



CELEBRATIONS AT THE NORWICH INN



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BREAKFAST BUFFETS

The Continental | \$21

Orange Juice, Cranberry Juice & Grapefruit Juice | Norwich Inn Bakery Basket | Assorted Coffee Cake & Breakfast Breads | Fruit Bowl with Assorted Melon & Fresh Berries | Individual Greek Yogurt | Coffee, Decaffeinated Coffee & Assorted Tea

Deluxe Continental | \$23

Orange Juice, Cranberry Juice & Grapefruit Juice | Norwich Inn Bakery Basket | Assorted Bagels with Flavored Cream Cheese | Assorted Coffee Cake & Breakfast Breads | Fruit Bowl with Assorted Melon & Fresh Berries | Individual Greek Yogurt | House-Made Granola | Coffee, Decaffeinated Coffee & Assorted Tea

Wrap & Roll | \$25

Orange Juice, Cranberry Juice & Grapefruit Juice | Fruit Bowl with Assorted Melon & Fresh Berries | Norwich Inn Bakery Basket | Breakfast Burritos (*Scrambled Eggs, Avocado, Jack Cheese & Tomato*) | Bacon, Egg & Cheese Sandwiches on a Hard Roll | Seasoned Home Fries | Coffee, Decaffeinated Coffee & Assorted Tea

Executive Continental | \$26

Orange Juice, Cranberry Juice & Grapefruit Juice / Norwich Inn Bakery Basket / Assorted Bagels with Flavored Cream Cheese | Assorted Coffee Cake and Breakfast Breads / Fruit Bowl with Assorted Melon & Fresh Berries / Individual Greek Yogurt | House-Made Granola & Steel Cut Oats / Assorted Individual Cereals with Soy & Almond Milk | Coffee, Decaffeinated Coffee & Assorted Tea | *Add Grave Lox with Slivered Onion, Capers, Sliced Tomato & Avocado \$5.50*

New Englander Breakfast Buffet | \$29

Orange Juice, Cranberry Juice & Grapefruit Juice | Fruit Bowl with Assorted Melon & Fresh Berries | Norwich Inn Bakery Basket | Assorted Coffee Cake & Breakfast Breads | Brioche French Toast with Fresh Berries & Maple Syrup | Fluffy Scrambled Eggs with Chive & Tomato | Bacon & Sausage | Breakfast Potatoes | Coffee, Decaffeinated Coffee & Assorted Tea

Benedict Breakfast Buffet | \$31

Orange Juice, Cranberry Juice & Grapefruit Juice | Fruit Bowl with Assorted Melon & Fresh Berries | Norwich Inn Bakery Basket | Assorted Coffee Cake & Breakfast Breads | Traditional Eggs Benedict | Blueberry Pancakes with Warm Maple Syrup | Bacon & Sausage | Breakfast Potatoes | Coffee, Decaffeinated Coffee & Assorted Tea

The Executive Breakfast Buffet | \$38

Orange Juice, Cranberry Juice, Grapefruit Juice & Smoothies | Fruit Bowl with Assorted Melon & Fresh Berries | Norwich Inn Bakery Basket | Coffee Cake & Breakfast Breads | Individual Greek Yogurt | House-Made Granola | Eggs Benedict Florentine | Cheese Blintzes with Fresh Berry Compote | Bacon & Sausage (*Turkey Sausage Available*) | Breakfast Potatoes | Coffee, Decaffeinated Coffee & Assorted Tea

All Menus are Priced Per Person
21% Service Charge and 7.35% Sales Tax Added
Food Service is based on 1.5 Hours
Buffets require a minimum of 25 guests



BREAKFAST ENHANCEMENTS

Omelet Station | \$14

(Attendant Required | \$125 Each | 25 Person Minimum)

Omelets made to order with an assortment of fillings to include:

Cheese | Mushrooms | Scallions | Diced Ham | Sausage | Bacon | Green Peppers | Onions | Spinach | Tomatoes

Breakfast Sandwiches | \$10

(Choose 2, Served Buffet Style)

English Muffin with Bacon, Egg & Cheese

Croissant with Egg & Cheese

Breakfast Burrito with Egg, Avocado, Tomato & Jack Cheese

PLATED BREAKFAST MENUS

The Quick Sandwich | \$19

Please Choose (1) One Breakfast Sandwich For Everyone

Orange Juice | Seasonal Fruit Cup | Egg on English Muffin with Bacon | Egg & Cheese or Croissant with Egg & Cheese |

Breakfast Burrito with Egg, Avocado, Tomato & Jack Cheese | Hash Brown Potatoes | Coffee, Decaffeinated Coffee & Assorted Tea

The Early Riser | \$21

Orange Juice | Bakery Basket of Danish, Muffins & Croissants | Fresh Fruit Medley

Fluffy Scrambled Eggs with Fresh Tomato & Chives | Bacon or Turkey Sausage | Breakfast Potatoes | Toast with Butter & Jam

Coffee, Decaffeinated Coffee & Assorted Tea

The Sweet Tooth | \$27

Orange Juice | Bakery Basket of Danish, Muffins and Croissants | (2) Chocolate Chip Pancakes with Maple Syrup | (2) Cheese

Blintzes with Blackberry Compote | Maple Sausage & Hickory Smoked Bacon | Coffee, Decaffeinated Coffee, Assorted Tea & Hot Chocolate

The Big Breakfast | \$33

Orange Juice | Warm Croissants with Butter | Fresh Fruit Cocktail | Blueberry Pancakes with Vermont Maple Syrup

Crab Cake Benedict (*Crab Cake, Poached Egg, Hollandaise*) | Garbanzo Bean Hash | Hickory Smoked Bacon

