

# MEETINGS AT THE NORWICH INN



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# FREQUENTLY ASKED QUESTIONS

## What is the normal timeframe for events?

We reserve 3 hours for social events. Below are our standard timeframes:

Breakfast	Lunch	Dinner
8am-11am, 9am-12pm, 10am-1pm, 11am-2pm	11am-2pm, 12pm-3pm, 1pm-4pm, 2pm-5pm, 3pm-6pm	4pm-7pm, 5pm-8pm, 6pm-9pm, 7pm-10pm

You are more than welcome to start on the half hour, if you prefer. If you are having an event that will have a cocktail hour, you may add a 4th hour to your timeline.

## How long is food service?

Buffets are open for 1.5 hours. Depending on the type of event, we recommend starting food service between 15-30 minutes after the scheduled start time.

## What type of bar can we have?

Every bar has a \$125 bartender fee. We have three different types of bars. They are listed below:

**Cash bar-** Your guests pay for their own drinks

**Consumption bar-** We run a tab and you pay the balance plus service charge and tax

**Open bar-** The full bar is open to your guests and you pay a per person price (including service charge and tax) based on the level of bar and length of time

**Levels of Bar:** We offer Quality, Premium and Super Premium Brands (see page 23)

## How does paying for a consumption bar work?

Bartenders will keep track of all drinks ordered, which will then be tallied at the end of the event. Service charge and tax will then be applied to the total. Our Accounting staff will then run the card we have on file the next business day.

## Can the fireplace be on during my event?

Absolutely, we use our fireplaces October-March! Please let us know if this is something you want.

## Is there a food and beverage minimum?

We do not have a food and beverage minimum. However, we do require at least 25 guests for a buffet.

## Is there a room rental?

Yes, the room rental varies between \$350-\$600 depending on the room.

# FREQUENTLY ASKED QUESTIONS

(Continued)

## Can we hang a sign on the wall?

If you use command hooks, we do allow for simple banners/signs to be hung. Please consult us to see if we can accommodate anything additional. We also have easels that you can use for signage.

## What is the Chef's choice dessert?

The selections change regularly. We can let you know what it will be the week of your event.

## Can you explain the guarantee for our contract?

The number you guarantee is the number you pay for regardless of how many people attend your event. If you end up having less guests than what you guaranteed, you still have to pay for the contracted amount. However, you would be able to apply the difference to upgrading food or beverage items for your event.

## Do you accommodate food allergies or dietary restrictions?

Yes! When your final counts are due, please let us know any allergies or dietary restrictions. If you are having a buffet, it will most likely be a separate plated meal for those individuals.

## Do we need to ask guests to order ahead of time?

Only if you have a plated menu.

## When are final counts and final payment due?

Final counts are due 15 days before your event and final payment is due 10 days before your event.

## What happens if guests last minute change their RSVP?

Once you give your final counts, we aren't able to reduce the number. If you have last minute guests who can attend, please let us know as soon as possible so we can notify the kitchen and banquet staff.

## What happens if additional guests show up?

As long as space allows, our banquet staff would add extra settings at tables, or bring in another table if need be. These guests would then get added to your final bill.

## Can we take any left-over food home from a buffet?

In combination with Connecticut food safety compliance, it is our property policy that no food or beverage may be taken home by customers.

# BREAKFAST BUFFETS

## The Continental | \$21

Orange Juice & Cranberry Juice | Norwich Inn Bakery Basket (Assortment of Muffins, Croissants, Danish & Breakfast Breads) | Fruit Bowl with Assorted Melon & Fresh Berries | Individual Assorted Greek Yogurt | Coffee, Decaffeinated Coffee & Assorted Tea

## Deluxe Continental | \$23

Orange Juice & Cranberry Juice | Norwich Inn Bakery Basket (Assortment of Muffins, Croissants, Danish & Breakfast Breads) | Variety of Bagels with Butter & Assorted Cream Cheese | Fruit Bowl with Assorted Melon & Fresh Berries | Individual Assorted Greek Yogurt | House-Made Granola | Coffee, Decaffeinated Coffee & Assorted Tea

