

*The Spa at
Norwich Inn*



Holiday Menus
2018

HISTORIC HOTELS
of AMERICA

NATIONAL TRUST FOR HISTORIC PRESERVATION®

Holiday Plated Luncheon

Choice of one Soup *or* one Salad

Please add \$3pp for both soup and salad

*Traditional New England Clam Chowder
Apple Butternut Bisque with Norwich Inn & Spa Honey
Minestrone with Roasted Pancetta and Escarole
Roasted Tomato-Basil Gorgonzola Bisque*

The Spa Garden Salad: *Field greens, grape tomato, cucumber, carrot, and house balsamic vinaigrette*

Classic Caesar Salad: *Romaine hearts, Parmesan cheese, croutons and house made Caesar with a hint of lemon*

Roasted Rooty: *Roasted Carrots, Parsnips, Butternut Squash, Baby Leeks & Craisins with a Curry-Yogurt vinaigrette*

Choice of two Entrées

Please add \$5pp for 3rd choice

Advance entrée counts required 72 business hours prior

Cashew Crusted Chicken Breast: *Mango Beurre blanc, Basmati Rice Pilaf & Steamed Asparagus - \$30*

Chicken Marsala: *Mushroom-Marsala Wine Sauce, Twice Baked Potatoes & Sautéed Spinach - \$29*

Filet Mignon: *Butternut Squash Hash & Steamed Asparagus - \$38*

Oven Roasted NY Strip Loin: *Smoked Garlic compound butter, Smashed Redskin Potatoes & Vegetable - \$36*

Salmon Sambuca: *Pan-Roasted with Sambuca Cream Sauce, Dill, Toasted Couscous & Steamed Asparagus - \$32*

Roasted Turkey Breast: *Traditional Stuffing, Giblet Gravy, Glazed Carrots & Mashed potatoes - \$29*

Cracker Crusted Baked Cod: *Butter and White Wine, Fingerling potatoes & Spaghetti Squash - \$32*

Grilled Tofu Stir-fry: *Soba Noodles and Cantonese-style Sauce (vegan) - \$28*

Eggplant Rollatini: *Grilled Eggplant, Ricotta Cheese, Mozzarella Cheese & Marinara - \$29*

All Lunch entrées are served with:

Warm Rolls and Whipped Butter

Chef's Holiday Dessert

Coffee, Decaffeinated Coffee and Assorted Teas, Apple Cider

Prices are subject to a 20% service charge and applicable CT sales tax.

Holiday Buffet Luncheon

Final Guarantee due 72 business hours prior

Choice of one soup

*Traditional New England Clam Chowder
Apple Butternut Bisque with Norwich Inn & Spa Honey
Minestrone with Roasted Pancetta and Escarole
Roasted Tomato-Basil Gorgonzola Bisque*

Choice of one Salad

The Spa Garden Salad: *Field greens, grape tomato, cucumber, carrot, and house balsamic vinaigrette*
Classic Caesar Salad: *Romaine hearts, parmesan cheese, croutons and house made Caesar with a hint of lemon*
Roasted Rooty: *Roasted Carrots, Parsnips, Butternut Squash, Baby Leeks and Craisins with a Curry-Yogurt vinaigrette*

Choice of (2) two Entrées

Please add \$5pp for a 3rd choice

Chicken Piccata: *Lemon-Caper Butter Sauce*
Chicken Marsala: *Mushrooms-Marsala Wine Sauce*
Boneless Short Ribs: *Roasted Tomato Gravy*
Grilled Marinated Flank Steak: *Cilantro Chimichurri (add \$3)*
Roasted Turkey Breast: *Traditional Stuffing & Giblet Gravy*
Salmon Sambuca: *Pan roasted with Sambuca Cream Sauce*
Cracker Crusted Baked Cod: *with Butter & White Wine*
Penne Pasta: *Spinach and Roasted Red Pepper Vodka Sauce (Vegan)*
Vegetarian Stir-Fry: *Seasonal Vegetables, Soba Noodles & Cantonese-style Sauce*

Choice of two sides

Basmati Rice Pilaf, Creamy Parmesan Polenta, Creamy Whipped Red Skin Mashed Potatoes, Roasted Red Potatoes, Roasted Root Vegetables, Seasonal Vegetable Medley, Green Beans Almondine, Butternut Squash Hash

*Warm Rolls and Whipped Butter
Chef's Holiday Dessert
Coffee, Decaffeinated Coffee and Assorted Teas, Apple Cider*

\$35
(20 person minimum)

Prices are subject to a 20% service charge and applicable CT sales tax.