Breakfast Potatoes | Coffee, Decaffeinated Coffee & Assorted Tea

Grab & Go (Boxed) Breakfast | \$20

Please Choose (1) One Breakfast Sandwich For All

English Muffin with Bacon, Egg & Cheese | Croissant with Egg & Cheese | Breakfast Burrito with Egg, Avocado, Tomato & Jack Cheese

Bottle of Orange Juice & Water | Blueberry Muffin & Banana | Napkin, Wet Nap & Plastic Cutlery



LUNCH BUFFETS

Rocky Neck | \$34

Spa Garden Salad (*House Greens, Cucumber, Carrot, Tomato, Shaved Onion, Croutons & Assorted Dressings*) / Warm Rolls & Whipped Butter / Pan Roasted Salmon with a Basil Pesto & Sundried Tomato Confetti / Chicken Primavera (*Penne Pasta & a Cheesy Alfredo Sauce, Garnished with Fresh Herbs & Grape Tomatoes*) / Tarragon & Turmeric Basmati Rice Pilaf / Oven Roasted Vegetable Medley / Chef's Choice Dessert / Coffee, Decaffeinated Coffee & Assorted Tea

Touch of Italy Buffet | \$34

Minestrone Soup / Spa Garden Salad / Haddock Picatta / Chicken Parmesan / Penne alla Vodka / Vegetable Ratatouille / Fresh Focaccia / Chef's Choice Dessert / Coffee, Decaffeinated Coffee & Assorted Tea

The Salt Rock | \$37

Soup Du Jour / Classic Caesar Salad (*Romaine Hearts, Parmesan Cheese, Croutons & House-Made Caesar with a Hint of Lemon*) / Lemon Chicken with Artichokes / Honey-Lavender Salmon (*Norwich Inn Honey-Lavender Glaze*) / Chive Mashed Potatoes / Chef's Choice Seasonal Vegetable / Warm Rolls & Whipped Butter / Chef's Choice Dessert / Coffee, Decaffeinated Coffee & Assorted Teas

New England Buffet | \$34

New England Clam Chowder / Spa Garden Salad / Traditional Baked Haddock with Butter Cracker Crust / Chicken Breast with a Lemon Roasted Tomato Velouté / Boiled New Potatoes with Butter & Fresh Dill / Roasted Vegetable Medley / Warm Rolls & Whipped Butter / Chef's Choice of Dessert / Coffee, Decaffeinated Coffee & Assorted Tea

The Norwich Inn Buffet | \$32

Spa Garden Salad / New England Baked Haddock with Traditional Lemon, Garlic, White Wine & Butter Cracker Crumb Topping / Chicken Marsala (*Pan Sautéed Breast with a Medley of Mushrooms, Sweet Marsala wine, Cognac, Fresh Herbs & Rich Demi Glaze*) / Roasted Shallot Mashed Potatoes / Roasted Vegetable Medley / Warm Rolls & Whipped Butter / Chef's Choice Dessert / Coffee, Decaffeinated Coffee & Assorted Tea

New England Fisherman's Buffet | \$38

New England Clam Chowder / Warm Rolls with Whipped Butter / Spa Garden Salad with Assorted Dressings / Traditional Baked Haddock with Butter Cracker Crust / Herb Marinated Chicken Breast with a Lemony – Roasted Tomato Velouté / Boiled New Potatoes with Butter & Fresh Dill / Fire Roasted Vegetable Medley / Warm Apple Crisp with Whipped Cream / Coffee, Decaffeinated Coffee & Assorted Tea

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Buffets require a minimum of 25 guests



LUNCH BUFFETS

(Continued)

Amore Mio Lunch Buffet | \$39

Minestrone Soup | Fresh House-made Focaccia | Spa Garden Salad with Assorted Dressings | Tri-Color Pasta Salad with Shaved Parmesan & Lemon-Truffle Vinaigrette | Chicken Parmesan | Haddock Piccata | Escarole Sautéed with Garlic & Olive Oil | Cannoli, Tiramisu & Biscotti | Coffee, Decaffeinated Coffee & Assorted Tea

Rose Garden Tea | \$36

Classic Caesar Salad (*Romaine Hearts, Parmesan Cheese, Croutons & House-Made Caesar with a Hint of Lemon*) | Fresh Fruit Salad | Norwich Inn Super Slaw | Tuna Salad on a Mini Sub Roll | Egg Salad on Mini Naan | Waldorf Chicken Salad on a Mini Brioche Roll | Grilled Vegetable Sliders on House-Made Focaccia with Baby Arugula & Basil Pesto Aioli | House-Made Potato Chips | Fresh Baked Scones with Orange Marmalade & Whipped Butter | Coffee, Decaffeinated Coffee and Revolution Teas

A Taste of Asia Buffet | \$39

Carrot Ginger Soup | Warm Rolls & Whipped Butter | Napa Cabbage & Celery Heart Salad with Sesame-Soy Vinaigrette | Cold Soba Noodle Salad with Wasabi Vinaigrette | Orange Chicken with a Mandarin Orange Glaze | Teriyaki Glazed Salmon with Wasabi | Wasabi Mashed Potatoes | Vegetable Stir Fry | Fresh Pineapple & Tapioca Pudding | Coffee, Decaffeinated Coffee & Assorted Tea

All American Lunch Buffet | \$41

Tomato Basil Soup | Warm Rolls & Whipped Butter | Spa Garden Salad with Assorted Dressings | Macaroni Salad | Meatloaf with Wild Mushroom Gravy | Grilled Salmon with Citrus Glaze | Chive Mashed Potatoes | Roasted Vegetable Medley | Cream Puffs with Macerated Strawberries | Coffee, Decaffeinated Coffee & Assorted Tea

