

# *The Spa at* Norwich Inn

DEFINING HEALTH & WELLNESS

## Catering Menus

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HISTORIC HOTELS  
*of* AMERICA

NATIONAL TRUST FOR HISTORIC PRESERVATION®

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607 West Thames Street, Norwich, CT 06360  
1-860-425-3680

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# 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  
Sliced Fruit and Berries  
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 1/2 hour service time. Additional charges may be incurred for extending service time.*

# CONTINENTAL AND BREAKFAST BUFFETS CONTINUED

*(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 Egg, 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*

*Maple Pepper Breakfast Sausage*

*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 Egg, Avocado, Tomato & Jack Cheese*

*Bottle of Orange Juice and Water*

*Blueberry Muffin & Banana*

*napkin, wet nap, 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 1/2 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  
\$19*

### Beverage Break

*Coffee, Decaffeinated Coffee, Assorted Tea  
Assorted Sodas & Bottled Water  
Assorted Fruit Juice  
\$9*

### 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  
Tea & Bottled Water  
\$12*

### 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*

*Refreshment breaks are based on a 1 1/2 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**

### **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**

### **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**

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

*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*

## 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*

### Slider Buffet

**Steak House Salad**—*Romaine lettuce, Applewood smoked bacon, crumbled blue cheese, brioche croutons, candied walnuts, red wine vinegar & extra virgin olive oil*

*Potato Salad*

*Cottage Cheese with Fresh Fruit*

*Pulled Pork Sliders with Super Slaw*

*Kobe Beef Sliders with Smoked Tomato Jam*

*Shrimp Salad Sliders with fresh Dill and Avocado*

*Pickle Fries*

*Chef's Choice of Dessert*

*Coffee, Decaffeinated Coffee, Assorted Tea*

*\$36*

*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*

#### **Accoutrement:**

*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*

## LUNCH AND ENTRÉE SALADS

*(Final Guarantee due 72 business hours prior)*

*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*

*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*



## 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 3<sup>rd</sup> choice*

*(Advance entrée counts required 72 business hours prior)*

<b>Chicken Piccata:</b> <i>Sautéed Chicken, Lemon Caper Velouté, Dutchess – chive potatoes, asparagus bundles</i>	<i>\$29</i>
<b>Chicken Marsala:</b> <i>Chicken, mushroom Marsala sauce, twice baked potatoes, sautéed spinach</i>	<i>\$29</i>
<b>Flat Iron Steak:</b> <i>(8oz) with a Shiraz reduction, horseradish and goat cheese scented twice baked potatoes and asparagus bundles</i>	<i>\$35</i>
<b>Beef Bourguignon:</b> <i>Mushrooms, Cipollini Onions and Pinot Noir reduction – Blue cheese butter, garlic mashed potatoes and sautéed spinach</i>	<i>\$35</i>
<b>Blackened Cod:</b> <i>Lemon – Thyme roasted fingerling potatoes, grilled asparagus and hollandaise</i>	<i>\$32</i>
<b>Teriyaki Salmon:</b> <i>Pan Roasted Salmon, teriyaki glaze, wasabi mashed potatoes and baby bok choy</i>	<i>\$32</i>
<b>Honey Lavender Salmon:</b> <i>Grilled Salmon, Norwich Inn honey-lavender glaze, jasmine rice pilaf &amp; green beans Almondine</i>	<i>\$32</i>
<b>Grilled Tofu Stir-Fry:</b> <i>Soba Noodles and Cantonese-style sauce (vegan)</i>	<i>\$28</i>
<b>Roasted Vegetable Primavera:</b> <i>Penne pasta with seasonal vegetables, garlic, extra virgin olive oil &amp; fresh herbs</i>	<i>\$28</i>

*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*

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# 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 Ravi*  
*Deviled Duck Eggs with Bourbon Bacon Crumble*  
\$175 per 50 pieces

# 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

## 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

## Chef's Dessert Display

*Assortment of Fresh Sweets, Pastries and More. . .*  
\$14

*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

*(Final Guarantee due 72 business hours prior)*

*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      Chicken 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**

