# bar/bat mitzvah

package



# bar/bat mitzvah package

## for the adults

five hour premium brand open bar

includes one hour cocktail reception

our dolce signature cocktail

choice of six passed hors d'oeuvres

choice of two stationed hors d'oeuvre

four course served dinner

sparkling wine toast

house wine service with dinner

### for the kids

mocktail station

stationed hors d'oeuvre

buffet dinner

custom bar/bat mitzvah cake

ice cream sundae bar

\$145.00 adults \$70.00 kids (add 6.35% CT state sales tax and 22% administrative charge)

























































































# hors d'oeuvres adults

## passed hors d'oeuvre

cold selections (choose three)
bruschetta of tomato, caramelized onions, parmesan shavings and fresh herb
grilled eggplant roulade with fresh mozzarella
chicken salad with walnuts and raisins on pita points
mini vegetable napoleons with a balsamic and basil dipping sauce
salmon mousse on cucumber disk

### hot selections (choose three)

roasted vegetable tarts

vegetable spring rolls with ginger soy dipping sauce
beef empanadas with a spicy salsa

peanut chicken satay

chicken quesadilla with a spicy salsa

artichoke filo triangle

spanakopita

















































# adult cold stations

(choose one station)

#### new england crudités

a healthy display of seasonal connecticut vegetables, with blue cheese, honey mustard and chipotle ranch dressing

#### italian festival

cold antipasto display with a generous assortment of marinated and cured italian meats, cheeses, marinated vegetables, crostinis and focaccia bread

#### mediterranean market

house made hummus, tabbouleh and baba ganoush with pita triangles and flat breads, marinated and grilled eggplant, stuffed grape leaves and an olive display

#### fromage bar

assortment of fine imported and domestic cheeses with assorted flat and artisan breads, crackers and fresh fruits and berries

#### scandanavian celebration

three distinctly different cold salmon displays. slow poached, smoked and pastrami salmon all served with capers, red onions and hard boiled eggs

#### sushi bar

fresh house rolled california and spicy tuna rolls with pickled ginger, wasabi and soy sauce



















































# adult hot stations

(choose one station)

#### soup shooters

(choose three) gazpacho, melon, strawberry bisque, minestrone, vichyssoise, borscht: served in shot glasses and espresso cups

#### mexican fiesta

(choose two) chicken, beef or shrimp: with two authentic sauces (spicy mole and green tomatillo) with pico de gallo and warm flour tortillas

#### oriental express

(choose two) chicken, beef or shrimp: with three unique sauces (spicy hunan, house made sweet and sour and garlic teriyaki) and steamed white rice

#### tuscan oven

(choose two) mini risotto balls, meatballs in marinara and sausage and peppers: with house made garlic bread

#### french bistro

a mélange of assorted large and mini quiche to include sun dried tomatoes, broccoli and onions





















































# adult dinner menu

## appetizer course (choose one)

heirloom tomato, fresh mozzarella and basil with a balsamic drizzle

cheese tortellini with a tomato sauce and basil oil

pumpkin ravioli with a butternut squash cream sauce

five onion soup with a garlic parmesan crouton

grilled vegetable napoleon with basil oil and red pepper aioli

grilled chicken kabob with moroccan chermoula sauce over  $\mbox{\rm micro}$  greens

## salad course

#### norwalk salad

seasonal greens with julienne vegetables, artichokes, kalamata olives, cucumber, roma tomatoes and balsamic vinaigrette





# adult dinner menu

## entrée course (choose two)

**grilled salmon with two tomato salsa** in a Dijon mustard with grape and tomatillo tomato, yellow pepper, red onion and cilantro

**braised short rib of beef** slow-cooked beef short rib simmered in california merlot, fresh vegetables and beef broth

**wild mushroom risotto** parmesan cheese, shitake, portobello, crimini mushrooms and white truffle oil (a great vegetarian option)

roasted french cut chicken breast with a sweet onion jam: oven roasted chicken breast in a caramelized red onion and port wine reduction

**grilled swordfish with mango salsa:** grilled swordfish steak in a citrus marinade with fresh mangos, green bell peppers, red onion and cilantro

prime rib of beef served with au jus and creamy horseradish sauce

parmesan & basil crusted statler chicken breast served over pappardella pasta















































# kids hors d'oeuvre

## stationed hors d'oeuvre (choose four)

mozzarella sticks

chicken quesadillas

macaroni bites

mini pizzas

franks in a blanket

vegetable spring rolls

new england crudite

cheese display

sushi

boneless buffalo wing bites

pita triangles with hummus





























































































# kids dinner buffet

salad course (choose one)

tossed field greens salad

traditional caesar salad

entrée course (choose three)

(buffet will be served with freshly baked rolls, french fries and chef's choice vegetable)

penne pasta with house-made marina and meatballs

chicken and cheese quesadillas

mini burgers with lettuce, tomato, onions and cheese

hot dogs

chicken fingers

macaroni and cheese



















































## dessert

custom designed bat/bar mitzvah cake

ice cream sundae bar

coffee, decaffeinated coffee and assorted teas

## liquors:

vodka: smirnoff
rum: bacardi silver

gin: bombay

bourbon: jim beam whiskey: seagram's 7 scotch: seagram's vo tequila: luna azul cognac: courvoisier

wines: astica wines (cabernet sauvignon, malbec, chardonnay and sauvignon blanc)

**bottled beer**: budweiser and bud light (choose one) corona, becks or amstel light