Texas BBQ Lunch Buffet | \$42

Grilled Corn Chowder | Corn Bread Muffins with Whipped Butter | Cucumber & Tomato Salad | Coleslaw & Potato Salad | Boneless BBQ Chicken Breast | BBQ Pulled Pork (*Slow Smoked with Tangy North Carolina BBQ Sauce*) | Grilled Salmon with Citrus Glaze | Sweet Potato Fries | Buttery Corn on the Cob | Watermelon | Coffee, Decaffeinated Coffee & Assorted Tea

Southwest Fajita Buffet | \$42

Chicken Tortilla Soup | House-made Tortilla Chips with Chipotle Salsa (*On Tables in Place of Bread*) | Grilled Corn Salad with Crumbled Cotija Cheese | Smokehouse Chopped Salad (*Romaine Lettuce with Crispy Bacon, Grape Tomato, Smoky Cheddar & Dressed with a Chipotle Ranch Dressing*) | Beef Fajita & Chicken Fajita (*Chili, Lime & Cilantro Marinated Beef & Chicken Served with Sautéed Onions, Peppers, Tomatoes & Flour Tortilla Shells*) | Black Beans & Rice | Salsa | Guacamole | Sour Cream | Diced Tomato | Olives | Green Onions | Jalapeños | Shredded Cheddar Cheese | Churros with Cinnamon Sugar | Coffee, Decaffeinated Coffee & Assorted Tea

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LUNCH BUFFETS

(Continued)

Ballpark Buffet | \$31

Field of Greens tossed with Grilled Corn, Toasted Peanuts, Spring Onion, Tomato & Sweet Vidalia Onion | Potato Salad
Fresh Fruit with Cottage Cheese | Hamburgers on Buttery Brioche Roll | Bratwurst on a Split Top Roll with Grilled Onions
Corn on the Cob | French Fries | Popcorn & Peanuts, Ice Cream Bars | Coffee, Decaffeinated Coffee & Assorted Tea

Wrap It Up | \$34

Soup Du Jour | Classic Caesar Salad | Tabbouleh Salad | Roasted Red Pepper Hummus | Cottage Cheese with Fresh Fruit
Tuna Salad on a Wheat Flour Tortilla | Shaved Turkey, Bacon, Lettuce, Tomato & Mayonnaise on a Sundried Tomato Tortilla
Shaved Roast Beef, Smoked Cheddar, Horseradish Spread, Shredded Lettuce & Tomato on a Spinach Tortilla | Grilled
Vegetables, Baby Arugula, Basil Pesto & Sprouts on a Spinach Tortilla | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

Slider Buffet | \$39

Steak House Salad (*Romaine Lettuce, Applewood Smoked Bacon, Crumbled Blue Cheese, Brioche Croutons, Candied Walnuts, Red Wine Vinegar & Extra Virgin Olive Oil*) | Potato Salad | Cottage Cheese with Fresh Fruit | Pulled Pork
Sliders with Super Slaw | Kobe Beef Sliders with Smoked Tomato Jam | Shrimp Salad Sliders with fresh Dill and Avocado | Pickle
Fries | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea | *Add Lobster Sliders \$12*

Hot Sandwich Buffet | \$34

Soup Du Jour | Garden Salad | Potato Salad | Cottage Cheese with Fresh Fruit | Cured Olives | Cherry Peppers | Marinated
Vegetables | Gherkin's Pickles | Grilled Manchego Cheese & Chorizo on Buttery Sourdough Bread | Open-Faced Tuna Melt with
Swiss Cheese & Tomato | Hot Roast Beef on a Buttery Brioche with Boursin Cheese | Hot Grilled Ratatouille Vegetable Wraps
with Basil Pesto & Baby Arugula | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

Executive Deli Buffet | \$35

Soup Du Jour | Tabbouleh Salad | Classic Caesar Salad | Tuna Salad | Deli Style Sliced Meats & Cheeses | (*Oven Roasted Turkey Breast, Rare Roast Beef, Prosciutto Ham, Genoa Salami, American Cheese, Cheddar Cheese, Swiss Cheese, Provolone Cheese*) | Shredded Lettuce | Sliced Tomato | Cured Olives | Cherry Peppers | Gherkin's Pickles | Marinated Vegetables |
Mayonnaise | Dijon & Whole Grain Mustard | Olive Oil & Red Wine Vinegar | Multigrain Bread | Rye Bread | Rolls | Wheat Flour
Wraps | Gluten Free Bread | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

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PLATED LUNCH MENUS

Plated Sandwich Board | \$31

Choice of (1) One Salad:

The Spa Garden Salad (*Field Greens, Grape Tomato, Cucumber, Carrot & House Balsamic Vinaigrette*)

Classic Caesar Salad (*Romaine Hearts, Parmesan Cheese, Croutons & House-made Caesar Dressing*)

Blue Cheese Wedge Salad (*Iceberg Lettuce, Slab Bacon, Danish Blue Cheese, Brioche Croutons, Extra Virgin Olive Oil & Red Wine Vinegar Reduction*)

Choice of (3) Three Sandwiches: (*Final counts required 72 business hours prior for all sandwich choices*)

Kensington's Waldorf Chicken Sandwich on Toasted Wheat Bread | Classic Turkey Club on Whole Wheat Flour Tortilla

Grilled Manchego Cheese & Chorizo on Buttery Sourdough Bread | Open Faced Tuna Melt with Swiss Cheese & Tomato

Hot Roast Beef on a Buttery Brioche with Boursin Cheese | Hot Grilled Ratatouille Vegetable Wrap with Basil Pesto & Baby

Arugula | House-made Chips | Super Slaw (*Shaved Brussel Sprouts, Cabbage, Kohlrabi*) | Coffee, Decaffeinated Coffee &

Assorted Tea

Lunch & Entrée Salads Also Include:

