



DOLCE BASKING RIDGE

THE DOLCE HOTEL COLLECTION

# CATERING DINNER MENUS



## DOLCE BASKING RIDGE

THE DOLCE HOTEL COLLECTION

### PLATED DINNER

#### APPETIZERS

(Select One)

#### COLD

Baby Spinach, Candied Walnuts, Crumbled Gorgonzola & Grape Tomato with Sun-Dried Cranberry Vinaigrette  
Seasonal Greens & Vegetables with a choice of Thyme Champagne or Balsamic Vinaigrette  
Classic Caesar Salad with Asiago Cheese & Seasoned House-Baked Croutons  
Ripe Tomatoes & Fresh Mozzarella Napoleon Drizzled with Basil Oil & Balsamic Syrup  
Grilled Shrimp Skewer over a Jicama Slaw

#### HOT

Soup of the Day

Orecchiette Pasta, Asparagus, Pearl Onions, Sautéed Shrimp & in a Pink Vodka Sauce  
Maryland Style Crab Cake, Warm Roasted Jersey Grape Tomato, Haricot Vert & Endive Slaw with a  
Roasted Garlic Reduction  
Duck Breast on Red Beet Carpaccio, Wilted Baby Arugula in a Blue Cheese Shallot Cream  
Grilled Asparagus & House Smoked Salmon Salad over Poached Fingerling Potatoes, Pickled Onions in a  
Mustard Vinaigrette

#### ENTREES

(Select Two at Higher Price or Add \$5 to Higher Price for a Tableside Choice of Three)

Roast Vegetable Wellington with Hummus, Wilted Baby Spinach in a Fresh Tomato Broth  
Parmesan Crusted Baked Chicken in Sherry & Whole Grain Mustard Cream Sauce  
French Cut Chicken Breast with Herb & Wild Mushroom Fondue  
Stuffed Breast of Chicken with Fontina & Prosciutto with Roasted Shallot Jus  
Butter Chablis Poached Nile Perch with a White Bean Puree, Wilted Organic Baby Spinach in a  
Sea Salt Roasted Cherry Tomato Broth  
Grilled Salmon over Garlic Wilted Baby Escarole with a Roasted Garbanzo Bean Puree



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(Continued)

Lemon Grilled Sword Fish with a Tomato & Fennel Bouillabaisse

6 Oz Petite Filet, Potato Hash in a Balsamic Demi Reduction

Signature Malbec-Braised Short Rib with Braising Sauce

8 oz. Roasted Tenderloin of Beef, Gorgonzola Mashed Potato with a Roasted Vidalia Onion Demi Glace

Seared Mahi-Mahi with Grilled Pineapple & Rice Pilaf in a Wasabi & Lime Glaze

Roast Tenderloin of Beef & Jumbo Pan-Seared Diver Scallops Brandy Peppercorn Sauce

Roasted Breast of Chicken with a Wild Mushroom Fondue & Grilled Salmon with a Smoked Paprika Sauce

### DESSERTS

(Select One)

#### Grand Marnier Fresh Fruit Tart

Grand Marnier Vanilla Custard, Seasonal Fruit & Berries, Raspberry Coulis

Traditional Tiramisu with Chocolate Sauce

#### Dolce Trio of Desserts

Vanilla Bean Cheesecake, Dark Chocolate Mousse, Tropical Lemon Curd Tart

#### Mocha Blackout Cake

Dark Chocolate Brownie Cake, Mocha Truffle Ganache, Chocolate Mousse, Espresso Chocolate Sauce

#### Sorbet Trio

Raspberry Sorbet, Mango Sorbet, Lemon Sorbet, Fresh Berries

#### Red Velvet Berry Torte

Red Velvet Cake, Raspberry Jam, Cream Cheese Frosting, Fresh Berry Medley

### BEVERAGES SERVED TABLESIDE

Iced Tea, Water, Coffee, Decaffeinated Coffee, Tea & Assorted Soft Drinks

(20-Person Minimum)



## DOLCE BASKING RIDGE

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# DINNER BUFFET

## STARTERS

(Select Four)  
(Assorted Rolls Included)

Assorted Selection of Soft & Hard Artisan Cheeses with Assorted Breads, Local Honey, Local Jam & Grapes

Tapas Display of 3 House Spreads, Toasted Pita Chips, Stuffed Grapes Leaves & A Selection of Olives

Deconstructed Garden Crudités with House Dressing & Onion Dip

Soup Du Jour

Antipasto Display of Italian Meats, Cheeses & Grilled Vegetables

Fresh Local & Seasonal Fruit Display

Marinated & Tossed Seafood With Shrimp, New Zealand Mussels, Bay Scallops and Calamari

Organic Baby Greens Salad  
Selection of 3 Dressings

## ENTREES

Chef's Selection of Seasonal Vegetable and Starch  
(Select Two)

Roast Vegetable Wellington with Hummus, Wilted Baby Spinach in a Fresh Tomato Broth

Parmesan Crusted Baked Chicken in Sherry & Whole Grain Mustard Cream Sauce

French Cut Chicken Breast with Herb and Wild Mushroom Fondue

Stuffed Breast of Chicken with Fontina and Prosciutto with Roasted Shallot Jus

Butter Chablis Poached Nile Perch in a Sea Salt & Roasted Cherry Tomato Broth

Grilled Salmon with Smoked-Paprika Cream

Grilled Salmon over Garlic Wilted Baby Escarole with a Roasted Garbanzo Bean Puree

