

# Catering to you CATERING MENU





## **EVENT FEATURES**

The Doubletree by Hilton Norwalk understands that planning the perfect event takes a lot of preparation, and we are here as your partner, to ensure that your event is flawless, and exactly to your specifications.

#### **Catering Menu Contents** Breakfast 3 Brunch 4 **AM Enhancements** 5 Give Me A Break 6 Deli Buffets 7 **Buffets** 8 **Buffets Continued** 9 Plated Dinner 10 Plated Dinner Continued 11 Reception Hor D' Oeuvres 12 **Reception Enhancements** 13 **Reception Enhancements Continued** 14 **Bar Service** 15



#### **BREAKFAST**

## The Continental Breakfast Buffet

**Chilled Orange** 

Sliced Fresh Fruit

Croissants with Butter and Preserves

**Assorted Muffins** 

**Greek Yogurt** 

Freshly Brewed Gevalia Coffee and Assorted Gourmet Tea

\$12.50 per person

#### **Shoreline Breakfast Buffet**

**Chilled Orange** 

Croissants and Assorted Muffins

Fresh Sliced Bagels with Cream Cheese, Butter and Preserves

**Greek Yogurts** 

Scrambled Eggs, Crispy Bacon or Sausage Links

**Home Fried Potatoes** 

Freshly Brewed Gevalia Coffee and Assorted Gourmet Tea

\$18.00 per person

# **Healthy Choice Buffet**

Chilled Orange and Cranberry Juices

Sliced Fresh Seasonal Fruit Display

**Greek Yogurt** 

**Granola Bars** 

Griddle Egg Sandwiches on English Muffin with Turkey Sausage

Freshly Brewed Gevalia Coffee and Assorted Gourmet Tea

\$19.00 per person



#### **BRUNCH**

Minimum of twenty people. \$125.00 Chef or Attendant Fee will be applied to all attended stations

#### **Champagne Brunch**

Chilled Orange, Cranberry and Grapefruit Juice Freshly Brewed Gevalia Coffee and Assorted Gourmet Tea

Assortment of Danishs, Muffins, and Pastries Fresh Sliced Bagels with Cream Cheese, Butter, Honey and Preserves Sliced Seasonal Fruit Display

Fluffy Scrambled Eggs
Strips of Crisp Bacon ot Sausage Links
Home Style Fried Potatoes
Belgian Waffles with Warm Maple Syrup, Seasonal Berries and Whipped Cream

Grilled Atlantic Salmon with Mango Salsa Sauce Penne Ala Vodka with Chicken

## **Omelet Station**

A Uniformed Chef Attendant will Prepare Eggs & Omelets to order with a variety of toppings to include: Mushrooms, Tomatoes, Onions, Peppers, Ham, Spinach, Cheddar, Sausage, Bacon, Cilantro, Scallions, Salsa, Sour Cream, and Feta cheese Chef Required - \$125.00 fee

## **Mimosa Station**

Unlimited House Champagne prepared with Fresh Orange Juice Attendant Required - \$125.00 fee

\$33.00 per person



## **AM ENHANCEMENTS**

Buttermilk Pancakes with Maple Syrup \$2.50 per person Frech Toast with Maple Syrup \$2.50 per person Make Your Own Waffle Station \$4.00 per person Sliced Seasonal Fresh Fruit \$5.00 per person Whole Fruit \$2.00 per person

## **AM Coffee Package**

Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas \$5.00 per person

#### Half Day Beverage Package

Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas Assorted Soft Drinks, & Bottled Waters 11.00 per person

## All Day Beverage Package

Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas Assorted Soft Drinks, & Bottled Waters \$14.00 per person



#### **GIVE ME A BREAK**

All breaks are served for a total of two hours

#### **AM Break**

Sliced Fresh Fruit, Granola Bars, Assorted Yogurts Bottled Water and Assorted Juices \$11.00 per person

#### **PM Break**

Vegetable Crudite with Ranch and Bleu Cheese Dips, Hummus with Pita Chips, Bottled Water and Assorted Soft Drinks \$12.00 per person

## **Power Up Break**

Build Your Own Trail Mix, Assortment of Three Dried Fruits, Chocolate Covered Raisins & Mixed Nuts Granola and Assorted Energy Bars Propel and Vitiam Water Energy Drinks \$12.50 per person

## Viennese Break

Mini Eclairs, Cream Puffs, Mini Napoleons, Mini Fruit Tarts, Mini Cheesecakes Regular and Decaffineated Coffee and Gourmet Teas \$13.00 per person