Warm Rolls & Whipped Butter | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

Plated Lunch | \$37

Choice of (1) One Salad:

The Spa Garden Salad (*Field Greens, Grape Tomato, Cucumber, Carrot & House Balsamic Vinaigrette*)

Classic Caesar Salad (*Romaine Hearts, Parmesan Cheese, Croutons & House-made Caesar Dressing*)

Blue Cheese Wedge Salad (*Iceberg Lettuce, Slab Bacon, Danish Blue Cheese, Brioche Croutons, Extra Virgin Olive Oil & Red Wine Vinegar Reduction*)

Choice of (2) Two Entrees: (*Two entrees may be chosen. Please Add \$7 for a 3rd choice.*)

Chicken Piccata (*Sautéed Chicken, Lemon Caper Velouté, Duchess-Chive Potatoes, Asparagus Bundles*)

Chicken Marsala (*Chicken, Mushroom Marsala Sauce, Twice Baked Potatoes, Sautéed Spinach*)

Flat Iron Steak (8oz) (*Shiraz Reduction, Horseradish & Goat Cheese Scented Twice Baked Potatoes & Asparagus Bundles*)

Beef Bourguignon (*Mushrooms, Cipollini Onions & Pinot Noir Reduction, Blue Cheese Butter, Garlic Mashed Potatoes & Sautéed Spinach*)

Blackened Cod (*Lemon-Thyme Roasted Fingerling Potatoes, Grilled Asparagus & Hollandaise*)

Teriyaki Salmon (*Pan Roasted Salmon, Teriyaki Glaze, Wasabi Mashed Potatoes & Baby Bok Choy*)

Honey Lavender Salmon (*Grilled Salmon, Norwich Inn Honey-Lavender Glaze, Jasmine Rice Pilaf & Green Beans Almandine*)

Grilled Tofu Stir-Fry (*Soba Noodles & Cantonese-Style Sauce - Vegan*)

Roasted Vegetable Primavera (*Penne Pasta, Seasonal Vegetables, Garlic, Extra Virgin Olive Oil & Fresh Herbs*)

Plated Lunch Entrées Also Includes:

Warm Rolls & Whipped Butter | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

All Menus are Priced Per Person

21% Service Charge and 7.35% Sales Tax Added
Advanced Selections and Guest Choices required



PASSED HORS D'OEUVRES

Tier One \$150

(Per 50 Pieces of Each Option)

- Scallops Wrapped in Bacon
- Crab Rangoon with Sweet Chili Sauce
- Shrimp Spring Roll
- Fried Calamari with Tomato Jam
- Sausage & 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 & Feta Wrapped in Filo Dough
- Spinach & Feta Stuffed Mushrooms
- Bruschetta Trio (*Basil Pesto, Olive Tapenade, Fresh Tomato-Basil*)
- Cheddar Jalapeño Poppers

Tier Two \$175

(Per 50 Pieces of Each Option)

- 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 Croute 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 & Basil*)
- Asparagus & Manchego Cheese Wrapped in Flaky Pastry Dough with Aged Balsamic Vinegar
- Fried Ravioli with Sweet Onion & Tomato Jam

Tier Three \$200

(Per 50 Pieces of Each Option)

- 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 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



DISPLAY STATIONS

Display Stations are designed to enhance your reception. When ordering stations, the guarantee must equal the full expected number of attendees. Should you desire to create a buffet dinner from several stations, additional charges will apply.

Baby Vegetable Crudités | \$14

Served with Assorted Dips

Deluxe Cheese Presentation | \$16

Special Selection of Imported & Domestic Cheeses | Grapes | Berries | Assorted Crackers & Flatbreads

Grilled Vegetable Display | \$14

Baby Carrots | Zucchini | Patty Pan Squash | Purple Cauliflower | Sweet Baby Bell Peppers | Asparagus | Cucumber & Celery Hearts Ranch Dip | Roasted Red Pepper Hummus

Mediterranean Antipasto Station | \$14

Roasted Red Pepper Hummus | Tabbouleh | Baba Ghanoush | Grilled Pita | Baguette & Lavash

The Butcher Block | \$19

Prosciutto | Mortadella | Capicola | Genoa | Imported Provolone | Gorgonzola Stuffed Cherry Peppers | Marinated Olives | Norwich Inn Honey | Candied Nuts | Green Grapes | Fresh Berries

Smoked Salmon Platter | \$17

Shaved Bermuda Onion | Capers | Hard Cooked Egg | Bagel Chips | Crème Fraiche & Lemon

Raw Bar | \$26 *(One Each Per Person)*

Shrimp Cocktail | Oysters & Clams on the Half Shell | Cocktail Sauce | Remoulade | Sauce Mignonette

Captain's Raw Bar *(Market Price)*

Jumbo Shrimp Cocktail | Blue Point Oysters & Cherry Stone Clams on the Half Shell | Cold Lobster Cocktail | Chilled Alaskan King Crab | Smoked Trout

Chef's Dessert Display | \$16

Assortment of Fresh Sweets, Pastries & More

Pasta Station | \$20

(Attendant Required | \$125 Each | 1 Attendant Per 75 Guests)

Assorted Pastas Prepared by our Chef to your Liking with a Variety of Selected Ingredients

**All Menus are Priced Per Person
21% Service Charge and 7.35% Sales Tax Added
Food Service is based on 1.5 Hours**



DISPLAY STATIONS

Display Stations are designed to enhance your reception. When ordering stations, the guarantee must equal the full expected number of attendees. Should you desire to create a buffet dinner from several stations, additional charges will apply.

