

The Spa at Norwich Inn

Lily Package

COCKTAIL RECEPTION

Three (3) Hour Open Bar with Quality Brand Liquors

Farmers Cheese Display

Chef's Selection of Cheese, Domestic
& Imported with Traditional Accoutrement

Butlered Hors d'Oeuvres

Choice of Five (5) from Tier One and Tier Two

DINNER

Chilled Champagne Toast with Raspberry Garnish

Appetizer (Choice of One)

Tomato Basil & Gorgonzola Bisque - *Velvety Tomato Bisque with Basil Infused Oil, Crumbled Gorgonzola & Toasted Brioche*
Butternut Squash Bisque - *Candied Pecans & Crème Fraîche Southern Style Shrimp & Grits*
Wild Mushrooms Ragout - *Crumbled Gorgonzola & Creamy Herb Polenta*
Pasta Cruda - *Penne Pasta with Fresh Pomodoro, Shaved Parmesan Reggiano and Fresh Herbs*

Salad (Choice of One)

The Spa Garden Salad - *Field Greens, Grape Tomatoes, Cucumber, Carrot, & House Balsamic Vinaigrette*
Classic Caesar Salad - *Romaine Hearts, Parmesan Cheese, Croutons & House-made Caesar with a Hint of Lemon*
Poached Pear - *English Stilton, Candied Walnuts, Delicate Greens & a Balsamic Vinaigrette*

Entrées (Choice of Two & Advanced Counts Required)

Grilled Filet Mignon - *Mushroom Marsala, Creamy Parmesan Polenta & Sautéed Broccolini*
Blackened Filet Mignon - *Roasted Tomato Demi Glaze, Horseradish Scented Fingerling Potatoes & Norwich Inn Honey Roasted Butternut Squash*
Steak au Poivre - *Pepper Crusted NY Strip, Brandy & Green Peppercorn Sauce, Herb Roasted Fingerling Potatoes & Sautéed Spinach*
Chicken Saltimbocca - *Chicken, Sage, Prosciutto, Sweet Brandy Reduction, Garlic Mashed Potatoes & Sautéed Spinach*
Mediterranean Chicken - *Chicken Breast Stuffed with Fresh Mozzarella & Roasted Red Peppers, Basil Pesto Cream, Parmesan Risotto & Asparagus Bundles*
Honey Lavender Salmon - *Norwich Inn Honey-Lavender Glaze, Green Beans Almondine & Jasmine Rice Pilaf*
Tuna Provençal - *Seared Tuna, Provençal Tomato Sauce, Roasted Garlic Mashed Potatoes & Sautéed Broccolini*
Grilled Swordfish with Lemon - *Caper Beurre Blanc, Roasted Garlic Mashed Potatoes & Sautéed Broccolini*

DESSERT

Traditional Wedding Cake | Coffee, Decaffeinated Coffee & Assorted Teas

\$139* PER PERSON

*Pricing is plus 20% and applicable CT sales tax. Prices are subject to change. Pricing is based on a 50-person minimum.
All packages can be scaled to a 15-person minimum. Please add \$30 per person if between 15-25 guests. Please add \$15 per person if between 26-49 guests.