

Wedding Buffet Package

One Hour Cocktail Reception

Open Premium Bar Passed Champagne

Selection of Six (6) Passed Hors D'oeuvres COLD SELECTIONS

Bruschetta of Tomato, Scallion, Asiago & Fine Herbs

Shrimp & Scallop Ceviche Shooters

Fresh Mozzarella, Tomato & Basil Bamboo Skewers with Balsamic Glaze

Local Herb Cream Cheese & Candied Walnut Cucumber Round

Smoked Salmon Tartar with Cucumber Salsa Tasting Spoon

Skewered Beef Tenderloin with Asparagus & Wasabi Sour Cream

Black Bean Salsa Shooter with Toasted Cornbread

Crudité Shooter with Greek Yogurt Dip

HOT SELECTIONS

Fried Edamame Dumpling with Sesame Ginger Glaze

Traditional Miniature Hot Dogs in Puff Pastry with Dijon Mustard

Individual Cheese Fondue with Asiago Crisp

Crispy Chicken & Lemon Grass
Pot Sticker

Barbecued Pulled Pork on a Mini Brioche Roll

Buffalo Chicken Tart

Miniature Crab Cakes with Rémoulade Sauce

Asian Short Rib Pot Pie

Grilled Cheese & Tomato Bisque Shooter

Quince & Manchego Phyllo Star with Toasted Almonds

Individual Wild Mushroom Tarts

Chili Lime Marinated Beef Satay with Sweet Chili Glaze

Miniature Quesadilla Trumpet with Sour Cream

Dolce Basking Ridge

Wedding Buffet Package

21.5% Service Charge and 7% NJ Sale Tax



DOLCE BASKING RIDGE

THE DOLCE HOTEL COLLECTION

Selection of (2) Displays

Artisan Cheese Display

Assorted Selection of Soft & Hard Artisan Cheeses with Assorted Breads, Crackers, Crostinis, Warm Cheese Fondue, Local Honey, Local Jam & Grapes

Marinated Seafood Salad

Marinated Shrimp, New Zealand Mussels, Bay Scallops & Calamari with Assorted Accompaniments

Deconstructed Vegetable Crudité

Fresh Garden Vegetables to Include Raw Peppers, Cauliflower, Broccoli, Squash, Zucchini, Carrots, Celery, Cucumbers & Cherry Tomatoes with (3) Assorted Dipping Sauces

Fruit Display

Fresh Local & Seasonal Fruit Display to Include Strawberries, Raspberries, Blackberries, Grapes, Pineapple, Seasonal Melons & Yogurt Dipping Sauces

Mediterranean Flavors

Marinated and Grilled Eggplant & Zucchini, Roasted Peppers, Marinated Artichokes, Olives & Mushrooms, Stuffed Grape Leaves, Assorted Hummus, Tabbouleh, Provolone Stuffed Peppers, Prosciutto, Genoa Salami, Fresh Mozzarella & Parmesan Cheese, Marinated Tomatoes, with Crostini & Spreads

Salsa & Guacamole Bar

Fresh Made Guacamole with Corn Tortilla Chips & Multi-Colored Tortilla Chips with a Variety of Toppings and Accompaniments to Include Roasted Tomato Salsa, Corn & Black Bean Salsa and Mango Salsa

Flat Bread & Naan Pizza

Four varieties of Warm Flat Bread and Naan Pizzas:
Sundried Tomato & Pesto
Arugula & Goat Cheese
Margherita
Roasted Vegetable
Served with Garlic Salt, Red Pepper Flakes &
Romano Cheese

Charcuterie & Cheese Display

Assorted Dry & Cured Sausages, Prosciutto,
Saucisson, Chorizo & Kielbasa with Ale Mustard
and an Assortment of House-Made Pickles &
Relishes, Marmalades & Jellies with Farmer's
Cheese & Herdsman Sheep's Milk Cheese
accompanied by Portuguese Rolls & Flavored Olive
Oils

Cheese Fondue

Irish Stout & Cheddar Fondue, Tequila & Manchego Fondue and Sherry-Brie Whole Grain Mustard Fondue All Served with Artisan Breads, Sliced Apples, Asian Pears, Grilled Beef Cubes & Garden Vegetables

Fruit & Vegetable Juicer Shooters

Three Varieties of Ripe Seasonal Fruit & Vegetable
Shooters to Include
Watermelon Mint
Cucumber Cilantro
Lychee Nut & Berry
Served Cold with Fresh Garnish



DOLCE BASKING RIDGE

THE DOLCE HOTEL COLLECTION

Wedding Buffet Dinner

Open Premium Bar
Pre-set Champagne Toast
Tableside Wine Service with Dinner

Assorted Breads & Rolls

Mixed Baby Greens with Selection of 6 Toppings & 3 Dressings

Tossed Caesar Salad with Croutons & Asiago Cheese

Chef's Pasta Action Stations

Choice of Two Pasta Selections Served with a Choice of:
Al Fresco
Pink Vodka
Sherry Mushroom

Entrees

Chef's Selection of Seasonal Vegetable & Starch

(Select 2 Entrees)

Roast Vegetable Strudel with 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 Nile Perch in a Sea Salt & Roasted Cherry Tomato Broth
Grilled Salmon with Sundried Tomato Cream
Grilled Salmon over Garlic Wilted Escarole with Roasted Garbanzo Bean Puree
Lemon Grilled Swordfish with a Tomato & Fennel Bouillabaisse
Grilled Top End Sirloin 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

<u>Dessert</u>

Custom Wedding Cake

Pastry Pick-Up Sweet Display for Each Table



THE DOLCE HOTEL COLLECTION

Premium Wedding Beverage Selections

LIQUOR
Absolut Vodka
Bacardi Rum
Beefeater Gin
Tito's Vodka
Dewars Scotch
Seagram's 7 Whiskey
Jim Beam Whiskey

Jose Cuervo Gold Tequila Hennessy VS Cognac

WINE

Fetzer Pinot Grigio
Woodbridge Chardonnay
Woodbridge White Zinfandel
Woodbridge Merlot
Woodbridge Cabernet Sauvignon

BOTTLED BEER

Budweiser Bud Light Miller Light
Amstel Light Bass Ale Heineken
Corona Corona Light Kaliber

NON-ALCOHOLIC
Fruit Juice, Soft Drinks and Bottled Water

Wedding Amenities

Complementary stay for the Bride and the Groom on the night of their wedding
Discounted rooms for two nights for friends and family
Personalized direction cards for invitations
Dedicated Maître 'D

We are happy to extend a 20% discount for Friday and Sunday receptions.

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