Lemon Grilled Sword Fish with a Tomato & Fennel Bouillabaisse

Grilled Top End Sirloin, Potato Hash in a Balsamic Demi Reduction

Malbec-Braised Short Rib with Braising Sauce

Marinated Skirt Steak with Port Wine Demi

Roasted Sliced Loin of Pork with Five Onion Relish

Orecchiette Pasta with Pink Vodka Sauce, Shrimp & Asparagus

(Continued)



## DOLCE BASKING RIDGE

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### INTERACTIVE STATIONS

(Select One)

#### **Pasta Station**

Choice of Three Pasta Selections Served With the Choice of the Following Sauces

- Al Fresco
- Pink Vodka
- Sherry Mushroom

#### **Mini Taco Station**

Shredded Turkey, Sliced Beef, and Vegetable Taco Served with House Flour Tortilla, Lettuce, Tomato, Sour Cream, Guacamole, Salsa, Cheddar & Pepper Jack Cheese

#### **Asian Station**

Assorted Crispy Pot Stickers and Steamer Baskets of Shumai Served with Dipping Sauces

#### **Slider Station**

Choice of 3 Sliders Cooked and served on Mini Brioche Buns  
Beef, Buffalo Chicken, Meatball, Vegetarian or Turkey

#### **Grill Station**

Salmon, Mini-Steaks, Brined Pork Loin Medallions and Portabella Mushrooms  
Five-Onion Relish, Keycap Barbecue Glaze, Spicy Mustard, and Sweet Chili Glaze

#### **Grilled Cheese Station**

A Selection of Artesian Breads Grilled with American, Cheddar, Swiss, Pepper Jack or Mozzarella Cheese  
Tomato, Bacon, Romaine Lettuce as Additional Topping

#### **Mashed Station**

A Selection of Idaho Mashed Potatoes or Sweet Potato Mashed Potatoes Served with  
American Caviar, Steamed Onions, BF Ham, English Peas, Roasted Garlic, Mushrooms, Sour Cream & 3 Shredded Cheeses

#### **Savory Crepe Station**

A Selection of Savory Crepes Featuring a Grilled Vegetable Crepe, Shrimp & Scallop with a Tomato Fondue Crepe or a Chicken, Creamed Spinach & Crispy Leek Crepe

### DESSERTS

Pastry Chef's Selection of Dessert

### BEVERAGES SERVED TABLESIDE

Iced Tea, Water, Coffee, Decaffeinated Coffee, Tea & Assorted Soft Drinks

**(30-Person Minimum)**



## DOLCE BASKING RIDGE

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### PICNIC

#### COLD SALADS AND DISPLAYS

Macaroni Salad

Red Cabbage Cole Slaw

Organic Baby Greens Salad with a Selection of 3 Dressings

Deconstructed Garden Crudités with House Dressing & Onion Dip

Fresh Local & Seasonal Fruit Display

#### FROM THE GRILL

Black Angus Hamburgers

Grilled All Beef Hot Dogs

Vegetable Kebobs

BBQ Baked Beans

Corn on the Cob with  
Sweet Butter

Buttered Parsley Red  
Bliss Potatoes

Grilled Barbecue  
Chicken Breast

#### ACCOMPANIMENTS/SIDES

Sliced Cheese, Lettuce, Tomatoes, Red Onions & Pickles

Mayonnaise, Ketchup, Mustard & Relish

An Assortment of Freshly Baked Cornbread & Rolls

#### FROM THE PASTRY SHOP

Slices of Fresh Watermelon

Assorted Fresh Pies

Strawberry Shortcake Station

Water, Soft Drinks, Mighty Leaf Ice Tea & Lemonade

**(30 Person Minimum)**



# DOLCE BASKING RIDGE

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## NEW ENGLAND BARBECUE

### COLD SALADS AND DISPLAYS

Macaroni Salad

Red Cabbage Coleslaw

Organic Baby Greens Salad with a Selection of 3 Dressings

Deconstructed Garden Crudités with House Dressing & Onion Dip

Fresh Local & Seasonal Fruit Display

### FROM THE GRILL/STEAM KETTLE GRILLED TO ORDER

Black Angus Hamburgers

Grilled All Beef Hot Dogs

Grilled Salmon

Steamed Clams  
with Drawn Butter

Corn on the Cob with  
Sweet Butter

Buttered Parsley Red  
Bliss Potatoes

Grilled Barbecue  
Chicken Breast

\*\*Add Steamed Lobster (Market Price)\*\*

### ACCOMPANIMENTS/SIDES

Sliced Cheese, Lettuce, Tomatoes, Red Onions & Pickles

Mayonnaise, Ketchup, Mustard & Relish

An Assortment of Freshly Baked Cornbread, Sliced Bread & Rolls

### FROM THE PASTRY SHOP

Slices of Fresh Watermelon, Assorted Fresh Pies

Strawberry Shortcake Station

Water, Soft Drinks, Mighty Leaf Ice Tea & Lemonade

**(30 Person Minimum)**