

# THE DOLCE GROUP



The Boardroom  
Group Dining & Event Guide

THE DOLCE GROUP

The Boardroom



VICTORY  
P A R K

[www.dolcegroup.com](http://www.dolcegroup.com)

**The Dolce Group's newest concept, The Boardroom, located** in the Victory Park development would like to work with you to plan your next special event or private party.

We have created this booklet to showcase our restaurant and provide you with additional information about our venue. Whether you have a small business dinner, a special dinner function for a group of 20 people, or planning a large corporate event for several hundred people, we can assist you to make sure your function is marvelous!

Please take a moment to review the following pages and special event menus for our restaurants. We look forward to working with you to plan your next special event.

Regards,  
Marshall Crane  
General Manager, The Boardroom  
The Dolce Group  
marshall@dolcegroup.com  
214-740-0555

# The Boardroom



Dinner Served Nightly. Lunch Functions Available For Private Groups.  
Monday - Saturday: 5:00PM - Close  
Sunday: Closed unless event at American Airlines Center

# The Boardroom



## PATIO AREA

1,000 Square Feet with Large Fire Pit  
Seats 60 for Sit-Down Dinner  
2 x 42" HD Plasma Televisions



## BOARDROOMS

Seats 14 - 38 for Sit-Down Dinner  
2 x 42" HD Plasma Televisions  
Holds Up To 50 for Passed Appetizers & Cocktails  
Computer Connection to Plasma Screen



## LOUNGE AREA

Seats 40 - 70  
Standing Room Capacity For Up To 100 People  
3 x 63" High Definition Plasma Televisions

In addition to the above areas, we also have our bar area that has two 115" HD Projected Screens and multiple HD Plasma Televisions to show all of the major sporting events and games. Our bar area is the ideal area for large receptions and happy hour gatherings.

PRELIMINARY DISCUSSIONS  
(SERVED FAMILY STYLE)

SPINACH-ARTICHOKE DIP - ROCKEFELLER STYLE  
HOMEMADE TORTILLA AND POTATO CHIPS

CHICKEN SATE  
WITH SWEET CHILI SAUCE

PULLED PORK MINI TACOS  
SWEET CORN AND PINEAPPLE SALSA

SUNK COSTS

CAESAR BOWL  
ROMAINE, GARLIC CROUTONS, CRUNCHY PARMESAN CRISP

CAPTAINS OF INDUSTRY  
(CHOICE OF ONE)

CUBAN BURGER  
SMOKED HAM, MELTED SWISS, PICKLES, DIJON-GARLIC MAYO

PLANTAIN CRUSTED MAHI-MAHI  
SMOKED SHRIMP AND AVOCADO SALSA

BUTTERMILK BATTERED CHILE FRIED CHICKEN  
MASHED POTATOES AND GREEN BEANS

\$35 PER PERSON  
PLUS SALES TAX & SERVICE CHARGE.



PRELIMINARY DISCUSSIONS  
(SERVED FAMILY STYLE)

**BISON CHILI NACHOS**  
PICO DE GALLO, GUACAMOLE, SOUR  
CREAM, PEPPER CHEESE SAUCE

**LOBSTER MAC 'N CHEESE BALLS**  
SERVED CRISPY AND DRIZZLED  
WITH WHITE TRUFFLE OIL

**CHICKEN QUESADILLA**  
PICO DE GALLO,  
AVOCADO CREAM

**CLASSIC MARGHERITA**  
FRESH TOMATOES, BASIL,  
HOMEMADE MOZZARELLA

SUNK COSTS  
(CHOICE OF ONE)

**CAESAR BOWL**  
ROMAINE, GARLIC CROUTONS,  
CRUNCHY PARMESAN CRISP

**LOBSTER BISQUE**  
CREAMY LOBSTER SOUP  
WITH CRÈME FRAICHE

CAPTAINS OF INDUSTRY  
(CHOICE OF ONE)

**BETTER THAN YOUR  
MOMMA'S MEATLOAF**  
FOREST MUSHROOMS, GREEN BEANS,  
CREAMY GRAVY, MASHED POTATOES

**CRISPY BUTTERFLY JUMBO SHRIMP**  
JALAPENO AND REMOLADE SAUCES,  
FRIES, COLESLAW

**BUTTERMILK BATTERED  
CHILE FRIED CHICKEN**  
MASHED POTATOES  
AND GREEN BEANS

**12OZ RIBEYE**  
BLACK ANGUS RIBEYE WITH MASHED  
POTATOES AND CRISPY ONIONS

DESSERT

**WARM BREAD PUDDING**  
VANILLA ICE CREAM

\$45 PER PERSON  
PLUS SALES TAX & SERVICE CHARGE.



PRELIMINARY DISCUSSIONS  
(SERVED FAMILY STYLE)

JUMBO CHICKEN WING COMBO  
SMOKEY HOT SAUCE & ASIAN-STYLE

LOBSTER MAC 'N CHEESE BALLS  
SERVED CRISPY AND DRIZZLED  
WITH WHITE TRUFFLE OIL

SATE SAMPLER  
CHICKEN, SHRIMP TEMPURA, BBO BEEF

ITALIAN STEAKHOUSE PIZZA  
GRILLED STEAK, ROASTED  
MUSHROOMS, CREAMY MOUNTAIN  
GORGONZOLA

SUNK COSTS  
(CHOICE OF ONE)

CAESAR BOWL  
ROMAINE, GARLIC CROUTONS,  
CRUNCHY PARMESAN CRISP

LOBSTER BISQUE  
CREAMY LOBSTER SOUP  
WITH CRÈME FRAICHE

CAPTAINS OF INDUSTRY  
(CHOICE OF ONE)

TUNA STEAK WRAPPED  
WITH RICE PAPER  
LOBSTER-VEGETABLE FRIED RICE,  
SWEET CHILI SAUCE

PLANTAIN CRUSTED MAHI MAHI  
SMOKED SHRIMP & AVOCADO SALSA

BUTTERMILK BATTERED  
CHILE FRIED CHICKEN  
MASHED POTATOES  
AND GREEN BEANS

THE BOARDROOM POUNDA  
ONE POUND CENTER CUT BLACK  
ANGUS RIBEYE WITH  
CRISPY ONION STRINGS

DESSERT

FAMILY-STYLE DESSERT SAMPLER  
HOT FUDGE BROWNIE SUNDAE, WARM BREAD PUDDING, AND MILKSHAKE SHOOTERS

\$55 PER PERSON  
PLUS SALES TAX & SERVICE CHARGE.



## PASSED HORS D'OEUVRES MENU

Bacon-Wrapped Jalapeno Poppers

Caprese Salad Skewer

Buffalo Chicken Skewer

Classic Margherita Pizza

**Lobster Mac 'n Cheese Balls**

Pulled Pork Mini Tacos

Shrimp Tempura with Ponzu Sauce

Italian Steakhouse Pizza

Sesame Seared Tuna

Meatloaf Sliders

\$20 per person per hour - choose 4 items

\$25 per person per hour - choose 6 items

\$30 per person per hour - choose 8 items

\$35 per person per hour - all items

## BAR PACKAGES

\$20 per person per hour for Well Open Bar  
(beer, house wine, signature cocktails, well liquor cocktails)

\$25 per person per hour for Premium Open Bar  
(bottled beer, house wine, signature cocktails, premium liquor cocktails)

\$7 per drink via drink tickets  
(bottled beer, house wine, well cocktails, signature cocktails)  
(must be purchased in advance)