## Wrap & Roll | \$25

Orange Juice & Cranberry Juice | Fruit Bowl with Assorted Melon & Fresh Berries | Norwich Inn Bakery Basket (Assortment of Muffins, Croissants, Danish & Breakfast Breads) | Breakfast Burritos (Scrambled Eggs, Avocado, Jack Cheese & Tomato) | Bacon, Egg & Cheese Sandwiches on a Hard Roll | Breakfast Potatoes | Coffee, Decaffeinated Coffee & Assorted Tea

## Executive Continental | \$26

Orange Juice & Cranberry Juice | Norwich Inn Bakery Basket (Assortment of Muffins, Croissants, Danish & Breakfast Breads) | Variety of Bagels with Butter & Assorted Cream Cheese | Fruit Bowl with Assorted Melon & Fresh Berries | Individual Assorted Greek Yogurt | House-Made Granola | Steel Cut Oats | Assorted Individual Cereals | Coffee, Decaffeinated Coffee & Assorted Tea

## New Englander Breakfast Buffet | \$29

Orange Juice & Cranberry Juice | Fruit Bowl with Assorted Melon & Fresh Berries | Norwich Inn Bakery Basket (Assortment of Muffins, Croissants, Danish & Breakfast Breads) | French Toast Soufflé with Praline Pecan Butter | Fluffy Scrambled Eggs with Chives | Bacon & Sausage | Breakfast Potatoes | Coffee, Decaffeinated Coffee & Assorted Tea

## Benedict Breakfast Buffet | \$31

Orange Juice & Cranberry Juice | Fruit Bowl with Assorted Melon & Fresh Berries | Norwich Inn Bakery Basket (Assortment of Muffins, Croissants, Danish & 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 | Fruit Bowl with Assorted Melon & Fresh Berries | Norwich Inn Bakery Basket (Assortment of Muffins, Croissants, Danish & Breakfast Breads) | Individual Assorted Greek Yogurt | House-Made Granola | Eggs Benedict Florentine | French Toast Soufflé with Praline Pecan Butter | Bacon & Sausage | Breakfast Potatoes | Coffee, Decaffeinated Coffee & Assorted Tea

# 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 | Bacon, Egg & Cheese on an English Muffin OR Croissant with Egg & Cheese OR 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 | 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

21% Service Charge and 7.35% Sales Tax Added

Food Service is based on 1.5 Hours | Buffets require a minimum of 25 guests

# NORWICH INN BRUNCH BUFFET

## Beverages

- Orange & Cranberry Juice
- Coffee, Decaffeinated Coffee, & Assorted Teas

## Breakfast Selections

### Select Three

- Norwich Inn Bakery Basket (Assortment of Muffins, Croissants, Danish & Breakfast Breads)
- Selection of Seasonal Fruit
- Applewood Smoked Bacon & Breakfast Sausage
- Fluffy Scrambled Eggs with Fine Herbs
- Brioche French Toast with Fresh Berries & Maple Syrup

## Lunch Selections

### Select Two

- Grilled Chicken with garlic, spinach, tomato and herb lemon sauce
- Seared Chicken with wild mushroom marsala
- Norwich Inn Honey Salmon
- Baked Cod with buttered cracker crust, herbs, lemon
- Roasted Beef Tips with caramelized onions, demi, peppercorns
- Pork Tenderloin with apples, balsamic, fennel
- Cavatelli pasta with asparagus, tomato, garlic and cream
- Baked Penne with ricotta, mozzarella, and basil
- Mac & Cheese with four cheese blend and buttered crackers

## Sides

- Baby Greens Salad
- Chefs Choice of Vegetables
- Garlic Mashed Potatoes or Breakfast Potatoes

## Dessert Station

Assorted Mini Desserts, Cookies and Brownies

**\$45++ 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

# NORWICH INN DELUXE BRUNCH BUFFET

## Beverages

- Orange & Cranberry Juice
- Coffee, Decaffeinated Coffee, & Assorted Teas

## Breakfast Selections

- Norwich Inn Bakery Basket (Assortment of Muffins, Croissants, Danish & Breakfast Breads)
- Selection of Seasonal Fruit
- Applewood Smoked Bacon & Breakfast Sausage
- Fluffy Scrambled Eggs with Fine Herbs
- Brioche French Toast with Fresh Berries & Maple Syrup

