

Level Above

The
RESERVE
a Grand Venue

A Level Above
CATERING AND EVENTS

ALEVELABOVEEVENTS.COM
menus subject to change, contact caterer



appetizer selections

buffet or passed style service

MINIATURE ARANCINI

fried cheese risotto 3.95

MINIATURE MEATBALL

pork x ground beef x marinara 3.95

BOOM BOOM SHRIMP

wild caught shrimp 4.95

CROSTINI SELECTIONS

tomato basil 3.25
roasted beet x goat cheese 3.75
grilled peach x ricotta x honey 3.75
prosciutto x mascarpone 3.25

SLIDER SELECTIONS

cheeseburger 4.25
caprese 4.25
pulled pork 4.75
meatball 4.25

FRIED ARTICHOKE HEARTS

choice of garlic aioli or
calabrian chili aioli 4.95

CHEESE BOARD

an assortment of cheese
fig jam x fresh berries x grapes
assorted crackers x Italian bread

9.95 per person

STUFFED MUSHROOM

button x three cheese 4.25

FIG BITE

fresh fig drizzled with honey 4.25

SEAFOOD CEVICHE CUP

dipping sauce 6.25

SKEWER SELECTIONS

caprese 4.25
sesame chicken 4.95
honey siracha shrimp 5.25
antipasto 5.25

BITE SIZE TACO SELECTIONS

chipotle chicken 4.95
potato and poblano 4.25
whitefish 4.95
short rib 5.95

PUFF PASTRY SELECTIONS

fig x goat cheese 4.25
artichoke x fontina 3.95
cranberry x brie 3.95
pesto x goat cheese x roasted tomato 3.95

MEDITERRANEAN SPREAD

hummus x tzatziki
pita x carrots x cucumber

8.95 per person

ANTIPASTO CHARCUTERIE

salami x sopressata x capicola x fontinella x pecorino x artichoke hearts
assorted olives x assorted crackers x fresh fruit

12.95 per person

salad selections

plated style service

GREENS

mixed greens × cucumber × grape tomato
pickled red onion × shaved parmesan × lemon vinaigrette

5.25 per person

CAESAR

romaine × croutons × shaved parmesan
parmesan peppercorn

5.25 per person

ITALIAN

mixed greens × cucumber × grape tomato
pickled red onion × roasted red pepper
kalamata olive × pepperoncini × croutons
shaved parmesan × lemon vinaigrette

6.95 per person

CHOPPED

romaine × cucumber × grape tomato
red onion × bacon × croutons
pepperoncini
garbanzo beans × gorgonzola

6.95 per person

PEAR

baby greens × dried cranberries × pear
caramelized pecans × gorgonzola
honey champagne vinaigrette

6.95 per person

STRAWBERRY

butter lettuce × goat cheese
walnuts × sun flower seeds
balsamic vinaigrette

6.95 per person

PANZANELLA

tomato × house made croutons × basil
stracciatella × red wine vinaigrette

6.95 per person

GOLDEN GARDEN BEET

red and yellow beet × frisee
arugula × goat cheese × wine vinegar

6.95 per person

entree selections

plated style service

CHICKEN CUTLET

breadcrumbs

12.95 per person

CHICKEN VESUVIO

chicken on the bone × peas
white wine × garlic × oregano

13.95 per person

ROASTED PORK TENDERLOIN

roasted × balsamic

15.95 per person

VEAL CUTLET

20.95 per person

VEAL MARSALA

mushroom × marsala wine

21.95 per person

POT ROAST

carrot × potato × onion

24.95 per person

SEASONAL MEDLEY

seasonal vegetables
farro × cheese

15.95 per person

RAVIOLI

artichoke × white cream sauce TBD per person
short rib × white cream sauce TBD per person

