

WEDDING DINNER BUFFET

Fresh Fruit Melange

Fresh Seasonal Fruits Served with Honey Yogurt Coulis

Salad Selection

*An Assortment of Crisp Seasonal Vegetables,
Greens, Toppings, and Dressings*

Selections

(Please Select Three Entrée Choices)

Sliced Sirloin of Beef with Bourbon Mushroom Bordelaise Sauce

Black Diamond Tenderloin Tails with Caramelized Pearl Onions

Roast Pork Loin with Apple Chutney

Baked Chicken Cordon Blue Layered with Ham and Swiss Cheese

Napa Valley Chicken with Chardonnay Wine, Tomato, and Smoked Bacon Lardons

Sautéed Chicken Piccata with Lemon Caper Beurre Blanc

Broiled Atlantic Salmon Dijon

Baked Stuffed Fillet of Sole with Deviled Crab and White Wine

Cajun Seafood Pasta Served with Crawfish, Scallops, Shrimp, and Lobster Cream

Roasted Turkey Breast with Cornbread Dressing

Accompaniments

(Please Select Two)

Herb Roasted Potatoes, Roasted Garlic Mashed Potatoes, Scalloped Potatoes

Pasta Alfredo or Marinara-Rice Pilaf, Toasted Orzo Pilaf, Wild Rice Pilaf

Fresh Honey Glazed Carrots, Sautéed Green Beans Almondine

Fresh Steamed or Sautéed Seasonal Vegetables

Dinner Rolls

Coffee and Tea

Dessert

All Wedding Menus Include Complimentary Cake Cutting and French Vanilla Ice Cream

Complimentary Champagne Toast for the Wedding Party

\$68.95 Per Person

Please Add 21% Service Charge and Applicable State Sales Tax

Banquet Room Rental fees are not included

Guarantees are required 7 days prior to the function

Dolce Atlanta-Peachtree

GOURMET WEDDING MENU

Appetizer

Fresh Seasonal Fruit Cup Chardonnay

Lobster Bisque \$6.95

Sautéed Crab Cakes Pommery \$8.95

Salad Selections

(Select One)

Tossed Seasonal Greens With Champagne Raspberry Vinaigrette

Caesar Salad With Parmesan Shavings And Plum Tomatoes

Entrée Selections

Grilled Herb Chicken Breast Supreme \$46.95

Served On A Bed of Julienned Vegetables With Creamed Chicken Jus Lie

Poached Filet of Salmon \$49.95

With Tomato Basil Coulis, Sautéed Spinach And Saffron Risotto

Sautéed Shrimp and Herb Chicken Breast \$49.95

With Creamy Porcini Mushroom and Zucchini Risotto

Slow Roasted Prime Rib of Beef Au Jus \$54.95

Roasted Garlic Mashed Potatoes and Sautéed Green Bean Almondine

Sautéed Chicken Oscar Aberdeen \$54.95

Accompanied By Grilled Asparagus And Toasted Orzo Pilaf

Grilled Petite Filet Mignon and Dijon Crusted Salmon \$74.95

Served With A Boursin Cheese Cream, Wild Rice Medley, and Seasonal Vegetables

Roasted Tenderloin of Beef Dianne \$74.95

*Sliced Beef Tenderloin With a Brandy, Mustard, and Shallot Sauce,
Gratin Potatoes and Seasonal Vegetables*

Dessert

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Coffee and Tea

Complimentary Champagne Toast for the Wedding Party

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Deluxe Wedding Hors d'oeuvres

*Imported and Domestic Cheese & Seasonal Fruit Display
Brie, Cheddar, Swiss, Munster, Gouda, Boursin and Chevre Cheese
Artfully Arranged and Served with an Assortment of Sliced Melons, Pineapple,
Berries, Grapes and Seasonal Specialties Complete with Strawberry Coulis,
Mango Yogurt Sauce and Crackers*

Carving Station (Please Select One)

*Whole Roasted Turkey Breast
Served with Cranberry Mandarin Mayonnaise, Whole Grain
Mustard Rolls and Condiments*

*Smoked Porkloin
Served with Apple Relish, Mustard Rolls and Condiments*

*Glazed Sugar Cured Bone in Ham
Served with Relish, Mustard Rolls and Condiments*

Specialty Stations (Please Select One)

*Pasta Station
A selection of Chef Crafted Sauces, Imported Pasta, Cheeses and Toppings
Asiago Cream, Sauce Amatriciano, Orchettie Pasta, Roasted
Tomatoes & Peppers & Sautéed Mushrooms with Marsala Wine.*

*Stir-Fry Lettuce Wrap Station
Hoisen Chicken & Beef Strips, Steamed Scallion Rice, Assorted Vegetable
Toppings All Cooked To Your Taste and Rolled Into Crisp Lettuce Cups*

*Fajita Station
Tequila Lime Seasoned Skirt Steak and Chicken Sautéed with Bell Pepper, Onion
and Fiery Southwest Spices. Accompanied By A Variety of Flavored Soft Tortillas,
Guacamole, Sour Cream, and Spanish Rice.*

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Vegetable Spring Roll
With Firecracker Dipping Sauce

Crab Stuffed Mushrooms
With Dilled Hollandaise

Thai Chicken Sates
With Spicy Thai Peanut Sauce

Mini Crab Cakes
With Lemon Mayonnaise and Cocktail Sauce

Salami Coronets
With Boursin Cheese and Olives

Melon
Wrapped With Peppered Ham

Dinner Rolls

Coffee and Tea

Dessert
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and French Vanilla Ice Cream

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DELUXE WEDDING BRUNCH

(BEFORE 1:00 PM)

