




DOLCE PASSIONE
PRIVATE EVENTS AND CATERING
2000


We deliver bespoke catering services with everything tailored to meet your needs!

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THE WAY WE ARE

Owned and operated by Executive Chef Krenar Elezi & his team since 2000. Krenar qualified at the Le Cordon Bleu London A Commitment Culinary Excellence Since 1895 and has trained at prestigious places such as Claridge's Hotel, Simpsons In The Strand & The Savoy Hotel.

Our products and services are of the highest standard, using only the finest local and seasonal produce. We have a long list of satisfied customers and repeat clientele.

We have a fresh business approach and pride ourselves on our modern food concepts.

At Dolce Passione we offer the complete solution to all your catering needs so there is no need for any third parties to be involved allowing you to enjoy your event. Our services and products are available to all budgets, with a wide range of flexible catering options.



CORPORATE CATERING

When it comes to your business Dolce Pssione, know that having great food at your Corporate event can make a real difference. We offer exclusive corporate catering, premium office sandwich delivery, a wide range of professional buffet catering services, and tailor-made event catering and bar services. We only use fresh, quality ingredients to create tasty and tempting food inspired by the world's very best flavours whilst providing a catering service that is trustworthy, efficient and hassle-free. Flexibility and innovation are integral to our offering.



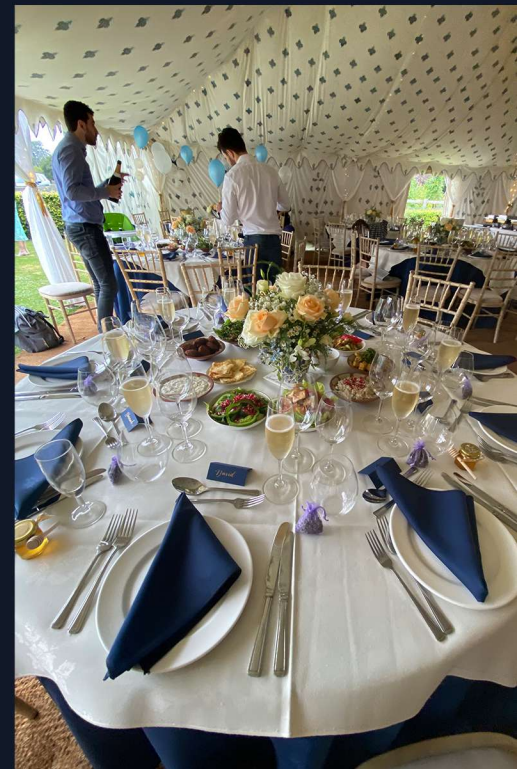
TV & FILM LOCATION CATERING

Are you looking for a reliable and professional catering location TV & Film set?. We know filming is a long and hard work for everyone, therefore start it with the most important meal, breakfast to start them up and then lunch to keep everyone energized and keep performance at the highest level. Whether it's sandwiches, wraps, salads, cold or hot buffets you can rely on us to deliver just what you need.



WEDDING & PARTY CATERING

We know everything needs to be perfect on your special day. We offer full catering services to your chosen wedding or event venue. Our menus are customized around your specific needs, desires, location & budget using locally sourced produce cooked to the highest standard. Dolce Passione offers the solution to all of your catering needs from Food, Cater-hire and Beverage.



CANAPES

MEAT CANAPES

FIGS, DOLCELATTE CHEESE & PARMA HAM,
BALSAMIC GLAZE

GRILLED BEEF FILET CROUTE WITH SALSA VERDE

CHICKEN LIVER PARFAIT WITH ONION CONSERVE

SMOKED CHICKEN CAESAR SALAD, PARMESAN
CRISPS, ANCHOVY DRESSING

HAM HOCK, PICCALILLI DRESSING AND PEA
SHOOT ON CROSTINI

FISH & SEAFOOD CANAPES

SMOKED SALMON AND DILL ROULADE ON MINI
BLINI PANCAKES SMOKED

QUAIL EGGS WITH LUMPFISH CAVIAR ON CROSTINI

SMOKED SALMON AND DILL ROULADE ON MINI
BLINI PANCAKES

POTTED SHRIMP, MELBA TOAST, MANGO CHUTNEY

CHILI LIME CRAYFISH, SWEETCORN AND CHIVES
ON A PASTRY

VEGETARIAN CANAPES

GRAPES WRAPPED WITH GOAT'S CHEESE AND
COATED WITH PISTACHIOS

SPINACH ROULADE, CREAM CHEESE PESTO AND
SUNDRIED TOMATO (V)

