Catering Menus
CONTINENTAL AND BREAKFAST BUFFETS
(Final Guarantee due 72 business hours prior)

The Continental
Orange Juice, Cranberry Juice and Grapefruit Juice
Norwich Inn Bakery Basket
Assorted Coffee Cake and Breakfast Breads
Sliced Fruit and Fresh Berries
Individual Greek Yogurt
Coffee, Decaffeinated Coffee & Assorted Tea
$17

Executive Continental
Orange Juice, Cranberry Juice and Grapefruit Juice
Norwich Inn Bakery Basket
Assorted Bagels with flavored cream cheese
Assorted Coffee Cake and Breakfast Breads
Sliced Fruit and Fresh Berries
Individual Greek Yogurt
House-made Granola & Steel Cut Oats
Assorted Individual Cereals with Soy and Almond Milk
Coffee, Decaffeinated Coffee & Assorted Tea
$22

Add Grave Lox with Slivered Onion, Capers, Sliced Tomato & Avocado $5.50

New Englander Breakfast Buffet
Orange Juice, Cranberry Juice and Grapefruit Juice
Norwich Inn Bakery Basket
Assorted Coffee Cake and Breakfast Breads
Brioche French Toast with Caramelized Apples & Maple Syrup
Fluffy Scrambled Eggs with Chive and Tomato
Bacon and Sausage (Turkey Sausage available)
Breakfast Potatoes
Coffee, Decaffeinated Coffee & Assorted Tea
$25
(20 person minimum)

Deluxe Continental
Orange Juice, Cranberry Juice and Grapefruit Juice
Norwich Inn Bakery Basket
Assorted Bagels with flavored cream cheese
Assorted Coffee Cake and Breakfast Breads
Sliced Fruit and Fresh Berries
Individual Greek Yogurt
House-made Granola
Coffee, Decaffeinated Coffee & Assorted Tea
$19

Wrap & Roll
Orange Juice, Cranberry Juice and Grapefruit Juice
Sliced Fruit with Fresh Berries
Norwich Inn Bakery Basket
Breakfast Burritos (scrambled eggs, avocado, jack cheese and tomato)
Bacon, Egg and Cheese Sandwiches on a Hard Roll
Seasoned Home Fries
Coffee, Decaffeinated Coffee & Assorted Tea
$21

Benedict Breakfast Buffet
Orange Juice, Cranberry Juice and Grapefruit Juice
Sliced Fruit with Berries
Norwich Inn Bakery Basket
Assorted Coffee Cake and Breakfast Breads
Traditional Eggs Benedict
Blueberry Pancakes with Warm Maple Syrup
Bacon and Sausage (Turkey Sausage available)
Breakfast Potatoes
Coffee, Decaffeinated Coffee & Assorted Tea
$27
(20 person minimum)

Buffets are based on a 1 ½ hour service time. Additional charges may be incurred for extending service time.

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.
CONTINENTAL AND BREAKFAST BUFFETS CONTINUED

(The Final Guarantee due 72 business hours prior)

The Executive Breakfast Buffet
Orange Juice, Cranberry Juice, Grapefruit Juice and Smoothies
Sliced Fruit and Fresh Berries
Norwich Inn Bakery Basket (Danish, Muffins, Croissants), Coffee Cake and Breakfast Breads
Individual Greek Yogurt and House-Made Granola
Eggs Benedict Florentine
Vegetable Frittata
Cheese Blintzes with Fresh Berry Compote
Bacon and Sausage (Turkey Sausage available)
Breakfast Potatoes
Coffee, Decaffeinated Coffee & Assorted Tea
$34
(20 person minimum)

Buffets are based on a 1 1/2 hour service time. Additional charges may be incurred for extending service time.

PLATED BREAKFAST

The Quick Sandwich
Orange Juice
Seasonal Fruit Cup
Choice of 1 Egg Sandwich
English Muffin with Bacon, Egg and Cheese
Croissant with Egg and Cheese
Breakfast Burrito with Eggs, Avocado, Tomato and Jack Cheese
Hash Brown Potatoes
Coffee, Decaffeinated Coffee & Assorted Tea
$17

On the Lighter Side
Orange Juice
Ultimate Juice Smoothie
Basket of Multigrain Croissants
Egg White Omelets - Asparagus, Roasted Red Pepper & Goat Cheese
Turkey Sausage & Chick Pea Hash
Fresh Berries
Coffee, Decaffeinated Coffee & Assorted Tea
$25

