

BREAKFAST BUFFETS

New Englander Breakfast

Premium Orange & Grapefruit Juice
Individual Fruit Yogurts
Fresh Fruit Medley
Bakery Basket with Assorted Danish & Muffins
Cinnamon French Toast with Real Maple Syrup
Egg Scramble with Chopped Chives
Breakfast Sausage & Maple Smoked Bacon
Grilled Country-Spiced Breakfast Potatoes
Coffee, Decaffeinated Coffee and Assorted Teas
\$22.95

Benedict Breakfast

Premium Orange & Grapefruit Juice
Fresh Fruit Medley
Bakery Basket with Assorted Danish & Muffins
Assorted Bagel Basket with Plain & Herbed Cream Cheeses
Egg Scramble with Chopped Chives
Traditional Eggs Benedict
Buttermilk Blueberry Flapjacks with Real Maple Syrup
Breakfast Sausage & Maple Smoked Bacon
Grilled Country-Spiced Breakfast Potatoes
Coffee, Decaffeinated Coffee and Assorted Teas
\$27.95

CONTINENTAL BREAKFAST BUFFETS

The Executive

Premium Orange & Grapefruit Juice
Norwich Inn Bakery Basket
Assorted Fresh Bagels
Served with Plain & Flavored Cream Cheese
Sliced Seasonal Fruit & Berries
Coffee, Decaffeinated Coffee and Assorted Teas
\$14.95

Innkeeper

Buttermilk Flapjacks with Real Maple Syrup
Fresh Fruit Medley
Egg Scramble with Chopped Chives
Breakfast Sausage & Maple Smoked Bacon
Coffee, Decaffeinated Coffee and Assorted Teas
\$15.95

The V.I.P.

Premium Orange & Grapefruit Juice
Fresh Fruit Medley
Bakery Basket with Assorted Danish & Muffins
Egg, Ham & Cheese Croissant Sandwiches
Coffee, Decaffeinated Coffee and Assorted Teas
\$19.50

Fast & Easy

(15 Person Minimum)
Assorted Muffin Basket
Fresh Fruit Medley
Coffee, Decaffeinated Coffee and Assorted Teas
\$9.95

Healthy Start

Premium Orange & Grapefruit Juice
House-Made Granola with Skim & 2% Milk
Hot Cinnamon-Spiced Oatmeal
Fresh Fruit Medley
Plain & Fruited Yogurts
Non-Fat Cottage Cheese
Coffee, Decaffeinated Coffee and Assorted Teas
\$17.95

Breakfast Buffets and Continental Breakfasts may be scheduled up to one and one half hours for unlimited consumption

Pricing is subject to a 20% service charge and applicable CT sales tax. All prices are subject to change and will be guaranteed 90 days in advance.

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COUNTRY BRUNCH BUFFET

(12 Person Minimum)

Omelet Station with Eggs and Omelets Made to Order

Featuring Whole Eggs, Egg Whites and garnishments to include Bacon, Diced Ham, Tri-Colored Peppers, Onion, Spinach and Mushrooms

(Attendant Required, \$55.00 each ~ 1 Attendant per 35 Guests)

Premium Orange & Grapefruit Juice

Bakery Basket with Assorted Danish & Muffins

Fresh Fruit Medley

Buttermilk Blueberry Flapjacks with Real Maple Syrup

Breakfast Sausage & Maple Smoke Bacon

Grilled Country-Spiced Breakfast Potatoes

Baby Mixed Greens with Salad Condiments & House-Made Dressings

Baked Noodles with Connecticut Cream & New England Sharp Cheddar

Crisp-Crusted Chicken with Cranberry-Honey-Dijon Sauce

Butter Roasted Seasonal Vegetables

Chef's Dessert Selection

Coffee, Decaffeinated Coffee and Assorted Teas

\$39.95

MORNING THEME BREAKS

Chocolate Morning Break

Chocolate Chip Muffins
Dark & White Chocolate Chip Banana Bread
White Chocolate Glazed Cinnamon Rolls
Coffee, Decaffeinated Coffee and Assorted Teas
\$12.95 per person

Country Morning Break

Cold or Hot Cider
House Baked Scones with
Orange Marmalade & English Devonshire Cream
Assorted Cereal Bars
Coffee, Decaffeinated Coffee and Assorted Teas
\$10.95 per person

