



DOLCE HAYES MANSION

THE DOLCE HOTEL COLLECTION

LUNCH - 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*

Chef's Daily Buffet

\$33.00

Chef's Selection of Two Salads

Sliced Deli Meats, Cheese, Breads & Appropriate Condiments

Hot Entrees to Include:

Chef's Selection of Chicken

And your Choice of:

Beef

Seafood

Herb Roasted Potatoes & Seasonal Vegetables

Chef's Selection of Two Desserts

The Chynoweth Delicatessen

\$39.00

Cream of Mushroom Soup with Chive Cream

Baby Field Greens with Condiments & Assorted Dressings

Fussily Pasta Salad with Olive Oil & Basil Pesto

Herb Roasted Vegetable Salad with Balsamic Vinaigrette

Sliced Seasonal Fruit

Assortment of Sliced Meats & Cheese:

Roast Turkey Breast, Honey Baked Ham, Salami, Roast Beef Pastrami

Cheddar, Swiss, Monterey, Jack Cheese

Variety of Breads & Rolls

Deli Mustard, Mayonnaise, Pesto Aioli & Creamed Horseradish

Sliced Tomatoes, Bermuda Onions, Lettuce, Dill Pickles, Black Olives

Cookies & Brownies



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The Westwood Pacific Rim Buffet

\$45.00

Egg Flower Soup with Chicken with Shitake Mushroom

Salinas Valley Field Greens, Enoki Mushrooms with Ginger Wasabi Vinaigrette
Hearts of Palm, Mandarin Orange with Cilantro Dressing
Chinese Chicken Salad with Crisp Vegetable Slaw & Spicy Peanut Dressing
Minted Seasonal Fruit Salad

Lemongrass Crusted Mahi Mahi with Basil Coconut Curry Sauce
Ginger Soy Marinated Beef Tender with Shiitake Mushroom Jus
Stir Fry Vegetables & Chow Mein Noodles
Sesame Jasmine Rice & Steamed Baby Bok Choy

Individual Coconut Cream Tarts
Fortune Cookies & Almond Cookies

San Martin Mission Buffet

\$45.00

Grilled Chicken Tortilla Soup with Cilantro Pesto

Fiesta Salad Crispy Tortilla Strips with Creamy Chipotle Dressing
Cilantro Napales Salad
Black Bean, Roast Sweet Corn & Tomatillo Vinaigrette
Sliced Seasonal Fruit Platter
Tri-Color Corn Tortilla Chips, Guacamole & Salsa Fresca

Charbroiled Chicken Fajitas Sautéed with Sweet Peppers & Onions
Beef Tacos with Shredded Lettuce, Grated Cheese, Sliced Olives & Diced Onions
Crispy Corn Shells & Soft Flour Tortillas
Pan Seared Pacific Snapper with Sauce Vera Cruz
Refried Pinto Beans & Spanish Pilaf Rice

Cinnamon Churros
Caramel Flan & Seasonal Fresh Berries



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The Mansion's Little Italy Buffet

\$45.00

Minestrone Soup with Basil Pesto

Caesar Salad, Shaved Parmesan, Focaccia Croutons & Caper Anchovy Dressing
Caponata Vegetable Salad
Vine Ripe Red Tomato, Basil, Mozzarella, Olive Oil, Aged Balsamic Vinegar & Black Pepper
Sliced Seasonal Melons & Berries

Tarragon Parsley Crusted Grouper with Green Olive Caper Tomato Ragout
Garlic Herb Roast Breast of Chicken with Marsala Mushroom Sauce
Sautéed Green & Yellow Wax Beans with Toasted Almonds
Mushroom Ravioli with Basil Pesto Cream
Garlic Herb Bread

Individual Tiramisu & Fruit Tartlets

The Eagle Rock California Buffet

\$45.00

Soup of the Day

Iceberg & Romaine Lettuce, Crumbled Gorgonzola Cheese & Apple Wood Smoked Bacon,
Grilled Chicken, Cucumber, Olives, Cherry Tomato, Hearts of Palm with Assorted Dressings
Roast Vegetable Antipasto Platter
Tomato, Caper, Bermuda Onion & Feta Cheese
Bulgar Wheat, Cucumber, Parsley & Mint
Sliced Seasonal Fruit Display

Pistachio Crusted Sea Bass with Blood Orange Butter Emulsion
Pepper Crusted Beef Tender with Shallot Thyme Jus
Vegetable Lasagna with Marinara Sauce
Rosemary Yukon Potatoes
Steamed Seasonal Vegetables

Mini Pastries & Pies



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The Hayes BBQ Buffet

\$45.00

Vegetable Chili

Traditional Salad Bar with the Works

Red Skin New Potato Salad

Carrot & Red Cabbage Cole Slaw

Macaroni Pasta Salad

Sliced Watermelon Wedges

Corn on the Cob with Chive Butter

From The BBQ Pit (Chef Charge of \$150.00):

Hamburger, Veggie Burgers & All Beef Ball Park Hot Dogs

Smoked BBQ Chicken

Sliced Tomato, Bermuda Onions, Lettuce, Olives, Pickles

Mayonnaise, Deli Mustard & Sweet Relish

Hot Dog, Hamburger & Hoagie Buns

Ice Cream Sundae Station with Assorted Toppings

Assorted Pies



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LUNCH – A LA CARTE

**3-Course Menu Selection of Soup or Salad, One Entrée & Dessert:
\$55.00 per Person**

*Lunch Entrées Accompanied By Chef's Selection of Fresh Seasonal Vegetables
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Hot Teas
Iced Tea & Lemonade*