The Early Riser
Orange Juice
Bakery Basket of Danish, Muffins and Croissants
Fresh Fruit Medley
Fluffy Scrambled Eggs with fresh Tomato and Chives
Bacon and Turkey Sausage
Breakfast Potatoes
Toast with Butter and Jam
Coffee, Decaffeinated Coffee & Assorted Tea
$19

The Big Breakfast
Orange Juice
Warm Croissants with Butter
Fresh Fruit Cocktail
Blueberry Pancakes with Vermont Maple Syrup
Crab Cake Benedict (Crab cake, poached egg, Hollandaise)
Chorizo and Garbanzo Bean Hash
Breakfast Potatoes
Coffee, Decaffeinated Coffee & Assorted Tea
$31

The Sweet Tooth
Orange Juice
Bakery Basket of Danish, Muffins and Croissants
Cream of Wheat with Norwich Inn Honey and fresh cut Strawberries
(2) Chocolate chip Pancakes with Maple Syrup
(2) Cheese Blintzes with Blackberry Compote
Maple Sausage and Hickory Smoked Bacon
Coffee, Decaffeinated Coffee, Assorted Tea & Hot Chocolate
$25

Grab & Go Breakfast
Each boxed breakfast will include:
Please choose 1 Breakfast sandwich for all
English Muffin with Bacon, Egg and Cheese
Croissant with Egg and Cheese
Breakfast Burrito with Eggs, Avocado, Tomato & Jack Cheese
Bottle of Orange Juice and Water
Blueberry Muffin & Banana
napkin, wet napkin, plastic cutlery
$18

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.
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; $100 each; 20 person minimum)

Breakfast Sandwiches $9
(Choose 1)
English Muffin with Bacon, Egg and Cheese
Croissant with Egg and Cheese
Breakfast Burrito with Egg, Avocado, Tomato and Jack Cheese
Bagels with Lox (Everything Bagels, Smoked Salmon, Chive Cream Cheese, Slivered Onion and Capers) $16
Steel Cut Oats (piping hot with our own Norwich Inn Honey, Cinnamon, Brown Sugar and Sultana raisins) $8
Eggs Benedict (Poached Egg, Canadian Bacon on a buttery English Muffin with Hollandaise sauce) $8
Lobster Benedict (Hand Picked Lobster meat, Buttery English Muffin, Poached Egg, and Hollandaise) $22
Multi Grain Pancakes (Apricot Butter and Vermont Maple Syrup) $7
French Toast (Brioche toast, Apple Butter and Vermont Maple Syrup) $4
House Made Granola (complete with flax seed, mixed nuts and dried fruit) $6
Individual Greek Yogurt (reduced fat available upon request) $4 each
Whole Fresh Fruit $2 each
Assorted Cereals $3.50 each

Buffets are based on a 1 ½ hour service time. Additional charges may be incurred for extending service time.
MORNING AND AFTERNOON BREAKS
(Final Guarantee due 72 business hours prior)

Healthy Regeneration
Tropical Fruit Trail Mix
Taro Chips, Granola and Energy Bars
Bottled Water, Gatorade, Coffee,
Decaffeinated Coffee & Assorted Tea
$13

Fruits & Parfaits
Fresh Strawberries, Blueberries, Raspberries
Yogurt and Granola Parfaits
Fresh Seasonal Melon Kebobs
Coffee, Decaffeinated Coffee & Assorted Tea
$17

Chocolate Chocolate
Assorted Chocolate Chip Cookies
Chocolate Brownies
Chocolate dipped Strawberries
Assorted Candy Bars
Chocolate Milk
Coffee, Decaffeinated Coffee, Assorted Tea
Assorted Sodas & Bottled Water
$17

Energy Builder
Assorted Smoothies, Seasonal Whole Fruit
Granola and Energy bars
Coffee, Decaffeinated Coffee & Assorted Tea
$17

Sweet Surrender
Assorted Cookies and Brownies
Whole Milk & Chocolate Milk
Coffee, Decaffeinated Coffee, Assorted Teas
& Bottled Water
$17

Frozen, Sweet and Salty
Assorted Good Humor Ice Cream Bars
Assorted Cookies
Mini Pretzels
Assorted Sodas & Bottled Water
$14

Batter-up...
Cracker Jacks
Crispy Tortillas with Cheddar Cheese Sauce
Warm Soft Pretzels with Mustard
Mini Franks in a blanket
Assorted Sodas, Lemonade & Iced Tea
$17

Coffee, Decaffeinated Coffee and Assorted Tea
$4.25

Sliced Fruit and Berries
$5

Bottled Water
$3 each

Freshly Brewed Iced Tea
$2.50

Assorted Soda
$3.75 each

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.