Nice & Lite

Whole Fruit & Grapes
Carrot & Celery Sticks
Bottled Water
\$5.95

Sunshine Smoothie Break

Chef's Creation of Fruit Smoothies
Yogurt Covered Raisins and Trail Mix
Coffee, Decaffeinated Coffee and Assorted Teas
\$8.95 per person

A Little Sweetness

Cinnamon Churros and Shortbread Cookies
Coffee, Decaffeinated Coffee and Assorted Teas
\$7.95 per person

AFTERNOON THEME BREAKS

Smoothie Break

Chef's Creation of Fruit Smoothies
Skewered Fruit with Minted Vanilla Yogurt Dip
Assorted Cereal Bars & Yogurt Covered Raisins
\$9.95

Trailblazer

Assorted Cereal & Energy Bars
Trail Mix, Whole Fresh Fruit
Vegetable Crudite with Herbed Dip
Bottled Water
\$12.95

Movie Theater

Dry-Roasted Peanuts
Freshly Popped Popcorn
Freshly Baked Pretzels with Spicy Mustard
M&M's & Jelly Bellies
Assorted Sodas and Freshly Brewed Iced Tea
\$14.95

Sweet Surrender

Freshly Baked Cookie Assortment
Fudge Brownies & Blondies
Coffee, Decaffeinated Coffee & Assorted Teas
\$10.95

Summer Cooler

Fresh Fruit Tartlets
Chocolate Dipped Strawberries
Fruit Skewers with Vanilla Whipped Yogurt Dip
Lemonade & Freshly Brewed Iced Tea
\$11.95

Chocolate Addiction

A premium selection of Connecticut's Munson's Chocolates
Chocolate Covered Strawberries
Chocolate Chip Cookies and Fudge Brownies
Coffee, Decaffeinated Coffee and Assorted Teas
\$12.95

Winter Warmer

Warm, Freshly Baked Cookie Assortment and Warm Cinnamon Churros
House Baked Scones with Orange Marmalade & English Devonshire Cream
Choice of One:
Coffee, Decaffeinated Coffee and Assorted Teas, Mulled Cider or Hot Cocoa
\$10.95

Add Chocolate Fondue Dipping Sauce for \$1.95 per person
Add Additional Hot Beverages for \$2.50 per person, per item

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LUNCH BUFFETS

Amore Mio Lunch Buffet

Mama Mia Minestrone Soup
Caesar Salad Romano – A Basket of Crisp,
Chopped Romaine with Croutons, Parmesan &
House-Made Dressing
Panzanella Salad with Vine Ripe Plum Tomatoes,
Chopped Herbs, Olive Oil & Sherry Vinegar
Tossed with Garlic Crostini
Fresh Rolls & Butter
Crisp-Crusted Chicken Breast Filled with Soft
Goat Cheese, Sun-Dried Tomatoes, Roasted
Garlic & Pesto
Three-Cheese Pasta Purses & Prawns sauteed
with Garlic-Butter & White Wine
Chef's Selection of Roasted Vegetables
Cher's Selection of Cannolis & Petit Fours
Coffee, Decaffeinated Coffee and Assorted Teas
\$29.95

Upgrade Your Buffet with an Antipasto Display

Including Prosciutto, Genoa Salami, Sweet
Capicola, Provolone, Fresh Mozzarella,
Pepperoncini, Marinated Vegetables & Olives
\$9.50

New England Fisherman's Lunch Buffet

New England Clam Chowder
(Upgrade to Lobster Bisque for \$1.95)
Mixed Baby Greens with House Dressings
Cracker Crumb Crusted Cod with White Wine
Butter Sauce
Egg-Battered Breast of Chicken with Pomodoro
Sauce
Corn on the Cob
Roasted Potatoes
Fresh Rolls & Butter
Warm Apple Crisp with Whipped Cream
Coffee, Decaffeinated Coffee and Assorted Teas
\$35.95 per person

**Add Lobster Salad Croissant Sandwiches for
\$9.95**

Primo Pizza Lunch Buffet

Grilled Vegetable Display of Portobello Mushrooms,
Asparagus, Artichokes, Bell pepper Medley & Seasonal
Vegetables
Caesar Salad Romano – A Basket of Chopped, Crisp
Romaine with Croutons, Parmesan & House-Made
Dressing

Pizza Selection – Choose 2 Pizzas, or add an additional variety for \$4.50 per person

