

*The Spa at
Norwich Inn*



Banquet Menus

HISTORIC HOTELS
of AMERICA

NATIONAL TRUST FOR HISTORIC PRESERVATION®

607 West Thames Street, Norwich, CT 06360

1-800-ASK-4-SPA

www.TheSpaatNorwichInn.com

Rev. 2/2012

CONTINENTAL BREAKFAST

The Executive

Assorted Fruit Juices
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

The V.I.P.

Assorted Fruit Juices
Fresh Fruit Medley
Norwich Inn Bakery Basket
Breakfast Sandwich
(please choose one)
Served on your choice of Croissant, Bagel, English Muffin
Ham, Egg, and Cheese
Sausage, Egg, and Cheese
Bacon, Egg, and Cheese

Coffee, Decaffeinated Coffee and Assorted Teas
\$19.50

Fast & Easy

Norwich Inn Bakery Basket
Fresh Fruit Medley
Coffee, Decaffeinated Coffee and Assorted Teas
\$9.95

BREAKFAST BUFFETS

New Englander Breakfast

Assorted Fruit Juices
Fresh Fruit Medley
Norwich Inn Bakery Basket
Pancakes or French Toast with Real Maple Syrup
Fluffy Scrambled Eggs
Choice of Breakfast Sausage, Maple Smoked Bacon or Ham
Grilled Breakfast Potatoes
Coffee, Decaffeinated Coffee and Assorted Teas
\$21.95

Benedict Breakfast

Assorted Fruit Juices
Fresh Fruit Medley
Norwich Inn Bakery Basket
Assorted Bagels with Plain & Favored Cream Cheeses
Fluffy Scrambled Eggs
Traditional Eggs Benedict
Choice of Breakfast Sausage, Maple Smoked Bacon or Ham
Grilled Breakfast Potatoes
Coffee, Decaffeinated Coffee and Assorted Teas
\$25.95

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

Prices are 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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BREAKFAST ENHANCEMENTS

Omelet Station

Omelets made to order with an assortment of fillings to include:
cheese, mushrooms, scallions, diced ham, sausage, bacon, green peppers, onions, spinach, and tomatoes.
\$6.50 per person
(Attendant Required; \$75.00 each; 20 person minimum)

Smoked Salmon Display

House Smoked Salmon Platter with traditional accoutrements to include:
Chopped Purple Onion, Minced Egg Yolk and Egg White, Capers, Lemon Wedges & Tomato
\$9.95 per person

ADDITIONAL ENHANCEMENTS

Breakfast Sandwiches

Served on your choice of Croissant, Bagel, English Muffin

Ham, Egg, and Cheese
Sausage, Egg, and Cheese
Bacon, Egg, and Cheese
\$4.95 each

(12 order minimum each item)

Traditional Eggs Benedict

\$4.50 each

(12 order minimum)

Assorted Bagels

Served with Plain & Flavored Cream Cheese

\$3.50 per person

Sliced Seasonal Fruits & Berries

\$4.95 per person

Assorted Cold Breakfast Cereals

\$2.75 each

Assorted Granola & Energy Bars

\$2.50 each

Assorted Seasonal Fresh Whole Fruit

\$2.00 each

Hot Cinnamon Oatmeal

\$3.50 per person

Assorted Sodas and Bottled Water

\$2.50 each

Assorted Individual Juices

\$3.25 each

Coffee, Decaffeinated Coffee and Herbal Teas

\$3.50 per person

MORNING AND AFTERNOON BREAKS

Create your own Morning and Afternoon Themed Breaks
Each Break \$8.95 per person

All Breaks include:

Coffee, Tea, Decaffeinated Coffee, Assorted Herbal Teas, and Assorted Sodas

Your Choice of 2 items from the following:

Assorted Mini Muffins
Assorted Mini Danish
House Baked Scones with Orange Marmalade & English Devonshire Cream
Warm Cinnamon Churros
Yogurt Covered Raisins & Trail Mix
Chef's Creation of Fruit Smoothies
Sliced Fresh Fruit with Yogurt Fondue
Whole Fresh Fruit & Grapes
Vegetable Crudite with Dip
Hummus with Pita Chips
Assorted Cereal & Energy Bars
Chocolate Covered Strawberries
Dry-Roasted Peanuts and Popcorn
Freshly Baked Pretzels with Spicy Mustard
Fudge Brownies & Blondies
Assorted Freshly Baked Cookies