## Lunch Selections

### Select Two

- Grilled Chicken with garlic, spinach, tomato and herb lemon sauce
- Seared Chicken with wild mushroom marsala
- Norwich Inn Honey Salmon
- Baked Cod with buttered cracker crust, herbs, lemon
- Roasted Beef Tips with caramelized onions, demi, peppercorns
- Pork Tenderloin with apples, balsamic, fennel
- Cavatelli pasta with asparagus, tomato, garlic and cream
- Baked Penne with ricotta, mozzarella, and basil
- Mac & Cheese with four cheese blend and buttered crackers

## Sides

- Baby Greens Salad
- Chefs Choice of Vegetables
- Garlic Mashed Potatoes or Breakfast Potatoes

## Dessert Station

Assorted Mini Desserts, Cookies and Brownies

**\$55++ Per Person**

21% Service Charge and 7.35% Sales Tax Added

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# MORNING & AFTERNOON BREAKS

## Beverage Break | \$11

Coffee | Decaffeinated Coffee | Assorted Tea | Assorted Sodas | Bottled Water | Assorted Fruit Juice

## Sweet Surrender | \$14

Assorted Cookies & Brownies | Whole Milk & Chocolate Milk | Coffee, Decaffeinated Coffee, Assorted Tea & Bottled Water

## Healthy Regeneration | \$16

Trail Mix | Smart Food, Granola & Energy Bars | Bottled Water, Gatorade, Coffee, Decaffeinated Coffee & Assorted Tea

## Frozen, Sweet and Salty | \$16

Assorted Good Humor Ice Cream Bars | Assorted Cookies | Mini Pretzels | Assorted Sodas | Bottled Water

## Energy Builder | \$19

Assorted Smoothies | Seasonal Whole Fruit | Granola & Energy bars | Coffee, Decaffeinated Coffee & Assorted Tea

## Build Your Own Fruit & Granola Parfaits | \$20

Fresh Strawberries, Blueberries & Raspberries | Greek Yogurt & Granola | Fresh Seasonal Assorted Melon, Coffee, Decaffeinated Coffee & Assorted Tea

## Batter-Up. . . | \$18

Popcorn & Peanuts | Crispy Tortillas with Cheddar Cheese Sauce | Warm Soft Pretzels with Mustard | Mini Franks in a Blanket | Assorted Sodas, Lemonade & Iced Tea

## Chocolate Chocolate | \$21

Assorted Chocolate Chip Cookies | Chocolate Brownies | Chocolate Dipped Strawberries | Assorted Candy Bars | Chocolate Milk | Coffee, Decaffeinated Coffee & Assorted Tea | Assorted Sodas | Bottled Water

21% Service Charge and 7.35% Sales Tax Added

Food Service is based on 1.5 Hours | Buffets require a minimum of 25 guests

# 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 | \$34

Minestrone Soup | Spa Garden Salad (*House Greens, Cucumber, Carrot, Tomato, Shaved Onion, Croutons & Assorted Dressings*) | 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

## The Norwich Inn Buffet | \$32

Spa Garden Salad (*House Greens, Cucumber, Carrot, Tomato, Shaved Onion, Croutons & Assorted Dressings*) | 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

## 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 | Shaved Turkey, Bacon, Lettuce, Tomato & Mayonnaise on Wheat Bread | 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 Teas

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

# LUNCH BUFFETS

(Continued)

## New England Lunch Buffet | \$34

New England Clam Chowder | Spa Garden Salad (*House Greens, Cucumber, Carrot, Tomato, Shaved Onion, Croutons & Assorted Dressings*) | 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

## Wrap It Up | \$34

Tomato-Basil Bisque | Classic Caesar Salad | Tri-Color Pasta Salad with Shaved Parmesan & Lemon-Truffle Vinaigrette | House Made Chips | 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

## 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, 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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Buffets require a minimum of 25 guests

# PLATED LUNCH MENUS

## Plated Sandwich Lunch | \$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) | **Wedge Salad** (Iceberg Lettuce, Slab Bacon, Danish Blue Cheese, Brioche Croutons, Extra Virgin Olive Oil & Red Wine Vinegar Reduction)