Margarita – Topped with Zesty House-Made Tomato
Sauce, Juicy Tomatoes, Fresh Mozzarella, Fresh Basil &
Chopped Herbs

Provençal – Topped with Basil Pesto Sauce, Roasted
Vegetables, Parmesan & Chopped Herbs

Rustica – Topped with Zesty House-Made Tomato
Sauce, Smoked Chicken, Minced Garlic, Juicy Tomatoes,
Pepperoncini, Mozzarella & Drizzled with Extra Virgin
Olive Oil

Classica – Pizzeria Style with Pepperoni & Sausage over
Tomato Sauce & Mozzarella

Chef's Choice of House-Made Dessert
Coffee, Decaffeinated Coffee and Assorted Teas
\$24.95

Shanghai Lunch Buffet

Egg Drop Soup
Crispy Vegetarian Spring Rolls with Sweet & Sour
Dipping Sauce
Vegetable & Crispy Noodle Salad with Sesame Dressing

Choose Two Entrees:

Beef Stir-Fry with Colorful Mild Peppers
Glazed Prawns with Flavors of Orange & Ginger
Sweet & Sour Cashew Chicken
Baked Honey-Roasted Pork Bun Dim Sum
(We will prepare one per person)

Steamed Jasmine Rice
Hot & Spicy Lo Mein Noodle Stir-Fry
Fortune Cookies & Chef's Dessert Creation
Coffee, Decaffeinated Coffee and Assorted Teas
\$36.95 per person

Upgrade to three entrees for \$6.95

Upgrade to all four entrees for \$9.95

Please add an additional \$3.00 per person for groups less than 20 guests.

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LUNCH BUFFETS CONTINUED

Southwestern Flair Lunch Buffet

Three Bean with Bacon Soup

Roasted Corn & Cucumber Salad with Flavors of Cilantro,

Roasted Red Bell Pepper & Citrus Vinaigrette

Festive Fajita Bar with Warm Flour Wraps

Choose Two Fillings:

Spicy Ground Beef

Spiced Flame-Roasted Chopped Steak

Citrus Marinated Chicken Breast

Grilled Miso Marinated Chopped Portobello Steak (Vegan)

Accompanied with a Saute of Onions & Peppers,

Chopped Scallions, Chopped Ripe Olives, Cheddar,

Jalapeno Peppers, Salsa, Guacamole & Sour Cream

Chef's Selection of Roasted Vegetables

Spanish-Style Rice Pilaf

Cinnamon Churros with Chocolate Fondue Dipping Sauce

Coffee, Decaffeinated Coffee and Assorted Teas

\$32.95 per person

Upgrade to three fillings for \$8.50

Upgrade to all four fillings for \$9.95

***Corn Shells Provided as a Courtesy Upgrade Upon Request for Gluten-Free Guests**

Submariner Soup or Salad Lunch Buffet

Choose One of the Following:

Soup of the Day

Mixed Baby Greens with Tomato, Cucumber & Purple

Onion with Chef's Choice of Two Dressings

Sub Selections

(Based on One Sub per Five Guests)

Genoa Salami with Provolone & Pepperoncini

Capicola with Provolone & Pickled Cherry Peppers

Shaved Cured 81 Ham with Swiss

Deli-Sliced Turkey with Swiss

Roasted Vegetable Medley with Balsamic Tofu

Mayonnaise (Vegan)

Freshly Baked Cookie Assortment

Coffee, Decaffeinated Coffee and Assorted Teas

\$21.95 per person

Choose Three Subs for Groups of 12-18

Choose Four Subs for Groups of 18-22

Choose Five Subs for Groups of 23-27

Select Any Variety for Groups Greater Than 30

Executive Deli Buffet

Soup of the Day

(Upgrade to New England Clam Chowder for \$2.95)

Fresh Fruit Medley

Caesar Salad Romano – A Basket of Crisp, Chopped

Romaine with Croutons, Parmesan & House Made

Dressing

Choose Three of the Following Assorted Prepared Sandwiches on House-Made Bread:

Deli-Sliced Roasted Prime Rib with Herbed Cream Cheese

Spread on French Bread

Grilled Portobello Mushroom and Hummus Panini

Griddle-Toasted Grilled Chicken Breast & Swiss Cheese

on Light Rye

Griddle-Toasted Cured Ham & Brie on Pumpernickel

Butter-Grilled American Cheese on Hardy White or Wheat

Chef's Dessert Creation

Coffee, Decaffeinated Coffee and Assorted Teas

\$27.95 per person

Upgrade to four varieties for \$3.95

Upgrade to all five varieties for \$5.95

Deli Buffet

Soup of the Day

(Upgrade to New England Clam Chowder for \$2.95)