Freshly Brewed Iced Tea and
Lemonade
\$1.95 per person

Bottled Water
\$2.50 each

LUNCH BUFFETS

Amore Mio Lunch Buffet

Zuppa Toscano with Italian Sausage
Caesar Salad with Croutons, Parmesan & House-Made Dressing
Panzanella Salad with Vine Ripe Plum Tomatoes, Chopped Herbs, Olive Oil & Sherry Vinegar tossed with Garlic Crostini
House-made Rolls & Whipped Butter
Chicken Parmesan
Three-Cheese Pasta & Prawns sauteed with Garlic-Butter & White Wine
Chef's Selection of Roasted Vegetables
Chef's Selection of Viennese Pastries
Coffee, Decaffeinated Coffee and Assorted Teas
\$29.95 per person

New England Fisherman's Buffet

New England Clam Chowder
Mixed Baby Greens with House Dressings
Chef's Seasonal Slaw
Cracker Crumb Crusted Cod with White Wine Butter Sauce
Chicken Piccata with Lemon-Caper Buerre Blanc
Chef's Seasonal Vegetable
Oven Roasted Potatoes
House-Made Rolls & Whipped Butter
Warm Apple Crisp with Whipped Cream
Coffee, Decaffeinated Coffee and Assorted Teas
\$32.95 per person

Primo Pizza Lunch Buffet

Grilled Vegetable Display of Portobello Mushrooms, Asparagus, Artichokes, Bell Pepper Medley & Seasonal Vegetables with Balsamic Drizzle & Herb-Infused Oil

Caesar Salad with Croutons, Parmesan & House-Made Dressing

Pizza Selection – Choose 3 Pizzas

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 per person

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LUNCH BUFFETS CONTINUED

Executive Deli Buffet

Soup du Jour
Fresh Fruit Medley
Caesar Salad with Croutons, Parmesan & House-Made Dressing

A selection of Assorted Prepared Sandwiches on House-Made Breads and Wraps:

Deli-Sliced Roasted Prime Rib of Beef with Herbed Cream Cheese Spread
Griddle-Toasted Grilled Chicken Breast & Swiss Cheese
Griddle-Toasted Cured Ham & Brie
Grilled Vegetable Wrap
Chef's Choice of House-Made Dessert
Coffee, Decaffeinated Coffee and Assorted Teas

\$27.95 per person

Southwestern Flair Buffet

Chicken Tortilla Soup
Roasted Corn & Cucumber Salad with Flavors of Cilantro, Roasted Red Bell Pepper & Citrus Vinaigrette

Festive Fajita Bar to include:

Spiced Flank Steak
Flame-Roasted Chicken Breast

Accompanied with Warm Flour Tortillas, Sautéed Peppers & Onions, Chopped Scallions, Chopped Ripe Olives, Cheddar Cheese, Jalapeno Peppers, Salsa, Guacamole & Sour Cream

Chef's Selection of Roasted Vegetables
Southwestern-Style Rice Pilaf
Cinnamon Churros with Strawberry Tequila Dipping Sauce
Coffee, Decaffeinated Coffee and Assorted Teas
\$32.95 per person

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

Deli Buffet

Soup of the Day
Vegetable Pasta Salad
Baby Greens with Tomato, Cucumber & Purple Onion
Chef's Choice of Two House Dressings

Selection of Deli Meats to include:

House Roasted Prime Rib, Turkey Breast, Cured Ham, Tuna Salad, Hummus (Vegan)

Accompaniments to include:

Swiss, Cheddar, Provolone & American Cheeses
Traditional Condiments and an Assortment of Breads, Rolls, and Wraps

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

\$23.95 per person

Boxed Lunch

Pre-made Sandwiches or Wraps to include:
Deli-Sliced Roast Beef, Turkey, Cured Ham or Grilled Vegetable Wrap (Vegan)

Each Lunch includes:
Gourmet Potato Chips
Whole Fresh Fruit
House-Made Cookies
Bottled Water
Wet-Nap and Napkin

\$19.95 per person

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

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PLATED LUNCH

Appetizers & Salads

(Choice of One)

