

premier

package

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



premier 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 four 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

mini viennese plates

custom wedding cake

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passed hors d'oeuvres

cold selections (choose three)

peppercorn crusted beef tenderloin with horseradish cream on crostini

siberian vichyssoise shooter with lump crab

mini pastry shells filled with asian peanut chicken salad, or shrimp salad

curry chicken salad on an apple boat

olive tapenade on a jumbo whole wheat crouton

crab and avocado salsa on house made tortilla chips

ceviche scallop tarts

hot selections (choose three)

vegetable spring rolls with a ginger soy dipping sauce

artichoke filo triangles

chicken quesadillas with a spicy salsa

thai beef satay with a peanut sauce

spanakopita

fried crab rangoon with a sweet and spicy dipping sauce

shrimp shaomai with a sweet and spicy sauce

fried pork wontons with a soy dipping sauce

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cold

stations

(choose two stations)

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

scandinavian 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 two stations)

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)

heirloom tomato, fresh mozzarella and basil with a balsamic drizzle

traditional new england clam chowder

pumpkin ravioli with butternut squash sauce

barbeque beef satay over a bed of baby spinach

salad course (choose one)

norwalk salad

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

caesar salad

crisp romaine, anchovies, garlic croutons, parmesan cheese and a creamy caesar dressing

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

shrimp jilly: jumbo shrimp sautéed with garlic, prosciutto, roasted red peppers, white wine and cream, served over linguine

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

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

grilled filet mignon: filet mignon grilled medium rare with a port wine demi glace

roasted lamb chops: oven roasted lamb chops with a blackberry mint sauce

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
ice cream sundae bar**

(includes)

**custom wedding cake (by DiMare's Pastry)
mini viennese plates**

coffee, decaf, assorted teas

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NORWALK



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liquors:

vodka: ketel one

rum: mt. gay

gin: tanqueray

bourbon: makers mark

whiskey: crown royal

scotch: johnny walker red

tequila: jose cuervo

cognac: remy martin vsop

wines: trinity oaks (cabernet sauvignon, merlot, chardonnay and pinot grigio)

bottled beer: budweiser, bud light and corona

choice of 2: microbrews

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