

DOLCE CATERING

Hors D'oeuvres

Stations

<u>Menu Item</u>	<u>Price</u>
<u>Charcuterie</u> Prosciutto di San Daniele, Fra'Mani Salame Toscano, Molinari Sopressata, cornishones, whole grain mustards, baguette	6- pp
<u>Formaggio e Carne</u> Assorted cheese's from Dolce's Formaggeria and imported salami's. (Cheese to be paired with wine along with tasting notes) (Wine is per bottle selection)	7- pp
<u>Dolce Artisan Cheese & Chino Farm's Fruit</u>	7- pp
<u>Fresh Chilled Seafood</u>	Market Price
 <u>Baby Pressed Panini's</u>	
<u>Caprese Panini</u> Fresh Mozzarella, basil and vine ripe tomato	3- per piece
<u>Smoked Salmon Baby Panini</u> Dill, crème fraiche, lemon, caramelized red onion	4- per piece
<u>BLTA</u> Apple smoke bacon, arugula, tomato, Fallbrook avocado	3- per piece
<u>Roast Beef</u> Horseradish cream sauce, Havarti, braised cippolini onions	3- per piece
<u>Diestel Turkey</u> Smoked-tomato relish, Hook's Four-Year Cheddar, Crow's Pass Farms greens	3- per piece
<u>Pastrami</u> Thin slice pastrami, house made slaw	4- per piece

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Passed

<u>Bruschetta Mista</u> Avocado bruschetta, hardboiled egg, capers, green olive oil Tomato bruschetta, vine-ripened tomatoes, garlic, micro basil Chino Farm's Black Mission Fig, goat cheese, red onion, prosciutto Sweet Gorgonzola, Pear Ricotta, fava bean puree, Meyer lemon	2- per piece
<u>Chino Farm's Cherry Tomato BLT</u> Cherry tomatoes, apple smoked bacon, gorgonzola cheese	1- per piece
<u>Chino Farm's Squash Blossoms – Seasonal -Served Hot</u> Herbed goat cheese, panko bread crumbs	2- per piece
<u>Endive Salmon</u> Smoked salmon, capers, red onion, dill dressing	2- per piece
<u>Endive & Shrimp</u> Tiger shrimp, avocado, tomato strawberry relish	2- per piece
<u>Short Rib Slider</u> Slow braised short rib, artisan cheese, sliced pickle	4- per piece
<u>Kobe Beef Slider</u> With relish	4- per piece
<u>Prosciutto & Basil Tiger Shrimp</u> San Danielle Prosciutto, fresh Basil, garlic aioli, tiger shrimp	4- per piece
<u>Spoons</u>	
<u>Smoked Scottish Salmon</u> Organic cucumber, micro basil, musto lemon oil, crème fraiche	2- per piece
<u>Ahi Poke</u> Fresh Ahi poke salad	3- per piece
<u>Tuna Tartar & Japanese Cucumber</u> Fresh Hamachi with micro herbs	3- per piece
<u>Seared Kobe Beef</u> Wild arugala, capers, shaved parmigiano, California Arbaquico olive oil	4- per piece
<u>Filet Mignon Carpaccio</u> Capers, boiled egg, red onion	3- per piece
<u>Fried Lump Crab Cakes – Served Hot</u> Phillips blue crab, onion, celery, old bay spice	3- per piece

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Salads

<u>Caprese</u>	7 pp
Vine-ripened tomatoes, Burrata cheese, aged balsamic, micro basil, Maldon sea salt	
<u>Caprese & Prosciutto</u>	11 pp
Vine ripened tomato, basil, fresh buratta cheese, olive oil, balsamic vinegar, San Danielle prosciutto	
<u>Crows Pass Farm's Beet & Citrus</u>	7 pp
Crows Pass Farm's beet & citrus, wild arugula, goat cheese, toasted pistachios	
<u>Insalata Granchio</u>	13 pp
Dungeness crab, Fallbrook avocado, micro greens and Sorrento Lemon vinaigrette.	
<u>Lentil & Artichoke</u>	12 pp
Beluga lentils, artichoke hearts and white balsamic vinaigrette	
<u>Mixed Field Greens</u>	9 pp
Peterson Farm's heirloom lettuce	
<u>Organic Vegetable Salad</u>	12 pp
Chino Farm's fresh vegetables, green goddess dressing	
<u>Wild Arugula</u>	9 pp
Chino Farm's cherry tomatoes, shaved parmesan, extra virgin olive oil, lemon	
<u>Dolce's Caesar</u>	12 pp
Baby gem lettuce, anchovy vinaigrette, shaved Parmigiano, white anchovy, quail egg	
<u>Insalata Tri-colore</u>	10 pp
Belgium endive, wild arugula, frisee, Parmigiano vinaigrette, lemon oil	
<u>Hearts of Romaine</u>	9 pp
Romaine, Vine tomatoes, Blue Cheese vinaigrette	
<u>Persimmon Carpaccio</u>	9 pp
Thin sliced persimmon, Shishito and roasted garlic emulsion, Gorgonzola mousse, caramelized almonds, pear gelee	

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Main Course

<u>Vitello Cotoletta</u>	39 pp
Grilled veal chop finished with a porcini mushroom cream sauce. Suggested sides whipped potatoes & Chino Farm's winter vegetables.	
<u>Cedar Plank Scottish Salmon</u>	20 pp
Lemon, saba Suggested sides asparagus	
<u>Stuffed Chicken Breast</u>	17 pp
Stuffed free range chicken breast, prosciutto, sage, fontina cheese, marsala sauce	
<u>Natural New York Strip</u> 10 oz.	28 pp
Grass fed natural beef cut to your specifications	
<u>Filet Mignon</u> 8 oz.	30 pp
Grass fed natural beef cut to your specifications	
<u>Trio of Pan Seared Diver Scallops</u> U-10	25 pp
<u>Roasted Duck Breast</u>	18 pp
<u>Marinated Skirt Steak</u>	25 pp
Marinated for 24 hours, trussed, served around a Gorgonzola Dolce jus	
<u>Pork & Spinach Roulade</u>	18 pp
Spinach, drunken fruit, herbed brioche, red zinfandel reduction	
<u>Seared Sea Bass</u>	24 pp
<u>Apple-Cider Brined Pork Chop</u>	20 pp
24 hour brine, double-bone pork chop	

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Sides

Vegetable

<u>Chino Farm's Sweet Corn & Shitake Mushrooms</u>	6 pp
<u>Charred Asparagus</u> Served hot or cold with balsamic glaze and Maldon Sea salt.	6 pp
<u>Fire Roasted Broccolini</u> Marcona almonds, torpedo onion	4 pp
<u>Fire Roasted Brussel Sprouts</u> Lardons, lemon oil	4 pp
<u>Cannellini Beans</u> Tomato, garlic, white wine & rosemary	3 pp
<u>Chino Farm's Vegetable Medley</u>	6 pp
<u>Beluga Lentils</u> Soffrito	4 pp
<u>Grilled Eggplant</u> Finished with balsamic glaze	3 pp
<u>Tuscan-style Roasted Cauliflower</u> Green olive oil, capers, anchovy	4 pp
 <u>Starches</u>	
<u>Whipped Potatoes</u>	3 pp
<u>Brown Butter Fingerlings</u>	3 pp
<u>Herbed Rustic Potatoes</u>	3 pp
<u>Parmesan Risotto</u>	4 pp
<u>Farro</u>	3 pp
<u>Creamy Polenta</u>	3 pp
<u>Israeli Cous-cous</u>	3 pp