- Zuppa Toscano with Italian Sausage
- Corn Chowder (Vegan)
- Seasonal Vegetable Soup
- New England Clam Chowder
- Crab Cakes with Spicy Remoulade Sauce (\$2.50 per person)
- Trip of Shrimp Cocktail with Lemon & Cocktail Sauce (\$2.50 per person)
- House Salad with Chef's Choice Dressing
- Baby Greens with Cranberry Dressing
- Chef's Seasonal Vegetable Salad
- Caesar Salad with Shaved Parmesan, Anchovy Crouton, and House-Made Dressing

*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 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 Wrap with House-Made Dressing (Vegan)	\$20.95
Grilled Chicken Wrap with Shredded Romaine, Sour Cream Dressing & Dried Cranberries	\$21.95

Hot Entrees

Crisp-Crusted Breast of Chicken with Natural Jus	\$23.95
Chicken Piccata with Lemon-Caper Beurre Blanc	\$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
Panko Crusted Cod with a Lemon Buerre Blanc	\$27.95
Eggplant Parmesan with Pomodoro Sauce	\$20.95

Dessert

Chef's Choice of House-Made Dessert. Please inquire for our seasonal offerings.

Plated lunch entrees are accompanied with a chef's choice of starch and vegetable, house-made rolls & whipped butter, and freshly brewed coffee, decaffeinated coffee and assorted teas

COCKTAIL RECEPTIONS

Cold Hors d'oeuvres

Seafood

Smoked Salmon & Cream Cheese Roulade
Blackened Rare Tuna with Dijonaise on Garlic Crouton
Seared Scallops with Red Curry Sauce
Lobster Mousse Vol au Vents with Red Caviar
Shrimp Salad Canape on a Cucumber Base
Spicy-Seared Tuna Sashimi Lollipops with Wasabi Oil
\$150.00 for each (50) piece selection

Meat

Cantaloupe Ball Wrapped in Prosciutto
Tenderloin Tartare on Olive-Fried Crouton
with Caper-Herb Garnish
Genoa Salami & Provolone Roulade with Green Olive
Prosciutto-Wrapped Mozzarella Ball with Herbs & Garlic Oil
Roulade of Beef & Herbed Cream Cheese on Crouton
Tenderloin-Wrapped Asparagus Spear with Horseradish Sauce
\$120.00 for each (50) piece selection

Vegetarian

Herb-Crusted Fresh Mozzarella on Plum Tomato
Plum Tomato Bruschetta
Sweet & Sour Vegetable Sushi
Manchego & Quince Pate Skewers
Apple Butter with Stilton Toast Point & Walnuts
\$110.00 for each (50) piece selection

Hot Hors d'oeuvres

Seafood

Mini Crab Cakes with Spicy Remoulade
Bacon-Wrapped Scallops
Bacon-Wrapped Shrimp Skewer
Coconut Shrimp with Sweet & Spicy Sauce
Tempura Crab Sushi
Seafood Stuffed Mushroom Caps
\$150.00 for each (50) piece selection

Meat

Chicken & Vegetable Dumplings
Chicken Satay with Hot & Spicy Peanut Sauce
Ginger Teriyaki Glazed Beef Skewers
Warm Dates Filled with Walnuts, Prosciutto & Gorgonzola
Sausage Stuffed Mushroom Caps
Lamb Chop Lollipops
Warm Fig Toast with Bacon & Blue Cheese
\$120.00 for each (50) piece selection

Vegetarian

Vegetable Spring Rolls with Sweet & Sour Orange Dipping Sauce
Spinach & Feta Phyllo Triangles
Mushroom & Leek Phyllo Triangles
Baked Mushroom Caps Florentine
Baked Mushrooms with Goat Cheese, Pumpkin Seeds & Balsamic Syrup
Baked Brie & Apple Chutney Phyllo Cups
\$110.00 for each (50) piece selection

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DISPLAYED ITEMS

Deluxe Cheese Presentation

Special Selection of Imported & Domestic Cheeses
Including Premium Cabot Aged Cheddar &
Pepper Jack, French-Canadian Brie, Port Derby &
English Stilton
Accompanied with Grapes, Berries,
Assorted Crackers and Flatbreads
\$6.50 per person

