



NORWICH INN WEDDING MENUS



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COCKTAIL HOUR MENUS

SAMPLE SELECTIONS

STATIONARY HORS DISPLAY

Included in Rose, Lily & Orchid Package

HARVEST CHEESE PRESENTATION

Special Selection of Imported & Domestic Cheeses | Grapes | Berries

Assorted Crackers & Flatbreads

PASSED HORS D'OEUVRES

Rose Package, Select Four from Tier One | Lily Package, Select Five from Tiers One or Two

Orchid Package, Select Six from Tiers One, Two or Three

TIER ONE

- Scallops wrapped in Bacon
- Crab Rangoon with Sweet Chili Sauce
 - Shrimp Spring Roll
- Smoked Salmon Mousse in a Potato Cup with Fried Capers
 - Fried Calamari with Tomato Jam
- Sausage and Pecorino Romano Stuffed Mushrooms
- Mini Beef Wellington with Fresh Horseradish & Herb Dip
 - Chicken Quesadilla
- Kobe Beef Franks in a Blanket with Chipotle Ketchup
 - Mini Chicken Cordon Bleu
 - Buffalo Chicken Puffs
- Spinach and Feta wrapped in Phyllo Dough
- Bruschetta Trio (Basil Pesto, Olive Tapenade, Fresh Tomato-Basil)
 - Spinach & Feta Stuffed Mushrooms
 - Cheddar Jalapeño Poppers

TIER TWO

- Scallops & Water Chestnuts wrapped in Bacon
- Smoked Salmon, Dill Cream Cheese in a Cucumber Cup
 - Mini Crab Cake with Pickled Remoulade
 - Clam Fritters with Pickled Remoulade
- Andouille Sausage en Croûte with Pickled Mustard Seed
 - Southwest Chicken Egg Rolls with Spicy Aioli
 - Mini Beef Empanadas with Chipotle Salsa
- Waffle Coated Chicken Bites with Maple-Ginger Glaze
- Antipasto Skewers (Fresh Mozzarella, Tomato, Olive and Basil)
- Asparagus and Manchego Cheese wrapped in Flaky Pastry Dough with Aged Balsamic Vinegar
 - Fried Ravioli with Sweet Onion & Tomato Jam

TIER THREE

- Ancho Crusted Tuna Bites with Wasabi Aioli
 - Shrimp Cocktail
- Amaretto Shrimp with Candied Walnut Dust
- Boneless Short Ribs wrapped in Bacon with Horseradish Crème
 - Lamb Meatballs on Pita with Cucumber Tzatziki
- Crispy Polenta Cakes with BBQ Pulled Pork & Tobacco Onion Rings
 - Crab & Toasted Corn Fritters with Coconut Reduction
 - Curry Roasted Cauliflower with Harissa Yogurt
- Asparagus & Roasted Red Pepper Arancini with Saffron Rui

RECEPTION MENUS

SAMPLE PLATED DINNER SELECTIONS

APPETIZER COURSE

Lily & Orchid Package, Select One

Lobster Bisque
Sherry & Lump Crab

Penne a la Vodka

Tomato Basil and Gorgonzola Bisque
Velvety Tomato Bisque with Basil Infused Oil, Crumbled Gorgonzola, Toasted Brioche

Butternut Squash Bisque
Candied Pecans & Crème Fraîche

Wild Mushrooms Ragout
Crumbled Gorgonzola, Creamy Herb Polenta

Penne Pasta Cruda
Penne Pasta with Fresh Pomodoro, Shaved Parmesan Reggiano, Fresh Herbs

Roasted Cauliflower Bisque
Fresh Sage, Capers, Parmesan

House-Made Gnocchi
Grappa and Gorgonzola Reduction, Sultana Raisins, Toasted Pignoli Nuts

Amaretto Shrimp
Dusted & Fried, Dipped in Spicy Amaretto Aioli with Crushed Candied Walnuts

SALAD COURSE

Rose, Lily & Orchid Package, Select One

The Spa Garden Salad
Field Greens, Grape Tomatoes, Cucumber, Carrot, House Balsamic Vinaigrette

