

## Dinner Buffet

Minimum 25 Guests • \$42pp\*  
Final guarantee due 72 business hours prior

### CHOICE OF ONE SOUP

Traditional New England Clam Chowder  
Apple Butternut Bisque • Minestrone  
Roasted Tomato-Basil Gorgonzola Bisque  
Lobster Bisque

### CHOICE OF TWO SALADS

The Spa Garden Salad • Classic Caesar Salad  
Roasted Rooty • Strawberry Fields Salad

### CHOICE OF TWO ENTRÉES

(add \$5pp for a 3rd choice)

Chicken Piccata  
Lemon - Capers and Butter Sauce

Chicken Marsala  
Wild Mushrooms and Marsala Reduction

Mediterranean Stuffed Chicken Breast  
Fresh Mozzarella and Roasted Red Peppers

Boneless Short Ribs  
with Roasted Tomato Gravy

Sliced Roasted Prime Rib  
with au Jus  
(additional \$3pp)

Fresh Ham  
with Pineapple and Sweet Cranberry Chutney

Cracker Crusted Cod  
with Butter and White Wine

Roasted Turkey Breast  
with Traditional Stuffing & Giblet Gravy

Honey Lavendar Salmon  
Grilled with Norwich Inn Honey-Lavender Glaze

Grilled Vegetable Lasagna  
Silken Tofu, Fresh Tomato Sauce and Basil Pesto (Vegan)

Roasted Vegetable Primavera  
Penne Pasta with Seasonal Vegetables,  
Garlic, Extra Virgin Olive Oil and Fresh Herbs

### CHOICE OF TWO SIDES

\*Pricing plus applicable service charge and CT sales tax.

## Bed & Breakfast Package

Stay Overnight in our Historic Inn with  
Breakfast for 2 in Kensington's Restaurant

\$179.00\* per couple

\*Rate plus applicable resort fee, occupancy tax,  
service charge, gratuity and sales tax.  
Must be booked in conjunction with a holiday party.



## Bed & Breakfast Spa Package

Stay Overnight in our Historic Inn with  
Breakfast for 2 in Kensington's Restaurant,  
plus your choice of (1) 50 MINUTE

spa treatment each

\$389.00\* per couple

\*Rate plus applicable resort fee, occupancy tax,  
service charge, gratuity and sales tax.  
Must be booked in conjunction with a holiday party.

## Big Little

Small Office Holiday Party

Thursday, December 12, 2019

\$65 per person inclusive

Call 860.425.3686

for more information!

## The Spa at Norwich Inn

607 W Thames St, Norwich, CT 06360

860.425.3500

TheSpaAtNorwichInn.com



# Taste OF THE Holidays



TO BOOK YOUR  
ANNUAL HOLIDAY PARTY,  
PLEASE CONTACT  
MICHELE STROBEL AT  
860.425.3686



## The Spa at Norwich Inn

DEFINING HEALTH & WELLNESS

## Plated Lunch

### CHOICE OF ONE SOUP or ONE SALAD

Traditional New England Clam Chowder  
Apple Butternut Bisque • Minestrone  
Roasted Tomato-Basil Gorgonzola Bisque

(or)

The Spa Garden Salad • Classic Caesar Salad  
Roasted Rooty

Additional \$3 per person for both soup and salad

### CHOICE OF TWO ENTRÉES

(add \$5pp for a 3rd choice)  
(advance entrée counts required 72 business hours prior)

Cashew Crusted Chicken Breast with Mango Beurre Blanc,  
Basmati Rice Pilaf and Steamed Asparagus - \$30

Chicken Marsala with Mushroom-Marsala Sauce,  
Twice Baked Potatoes and Sautéed Spinach - \$29

Filet Mignon with Butternut Squash Hash  
and Steamed Asparagus - \$38

Oven Roasted NY Strip Loin with Smoked Garlic  
Compound Butter, Smashed Redskin Potatoes  
and Seasonal Vegetable - \$36