Selection of Crudités

Crisp Vegetable Crudite accompanied with
Seasonal Dip
\$4.25 per person

Two-Bean Hummus

Accompanied with Pita Chips & Cucumber
Rounds for Dipping
\$4.95 per person

Connecticut Deluxe Cheese Presentation

Featuring Premium, Award-Winning Cheese Selections from
Cato Corner Farm, Colchester, Connecticut.
Varieties vary seasonally and may include Brigid's Abbey,
Dutch Farmstead, Vivace, Blackledge Blue, Hooligan &
Womanchego among others. Accompanied with Grapes,
Berries, Assorted Crackers and Flat Breads
\$10.95 per person

Grilled Vegetable Ensemble

Caramelized-Charred, Flavorful Selection with
Balsamic Syrup Drizzle & Herb Infused Oil
\$5.95 per person

Antipasto Platter

Variety of Italian-Style Cured Meats and
Cheeses with Pickled Vegetables & Assorted
Breads
\$10.95 per person

Chips & Salsa

Tri-Color Corn Chips, Guacamole, Tomato Salsa & Sour Cream
\$4.95 per person

Sushi Selections

Spicy Honey-Ponzu Ahi Tuna, Sesame Inside-Out Shrimp Roll, California Crab Roll & Pickled Vegetable Roll
Accompanied by Wasabi, Pickled Ginger, Tamari, and Chopsticks
A minimum of 10 pieces per sushi variety
\$3.25 per piece

Pasta Station

Assorted Pastas prepared by our Chef to your liking with a variety of selected ingredients including:
Marinated Grilled Chicken, Italian Sausage, Sherry-Sautéed Mushrooms, Freshly Diced Plum Tomatoes, Roasted
Garlic, Chopped Spinach, Pancetta Morsels & Caramelized Onions
\$12.95 per person

(Attendant required, \$75.00 each, 1 attendant per 75 guests)

Mashed or Baked Potato Bar

With a variety of toppings to include: Bacon Crisps, Cheddar Cheese,
Scallions, Sour Cream, Chili, Whipped Butter
\$9.95 per person

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STATIONED ENHANCEMENTS

New England Raw Bar

Prawns Over Ice with Lemon & Cocktail Sauce	\$4.25 each
Oysters on the Half Shell with Lemon, Cocktail Sauce & Mignonette	\$3.50 each
Littleneck Clams on the Half Shell with Lemon, Cocktail Sauce & Mignonette	\$2.95 each
Atlantic Lobster Tails on Ice with Lemon, Cocktail Sauce & Champagne Vinaigrette	\$MARKET

CARVING STATIONS

Carving stations include house-made mini rolls and appropriate condiments
(Attendant required, \$75.00 each. 1 Attendant per 75 guests)

Certified Angus Prime Rib of Beef	Market Price
Presented with Au Jus & Horseradish Crème	
Cider-Braised Pork Loin	\$9.95 per person
Presented with Cider & Sherry Reduction	
Honey Glazed Ham	\$9.95 per person
Presented with Whole Grain Mustard	
Roasted Whole Turkey	\$9.95 per person
Presented with Cranberry Chutney & Giblet Gravy	

CARVING STATION ENHANCEMENTS

Garlic Mashers, Baked Potatoes with Whipped Butter or Rice Pilaf	\$4.95 per person
Herbed Roasted Vegetable Medley	\$4.95 per person

DESSERT STATIONS

Sweet Heart Pastry Table

Cookie Assortment, Chocolate-Dipped Strawberries & Assorted Petit Fours
\$9.95 per person

Viennese Table

Featuring Whole Cheesecakes, Pies, Mousse, Petit Fours, Specialty Cookies, Chocolate covered fruits, and creations by our pastry chefs
\$12.95 per person

DINNER BUFFETS

Please add an additional \$5.00 per person for groups less than 20

New Englander Buffet

New England Clam Chowder
Display of Caramelized Grilled Vegetables with
Balsamic Syrup Drizzle & Herb-Infused oil
Basket of Baby Greens with Condiments &
House Dressings
Herb & Garlic Crusted Breast of Chicken Au
Jus
Cracker-Crusted Baked Scrod with Citrus-Butter
Seafood Scampi with Lobster Chunks, Shrimp,
Scallops & Pasta
Herb-Seasoned Roasted Potatoes
Chef's Seasonal Vegetable Medley
House-Made Rolls & Whipped Butter
Chef's Choice of House-Made Desserts
Coffee, Decaffeinated Coffee and Assorted Teas
\$45.95 per person