CHICKEN LIMON

chicken breast × lemon

14.95 per person

ROASTED CHICKEN BREAST

herb roasted

13.95 per person

PORK MILANESE

arugula × shaved parmesan × lemon vinaigrette

15.95 per person

PORK CUTLET

breadcrumbs

13.95 per person

RACK OF LAMB

market price

SHORT RIB

carrot × onion

28.95 per person

ROASTED EGGPLANT

san marzano × basil

15.95 per person

CHILEAN SEA BASS

pan seared × lemon butter

market price

side selections

plated style service

CANDIED BABY CARROTS

butter × brown sugar 4.25

BROCCOLI RABE

roasted 4.25

BRUSSELS SPROUTS

balsamic × bacon jam 4.75

MASHED POTATO

4.25

CREAMY POLENTA

italian cornmeal 4.95

MEZZE RIGATONI PASTA

your choice of either
san marzano × vodka sauce

7.95

FUSILLI BOLOGNESE

pork and beef sauce 8.95

GREEN BEANS

olive oil × garlic 4.25

optional: breadcrumbs × parmesan

ROASTED ASPARAGUS

olive oil × garlic 4.75

SEASONAL MEDLEY

seasonal vegetable sauté 5.25

ROASTED FINGERLING POTATOES

olive oil × garlic × onion 4.25

SCALLOPED POTATO

onion × cream 4.95

FOUR CHEESE RISOTTO

arborio rice × white wine
provolone × romano × mozzarella × parmesan

8.95

MUSHROOM TRUFFLE

RISOTTO 10.95

spring menu sample

plated style service

40.65 per person

appetizer selection

ANTIPASTO CHARCUTERIE

salami × sopressata × capicola × fontinella × pecorino ×
artichoke hearts × assorted olives × assorted crackers × fresh fruit

first course

GREENS SALAD

mixed greens × cucumber × grape tomato
pickled red onion × shaved parmesan × lemon vinaigrette

dinner course

ROASTED CHICKEN BREAST
MASHED POTATOES × BABY CARROTS

vegetarian option

MUSHROOM RISOTTO

summer menu sample

plated style service

43.55 per person

appetizer selections

GRILLED PEACH × RICOTTA × HONEY × CROSTINI

MINIATURE ARANCINI

FISH TACO BITES

first course

STRAWBERRY SALAD

butter lettuce × goat cheese
walnuts × sun flower seeds × balsamic vinaigrette

dinner course

CHICKEN LIMON
ROASTED SWEET POTATOES
ROASTED ASPARAGUS

vegetarian option

ROASTED EGGPLANT OVER CREAMY POLENTA

fall menu sample

plated style service

44.85 per person

appetizer selections

FIG BITE

MINIATURE MEATBALL

HONEY SIRACHA SHRIMP SKEWER

first course

GOLDEN GARDEN BEET SALAD

red and yellow beet × frisee
arugula × goat cheese × wine vinegar

dinner course

ROASTED PORK TENDERLOIN

ROASTED FINGERLING POTATOES

GREEN BEANS

vegetarian option

ARTICHOKE RAVIOLI

CHICAGO EVENTS CATERING

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WOMEN-OWNED SINCE 2013

winter menu sample

plated style service

56.55 per person

appetizer selections

STUFFED MUSHROOM
MINIATURE ARANCINI
SESAME CHICKEN SKEWER

first course

CAESAR SALAD
romaine x croutons x shaved parmesan
parmesan peppercorn

dinner course

SHORT RIB
CREAMY POLENTA
BABY CARROTS

vegetarian option

ROASTED VEGETABLES WITH FARRO
sweet potatoes x brussels sprouts x onions

late night snack

drop off buffet style service

must request station attendant if desired

CHICAGO STYLE HOT DOG BAR

all beef hot dogs × sesame seed buns
mustard × relish × chopped onion × tomato
pickle spear × celery salt × sport peppers

8.95 per person

PIZZA BAR

tavern style crust
three different topping choices

9.95 per person

SLIDER BUFFET

your choice of three slider options

cheeseburger × fried chicken
pulled pork × meatball × caprese

10.95 per person

STREET TACO BAR

choice of two taco types × served on mini corn tortillas

ground beef × chicken × carnitas × steak × veggie
onion × cilantro × lettuce × tomato × cheese × sour cream

9.95 per person

CHICAGO EVENTS CATERING

A
Level Above
EVENTS

WOMEN-OWNED SINCE 2013

table setting rental

CHICAGO EVENTS CATERING
A
Level Above
EVENTS
WOMEN-OWNED SINCE 2013

HEAVY DUTY DISPOSABLES
PROVIDED AT NO ADDITIONAL COST

DOLCE AT THE RESERVE STANDARD
TABLE SETTING RENTAL RATES BELOW:

ITEM	RENTAL COST PER PIECE
SALAD PLATE	0.95
BREAD AND BUTTER PLATE	0.85
DINNER PLATE	1.10
SALAD FORK	0.85
DINNER FORK	0.85
DINNER KNIFE	0.85
DESSERT SPOON	0.85
CHARGER PLATE	4.00
WATER GLASS	1.40
WINE GLASS	1.80
COFFEE CUP	1.20

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service information

CHICAGO EVENTS CATERING
A
Level Above
EVENTS
WOMEN-OWNED SINCE 2013

THE OFFERINGS IN THIS MENU ARE INTENDED
TO BE SERVED IN A PLATED STYLE
WITH PASSED HORS D'OEUVRES

Plated Dinner Service Requirements

One Food and Beverage Coordinator per Event
One Server per Every 20 Guests
One Busser per Every 40 Guests

Service Rates

\$250 PER FOOD AND BEVERAGE COORDINATOR – FLAT FEE
\$25 PER HOUR PER SERVER
\$20 PER HOUR PER BUSSER
MINIMUM OF 4 HOURS REQUIRED PER EVENT

SERVICE ADDITIONS

20% Service Fee

*covers the cost for Dolce Arte to
prepare, set up, and take down each event*

3% Credit Card Processing Fee

GRATUITY NOT INCLUDED

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dinner

buffet or family style service

A LEVEL ABOVE
Events

BASICS

29.95 *per person*

Italian chopped salad with crispy prosciutto
rigatoni brandi cream · roasted potatoes
chicken limon

ESSENTIALS

36.95 *per person*

house salad
rigatoni brandi cream · roasted potatoes
chicken limon · Italian pot roast

PREFERRED

42.95 *per person*

Italian chopped salad with crispy prosciutto
fried calamari · four cheese risotto
short rib · Italian style green beans

CARVING STATION

add on

Market Price

beef tenderloin
prime rib

SWEET TREAT

add ons

GELATO BAR

5.95 *per person*

MINIATURE DESSERT DISPLAY

7.95 *per person*
cannoli · tiramisu · tart

add on stations

attendant required

PIZZA BAR

9.95 per person

*made to order pizza station
includes three styles of pizza*

cheese · margherita
soppressata and hot honey
sausage · pepperoni · veggies
buffalo chicken · beef and giardiniera

PASTA BAR

10.95 per person

*made to order pasta station
includes two styles of pasta*

penne · rigatoni
paccheri · linguine
orecchiette

includes two sauce choices

brandi cream
pomodoro · marinara
parmesan cream

SALAD BAR

9.95 per person

chopped romaine · mixed greens
grilled chicken · bacon bits
grape tomato · garbanzo beans
red onion · banana peppers
shaved parmesan · blue cheese crumbles

CHICAGO EVENTS CATERING

A
Level Above
EVENTS

WOMEN-OWNED SINCE 2013

sharables

stationary / charcuterie style
perfect for cocktail hour

ANTIPASTO BOARD

12.95 per person

an assortment of Italian meats, olives,
roasted red peppers, artichokes, fontinella,
truffle pecorino, and Italian bread

VEGETABLE BOARD

5.25 per person

carrots, celery, red and yellow peppers
zucchini, grape tomato, and house made dip

FRUIT BOARD

5.25 per person

freshly sliced melon and sweet berries

HOUSE GUACAMOLE & CHIPS

5.95 per person

includes house salsa, carrots, and cucumber

MEDITERRANEAN SPREAD

5.95 per person

hummus, tzatziki, pita, carrots, and cucumbers

CHEESE BOARD

8.95 per person

an assortment of cheese from The Great American Cheese Collection
fig jam, fresh berries, grapes, crackers, and Italian bread