Refreshment breaks are based on a 1 ½ hour service time. Additional charges may be incurred for extending service time.
**LUNCH BUFFETS**

(Final Guarantee due 72 business hours prior)
25 person minimum for all buffets

---

**Amore Mio Lunch Buffet**

- Minestrone Soup
- Fresh House-made Focaccia
- Spa Garden Salad with Assorted Dressings
- Tri-Color Pasta Salad with shaved Parmesan and Lemon-Truffle Vinaigrette
- Chicken Parmesan
- Haddock Piccata
- Escarole sautéed with garlic and olive oil
- Cannoli, Tiramisu & Biscotti

Coffee, Decaffeinated Coffee, Assorted Tea

$36

---

**New England Fisherman’s Buffet**

- New England Clam Chowder
- Warm Rolls with Whipped Butter
- Spa Garden Salad with Assorted Dressings
- Traditional Baked Haddock with Butter cracker crust
- Herb Marinated Chicken Breast with a lemony – roasted tomato Velouté
- Boiled New Potatoes with butter and fresh dill
- Fire Roasted Vegetable Medley
- Warm Apple Crisp with Whipped Cream

Coffee, Decaffeinated Coffee, Assorted Tea

$35

---

**Lotus Flower Buffet**

- Carrot Ginger Soup
- Warm Rolls with Whipped Butter
- Napa Cabbage and Celery heart salad with Sesame – Soy Vinaigrette
- Cold Soba Noodle Salad with Wasabi Vinaigrette
- Orange Chicken with a Mandarin Orange Glaze
- Teriyaki Glazed Salmon with Wasabi
- Wasabi Mashed Potatoes
- Vegetable Stir Fry
- Fresh Pineapple and Tapioca Pudding

Coffee, Decaffeinated Coffee, Assorted Tea

$38

---

**Southwest Fajita Buffet**

- Chicken Tortilla Soup
- House-made Tortilla chips with Chipotle Salsa (on the tables in place of bread)
- Grilled Corn Salad with Crumbled Cotija cheese

**Smokehouse Chopped Salad** – Romaine lettuce with crispy bacon, grape tomato, smoky cheddar and dressed with a Chipotle ranch dressing

**Beef Fajita**  **Chicken Fajita**

(Chili, Lime and Cilantro marinated Beef and Chicken served with sautéed onions, peppers, tomatoes and flour tortilla shells)

- Black Beans and Rice
- Salsa, Guacamole, Sour Cream, Diced Tomato, Olives, Green Onions, Jalapeños, Shredded Cheddar Cheese
- Churros with Cinnamon Sugar

Coffee, Decaffeinated Coffee, Assorted Tea

$39

---

**BBQ Lunch Buffet**

- Grilled Corn Chowder
- Corn Bread Muffins with Whipped Butter
- Cucumber – Tomato Salad
- Coleslaw & Potato Salad
- Boneless BBQ Chicken Breast
- BBQ Pulled Pork (slow smoked with tangy North Carolina BBQ Sauce)
- Grilled Salmon with Citrus Glaze
- Sweet Potato Fries
- Buttery Corn on the Cob
- Watermelon

Coffee, Decaffeinated Coffee, Assorted Tea

$39

---

Luncheon dessert may not be served separately from lunch as part of an afternoon break

Buffets are based on a 1 ½ hour service time. Additional charges may be incurred for extending service time.

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.
LUNCH BUFFETS CONTINUED
(Final Guarantee due 72 business hours prior)
All Lunch Buffets have a 25 person minimum

Hot Sandwich Buffet

Soup Du Jour
Spa Garden Salad  Potato Salad
Cottage Cheese with Fresh Fruit
Cured Olives, Cherry Peppers, Marinated Vegetables & Gherkin’s pickles
Grilled Manchego Cheese & Chorizo on Buttery Sourdough Bread
Open-Faced Tuna Melt with Swiss Cheese and Tomato
Hot Roast Beef on a Buttery Brioche with Boursin Cheese
Hot Grilled Ratatouille Vegetable Wraps with Basil Pesto & Baby Arugula
Chef’s Choice of Dessert
Coffee, Decaffeinated Coffee, Assorted Tea

$28

Add Lobster Sliders - $9

Wrap It Up

Soup Du Jour
Classic Caesar Salad
Roasted Red Pepper Hummus  Tabbouleh Salad
Cottage Cheese with Fresh Fruit