*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*

## 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 accoutrement*

*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*

# PLATED DINNERS

## Appetizers & Salads

*Upgrade to Appetizer and Salad (4 Courses Total) for an additional \$5 per person*

### Choice of (1) one soup or (1) salad

*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*

*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*

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

## Entrées

*Please add \$5 for a 3<sup>rd</sup> choice*

*(Advance entrée counts required 72 hours prior)*

<b>Chicken Piccata:</b> <i>Chicken, lemon-caper Velouté, Dutchess-chive potatoes and asparagus bundles</i>	\$38
<b>Chicken Marsala:</b> <i>Chicken, Mushroom Marsala sauce, twice baked potatoes and sautéed spinach</i>	\$38
<b>Filet Mignon Medallions:</b> <i>Shiraz reduction, horseradish and goat cheese scented twice baked potatoes and asparagus bundles</i>	\$45
<b>Grilled New York Strip Steak:</b> <i>Pinot Noir-Blue cheese butter, garlic mashed potatoes and sautéed spinach</i>	\$45
<b>Blackened Cod:</b> <i>Lemon-Thyme roasted fingerling potatoes, grilled asparagus and hollandaise</i>	\$42
<b>Teriyaki Salmon:</b> <i>Pan Roasted Salmon, teriyaki glaze, wasabi mashed potatoes and baby bok choy</i>	\$42
<b>Honey Lavender Salmon:</b> <i>Grilled Salmon, Norwich Inn honey-lavender glaze, jasmine rice pilaf and green beans Almondine</i>	\$42
<b>Vegetarian Strudel:</b> <i>Roasted vegetables and basil pesto wrapped in a flaky pastry shell with roasted tomato coulis</i>	\$38
<b>Roasted Spaghetti Squash:</b> <i>Garbanzo beans, roasted grape tomato, salsa Fresca, crispy tortilla strips and cilantro Chimichurri (vegan)</i>	\$48
<b>Filet &amp; Shrimp:</b> <i>Grilled Filet with a truffle demi-glaze, Stuffed Shrimp and lemon Beurre blanc, chive mashed potato and asparagus bundles</i>	

*Plated Dinner entrées also include:*

*Warm Rolls and Whipped Butter*

*Chef's Choice of Dessert*

*Coffee, Decaffeinated Coffee and Assorted Tea*

## 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 3<sup>rd</sup> 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 broccolini*

**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*

## 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 3<sup>rd</sup> 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 broccolini*

**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 Étonnée & roasted Butternut squash*

\$68

*Plated Dinner entrées also include:*

*Warm Rolls and Whipped Butter*

*Chef's Choice of Dessert*

*Coffee, Decaffeinated Coffee & Assorted Tea*



# 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  
\$8 for each additional hour

## Premium Brand Full Bar

\$20 per person  
\$7 for each additional hour

## Quality Brand Full Bar

\$18  
\$6 for each additional hour

## Domestic Beer, Wine & Soft Drinks

\$14  
\$3.00 for each additional hour

## Imported & Domestic Beer, Wine & Soft Drinks

\$15  
\$4 for each additional hour

## Quality Brands

*Svedka, Bacardi, Cutty Sark, Beefeater, Tortilla Gold Tequila, Jim Beam, Seagram's 7, Peachtree Schnapps, Kamora Coffee Liqueur, Amaretto, Irish Crème, Crème 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 Saronno, Bailey's Irish Crème, Chambord, Mezqacorona Wines*

## 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 Saronno, Bailey's Irish Crème, Chambord, Sambuca, Grand Marnier, Kenwood Wines*

## Domestic Beer

*Budweiser  
Bud Light  
Coors Light*

## Premium & Imported Beer

*Amstel Light  
Heineken  
Sam Adams  
Buckler Non-Alcoholic*

*Selections based upon availability. We reserve the right to substitute product of equal or better quality.  
\$100.00 Bartender Fee per Bartender*

## 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.

# 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.