

PRIVATE EVENT MENUS



Thank you for thinking of Dolce Fantasia Restaurant for your next Event.

Enclosed is our Private Event Menu Options for your consideration. However, if you desire something outside of the A la Carte Menu, it would be a pleasure to create it for you. Our Chefs are well versed in the most exquisite and delicious cuisine Italy has to offer. Just let us know and we will custom design your menu.

Our “Sala Mare ” (semi-private dining room) is perfect for business luncheon, dinner meetings and for special occasions such as birthday parties, wedding rehearsals, baptism celebrations, graduation parties and more. It can accommodate up to 125 guests comfortably.

It is located on the second floor of the restaurant overlooking the oceanic landscape, with professional amenities for your convenience and red curtains are available for additional privacy.

Other Semi-Private Area options are available for consideration or as an extension of the “Sala Mare ”

“Ovest” area can accommodate up to 34 guests

“Est” area can accommodate up to 24 guests

Both areas combined can accommodate up to 145 guests

**Seasonal items - due to the market driven nature of our menus, changes and/or substitutions are sometimes unavoidable. We will advise you in advance when a particular item has changes.*

If you anticipate a much larger capacity, buy out options are welcome and entertained.

Please feel free to contact us at 848-372-1341 it will be our pleasure to assist you.

Terms, Conditions and Restrictions Apply

Sincerely,
Dolce Fantasia Restaurant
848-372-1341
Bruna@dolcefantasia.net

HORS D'OEUVRES MENU OPTIONS

Tuna Tartar, Wasabi Tobiko

Maryland Crab Cakes, Homemade Tartar Sauce

Lobster Salad Cones

Marinated Shrimp and Ricotta Bruschetta

Smoked Salmon on Black Bread with Horseradish Cream

Salmon and Tuna Crudo with Spicy Caviar

Crostini with Roasted Peppers, Tomato and Olives

Wild Mushroom Bruschetta

Pesto and sun-dried tomato arancini

Portobello Mushroom Fritters

Endive with Goat Cheese and Walnuts

Speck Wrapped Asparagus

Mortadella Gougeres

Seasonal Melon Wrapped in Prosciutto di Parma

Bocconcini and Cherry Tomato Skewers

Truffled Chicken Salad in Bouche

Selection of 6 Hors d'oeuvres \$65.00 per person

Selection of 4 Hors d'oeuvres \$45.00 per person

Based on a 30–45-minute Reception

Additional items may be added and charged accordingly

RECEPTION MENU

HORS D'OEUVRES MENU

Please Select 6 Items, passed for 1 hour and 30 minutes

Tuna tartar, wasabi tobiko
Maryland crab cakes, homemade tartar sauce
Lobster salad cones
Marinated shrimp and ricotta bruschetta
Smoked salmon on black bread with horseradish cream
Salmon and tuna crudo with spicy caviar
Crostini with roasted peppers, tomato, and olives
Wild mushroom bruschetta
Pesto and sun-dried tomato arancini
Mozzarella in carrozza
Portobello mushroom fritters
Endive with goat cheese and walnuts
Speck wrapped asparagus
Mortadella gougeres
Seasonal melon wrapped in prosciutto di Parma
Bocconcini and cherry tomato skewers Truffled chicken salad in
bouche

DOLCI

Passed for 30 minutes before the end time

Assorted Desserts

SAVORY STATION

Please Select 1 item

Salumi, Italian mixed cold cuts plate, olives, roasted peppers
Formaggi, Selection of Italian cheeses, dry and fresh fruits, nuts, honey

SALAD STATION

Please Select 1 item

Misticanza, spring mix greens, vine ripe tomatoes, carrots, balsamic dressing **Insalata Cesare**, classic
Caesar, Roman dressing

PASTA STATION

Please Select 1 item

Spaghetti Con Polpettine, meatballs, eggplants, porcini mushrooms
Pappardelle Classiche, House made pasta with our signature quattro formaggi four cheese sauce
Paccheri Di Gragnano All' Arrabbiata, garlic spicy tomato sauce, basil
Cavatelli Agli Spinaci Casarecci, Fresh spinach dumpling tossed with cherry tomato basil sauce & garlic
Rigatoni Con Verdure, sauteed spring vegetables, garlic, oil, fresh herbs
Saffron Risotto, asparagus, parmigiana, fresh herbs
Risotto Parmigiano, with truffle oil
Risotto Al Frutti Di Mare, risotto, shrimp, calamari, scallops, tomato-light cream sauce

CARVING STATION

Please select 1 item

Veal Short Rib Loin
Sliced New York Strip

Based on 2 hours (or Less) Event: \$165.00 PER PERSON

(For any additional hour or less: \$35 per person will be added)

Additional Courses may be added and charged accordingly

THREE COURSE PRIX FIXE MENU (A)

ANTIPASTI

Choice of

Polpettine Di Granchio, crispy crab cake, aioli, tomato baby green salad,
citrus vinaigrette

or

Insalata Caprese, buffalo mozzarella, tomatoes, basil, balsamic vinegar

or

Insalata Piemontese, organic mixed greens, crispy bresaola, gorgonzola, walnuts, organic figs,
honey-dijon

or

Misticanza con Pera, Organic mixed greens, saffron-pears, toasted walnut, gorgonzola, honey-dijon