Assorted Wraps:
Tuna Salad on a Wheat Flour Tortilla
Shaved Turkey, Bacon, Lettuce, Tomato and Mayonnaise on a Sundried Tomato Flour Tortilla
Shaved Roast Beef, Smoked Cheddar, Horseradish Spread, Shredded Lettuce & Tomato on a Spinach Flour Tortilla Wrap
Grilled Vegetables, Baby Arugula, Basil Pesto & Sprouts on a Spinach Tortilla Wrap
Chef’s Choice of Dessert
Coffee, Decaffeinated Coffee, Assorted Tea

$29

Executive Deli Buffet

Soup Du Jour
Classic Caesar Salad  Tabbouleh Salad  Tuna Salad

Deli Style Sliced Meats and Cheeses:
Oven Roasted Turkey Breast  Rare Roast Beef
Prosciutto Ham  Genoa Salami  American Cheese
Cheddar Cheese  Swiss Cheese  Provolone Cheese

Accoutrements:
Shredded Lettuce, Sliced Tomato, Cured Olives, Cherry Peppers, Gherkin’s Pickles and Marinated Vegetables
Mayonnaise, Dijon and Whole Grain Mustard, Fat Free Mayonnaise, Olive Oil and Red Wine Vinegar
Multigrain Bread, Rye Bread, Brioche Rolls, Wheat Flour Wraps and Gluten Free Wraps
Chef’s Choice of Dessert
Coffee, Decaffeinated Coffee, Assorted Tea

$32

Luncheon dessert may not be served separately from lunch as part of an afternoon break.

Buffets are based on a 1 ½ hour service time. Additional charges may be incurred for extending service time.

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.
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.

All entrée salads served with warm rolls and whipped butter, coffee, decaffeinated coffee & assorted tea, and chef’s choice of dessert.

**Caesar Salad**
Crisp Romaine lettuce, house made croutons, Caesar dressing, shaved parmesan and topped with your choice of:
- Grilled Marinated Chicken Breast - $19
- Grilled Marinated Steak Tips - $24
- Grilled Salmon - $22
- Grilled Shrimp - $21
- Lobster Salad - $39

**Cobb Salad**
Crisp greens tossed in our house balsamic vinaigrette topped with:
- Grilled Chicken, avocado, tomato, Blue cheese, hardboiled egg and spring onion - $21

**Pad Thai Salad**
Field Greens tossed in a Peanut–Tamarind vinaigrette, topped with grilled tofu, hardboiled egg, toasted Cashews, scallions, tomato and fried wontons
Your choice of Grilled Chicken or Shrimp - $26

**Scallop and White Truffle Salad**
Seared Scallops, Baby Arugula and Chicory tossed in a lemon-white Truffle vinaigrette, topped with crispy Pancetta, roasted red peppers and shaved Parmesan Reggiano - $37

**The Sandwich Board**

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 dressing
Blue Cheese Wedge Salad

Choice of three Sandwiches:
(Advance counts required 72 business hours prior for all sandwich choices)
- Kensington’s Waldorf Chicken Sandwich on toasted wheat bread
- Classic Turkey Club on whole wheat flour tortilla
- Grilled Manchego Cheese and Chorizo on buttery sourdough bread
- Open Faced Tuna Melt with Swiss cheese and tomato
- Hot Roast Beef on a buttery brioche with Boursin cheese
- Hot Grilled Ratatouille Vegetable wrap with Basil Pesto and Baby Arugula
- House-made Chips
- Super Slaw (Shaved Brussel Sprouts, Cabbage, Kohlrabi)
- Chocolate Cheesecake
- Coffee, Decaffeinated Coffee & Assorted Tea
- $29

**Turkey Wrap**
Classic Caesar Salad – Romaine hearts, Parmesan cheese, croutons and house-made Caesar dressing
Turkey Club Wrap - Shaved Turkey, Bacon, Lettuce, Tomato, and Mayonnaise on a Whole Wheat Flour Tortilla
Super Slaw (Shaved Brussel Sprouts, Cabbage, Kohlrabi)
House-made Chips
Tiramisu
Coffee, Decaffeinated Coffee & Assorted Tea
- $25

Luncheon dessert may not be served separately from lunch as part of an afternoon break.
Boxed Lunch
(Final sandwich guarantee due 72 business hour prior)

Chef’s selection of pre-made sandwiches to include:
- Waldorf Chicken Sandwich on toasted wheat bread
- Classic Turkey Club on whole wheat flour tortilla
- Roast Beef on brioche with Boursin cheese
- Hot Grilled Ratatouille Vegetable wrap with basil pesto & baby arugula

