

The Spa at Norwich Inn Easter Sunday Brunch

April 4th 2010

Freshly Baked Breads and Pastries

A plentiful assortment of breads, Danish, bagels and muffins

Elegant Displays of Fruits, Vegetables, Soups and Connecticut Farmstead Cheeses

Display of Spring Melons, Tropical Fruits, Berries and Grapes

Carrot & Spice Bisque and New England Clam Chowder

Champagne-Pickled Vegetable Medley

Display of Assorted Sushi with Condiments

Cato Corner Award-Wining Connecticut Cheese Selection

Breakfast Selections

Cinnamon French Toast

Omelet Station with Omelets Made to Order

Quiche Lorraine...Bacon, Onions, Cheese & Mornay Sauce

Apple Smoked Bacon & Pork Sausage Links

Paprika & Onion Grilled Breakfast Potatoes

Salad Selections

Smoked Chicken Salad & Pasta Salad

Deviled Egg & Potato Salad

Assorted Baby Field Greens

Ambrosia Fruit Salad

Traditional Caesar

Raw Bar

Shrimp Cocktail

** Connecticut Oysters & Clams **

Entrée Selections

Apple-Braised Smoked Pork Loin

Pan-Seared Salmon with Maple-Ginger Glaze

Sliced Turkey Breast with Giblet Gravy

Sweet Sausage House-Made Stuffing

Roasted and Garlic-Olive Oil Seasoned Vegetables

Pasta Station

Assorted Pastas prepared by our chefs to your liking with a variety of selected ingredients to choose from: sausage, sherry-sautéed mushrooms, fresh tomato, roasted garlic, caramelized onions and grilled chicken to add just the right touch!

Carving Station

Slow-Roasted, Naturally-Raised Leg of Lamb

Herb-Rubbed Prime Rib au jus

Elegant Dessert Selections

Many sweets to choose from...

\$39.95 per person

Children's Buffet Selections

~ Chicken Fingers ~ Tater Tots ~ Honey Fruit Salad

Hot Dogs ~ Mac & Cheese ~ Kids' Desserts

\$14.95 Children 5 – 10 yrs old