



Dolce Events and Catering

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Event Proposal for the Museum of Art, Fort Lauderdale Elegant Sit Down Dinner for 100 Guests

The Menu

Cocktails

Full Top Shelf Bar with an assortment of Red and White Wines
Bottled Water and Sodas
Champagne Toast

Passed Hors d'Oeuvres

Tuna Tartar on Lotus Root Chips
Aged Brie Wontons with Pineapple Chutney
Lemongrass Scented Beef Summer Rolls
Turks & Caicos Baby Conch Skewers with Smoked Jalapeno Aioli
Chicken Roulade with Baby Spinach, Shiitake Mushroom, and Truffle Butter

Salad

Colossal "Head On" Shrimp Salad
Lemon-Thyme Scented and served on a bed of Baby Greens, Hearts of Palm Towers, Avocado and
Tomato Spears with Basil Oil and Tarragon Vinaigrette

Entree

Crusted Chilean Sea Bass
On Wilted Baby Spinach, Citrus Beurre Blanc, Lobster Oil
and
Dark Chocolate Dusted Petite Filet Mignon Duo
With Exotic Mushrooms, Okinawan Sweet Potato, Aged Balsamic Syrup and a Crispy Potato Wall.

Dessert

Godiva Chocolate Volcano Cake
With Specked Vanilla Bean Ice Cream and Raspberry Sauce