Each Lunch includes:
- Gourmet Potato Chips
- Whole Fresh Fruit
- Cookies
- Bottled Water
- Wet-Nap and Napkin
- $24

PLATED LUNCH

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 dressing
- Blue Cheese Wedge Salad - crisp Iceberg lettuce, slab bacon, Danish Blue cheese, brioche croutons, extra virgin olive oil & red wine vinegar reduction

Choice of two Entrées
Please add $5 for a 3rd choice
(Advance entrée counts required 72 business hours prior)

- Chicken Piccata: Sautéed Chicken, Lemon Caper Velouté, Dutchess – chive potatoes, asparagus bundles
- Chicken Marsala: Chicken, mushroom Marsala sauce, twice baked potatoes, sautéed spinach
- Flat Iron Steak: (8oz) with a Shiraz reduction, horseradish and goat cheese scented twice baked potatoes and asparagus bundles
- Beef Bourguignon: Mushrooms, Cipollini Onions and Pinot Noir reduction – Blue cheese butter, garlic mashed potatoes and sautéed spinach
- Blackened Cod: Lemon – Thyme roasted fingerling potatoes, grilled asparagus and hollandaise
- Teriyaki Salmon: Pan Roasted Salmon, teriyaki glaze, wasabi mashed potatoes and baby bok choy
- Honey Lavender Salmon: Grilled Salmon, Norwich Inn honey-lavender glaze, jasmine rice pilaf & green beans Almondine
- Grilled Tofu Stir-Fry: Soba Noodles and Cantonese-style sauce (vegan)
- Roasted Vegetable Primavera: Penne pasta with seasonal vegetables, garlic, extra virgin olive oil & fresh herbs

Plated Lunch entrées also includes:
- Warm Rolls and Whipped Butter
- Chef’s Choice of Dessert
- Coffee, Decaffeinated Coffee & Assorted Tea

Luncheon dessert may not be served separately from lunch as part of an afternoon break.

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.
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 Croute 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 Rui
Deviled Duck Eggs with Bourbon Bacon Crumble
$175 per 50 pieces

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.
DISPLAYED ITEMS

**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

**Grilled Vegetable Display**
Baby Carrots, Zucchini, Patty Pan Squash, Purple Cauliflower, Sweet Baby Bell Peppers, Asparagus, Cucumber & Celery Hearts Ranch Dip and Roasted Red Pepper Hummus

$9

**Smoked Salmon Platter**
Shaved Bermuda onion, Capers, Hard cooked Egg, Bagel Chips, Crème Fraîche and Lemon

$14

**Raw Bar**
(one each per person)
Shrimp Cocktail, Oysters and Clams on the Half Shell
Cocktail Sauce, Remoulade and Sauce Mignonette

$19

**Sushi & Sliders**
Assorted Sushi Rolls with Wasabi, Pickled Ginger & Tamari - $19
Mini Lobster Slider Rolls - $21
Mini Crab Cake Sliders with California Slaw and Pickled Remoulade - $14
Kobe Beef Sliders - $12
Duck BLT Sliders - $10
Meatball Sliders - $8

**Carved Chateaubriand**
Mini Brioche Rolls, Rich Demi Glaze, Sauce Béarnaise and Fresh Horseradish Aioli

$19

**Prime Rib**
Herb Rubbed and Slow Roasted with Horseradish and Au jus

$18

**Cider and Citrus Brined Pork Loin**
Crusted with Fresh Herbs and slowly Roasted served with a warm Mango Chutney

$9

**Chef's Dessert Display**
Assortment of Fresh Sweets, Pastries and More...

$14

**The Butcher Block**
Prosciutto, Mortadella, Capicola, Genoa, Imported Provolone, Gorgonzola stuffed Cherry Peppers, marinated Olives, Norwich Inn Honey, Candied nuts, green grapes & fresh berries

$14

**Baby Vegetable Crudités**
with Cheese Fondue

$8

**Mediterranean Antipasto Station**
Roasted Red Pepper Hummus, Tabbouleh, Baba Ghanoush, Grilled Pita, Baguette and Lavash

$9

**Captain’s Raw Bar**
Jumbo Shrimp Cocktail, Blue Point Oysters, and Cherry Stone Clams on the half shell, Cold ½ Lobster Cocktail, Chilled Alaskan King Crab and Smoked Trout
Market Price

**Pasta Station**
Assorted Pastas prepared by our Chef to your liking with a variety of selected ingredients

$18

(Attendant required, $100 each, 1 attendant per 75 guests)

**Carved Steamship Round**
Mini Brioche Rolls and appropriate condiments
Market Price

**Turkey Breast**
Breast of the bird, Slow roasted and served with Cranberry Chutney and Giblet Gravy

$13

**Whole Tom Turkey**
Rubbed with Butter and Sage, Roasted for hours and Carved Cranberry Chutney & Giblet Gravy

$10

**Cured Pit Ham**
Whole Grain Mustard, Dijon Mustard & Pineapple Glaze

$8

All carving stations required an attendant. $100 per attendant. 1 attendant up to 100 guests for 1 item, 1 attendant up to 65 guests for 2 items

Stations are based on a 1 ½ hour service time. Additional charges may be incurred for extending service time.