## Stadium Break

Pigs in a blanket, Assorted Wings served with Creamy Bleu Cheese, Celery & Carrots Assorted Soft Drinks & Bottled water \$13.50 per person

#### **Cookie Break**

Doubletree Chocolate Chip Walnut Cookies & Double-Fudge Brownies Assorted Soft Drinks, Gevalia Coffee and Decaffeinated, Assorted Gourmet Tea \$11.00 per person

# **Make Your Own Sundae Station**

Vanilla & Chocolate Ice Cream Whipped Cream, M&M's, Cherries, Chopped Nuts, Sprinkles, Oreo Pieces, Chocolate Syrup & Carmel Assorted Soft Drinks and Bottled Water \$12.50 per person

All prices are subject to 21% service charge and 6.35% Conneticut state sales tax- subject to change DOUBLETREE BY HILTON NORWALK 789 Connecticut Avenue Norwalk, CT 06854

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## **DELI BUFFETS**

Minimum of twenty people.

#### **Deli Buffet**

Caesar Salad Wrap

Chicken Club on Multigrain Wrap

Turkey and Swiss with Lettuce and Tomato on Hard Roll

Black Forest Ham, Carmelized Onions, Pepperjack Cheese on Dark Bread with Spicy Mustard

Tuna Salad with Lettuce in a Tomato Basil Wrap

Tossed Garden Salad with Balsamic Vinaigrette

Tri Color Pasta Salad

**Assorted Gourmet Chips** 

Doubletree Chocolate Chip Walnut Cookies and Double Fudge Brownies

Assorted Soft Drinks and Bottled Water

Gevalia Coffee and Decaffeinated, Assorted Gourmet Tea

\$24.00 per person

#### **Lunch Hot Buffet**

Salad: Please Select One

House Salad with Balsamic Dressing

**Traditional Caesar Salad** 

Baby Spinach Salad, Tear Drop Tomatoes, Red Onions, Cucumbers and Carrots with Lite Raspberry Vinaigrette

Entrees: Please Select Two

Marinated Skirt Steak with Peppers and Onions

Traditional Meatloaf

Lemon Tyme Roasted Chicken

Petite Grilled Salmon Scampi

Northlake Chicken Pasta with Roasted Peppers, Sundried Tomatoes, Spinach in a lite Broth Sauce

Seasonal Chef's choice of Starch and Vegetables

Warm Rolls and Butter

Dessert: Please Select One

Strawberry Shortcake

DoubleTree Chocolate Chip Cookies

Tiramisu

Gevalia Coffee and Decaffeinated

Assorted Gourmet Teas Assorted Soft Drinks \$28.00 per person



## **BUFFETS**

Buffets include warm rolls with butter, Chefs choice of seasonal vegetables and starch, Ice water, Pitchers or Iced Tea and Lemonade or Soft Drinks, Freshly Brewed Gevalia Coffee and Assorted Gournet Tea. Minimum of **twenty people**.

## The Traditional Buffet

Salad- Select one

Garden Salad

Caesar with Parmesan Croutons

Spinach Salad with Cranberries, Roasted Walnuts, Feta in a Lite Vinagrette Dressing

Entrees- Select two

Sautéed Chicken Marsala

Chicken Cacciatore

Grilled Salmon with Tropical Fruit Salsa

Tortilla Crusted Tilapia Veracruz

Eggplant Parmesan

Traditional Meatloaf with Gravy

Marinated Skirt Steak with Sautéed Peppers & Onions

Dessert- Select one

Doubletree Chocolate Chip Cookies with Walnuts & Brownies

**Carrot Cake** 

**Chocolate Cake** 

New York Cheesecake

\$31.50 per person



#### **BUFFETS**

Buffets include warm rolls with butter, Chefs choice of seasonal vegetables and starch, Ice water, Pitchers or Iced Tea and Lemonade or Soft Drinks, Freshly Brewed Gevalia Coffee and Assorted Gournet Tea. Minimum of twenty people.

