

## *Plated Dinner Selection*

### SALADS

*(Please Select One from the Group)*

#### *Mixed Seasonal Greens*

*Seasonal Greens, Cherry Tomatoes, Cucumbers, Carrots, Radishes,  
Olives, and Honey Balsamic Vinaigrette*

#### *Caesar Salad*

*Crisp Romaine Lettuce, House Made Garlic Croutons, Shaved Imported  
Asiago Cheese and Creamy Caesar Dressing*

#### *Asian Chop Salad*

*Bibb, Romaine and California Green Lettuces w/Carrot, Bell Pepper, Enoki Mushroom,  
Mandarin Oranges, Scallions, Fried Won Ton Wrapper Julienne  
and Soy Ginger Vinaigrette*

#### *The Steakhouse Salad*

*Baby Iceberg Wedges, Tomato, Chopped Bacon, Blue Cheese Crumbles,  
and Balsamic Glaze*

#### *Greek Salad*

*Romaine and Iceberg Lettuces w/Feta Cheese, Olives, Pepperoncini, Grape Tomatoes and  
Feta Cheese Served w/Lemon Oregano Vinaigrette*

### ADD AN ADDITIONAL APPETIZER COURSE

#### *Peppered Smoked Salmon Appetizer*

*Chilled Black Pepper & Vodka Spiked Atlantic Salmon w/Brown Rice Cakes and  
Pineapple Mango Salsa  
\$12.95 Per Person*

#### *Sushi Platter*

*Individual Chilled California, Smoked Salmon and Seared Yellow Fin Tuna Rolls  
Served with Wasabi and Ginger Soy  
\$12.95 Per Person*

#### *Chicken Cannelloni*

*Poached Chicken Breast, Fresh Spinach, Roasted Garlic and Italian Seasonings Rolled  
Into a Crepe and Served w/Asiago Cream  
\$7.95 Per Person*

*Please Add 21% Service Charge and Applicable State Sales Tax  
Guarantee Required 72 Hours in Advance  
Dolce Atlanta-Peachtree 2009*

## *Plated Dinner Selection*

### *Crab Cake Appetizer*

*Lump Crab & Creole Spices Served with Sherry Dijon Cream  
\$9.95 Per Person*

### *Chef's Daily Selection of Soups*

*Bisques, Gumbos and Broths  
(Price Based on Selection)*

### *ENTRÉE SELECTIONS*

*(Please Select One from the Group)*

### *Boneless Lemon Chicken Breast*

*Boneless Skinless Breast Sauteed w/ Lemon, Capers, Portabella Mushrooms, Pancetta  
Bacon, Fresh Mozzarella Cheese and Saffron Risotto*

*\$34.95 Per Person*

*ADD SAUTEED SHRIMP FOR \$6.95*

### *Grilled Herb Chicken Breast*

*Rosemary Garlic Marinated French Breast Served w/Goat Cheese Polenta  
And Natural Chicken Jus Lie*

*\$34.95 Per Person*

### *Roasted Chicken Mediterranean*

*Roasted Chicken Supreme w/Ragout of Tomato, Eggplant, Portobello Mushroom,  
Zucchini, Feta Cheese, and Toasted Orzo Pilaf*

*\$34.95 Per Person*

### *Crispy Peking Duck Breast*

*Five Spice, Star Anise and Ginger Marinated Boneless Breast Served w/Cabbage,  
Shitake Mushroom Confit and Fried Rice*

*\$44.95 Per Person*

### *Grilled Herb Crusted Atlantic Salmon*

*With Pequillo Pepper Puree, Olives, Sweet Fig Balsamic Drizzle and Roasted Herb  
Potatoes*

*\$39.95 Per Person*

### *Grilled Delmonico Steak*

*A Center-Cut 10 Ounce Rib Steak Served Medium Rare w/Cabernet Sauvignon Sauce,  
Caramelized Shallots and Roasted Garlic Mashed Potatoes*

*\$44.95 Per Person*

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## *Plated Dinner Selection*

### *Grilled Filet Mignon*

*An 8 Ounce Center-Cut Filet Complimented by Roasted Mushrooms, Tomato,  
Asparagus,  
And Gratin Potatoes Served w/Brandy & Green Peppercorn Sauce  
\$52.95 Per Person*

### *Baked Stuffed Shrimp*

*Five Colossal Shrimp Filled w/Blended Crab Stuffing and Served w/Champagne  
Citrus Beurre Blanc and Tomato Basil Risotto  
\$49.95 Per Person*

### *Grilled Petite Filet Mignon and Shrimp*

*A 6 Ounce Center-Cut Filet Complimented By Sauteed Shrimp and a Petite Crab Cake  
Served w/Roasted Garlic Mashed Potatoes and Roasted Asparagus  
\$59.95 Per Person*

### *Grilled Petite Filet Mignon and Hoisen Glazed Salmon*

*A 6 Ounce Center-Cut Filet Complimented By Roasted Mushrooms, Tomato, Asparagus,  
and Wasabi Mashed Green Onion Potatoes  
\$59.95 Per Person*

### *Grilled Double Cut Lamb Loin Chops*

*Two Double Cut Chops Cut from the Rack, Gilled and Served w/Gratin Potatoes,  
Haricot Verte Saute and Roasted Shallot Demi Glace  
\$59.95 Per Person*

*All Entrees Include Choice of Salad, Chef's Seasonal Accompaniments,  
Fresh Baked Rolls, Dessert, and Coffee/Tea*

### *THE GRAND FINALE*

*(Please Select One)*

*New York Style Cheesecake w/Fresh Strawberry Coulis*

*Red Velvet Cake a Southern Tradition w/Spiced Cream*

*Spiced Poached Seasonal Fruit Frangipane Tart w/Vanilla Bean Caramel and  
Candied Almonds*

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*Pecan Tart w/Shortbread Crust*

*Key Lime Tart w/Dark Rum Chantilly and Toasted Coconut Tuile*

*Black and White Pyramid w/Grand Marnier Strawberry Compote*

*Opera Torte w/Layers of Rum Soaked Sponge Cake, Chocolate Bavarian Cream  
and Chocolate Sabayon*

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