



*The Spa at
Norwich Inn*

Holiday Party Menus

BUFFET MEALS | PLATED MEALS | BAR OPTIONS | DISPLAY STATIONS | APPS

Enjoy customized chef-curated menus and tailored beverage packages in our elegant private venues, featuring signature service and stress-free event planning from start to finish.

*The Spa at
Norwich Inn*

Lunch Buffet

MINIMUM 25 GUESTS - \$55 PER PERSON*

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MINIMUM 25 GUESTS - \$55 PER PERSON*

*PRICING PLUS APPLICABLE SERVICE CHARGE AND CT SALES TAX. FINAL GUARANTEE DUE 72 BUSINESS HOURS PRIOR. COFFEE, DECAF, TEA SERVED WITH ALL MEALS.

SOUP (CHOICE OF ONE)

Cheesy Potato

chive & white truffle

Butternut Bisque

sherry maple gastrique,
praline crumble

Chicken Soup

lemon pepper & orzo

Roasted Tomato & Basil Pesto Bisque

asiago croutons

SALAD (CHOICE OF ONE)

The Spa Garden Salad

tomato, cucumber, shaved carrots,
white balsamic

Classic Caesar Salad

shaved parmesan, croutons

Mesclun Greens

craisins, goat cheese, toasted
almonds, white balsamic vinaigrette

Arugula

roasted root vegetables, spiced
pepitas, crumbled gorgonzola, maple
sherry vinaigrette

ENTRÉES (CHOICE OF TWO)

Chicken & Artichoke Florentine

baby spinach, artichokes, capers,
lemon beurre blanc

Chicken Rollatini

tomato, basil, mozzarella, baby
spinach, basil pesto cream sauce

Grilled Filet Mignon Medallions

mushrooms, brandy peppercorn cream
sauce, crumbled gorgonzola

Braised Beef Tips

caramelized onion, mushrooms, kale,
light gorgonzola cream sauce

Lemon & Artichoke-Crusted Cod

lemon & artichoke pesto, parmesan,
panko, double-herbed velouté

Citrus-Soy Glazed Salmon

grilled pineapple, sweet soy drizzle

Roasted Pork Loin

apple cranberry compote, cider demi

Roasted Butternut Squash Risotto

roasted root vegetables, butternut
squash purée, goat cheese, spiced
pepitas, sherry maple gastrique

Curried Chickpeas (vegan)

roasted cauliflower, braised greens,
pickled onion & basmati

SIDES

Roasted Rosemary Red Bliss Potatoes

Seasonal Vegetable Medley

DESSERT (CHOICE OF ONE)

**Warm Apple Crisp with house
whipped cream**

Cookie & Brownie Display



*The Spa at
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Plated Lunch

MINIMUM 15 GUESTS - \$50 PER PERSON*

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MINIMUM 15 GUESTS - \$50 PER PERSON*

*PRICING PLUS APPLICABLE SERVICE CHARGE AND CT SALES TAX. FINAL GUARANTEE DUE 72 BUSINESS HOURS PRIOR. COFFEE, DECAF, TEA SERVED WITH ALL MEALS.

CHOICE OF ONE SOUP OR ONE SALAD

(ADD \$3 PER PERSON FOR BOTH SOUP & SALAD)

SOUP

Cheesy Potato

chive & white truffle

Butternut Bisque

sherry maple gastrique,
praline crumble

Chicken Soup

lemon pepper & orzo

Roasted Tomato & Basil Pesto Bisque

asiago croutons

SALAD

The Spa Garden Salad

tomato, cucumber, shaved carrots,
white balsamic

Classic Caesar Salad

shaved parmesan, croutons

Mesclun Greens

craisins, goat cheese, toasted
almonds, white balsamic vinaigrette

Arugula

roasted root vegetables, spiced
pepitas, crumbled gorgonzola, maple
sherry vinaigrette

ENTRÉES (CHOICE OF TWO)

(ADD \$10PP FOR A 3RD CHOICE)

Chicken & Artichoke Florentine

baby spinach, artichokes, capers,
lemon beurre blanc

Chicken Saltimbocca

crispy prosciutto, roasted
mushrooms, mascarpone brandy
cream sauce

Chicken Rollatini

tomato, basil, mozzarella, baby
spinach, basil pesto cream sauce

Braised Short Ribs

port wine and cremini mushroom demi

Crab-Crusted Cod

lump crab, bell pepper, butter
cracker crust

Mediterranean Salmon

sun-dried tomato, red onion,
kalamata olives, lemon, feta

Roasted Vegetable Risotto

butternut squash purée, goat
cheese, spiced pepitas, sherry
maple gastrique

ALL ENTRÉES SERVED WITH ROASTED
ROSEMARY RED BLISS POTATOES AND
CHEF'S VEGETABLE MEDLEY

DESSERT (CHOICE OF ONE)

**Warm Apple Crisp with house
whipped cream**

Tiramisu with espresso Chantilly

*The Spa at
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Dinner Buffet

MINIMUM 25 GUESTS - \$65 PER PERSON*

Dinner Buffet

MINIMUM 25 GUESTS - \$65 PER PERSON*

*PRICING PLUS APPLICABLE SERVICE CHARGE AND CT SALES TAX. FINAL GUARANTEE DUE 72 BUSINESS HOURS PRIOR. COFFEE, DECAF, TEA SERVED WITH ALL MEALS.