TOMATO, GARLIC, ONION AND BASIL TOASTED
BRUSCHETTA (V)

TOASTED FICELLE, OLIVE TAPENAD, GRILLED MED
VEG (V)

TRADITION MENU

STARTER

BUTTERNUT SQUASH AND GINGER SOUP
Topped with Pickled Ginger and Artisan Bread

FRESH ORGANIC SALMON GRAVLAX
Marinated With Beetroot, Lemon & Lime Juice and
Juneberry
Seasonal Leaves With dill & Cream Fresh Dressing

PARMA HAM, WILD ROCKET AND PECORINO CHEESE
SALAD
Served with Italian Dressing

BALSAMIC TRUFFLE MUSHROOMS OIL CROSTINI
With Wild Rocket

MAINS

PORK MEDALLIONS, CELERIAC PUREE
Braised Endive, Roast Apples, Mustard & Thyme Ju

CORN FED CHICKEN AU CHAMPAGNE
Chicken Breast with Champagne, Shallots, Tarragon
and Creamy Sauce
Served on a Bed of Glazed Vegetables & Paris Potato

HERB CRUSTED FILET OF COD
Mediterranean Vegetables and Sun Dried Tomato
Dressing

BAKED VEGETABLES WELLINGTON
Balsamic Dressing and Italian Salad

DESSERT

NEW YORK BAKED CHEESECAKE
With Mix Berries and Fruit Compote

LEMON MERINGUE PIE
With Fresh Raspberries and white chocolate Sauce

TIRAMISU

CLASSIC MENU

STARTER

ROASTED PEPPER SOUP

Served with Minted Pesto & Crusty bread

KENT ASPARAGUS AND PARMA HAM

Roasted Asparagus Wrapped with Parme Ham on a bed
of Rocket and Italian Dressing

PAN FRIED SCALLOPS

Pancetta, Spinach, Lemon & Dijon Dressing

GOAT'S CHEESE AND CARAMELIZED ONION SALAD

MAINS

CORN FED CHICKEN SUPREME

Stuffed with Baked Ricotta Cheese & Spinach
Served on a Bed of Glazed Vegetables & Paris Potato

FILLET OF SCOTTISH SALMON

French Beans, Mascarpone Mash Potato Chives sauce

BRAISED LAMB SHANKS

Slow Braised Lamb Shank Cooked in rich red wine jus
Served with Creamy Mash potatoes and Green Beans

ROASTED PUMPKIN AND SAGE RISOTTO (V)

Served with Parmesan Shavings

DESSERT

TIRAMISU

LEMON MERINGUE ROULADE

HONEYCOMB AND CHOCOLATE CHEESECAKE

OLD FASHIONED LUX MENU

STARTER

LOBSTER BISQUE
Old Recipe From Famous Simpson Of The Strand

TRADITIONAL FRENCH ONION SOUP (V)
Gruyere Cheese Crostini & Baguette

A PRAWN & LOBSTER COCKTAIL
Seasonal Leaves, Marie Rose Sauce, Sliced Cucumber &
Baby Capers

BURRATA
Burrata Cheese cherry tomatoes ,rocket and Italian
Dressing

MAINS

ANGUS BEEF FILLET STEAK
28 Day matured , Wild Mushrooms , Toasted Spinach,
Flat Fondant Potato &
Red Wine Jus

ASPARAGUS & WILD MUSHROOM RISOTTO
Served with Truffle Oil & Reggiano Parmesan Cheese

SEARED DUCK BREAST IN CHERRY & PORT SAUCE
Seasonal Greens and Fondant Potato

FILLET OF SEA BASS
Pesto Mash, Chili Jam, Cress & Ginger Butter

DESSERT

THE OLD CLASSIC STICKY DATE PUDDING
Served with Vanilla Ice-Cream & Popping Candy

PEAR & ALMOND TART
Served with Chantilly Vanilla Cream

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
With raspberry coulis

FRENCH ITALIAN CHEESE BOARD

HUNTERS CLUB GAME MENU

STARTER

WARM SALAD OF QUAIL
With Red Wine and Walnut Dressing

FROG'S LEGS PROVENCALE
With Garlic, Parsley, Lemon Juice

PAN FRIED PIGEON BREAST
With Port and Cherry Sauce

TRADITIONAL FRENCH ONION SOUP (V)
Gruyere Cheese Crostini & Baguette

MAINS

VENISON MEDALLIONS
Grilled Exmore Venison Medallions with Chocolate and
Wild Winter Berry Sauce