Tuscan Sunset Buffet

Zuppa Toscano with Italian Sausage
Antipasto Display – a variety of Italian-Style Cured
Meats and Cheeses with Pickled Vegetables &
Assorted Breads
Caesar Salad with Croutons, Parmesan & House-
Made Dressing
Panzanella Salad with Vine Ripe Plum Tomatoes,
Chopped Herbs, Olive Oil & Sherry Vinegar
Tossed with Garlic Crostini
Chicken with Sun-Dried Tomato Relish & Pesto
Crema
Vegetable Alfredo with Sautéed Shrimp
Chef's Selection of Roasted Vegetables
House-Made Rolls & Whipped Butter
Chef's Selection of Cannolis & Pastries
Coffee, Decaffeinated Coffee and Assorted Teas
\$44.95 per person

Premium Grill Buffet

Yankee Chili
Basket of Baby Greens with Three Condiments & Two House
Dressings
Roasted Red Bliss Potato Salad
Chef's Seasonal Slaw

Off the Grill – Choose Two of the Following

8 oz. Ribeye Steaks
8 oz. Filet Mignon
Marinated Grilled Chicken Breasts
Chili-Rubbed Salmon Steaks
Bacon-Wrapped Jumbo Prawn & Scallop Skewers

Milk-Poached Corn on the Cob (in season) or Chef's Seasonal
Vegetable Medley
Herb-Seasoned Roasted Potatoes
House-Made Rolls & Whipped Butter

Dessert

Chef's Seasonal Cobbler or Strawberry Shortcake Station
Coffee, Decaffeinated Coffee and Assorted Teas
\$52.95 per person

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DINNER BUFFETS

Please add an additional \$5.00 per person for groups less than 20 guests.

The Norwich Inn Buffet

Choose Two of the following:

Hearty Chicken Soup
New England Clam Chowder
Caesar Salad with Croutons, Parmesan and House-Made Dressing
Basket of House Greens with Three Condiments and Two House Dressings
German Potato Salad with Bacon & Chopped Scallions
Tomato & Fresh Herb Tabbouleh Salad
Marinated Vegetable & Pasta Salad
Spinach, Orange & Red Onion Salad

Choose Two of the following:

Chicken Parmesan	Tortellini with Vegetables & Herbs
Sauteed Chicken Piccata with Lemon Caper Butter	Farfalle Pasta Tossed with Smoked Chicken and a Sun-Dried Tomato Cream Sauce
Grilled Chicken Breast with Garlic Crust & Herb jus Lie	Herb Marinated Flank Steak
Poached Salmon with Fresh Dill Beurre Blanc	Wild Mushroom Beef Stroganoff
Cracker-Crusted Baked Cod with a Citrus Beurre Blanc	Cider Braised Pork Loin with Sherry Reduction
Roasted Pork Loin with an Apricot & Sherry Glaze	Vegetable Lasagna
Seafood Scampi with Lobster Chunks, Shrimp, Scallops & Pasta	Eggplant Parmesan

House-Made Rolls & Whipped Butter

Dessert

Seasonal Fruit Crisp a la Mode
Seasonal Bread Pudding with Flavored Whipped Cream

Coffee, Decaffeinated Coffee and Assorted Teas
\$41.95 per person

New England Clam Bake

New England Clam Chowder
Cole Slaw
Garden Harvest Pasta Salad – Bowtie Pasta Tossed with Fresh Vegetables and Red Wine Vinaigrette
1 ½ Pound Atlantic Lobsters – One Per Person
Chardonnay Steamed Clams & Mussels with Drawn Butter
Country Fair Clam Fritters
Grilled Herbed Organic Whole Chickens, Split & Quartered
Milk-Poached Corn on the Cob (in season) or Chef's Seasonal Vegetable Medley
Roasted New Potatoes
Boston Baked Beans with Bacon
House-Made Rolls & Whipped Butter
Country Style Strawberry Shortcake Station with Fresh Connecticut Whipped Cream
Watermelons Wedges (In Season)
Honey & White Zinfandel Dressed Fruit Salad (Off Season)
Coffee, Decaffeinated Coffee and Assorted Teas

Market Price

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PLATED DINNERS

Appetizers & Salads

Upgrade to Appetizer and Salad (4 Courses Total) for an additional \$4.95 per person

(Choice of one)

