



DOLCE HAYES MANSION

THE DOLCE HOTEL COLLECTION

HORS D'OEUVRES

50 pieces minimum per order

Butler Passed Hors d'Oeuvres - \$50.00 per butler

Vegetarian Selections

Chilled

Assorted Bruschetta with Tomato, Basil, Artichoke, Green & Kalamata Olive	\$3.75 each
Strawberry & Brie Cheese on Marble Rye Round	\$3.75 each
Port Wine Poached Pear on Gorgonzola Sourdough Crostini	\$3.75 each
California Roll, Wasabi, Pickled Ginger & Soy	\$4.25 each

Hot

Curry Vegetable Samosas with Coriander Chutney	\$3.75 each
Vegetable Egg Roll with Sweet & Sour Dipping Sauce	\$3.75 each
Spinach & Feta Cheese Phyllo Triangle with Dill Cucumber Yogurt	\$3.75 each
Forest Mushroom Strudel with Cognac Chive Crème	\$4.25 each

Beef, Ham and Lamb Selections

Chilled

Prosciutto wrapped Melon Ball	\$4.00 each
Asparagus Spears wrapped in Black Forest Ham & Honey Mustard	\$4.25 each
Pepper Crust Beef Carpaccio on Pumpnickel Baby Arugula Creole Mustard Aioli	\$4.25 each

Hot

Beef or Chicken Mini Taquitos with Chipotle Salsa	\$4.00 each
Polynesian Beef Mushroom Brochette with Pineapple Teriyaki Glaze	\$4.25 each
Mini Beef Wellington	\$5.00 each
Cilantro Crusted Lamb Chop with Curry Cucumber Yogurt	\$5.00 each

Chicken and Duck Selections

Chilled

Chicken Papaya Salad on Belgian Endive Spear	\$3.75 each
Roast Duck Grape Salad on Endive Spear	\$4.25 each

Hot

Sesame Chicken Sate with Spicy Peanut Sauce	\$4.25 each
Charbroiled Chicken & Black Bean Quesadilla	\$4.25 each
Spiced Chicken Potstickers with Hot Mustard Soy Dipping Sauce	\$4.25 each

Seafood Selections

Chilled

Smoked Salmon Pinwheel, Tobiko Caviar on Pumpnickel Crostini	\$4.25 each
Sesame Crusted Ahi Tuna on Won Ton Crisp with Wasabi Crème	\$4.25 each
Crab & Mango Salad in Crisp Phyllo Cup	\$4.25 each
Tequila Marinated Tiger Prawns & Spicy Caper Cocktail Sauce	\$4.25 each
Assorted Sushi Rolls, Wasabi, Pickled Ginger & Soy	\$4.75 each

Hot

Smoked Salmon Quiche, Tobiko Caviar & Sour Cream	\$4.25 each
Coconut Crusted Prawn with Spicy Cocktail Sauce	\$4.75 each
Tiger Shrimp Risotto Fritter with Caper Tomato Compote	\$4.75 each
Dungeness Crab Cake with Sweet Pepper Relish	\$4.75 each



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RECEPTION DISPLAYS

Tray Serves Up to 25 Guests

Platter Serves Up to 50 Guests

The Mansion Cheese Board

Tray \$190.00 & Platter \$375.00

Domestic & Imported Cheese, Dried Fruit, Nuts, Sliced Baguettes & Cracker

California Crudités Platter

Tray \$165.00 & Platter \$325.00

Vegetables, Dips & Relishes

Fresh Fruit Brochettes

Tray \$165.00 & Platter \$325.00

Strawberries, Pineapple, Seasonal Melons & Honey Mint Yogurt

Antipasto Display

Tray \$190.00 & Platter \$375.00

Vegetables, Artichoke, Olive, Pesto, Buffalo Mozzarella, Hearts of Palm, Prosciutto & Salami

Smoked Norwegian Salmon Platter

Tray \$250.00 & Platter \$480.00

Traditional Condiments & Mini Bagels

Beef Carpaccio Board

Tray \$250.00 & Platter \$480.00

Peppered Beef Tenderloin with Napa Valley Whole Grain Mustard
Garlic Extra Virgin Olive Oil, Baby Arugula, Fried Capers, Bermuda Onions & Pumpnickel

Baked Wheel of Brie En Croute

Tray \$115.00 & Platter \$225.00

Pistachio, Nuts, Sun Dried Tomato, Kalamata Olives & Baked In Flaky Puff Pastry

Seafood & Raw Bar

Tray \$325.00 & Platter \$635.00

Dungeness Crab Legs, Jumbo Tiger Prawns, Oysters, Ice Bay Scallop, Rock Shrimp Ceviche &
Blue Crab Bay Shrimp with Cocktail Lemons, Cocktail Sauces & Raspberry Mignonette

Smoked Fish Display

Tray \$275.00 & Platter \$530.00

Smoked Eel, Trout, Scallops, White Fish, Peppered Mackerel & Traditional Garnitures



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ACTION STATIONS

20 Guest Minimum or \$50.00 Set up Fee

Chef's Charge - \$150.00 Per Chef

Willow Glen Pasta Bar

Penne Tri-Color, Cheese Tortellini & Mushroom Ravioli
Fresh Herbs, Garlic, Homemade Pesto, Spicy Marinara & Alfredo Sauces
\$17.00 per Person

The Mansion Taco Bar

Choice of Two - Charbroiled Chicken, Marinated Flank Steak or Spiced Bay Shrimp
Sweet Peppers, Bermuda Onions, Guacamole, Salsa Fresca with Tomatillo Salsa
Crispy Corn Tortillas & Soft Flour Tortillas
\$17.00 per Person

Shanghai Noodle Bar

Tender Beef Soy Marinated Chicken & Spiced Rock Shrimp
Roasted Peanuts, Bean Sprouts, Green Onion, Carrots, Fried Tofu, Broccoli Florets,
Cilantro, Fresh Ginger, Sesame Oil, Sweet Garlic Chili & Hoisin Sauce
\$17.00 per Person

CARVING STATIONS

20 Guest Minimum or \$50.00 Set up Fee

Chef's Charge - \$150.00 Per Chef

Slow Roast BBQ Beef Brisket

\$295.00

Jalapeño Muffins with Sweet BBQ Onion Relish & Horseradish

Herb Garlic Roast Steamship of Beef

\$790.00 for 150 Guests (Minimum)

Horseradish, Napa Valley Mustard, Pesto Aioli & Mini Dollar Rolls

Garlic Sage Roast Breast of Tom Turkey

\$245.00

Orange & Cranberry Relish, Pommery Mustard & Mini Dollar Rolls

Pistachio Herb Roast Leg of Lamb

\$325.00

Kalamata Olive & Rosemary Jus with Savory Pita Bread

Three Pepper Crusted Prime Rib of Beef

\$375.00

Shallot & Thyme Reduction, Whole Grain Mustard & Roast Garlic Aioli
Sourdough Rolls & Honey Walnut Biscuits