#### **International Buffet**

Salad- Select one

Grilled Vegetable Platter

Mediterranean Salad - Chopped Romaine, Feta, Tomato, Cumcumbers, Red Onions, Greek Olives with a Oregano Lemon Vinaigrette Dressing

Tomato Mozzarella Platter

Pasta- Select one

Rigatoni Bolognese Linguini Margarita Bowtie with Pesto & Roasted Pine Nuts

Entrees- Select two

Teriyaki Chicken with Mango & Red Pepper Chutney French Cut Breast of Chicken, Mushroom Maderia Sauce Ginger Lime Grilled Atlantic Salmon

Filet of Sole

Petite Filet Medallions with Mushroom Sauce

Accompaniment: Select one
Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Mediterranean CousCous
Vegetables: Select one
Roasted Root Vegetables

Steamed Buttered Broccoli and Carrots

Balsamic Glazed Brussel Sprouts with Pancetta and Parmesean

Dessert- Select one

Carrot Cake

Chocolate Forest Cake Strawberry Shortcake

\$38.00 per person



#### **PLATED DINNER**

Served dinner includes warm rolls with butter, Chefs choice of seasonal vegetables and starch, Ice water, Assorted Soft Drinks, Freshly Brewed Gevalia Coffee and Assorted Gourmet Tea. Minimum of twenty people.

## **Signature Plated Dinner**

Salad- Select one

Caesar with Parmesan Croutons Mixed Green Salad with House Dressing

Entree- Select two

Chicken Breast Piccata, Light Lemon Butter Sauce Roasted Lemon Rosemary Chicken Tortilla Crusted Tilapia Grilled Salmon with Herb Butter Sauce Petite Filet Peppercorn Crusted Marinated Skirt Steak with Peppers and Onions

Traditional Meatloaf with Gravy

Baked Ziti with Sausage

Accompanied By: Chefs choice of Starch and Vegetables

Warm Rolls & Butter

Dessert- Select one

Cherry or Apple Pie Lemon Bars

New York Cheesecake with Strawberries

\$35.00 per person



#### **PLATED DINNER**

Served dinner includes warm rolls with butter, Chefs choice of seasonal vegetables and starch, Ice water, Assorted Soft Drinks, Freshly Brewed Gevalia Coffee and Assorted Gourmet Tea. Minimum of **twenty people**.

#### **Traditional Plated Dinner**

Salads- Select one

Baby Spinach with Dried Cranberries, Feta, Roasted Walnuts, Vinagrette Dressing Wedge Salad, Bacon, Tomatoes, Gorgonzola, Bleu Cheese Dressing Red Plum Tomato, Fresh Mozzarella, Fresh Basil, Drizzled with Olive Oil and Balsamic Reduction

Entree- Select two

Grilled Chicken Teriyaki with Mango Red Pepper Salsa
French Cut Chicken Breast, Lemon Olive Oil and Fresh Herbs
Grilled Atlantic Salmon, Dill Butter Sauce
Crispy Cilantro Lime Chicken Breast
Pork Chop, Herb Au Jus
Beef Filet, Mushroom Demi Glaze
Northlake Chicken Pasta with Roasted Peppers, Sundried Tomatoes, Spinach with a Lite Chicken Broth Sauce

Dessert- Select one

Red Velvet Cake Espresso Tiramisu Black Forest Cake

\$38.00 per person



## **RECEPTION BUTLER PASSED HOR D'OEUVRES**

Hor D'Oeuvres are passed and served for one hour.

Platinum Package- Select five

**Hot Hors d'Oeurves** 

Spanakopita

Buffalo Chicken Rangoon

Florentine Stuffed Mushroom Caps

Mini Fajitas- Chicken or Beef

Mini Beef Wellington

Mini Brie en Croute with Spicy Walnuts

Four Cheese Macaroni and Cheese Bites

Sea Scallops Wrapped in Bacon

Mini Maryland Style Crab Cakes with Remoulade

Chicken or Beef Satay with Dipping Sauce

Coconut Shrimp

Brie and Raspberry Filo Star

Mini Reuben

\$21.00 per person

Gold Package- Select Four

Hot Hors d'Oeurves

Chicken or Cheese Quesadilla Bites

**Coconut Chicken Fingers** 

Mini Vegetable Eggrolls

Sesame Crusted Chicken

Cocktail Franks in Puff Pastry

Spanikopita

Mini Grilled Cheese Triangles

Risotto Arancini

Assorted Mini Quiche

\$17.00 per person

**Cold Hors d'Oeurves** 

Prosciutto Wrapped Honeydew Melon Smoked Salmon on English Cucumber

Antipasto Skewars

Gorgonzola Stuffed Figs

## Cold Hors d'Oeurves

**Assorted Tea Sandwiches** 

Roasted Tomato & Caramelized Onion Brochette

Roma Tomatoes with Fresh Mozzarella & Basil on Baguette

Mini Bruschetta Bites



#### **RECEPTION ENHANCEMENTS**

Chef attended stations require a \$125.00 chef fee.