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.
DINNER BUFFETS

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.

Buffets are based on a 1 ½ hour service time. Additional charges may be incurred for extending service time.

25 guest minimum for all buffets

**New Englander Buffet**
- New England Clam Chowder
- Spa Garden Salad with Assorted Dressings
- Classic Caesar Salad with Parmesan and croutons
- Warm Rolls with Whipped Butter
- Traditional Baked Haddock with Butter cracker crust
- Braised Beef Brisket with Apple and Cabbage “slaw”
- Boiled New Potatoes with butter and fresh Dill
- Fire Roasted Vegetable Medley
- Warm Apple Crisp with fresh whipped cream
- Coffee, Decaffeinated Coffee & Assorted Tea

$38

**Asiatic Lily Buffet**
- Carrot Ginger Soup
- Warm Rolls with Whipped Butter
- Napa Cabbage and Celery Heart Salad with Sesame – Soy Vinaigrette
- Cold Soba Noodle Salad with wasabi vinaigrette
- Orange Chicken with Mandarin Orange Glaze
- Teriyaki Beef Pepper Steak
- Pork Fried Rice (vegetarian also available)
- Vegetable Stir Fry
- Fresh Pineapple and Tapioca Pudding
- Coffee, Decaffeinated Coffee & Assorted Tea

$40

**Tuscan Sunset Buffet**
- Minestrone Soup
- Fresh House-made Focaccia
- Spa Garden Salad with Assorted Dressings
- Tri-Color Pasta Salad with shaved Parmesan & lemon-truffle vinaigrette
- Chicken Parmesan
- Haddock Piccata
- Penne a la Vodka
- Escarole sautéed with garlic and oil
- Cannoli, Tiramisu & Biscotti
- Coffee, Decaffeinated Coffee & Assorted Tea

$46

**BBQ Buffet**
- Grilled Corn Chowder
- Corn Bread Muffins with Whipped Butter
- Cucumber – Tomato Salad
- Coleslaw
- Boneless BBQ Chicken Breast
- House-Rubbed St. Louis Ribs
- Grilled Salmon with Citrus BBQ
- Loaded Baked Potatoes
- Buttery Corn on the Cob
- Watermelon
- Chef’s Choice of dessert
- Coffee, Decaffeinated Coffee & Assorted Tea

$49

**Cactus Flower Buffet**
- Chicken Tortilla Soup
- Warm Rolls with Whipped Butter
- Grilled Corn Salad with Crumbled Cotija Cheese

**Smokehouse Chopped Salad** – Romaine lettuce with crispy bacon, grape tomato, smoky cheddar dressed with a Chipotle ranch dressing

**Beef Fajita**
- (Chili, Lime and Cilantro marinated Beef and Chicken served with sautéed onions, peppers, tomatoes and flour tortilla shells)
- Black Beans & Rice
- Salsa, Guacamole, Sour Cream, Diced Tomato, Olives, Green Onions, Jalapeños, Shredded Cheddar Cheese
- Tres Leches Cake
- Coffee, Decaffeinated Coffee & Assorted Tea

$41
DINNER BUFFETS CONTINUED
(Final Guarantee due 72 business hours prior)
25 guest minimum for all buffets

Fisher’s Island Buffet
Lobster Bisque
Fresh House-made Focaccia
Traditional Caesar Salad with Parmesan and croutons
Arugula & Baby Kale Salad with grape tomatoes, bacon, smoky Blue cheese, walnuts and a buttermilk vinaigrette
Smoked Salmon with traditional accompaniment
Filet Mignon with fresh tomato “bruschetta” and aged Balsamic vinegar
Lobster Mac and Cheese
Free Range Chicken with wild mushrooms, red wine reduction and shaved truffles
Garlic Mashed Potatoes
Sautéed Asparagus
Turtle Cheese Cake
Ultimate Chocolate Cake
Coffee, Decaffeinated Coffee & Assorted Tea
$89

