

## *Enhance Your Event*

with a selection of hot & cold hors d'oeuvres

### *Samplings Include:*

Bacon Wrapped Jumbo Sea Scallops  
Vegetable Spring Rolls  
with an Orange Sesame Dipping Sauce  
Smoked Chicken on a Raspberry Crostini  
Tenderloin Canapes with Boursin Cheese

*Please contact our Special Events Manager  
for a complete listing & current pricing*



### *Beverage Selections*

Champagne Punch  
Fruit Punch with Fresh Fruit Garnish  
Mimosa.....\$7  
Bloody Mary..\$7  
Wine Service is also available

*Cash Bars are available for groups of 25 people or more.  
Cocktail Service is available for groups under 25 people.*

*Please add 20% service charge and 6% State sales tax to all  
prices. Prices & service charge are subject to change.*

## *The Spa at Norwich Inn*

Stay overnight in one of our graciously  
appointed Inn rooms or Villas with fireplaces.

The Spa at Norwich Inn is the perfect  
location for a "Girlfriends Getaway"

Overnight Packages Available

### *Spa, Salon & Boutique Services*

Treat your bridal party to a relaxing day at  
our world class Spa, dedicated to the  
fine art of pampering & relaxation.

Have your hair done at the Salon, your nails  
done in the Spa & your make-up applied  
by our Professional Artists in the Boutique.

Mid-Week Bridal Spa Parties Available



The Spa at Norwich Inn  
607 West Thames Street  
Norwich, Connecticut 06360

1-800-ASK-4-SPA • 1-800-275-4772  
TheSpaAtNorwichInn.com

## *Shower* M E N U S



*To book your event, contact  
our Special Events Manager at  
860-425-3686*

*The Spa at  
Norwich Inn*

607 West Thames Street, Norwich, CT 06360

## PLATED LUNCH

### *Appetizer*

*(Choice of one)*

New England Clam Chowder  
Soup of the Day

Mixed Green Salad with Carrots, Tomatoes,  
Red Onion & House Dressing

Tortellini with a Basil Pomodoro  
Sauce & Sautéed Spinach

### *Entrees*

*(Choice of two - advance counts required)*

Grilled Vegetable Plate with a  
Portabella Gorgonzola Cake

Warm Grilled Salmon on a Bed of  
Organic Greens with a Lemon Dill Butter

Herb Crepes filled with Ricotta & Vegetables  
with a Rich Mornay Sauce

Chicken & Asparagus Crepes  
with a Mushroom Veloute

Cold Poached Salmon  
with Julienne Vegetable Slaw

Grilled Chicken Caesar Salad

Grilled Chicken on a Bed of Organic  
Greens, Dried Berries, Candied Nuts  
& Raspberry Vinaigrette

### *All Entrees Served With:*

Chef's Selection of Starch & Vegetable  
Rolls & Butter

Chef's Daily Dessert Creation or  
Specialty Sheet Cake

Coffee, Decaffeinated Coffee & Assorted Teas

*\$20.95 per person*

*Please add 20% service charge and 6% State sales tax to all prices. Prices & service charge are subject to change.*

## LUNCH BUFFETS

### *Something Old, Something New, Something Pink & Something Blue*

Seasonal Soup

Marinated Penne Pasta Salad

Farmers Market Salad with Assorted Dressings

Selection of Deli Meats & Cheeses  
including Roasted Turkey, Smoked Ham,  
Roast Beef & Tuna Salad

Swiss, Cheddar & American Cheese

Assorted Wraps, Rolls & Condiments

Chef's Daily Dessert Creations or  
Specialty Sheet Cake

Coffee, Decaffeinated Coffee & Assorted Teas

*\$21.95 per person*

### *April Showers & May Flowers*

Seasonal Soup • Fresh Fruit Salad

Caesar Salad Station with Grilled Chicken,  
Grilled Salmon & Grilled Beef

Pasta Primavera with Alfredo & Marinara Sauces

Freshly Baked Rolls & Breads

Chef's Daily Dessert Creations or Specialty Sheet Cake

Coffee, Decaffeinated Coffee & Assorted Teas

*\$25.95 per person*

### *Celebriamo*

Minestrone Soup

Orzo Pasta Salad with Fresh Basil,  
Sun-Dried Tomato & Olive Oil

Marinated Cucumber & Tomato Salad

Chicken & Eggplant Parmesan

Seasonal Vegetables • Garlic Bread

Chef's Daily Dessert Creations or  
Specialty Sheet Cake

Coffee, Decaffeinated Coffee & Assorted Teas

*\$ 23.95 per person*

## BRUNCH BUFFET

Strawberry Banana Fruit Smoothies

Fresh Fruit Skewers with Yogurt Dipping Sauce  
or Seasonal Fruit Salad

Assorted Fresh Bagels

served with Plain & Flavored Cream Cheese

Norwich Inn Bakery Basket

Fluffy Scrambled Eggs with Fresh Chives

French Toast with Apple-Cinnamon Compote

Country Sausage & Smoked Bacon

Grilled Breakfast Potatoes

Chef's Daily Dessert Creations or  
Specialty Sheet Cake

Assorted Soft Drinks or Punch

Coffee, Decaffeinated Coffee & Assorted Teas

*\$28.95 per person*

## AFTERNOON TEA

Passed Hors d'Oeuvres upon arrival

Non-Alcoholic Fruit Punch

Assorted Premium Revolution Brand Teas  
including English Breakfast, Chamomile,  
Orange Garden & Earl Grey

Classic English Tea Sandwiches  
including Egg or Tuna Salad, Cream Cheese  
& Cucumber, Chicken or Ham Salad, Smoked  
Salmon on Pumpernickel, Tomato & Red Onion,  
Sweet Butter & Watercress, Turkey  
with Cranberry Mayonnaise, Cheddar  
Cheese & Raisin

*(Choice of 5 of the above)*

Fresh Fruit Skewers with Yogurt Dip  
or Citrus Filled Strawberries

Freshly Bakes Scones  
with Fresh Preserves & Clotted Cream

Petite Fours & Tea Cookies  
or Specialty Sheet Cake

*\$28.95 per person*