

signature

package

**DOLCE**  
HOTELS AND RESORTS™  
N O R W A L K



# signature package

five hour premium brand open bar

includes one hour cocktail reception

our dolce signature cocktail

choice of six passed hors d'oeuvre

choice of two stationed hors d'oeuvre

four course served dinner

sparkling wine toast

wine service throughout dinner

dolce difference chocolate fountain display or  
ice cream sundae bar

custom wedding cake

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## passed hors d'oeuvres

### **cold selections** (choose three)

- bruschetta of tomato, caramelized onions, parmesan shavings and fresh herb
- grilled eggplant roulade with fresh mozzarella
- ceviche scallop tarts
- asparagus with prosciutto de parma and extra virgin olive oil
- salmon mousse on cucumber disk
- mini vegetable napoleons with a balsamic and basil dipping sauce

### **hot selections** (choose three)

- shrimp shaomai with a sweet and spicy sauce
- new england clam chowder shooters
- beef empanadas with a spicy salsa
- fried pork wontons with a soy dipping sauce
- boneless buffalo wing bites with blue cheese dressing
- brie and raspberry in filo dough

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# 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**

antipasto display with a generous assortment of marinated and  
cured italian meats, cheeses, marinated vegetables, crostini's 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 olive display

## **fromage bar**

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

## **sushi bar**

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

## **scandanavian celebration**

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

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# hot

# stations

(choose one station)

## **fondue station**

three warm cheese display (wisconsin cheddar, jalapeno jack, and swiss) with assorted artisan bread bites, garden fresh vegetable spears, and house made tortilla chips

## **mexican fiesta**

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

## **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

## **soup shooters**

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

## **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 quiches including sun dried tomatoes, ham, broccoli, bacon and onions

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## **appetizer course** (choose one)

grilled vegetable napoleon with basil oil  
and red pepper aioli

cheese tortellini with a tomato sauce  
and basil oil

five onion soup with a garlic parmesan  
crouton

grilled chicken kabob with moroccan  
chermoula sauce over micro greens

## **salad course**

### **norwalk salad**

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

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**entree course** — counts to be provided in advance  
(choose two plus a vegetarian)

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

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

**dolce chicken saltimbocca** braised chicken breast topped with layers of sage, prosciutto, fresh raspberries and spinach

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

**braised short rib of beef** slowed cook beef short rib simmered in california merlot, fresh vegetables and beef broth

**parmesan & basil crusted statler chicken breast** served over pappardelle pasta

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

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**dessert**

(choose one)

**dolce difference chocolate fountain or  
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(includes)

**custom wedding cake** (by DiMare's Pastry)

**coffee, decaf, assorted teas**

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## liquors:

**vodka:** smirnoff

**rum:** bacardi silver

**gin:** bombay

**bourbon:** jim beam

**whiskey:** seagram's 7

**scotch:** dewars

**tequila:** luna azul

**cognac:** courvoisier

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

**bottled beer:** budweiser and bud light, corona

choice of 1 microbrew

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