Holiday Plated Dinner

Choice of one soup *or* one Salad

Please \$3pp for both soup and salad

*Traditional New England Clam Chowder
Apple Butternut Bisque with Norwich Inn and Spa Honey
Minestrone with roasted pancetta and escarole
Roasted Tomato-Basil Gorgonzola Bisque
Lobster Bisque*

The Spa Garden Salad: *Field greens, grape tomato, cucumber, carrot, and house balsamic vinaigrette*

Classic Caesar Salad: *Romaine hearts, parmesan cheese, croutons and house made Caesar with a hint of lemon*

Roasted Rooty: *Roasted Carrots, Parsnips, Butternut Squash, Baby Leeks & Craisins with a Curry-Yogurt vinaigrette*

Strawberry Fields Salad: *Field greens tossed with gorgonzola, candied walnuts, fresh berries and strawberry vinaigrette*

Choice of two Entrées

Please add \$5pp for a 3rd choice

Advance entrée counts required 72 business hours prior

Cashew Crusted Chicken Breast: *Mango Beurre Blanc, Basmati Rice Pilaf & Steamed Asparagus - \$39*

Mediterranean Stuffed Chicken Breast: *Fresh Mozzarella and Roasted Red Pepper, creamy Parmesan Polenta, Broccolini, Basil Pesto & aged Balsamic Drops \$39*

Roasted Prime Rib au Jus: *Roasted Rosemary Potatoes & Roasted Tomato Florentine - \$42*

Filet Mignon: *Butternut Squash Hash & Steamed Asparagus - \$45*

Roasted Turkey Breast: *Traditional Stuffing, Giblet Gravy, Glazed Carrots & Mashed Potatoes - \$39*

Cracker Crusted Baked Cod: *Butter and White Wine, Fingerling Potatoes & Spaghetti Squash - \$42*

Honey-Lavender Salmon: *Norwich Inn Honey-Lavender Glaze, Basmati Rice Pilaf & Steamed Asparagus - \$42*

Roasted Butternut Squash Carbonara: *Butternut Squash, Cipollini Onions, English Peas, Chipotle, Spinach Fettuccini & shaved Manchego Cheese - \$38*

Stir-Fry: *Broccoli, Cashews and Tofu over Steamed Rice (vegan) - \$37*

Duet Plate: *Petite Filet Mignon (5oz.) with Cabernet Reduction, Grilled Shrimp with Sauce Béarnaise, Garlic Mashed Potatoes & Asparagus - \$48*

All Dinner entrées are served with:

Warm Rolls and Whipped Butter

Chef's Holiday Dessert

Coffee, Decaffeinated Coffee and Assorted Tea, Apple Cider

Prices are subject to a 20% service charge and applicable CT sales tax.

Holiday Dinner Buffet

Final Guarantee due 72 business hours prior

Choice of one Soup

*Traditional New England Clam Chowder
Apple Butternut Bisque with Norwich Inn and Spa Honey
Minestrone with roasted pancetta and escarole
Roasted Tomato-Basil Gorgonzola Bisque
Lobster Bisque*

Choice of two Salads

*The Spa Garden Salad – Field greens, grape tomato, cucumber, carrot, and house balsamic vinaigrette
Classic Caesar Salad – Romaine hearts, parmesan cheese, croutons and house made Caesar with a hint of lemon
Roasted Rooty – Roasted Carrots, Parsnips, Butternut Squash, Baby Leeks and Craisins with a Curry-Yogurt vinaigrette
Strawberry Fields Salad – Field greens tossed with gorgonzola, candied walnuts, fresh berries and strawberry vinaigrette*

Choice of two Entrées

Please add \$5pp for a 3rd choice

Chicken Piccata: *Lemon-Caper Butter Sauce*

Chicken Marsala: *Mushroom-Marsala Wine Sauce*

Mediterranean Stuffed Chicken Breast: *Fresh Mozzarella & Roasted Red Pepper*

Boneless Short Ribs: *Roasted Tomato Gravy*

Sliced Roasted Prime Rib, *au Jus (add \$3)*

Fresh Ham: *Pineapple and Sweet Cranberry Chutney*

Roasted Turkey Breast: *Traditional Stuffing & Giblet Gravy*

Cracker Crusted Baked Cod: *Butter & White Wine*

Honey Lavender Salmon: *Grilled with Norwich Inn Honey-Lavender Glaze*

Grilled Vegetable Lasagna: *(silken Tofu instead of cheese), Fresh Tomato Sauce & Basil Pesto (vegan)*

