



Dolce Events and Catering

www.dolce-events.com
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Event Proposal for The Related Group of Florida Cocktail Reception for 500 Guests

The Menu

Passed Hors d'Oeuvres

Caviar Eclairs

A Duo of Caviars with Lemongrass Crème Fraiche served on a Caviar Profiterole

Dijon & Herb Crusted Lamb Lollipops

French Seared Lamb Chops with a Dijon-Herb Garlic Crust

Gorgonzola on Endive

Creamy Gorgonzola Cheese served on Belgian Endive Leaves with Spiced Walnuts and a touch of Lavender Honey

Steak Au Poivre on Crostini

Pepper Crusted Roast of Beef on Garlic Rubbed Crostini Slices served with a touch of Pink Horseradish Sauce

Cilantro Shrimp on Cucumber Flower

Succulent Bay Shrimp Salad with Cilantro Mayo, Green Onions, and Red Bell Peppers on a Cucumber Flower Cup

Atlantic Salmon Cakes with Chipotle Rémoulade

*Atlantic Salmon, Onions, Bell Peppers, and Spices breaded and baked to perfection
Served with a Smoky Chipotle Pepper Rémoulade*

Tapas Station

Display of Assorted Italian Antipasto

Marinated Mushrooms, Artichokes, Cracked Olives, Genoa Salami, Prosciutto and Spanish Chorizo

Artisan Cheese Display with Flat Breads and Crackers

Aged Manchego, Parmigiano Reggiano, Italian Gorgonzola, Aged Cheddar and Herbed Goat Cheese

Calamari Sofrito

Lightly Breaded and Golden Fried Calamari served with a Tomato, Onion and Pepper Sofrito