



DOLTONE HOUSE

EVENTS • VENUES • CATERING

MOTHER'S DAY LUNCHEON

ACCOMPANIMENTS

Artisan bread roll w/ butter
Doltone House signature hot black olives

APPETISER

Burrata Amalfi
prosciutto parma / garlic crostini / wild rocket / heirloom tomatoes

ENTRÉE

Risotto Pescatore
Calamari / prawns / octopus / fennel / lemon [GF]

Penne Alla Vodka
Pillow of pasta / pesto cream sauce [N]

MAIN

Pan Seared Chicken Breast
Corn velouté / potato rosti

Bistecca Toscana
Beef steak / pressed potatoes / portabello mushroom / asparagus [GF]

DESSERT

Vanilla Berry Crespelle
Whipped orange ricotta grand Marnier macerated berries

TO FINISH

Barista made Vittoria macchiato coffee
& French handcrafted teas

[GF] Gluten Free [N] Contains Nuts