CHICAGO EVENTS CATERING

A
Level Above
EVENTS

WOMEN-OWNED SINCE 2013

small bites

Items are made individually on site
with a passed style of service

FISH TACO
4.95 each

BEEF WELLINGTON
7.95 each

BUFFALO CHICKEN MEATBALL
3.95 each

POLENTA BOLOGNESE CUP
3.95 each

PROSCIUTTO CROSTINI
4.95 each

BACON WRAPPED DATE
3.95 each

MINIATURE EMPANADA
PRICES VARY

poblano x cheese **3.95 EACH**

beef x tomato x onion **4.25 EACH**

pulled pork x pepperjack **4.25 EACH**

chicken x bell pepper x onion **4.25 EACH**

CALABRIAN CAULIFLOWER
3.75 each

PESTO TORTELLINI SKEWER
4.95 each

BACON WRAPPED SWEET POTATO
4.95 each

TOMATO FRITTER
3.95 each

BBQ CHICKEN GRITS
4.25 each

SESAME CHICKEN
4.25 each

PASTRY PUFF
3.95 each
maple bacon x pecans
fontina x artichoke
apricot x walnut
brie x cranberry

GOAT CHEESE CROSTINI
3.95 each
roasted tomato x balsamic glaze

STUFFED BELL PEPPER
4.25 each

SPICY CHEDDAR CORN MUFFIN
3.25 each

CHICAGO EVENTS CATERING
A
Level Above
EVENTS
WOMEN-OWNED SINCE 2013

appetizers

*your choice of buffet, passed or
stationary style of service*

ARANCINI
3.95 each

POLPETTI (MEATBALL)
3.95 each

CAPRESE SKEWER
3.95 each

WATERMELON & FETA
3.95 each

PROSCIUTTO AND MELON
4.75 each

STUFFED MUSHROOM
3.95 each

BRUSCHETTA
3.95 each
tomato basil
peach, ricotta & honey
garbanzo & roasted pepper
smoked salmon & apple

EGGPLANT CAPRESE
OR EGGPLANT ROLOTINI
4.95 each

FRIED ARTICHOKE HEARTS
4.95 each

SHRIMP COCKTAIL
market price

BOOM BOOM SHRIMP
market price

GARLIC CRUSTED SHRIMP
market price

CRAB DIP
market price

SHRIMP CEVICHE
market price

SHRIMP & SCALLOP CEVICHE
market price

PESTO SCALLOP
market price

MINIATURE CRABCAKE
market price

CRAB & AVOCADO STACK
market price

LOBSTER ROLL
market price

CHICAGO EVENTS CATERING
A
Level Above
EVENTS
WOMEN-OWNED SINCE 2013

table setting rental

HEAVY DUTY DISPOSABLES
PROVIDED AT NO ADDITIONAL COST

DOLCE AT THE RESERVE STANDARD
TABLE SETTING RENTAL RATES BELOW:

ITEM	RENTAL COST PER PIECE
SALAD PLATE	0.95
BREAD AND BUTTER PLATE	0.85
DINNER PLATE	1.10
SALAD FORK	0.85
DINNER FORK	0.85
DINNER KNIFE	0.85
DESSERT SPOON	0.85
CHARGER PLATE	4.00
WATER GLASS	1.40
WINE GLASS	1.80
COFFEE CUP	1.20

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service information

CHICAGO EVENTS CATERING
A
Level Above
EVENTS
WOMEN-OWNED SINCE 2013

THE OFFERINGS IN THIS MENU CAN
BE SERVED BUFFET OR FAMILY STYLE

Buffet Dinner Service Requirements

One Food and Beverage Coordinator per Event
One Server per Every 50 Guests
One Busser per Every 60 Guests

Family Dinner Service Requirements

One Food and Beverage Coordinator per Event
One Server per Every 30 Guests
One Busser per Every 40 Guests

MINIMUM OF 4 HOURS REQUIRED PER EVENT

Service Rates

\$250 PER FOOD AND BEVERAGE COORDINATOR – FLAT FEE
\$25 PER HOUR PER SERVER
\$20 PER HOUR PER BUSSER

SERVICE ADDITIONS

20% Service Fee

*covers the cost for Dolce Arte to
prepare, set up, and take down each event*

3% Credit Card Processing Fee

GRATUITY NOT INCLUDED

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breakfast

buffet or family style service

CHICAGO EVENTS CATERING
A
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WOMEN-OWNED SINCE 2013

ESSENTIALS 21.95 per person

scrambled eggs · crispy breakfast potatoes
thick cut bacon · sausage [pork or turkey]
fresh fruit & berries · waffles topped *with*
powdered sugar · maple syrup