WILD BOAR BOGINGTON
Slow-cooked Wild Boar, braised with carrots,
mushrooms, juniper berries & herbs in red wine & rich
game stock

PHEASANT AU VIN
Traditional Braised Pheasant in Red Wine with Lardon
and Onion

RABBIT BOLOGNESE
Rabbit Bolognese with Pappardelle pasta , black
pepper and pecorino cheese

GRILLED TROUT FILLET
With Puy Lentils and Brown Butter Sauce

WILD MUSHROOM AND TRUFFLE RISOTTO
With Pecorino Cheese and Truffle Oil

DESSERT

LEMON TART & RASPBERRY COULIS

HOMEMADE LAVENDER CREME BRULLE

CHOCOLATE FONDANT WITH MADEGASCARIAN
VANILLA ICE CREAM

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
WITH RASPBERRY COULIS

CARVERY WEDDING BREAKFAST

We pride ourselves in our Carvery, as a former Chef at a Famous SIMPSON'S IN THE STRAD, we show to our guest exactly what English Traditional Heritage is and we demonstrate particular attention of serving meat in the old fashioned style

SELECTION ON BREAD ROLLS WITH BUTTER

TABBOULEH SALAD

Couscous, Tomato, Cucumber, Finely Chopped Parsley, Mint, Onion, Extra Virgin Olive Oil & Lemon Juice

NEW ORLEANS COLESLAW SALAD

White Cabbage, Red Cabbage, Carrots, Sultanas, Mustard, Mayonnaise & Lemon Juice

CRAYFISH AND PRAWN COCKTAIL

With our homemade marie rose sauce

WHOLE DRESSED SALMON

Poached in white wine, onion, bay leaves, carrots & sh stock

CARVERY

ROAST SIRLOIN ANGUS BEEF

WHOLE ROASTED BONELESS LEG OF WELSH LAMB

ROAST PORK LOIN WITH CRACKLING

ROAST TURKEY BREAST WITH STUFFING

HAUNCH OF ROAST VENISON (£8.00 per person extra)

All Served with Potatoes Roasted in Goose fat, Rosemary, Thyme,

Red Onion & Garlic, Rich Beef Gravy, Yorkshire Pudding
Accompanied by Seasonal Vegetables

Or

Crushed new Potatoes with Mustard and Spring Onion
Yorkshire Pudding Accompanied by Seasonal Vegetables

VEGETARIAN OPTION

(VEGETABLE WELLINGTON, HOME-MADE NUT
ROAST, VEGETABLES STRUDEL)

DESSERT

TIRAMISU

LEMON MERINGUE ROULADE

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

With raspberry coulis

YOUR STREET FOOD LUXURY BBQ PACKET

MINIMUM 30 PEOPLE

TABBOULEH SALAD

Couscous, Tomato, Cucumber, Finely Chopped Parsley, Mint, Onion, Extra Virgin Olive Oil & Lemon Juice