Vegetable Crudités Display \$7.00 per person Assorted and colorful Fresh Garden Vegetables Served With House made Dips **Fresh Fruit Display** \$7.00 per person Beautiful display of Seasonal Fresh Sliced Fruit **American Cheese Board** \$7.00 per person Variety of Domestic Cheeses Served with Assorted Crackers Garnishes & Seasonal Fresh Fruit **Antipasto Station** \$13.00 per person Genoa Salami, Prosciutto, Provlone, Mozzarella, Roasted Red Peppers, Eggplant, Mushrooms & Assorted Olives **Pasta Station** \$12.00 per person Your choice of Pasta served with Choice of Two Sauces: Alfredo, Pesto, Marinara, & Vodka Served with Garlic Bread & Parmesan Cheese Chef Required **Tuscan Station** \$12.00 per person Chorizo Sausage, Kalamata & Green Olives, Roasted Peppers, Pesto Mozzarella, Artichoke Hearts Served with Hummus, Tapenade and Dipping Oil Latin American Station \$13.00 per person Beef or Chicken Fajitas, Chips & Salsa, Guacamole, Empanadas, Black Bean Salsa & Pico de Gallo **All American Station** \$13.00 per person Mini Cheese Burger Sliders & Pulled Pork Sliders Seasoned French Fries and & Onion Rings **Seafood Station** Market Price Jumbo Shrimp with Clams, Mussels &

Oysters on the ½ Shell, Lemons, Mignonette and Cocktail Sauce



# **RECEPTION ENHANCEMENTS**

Chef attended stations require a \$125.00 chef fee.

Prime Rib Carving Station serves 25 people Served with Au Jus and Creamy Horseradish Sauce Chef Required	\$270.00 each
Oven Roasted Turkey Carving Station serves 20 people Served with Homemade Pan Gravy and Cranberry Sauce Chef Required	\$175.00 each
Brown-Sugar Glazed Country Ham serves 30 people Served with Honey Dijon Sauce Chef Required	\$175.00 each
Herb Roasted Pork Loin Carving Station serves 20 people Served with Seasonal Apple Sauce Chef Required	\$175.00 each
Sweet Ending Station Assortment of Mini Pastries, Chocolate Covered Strawberries, Mini Cream Puffs, Chocolate Éclairs, & Mini Cakes	\$11.00 per person
Cookies and Milk Bar Served in Double Shot Glass with Cold Milk & Doubletree Chocolate Chip & Walnut Cookie	\$7.50 per person



## **BAR SERVICE**

The Doubletree by Hilton reserves the right to decline service of alcohol to any guest, at any time, for any reason. Bar Service requires a \$125.00 Bartender fee per every 75 guests.

#### **OPEN BAR**

#### **Top Shelf Bar**

Grey Goose, Ketel One, Tanqueray, Bombay Sapphire, Bacardi, Meyers Dark, Patron Silver, Johnny Walker Black, Makers Mark, Crown Royal, Frangelico, Amaretto House Red and White Wine Budweiser, Bud Light, Coors Light, Corona, Heineken, Sam Adams, Miller Lite, Sierra Nevada & Blue Moon \$20.00 per person for 2 hours \$31.00 per person for 4 hours

## **Premium Bar**

Absolute, Stoli, Bombay, Beefeater, Tanqueray, Bacardi, Captian Morgan, Johnny Walker Red, Dewar's, Jack Daniels, Jose Cuervo, Kahula, Amaretto
House Red and White Wine
Budweiser, Bud Light, Coors Light, Corona, Heineken, Sam Adams & Miller Lite
\$18.00 per person for 2 hours
\$28.00 per person for 4 hours

## **House Brand Bar**

Smirnoff, Bombay, Bacardi, Malibu, Seagram's 7, Jim Beam, Canadian Club, Jose Cuervo, Kahula House Red and White Wine Budweiser, Bud Light, Coors Light, Corona, & Heineken \$16.00 per person for 2 hours \$25.00 per person for 4 hours

## Beer, Wine & Soda Bar

\$13.00 per person for 2 hours \$20.00 per person for 4 hours

## CASH BAR & CONSUMPTION BAR

Imported or Domestic Beer \$6.00 House Wine \$7.00 Top Shelf Mixed Drinks \$10.00 Premium Mixed Drinks \$8.00 House Mixed Drinks \$7.00