Roasted Vegetable Primavera: *Penne Pasta, Seasonal Vegetables, Garlic, Extra Virgin Olive Oil, & Fresh Herbs*

Choice of two Sides:

*Basmati Rice Pilaf, Creamy Parmesan Polenta, Creamy Whipped Red Skin Mashed Potatoes, Roasted Red Potatoes,
Roasted Root Vegetables, Seasonal Vegetable Medley, Green Beans Almondine, Butternut Squash Hash*

Warm Rolls and Whipped Butter

Chef's Holiday Dessert

Coffee, Decaffeinated Coffee and Assorted Teas, Apple Cider

\$42

(25 person minimum)

Prices are subject to a 20% service charge and applicable CT sales tax.

Enhancements

(Additional displayed items are available, please inquire)

Deluxe Cheese Presentation

*Special Selection of Imported & Domestic Cheeses
Including Aged Cheddar & Pepper Jack, Port Derby
& Stilton Accompanied with Grapes, Berries, Assorted
Crackers and Flatbreads*
\$9

Baby Vegetable Crudités

Cheese Fondue
\$8

Passed Hors D'oeuvres

Tier One

*Scallops Wrapped in Bacon
Crab Rangoon with Sweet Chili Sauce
Shrimp Spring Roll
Smoked Salmon Mousse in a Potato Cup with Fried Capers
Fried Calamari with Tomato Jam
Sausage and Pecorino Romano Stuffed Mushrooms
Mini Beef Wellington with Fresh Horseradish and Herb Dip
Chicken Quesadilla
Kobe Beef Franks in a Blanket with Chipotle Ketchup
Mini Chicken Cordon Bleu
Buffalo Chicken Puffs
Maple Bourbon Bacon on a Stick
Spinach and Feta Wrapped in Filo Dough
Bruschetta Trio (Basil Pesto, Olive Tapenade, Fresh Tomato -Basil)
Spinach and Feta Stuffed Mushrooms
Cheddar Jalapeño Poppers*
\$120 per 50 pieces

Tier Two

*Scallops and Water Chestnuts Wrapped in Bacon
Smoked Salmon, Dill Cream Cheese in a Cucumber Cup
Mini Crab Cake with Pickled Remoulade
Clam Fritters with Pickled Remoulade
Andouille Sausage en Croustade with Pickled Mustard Seed
Southwest Chicken Egg Rolls with Spicy Aioli
Mini Bacon Cheeseburger Bites
Mini Beef Empanadas with Chipotle Salsa
Waffle Coated Chicken Bites with Maple-Ginger Glaze
Antipasto Skewers (Fresh Mozzarella, Tomato, Olive and Basil)
Asparagus and Manchego Cheese Wrapped in Flaky Pastry
Dough with Aged Balsamic Vinegar
Fried Ravioli with Sweet Onion and Tomato Jam*
\$150 per 50 pieces

Tier Three

*Ancho Crusted Tuna Bites with Wasabi Aioli
Shrimp Cocktail
Amaretto Shrimp with Candied Walnut Dust
Lobster Quesadilla with Brie and Mango
Boneless Short Ribs Wrapped in Bacon with Horseradish Crème
Lamb Meatballs on pita with Cucumber Tzatziki
Crispy Polenta Cakes with BBQ Pulled Pork and Tobacco Onion Rings
Warm Figs with Goat Cheese and Aged Balsamic Vinegar
Crab and Toasted Corn Fritters with Coconut Reduction
Curry roasted Cauliflower with Harissa Yogurt
Asparagus and Roasted Red Pepper Arancini with Saffron Risi
Deviled Duck Eggs with Bourbon Bacon Crumble*
\$175 per 50 pieces

Beverage Suggestions

*Hot Mulled Wine – \$75 per gallon
White Wine Spritzer - \$75 per gallon
Red or White Sangria Bowl - \$75.00 per gallon*

Full bar service is available. Please inquire for pricing.

Prices are subject to a 20% service charge and applicable CT sales tax.