PREFERRED 23.95 per person

ham & provolone cornetto
crispy breakfast potatoes · mini frittata
candied bacon · blueberry ricotta pancakes

PARFAIT BAR ADD ON 7.95 per person

greek yogurt · granola
seasonal berries · local raw honey

WAFFLE BAR ADD ON 6.95 per person

banana · nutella · powdered sugar
seasonal berries · maple syrup

brunch

buffet or family style service

CHICAGO EVENTS CATERING
A
Level Above
EVENTS
WOMEN-OWNED SINCE 2013

ESSENTIALS

23.95 per person

miniature egg and cheddar frittata

miniature sourdough sugar donuts

your choice of:

one panini [turkey, italiano, caprese]

one salad [italian chopped, chicken caesar]

one side [chips, pasta salad, breakfast potatoes]

PREFERRED

25.95 per person

ham & provolone cornetto

breakfast pizza

blueberry ricotta pancake

caprese panini · italian chopped salad

PARFAIT BAR ADD ON 7.95 per person

greek yogurt · granola

seasonal berries · local raw honey

WAFFLE BAR ADD ON 6.95 per person

banana · nutella · powdered sugar

seasonal berries · maple syrup

add on stations

attendant required

OMELET

10.95 per person

made to order omelet station
black forest ham · thick cut bacon
choice of turkey or pork sausage
mushroom · onion · green pepper
grape tomato · fresh spinach

CREPE

8.95 per person

made to order crepe station
plain crepe · real red velvet crepe
thinly sliced banana · fresh berries
nutella · mascarpone cream

CARVING

market price

black forest ham · beef tenderloin

SMOOTHIE

8.95 per person

made to order smoothie station
freshly frozen
banana · blueberry · mango
pineapple · strawberry
spinach · oat milk · almond milk

ESPRESSO

5.95 per person

made to order hot or iced latte station
Lavazza espresso and frothed milk
caramel · vanilla · toasted marshmallow
cinnamon · cocoa · marshmallow
whole milk · oat milk

CHICAGO EVENTS CATERING

A
Level Above
EVENTS

WOMEN-OWNED SINCE 2013

Lunch

buffet or family style service

CHICAGO EVENTS CATERING
A
Level Above
EVENTS
WOMEN-OWNED SINCE 2013

ESSENTIALS

22.95 per person

caesar salad with house baked croutons
house made chips · pasta salad · turkey panini

PREFERRED

25.95 per person

italian chopped salad with crispy prosciutto
margherita pizza (tomato and fresh mozzarella)
chicken parmesan over rigatoni in cream sauce

SWEET TREAT *add ons*

GELATO
BAR

5.95 per person

MINIATURE
DESSERT DISPLAY

7.95 per person

cannoli · tiramisu · tart

BROWN BUTTER
CHOCOLATE
CHIP COOKIES

2.95 each

CHOCOLATE
CHIP BROWNIES

3.95 each

add on stations

attendant required

PIZZA BAR

9.95 per person

*made to order pizza station
includes three styles of pizza*

cheese · margherita
soppressata and hot honey
sausage · pepperoni · veggies
buffalo chicken · beef and giardiniera

PASTA BAR

10.95 per person

*made to order pasta station
includes two styles of pasta*

penne · rigatoni
paccheri · linguine
orecchiette

includes two sauce choices

brandi cream
pomodoro · marinara
parmesan cream

SALAD BAR

9.95 per person

chopped romaine · mixed greens
grilled chicken · bacon bits
grape tomato · garbanzo beans
red onion · banana peppers
shaved parmesan · blue cheese crumbles

CHICAGO EVENTS CATERING

A
Level Above
EVENTS

WOMEN-OWNED SINCE 2013

sharables

stationary / charcuterie style
perfect for cocktail hour

ANTIPASTO BOARD

12.95 per person

an assortment of Italian meats, olives,
roasted red peppers, artichokes, fontinella,
truffle pecorino, and Italian bread

VEGETABLE BOARD

5.25 per person

carrots, celery, red and yellow peppers
zucchini, grape tomato, and house made dip