NEW ORLEANS COLESLAW SALAD

White Cabbage, Red Cabbage, Carrots, Sultanas, Mustard, Mayonnaise & Lemon Juice

JERSEY NEW POTATO SALAD

Jersey New Potato, Sour Cream, Mayonnaise, Onion, Lemon & Spring Onion

GRILLED FLATBREAD

HOMEMADE HUMMUS

Chickpeas, Tahini, Lemon Juice, Garlic and Olive Oil

HOMEMADE TZATZIKI

Yogurt, Cucumber, Garlic, Mint and Olive Oil

GRILLED HALLOUMI CHEESE

Traditional Cyprus Cheese

CHICKEN KEBAB

Marinated Chicken, Peppers, Onions

LAMB KEBAB

With Cumin & Harissa

CHILLI KING PRAWN KEBAB

Prawns Skewers with Coriander & Lime

TEXAS STYLE BEEF BURGER

Aberdeen Angus Beef Burger with Brioche Burger Buns

VEGAN SAUSAGES HOT DOG

with Hot Dog Buns

PORK SAUSAGES HOT DOG

Grilled 90% Meat with Hot Dog Buns

TOMATO & MOZZARELLA KEBAB

Cherry Tomato & Baby Mozzarella Skewers with Pesto Dressing

FARMHOUSE STYLE BUFFETS

MINIMUM 30 PEOPLE

FRENCH BREAD
WHOLE DRESSED SALMON

Poached in white wine, onion, bay leaves, carrots & sh stock

COLD SLICES HONEY ROAST HAM

COLD SLICES ROASTED TURKEY BREAST

GOATS CHEESE AND RED ONION RUSTIC TART

Made with gluten free our, eggs, cheese & onion and cream

ITALIAN PLATTER

Milano salami, Parma ham, Mortadella, olives, sundried
tomato, Mozzarella

KENT ASPARAGUS

Wrapped with Smoked Salmon

TABBOULEH SALAD

Couscous, tomato, cucumber, parsley, onion, extra virgin
olive oil & lemon

JERZY NEW POTATO SALAD

Jersey new potato, sour cream, mayonnaise, onion, lemon &
spring onion

NEW ORLEANS COLESLAW SALAD

White cabbage, red cabbage, carrots, sultanas, mustard,
mayonnaise & lemon juice

DOLCE ROYAL SALAD

Mixed leaves, tuna, feta cheese, boiled egg, tomato,
cucumber, red onion,
roasted peppers, sundried tomatoes & house dressing

DESSERTS

WHOLE HONEYCOMB CHEESECAKE

WHOLE VIENNESE CHOCOLATE GATEAU

HOT FORK BOWL BUFFET OLD STYLE

Choose 3 Salad and 3 Mains MINIMUM 30 PEOPLE

SALADS

NEW ORLEANS COLESLAW SALAD

White cabbage, red cabbage, carrots, sultanas,
mustard, mayonnaise & lemon juice

NEW POTATO SALAD

With tahini dressing

TRADITIONAL GREEK SALAD

With feta cheese, tomatoes, red onion, oregano,
cucumber and extra virgin olive oil

AMERICAN SALAD

With broccoli, dry cranberries, cheddar, quinoa and
chickpeas

TABBOULEH SALAD

Couscous, tomato, cucumber, parsley, onion, extra
virgin olive oil & lemon

ITALIAN SALAD

With asparagus, rocket and wild truffle oil

MAINS

VEGETABLE LASAGNA

Italian style, layers of pasta with vegetables and béchamel sauce with salad

VEGETABLE TAGINE

Made in a clay dish with North African herbs and spices

Garnished with dry fruits, yogurt with couscous

IMAM BAILDI(V)

Turkish style stuffed aubergine with Vegetables and tomato And coriander with salad

PORK AND VODKA STROGANOFF

Diced pieces of pork slowly cooked with gherkins, mushrooms, tarragon, tomato and sour
cream with rice

VENISON BOURGUIGNON

Farmer's style diced venison marinated in red wine and slowly cooked with pickled onions,
mushrooms, rosemary, thyme and carrots served with mash

TUNA CATALAN

A fisherman's style diced tuna with paprika, Tomato, fresh herbs, onion, garlic, chili and white
wine with rice

MUSAKA

Greek style minced lamb or beef cooked with tomato sauce and cinnamon baked with a
layer of potato, aubergine and topped with béchamel sauce and parmesan crust with salad

THAI CHICKEN CURRY

Thai style chicken curry and sticky rice

SALMON FILET

with roasted cherry tomato, watercress salad and new potatoes

CHICKEN CACCIATORE

Chicken, shallots, red, yellow peppers and spicy tomato sauce, serve with rice

VEGGIE & VEGAN FINGER FOOD PARTY

ITALIAN STYLE MINI VEGAN BURGER
Vegan Burger with Relish on a Brioche Bun

MINI VEGAN PASTRAMI BURGER
Pastrami with Dijon Mustard, Pickle on a Brioche Bun

MACK AND CHEESE BITES

VEGAN DOG
Mini Veggie Hot Dog with Spicy Sauce and Mustard on Hot
Dog Buns

MINI VEGETABLES QUICHES

BOREK
Baked Spinach, Feta Cheese in Filo Pastry

SUPPER NACHOS
Jalapenos, Cream Cheese, Guacamole and Veggie Chilli Con
Carne

MAPLE VEGGIE PIGS IN BLANKET

ONION RINGS

MINI VEGGIE PIZZAS

MINI FRUIT KEBBAP

CHEF'S SELECTION OF PASTRIES AND PETIT FOURS

HIGH QUALITY VEGAN MENU

Choose 3 Salad and 3 Mains MINIMUM 30 PEOPLE

VEGAN CANAPES

Humus, Harissa , Pomegranate and Coriander on Rye Crisp
Sun-Dried Tomatoes and Butterbean Pate on Crostini
Tomato and Vegan Mozzarella Pesto on Crostini
Mushroom, Garlic, Crostini
Canapes £2.00 each,
Selection of three £5.75 per head