** If You Wish To Have a Second Entrée Selection, Please Add \$5.00 per Person*

Soup

Roasted Sweet Corn Chowder with Spiced Rock Shrimp

Cream of Mushroom Soup with Chive Crème

Hearty Beef Vegetable Soup with Pearl Barley

Minestrone Soup with Basil Pesto

Charbroiled Chicken Tortilla Soup with Cilantro Pesto

Salad

Greek Salad

Chopped Iceberg & Romaine Lettuce, Kalamata Olives, Cucumber, Roma Tomato,
Feta Cheese & Basil Pesto Vinaigrette

Tender Hearts of Romaine

Pistachio, Sweet Red & Yellow Pepper, Shaved Asiago Cheese, Capers & Anchovy Dressing

Baby Spinach Salad

Chopped Eggs, Cherry Tomato, Apple Wood Smoked Bacon, Sliced Button Mushrooms,
Bermuda Onions & Tarragon Dijon Dressing

California Mixed Field Greens

Crumbled Goat Cheese, Cherry Tomato, Toasted Pine Nuts with Sun Dried Tomato Vinaigrette

The Hayes House Salad

Baby Field Greens, Belgian Endive, Roma Tomatoes, English Cucumber
with Creamy Balsamic Vinaigrette

Entrée Lunch Salads

Chilled Pesto Pacific Salmon

Baby Field Greens, Radicchio, Plum Tomatoes, Fried Capers & Sun Dried Tomato Dressing

Asian Spiced Chicken Salad

Butter Lettuce Cup, Crisp Vegetable Slaw, Soy & Wasabi Vinaigrette



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Pepper Crusted Hanger Steak

Boston Bibb Lettuce, Artichoke, Button Mushroom, Yukon Potatoes
with Creamy Horseradish & Whole Grain Mustard Vinaigrette

Roasted Garlic Portobello Mushroom Salad

California Baby Greens, Toasted Pine Nuts, Goat Cheese
with Red & Yellow Pepper Caper Relish & Aged Balsamic Vinaigrette

Seafood Entrées

Lemon Herb Roasted Tiger Prawn Bundle

Angel Hair Pasta with Pesto Citrus Butter Emulsion

Charbroiled Pacific Salmon

Goat Cheese Mashed Potatoes & Pinot Noir Shallot Butter Sauce

Moroccan Spiced Sea Bass

Cappellini Pasta Bundle, Pesto, Bermuda Onion & Sweet Pepper Relish

Poultry Entrées

Cilantro Crusted Breast of Chicken

Saffron Basmati Rice & Basil Curry Coconut Sauce

Herb Garlic Roast Breast of Chicken

Country Mashed Potatoes with Shallot Crimini Mushroom Ragout

Stuffed Breast of Chicken

Arugula, Pine Nuts & Goat Cheese with Roast Yukon Potatoes & Sun Dried Tomato Jus

Beef, Pork & Lamb Entrées

Caraway Crusted Pork Tenderloin

Creamy Polenta with Sage Port Wine Apricot Reduction

BBQ Spiced Grilled Petit Beef Filet

Rosemary Garlic Mashed Potatoes & Horseradish Jus

Charbroiled Hanger Steak

Spiced Black Beans, Spanish Pilaf Rice & Chimichurri Sauce

Combination Lunch Entrée

\$5.00 Surcharge

Herb Roasted Chicken Breast & Tiger Prawn Bundle

Garlic Whipped Potatoes with Shiitake Mushroom Reduction Citrus Butter Emulsion

Charbroiled Beef Tender & Tarragon Crusted Salmon

Rosemary Garlic Roasted Golden Yukon Potatoes with Merlot Thyme Jus Tomato Caper Coulis



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Vegetarian Entrée

Angle Hair Pasta Bundle

Grilled Vegetable with Basil Pesto & Balsamic Roast Pepper Sauce

Forest Mushroom Ravioli

Braised Spinach & Tomato Basil Coulis

Baked Sun Dried Tomato Polenta

Braised Swiss Char, Artichoke, Capers & Tomato Relish

Desserts

Petit Chocolate Duo

Milk & White Chocolate Mousse Cake with Dark Chocolate Shavings Raspberry Coulis

Petit Berry Mousse Cake

White Chocolate & Berry Mousse with Mixed Berry Coulis

Pina Colada Cheesecake

Pineapple Chunks, Creamy Coconut Cheesecake, Mango & Mixed Berry Coulis

Mixed Nut Tart

Individual Tart with Walnut Pecan Pieces & Caramel Sauce

Individual Seasonal Fresh Fruit Tart with Raspberry Coulis



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BOXED LUNCHES

\$26.00

25 guest minimum

Bottled Waters & Assorted Sodas

Vitamin Water or Gatorade add \$1.50

Each Box Lunch contains:

Whole Fresh Fruit, Kettle Potato Chips, Fresh Vegetable Crudités

Assorted Cookies & Greek Salad

Grilled Chicken Caesar Wrap

Charbroiled Chicken Breast, Hearts of Romaine, Parmesan Cheese with Caesar Dressing
Flour Tortilla

Roasted Vegetable Pita Pocket

Herb Roasted Squash, Portobello Mushroom, Peppers, Eggplant, Bermuda Onions & Sprouts
Whole Wheat Pita Pocket

Sliced Roast Turkey Breast Savory Focaccia Sandwich

Turkey Breast, Bermuda Onion, Tomato, Lettuce & Sharp Cheddar Cheese
Focaccia Bread

Peppered Roast Beef Ciabatta Sandwich

Thinly Sliced Roast Beef, Smoked Gouda Cheese, Lettuce, Tomato & Bermuda Onion
Ciabatta Roll

The Mansion "Dagwood"

Roast Beef, Ham, Salami, Roast Turkey, Provolone Cheese, Pepperoncini, Tomato,
Lettuce & Bermuda Onion
Sourdough Baguette