

Dinner Buffet

Minimum 25 Guests • \$75pp*

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

Final guarantee due 72 business hours prior

CHOICE OF ONE SOUP

Traditional New England Clam Chowder (add \$5pp)

Apple Butternut Bisque • Minestrone

Roasted Tomato-Basil Gorgonzola Bisque

Lobster Bisque (add \$5pp)

CHOICE OF TWO SALADS

The Spa Garden Salad • Classic Caesar Salad

Strawberry Fields Salad

CHOICE OF TWO ENTRÉES

(add \$10pp 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 (add \$10pp)

Cracker Crusted Cod

with Butter and White Wine

Roasted Turkey Breast

with Traditional Stuffing & Giblet Gravy

Honey Lavender Salmon

Grilled with Norwich Inn Honey-Lavender Glaze

Grilled Vegetable Lasagna

Mozzarella, Fresh Tomato Sauce & Basil Pesto

SIDES

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

DESSERT

Chef's Dessert Display

Big Little

Small Office Holiday Party

Friday, December 8, 2023

BUFFET MENU

HORS D'OEUVRES

Scallops Wrapped in Bacon

Crab Rangoon with Sweet Chili Sauce

Sausage & Pecorino Romano Stuffed Mushrooms

Kobe Beef Franks in a Blanket with Chipotle Ketchup

Bruschetta Trio

Basil Pesto, Olive Tapenade, Fresh Tomato-Basil

DINNER

Classic Caesar Salad

Romaine Hearts, Parmesan Cheese, Croutons

& House-made Caesar with a Hint of Lemon

Pasta Cruda

Penne Pasta with Fresh Pomodoro,

Shaved Parmesan Reggiano & Fresh Herbs

Mediterranean Stuffed Chicken Breast

Fresh Mozzarella and Roasted Red Peppers

Boneless Short Ribs

with Roasted Tomato Gravy (add \$10pp)

Salmon Piccata

Pan Roasted Salmon, Lemon-Caper Beurre Blanc

SIDES

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

DESSERT

Chef's Dessert Display

\$75 Per Person Inclusive

Call 860.425.3680 for more information!

*The Spa at
Norwich Inn*

607 W Thames St, Norwich, CT 06360
860.425.3500 | thespaatorwichinn.com



Taste OF THE Holidays



TO BOOK YOUR
ANNUAL HOLIDAY PARTY,
PLEASE CONTACT
OUR SALES DEPARTMENT
AT 860.425.3680



*The Spa at
Norwich Inn*

Plated Lunch

\$55pp*

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

CHOICE OF ONE SOUP or ONE SALAD

Traditional New England Clam Chowder (add \$5pp)

Apple Butternut Bisque • Minestrone

Roasted Tomato-Basil Gorgonzola Bisque

(or)

The Spa Garden Salad • Classic Caesar Salad

Strawberry Fields Salad

Add \$3 per person for both soup and salad

CHOICE OF TWO ENTRÉES

(add \$10pp for a 3rd choice)

(advance entrée counts required 72 business hours prior)

Cashew Crusted Chicken Breast with Mango Beurre Blanc,
Basmati Rice Pilaf & Steamed Asparagus

Chicken Marsala with Mushroom-Marsala Sauce,
Twice Baked Potatoes & Sautéed Spinach

Oven Roasted NY Strip Loin with Smoked Garlic
Compound Butter, Smashed Redskin Potatoes
& Seasonal Vegetable (add \$8pp)

Roasted Turkey Breast with Traditional Stuffing, Giblet
Gravy, Glazed Carrots & Mashed Potatoes

Cracker Crusted Baked Cod with Butter and White Wine,
Fingerling Potatoes, & Spaghetti Squash

Grilled Tofu Stir-fry with Soba Noodles &
Cantonese-Style Sauce (Vegan)

Eggplant Rollatini with Grilled Eggplant, Ricotta Cheese,
Mozzarella Cheese & Marinara

ALL HOLIDAY PARTY EVENTS INCLUDE:

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

PLEASE INQUIRE ABOUT HORS D'OEUVRES
AND OPEN BAR PRICING

Lunch Buffet

Minimum 25 Guests • \$59pp*

**Pricing plus applicable service charge and CT sales tax.
Final guarantee due 72 business hours prior*

CHOICE OF ONE SOUP

Traditional New England Clam Chowder (add \$5pp)

Apple Butternut Bisque • Minestrone

Roasted Tomato-Basil Gorgonzola Bisque

CHOICE OF ONE SALAD

The Spa Garden Salad • Classic Caesar Salad

Strawberry Fields Salad

CHOICE OF TWO ENTRÉES

(add \$10pp for a 3rd choice)

Chicken Piccata

Lemon-Capers & Butter Sauce

Chicken Marsala

Wild Mushrooms & Marsala Reduction

Boneless Short Ribs

with Roasted Tomato Gravy (add \$10pp)

Grilled Marinated Flank Steak

Cilantro Chimichurri (add \$8pp)

Roasted Turkey Breast

with Traditional Stuffing & Giblet Gravy

Salmon Sambuca

Pan Roasted with a Sambuca Cream Sauce

Cracker Crusted Cod

with Butter & White Wine

Penne Pasta

with Spinach & Roasted Red Pepper Vodka Sauce

Vegetarian Stir-Fry

with Seasonal Vegetables, Soba noodles
& Cantonese-Style Sauce

SIDES

Roasted Garlic Mashed Potatoes

Seasonal Vegetables



TO BOOK YOUR ANNUAL
HOLIDAY PARTY, PLEASE CONTACT
OUR SALES DEPARTMENT
AT 860.425.3680

Plated Dinner

\$69pp*

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

CHOICE OF ONE SOUP

Traditional New England Clam Chowder (add \$5pp)

Apple Butternut Bisque • Minestrone

Roasted Tomato-Basil Gorgonzola Bisque

Lox Bisque (add \$5pp)

CHOICE OF ONE SALAD

The Spa Garden Salad • Classic Caesar Salad

Strawberry Fields Salad

CHOICE OF TWO ENTRÉES

(add \$10pp for a 3rd choice)

(advance entrée counts required 72 business hours prior)

Cashew Crusted Chicken Breast with Mango Beurre
Blanc, Basmati Rice Pilaf & Steamed Asparagus

Mediterranean Stuffed Chicken Breast

with Fresh Mozzarella and Roasted Red Pepper,
Creamy Parmesan Polenta, Broccolini, Basil Pesto
& Aged Balsamic Drops

Roasted Prime Rib au Jus with Roasted Rosemary
Potatoes & Roasted Tomato Florentine (add \$10pp)

Filet Mignon with Butternut Squash Hash
& Steamed Asparagus (add \$10pp)

Roasted Turkey Breast with Traditional Stuffing,
Giblet Gravy, Glazed Carrots & Mashed Potatoes

Cracker Crusted Baked Cod with Butter and White Wine,
Fingerling Potatoes & Spaghetti Squash

Honey-Lavender Salmon with Norwich Inn
Honey-Lavender Glaze, Basmati Rice Pilaf
& Steamed Asparagus

Roasted Butternut Squash Carbonara with Butternut
Squash, Cipollini Onions, English Peas, Chipotle,
Spinach Fettuccini & Shaved Manchego Cheese

Stir-Fry with Broccoli, Cashews &
Tofu Over Steamed Rice (Vegan)

Duet Plate - Petite Filet Mignon (5oz.) with Cabernet
Reduction, Grilled Shrimp with Sauce Béarnaise,
Garlic Mashed Potatoes & Asparagus (add \$15pp)