Marinated Vegetable Medley & Pasta Salad

Baby Greens with Tomato, Cucumber & Purple Onion

Chef's Choice of Two House Dressings

Selection of Deli Meats

Choose Three of the Following:

House Roasted Prime Rib, Turkey Breast, Tuna Salad,

Hummus (Vegan), Cured Ham

Accompaniments to include:

Swiss, Cheddar, Provolone & American Cheeses

Traditional Condiments and an Assortment of House-Made

Breads & Rolls

Chef's Dessert Creation

Coffee, Decaffeinated Coffee and Assorted Teas

\$23.95 per person

Upgrade to four meats for \$3.95

Upgrade to all five meats for \$5.95

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LUNCH ON THE GO

Choose One of the Following:

- A** - Deli-Sliced Turkey, Ham or Portobello-Hummus Panini (Vegan)
- B** - Healthy Choice Chef's Salad of Baby Greens with Chopped Hard Egg White, Low-Fat Cheddar & Lean Deli Turkey Breast with House-Made Balsamic Vinaigrette
- C** - Marinated Vegetable Medley & Pasta Salad (Vegan)
- D** - Antipasto and Marinated Vegetable Medley & Pasta Salad with Morsels of Genoa Salami, Capicola, Prosciutto & Provolone

Gourmet Potato Chips
Whole Fruit
House-Made Cookies
Bottled Water
\$19.95 per person

Upgrade to additional options for \$3.95 per person, per option

PLATED LUNCH

Appetizers & Salads

(Choice of One)

Minestrone (Vegan)

Corn Chowder (Vegan)

Maple Roasted Butternut & Pecan Bisque (Vegan)

Chilled Tomato Gazpacho (only available Late Spring & Summer)

New England Clam Chowder (\$2.00 per person)

Lobster Bisque with Chopped Lobster Morsels (\$3.00 per person)

Crab Cakes with Spicy Remoulade Sauce

Trip of Shrimp Cocktail with Lemon & Cocktail Sauce

Hummus & Pita Points

House Salad with Chef's Choice Dressing

Baby Greens with Cranberry Dressing

Fall Salad of Roasted Butternut Squash, Walnuts, Cranberries & Goat Cheese

Cesar Salad with Shaved Parmesan & Anchovy Crouton

Sushi Duet of Sesame Lobster Salad & Pickled Vegetables with Pickled Ginger, Wakame, Wasabi & Soy

Choice of two entrees at no additional charge. Please add \$3.95 for a choice of three.

Advance counts required 72 hours prior for all entrée choices.

Cold Entrees

Chicken Caesar Salad \$22.95

Grilled Spicy Shrimp Caesar Salad \$26.95

Poached Salmon with Baby Greens & Citrus Vinaigrette \$25.95

Petite Grilled Naturally-Raised Beef Tenderloin & Caprese Salad with Asparagus,
Peppers, Balsamic Syrup & Truffle Oil \$29.95

Grilled Vegetable Sandwich with Tofu Emulsion Dressing (Vegan) \$20.95

New England Wrap with Grilled Chicken, Shredded Romaine,
Sour Cream Dressing & Dried Cranberries \$21.95

Hot Entrees

Crisp-Crusted Breast of Chicken with Natural Jus \$23.95

Chicken Picatta with Lemon-Caper Butter Sauce \$24.95

Duet of Crab Cakes with Citrus Remoulade \$28.95

Poached Salmon with a Fresh Dill Beurre Blanc \$25.95

Grilled Petite Filet with a Cabernet Reduction \$32.95

Flame-Roasted Swordfish with a Fresh Pineapple Salsa \$27.95

Eggplant Parmesan with Pomodoro Sauce \$20.95

Dessert

Chef's Choice, Apple Crisp, Maple Flan, Carrot Cake, Chocolate Cake, Coconut Cake, Vanilla Cheesecake

Plated lunch entrees are accompanied with a chef's choice of starch and vegetable, fresh made rolls with your choice of whipped butter or vegetable tapenade, and freshly brewed coffee, decaffeinated coffee and assorted teas.

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