PRIMI PIATTI

Choice of

Filetto Di Manzo, filet mignon, gratin potatoes, asparagus, red wine reduction

or

Saltimbocca Alla Romana, veal scaloppine, turkey ham, white wine, butter-sage sauce, roasted potatoes

or

Pappardelle Classiche, House made pasta with our signature quattro formaggi
four cheese sauce

or

Spigola Cilena, Chilean seabass, grilled shrimp, lobster cappuccino

or

Pollo Nostradamus, French Trim organic breast breaded, basil pesto, fontina cheese, cherry tomato
sauce

DOLCI

Choice of

Tiramisu, mascarpone, savoiardi, espresso

or

Torta Di Ricotta, ricotta cheesecake, raspberry sauce

or

Crostata Di Mele, apple tarts, cinnamon ice cream, clear caramel sauce, crispy apple

or

Pistachio Cheesecake, Fresh pistachio & cream cheese

American Coffee, Assorted Teas, Espresso, Cappuccino

\$150.00 PER PERSON, PLUS 6.625% TAX AND 20% GRATUITY

Additional Courses may be added and charged accordingly

THREE COURSE PRIX FIXE MENU (B)

ANTIPASTI

Choice of

Carpaccio Di Manzo, beef carpaccio, frisée, roast peppers, fingerling potatoes, black truffles

or

Insalata Piemontese, organic mixed greens, crispy bresaola, gorgonzola, walnuts, organic figs, honey-dijon

or

Parmigiana Di Melanzane, baked eggplant, mozzarella, tomato sauce

PRIMI PIATTI

Choice of

Pollo Nostradamus, French Trim organic breast breaded, basil pesto, fontina cheese, cherry tomato sauce

or

Filetto Di Manzo, filet mignon, gratin potatoes, asparagus, red wine reduction

or

Salmone in Salsa Di Lamponi, 8 oz baked Scottish salmon, arugula salad, raspberry glaze

or

Pappardelle Classiche, House made pasta with our signature quattro formaggi four cheese sauce

DOLCI

Choice of

Pistachio Crème Brulee, Creamy pistachio custard

or

Torta Di Ricotta, ricotta cheesecake, raspberry sauce

or

Oreo Tiramisu, Mascarpone Oreo cream

American Coffee, Assorted Teas, Espresso, Cappuccino

\$85.00 PER PERSON, PLUS 6.625% TAX AND 20% GRATUITY

Additional Courses may be added and charged accordingly

THREE COURSE PRIX FIXE MENU (C)

ANTIPASTI

Choice of

Zuppa Di Aragosta, Lobster Bisque, brandy & sherry,

or

Insalata Caprese, buffalo mozzarella, tomatoes, basil, balsamic vinegar

or

Misticanza con Pera, Organic mixed greens, saffron-pears, toasted walnut, gorgonzola, honey-dijon

PRIMI PIATTI

Choice of

Pappardelle Classiche, House made pasta with our signature quattro formaggi four cheese sauce

or

Pollo Alla Griglia, grilled breast of chicken, sautéed broccoli rabe, rosemary sauce

or

Salmone Griglia, grilled salmon, steamed asparagus, sun-dried tomato vinaigrette

DOLCI

Choice of

Crostata Di Mele, apple tart, cinnamon ice cream, clear caramel sauce, crispy apple

or

Tiramisu, mascarpone, savoiardi, espresso

or

Torta Di Ricotta, ricotta cheesecake, raspberry sauce

American Coffee, Assorted Teas, Espresso, Cappuccino

\$75.00 PER PERSON, PLUS 6.625% TAX AND 20% GRATUITY

Additional Courses may be added and charged accordingly

FOUR COURSE PRIX FIXE MENU (D)

ANTIPASTI

Choice of

Polpettine Di Granchio, crispy crab cakes, aioli, tomato-cucumber-baby green salad,
citrus vinaigrette

or

Napoleon Di Tonno, seared sliced tuna, grilled portobello, tomatoes, pesto, aged balsamic vinaigrette or
Burrata, buffalo mozzarella, tomatoes, basil, balsamic vinegar

PRIMI PIATTI

Choice of

Orecchiette, wild mushrooms, mascarpone cheese

or

Pappardelle Classiche, House made pasta with our signature
quattro formaggi four cheese sauce

or

Gnocchi All' Arrabbiata, garlic spicy tomato sauce, basil

SECONDI PIATTI

Choice of

Grilled Veal Chop, potato tart, spinach, sundried tomatoes

or

Tagliata Di Bistecca Di Manzo Organico, 16oz
organic sliced grass-fed NY Strip, mascarpone gratin
potatoes

or

Taglioni con Aragosta, House made fresh pasta, pieces of lobster
meat, earthy porcini mushroom reduction

DOLCI

Choice of

Opera, French coffee cake with layers of almond sponge
Cake soaked in coffee syrup Grand Marnier

or

Torta Al Cioccolato, warm chocolate truffle cake, stewed cherries, white chocolate sauce

or

Crème Brulee Di Stagione, seasonal crème brulee

American Coffee, Assorted Teas, Espresso, Cappuccino

\$199.00 PER PERSON, PLUS 6.625% TAX AND 20% GRATUITY

Additional Courses may be added and charged accordingly