Chef's Soup of the Day

New England Clam Chowder

Lobster Bisque with Fresh Lobster Garnish

Trio of Crispy Amaretto Shrimp

Pan Seared Jumbo Crab Cake with Citrus-Parsley Remoulade & Cucumber Pickle (\$2.50 per person)

Cabbage Leaf Filled with Lentils, Brown Rice & Roasted Vegetables with Navy Bean Veloute (Vegan)

Potato Parmesan Gnocchi with Chardonnay Crème & Caramelized Shallots

Baby Mixed Greens with Chef's Choice of House-Made Dressing

Caesar Salad with Shaved Parmesan Cheese

Caprese Salad of Greens, Fresh Mozzarella and Tomato with Balsamic Syrup & Extra Virgin Olive Oil

Strawberry & Goat Cheese with Chopped Greens and Balsamic Syrup

Zesty Panzanella Salad of Cucumber, Tomato, Green Olive, Purple Onion, Parsley & Toasted Bread

Grilled Vegetable Salad of Squash, Mushroom, Onion & Red Pepper, Baby Greens & Roasted Garlic Vinaigrette

Entrees

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.

Baked Breast of Chicken with Garlic Crisp Crust	\$32.95
Baked Breast of Chicken Stuffed with Goat Cheese, Sundried Tomatoes & Pesto	\$33.95
Chicken Cordon Bleu, Swiss and ham stuffing, with a Garlic-Butter Crisp Crust	\$33.95
Roasted Pork Loin with Sweet Sausage & Corn Bread Stuffing with Cider Reduction	\$33.95
Pan Seared Atlantic Salmon with Maple-Ginger Glaze	\$33.95
New England Style Cracker Crumb Cod with Lemon & Wine-Butter Sauce	\$33.95
Pan Seared Crab Cakes with Citrus Remoulade and Cucumber & Corn Relish	\$35.95
Quintet of Baked Crab Stuffed Prawns	\$37.95
Prime Rib Au Jus with Yorkshire Pudding	\$41.95
Petit Naturally Raised Filet with Duet of Baked Crab Stuffed Prawns	\$44.95
Grilled Naturally Raised Tenderloin of Beef Finished with Heady Red Wine Reduction	\$45.95
Rosemary & Garlic Rubbed Rack of Premium Lamb with Horseradish Infused Lamb Broth	\$45.95

Desserts

Chef's Choice of House-Made Dessert. Please inquire for our seasonal offerings.

Plated dinner entrees are accompanied with a chef's choice of starch and vegetable, house-made rolls & whipped butter, and freshly brewed coffee, decaffeinated coffee and assorted teas

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OPEN BAR PRICING

For those who wish to know their exact costs prior to the event, open bars are priced per person, by the hour, as follows

Super Premium Brand Full Bar

\$24.00 per person
\$8.00 per person each additional hour

Premium Brand Full Bar

\$20.00 per person
\$7.00 per person each additional hour

Quality Brand Full Bar

\$18.00 per person
\$6.00 per person each additional hour

Domestic Beer, Wine & Soft Drinks

\$14.00 per person
\$3.00 per person each additional hour

Imported & Domestic Beer, Wine & Soft Drinks

\$15.00 per person
\$4.00 per person each additional hour

Quality Brands

Svedka, Bacardi, Cutty Sark, Beefeater, Tortilla Gold Tequila, Jim Beam, Seagram's 7, Peachtree Schnapps, Kamora Coffee Liquer, Amaretto, Irish Crème, Crème de Cassis, Coastal Vines Wines
Add a One Hour Quality Brand Specialty Bar - \$4.00 per person

Premium Brands

Absolut, Bacardi, Captain Morgan, Dewar's, Tanqueray, Jose Cuervo Tequila, Jack Daniel's, Seagram's VO, Peachtree Schnapps, Kahlua, Amaretto di Saronò, Bailey's Irish Crème, Chambord, Mezzacorona Wines
Add a One Hour Premium Brand Specialty Bar - \$5.00 per person

Super Premium Brands

Grey Goose, Mount Gay, Captain Morgan, Johnny Walker Black, Bombay Sapphire, Patron Silver Tequila, Maker's Mark, Crown Royal, Peachtree Schnapps, Kahlua, Amaretto di Saronò, Bailey's Irish Crème, Chambord, Sambuca, Grand Marnier, Kenwood Wines
Add a One Hour Super Premium Brand Specialty Bar - \$6.00 per person