Sushi & Sliders

Assorted Sushi Rolls *(With Wasabi, Pickled Ginger & Tamari)* \$24

Mini Lobster Slider Rolls *Market Price*

Mini Crab Cake Sliders *(With California Slaw & Pickled Remoulade)* \$16

Kobe Beef Sliders \$16

Duck BLT Sliders \$16

Meatball Sliders \$10

Cured Pit Ham I \$18

(Attendant Required I \$125 Each I I Attendant Per 75 Guests)

Whole Grain Mustard, Dijon Mustard & Pineapple Glaze

Cider and Citrus Brined Pork Loin I \$18

(Attendant Required I \$125 Each I I Attendant Per 75 Guests)

Slowly Roasted & Crusted with Fresh Herbs I Warm Mango Chutney

Carved Chateaubriand I \$28

(Attendant Required I \$125 Each I I Attendant Per 75 Guests)

Mini Brioche Rolls I Rich Demi Glaze I Sauce Béarnaise I Fresh Horseradish Aioli

Carved Steamship Round *(Market Price)*

(Attendant Required I \$125 Each I I Attendant Per 75 Guests)

Mini Brioche Rolls & Appropriate Condiments

Turkey Breast I \$15

(Attendant Required I \$125 Each I I Attendant Per 75 Guests)

Slow Roasted Turkey Breast I Cranberry Chutney I Giblet Gravy

Prime Rib I \$25

(Attendant Required I \$125 Each I I Attendant Per 75 Guests)

Herb Rubbed & Slow Roasted with Horseradish & Au Jus

Whole Tom Turkey I \$18

(Attendant Required I \$125 Each I I Attendant Per 75 Guests)

Rubbed with Butter & Sage, Roasted for Hours & Carved I Cranberry Chutney I Giblet Gravy

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DINNER BUFFETS

New Englander Buffet | \$46

New England Clam Chowder | Spa Garden Salad with Assorted Dressings | Classic Caesar Salad with Parmesan & Croutons | Warm Rolls & Whipped Butter | Traditional Baked Haddock with Butter Cracker Crust | Braised Beef Brisket with Apple & Cabbage "Slaw" | Boiled New Potatoes with Butter & Fresh Dill | Fire Roasted Vegetable Medley | Warm Apple Crisp with Fresh Whipped Cream | Coffee, Decaffeinated Coffee & Assorted Tea

Tuscan Sunset Buffet | \$49

Minestrone Soup | Fresh House-made Focaccia | Spa Garden Salad with Assorted Dressings | Tri-Color Pasta Salad with Shaved Parmesan & Lemon-Truffle Vinaigrette | Grilled Marinated Chicken Breast with Fresh Mozzarella Tomato & Basil Pesto | Haddock Piccata | Penne Alla Vodka | Ratatouille | Cannoli, Tiramisu & Biscotti | Coffee, Decaffeinated Coffee & Assorted Tea

BBQ Buffet | \$52

Grilled Corn Chowder | Corn Bread Muffins with Whipped Butter | Cucumber-Tomato Salad | Coleslaw | Boneless BBQ Chicken Breast | House-Rubbed St. Louis Ribs | Grilled Salmon with Citrus BBQ | Loaded Baked Potatoes | Buttery Corn on the Cob | Watermelon | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

Norwich Inn Dinner Buffet | \$46

Spa Garden Salad (*House Greens, Cucumber, Carrot, Tomato, Shaved Onion, Croutons & Assorted Dressings*) | Warm Rolls & Whipped Butter | Pan Roasted Salmon with a Basil Pesto & Sundried Tomato Confetti | Chicken Primavera (*Penne Pasta & a Cheesy Alfredo Sauce, Garnished with Fresh Herbs & Grape Tomatoes*) | Tarragon & Turmeric Basmati Rice Pilaf | Oven Roasted Vegetable Medley | Chef's Choice Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

All American Buffet | \$45

Tomato-Basil Soup | Rolls & Whipped Butter | Spa Garden Salad with Assorted Dressings | Cole Slaw | Meatloaf with Wild Mushroom Gravy | Grilled Salmon with Citrus Glaze | Chive Mashed Potatoes | Baked Macaroni & Cheese | Roasted Vegetable Medley | Bread Pudding with Vanilla Ice Cream & Salted Carmel | Coffee, Decaffeinated Coffee & Assorted Tea

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DINNER BUFFETS

(Continued)

Asiatic Lily Buffet | \$44

Carrot Ginger Soup | Warm Rolls & Whipped Butter | Napa Cabbage & Celery Heart Salad with Sesame-Soy Vinaigrette
Cold Soba Noodle Salad with Wasabi Vinaigrette | Orange Chicken with Mandarin Orange Glaze | Teriyaki Beef Pepper Steak
Pork Fried Rice (*Vegetarian Also Available*) | Vegetable Stir Fry | Fresh Pineapple & Tapioca Pudding | Coffee, Decaffeinated
Coffee & Assorted Tea

Cactus Flower Buffet | \$44

Chicken Tortilla Soup | Warm Rolls & Whipped Butter | Grilled Corn Salad with Crumbled Cotija Cheese | Smokehouse
Chopped Salad (*Romaine Lettuce, Crispy Bacon, Grape Tomato & Smoky Cheddar Dressed with Chipotle Ranch Dressing*)
Beef & Chicken Fajita (*Chili, Lime & Cilantro Marinated Beef & Chicken, Sautéed Onions, Peppers, Tomatoes & Flour Tortilla
Shells*) | Black Beans & Rice | Salsa | Guacamole | Sour Cream | Diced Tomato | Olives | Green Onions | Jalapeños
Shredded Cheddar Cheese | Tres Leches Cake | Coffee, Decaffeinated Coffee & Assorted Tea

Fisher's Island Buffet (*Market Price, Minimum of 35 guests*)