VEGAN STARTERS

Tomato Basil, Roasted Garlic Soup
Roasted Butternut Squash , Sweet Potato and Aubergine Stack Topped with Vegan Mozzarella
Panzanella Salad with Cherry Tomato, Caper, Avocado, Onion, Garlic, Ciabatta, Basil and Olive Oil

VEGAN MAIN COURSE

Risotto with Spinach, Peas and Mint
Turkish Style Stuffed Aubergine with Vegetables and Tomato and Coriander
Mediterranean White Bean , Carrots , Celery, Tomato and Onion Stew
Greek Style Stuffed Peppers with Rice, Fresh Mint and Onion in Tomato Sauce
Leek , Potato and Tofu Quiche

VEGAN DESSERT

Vanilla Cheesecake
Napoletan Raspberry Sorbet
Chocolate Fudge Cake

THEMED MENU

GREEK TAVERNA THEMED PARTY

MEZES

PITA BREAD
TZATZIKI

Greek yogurt, fresh mint , garlic extra virgin olive oil
and lemon

LOUANIOKA

Spicy Pork & Red Wine Sausages, Charcoal Grilled
TARAMASALATA

Smoked Cod Roe, Olive Oil & Lemon Jus
HOMEMADE HUMMUS

Chick Pea Pure, Tahini, Lemon Juice, Garlic and Olive
Oil

DOLMATES

Grape Vine Leaves Filled with Rice, Tomatoes, Parsley

GRILLED HALLOUMI CHEESE

Traditional Cyprus Cheese

SALAD

GREEK SALAD

Pomato, Onion, Cucumber, Kalamata Olives, Feta Cheese Extra Virgin Olive Oil

POTATOES SALAD

Boiled Potatoes, Olive Oil, Garlic, Lemon Juice & Parsley

MAINS

CHICKEN SOUVLAKI

Chicken Breast marinade with greek spices and herbs

STIFADO

Greek Style Stew, Dice Beef Marinade in Wine, Vinegar and Onions

KLEFTIKO

Slowly Braised Lamb Shank with Herbs and Tomato Sauce

BAMIA

Traditional Okra Stew in Tomato Sauce

MUSAKA

Minced Lamb or Beef Cooked with Tomato Sauce and Cinnamon Baked with a Layer of Potato,
Aubergine and Topped with Béchamel Sauce and Parmesan Crust

DESSERT

KADAIF

Dessert Made from Shredded Wheat with Walnuts and Sugar Syrup.

BAKLAVA

Layers of Flaky Phyllo Pastry Filled with Crushed Nuts and Sweetened with Honey syrup.

LAS VEGAS THEMED PARTY

TEXAS STYLE MINI CHEESE BURGER
Angus Beef Burger with Relish on a Brioche Bun

MINI PASTRAMI BURGER
Pastrami with Dijon Mustard, Pickle on a Brioche Bun

MACK AND CHEESE BITES

VEGAS DOG
Mini Hot Dog with Spicy Sauce and Mustard on Hot
Dog Buns

SUPPER NACHOS
Jalapenos, Cream Cheese, Guacamole and Veggie
Chilli Con Carne

NEW ORLEANS COLESLAW SALAD
White Cabbage, Red Cabbage, Carrots, Sultanas,
Mustard, Mayonnaise & Lemon Juice

SANTA FE CHICKEN SALAD
Cos Lettuce, Sweet Corn, Black Beans, Radish, Chicken,
Cheese

MAPLE PIGS IN BLANKET

ONION RINGS

FALAFEL
Falafel with Tahini Sauce

CORN ON THE COB
With Spicy Butter

STEAK CHIPS

ARABIAN ESCAPE THEMED

FLAT BREAD WITH ZAATAR AND OLIVE OIL

SALADS

ARABIAN SPICY SALAD

Tomato, Cucumber, Green Peppers, Radish, Lettuce, Onion, Extra Virgin Olive Oil, Chili and Lemon Juice

FATTOUSH SALAD

Lettuce, Tomatoes, Cucumber, Pita chips, Onion, Parsley, dry Mint, Olive Oil, Lemon Juice and Sumach