All American Buffet
Tomato – Basil Soup
Rolls with whipped butter
Spa Garden Salad with Assorted Dressings
Macaroni Salad
Meatloaf with wild mushroom gravy
Grilled Salmon with Citrus Glaze
Chive Mashed Potatoes
Roasted Vegetable Medley
Bread Pudding with Vanilla Ice Cream and Salted Carmel
Coffee, Decaffeinated Coffee & Assorted Tea
$42

New England Clam Bake
Choice of Clam Chowder
New England, Rhode Island or Manhattan

Corn Bread, Buttermilk Biscuits with Whipped Butter and Sundried Tomato Tapenade
Spa Garden Salad with Assorted Dressings
Warm Bacon Potato Salad
Chorizo and Crab stuffed Quahogs
1 lb. Maine Lobster with plenty of drawn butter
Grilled Marinated Flank Steak with Kale and Cilantro Chimichurri
Shrimp and Scallop Scampi tossed with Penne, spinach and fresh Tomatoes
Boiled New Potatoes with fresh butter and fresh Dill
Grilled Zucchini and Summer Squash medley
Blueberry Cobbler, Cream Puffs and assorted Chocolate Truffles
Coffee, Decaffeinated Coffee & Assorted Tea
Market Price

Buffets are based on a 1 1/2 hour service time. Additional charges may be incurred for extending service time.

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.
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.
4 COURSE PRIX FIXE DINNER

Choice of one Soup

Soup Du Jour
Traditional New England Clam Chowder
Apple Butternut Bisque with Norwich Inn honey
Lobster Bisque
Minestrone with roasted Pancetta and Escarole
Roasted Cauliflower Bisque with fresh sage, capers and shaved Parmesan

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
Poached Pear, English Stilton, candied Walnuts, delicate greens and a balsamic vinaigrette
Blue Cheese Wedge Salad - crisp Iceberg lettuce, slab bacon, Danish Blue cheese, brioche croutons, extra virgin olive oil and red wine vinegar reduction

Choice of two Entrées

Please add $7 for a 3rd choice
(Advance entrée counts required 72 hours prior)

Chicken Française: Egg-Battered Chicken, lemon-caper Velouté, Dutchess-chive potatoes and asparagus bundles
Chicken Cordon Blue: Chicken Breast stuffed with Westphalian ham and Gruyere cheese, light Dijon cream, chive mashed potatoes and a stuffed tomato Florentine
Prime Rib Au Jus: Roasted garlic - horseradish twice baked potatoes and a roasted tomato Florentine
Petite Teriyaki Filet Mignon (6oz.): Sweet pepper relish, wasabi mashed potatoes and baby bok choy
Panko Crusted Cod: Scampi-style sauce, jasmine rice pilaf and sautéed broccoli
Teriyaki Salmon: Pan roasted salmon, teriyaki glaze, wasabi mashed potatoes and baby bok choy
Salmon Sambuca: Pan Roasted Salmon, Sambuca cream sauce, chive mashed potatoes and roasted fennel & cauliflower
Crab Stuffed Shrimp: Twice baked potato, sautéed spinach and lemon-herb butter
Roasted Butternut Squash Carbonara: Roasted Butternut squash, Cipollini onions, English peas, Chipotle, spinach fettuccini and shaved Manchego cheese
Filet & Crab: Pan roasted Filet with a green peppercorn sauce, jumbo lump Crab Cake, roasted garlic mashed potatoes and sautéed spinach

$58

Plated Dinner entrées also include:
Warm Rolls and Whipped Butter
Chef’s Choice of Dessert
Coffee, Decaffeinated Coffee & Assorted Tea

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.
5 COURSE PRIX FIXE DINNER

Choice of one Soup
   * Soup Du Jour
   * Lobster Bisque
   * Traditional New England Clam Chowder
   * Apple Butternut Bisque with Norwich Inn and Spa Honey
   * Tomato-Basil and Gorgonzola Bisque with toasted brioche
   * Minestrone with roasted Pancetta and Escarole
   * Roasted Cauliflower Bisque with fresh sage, capers and shaved Parmesan

Choice of one Appetizer
   * Southern Style Shrimp and grits
   * Wild Mushrooms Ragout, Crumbled Gorgonzola and creamy herb polenta
   * House-made Gnocchi, Grappa and Gorgonzola reduction, Sultana raisins and toasted pignoli nuts
   * Pasta Cruda – Cavatelli pasta, Fresh Pomodoro, Ricotta cheese, fresh herbs and shaved Parmesan
   * Amaretto Shrimp

