil & Balsamic Dressing

Vine Ripe Golden Yellow & Red Tomatoes

Baby Arugula, Bermuda Onions, Fried Capers, Extra Virgin Olive Oil & Balsamic Glaze

Baby Red Oak Leaf Limestone & Belgian Endive

Cabernet Poached Pear, Crumbled Blue Cheese, Candied Pecans & Creamy Lemon Thyme Vinaigrette

Chilled Appetizers

Smoked Duck Breast & Wheat Berry Salad

Baby Red Oak Leaf Frisée, Limestone Lettuce, Sun Dried Cherry & Sherry Vinaigrette

\$13.50

Dungeness Crab Plum Wine Cured Salmon Timbale

Shaved Saffron, Fennel, Truffle, Chive Emulsion & Citrus Vinaigrette

\$14.50

Maine Lobster Medallion & Asparagus Spear Salad

Belgian Endive, Micro Greens, Basil, Mango Relish & Sesame Dressing

\$18.00



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Hot Appetizers

Portobello Mushroom Ravioli
Watercress, Artichoke, Basil & Yellow Tomato Fondue
\$12.50

Roast Tiger Prawn Bundle Wrapped in Prosciutto
Baked Polenta Crescent, Chive & Rosemary Verjus Crème
\$14.50

Dungeness Crab Cake
Garlic, Pea Shoots, Black Bean, Pickled Ginger & Mango Relish
\$14.50

Poultry Entrées

\$34.00

Sesame Cilantro Crusted Breast of Chicken
Curry Quinoa Pilaf with Lemongrass Soy Jus

Free Range Breast of Chicken
Stuffed with Artichoke, Sun Dried Tomato, Boursin Cheese with Herbed Polenta Crescents & Kalamata Olive & Pinot Noir Reduction

Slow Roast Muscovy Duck Breast
Peruvian & Fingerling Potatoes & Juniper Berry Verjus Sauce

Crayfish, Shitake Mushroom, Tatsoi Greens, Stuffed Chicken Breast
with Garlic Roast Banana, Fingerling Potatoes & Cilantro Ponzu Infused Demi

Seafood Entrées

\$37.00

Furikaki Spiced Bass Filet
Cilantro Quinoa with Lemongrass Coconut Curry Crème

BBQ Spice Encrusted Pacific Salmon Steak
Pesto Whipped Potatoes & Minted Citrus Relish

Jumbo Tiger Prawn & Diver Scallop Brochette
Saffron Basmati Rice Pilaf & Kaffir Citrus Butter

Cilantro Crusted Mahi Mahi
Macadamia Nut, Quinoa Pilaf & Spiced Black Bean Papaya Relish

Dungeness Crab Crusted Halibut
Whipped Potatoes, Napa Cabbage, Shiitake Mushrooms & Lavender Honey Butter Emulsion



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Beef, Lamb, Pork & Veal Entrées

Cumin Grilled Double Cut Pork Chop
Spiced Whipped Yams, Warm Tomatillo Salsa Chipotle Jus
\$37.00

Churrasco Grilled Hanger Steak
Tender Braising Greens, Chimichurri Sauce
\$38.00

Horseradish Charbroiled New York Steak
Roast Golden Yukon Potato Wedges, Thyme Pinot Noir Sauce
\$39.00

Pepper Crusted Beef Filet Mignon
Portobello Mashed Potatoes, Garlic Sage Demi-Glace
\$39.00

Wrapped in Bacon add \$2.00

Sage Garlic 10 oz Veal Chop
Asparagus Risotto, Green Peppercorn Cognac Jus
\$41.00

Lavender Dijon Crusted Lamb Rack
Herb Polenta Crescents, Mint & Garlic Cabernet Sauce
\$44.00

Combination Plate Entrées

\$50.00

Filet of Beef & Lobster Tail
Truffle Whipped Potatoes, Shallot Thyme Jus & Citrus Butter Sauce

Grilled Free Range Chicken Breast & Tiger Prawn Bundle
Rosemary Garlic Golden Yukon Potato Wedges, Shiitake Marsala Sauce & Chive Butter Emulsion

Beef Tenderloin & Tarragon Crusted Salmon
Basil Pesto Whipped Potatoes with Horseradish Demi & Tomato Capers Fondue

Vegetarian Option

\$32.00

Baked Tofu Stuffed with Thai Style Mushrooms
Braised Ginger, Tatsoi & Warm Garlic Soy Vinaigrette

Herb Roast Portobello, Crispy Vine Ripe Tomato & Grilled Eggplant Tower
Carrot Curry Coulis

Grilled Eggplant Cannelloni
Grilled Eggplant, Roasted Vegetables, Braised Greens & Golden Yellow Tomato Coulis



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Dinner Desserts

\$9.50

Chocolate Marquise

Chocolate Mousse & Ganache, Chocolate & Caramel Sauces

Individual Tiramisu

Coffee Soaked Genoise, Mascarpone & Chocolate Sauce

Baked Peach Almond Flan Tart

Almond Flan, Custard, Peaches, Almonds, Caramel Sauce & Wild Berry Coulis

Mocha Tower

Chocolate Sponge, Mocha Mousse Ganache & Chocolate Sauce

Baked Lemon Berry Tartlet

Fresh Berries, Lemon Filling & Raspberry Sauce

Mango Raspberry Mousse

Sponge Cake, White Chocolate, Mango Mousse, Chocolate Raspberry Mousse, Mango Glaze, Chocolate Sauce & Berry Kiwi Coulis



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DESSERT - BUFFET

Each Buffet Serves 25 to 50 Guests

Dessert Buffet 1

\$220.00

Chocolate Pound Cake with Chocolate
Carrot Cake with Sweetened Cream Cheese
Chocolate Peanut Butter Cup Tart with Chocolate Cookies
Seasonal Fruit Pies
Blondie's
Brownie Bites
Lemon Bars

Dessert Buffet 2

\$275.00

Key Lime Tart
Chocolate Flourless Cake filled with Chocolate Mousse
Chocolate Chip Walnut Tart
Lavender Honey Walnut Shortbread Bites
Mini Banana Cream Tartlets
Chocolate Dipped Strawberries

Dessert Buffet 3

\$325.00

Chocolate Decadence
Macadamia Tart
Lemon Curd Tart
Mini Cream Puffs & Mini Éclairs
Mini Cheesecake Bites
Mini Fruit Tartlets
Chef's Selection of Truffles



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CHILDREN'S MENU

\$35.00 per child (3-12 years of age)

Select one Starter & one Entrée

All meals are served with Ice Cream for Dessert & Soft Drinks

Starters

The Mary Hayes Salad

Chopped Iceberg & Hearts of Romaine Lettuce with Cucumber, Cherry Tomato, Black Olives & Carrots
Choice of Balsamic, Thousand Island or Ranch Dressing

Fresh Seasonal Fruit Cup

Cream of Tomato Basil Soup

Entrées

Charbroiled Petit Beef Filet Mignon with Mashed Potatoes & Vegetables

Pan Seared Petit Filet of Salmon with Mashed Potatoes & Vegetables

Hamburger or Cheeseburger on Sesame Seed Bun with your choice of Cheddar or Monterey Jack Cheese
with Lettuce, Tomato & Onions with French Fries

Spaghetti & Meatballs with Parmesan Cheese

Spaghetti with Marinara Sauce & Parmesan Cheese

Crisp Tender Chicken Fingers & Ranch Dressing with French Fries

Grilled Cheese Sandwich with Onion Rings

Dessert

Choose one of the following Flavors; Chocolate, Vanilla or Strawberry Ice Cream
served with Chocolate & Caramel Sauce