### Choice of (3) Three Sandwiches *(Guest selections due with final counts 15 days before event)*

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

### Also Included

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

### Choice of (2) Two Entrees + Vegetarian *(Guest selections due with final counts 15 days before event)*

**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)

### Also Included

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

# NORWICH INN

## AFTERNOON TEA MENU

### First Tier

Assorted mini pastries and Petit fours

### Second Tier

Assorted scones, Devonshire cream, Strawberry jam, Orange marmalade & Whipped butter

### Third Tier

*Choose Four (4) Tea Sandwiches*

- Prawn with chive aioli
- Roasted vegetable, goat cheese, sundried tomato pesto
- Turkey, sliced apples, cheddar cheese with cranberry aioli
- Asparagus, butter, herbs, lemon juice and chopped hard cooked egg
  - English cucumber with lemon cream cheese
- Shrimp salad with capers, chives, lettuce | Crab salad with sliced avocado
  - Peanut butter and bacon with banana garnish
  - Tuna salad with onion, niçoise olive, evoo, chopped egg
    - Smoked salmon with herb cream cheese
  - Grilled chicken, fresh mozzarella, basil pesto, tomatoes
    - Strawberries and cream cheese spread
  - Cranberry walnut chicken salad with watercress

### Tea Service

Assorted Bigelow tea with Honey, Sweeteners, Creamers

**\$55 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

# 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
- Stuffed Mushrooms (Choice of: Sausage & Pecorino Romano OR Spinach & Feta)
  - 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
- Vegetarian Antipasto Skewers (Fresh Mozzarella, Tomato, Olive & Basil)
  - Cheddar Jalapeño Poppers

## Tier Two \$175

*(Per 50 Pieces of Each Option)*

- Smoked Salmon, Dill Cream Cheese in a Cucumber Cup
  - Mini Crab Cake with Pickled Remoulade
- Southwest Chicken Egg Rolls with Spicy Aioli
  - Mini Beef Empanadas with Chipotle Salsa
- Waffle Coated Chicken Bites with Maple-Ginger Glaze
- Antipasto Skewers (Pesto Chicken, 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)*

- Shrimp Cocktail
- Ancho Crusted Tuna Bites with Wasabi Aioli
- Amaretto Shrimp with Candied Walnut Dust
- Boneless Short Ribs Wrapped in Bacon with Horseradish Crème
  - Lamb Meatballs with Cucumber Tzatziki
- 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 may 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

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21% Service Charge and 7.35% Sales Tax Added  
Food Service is based on 1.5 Hours

# DISPLAY STATIONS

(Continued)

*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.*

## Pasta Station I \$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

## Sliders

Meatball Sliders \$10

Kobe Beef Sliders \$16

Duck BLT Sliders \$16

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

Mini Lobster Slider Rolls *Market Price*

## Carving Stations

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

Turkey Breast (Slow Roasted Turkey Breast, Cranberry Chutney, Giblet Gravy) \$15

Cured Pit Ham (Whole Grain Mustard, Dijon Mustard & Pineapple Glaze) \$18

Cider and Citrus Brined Pork Loin (Slowly Roasted & Crusted with Fresh Herbs, Warm Mango Chutney) \$18

Prime Rib (Herb Rubbed & Slow Roasted with Horseradish & Au Jus) \$25

## Chef's Sweet Tray I \$11

Assortment of cookies, brownies, and cheesecake

## Chef's Dessert Display I \$16

Deluxe Assortment of Fresh Sweets, Pastries, Bars & More

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

# DINNER BUFFETS

## Norwich Rose Buffet | \$44

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

## 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

## Thames Street Buffet | \$46

Spa Garden Salad (*House Greens, Cucumber, Carrot, Tomato, Shaved Onion, Croutons & Assorted Dressings*) | 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 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

## 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

## 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

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

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

### Entrées

(Two entrees + vegetarian option may be chosen. Please Add \$7 for an additional 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

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

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

### Entrées *(Two entrees + vegetarian option may be chosen. Please Add \$7 for an additional 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

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

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

### Entrées *(Two entrees + vegetarian option may be chosen. Please Add \$7 for an additional 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

*These are stand-alone bars that only include the options listed in each description.  
Drinks are priced at \$12++ and are only available on consumption*

## Bubbly Bar

A beautiful display for all the mimosas you can think of

**Options include:** Traditional, Blood Orange, Apple Cider, Cranberry, Pineapple & Peach Bellini

**Build Your Own Toppings Bar Includes:** Raspberries, Blueberries, Strawberries, Blackberries, Oranges, Pineapple

## Shaken or Stirred

An impressive selection of premium martinis

**Options Include:** Classic, Dirty, Lemon Drop, Cosmo, Espresso, Gimlet & Gibson

## Salt or Sugar

Why choose when you can offer both?