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
   * Poached Pear, English Stilton, candied Walnuts, delicate greens and a balsamic vinaigrette
   * Blue Cheese Wedge Salad - crisp Iceberg lettuce, slab bacon, Danish Blue cheese, brioche croutons, extra virgin olive oil and red wine vinegar reduction

Choice of two Entrées
   Please add $7 for a 3rd choice
   (Advance entrée counts required 72 hours prior)

   **Chicken Française:** Egg-battered Chicken, lemon-caper Velouté, Dutchess-chive potatoes and asparagus bundles
   **Chicken Cordon Blue:** Chicken breast stuffed with Westphalian ham, and Gruyere cheese, light Dijon cream, chive mashed potatoes, stuffed tomato Florentine
   **Prime Rib Au Jus:** Roasted garlic-horseradish twice baked potatoes and a roasted tomato Florentine
   **Walnut and Gorgonzola-Crusted Filet Mignon:** Chianti demi glaze, redskin mashed potatoes and asparagus bundles
   **Veal Osso Bucco:** Rich tomato reduction, potato gnocchi, spiced carrots and traditional Gremolata
   **Panko Crusted Cod:** Scampi-style sauce, jasmine rice pilaf and sautéed braccolini
   **Grilled Swordfish:** Lobster compound butter, saffron – asparagus risotto
   **Salmon Sambuca:** Pan Roasted Salmon, Sambuca cream sauce, chive mashed potatoes and roasted fennel & cauliflower
   **Crab Stuffed Shrimp:** Twice baked potato, sautéed spinach and lemon-herb butter
   **Roasted Butternut Squash Carbonara:** Roasted Butternut squash, Cipollini onions, English peas chipotle, spinach fettuccini and shaved Manchego cheese
   **Blackened Filet & Shrimp:** Filet with Crab mashed potatoes, Shrimp Étouffée & roasted Butternut squash

$68

Plated Dinner entrées also include:
   * Warm Rolls and Whipped Butter
   * Chef’s Choice of Dessert
   * Coffee, Decaffeinated Coffee & Assorted Tea

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.
**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

<table>
<thead>
<tr>
<th></th>
<th>Super Premium Brand Full Bar</th>
<th>Premium Brand Full Bar</th>
<th>Quality Brand Full Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$24</td>
<td>$20 per person</td>
<td>$18</td>
</tr>
<tr>
<td></td>
<td>$8 for each additional hour</td>
<td>$7 for each additional hour</td>
<td>$6 for each additional hour</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$14</td>
<td>$15</td>
</tr>
<tr>
<td></td>
<td>$3.00 for each additional hour</td>
<td>$4 for each additional hour</td>
</tr>
</tbody>
</table>

**Quality Brands**

- Svedka, Bacardi, Cutty Sark, Beefeater, Tortilla Gold Tequila, Jim Beam, Seagram’s 7, Peachtree Schnapps, Kamora Coffee Liqueur, Amaretto, Irish Crème, Créme de Cassis, House Wines

**Premium Brands**

- Absolut, Bacardi, Captain Morgan, Dewar’s, Tanqueray, Jose Cuervo Tequila, Jack Daniel’s, Seagram’s VO, Peachtree Schnapps, Kahlua, Amaretto di Sarono, Bailey’s Irish Crème, Chambord, Mezzacorona Wines

**Super Premium Brands**

- Grey Goose, Mount Gay, Captain Morgan, Johnny Walker Black, Bombay Saphire, Patron Silver Tequila, Maker’s Mark, Crown Royal, Peachtree Schnapps, Kahlua, Amaretto di Sarono, Bailey’s Irish Crème, Chambord, Sambuca, Grand Marnier, Kenwood Wines

<table>
<thead>
<tr>
<th></th>
<th>Domestic Beer</th>
<th>Premium &amp; Imported Beer</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Budweiser</td>
<td>Amstel Light</td>
</tr>
<tr>
<td></td>
<td>Bud Light</td>
<td>Heineken</td>
</tr>
<tr>
<td></td>
<td>Coors Light</td>
<td>Sam Adams</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Buckler Non-Alcoholic</td>
</tr>
</tbody>
</table>

Selections based upon availability. We reserve the right to substitute product of equal or better quality.

$100.00 Bartender Fee per Bartender

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.
CONSUMPTION AND CASH BARS
$100.00 Bartender Fee per bartender

Consumption Bar
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
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 under 25 people.

SPECIALTY BARS
$100.00 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 and may incur additional charges.
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.
BEVERAGE 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 or Cash 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: Vista Point (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, or Pinot Noir

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.

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.