Lobster Bisque | Fresh House-made Focaccia | Traditional Caesar Salad with Parmesan & Croutons | Arugula & Baby Kale
Salad with Grape Tomatoes, Bacon, Smoky Blue Cheese, Walnuts & a Buttermilk Vinaigrette | Smoked Salmon with Traditional
Accoutrement | Filet Mignon with Fresh Tomato "Bruschetta" & Aged Balsamic Vinegar | Lobster Mac & Cheese | Free Range
Chicken with Wild Mushrooms, Red Wine Reduction & Shaved Truffles | Garlic Mashed Potatoes | Sautéed Asparagus Medley |
Cheese Cake | Ultimate Chocolate Cake | Coffee, Decaffeinated Coffee & Assorted Tea

New England Clam Bake (*Market Price, Minimum of 35 guests*)

Choice of Clam Chowder (New England, Rhode Island or Manhattan) | Buttermilk Biscuits with Whipped Butter | Spa Garden
Salad with Assorted Dressings | Warm Bacon Potato Salad | Chorizo & Crab Stuffed Quahogs | 1 lb. Maine Lobster with Plenty
of Drawn Butter | Grilled Marinated Flank Steak with Kale & Cilantro Chimichurri | Shrimp & Scallop Scampi Tossed with Penne,
Spinach & Fresh Tomatoes | Boiled New Potatoes with Fresh Butter & Fresh Dill | Grilled Zucchini & Summer Squash Medley |
Blueberry Cobbler | Cream Puffs | Assorted Chocolate Truffles | Coffee, Decaffeinated Coffee & Assorted Tea

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PLATED DINNER

Three Course Dinner | \$49

First Course

(Upgrade to Soup & Salad, 4 Courses Total, for an Additional \$10 Per Person)

Choice of (1) One Soup or (1) One Salad:

Traditional New England Clam Chowder | Apple Butternut Bisque with Norwich Inn Honey | Lobster Bisque
Minestrone | Roasted Cauliflower Bisque with Fresh Sage, Capers & Shaved Parmesan

The Spa Garden Salad (Field Greens, Grape Tomato, Cucumber, Carrot & House Balsamic Vinaigrette)

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

Blue Cheese Wedge Salad (Iceberg Lettuce, Slab Bacon, Danish Blue Cheese, Brioche Croutons, Extra Virgin Olive Oil & Red Wine Vinegar Reduction)

Entrées

(Two entrees may be chosen. Please Add \$7 for a 3rd choice.)

Choice of (2) Entrées:

Chicken Piccata (Chicken, Lemon-Caper Velouté, Duchess-Chive Potatoes & Asparagus Bundles)

Chicken Marsala (Chicken, Mushroom Marsala Sauce, Twice Baked Potatoes & Sautéed Spinach)

Blackened Cod (Lemon-Thyme Roasted Fingerling Potatoes, Grilled Asparagus & Hollandaise)

Teriyaki Salmon (Pan Roasted Salmon, Teriyaki Glaze, Wasabi Mashed Potatoes & Baby Bok Choy)

Honey Lavender Salmon (Grilled Salmon, Norwich Inn Honey-Lavender Glaze, Jasmine Rice Pilaf & Green Beans Almandine)

Vegetarian Strudel (Roasted Vegetables & Basil Pesto Wrapped in a Flaky Pastry Shell with Roasted Tomato Coulis)

Roasted Spaghetti Squash (Garbanzo Beans, Roasted Grape Tomato, Salsa Fresca, Crispy Tortilla Strips & Cilantro Chimichurri – Vegan)

Grilled New York Strip Steak (Pinot Noir-Blue Cheese Butter, Garlic Mashed Potatoes & Sautéed Spinach) **Add \$6**

Filet Mignon Medallions (Shiraz Reduction, Horseradish & Goat Cheese Scented Twice Baked Potatoes & Asparagus Bundles) **Add \$8**

Filet & Shrimp (Grilled Filet with a Truffle Demi-Glaze, Stuffed Shrimp & Lemon Beurre Blanc, Chive Mashed Potatoes & Asparagus Bundles) **Add \$12**

Plated Dinner Entrées Also Include:

Warm Rolls & Whipped Butter | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea



PLATED DINNER

(Continued)

Four Course Prix-Fixe Dinner | \$62

Soup *(Choice of One)*

Soup Du Jour | Traditional New England Clam Chowder | Apple Butternut Bisque with Norwich Inn Honey | Lobster Bisque | Minestrone with Roasted Pancetta & Escarole | Roasted Cauliflower Bisque with Fresh Sage, Capers & Shaved Parmesan

Salad *(Choice of One)*

The Spa Garden Salad (Field Greens, Grape Tomato, Cucumber, Carrot & House Balsamic Vinaigrette)

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

Blue Cheese Wedge Salad (Iceberg Lettuce, Slab Bacon, Danish Blue Cheese, Brioche Croutons, Extra Virgin Olive Oil & Red Wine Vinegar Reduction)

Entrées *(Choice of Two- Please Add \$7 for a 3rd choice.)*

Chicken Française (Egg-Battered Chicken, Lemon-Caper Velouté, Duchess-Chive Potatoes & Asparagus Bundles)

Chicken Cordon Blue (Chicken Breast Stuffed with Westphalian Ham & Gruyere Cheese, Light Dijon Cream, Chive Mashed Potatoes & Stuffed Tomato Florentine)

Prime Rib Au Jus (Roasted Garlic-Horseradish Twice Baked Potatoes & a Roasted Tomato Florentine)

Panko Crusted Cod (Scampi-Style Sauce, Jasmine Rice Pilaf & Sautéed Broccolini)

Teriyaki Salmon (Pan Roasted Salmon, Teriyaki Glaze, Wasabi Mashed Potatoes & Baby Bok Choy)