**Options Include:** Traditional, Mango, Raspberry, Strawberry, Cranberry–Orange, Melon, Watermelon, Jalapeno or Habanero

## Bloody Mary Bar

The best addition to any breakfast or brunch event

**Options include:** Absolut Peppar Vodka, Bakon Vodka, Crop Organic Cucumber Vodka, Tanteo Chipotle Tequila

**Build Your Own Toppings Bar Includes:** Tabasco, Horseradish, Worcestershire Sauce, Celery, Bacon, Cucumber, Lime, Lemon, Olives & Pickles

## Brunch Bar

Why only have one when you can have the best of both worlds?

This bar includes all the options listed in the Bubbly Bar & the Bloody Mary Bar

- \$125 Bartender Fee per Bartender
- We reserve the right to substitute a product of equal or better quality.
- 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 Vodka | Bacardi Rum | Malibu Rum | Cutty Sark Whiskey | Beefeater Gin | Tortilla Gold Tequila | Jim Beam Bourbon | Seagram's 7 Whiskey | Peachtree Schnapps | Kamora Coffee Liqueur | Amaretto | Irish Crème | Crème de Cassis **House Wines:** Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot | Budweiser | Bud Light | Sam Adams Lager | Harpoon IPA | Non-Alcoholic Option

## Premium Brands

Tito's Vodka | Bacardi Rum | Malibu Rum | Captain Morgan Rum | Dewar's Scotch Whiskey | Tanqueray Gin | Jose Cuervo Tequila | Jim Beam Bourbon | Jack Daniel's Whiskey | Seagram's VO Whiskey | Peachtree Schnapps | Kahlua | Amaretto di Saronno | Bailey's Irish Crème | Chambord | **House Wines:** Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot | **Premium Wines:** Pinot Grigio, Pinot Noir | Budweiser | Bud Light | Sam Adams Lager | Harpoon IPA | Non-Alcoholic Option

## Super Premium Brands

Grey Goose Vodka | Mount Gay Rum | Malibu Rum | Captain Morgan Rum | Johnnie Walker Black Scotch Whiskey | Bombay Sapphire Gin | Patron Silver Tequila | Maker's Mark Bourbon | Crown Royal Whiskey | Peachtree Schnapps | Kahlua | Amaretto di Saronno | Bailey's Irish Crème | Chambord | Sambuca | Grand Marnier | **Premium Wines:** Pinot Grigio, Pinot Noir, White Zinfandel | **Super Premium Wines:** Chardonnay, Cabernet Sauvignon, Merlot | Budweiser | Bud Light | Sam Adams Lager | Harpoon IPA | Non-Alcoholic Option

\$125 Bartender Fee per Bartender | We reserve the right to substitute a product of equal or better quality.  
All liquor, beer and wine consumed on premises must be supplied by The Spa at Norwich Inn.

# CONSUMPTION & CASH BARS

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

*Cocktail service is available for groups under 25 people.*

## 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

# BOWLS & DISPENSERS

## Punch Bowls | Serve: 13–16 People

We also offer drinks served in crystal punch bowls.

These do not require a bartender and are priced as follows:

**Sangria** (Red or White): \$89++

**Mimosa**: \$89++

**Bloody Mary**: \$89++

**Wine Spritzer** (Red or White): \$69++

## Beverage Dispensers | Serve: 20–24 People

If you want a larger option, we also offer drinks in beverage dispensers.

These do not require a bartender and are priced as follows:

**Sangria** (Red or White): \$139++

**Mimosa**: \$139++

**Bloody Mary**: \$139++

**Wine Spritzer** (Red or White): \$109++

\$125 Bartender Fee per Bartender | We reserve the right to substitute a product of equal or better quality.

All liquor, beer and wine consumed on premises must be supplied by The Spa at Norwich Inn.