Breakfast Pastries

Served with Jam, Cream Cheese & Butter

Red & Green Grape Clusters

With Seasonal Fruits & Berries

***Boston Bibb Lettuce, Red Onion, Mandarin Orange Segments,
Grape Tomatoes & Orange Balsamic Vinaigrette***

Thinly Sliced Smoked Salmon

*Whipped Cream Cheese, Sliced Tomato, Capers, Diced Red Onion
and Bagels*

Omelet Station

Made to Order by Attending Chef

Southwestern Scrambled Eggs

Roasted Tomatillo, Cilantro, Cheddar Jack Cheese & Sour Cream

Napa Valley Chicken

With Chardonnay Wine, Tomato, and Smoked Bacon Lardons

Penne Pasta

With Sherried Cream, Spinach & Shrimp

Potatoes O'Brien

Apple Smoked Bacon & Turkey Sausage

***All Wedding Menus Include Complimentary Cake Cutting
and French Ice Cream***

Coffee And Tea

\$39.95 Per Person

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Dolce Atlanta-Peachtree*

BRUNCH BUFFET

(BEFORE 1:00 PM)

Baskets Of Breakfast Pastries, Bagels And Muffins

Served With Jam, Cream Cheese, And Butter

Sliced Seasonal Fruit And Fresh Berries

Domestic And Imported Cheeses

Tuscan Grilled Vegetables

Assorted Crackers And Rustic Breads

Traditional Caesar Salad

*Romaine, Garlic Croutons, Freshly Grated Parmesan Cheese,
And Creamy Caesar Dressing*

Spinach Salad

With Caramelized Onion, Mushroom, And Candied Pecan

Classic Eggs Benedict

*Toasted English Muffin, Grilled Canadian Bacon, Poached Egg,
And Hollandaise Sauce*

Baked Chicken Supreme

*Boneless Skinless Chicken Breast Poached In White Wine
And Served With Sauce Supreme, Julienne Vegetables, And Swiss Cheese*

Scrambled Eggs

Oven Roasted New Potato Wedges

With Herbs And Scallions

Apple Smoked Bacon And Turkey Sausage Links

Freshly Squeezed Orange Juice

Our House Blend Of Signature Coffees

Regular And Decaffeinated Coffee And An Assortment Of Fine Teas

\$34.95 Per Person

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Dolce Atlanta-Peachtree

CHILLED HORS D' OEUVRE SELECTIONS

(Prices Per 25 Pieces)

***Spicy Peppered Jumbo Shrimp Or
Traditional Extra Jumbo Shrimp Cocktail***

\$90.00

Smoked Salmon Nori Stacks
Seasoned Rice with Wasabi Pickled Ginger,

\$90.00

California Vegetable Rolls
Seasoned Rice with Fresh Vegetables, Nori Paper, and Avocado
\$60.00

Smoked Salmon, Cucumber and Heirloom Tomato Bruschetta
*Extra Virgin Olive Oil Infused Grilled French Bread Topped with Smoked
Salmon, Cucumber, and Heirloom Tomato Relish*
\$75.00

Asparagus, Virgin Olive Oil and Cracked Black Pepper
Wrapped with Prosciutto
\$75.00

Chicken Salad w/Grapes & Pecans in a Cucumber Cup
\$75.00

Salami Coronets
With Boursin Cheese and Olives - \$50.00

Spiked Gazpacho Crab Shooter Andaluz
Spicy Vodka Tomato Gazpacho with Lump Crab Served in a Shot Glass
\$50.00 Per Dozen

Peppered Ham and Melon with Extra Virgin Olive Oil and Fresh Mint
\$85.00

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HOT HORS D'OEUVRES

(Prices per 25 pieces)

Peppered Tenderloin of Beef with Horseradish Sour Cream and
Watercress on a Sour Dough Bruschetta \$100.00

Grilled Shrimp Bruschetta Lemon Butter Garlic Licked Shrimp w/Fresh Mozzarella,
Tomato and Basil \$80.00

Grilled New Zealand Petite Lamb Chops Served w/Red Onion Marmalade \$100.00

Roasted Vegetable Bruschetta

Garlic Toast Rounds Topped with Fresh Tomato, Roasted Peppers, Olives,
Mushrooms, Manchego Cheese, Rosemary and Balsamic Drizzle \$80.00

Blackened Shrimp with Cheddar Grits and Bourbon BBQ Sauce \$90.00

Crisp Fried Jumbo Sea Scallops with Bacon Chive Panko Crust
And Sherry Garlic Butter \$90.00

Potato Loli-Pops with Bacon Mustard Aioli \$70.00

Boursin And Sweet Italian Sausage Stuffed Mushrooms \$80.00

Sicilian Caponata Stuffed Mushrooms with Roasted Tomato Basil Coulis \$70.00

Sauteed Mini Crab Cakes and Fried Green Tomato Skewers \$90.00

Vegetable Spring Rolls with Firecracker Dipping Sauce \$60.00

Thai Chicken Sates with Spicy Thai Peanut Sauce \$70.00

Mini Gourmet Bison Burgers w/Caramelized Onion
Served w/Mango Catsup & Crumbled Blue Cheese Fries \$90.00

Seared Spicy Yellow Fin Tuna Burger Served with Cilantro, Pickled Ginger
and Wasabi Drizzle \$100.00

Pulled Pork Sliders – Mini Pulled Pork Sandwiches
with Coleslaw and Pickles \$75.00

Chicken Quesadilla with Portabella Mushroom, Sour Cream and Salsa \$75.00

Fried Chicken Hoisen and Chili Garlic Marinated Chicken Drumettes \$60.00

Buffalo Style Skinless Chicken Tenderloins

Served with Matchstick Potatoes, Ranch and Blue Cheese Dips \$75.00

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