Salmon Sambuca (Pan Roasted Salmon, Sambuca Cream Sauce, Chive Mashed Potatoes, Roasted Fennel & Cauliflower)

Crab Stuffed Shrimp (Twice Baked Potato, Sautéed Spinach & Lemon-Herb Butter)

Roasted Butternut Squash Carbonara (Roasted Butternut Squash, Cipollini Onions, English Peas, Chipotle, Spinach Fettuccini & Shaved Manchego Cheese)

Teriyaki Filet Mignon (8oz) (Sweet Pepper Relish, Wasabi Mashed Potatoes & Baby Bok Choy) **Add \$6**

Filet & Crab (Pan Roasted Filet with a Green Peppercorn Sauce, Jumbo Lump Crab Cake, Roasted Garlic Mashed Potatoes & Sautéed Spinach) **Add \$8**

Plated Dinner Entrées Also Include:

Warm Rolls & Whipped Butter | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea



PLATED DINNER

(Continued)

Five Course Prix-Fixe Dinner | \$79

Soup *(Choice of One)*

Soup Du Jour | Lobster Bisque | Traditional New England Clam Chowder | Apple Butternut Bisque with Norwich Inn & Spa Honey | Tomato-Basil & Gorgonzola Bisque with Toasted Brioche | Minestrone | Roasted Cauliflower Bisque with Fresh Sage, Capers & Shaved Parmesan

Appetizer *(Choice of One)*

Southern Style Shrimp & Grits | Wild Mushrooms Ragout, Crumbled Gorgonzola & Creamy Herb Polenta

House-made Gnocchi (Grappa & Gorgonzola Reduction, Sultana Raisins & Toasted Pignoli Nuts)

Pasta Cruda (Cavatelli Pasta, Fresh Pomodoro, Ricotta Cheese, Fresh Herbs & Shaved Parmesan Reggiano and Fresh Herbs)

Salad *(Choice of One)*

The Spa Garden Salad (Field Greens, Grape Tomato, Cucumber, Carrot & House Balsamic Vinaigrette)

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

Poached Pear Salad (Poached Pear, English Stilton, Candied Walnuts, Delicate Greens & a Balsamic Vinaigrette)

Blue Cheese Wedge Salad (Iceberg Lettuce, Slab Bacon, Danish Blue Cheese, Brioche Croutons, Extra Virgin Olive Oil & Red Wine Vinegar Reduction)

Entrées *(Choice of Two- Please Add \$7 for a 3rd choice)*

Chicken Française (Egg-Battered Chicken, Lemon-Caper Velouté, Duchess-Chive Potatoes & Asparagus Bundles)

Chicken Cordon Blue (Chicken Breast Stuffed with Westphalian Ham, & Gruyere Cheese, Light Dijon Cream, Chive Mashed Potatoes, Stuffed Tomato Florentine)

Prime Rib Au Jus (Roasted Garlic-Horseradish Twice Baked Potatoes & a Roasted Tomato Florentine)

Panko Crusted Cod (Scampi-Style Sauce, Jasmine Rice Pilaf & Sautéed Broccolini)

Grilled Swordfish (Lobster Compound Butter, Saffron-Asparagus Risotto)

Salmon Sambuca (Pan Roasted Salmon, Sambuca Cream Sauce, Chive Mashed Potatoes, Roasted Fennel & Cauliflower)

Crab Stuffed Shrimp (Twice Baked Potato, Sautéed Spinach & Lemon-Herb Butter)

Roasted Butternut Squash Carbonara (Roasted Butternut Squash, Cipollini Onions, English Peas Chipotle, Spinach Fettuccini & Shaved Manchego Cheese)

Blackened Filet & Shrimp (Filet with Crab Mashed Potatoes, Shrimp Étouffée & Roasted Butternut Squash) **Add \$6**

Walnut & Gorgonzola-Crusted Filet Mignon (Chianti Demi Glaze, Redskin Mashed Potatoes & Asparagus Bundles) **Add \$8**

Veal Osso Bucco (Rich Tomato Reduction, Potato Gnocchi, Spiced Carrots & Traditional Gremolata) **Add \$8**

Plated Dinner Entrées Also Include:

Warm Rolls & Whipped Butter | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea



SPECIALTY BARS AND ENHANCEMENTS

Martini Bar *(An impressive addition to any party. Includes all the accompaniments to a classic martini.)*

Quality Brand \$9.50 Per Drink | Premium Brand \$10.50 Per Drink | Super Premium Brand \$12.50 Per Drink

Cosmo Bar *(Try our Ciroc Red Berry Cosmos...they're to die for!)*

Quality Brand \$9.50 Per Drink | Premium Brand \$10.50 Per Drink | Super Premium Brand \$12.50 Per Drink

Margarita Bar

Choose Two *(Traditional, Mango, Raspberry, Strawberry, Cranberry-Orange, Melon, Watermelon, Ginger)*

Quality Brand \$9.50 Per Drink | Premium Brand \$10.50 Per Drink | Super Premium Brand \$12.50 Per Drink

Specialty Drink Bar

Choose Two *(Mai Tai (\$9), Pina Colada (\$9), Strawberry Daiquiri (\$9), Mimosa (\$9), Red Sangria (\$12), Bloody Mary (\$9), Sparkling Rose (\$12))* Priced Per Drink

Mimosa Bar

Choose Two *(Traditional (\$9), Blood-Orange (\$12), Apple Cider (\$12), Peach Bellini (\$12))* Priced Per Drink

Bloody Mary Bar

Choose Two *(NIS Peppar with Absolut Peppar Vodka (\$10), BLT with Bakon Vodka (\$12), Cucumber with Crop Organic Cucumber Vodka (\$12), Bloody Maria with Tanteo Chipotle Tequila (\$12))*