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

Poached Pear
(Lily & Orchid Packages)
English Stilton, Candied Walnuts, Delicate Greens, House Balsamic Vinaigrette





MENUS CONTINUED



SAMPLE PLATED DINNER SELECTIONS

ENTRÉES

Rose, Lily & Orchid Package, Select Two + Vegetarian
\$7++ per person to add third entrée selection to all packages

Grilled New York Strip Steak

Pinot Noir-Blue Cheese Butter, Garlic Mashed Potatoes, Sautéed Spinach

Steak au Poivre

Pepper Crusted NY Strip, Brandy & Green Peppercorn Sauce, Herb Roasted Fingerling Potatoes, Sautéed Broccolini

Prime Rib Au Jus

Roasted Garlic Horseradish Twice Baked Potatoes & a Roasted Tomato Florentine

Boneless Short Ribs

Roasted Root Vegetables, Creamy Chive Risotto

Chicken Marsala

Chicken, Mushroom Marsala Sauce, Twice Baked Potatoes, Sautéed Broccolini

Chicken Francaise

Egg Battered Chicken Breast, Lemon Caper Velouté, Twice Baked Potatoes, Asparagus Bundles

Chicken Saltimbocca

Chicken, Sage, Prosciutto, Sweet Brandy Reduction, Garlic Mashed Potatoes, Sautéed Spinach

Mediterranean Chicken

Chicken Breast Stuffed with Fresh Mozzarella & Roasted Red Peppers, Basil Pesto Cream, Parmesan Risotto, Asparagus Bundles

Spinach & Fontina Stuffed Chicken Breast

Wrapped in Bacon & Topped with a Shallot Demi Glaze with Twice Baked Potato, Roasted Cauliflower

Panko Crusted Cod

Scampi Style Sauce, Jasmine Rice Pilaf, Sautéed Broccolini

Honey Lavender Salmon

Norwich Inn Honey-Lavender Glaze, Asparagus Bundles, Jasmine Rice Pilaf

Grilled Swordfish with Lemon

Caper Beurre Blanc, Roasted Garlic Mashed Potatoes, Sautéed Broccolini

Salmon Piccata

Pan Roasted Salmon, Lemon-Caper Beurre Blanc, Twice Baked Potato & a Roasted Tomato Florentine

Shrimp Scampi

Sautéed Shrimp, Garlic, White Wine, Butter and Herbs, Duchess Potatoes, Asparagus Bundles



MENUS CONTINUED

SAMPLE PLATED DINNER SELECTIONS

ENTRÉES CONTINUED

Vegetable Stir Fry (Vegan)

Seasonal Vegetable Cantonese Style Stir Fry with Soba Noodles

Vegetarian Strudel

Roasted Vegetables & Basil Pesto Wrapped in a Flakey Pastry Shell with Roasted Tomato Coulis

Eggplant Rollatini

Grilled Eggplant, Ricotta Cheese, Mozzarella Cheese, Marinara Sauce

Roasted Vegetable Primavera (Vegan)

Seasonal Vegetables, Garlic, Extra Virgin Oil, Fresh Herbs, Penne Pasta

Roasted Butternut Squash Carbonara

Roasted Butternut Squash, Cippolini Onions, English Peas, Chipotle, Spinach Fettuccine, Shaved Manchego Cheese

Tofu Parmesan

Crispy Tofu, Fresh Mozzarella, Heirloom Tomatoes, Basil Pesto

ENTRÉE ENHANCEMENTS

Please ask your Wedding Sales Consultant for today's market price

Grilled Filet Mignon

Mushroom Marsala, Creamy Parmesan Polenta, Sautéed Broccolini

Duet Grilled Filet Mignon

Merlot Reduction, Seafood Stuffed Shrimp, Vegetable Ratatouille, Garlic Mashed Potatoes

Baked Salmon

Stuffed with Shrimp & Crab, Dressed with an Orange Hollandaise, Jasmine Rice Pilaf, Grilled Asparagus

