

DINNER BUFFET

Minimum 20 Guests • \$55pp*

**Pricing plus applicable service charge and CT sales tax.
Final guarantee due 72 business hours prior*

CHOICE OF ONE SALAD

The Spa Garden Salad
Classic Caesar Salad
Pear & Pecan Arugula Salad
Wedge Salad

CHOICE OF ONE PASTA

Penna a la Vodka
Rigatoni with Broccoli Rabe & Sausage
Penne with Pesto Cream

CHOICE OF TWO ENTRÉES

(add \$10pp for a 3rd choice)

Chicken Piccata

Lemon – Capers & Butter Sauce

Chicken Marsala

Wild Mushrooms & Marsala Reduction

Chicken Roma

Roasted Tomatoes, Baby Spinach, Garlic

Beef Short Ribs

Merlot Demi

New York Strip Steak

Black Garlic Jus

Grilled Pork Loin

Balsamic Braised Apples

Roasted Turkey Breast

Traditional Stuffing & Giblet Gravy

Citrus Salmon

Pan Roasted with Blood Orange Glaze

Cracker Crusted Cod with Butter & White Wine

Vegetable Ragu

Wild Mushrooms, Gruyere Polenta, Roasted Tomatoes

SIDES

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

DESSERT

Chef's Dessert Display

BIG LITTLE

Small Office Holiday Party

Friday, December 6, 2024

BUFFET MENU

HORS D'OEUVRES

Scallops Wrapped in Bacon
Mini Crab Cake with Remoulade
Sausage & Pecorino Romano Stuffed Mushrooms
Kobe Beef Franks in a Blanket with Chipotle Ketchup
Vegetable Ratatouille Edible Spoons

DINNER

Classic Caesar Salad
Romaine Hearts, Parmesan Cheese, Croutons
& House-made Caesar with a Hint of Lemon

Penne Pasta

Penne Pasta, Light Pesto Cream, Fresh Basil,
Parmesan Cheese

Florentine Chicken Breast

Aged Provolone, Spinach, Mushrooms, Marsala Jus

Burgundy Beef Tips

Roasted Shallot Demi

Salmon Piccata

Pan Roasted Salmon, Lemon-Caper Beurre Blanc

SIDES

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

DESSERT

Chef's Dessert Display

\$75 Per Person Inclusive
Call 860.425.3680 for more information!

*The Spa at
Norwich Inn*

607 W Thames St, Norwich, CT 06360
860.425.3500 | thespaatorwichinn.com



TASTE OF THE HOLIDAYS



TO BOOK YOUR
ANNUAL HOLIDAY PARTY,
PLEASE CONTACT
OUR SALES DEPARTMENT
AT 860.425.3680



*The Spa at
Norwich Inn*



PLATED LUNCH

\$45pp*

**Pricing plus applicable service charge and CT sales tax.
Final guarantee due 72 business hours prior*

CHOICE OF ONE SOUP or ONE SALAD

Traditional New England Clam Chowder
Smoked Tomato ▪ Butternut Squash Bisque
Pear & Parsnip Soup

(or)

The Spa Garden Salad ▪ Classic Caesar Salad
Pear & Pecan Arugula Salad ▪ Beet & Goat Cheese Salad

Add \$3 per person for both soup and salad

CHOICE OF TWO ENTRÉES

(add \$10pp for a 3rd choice)

(advance entrée counts required 72 business hours prior)

Chicken Roma

with Spinach, Roasted Tomatoes

Chicken Marsala

Wild Mushrooms & Marsala Reduction

Grilled New York Strip

Black Garlic Jus

Roasted Turkey Breast

Traditional Stuffing & Giblet Gravy

Citrus Salmon

Pan Roasted with Blood Orange Glaze

Grilled Swordfish

Lobster Cream Sauce, Roasted Vegetable Risotto,
Roasted Root Vegetables

SIDES

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

ALL HOLIDAY PARTY EVENTS INCLUDE:

Warm Rolls and Whipped Butter
Chef's Holiday Dessert
Coffee, Decaffeinated Coffee,
Assorted Tea, & Apple Cider

**PLEASE INQUIRE ABOUT HORS D'OEUVRES
AND OPEN BAR PRICING**

LUNCH BUFFET

Minimum 20 Guests ▪ \$45pp*

**Pricing plus applicable service charge and CT sales tax.
Final guarantee due 72 business hours prior*

CHOICE OF ONE SALAD

The Spa Garden Salad
Classic Caesar Salad
Pear & Pecan Arugula Salad
Wedge Salad

CHOICE OF ONE PASTA COURSE

Penna a la Vodka
Rigatoni with Broccoli Rabe & Sausage
Penne with Pesto Cream

CHOICE OF TWO ENTRÉES

(add \$10pp for a 3rd choice)

Chicken Piccata

Lemon – Capers & Butter Sauce

Chicken Marsala

Wild Mushrooms & Marsala Reduction

Beef Tips

Roasted Shallot Demi

Grilled Pork Loin

Balsamic Braised Apples

Roasted Turkey Breast

Traditional Stuffing & Giblet Gravy

Citrus Salmon

Pan Roasted with Blood Orange Glaze

Cracker Crusted Cod with Butter & White Wine

Vegetarian Stir-Fry

Seasonal Vegetables, Soba Noodles
& Sweet Chili Soy Sauce

SIDES

Roasted Garlic Mashed Potatoes

Seasonal Vegetables



**TO BOOK YOUR ANNUAL
HOLIDAY PARTY, PLEASE CONTACT
OUR SALES DEPARTMENT
AT 860.425.3680**

PLATED DINNER

\$55pp*

**Pricing plus applicable service charge and CT sales tax.
Final guarantee due 72 business hours prior*

CHOICE OF ONE SOUP or ONE SALAD

Traditional New England Clam Chowder
Smoked Tomato ▪ Butternut Squash Bisque
Pear & Parsnip Soup

(or)

The Spa Garden Salad ▪ Classic Caesar Salad
Pear & Pecan Arugula Salad ▪ Beet & Goat Cheese Salad

Add \$3 per person for both soup and salad

CHOICE OF ONE PASTA COURSE

Penna a la Vodka
Rigatoni with Broccoli Rabe & Sausage
Penne with Pesto Cream

CHOICE OF TWO ENTRÉES

(add \$10pp for a 3rd choice)

(advance entrée counts required 72 business hours prior)

Chicken Saltimbocca

Prosciutto, Sage, Garlic

Chicken Marsala

Wild Mushrooms & Marsala Reduction

Grilled New York Strip

Black Garlic Jus

Stuffed Pork Loin

Balsamic Braised Apples

Roasted Turkey Breast

Traditional Stuffing & Giblet Gravy

Citrus Salmon

Pan Roasted with Blood Orange Glaze

Grilled Swordfish

Lobster Cream Sauce

Vegetable Risotto

Roasted Root Vegetables

SIDES

Roasted Garlic Mashed Potatoes

Seasonal Vegetables