GOLD MEZZE

TABOULEH

Finely Chopped Parsley, Tomato, Fresh Mint, Crushed Wheat, Onion, Extra Virgin Olive Oil & Lemon Juice

BABA GHANNOUJ

Roasted Aubergine Tahini, Garlic and Lemon Juice

HOMEMADE HUMMUS

Chick Pea Pure, Tahini, Lemon Juice, Garlic and Olive Oil

HOMEMADE LABNEH

Lebanese Drained Yogurt, Garlic and Mint

WARAK ENAB

Grape Vine Leaves Filled with Rice, Tomatoes, Parsley

KABEES

Mixed Pickle and Olives Plate

HOT MEZZE

GRILLED HALLOUMI CHEESE

Traditional Cyprus Cheese

HOME MADE FALAFEL

Chickpea and Fava Bean Croquettes with Tahini sauce

BATATA HARRA

Lebanese Style Spicy Sauteed Potatoes with Chilli and Coriander

MAIN COURSE

PLEASE CHOOSE FROM

GRILL

CHILLI AND GARLIC KING PRAWN KEBAB

Prawns Skewers with Oregano, Chilli Olive oil & Lime Juice

SHISH TAOUK (chicken kebab)

Char-Grilled Skewered Cubes Marinated Chicken Breast with Mild Garlic Sauce

LAHEM MESHWI (lamb kebab)

Char-Grilled Skewered Cubes Marinated Lamb Served with Chilli Sauce

ALL SERVED WITH COUSCOUS OR RICE

OR

STEWES & OVEN

LAMB TAGINE WITH DATES

Slow-Cooked Dice of Lamb ,Dates, Sultanas Coriander, Ginger, Tomato Juice, Turmeric, Honey Garlic, Onion, Cinnamon and Saffron

MOROCCAN CHICKEN AND APRICOTS TAGINE

Slow-Cooked Dice of Chicken, Apricots, Chickpeas, Chopped Coriander, Chopped Parsley, Tomato, Turmeric, Honey Garlic, Onion, Cinnamon and Saffron

NORTH AFRICAN FISH STEW

Mix White fish with Chickpeas, Ginger, Turmeric, Cumin, Garlic, Onion, Cinnamon, Chilli and Coriander
ALL SERVED WITH COUSCOUS OR RICE

OR

VEGETARIAN

IMAM BAYILDI

Stuffed Aubergine, Tomatoes, Onion, Garlic Spices and Herbs

MOROCCAN VEGETABLE TAGINE

Slow-Cooked Dice of Potato, Carrots, Sweet Potatoes Apricots, Chickpeas, Harissa, Tomato, Turmeric, Garlic, Onion, Cinnamon and Saffron

BAMIA

Traditional Okra Stew in Tomato Sauce
ALL SERVED WITH COUSCOUS OR RICE

SILVER FINGER BUFFET MENU

30 PEOPLE MINIMUM

COCKTAIL SANDWICHES
Chicken, Cranberry Sauce and Stuffing,
Tuna and Sweetcorn
Egg Mayonnaise Cress
Smoked Salmon Cream Cheese
Cheese and Branston Pickle

MINI HONEY GLAZED SAUSAGES
with Pickles

ROASTED VEGETABLE QUICHE

SLOW-COOKED ITALIAN MEATBALLS
In tomato sauce

JAPANESE BREADED PANKO PRAWNS

MINI PORK PIE

ORIENTAL VEGETABLES SPRING ROLLS
with a Sweet Chili Dip

SELECTION OF CAKES

DOLCE PASSIONE GOLD FINGER BUFFET

30 PEOPLE MINIMUM

CHICKEN GOUJONS
with BBQ Sauce

ROASTED VEGETABLE MINI QUICHE

COCKTAIL SANDWICHES
Chicken, Cranberry Sauce and Stuffing,
Tuna and Sweetcorn
Egg Mayonnaise Cress
Smoked Salmon Cream Cheese
Cheese and Branston Pickle