SOUP (CHOICE OF ONE)

Cheesy Potato

chive & white truffle

Butternut Bisque

sherry maple gastrique,
praline crumble

Chicken Soup

lemon pepper & orzo

Roasted Tomato & Basil Pesto Bisque

asiago croutons

SALAD (CHOICE OF ONE)

The Spa Garden Salad

tomato, cucumber, shaved carrots,
white balsamic

Classic Caesar Salad

shaved parmesan, croutons

Mesclun Greens

craisins, goat cheese, toasted
almonds, white balsamic vinaigrette

Arugula

roasted root vegetables, spiced
pepitas, crumbled gorgonzola, maple
sherry vinaigrette

ENTRÉES (CHOICE OF TWO)

(ADD \$10PP FOR A 3RD CHOICE)

Chicken & Artichoke Florentine

baby spinach, artichokes, capers,
lemon beurre blanc

Chicken Saltimbocca

crispy prosciutto, roasted
mushrooms, mascarpone brandy
cream sauce

Chicken Rollatini

tomato, basil, mozzarella, baby
spinach, basil pesto cream sauce

Grilled Filet Mignon Medallions

mushrooms, brandy peppercorn cream
sauce, crumbled gorgonzola

Braised Short Ribs

port wine and cremini mushroom demi

Crab-Crusted Cod

lump crab, bell pepper, butter
cracker crust

Lemon & Artichoke-Crusted Cod

lemon & artichoke pesto, parmesan,
panko, double-herbed velouté

Mediterranean Salmon

sun-dried tomato, red onion,
kalamata olives, lemon, feta

Citrus-Soy Glazed Salmon

grilled pineapple, sweet soy drizzle

Porchetta (rolled and tied roasted pork loin)

sage, rosemary, garlic, thyme,
mushroom demi

Roasted Turkey with Apple Cornbread Stuffing

cranberry demi

Grilled Vegetable Lasagna

mozzarella, fresh tomato sauce &
basil pesto

Curried Chickpeas (vegan)

roasted cauliflower, braised greens,
pickled onion & basmati

SIDES

Roasted Rosemary Red Bliss Potatoes

Seasonal Vegetable Medley

DESSERT (CHOICE OF ONE)

Warm Apple Crisp with house whipped cream

Tiramisu with espresso Chantilly

Cookie & Brownie Display



*The Spa at
Norwich Inn*

Plated Dinner

MINIMUM 15 GUESTS - \$60 PER PERSON*

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MINIMUM 15 GUESTS - \$60 PER PERSON*

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SOUP (CHOICE OF ONE)

Cheesy Potato

chive & white truffle

Butternut Bisque

sherry maple gastrique,
praline crumble

Chicken Soup

lemon pepper & orzo

Roasted Tomato & Basil Pesto Bisque

asiago croutons

SALAD (CHOICE OF ONE)

The Spa Garden Salad

tomato, cucumber, shaved carrots,
white balsamic

Classic Caesar Salad

shaved parmesan, croutons

Mesclun Greens

craisins, goat cheese, toasted
almonds, white balsamic vinaigrette

Arugula

roasted root vegetables, spiced
pepitas, crumbled gorgonzola, maple
sherry vinaigrette

ENTRÉES (CHOICE OF TWO)

(ADD \$10PP FOR A 3RD CHOICE)

Chicken & Artichoke Florentine

baby spinach, artichokes, capers,
lemon beurre blanc

Chicken Rollatini

tomato, basil, mozzarella, baby
spinach, basil pesto cream sauce

Braised Short Ribs

port wine and cremini mushroom demi

Grilled Filet Mignon Medallions

mushrooms, brandy peppercorn cream
sauce, crumbled gorgonzola

Crab-Crusted Cod

lump crab, bell pepper, butter
cracker crust

Mediterranean Salmon

sun-dried tomato, red onion,
kalamata olives, lemon, feta

Roasted Butternut Squash Risotto

roasted root vegetables, butternut
squash purée, goat cheese, spiced
pepitas, sherry maple gastrique

Curried Chickpeas (vegan)

roasted cauliflower, braised greens,
pickled onion & basmati

ALL ENTRÉES SERVED WITH ROASTED GARLIC
MASHED POTATOES AND GREEN BEANS WITH
RUSTIC TOMATO BASIL BUTTER

DESSERT (CHOICE OF ONE)

**Warm Apple Crisp with house
whipped cream**

Tiramisu with espresso Chantilly

Cookie & Brownie Display

*The Spa at
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Bar Options

Bar Options

\$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

BEER: 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 Saroni, Baileys Irish Crème, Chambord

HOUSE WINES: Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

PREMIUM WINES: Pinot Grigio, Pinot Noir

BEER: 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 Saroni, Baileys Irish Crème, Chambord, Sambuca, Grand Marnier

PREMIUM WINES: Pinot Grigio, Pinot Noir, White Zinfandel

SUPER PREMIUM WINES: Chardonnay, Cabernet Sauvignon, Merlot

BEER: Budweiser, Bud Light, Sam Adams Lager, Harpoon IPA, Non-Alcoholic Option

Bar Options

\$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

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++

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Display
Stations & Apps

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 Creme
- 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

PASTA STATION • \$20

(Attendant Required / \$125 Each 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 (ONE EACH PER PERSON):

(Attendant Required / \$125 Each 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**