Priced Per Drink

Signature Cocktail

Choose One *(Blood-Orange Cosmo (\$11), Cherry Blossom Martini (\$10), Pear Flower Lemon Drop (\$15), "Farm to Glass" Huckleberry Lemonade (\$12), Hibiscus Cosmo (\$12), Maple Manhattan (\$14), Snowflake Martini (\$12), Chocolate Hazelnut Martini (\$11), Sparkling Rose (\$12) or a Drink of your own creation that has special meaning!)*

Signature or Featured Drinks As Addition to an Open Bar: Add \$5.00++ Per Person

Signature or Featured Drinks As Addition to Consumption or Cash Bar: Priced Per Signature Drink

Policies:

- \$125 Bartender Fee per Bartender
- We reserve the right to substitute a product of equal or better quality.
- The Spa at Norwich Inn is responsible for the sale and service of all alcoholic beverages on the premises as regulated by the Connecticut State Alcoholic Beverage Commission. Therefore, all liquor, beer and wine consumed on premises must be supplied by The Spa at Norwich Inn.



OPEN BAR PRICING

Quality Brand Full Bar

1 Hour: \$20++ Per Person, Two Hours: \$27++ Per Person, Three Hours: \$34++ Per Person, Four Hours: \$41++ Per Person

Premium Brand Full Bar

1 Hour: \$22++ Per Person, Two Hours: \$30++ Per Person, Three Hours: \$38++ Per Person, Four Hours: \$46++ Per Person

Super Premium Brand Full Bar

1 Hour: \$24++ Per Person, Two Hours: \$33++ Per Person, Three Hours: \$42++ Per Person, Four Hours: \$51++ Per Person

Imported & Domestic Beer, Wine & Soft Drinks

1 Hour: \$19++ Per Person, Two Hours: \$25++ Per Person, Three Hours: \$29++ Per Person, Four Hours: \$34++ Per Person

BAR LEVELS

Quality Brands

New Amsterdam | Bacardi | Cutty Sark | Beefeater | Tortilla Gold Tequila | Jim Beam | Seagram's 7 | Peachtree Schnapps
Kamora | Coffee Liqueur | Amaretto | Irish Crème | Crème de Cassis | House Wines | Budweiser | Bud Light | Sam Adams
Harpoon IPA

Premium Brands

Tito's | Bacardi | Captain Morgan | Dewar's | Tanqueray | Jose Cuervo Tequila | Jack Daniel's | Seagram's VO | Peachtree
Schnapps | Kahlua | Amaretto di Saroni | Bailey's Irish Crème | Chambord | Stemmari Wines | Budweiser | Bud Light | Sam
Adams Harpoon IPA

Super Premium Brands

Grey Goose | Mount Gay | Captain Morgan | Johnny Walker Black | Bombay Sapphire | Patron Silver Tequila | Maker's Mark
Crown Royal | Peachtree Schnapps | Kahlua | Amaretto di Saroni | Bailey's Irish Crème | Chambord | Sambuca | Grand
Marnier | Hayes Wines | Budweiser | Bud Light | Sam Adams Harpoon IPA

Policies:

- \$125 Bartender Fee per Bartender
- We reserve the right to substitute a product of equal or better quality.
- The Spa at Norwich Inn is responsible for the sale and service of all alcoholic beverages on the premises as regulated by the Connecticut State Alcoholic Beverage Commission. Therefore, all liquor, beer and wine consumed on premises must be supplied by The Spa at Norwich Inn.



CONSUMPTION AND CASH BARS

Cash bars are available for groups with a minimum of 25 people.

Cocktail service is available for groups under 25 people.

For additional liquor brands, please inquire.

Consumption Bar | Cost Per Drink

Quality Brands \$8.00 | Premium Brands \$9.00 | Super Premium Brands \$10.00 | Domestic Beer \$6.00
Imported or Premium Beer \$7.00 | Quality Wine by the Glass \$8.00 | Premium Wine by the Glass \$9.00
Super Premium Wine by the Glass \$10.00 | Soft Drinks \$4.25 | Bottled Water \$4.25 | Fruit Juices \$4.25

Cash Bar | Cost Per Drink

Quality Brands \$8.50 | Premium Brands \$9.50 | Super Premium Brands \$10.50 | Domestic Beer \$6.50 | Imported or Premium Beer \$7.50 | Quality Wine by the Glass \$8.50 | Premium Wine by the Glass \$9.50 | Super Premium Wine by the Glass \$10.50
Soft Drinks \$4.50 | Bottled Water \$4.50 | Fruit Juices \$4.50

Wine Service with Dinner

Choose a Red Wine & a White Wine

Quality House Brands Vista Point (*California*) Chardonnay | Cabernet Sauvignon | Merlot | White Zinfandel

Premium House Brands Stemmari (*Italy*) Pinot Grigio | Pinot Noir

Super Premium House Brands Hayes Chardonnay | Cabernet Sauvignon | Merlot | Berringer White Zinfandel

As Addition to Open Bar

Quality House Brands \$7.00 Per Person for One Pass

Premium House Brands \$8.00 Per Person for One Pass

Super Premium House Brands \$9.00 Per Person for One Pass

As Addition to Consumption Bar

Quality House Brands \$25.00 Per Bottle

Premium Brands \$32.00 Per Bottle

Super Premium House Brands \$40.00 Per Bottle

For additional wine selections, please inquire about our award-winning wine list.

Policies:

- \$125 Bartender Fee per Bartender
- We reserve the right to substitute a product of equal or better quality.
- The Spa at Norwich Inn is responsible for the sale and service of all alcoholic beverages on the premises as regulated by the Connecticut State Alcoholic Beverage Commission. Therefore, all liquor, beer and wine consumed on premises must be supplied by The Spa at Norwich Inn.