FRUIT BOARD

5.25 per person

freshly sliced melon and sweet berries

HOUSE GUACAMOLE & CHIPS

5.95 per person

includes house salsa, carrots, and cucumber

MEDITERRANEAN SPREAD

5.95 per person

hummus, tzatziki, pita, carrots, and cucumbers

CHEESE BOARD

8.95 per person

an assortment of cheese from The Great American Cheese Collection
fig jam, fresh berries, grapes, crackers, and Italian bread

CHICAGO EVENTS CATERING

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EVENTS

WOMEN-OWNED SINCE 2013

small bites

Items are made individually on site
with a passed style of service

FISH TACO
4.95 each

BEEF WELLINGTON
7.95 each

BUFFALO CHICKEN MEATBALL
3.95 each

POLENTA BOLOGNESE CUP
3.95 each

PROSCIUTTO CROSTINI
4.95 each

BACON WRAPPED DATE
3.95 each

MINIATURE EMPANADA
PRICES VARY

poblano x cheese **3.95 EACH**

beef x tomato x onion **4.25 EACH**

pulled pork x pepperjack **4.25 EACH**

chicken x bell pepper x onion **4.25 EACH**

CALABRIAN CAULIFLOWER
3.75 each

PESTO TORTELLINI SKEWER
4.95 each

BACON WRAPPED SWEET POTATO
4.95 each

TOMATO FRITTER
3.95 each

BBQ CHICKEN GRITS
4.25 each

SESAME CHICKEN
4.25 each

PASTRY PUFF
3.95 each
maple bacon x pecans
fontina x artichoke
apricot x walnut
brie x cranberry

GOAT CHEESE CROSTINI
3.95 each
roasted tomato x balsamic glaze

STUFFED BELL PEPPER
4.25 each

SPICY CHEDDAR CORN MUFFIN
3.25 each

CHICAGO EVENTS CATERING
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WOMEN-OWNED SINCE 2013

appetizers

*your choice of buffet, passed or
stationary style of service*

ARANCINI
3.95 each

POLPETTI (MEATBALL)
3.95 each

CAPRESE SKEWER
3.95 each

WATERMELON & FETA
3.95 each

PROSCIUTTO AND MELON
4.75 each

STUFFED MUSHROOM
3.95 each

BRUSCHETTA
3.95 each
tomato basil
peach, ricotta & honey
garbanzo & roasted pepper
smoked salmon & apple

EGGPLANT CAPRESE
OR EGGPLANT ROLOTINI
4.95 each

FRIED ARTICHOKE HEARTS
4.95 each

SHRIMP COCKTAIL
market price

BOOM BOOM SHRIMP
market price

GARLIC CRUSTED SHRIMP
market price

CRAB DIP
market price

SHRIMP CEVICHE
market price

SHRIMP & SCALLOP CEVICHE
market price

PESTO SCALLOP
market price

MINIATURE CRABCAKE
market price

CRAB & AVOCADO STACK
market price

LOBSTER ROLL
market price

CHICAGO EVENTS CATERING
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table setting rental

HEAVY DUTY DISPOSABLES
PROVIDED AT NO ADDITIONAL COST

DOLCE AT THE RESERVE STANDARD
TABLE SETTING RENTAL RATES BELOW:

ITEM	RENTAL COST PER PIECE
SALAD PLATE	0.95
BREAD AND BUTTER PLATE	0.85
DINNER PLATE	1.10
SALAD FORK	0.85
DINNER FORK	0.85
DINNER KNIFE	0.85
DESSERT SPOON	0.85
CHARGER PLATE	4.00
WATER GLASS	1.40
WINE GLASS	1.80
COFFEE CUP	1.20

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Buffet Dinner Service Requirements

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One Server per Every 50 Guests
One Busser per Every 60 Guests

Family Dinner Service Requirements

One Food and Beverage Coordinator per Event
One Server per Every 30 Guests
One Busser per Every 40 Guests

MINIMUM OF 4 HOURS REQUIRED PER EVENT

Service Rates

\$250 PER FOOD AND BEVERAGE COORDINATOR – FLAT FEE
\$25 PER HOUR PER SERVER
\$20 PER HOUR PER BUSSER

SERVICE ADDITIONS

20% Service Fee

*covers the cost for Dolce Arte to
prepare, set up, and take down each event*

3% Credit Card Processing Fee

GRATUITY NOT INCLUDED

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