BUTCHER'S CHOICE SAUSAGES
Glazed in Honey and Grain Mustard

BABY ASPARAGUS AND SMOKED SALMON

FISH GOUJONS
Served with a Tartar Dip

ORIENTAL VEGETABLES SPRING ROLLS
With Soy Sauce and Honey

CRISPY FALAFEL BALLS
With Lemon tahini sauce

SLOW-COOKED ITALIAN MEATBALLS
In tomato sauce

CHICKEN FLORENTINE PITA
Pita with Chicken, Spinach and Cheese

YORKSHIRE PUDDING WITH RERA BEEF AND HORSERADISH

SELECTION OF CAKES

FRESH CREAM SCONES
With Clotted Cream and Strawberry Jam

TRADITIONAL BRITISH AFTERNOON TEA

Everyone from Alice to the Queen of England loves a Great British Afternoon Tea. And so do we. Start with finger sandwich and wraps, made with the very best artizan ingredients, Followed with our homemade scones made with the famous Savoy Hotel recipe, Then choose from the creamiest of cakes like our Victoria sponge with Channel Island cream and Bonne Manan Strawberry jam. High quality teas and Traditional Lemonade. Perfect for weddings, hen parties, corporation events or special occasions

TRADITIONAL FINGER SANDWICHES AND WRAP

Grilled chicken, parmesan mayo, little gem
Honey Roast ham and mustard
Hot smoked Salmon, beetroot, horseradish creme fraiche
Atlantic prawn with cocktail sauce
Egg and Mustard Cress
Cucumber, feta and cream cheese
Grilled Vegetables and red pepper hummus

CAKES

Assorted scones, homemade jams with clotted cream
Assortment of macaroons
Chocolate brownies, white chocolate dipped, raspberry crunch
Selection of Petit fours
Victoria sponge, channel island cream, homemade jam
Egg custard tart, nutmeg dust

STRAWBERRIES AND CREAM

English Strawberries with Baileys cream

TV & FILM LOCATION CATERING SET MENU

BREAKFAST MENU

PORRIDGE
Cinnamon, Honey And Mixed Berries

PORK SAUSAGE WHITE BAP

BACON WHITE BAP

VEGAN SAUSAGE WHITE BAP

HEINZ BAKED BEANS

FREE RANGE SCRAMBLED EGG

GRILLED PORTOBELLO MUSHROOM

GRILLED HALLOUMI CHEESE

GUACAMOLE

AFTERNOON TEA BREAK

FRESHLY MADE SANDWICHES ON WHITE AND GRANARY AND GLUTEN FREE BREAD

Brie de Magne with Roasted Red Pepper
Tuna, Mayonnaise and Sweetcorn
Vine Tomato, Mozzarella, Extra Virgin Olive Oil And Basil
Black Forest Ham, Lettuce, Cheese & Tomato
Free Range Egg, Watercress And Mayonnaise

WHOLE FRESH FRUITS

GLUTEN FREE FLAPJACK

LEMON DRIZZLE LOAF

FRESHLY MADE TEA & COFFEE

LUNCH MENU

SAMPLE MENU DAY 1

BEEF BOURGUIGNON

Farmer's Style Diced Beef Marinated In Red Wine And Slowly Cooked With Pickled Onions, Mushrooms, Rosemary, Thyme, Carrots, Mash Potato And Seasonal Vegetables

TURLEY (V) (VV)

Mediterranean style Vegetarian Casserole with Potato, Aubergine, Mix Peppers, Courgette, Onion, Tomato and Parsley served with Rice or Quinoa

VEGAN MAIN OF THE DAY

SALAD BAR

BEETROOT, FETA AND QUINOA SALAD (GF) (V)
Drizzled With Balsamic Dressing

CAESAR SALAD (V)
With Croutons, Parmesan And Caesar Dressing

ITALIAN FARMER HOUSE SALAD (GF) (V) (VV)
Italian Lettuce, Cucumber, Carrots, Cherry Tomato, Red Onion And Olives

DESSERTS

AMERICAN APPLE PIE
With Custard

V = Vegetarian

VV = Vegan

GF = Gluten Free

All other allergens are available on request

If you or a guest have a food allergy or special dietary requirements, please inform the Events and Bookings Team when placing your order

LUNCH MENU

SAMPLE MENU DAY 2

TERIYAKI SALMON

Grilled salmon teriyaki garnished with julienne of carrots, spring onions, cucumber served with rice

BUTTERNUT SQUASH AND CHICKPEAS TAGINE (V) (VV)

Made in a clay dish with North African herbs and spices served with couscous

VEGAN MAIN OF THE DAY

SALAD BAR

BEETROOT, FETA AND QUINOA SALAD (GF) (V)

Drizzled With Balsamic Dressing

CAESAR SALAD (V)

With Croutons, Parmesan And Caesar Dressing

ITALIAN FARMER HOUSE SALAD (GF) (V) (VV)