Lobster & Salmon Wellington

Grilled Salmon, Picked Lobster Meat, Melted Brie & Creamy Potato Baked inside a Flaky Pastry Shell with Asparagus & Sauce Béarnaise

Macadamia Crusted Chicken

Mango Salsa, Jasmine Rice Pilaf, Asparagus Bundles, Lime Beurre Blanc





BAR PACKAGES



QUALITY BAR SELECTIONS

INCLUDED IN ROSE PACKAGE

LIQUOR

- New Amsterdam Vodka
- Bacardi Rum
- Malibu Rum
- Cutty Sark Whiskey
- Beefeater Gin
- Tortilla Gold Tequila
- Jim Beam Bourbon
- Seagram's 7 Whiskey

LIQUEUR

- Peachtree Schnapps
- Kamora Coffee Liqueur
- Amaretto
- Irish Crème
- Crème de Cassis

WHITE WINE

- Chardonnay

RED WINE

- Cabernet Sauvignon
- Merlot

BEER

- Budweiser
- Bud Light
- Sam Adams
- Harpoon IPA
- Non-Alcoholic Option
- Choice of 1 from List Below

PREMIUM BAR SELECTIONS

INCLUDED IN LILY & ORCHID PACKAGE

\$2++ PER PERSON FOR BRAND SUBSTITUTION | \$10++ PER PERSON TO UPGRADE TO ROSE PACKAGE

LIQUOR

- Tito's Vodka
- Bacardi Rum
- Malibu Rum
- Captain Morgan Rum
- Jim Beam Bourbon
- Jack Daniel's Whiskey
- Seagram's VO Whiskey
- Dewar's Scotch
- Tanqueray Gin
- Jose Cuervo Tequila

LIQUEUR

- Peachtree Schnapps
- Kahlua
- Amaretto Disaronno
- Bailey's Irish Crème
- Chambord

WHITE WINE

- Pinot Grigio
- Chardonnay
- Champagne

RED WINE

- Pinot Noir
- Cabernet Sauvignon
- Merlot

BEER

- Budweiser
- Bud Light
- Sam Adams
- Harpoon IPA
- Non-Alcoholic Option
- Choice of 1 from List Below

SUPER PREMIUM BAR SELECTIONS

OPTION TO UPGRADE IN ORCHID PACKAGE

\$4++ per person for brand substitution | \$15++ per person to upgrade to Rose or Lily package

LIQUOR

- Grey Goose Vodka
- Mount Gay Rum
- Malibu Rum
- Captain Morgan Rum
- Johnny Walker Black
- Bombay Sapphire Gin
- Patron Silver Tequila
- Maker's Mark Bourbon
- Crown Royal Whiskey

LIQUEUR

- Peachtree Schnapps
- Kahlua
- Amaretto Disaronno
- Bailey's Irish Crème
- Chambord
- Sambuca
- Grand Marnier

WHITE WINE

- Pinot Grigio
- Chardonnay
- Champagne

RED WINE

- Pinot Noir
- Cabernet Sauvignon
- Merlot

BEER

- Budweiser
- Bud Light
- Sam Adams
- Harpoon IPA
- Non-Alcoholic Option
- Choice of 1 from List Below

ADDITIONAL BEER/CIDER SELECTIONS

- Amstel Light
- Blue Moon
- Coors Light
- Corona
- Michelob Ultra
- Safe Harbor Blonde Ale (New London, CT)
- Guinness
- Smithwick's Ale (Ireland)
- Newcastle Brown Ale (England)
- Pilsner Urquell (Czechoslovakia)
- Heineken (Holland)
- Warsteiner (Germany)
- McKenzie's Hand-Pressed Hard Cider (NY)
- Angry Orchard Hard Cider - Crisp Apple
- **Gluten Free:** Omission Pale Ale or Lager (Oregon)

TABLESIDE WINE SERVICE

(pricing is in addition to your standard package)

House White and House Red served tableside during dinner

\$10++ per person