Roasted Turkey Breast with Traditional Stuffing, Giblet  
Gravy, Glazed Carrots and Mashed Potatoes - \$29

Cracker Crusted Baked Cod with Butter and White Wine,  
Fingerling Potatoes, Spaghetti Squash - \$32

Grilled Tofu Stir-fry with Soba Noodles and Cantonese-Style  
Sauce (Vegan) - \$28

Eggplant Rollatini with Grilled Eggplant, Ricotta Cheese,  
Mozzarella Cheese and Marinara - \$29



#### ALL HOLIDAY PARTY EVENTS INCLUDE:

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

PLEASE INQUIRE ABOUT HORS D'OEUVRES  
AND OPEN BAR PRICING

## Lunch Buffet

Minimum 20 Guests • \$35pp\*  
Final guarantee due 72 business hours prior

### CHOICE OF ONE SOUP

Traditional New England Clam Chowder  
Apple Butternut Bisque • Minestrone  
Roasted Tomato-Basil Gorgonzola Bisque

### CHOICE OF ONE SALAD

The Spa Garden Salad • Classic Caesar Salad  
Roasted Rooty

### CHOICE OF TWO ENTRÉES

(add \$5pp for a 3rd choice)

Chicken Piccata  
Lemon - Capers and Butter Sauce

Chicken Marsala  
Wild Mushrooms and Marsala Reduction

Boneless Short Ribs  
with Roasted Tomato Gravy

Grilled Marinated Flank Steak  
Cilantro Chimichurri  
(additional \$3pp)

Roasted Turkey Breast  
with Traditional Stuffing & Giblet Gravy

Salmon Sambuca  
Pan Roasted with a Sambuca Cream Sauce

Cracker Crusted Cod  
with Butter and White Wine

Penne Pasta  
with Spinach and Roasted Red Pepper Vodka Sauce

Vegetarian Stir-Fry  
with Seasonal Vegetables, Soba noodles  
and Cantonese-Style Sauce

### CHOICE OF TWO SIDES



TO BOOK YOUR ANNUAL HOLIDAY PARTY,  
PLEASE CONTACT MICHELE STROBEL  
AT 860.425.3686

\*Pricing plus applicable service charge and CT sales tax.

## Plated Dinner

### CHOICE OF ONE SOUP OR ONE SALAD

Traditional New England Clam Chowder  
Apple Butternut Bisque • Minestrone  
Roasted Tomato-Basil Gorgonzola Bisque  
Lobster Bisque

The Spa Garden Salad • Classic Caesar Salad  
Roasted Rooty • Strawberry Fields Salad

Additional \$3 per person for both soup and salad

### CHOICE OF TWO ENTRÉES

(add \$5pp for a 3rd choice)  
(advance entrée counts required 72 business hours prior)

Cashew Crusted Chicken Breast with Mango Beurre  
Blanc, Basmati Rice Pilaf and Steamed Asparagus - \$39

Mediterranean Stuffed Chicken Breast  
with Fresh Mozzarella and Roasted Red Pepper,  
Creamy Parmesan Polenta, Broccolini, Basil Pesto  
and Aged Balsamic Drops - \$39

Roasted Prime Rib au Jus with Roasted Rosemary  
Potatoes and Roasted Tomato Florentine - \$42

Filet Mignon with Butternut Squash Hash  
and Steamed Asparagus - \$45

Roasted Turkey Breast with Traditional Stuffing, Giblet  
Gravy, Glazed Carrots and Mashed Potatoes - \$39

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

Honey-Lavender Salmon with Norwich Inn  
Honey-Lavender Glaze, Basmati Rice Pilaf  
and Steamed Asparagus - \$42

Roasted Butternut Squash Carbonara with Butternut  
Squash, Cipollini Onions, English Peas, Chipotle,  
Spinach Fettuccini and Shaved Manchego Cheese - \$38

Stir-Fry with 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 and Asparagus - \$48