Domestic Beer

Budweiser
Bud Light
Coors Light

Premium & Imported Beer

Amstel Light
Heinken
Sam Adams
Buckler Non-Alcoholic

*Selections based upon availability. We reserve the right to substitute product of equal or better quality.
\$75.00 Bartender Fee per Bartender*

CONSUMPTION AND CASH BARS

\$75.00 Bartender Fee per bartender

Consumption Bar

\$75.00 Bartender Fee per bartender

Quality Brands \$7.00

Premium Brands \$8.00

Super Premium Brands \$9.00

Domestic Beer \$5.00

Imported or Premium Beer \$6.00

Quality Wine by the Glass \$7.00

Premium Wine by the Glass \$8.00

Super Premium Wine by the Glass \$9.00

Soft Drinks \$3.00

Bottled Water \$3.00

Fruit Juices \$3.50

Cash Bar

\$75.00 Bartender Fee per bartender

Cash bar prices include sales tax

Quality Brands \$7.50

Premium Brands \$8.50

Super Premium Brands \$9.50

Domestic Beer \$5.50

Imported or Premium Beer \$6.50

Quality Wine by the Glass \$7.50

Premium Wine by the Glass \$8.50

Super Premium Wine by the Glass \$9.50

Soft Drinks \$3.00

Bottled Water \$3.00

Fruit Juices \$3.50

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

Cocktail service is available for groups with under 25 people.

SPECIALTY BARS

\$75.00 Bartender Fee per Bartender

Martini Bar

An impressive addition to any party.

Includes all the accompaniments to a classic martini.

Quality Brand - \$8.50 per drink

Premium Brand - \$9.50 per drink

Super Premium Brand - \$10.50 per drink

Cosmo Bar

Try our Ciroc Red Berry Cosmos...they're to die for!

Quality Brand - \$8.50 per drink

Premium Brand - \$9.50 per drink

Super Premium Brand - \$10.50 per drink

Margarita Bar

Choose Two Flavors – Traditional, Mango, Raspberry, Strawberry, Cranberry –Orange, Melon,

Watermelon or Ginger

Quality Brand - \$7.50 per drink

Premium Brand - \$8.50 per drink

Super Premium Brand - \$10.50 per drink

Specialty Drink Bar

Choose Two – Mai Tai, Pina Colada, Strawberry Daiquiri, Sangria, Bloody Mary, Mimosa, Sparkling Rose

Quality Brand - \$7.50 per drink

Premium Brand - \$8.50 per drink

Super Premium Brand - \$10.50 per drink

For additional liquor brands, please inquire. Any in-stock liquor can be added to a bar at market price. Special orders of non-stocked liquor brands will incur additional charges.

Client will be billed for full retail value of the special order.

Prices are 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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BEVERAGE STATION ENHANCEMENTS

Signature Cocktail

Please select one

French Kiss, Pom-tini, Peppermint Patty, Chocolate Covered Cherry, Lemoncello Fizz,
Peaches & Cream, Caramel Apple-tini, Snowflake,
Strawberry Royale or Sparkling Rose

Your choice of a Sampling or Full-Size Portion

As Addition to Open Bar: \$2.00 per person for Sampling, \$5.00 per person for Full Portion

As Addition to Consumption Bar: \$3.50 per person for Sampling, \$8.50 per person for Full Portion

Wine Service with Dinner

Choose a Red Wine & a White Wine

Quality House Brands: Coastal Vines (California) Chardonnay, Cabernet Sauvignon, Merlot or White Zinfandel

Premium House Brands: Mezzacorona (Italy) Pinot Grigio or Pinot Noir

Super Premium House Brands: Kenwood (Sonoma, California) Chardonnay, Cabernet Sauvignon,
Merlot, Pinot Noir or Pinot Noir Rose

As Addition to Open Bar

Quality House Brands - \$4.00 per person for one pass

Premium House Brands - \$6.00 per person for one pass

Super Premium House Brands - \$8.00 per person for one pass

As Addition to Consumption Bar

Quality House Brands - \$25.00 per bottle

Premium Brands - \$32.00 per bottle

Super Premium House Brands - \$40.00 per bottle

For additional wine selection, please inquire about our award-winning wine list.