

The Spa at Norwich Inn

Orchid Package

COCKTAIL RECEPTION

Four (4) Hour Open Bar with Quality Brand Liquors

International Cheese Display

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

Butlered Hors d'Oeuvres

Choice of Six (6) from Tier One,
Tier Two, & Tier Three

DINNER

Chilled Champagne Toast with Raspberry Garnish | House Wines Served with Dinner
Please Select One (1) White & One (1) Red: Chardonnay or Pinot Grigio; Cabernet Sauvignon or Merlot

Appetizer (Choice of One)

Lobster Bisque - Sherry & Lump Crab | New England Clam Chowder
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 and Grits | Roasted Cauliflower Bisque - Fresh Sage, Capers & Parmesan
House-made Gnocchi - Gorgonzola Reduction, Sultana Raisins & Toasted Pignoli Nuts
Amaretto Shrimp - Dusted & Fried, Dipped in Spicy Amaretto Aioli with Crushed Candied Walnuts

Salad (Choice of One)

The Spa Garden Salad - House Balsamic Vinaigrette | Classic Caesar Salad
Poached Pear English Stilton with Candied Pecans - House Balsamic Vinaigrette

Entrées (Choice of Two & Advanced Counts Required)

Walnut & Gorgonzola Crusted Filet Mignon - Chianti Demi Glaze, Redskin Mashed Potatoes and Asparagus Bundles
Duet Grilled Filet Mignon - Merlot Reduction, Seafood Stuffed Shrimp, Vegetable Ratatouille & Garlic Mashed Potatoes
Grilled New York Strip Steak - Pinot Noir-Blue Cheese Butter, Garlic Mashed Potatoes & Sautéed Spinach
Orange Chicken - Oven Roasted Chicken Breast with a Mandarin Orange Glaze, Yukon Golden Potatoes & Baby Bok Choy
Macadamia Crusted Chicken - Mango Salsa, Jasmine Rice Pilaf, Asparagus Bundles & Lime Beurre Blanc
Baked Salmon - Stuffed with Shrimp and Crab, dressed with an Orange Hollandaise, Jasmine Rice Pilaf & Grilled Asparagus
Spinach & Fontina Stuffed Chicken Breast - Wrapped in Bacon & Topped with a Shallot Demi Glaze
with Twice Baked Potato & Roasted Cauliflower
Baked Salmon - Stuffed with Shrimp & Crab, Dressed with an Orange Hollandaise, Jasmine Rice Pilaf & Grilled Asparagus
Lobster & Salmon Wellington - Grilled Salmon, Picked Lobster Meat, Melted Brie & Creamy Potato
Baked inside a Flaky Pastry Shell with Asparagus & Sauce Béarnaise

DESSERT

Traditional Wedding Cake | Coffee, Decaffeinated Coffee & Assorted Teas

\$159* 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.