Italian Lettuce, Cucumber, Carrots, Cherry Tomato, Red Onion And Olives

DESSERTS

CHOCOLATE FUDGE CAKE

Chocolate Sauce

V = Vegetarian

VV = Vegan

GF = Gluten Free

All other allergens are available on request

If you or a guest have a food allergy or special dietary requirements, please inform the Events and Bookings Team when placing your order

LUNCH MENU

SAMPLE MENU DAY 3

PORK AND MUSHROOM STROGANOFF (GF)

Diced pieces of pork slowly cooked with gherkins, mushrooms, tarragon, tomato and sour cream

IMAM BAILDI (V) (VV)

Turkish style stuffed aubergine with Vegetables and tomato

VEGAN MAIN OF THE DAY

SALAD BAR

BEETROOT, FETA AND QUINOA SALAD (GF) (V)

Drizzled With Balsamic Dressing

CAESAR SALAD (V)

With Croutons, Parmesan And Caesar Dressing

ITALIAN FARMER HOUSE SALAD (GF) (V) (VV)

Italian Lettuce, Cucumber, Carrots, Cherry Tomato, Red Onion And Olives

DESSERTS

CHEESECAKE OF THE DAY

Toffee or Raspberry Coulis

V = Vegetarian

VV = Vegan

GF = Gluten Free

All other allergens are available on request

If you or a guest have a food allergy or special dietary requirements, please inform the Events and Bookings Team when placing your order

LUNCH MENU

SAMPLE MENU DAY 4

CHICKEN CACCIATORE (GF)

Chicken, shallots, red and yellow peppers, spicy tomato, black olives serve with rice And Seasonal Vegetables

GOATS CHEESE AND RED ONION TART (V)

Goats cheese and red onion tart finished with a wild rocket.

VEGAN MAIN OF THE DAY

SALAD BAR

BEETROOT, FETA AND QUINOA SALAD (GF) (V)

Drizzled With Balsamic Dressing

CAESAR SALAD (V)

With Croutons, Parmesan And Caesar Dressing

ITALIAN FARMER HOUSE SALAD (GF) (V) (VV)

Italian Lettuce, Cucumber, Carrots, Cherry Tomato, Red Onion And Olives

DESSERTS

STICKY TOFFEE PUDDING

Toffee Sauce

V = Vegetarian

VV = Vegan

GF = Gluten Free

All other allergens are available on request

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LUNCH MENU

SAMPLE MENU DAY 5

COD AND CHIPS (V)
Tartar Sauce and Minted peas

CAULIFLOWER & MAC AND CHEESE
finished with a wild rocket. (V)

VEGAN MAIN OF THE DAY

SALAD BAR

BEETROOT, FETA AND QUINOA SALAD (GF) (V)
Drizzled With Balsamic Dressing

CAESAR SALAD (V)
With Croutons, Parmesan And Caesar Dressing

ITALIAN FARMER HOUSE SALAD (GF) (V) (VV)
Italian Lettuce, Cucumber, Carrots, Cherry Tomato, Red Onion And Olives

DESSERTS

LEMON MERINGUE PIE
Served With Lemon drizzle

V = Vegetarian

VV = Vegan

GF = Gluten Free

All other allergens are available on request

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LUNCH MENU

SAMPLE MENU DAY 6

ANGUS BEEF BURGER AND SKINNY FRIES

With Onion, Tomatoes, Gherkins, Leaves Salad, Radish Sauce on Brioche Bun

BAKED SPANISH OMELETTE (V)

Mixed Pepper, Onion, New Potato, Courgette Seasoned With Fresh Herbs

VEGAN MAIN OF THE DAY

SALAD BAR

BEETROOT, FETA AND QUINOA SALAD (GF) (V)

Drizzled With Balsamic Dressing

CAESAR SALAD (V)

With Croutons, Parmesan And Caesar Dressing

ITALIAN FARMER HOUSE SALAD (GF) (V) (VV)

Italian Lettuce, Cucumber, Carrots, Cherry Tomato, Red Onion And Olives

DESSERTS

Pecan Pie
With Toffee Sauce

V = Vegetarian

VV = Vegan

GF = Gluten Free

All other allergens are available on request

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SOUPS

LEEK & POTATO SOUP (GF) (VV)

ROASTED TOMATO AND BASIL SOUP (GF) (VV)

TRUFFLE MUSHROOM SOUP (GF) (VV)

BROCCOLI & STILTON SOUP (GF) (V)

V = Vegetarian VV = Vegan GF = Gluten Free

All other allergens are available on request

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CONTACT

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